

Jeffrey K Brecht

List of Publications by Year in descending order

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109
papers

3,286
citations

147566

31
h-index

161609

54
g-index

109
all docs

109
docs citations

109
times ranked

2749
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of senescence-associated genes in broccoli (<i>Brassica oleracea</i>) following harvest. <i>Postharvest Biology and Technology</i> , 2022, 183, 111729.	2.9	12
2	Aroma of mature-green and tree-ripe mangoes after refrigerated air or controlled atmosphere storage. <i>Ciencia Rural</i> , 2022, 52, .	0.3	0
3	Quest for desirable quality of Tango Mandarin in the citrus greening era: The promise of integrated approaches. <i>LWT - Food Science and Technology</i> , 2022, 161, 113321.	2.5	1
4	Mango dry matter content at harvest to achieve high consumer quality of different cultivars in different growing seasons. <i>Postharvest Biology and Technology</i> , 2022, 189, 111917.	2.9	13
5	A brief hot-water treatment alleviates chilling injury symptoms in fresh tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 54-64.	1.7	11
6	Improving temperature management and retaining quality of fresh-cut leafy greens by retrofitting open refrigerated retail display cases with doors. <i>Journal of Food Engineering</i> , 2021, 292, 110271.	2.7	10
7	Chemical and physical attributes of fruit juice and peel of pomegranate genotypes grown in Florida, USA. <i>Food Chemistry</i> , 2021, 342, 128302.	4.2	18
8	Physiological responses and quality attributes of muscadine grape (<i>Vitis rotundifolia</i> Michx) to CO ₂ -enriched atmosphere storage. <i>Postharvest Biology and Technology</i> , 2021, 173, 111428.	2.9	16
9	Influence of rootstocks on fruit physical and chemical properties of peach cv. UFSun. <i>Food Science and Nutrition</i> , 2021, 9, 401-413.	1.5	7
10	Low storage temperature for tree ripe mangoes under controlled atmospheres with elevated CO ₂ concentrations. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1161-1166.	1.7	6
11	Bagging Organic Peaches Reduces Physical Injuries and Storage Decay with Minimal Effects on Fruit Quality. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2021, 56, 52-58.	0.5	3
12	Edible Coatings as Carriers of Antibrowning Compounds to Maintain Appealing Appearance of Fresh-cut Mango. <i>HortTechnology</i> , 2021, 31, 27-35.	0.5	5
13	Chamberless Healing for Small-scale Production of Grafted Tomato Transplants. <i>HortTechnology</i> , 2021, 31, 115-124.	0.5	0
14	Statistical and temporal analysis of a novel multivariate time series data for food engineering. <i>Journal of Food Engineering</i> , 2021, 298, 110477.	2.7	2
15	Color biogenesis data of tomatoes treated with hot-water and high temperature ethylene treatments. <i>Data in Brief</i> , 2021, 36, 107123.	0.5	6
16	Pre-storage chitosan-thyme oil coating control anthracnose in mango fruit. <i>Scientia Horticulturae</i> , 2021, 284, 110139.	1.7	27
17	Accelerated Shelf-life Testing to Predict Quality Loss in Romaine-type Lettuce. <i>HortTechnology</i> , 2021, 31, 490-499.	0.5	1
18	Nitrogen fertilization rates in a subtropical peach orchard: effects on tree vigor and fruit quality. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 527-539.	1.7	16

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19	Effect of door opening frequency and duration of an enclosed refrigerated display case on product temperatures and energy consumption. <i>Food Control</i> , 2020, 111, 107044.	2.8	10
20	Enhancement of the antioxidant capacity of ripe tomatoes by the application of a hot water treatment at the mature-green stage. <i>Postharvest Biology and Technology</i> , 2020, 161, 111054.	2.9	15
21	Synergy between hot water treatment and high temperature ethylene treatment in promoting antioxidants in mature-green tomatoes. <i>Postharvest Biology and Technology</i> , 2020, 170, 111314.	2.9	3
22	Effects of 1-Methylcyclopropene treatment on quality and anthocyanin biosynthesis in plum (<i>Prunus</i>) Tj ETQqO 0 0 rgBT /Overlock 10 T Technology, 2020, 169, 111291.	2.9	27
23	Comparing steady-state to unsteady-state respiration rate measurement methods for design of modified atmosphere packaging of grape tomatoes and blueberries with microperforations. <i>Journal of Food Science</i> , 2020, 85, 1997-2003.	1.5	3
24	Temperature profiling of open- and closed-doored produce cases in retail grocery stores. <i>Food Control</i> , 2020, 113, 107158.	2.8	11
25	High Tunnel and Grafting Effects on Organic Tomato Plant Disease Severity and Root-knot Nematode Infestation in a Subtropical Climate with Sandy Soils. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020, 55, 46-54.	0.5	12
26	Reducing Postharvest Losses of Spinach Stored at Nonoptimum Temperatures with the Implementation of Passive Modified Atmosphere Packaging. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020, 55, 326-335.	0.5	11
27	Variation among Strawberry Cultivars in Bruising Susceptibility Related to Wound Ethylene Production and Sensitivity. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020, 55, 444-448.	0.5	4
28	High Tunnel and Grafting Effects on Organic Tomato Plant Growth and Yield in the Subtropics. <i>HortTechnology</i> , 2020, 30, 492-503.	0.5	4
29	Physiological Response of Mature Green Tomatoes to Treatment with Ethylene at High Temperature. <i>HortTechnology</i> , 2020, 30, 773-780.	0.5	2
30	Optimum Harvest of Low-chill Melting and Non-melting Flesh Peach Cultivars for Direct Ripening and Ripening following Low Temperature Storage. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020, 55, 487-495.	0.5	1
31	Commercial forced-air precooling of strawberries: A temperature distribution and correlation study. <i>Journal of Food Engineering</i> , 2019, 242, 47-54.	2.7	33
32	Modeling postharvest loss and water and energy use in Florida tomato operations. <i>Postharvest Biology and Technology</i> , 2019, 153, 61-68.	2.9	12
33	Mango. , 2019, , 443-466.		1
34	Comparing the Efficacy of Postharvest Cooling Methods to Enhance Fruit Quality and Reduce Salmonella in Artificially Inoculated Southern Highbush Blueberry. <i>HortTechnology</i> , 2019, 29, 314-319.	0.5	2
35	Protecting Perishable Foods During Transport by Truck and Rail. <i>Edis</i> , 2019, 2019, .	0.0	7
36	Thinning Florida Peaches for Larger Fruit. <i>Edis</i> , 2019, 2019, .	0.0	2

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37	Analysis of Air Cargo Temperature Variations During Transport Operations. Transactions of the ASABE, 2018, 61, 723-732.	1.1	6
38	Ripening Recovery and Sensory Quality of Pink Tomatoes Stored in Controlled Atmosphere at Chilling or Nonchilling Temperatures to Extend Shelf Life. Hortscience: A Publication of the American Society for Horticultural Science, 2018, 53, 1186-1190.	0.5	3
39	Inhibition of Enzymatic Browning of Fresh-Cut Potato by Immersion in Citric Acid is Not Solely Due to pH Reduction of the Solution. Journal of Food Processing and Preservation, 2017, 41, e12829.	0.9	37
40	Fruit quality of seedless watermelon grafted onto squash rootstocks under different production systems. Journal of the Science of Food and Agriculture, 2017, 97, 4704-4711.	1.7	17
41	Influence of Interspecific Hybrid Rootstocks on Tomato Growth, Nutrient Accumulation, Yield, and Fruit Composition under Greenhouse Conditions. HortTechnology, 2017, 27, 868-877.	0.5	15
42	Nutritional Quality of Field-grown Tomato Fruit as Affected by Grafting with Interspecific Hybrid Rootstocks. Hortscience: A Publication of the American Society for Horticultural Science, 2016, 51, 1618-1624.	0.5	37
43	Pre-harvest application of oxalic acid increases quality and resistance to Penicillium expansum in kiwifruit during postharvest storage. Food Chemistry, 2016, 190, 537-543.	4.2	88
44	Prestorage Application of Oxalic Acid to Alleviate Chilling Injury in Mango Fruit. Hortscience: A Publication of the American Society for Horticultural Science, 2015, 50, 1795-1800.	0.5	9
45	Aqueous 1-Methylcyclopropene to Delay Ripening of 'Kent'™ Mango With or Without Quarantine Hot Water Treatment. HortTechnology, 2015, 25, 349-357.	0.5	5
46	Changes in Quality and Antioxidant Enzyme Activities of Bunched and Topped Radish (<i>Raphanus sativus</i> L.) Plants during Storage at 5 or 10C. Journal of Food Quality, 2014, 37, 157-167.	1.4	23
47	Ripening and sensory analysis of Guatemalan-West Indian hybrid avocado following ethylene pretreatment and/or exposure to gaseous or aqueous 1-methylcyclopropene. Postharvest Biology and Technology, 2014, 92, 121-127.	2.9	8
48	Optimal Ripeness Stage for Processing 'Kent'™ Mangoes into Fresh-cut Slices. HortTechnology, 2013, 23, 12-23.	0.5	5
49	Exploring Produce Industry Attitudes: Relationships between Postharvest Handling, Fruit Flavor, and Consumer Purchasing. HortTechnology, 2013, 23, 642-650.	0.5	14
50	Intermittent warming during low temperature storage reduces tomato chilling injury. Postharvest Biology and Technology, 2012, 74, 71-78.	2.9	38
51	Ripening Development and Quality of Melting and Non-melting Flesh Peach Cultivars. Hortscience: A Publication of the American Society for Horticultural Science, 2012, 47, 879-885.	0.5	10
52	Comparison of Pallet Cover Systems to Maintain Strawberry Fruit Quality During Transport. HortTechnology, 2012, 22, 493-501.	0.5	21
53	Fruit Composition and Sensory Attributes of Organic Heirloom Tomatoes as Affected by Grafting. HortTechnology, 2012, 22, 804-809.	0.5	23
54	Chilling and heating may regulate C6 volatile aroma production by different mechanisms in tomato (<i>Solanum lycopersicum</i>) fruit. Postharvest Biology and Technology, 2011, 60, 111-120.	2.9	75

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55	Hot Water Treatment and Pre-processing Storage Reduce Browning Development in Fresh-cut Potato Slices. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2011, 46, 1282-1286.	0.5	19
56	Quality of Strawberries Shipped by Truck from California to Florida as Influenced by Postharvest Temperature Management Practices. <i>HortTechnology</i> , 2011, 21, 482-493.	0.5	54
57	Quality of fresh-cut "Kent" mango slices prepared from hot water or non-hot water-treated fruit. <i>Postharvest Biology and Technology</i> , 2010, 56, 171-180.	2.9	41
58	Occurrence of chilling injury in fresh-cut "Kent" mangoes. <i>Postharvest Biology and Technology</i> , 2010, 57, 61-71.	2.9	25
59	Strawberry Bruising Sensitivity Depends on the Type of Force Applied, Cooling Method, and Pulp Temperature. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2009, 44, 1953-1956.	0.5	23
60	Responses of minimally processed leeks to reduced O ₂ and elevated CO ₂ applied before processing and during storage. <i>Postharvest Biology and Technology</i> , 2008, 49, 287-293.	2.9	5
61	Storage Life and Deterioration of Intact Cantaloupe (<i>Cucumis melo</i> L. var. <i>reticulatus</i>) Fruit Treated with 1-Methylcyclopropene and Fresh-cut Cantaloupe Prepared from Fruit Treated with 1-Methylcyclopropene Before Processing. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2008, 43, 435-438.	0.5	7
62	Fla. 8153 Hybrid Tomato; Fla. 8059 and Fla. 7907 Breeding Lines. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2008, 43, 2228-2230.	0.5	27
63	<i>Bacillus atrophaeus</i> Spore Survival on Netted Muskmelon Surfaces after Moist Heat Treatment. <i>HortTechnology</i> , 2008, 18, 53-58.	0.5	1
64	QUALITY CURVES FOR MANGO FRUIT (CV. TOMMY ATKINS AND PALMER) STORED AT CHILLING AND NONCHILLING TEMPERATURES. <i>Journal of Food Quality</i> , 2007, 30, 104-120.	1.4	67
65	Antioxidant phytochemical and fruit quality changes in mango (<i>Mangifera indica</i> L.) following hot water immersion and controlled atmosphere storage. <i>Food Chemistry</i> , 2007, 105, 1327-1334.	4.2	168
66	Postharvest hot air treatment effects on the antioxidant system in stored mature-green tomatoes. <i>Postharvest Biology and Technology</i> , 2007, 44, 107-115.	2.9	49
67	Salmonella Recovery from Tomato Fruit Surfaces as Affected by Ethylene. <i>HortTechnology</i> , 2007, 17, 52-55.	0.5	1
68	Residual effect of low-pressure stress during simulated air transport on Beit Alpha-type cucumbers: Stomata behavior. <i>Postharvest Biology and Technology</i> , 2006, 41, 121-127.	2.9	21
69	Physicochemical changes during strawberry development in the field compared with those that occur in harvested fruit during storage. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 180-190.	1.7	103
70	Fresh-market Carrot Yield and Quality Did Not Respond to Potassium Fertilization on a Sandy Soil Validated by Mehlich-1 Soil Test. <i>HortTechnology</i> , 2006, 16, 270-276.	0.5	10
71	Hydrocooling as an Alternative to Forced-air Cooling for Maintaining Fresh-market Strawberry Quality. <i>HortTechnology</i> , 2006, 16, 659-666.	0.5	6
72	Interaction of Water Loss and Fruit Ripening Promote Postharvest Cluster Tomato Fruit Abscission. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006, 41, 979A-979.	0.5	1

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73	Possible Influences of Water Loss and Polyphenol Oxidase Activity on Anthocyanin Content and Discoloration in Fresh Ripe Strawberry (cv. Oso Grande) During Storage at 1 °C. <i>Journal of Food Science</i> , 2005, 70, S79-S84.	1.5	75
74	Influence of low oxygen and high carbon dioxide on shredded Galega kale quality for development of modified atmosphere packages. <i>Postharvest Biology and Technology</i> , 2005, 35, 279-292.	2.9	40
75	Response of Four Apple Cultivars to 1-Methylcyclopropene Treatment and Controlled Atmosphere Storage. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2005, 40, 1534-1538.	0.5	102
76	Quality Curves for Highbush Blueberries as a Function of the Storage Temperature. <i>International Journal of Fruit Science</i> , 2004, 3, 423-440.	0.2	38
77	1-Methylcyclopropene (1-MCP) for Maintaining Texture Quality of Fresh-cut Tomato. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2004, 39, 1359-1362.	0.5	37
78	Hot Water and Elevated CO ₂ Effects on Proline and Other Compositional Changes in Relation to Postharvest Chilling Injury of 'Marsh' Grapefruit. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 576-582.	0.5	8
79	Effect of Pretreatment of Intact 'Gala' Apple with Ethanol Vapor, Heat, or 1-Methylcyclopropene on Quality and Shelf Life of Fresh-cut Slices. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 583-593.	0.5	81
80	Reduction of chilling injury in 'Tommy Atkins' mangoes during ripening. <i>Scientia Horticulturae</i> , 2002, 95, 297-308.	1.7	47
81	Modelling respiration rate of fresh fruits and vegetables for modified atmosphere packages: a review. <i>Journal of Food Engineering</i> , 2002, 52, 99-119.	2.7	527
82	Modelling respiration rate of shredded Galega kale for development of modified atmosphere packaging. <i>Journal of Food Engineering</i> , 2002, 54, 299-307.	2.7	56
83	Modelling O ₂ and CO ₂ exchange for development of perforation-mediated modified atmosphere packaging. <i>Journal of Food Engineering</i> , 2000, 43, 9-15.	2.7	87
84	Ripening of tomato fruit locule gel tissue in response to ethylene. <i>Postharvest Biology and Technology</i> , 2000, 19, 239-244.	2.9	19
85	Ethylene feedback mechanisms in tomato and strawberry fruit tissues in relation to fruit ripening and climacteric patterns. <i>Postharvest Biology and Technology</i> , 2000, 20, 151-162.	2.9	34
86	Mango Tolerance to Reduced Oxygen Levels in Controlled Atmosphere Storage. <i>Journal of the American Society for Horticultural Science</i> , 2000, 125, 707-713.	0.5	52
87	Modified atmosphere packaging for mixed loads of horticultural commodities exposed to two postharvest temperatures. <i>Postharvest Biology and Technology</i> , 1999, 17, 1-9.	2.9	29
88	Sensory and compositional attributes of melting- and non-melting-flesh peaches for the fresh market. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 707-712.	1.7	32
89	Nonmelting-flesh Trait in Peaches Is Not Related to Low Ethylene Production Rates. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 313-315.	0.5	19
90	Nitrogen Fertilization to Maximize Carrot Yield and Quality on a Sandy Soil. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 641-645.	0.5	46

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91	Internal breakdown in mango fruit: symptomology and histology of jelly seed, soft nose and stem-end cavity. <i>Postharvest Biology and Technology</i> , 1998, 13, 59-70.	2.9	33
92	Internal breakdown, mineral element concentration, and weight of mango fruit. <i>Journal of Plant Nutrition</i> , 1998, 21, 871-889.	0.9	13
93	Fresh-cut Mango Fruit Slices. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1998, 33, 457b-457.	0.5	6
94	Tomato Irregular-ripening Symptom Development and Ripening of Silverleaf Whitefly-infested Dwarf Cherry Tomatoes. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 119-125.	0.5	6
95	Potential Maturity Indices and Developmental Aspects of Melting-flesh and Nonmelting-flesh Peach Genotypes for the Fresh Market. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 438-444.	0.5	20
96	Anatomical and Physiological Responses of Melting-and Nonmelting-flesh Peaches to Postharvest Chilling. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 668-674.	0.5	25
97	A Contrast in Ethylene Production and Respiration between Melting- and Nonmelting-flesh Peaches. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1998, 33, 468e-468.	0.5	0
98	Physiological Response of Tomato Fruit to Ethylene at High Temperature. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1996, 31, 641c-641.	0.5	0
99	A Systematic Approach to the Determination of Maturity Indices for Melting-flesh and Nonmelting-flesh Peach Cultivars for Fresh Market. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1996, 31, 590f-590.	0.5	0
100	Physiology of Lightly Processed Fruits and Vegetables. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1995, 30, 18-22.	0.5	300
101	Respiratory Activity and Mitochondrial Oxidative Capacity of Bell Pepper Fruit following Storage under Low-oxygen Atmosphere. <i>Journal of the American Society for Horticultural Science</i> , 1993, 118, 470-475.	0.5	14
102	Sensitivity of Tomatoes at Mature-green and Breaker Ripeness Stages to Internal Bruising. <i>Journal of the American Society for Horticultural Science</i> , 1992, 117, 119-123.	0.5	43
103	Using X-ray-computed Tomography to Nondestructively Determine Maturity of Green Tomatoes. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1991, 26, 45-47.	0.5	43
104	COMMERCIAL ROOM COOLING, HYDROCOOLING, AND FORCED-AIR COOLING OF SNAP BEANS IN WOODEN CRATES AND CORRUGATED CARTONS: EFFECTS ON QUALITY.. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1990, 25, 1133a-1133.	0.5	2
105	ETHYLENE PRETREATMENT ALLOWS EARLY HARVEST OF CARAMBOLA. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1990, 25, 1174d-1174.	0.5	0
106	Products Released from Enzymically Active Cell Wall Stimulate Ethylene Production and Ripening in Preclimacteric Tomato (<i>Lycopersicon esculentum</i> Mill.) Fruit. <i>Plant Physiology</i> , 1988, 88, 1037-1041.	2.3	49
107	Controlled Atmosphere and Ethylene Effects on Quality of California Canning Apricots and Clingstone Peaches. <i>Journal of Food Science</i> , 1982, 47, 432-436.	1.5	25
108	Reduced ethylene synthesis of mangoes under high CO ₂ atmosphere storage. <i>Acta Scientiarum - Agronomy</i> , 0, 43, e51540.	0.6	0

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109	Instrumental and sensory analyses of fruit quality attributes of grafted grape tomato in high tunnel organic production systems. Journal of the Science of Food and Agriculture, 0, , .	1.7	2