Niels Bessemans

List of Publications by Year in descending order

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1478505 1281871 11 267 11 6 citations h-index g-index papers 11 11 11 256 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	A modelling approach to explain low apparent RQ-measurements of (D)CA stored Conference pear fruit. Acta Horticulturae, 2021, , 249-256.	0.2	1
2	Apparent respiratory quotient observed in headspace of static respirometers underestimates cellular respiratory quotient of pear fruit. Postharvest Biology and Technology, 2020, 162, 111104.	6.0	7
3	Spatial distribution of gas concentrations and RQ in a controlled atmosphere storage container with pear fruit in very low oxygen conditions. Postharvest Biology and Technology, 2019, 156, 110903.	6.0	14
4	Model based leak correction of real-time RQ measurement for dynamic controlled atmosphere storage. Postharvest Biology and Technology, 2018, 136, 31-41.	6.0	11
5	Computer aided analysis of gas exchange in pear fruit packages during long distance transport. Acta Horticulturae, 2018, , 229-236.	0.2	1
6	RQ-based dynamic controlled atmosphere storage of apple fruit. Acta Horticulturae, 2018, , 681-688.	0.2	4
7	Excellence in dynamic controlled atmosphere storage based on the respiratory quotient: leakage correction. Acta Horticulturae, 2018, , 1245-1252.	0.2	1
8	A computational fluid dynamics model of the spatial and temporal gas distribution in a storage container for apple fruit. Acta Horticulturae, 2017, , 185-192.	0.2	1
9	Analysis of the spatiotemporal temperature fluctuations inside an apple cool store in response to energy use concerns. International Journal of Refrigeration, 2016, 66, 156-168.	3.4	41
10	A novel type of dynamic controlled atmosphere storage based on the respiratory quotient (RQ-DCA). Postharvest Biology and Technology, 2016, 115, 91-102.	6.0	125
11	Expression analysis of candidate cell wall-related genes associated with changes in pectin biochemistry during postharvest apple softening. Postharvest Biology and Technology, 2016, 112, 176-185.	6.0	61