

Christopher B Watkins

List of Publications by Year in descending order

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111
papers

5,980
citations

53751

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h-index

79644

73
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112
all docs

112
docs citations

112
times ranked

3779
citing authors

#	ARTICLE	IF	CITATIONS
1	1-Methylcyclopropene differentially regulates metabolic responses in the stem-end and calyx-end flesh tissues of "Empire" apple during long-term controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2022, 192, 112018.	2.9	6
2	1-Methylcyclopropene treatment alters fruit quality attributes and targeted metabolites in "Wonhwang" pears during shelf life. <i>Scientia Horticulturae</i> , 2021, 284, 110125.	1.7	13
3	NAC transcription factors SNAC4 and SNAC9 synergistically regulate tomato fruit ripening by affecting expression of genes involved in ethylene and abscisic acid metabolism and signal transduction. <i>Postharvest Biology and Technology</i> , 2021, 178, 111555.	2.9	27
4	Preharvest 1-methylcyclopropene treatment enhances "stress-associated watercore" dissipation in "Jonagold" apples. <i>Postharvest Biology and Technology</i> , 2021, 181, 111689.	2.9	11
5	Pre- and post-harvest β -aminobutyric acid application in relation to fruit quality and physiological disorder development in "Honeycrisp" apples. <i>Scientia Horticulturae</i> , 2021, 289, 110431.	1.7	15
6	Physiological disorder development of "Honeycrisp" apples after pre- and post-harvest 1-methylcyclopropene (1-MCP) treatments. <i>Postharvest Biology and Technology</i> , 2021, 182, 111703.	2.9	18
7	The leaf senescence-promoting transcription factor AtNAP activates its direct target gene <i>CYTOKININ OXIDASE3</i> to facilitate senescence processes by degrading cytokinins. <i>Molecular Horticulture</i> , 2021, 1, .	2.3	11
8	Revealing the Specific Regulations of Brassinolide on Tomato Fruit Chilling Injury by Integrated Multi-Omics. <i>Frontiers in Nutrition</i> , 2021, 8, 769715.	1.6	6
9	Flesh browning development of "Empire" apple during a shelf life period after 1-methylcyclopropene (1-MCP) treatment and controlled atmosphere storage. <i>Scientia Horticulturae</i> , 2020, 261, 108938.	1.7	22
10	Bitter pit and soft scald development during storage of unconditioned and conditioned "Honeycrisp" apples in relation to mineral contents and harvest indices. <i>Postharvest Biology and Technology</i> , 2020, 160, 111044.	2.9	18
11	Meta-analysis of the effects of 1-methylcyclopropene (1-MCP) treatment on climacteric fruit ripening. <i>Horticulture Research</i> , 2020, 7, 208.	2.9	51
12	Primary Metabolism in Fresh Fruits During Storage. <i>Frontiers in Plant Science</i> , 2020, 11, 80.	1.7	103
13	Cultivar effects on CA/MA requirements of fruits and vegetables. , 2020, , 23-43.		0
14	Comparisons of mineral and non-mineral prediction methods for bitter pit in "Honeycrisp" apples. <i>Scientia Horticulturae</i> , 2019, 254, 116-123.	1.7	15
15	Non-destructive prediction of soluble solids and dry matter contents in eight apple cultivars using near-infrared spectroscopy. <i>Postharvest Biology and Technology</i> , 2019, 151, 111-118.	2.9	55
16	Characterization of Fruit Quality Attributes and Cell Wall Metabolism in 1-Methylcyclopropene (1-MCP)-Treated "Summer King" and "Green Ball" Apples During Cold Storage. <i>Frontiers in Plant Science</i> , 2019, 10, 1513.	1.7	27
17	Antioxidant metabolism in stem and calyx end tissues in relation to flesh browning development during storage of 1-methylcyclopropene treated "Empire" apples. <i>Postharvest Biology and Technology</i> , 2019, 149, 66-73.	2.9	23
18	Preharvest aminoethoxyvinylglycine (AVG) and 1-methylcyclopropene (1-MCP) effects on ethylene and starch concentrations of "Empire" and "McIntosh" apples. <i>Scientia Horticulturae</i> , 2019, 244, 134-140.	1.7	23

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19	Effects of Preharvest and Postharvest Applications of 1-Methylcyclopropene on Fruit Quality and Physiological Disorders of ‘Fuji’ Apples during Storage at Warm and Cold Temperatures. Hortscience: A Publication of the American Society for Horticultural Science, 2019, 54, 1375-1383.	0.5	19
20	Acetaldehyde and Ethanol Metabolism during Conditioning and Air Storage of ‘Honeycrisp’ Apples. Hortscience: A Publication of the American Society for Horticultural Science, 2018, 53, 1347-1351.	0.5	10
21	Initial Short-term Storage at 33 °F Reduces Physiological Disorder Development in ‘Honeycrisp’ Apples. HortTechnology, 2018, 28, 481-484.	0.5	7
22	Delayed response to cold stress is characterized by successive metabolic shifts culminating in apple fruit peel necrosis. BMC Plant Biology, 2017, 17, 77.	1.6	48
23	Quality and safety of fresh horticultural commodities: Recent advances and future perspectives. Food Packaging and Shelf Life, 2017, 14, 2-11.	3.3	51
24	Prediction of Bitter Pit in ‘Honeycrisp’ Apples and Best Management Implications. Hortscience: A Publication of the American Society for Horticultural Science, 2017, 52, 1368-1374.	0.5	20
25	Gene expression and metabolism preceding soft scald, a chilling injury of ‘Honeycrisp’ apple fruit. BMC Genomics, 2016, 17, 798.	1.2	28
26	Advances in the Use of 1-MCP. Contemporary Food Engineering, 2015, , 117-146.	0.2	15
27	Variations in zonal fruit starch concentrations of apples ‘a developmental phenomenon or an indication of ripening?. Horticulture Research, 2015, 2, 15047.	2.9	28
28	Peroxidase and polyphenoloxidase activities in relation to flesh browning of stem-end and calyx-end tissues of ‘Empire’ apples during controlled atmosphere storage. Postharvest Biology and Technology, 2015, 108, 1-7.	2.9	14
29	Chilling-related cell damage of apple (<i>Malus domestica</i> Borkh.) fruit cortical tissue impacts antioxidant, lipid and phenolic metabolism. Physiologia Plantarum, 2015, 153, 204-220.	2.6	56
30	Relationships between starch pattern indices and starch concentrations in four apple cultivars. Postharvest Biology and Technology, 2015, 110, 86-95.	2.9	30
31	An economic analysis of harvest timing to manage the physiological storage disorder firm flesh browning in ‘Empire’ apples. Postharvest Biology and Technology, 2015, 107, 1-8.	2.9	17
32	Transcriptomic events associated with internal browning of apple during postharvest storage. BMC Plant Biology, 2014, 14, 328.	1.6	76
33	Selection of low-variance expressed <i>Malus x domestica</i> (apple) genes for use as quantitative PCR reference genes (housekeepers). Tree Genetics and Genomes, 2014, 10, 751-759.	0.6	25
34	Cultivar differences in gaseous 1-methylcyclopropene accumulation in whole and fresh-cut apple fruit. Postharvest Biology and Technology, 2014, 93, 130-134.	2.9	6
35	Internal ethylene concentrations in apple fruit at harvest affect persistence of inhibition of ethylene production after 1-methylcyclopropene treatment. Postharvest Biology and Technology, 2014, 96, 1-6.	2.9	25
36	Preharvest calcium chloride sprays affect ripening of Eksotika II papaya fruits during cold storage. Scientia Horticulturae, 2014, 171, 6-13.	1.7	25

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37	Understanding development and ripening of fruit crops in an "omics" era. <i>Horticulture Research</i> , 2014, 1, 14034.	2.9	53
38	Repeated treatment of apple fruit with 1-methylcyclopropene (1-MCP) prior to controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2013, 79, 73-79.	2.9	34
39	Fruit maturity, controlled atmosphere delays and storage temperature affect fruit quality and incidence of storage disorders of "Fuji" apples. <i>Scientia Horticulturae</i> , 2013, 157, 60-64.	1.7	20
40	Effects of repeated 1-methylcyclopropene (1-MCP) treatments on ripening and superficial scald of "Cortland" and "Delicious" apples. <i>Postharvest Biology and Technology</i> , 2013, 78, 48-54.	2.9	25
41	Using mixed-effects models to estimate the effect of harvest date and its interactions with post-harvest storage regime on apple fruit firmness. <i>Journal of Horticultural Science and Biotechnology</i> , 2013, 88, 29-36.	0.9	2
42	<i>Arabidopsis</i> AtNAP regulates fruit senescence. <i>Journal of Experimental Botany</i> , 2012, 63, 6139-6147.	2.4	109
43	Metabolic changes in 1-methylcyclopropene (1-MCP)-treated "Empire" apple fruit during storage. <i>Metabolomics</i> , 2012, 8, 742-753.	1.4	119
44	Superficial scald, its etiology and control. <i>Postharvest Biology and Technology</i> , 2012, 65, 44-60.	2.9	222
45	Antioxidant metabolism of 1-methylcyclopropene (1-MCP) treated "Empire" apples during controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2012, 65, 79-91.	2.9	39
46	Influence of wounding and aging on 1-MCP sorption and metabolism in fresh-cut tissue and cell-free homogenates from apple fruit. <i>Postharvest Biology and Technology</i> , 2012, 67, 52-58.	2.9	8
47	Rapid 1-methylcyclopropene (1-MCP) treatment and delayed controlled atmosphere storage of apples. <i>Postharvest Biology and Technology</i> , 2012, 69, 24-31.	2.9	64
48	Controlled-atmosphere Storage of "Honeycrisp" Apples. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012, 47, 886-892.	0.5	19
49	Involvement of ethylene in browning development of controlled atmosphere-stored "Empire" apple fruit. <i>Postharvest Biology and Technology</i> , 2011, 59, 219-226.	2.9	78
50	Expression of ripening-related genes in cold-stored tomato fruit. <i>Postharvest Biology and Technology</i> , 2011, 61, 1-14.	2.9	68
51	Effects of hypoxic and anoxic controlled atmospheres on carbohydrates, organic acids, and fermentation products in Asiatic hybrid lily bulbs. <i>Postharvest Biology and Technology</i> , 2010, 56, 85-94.	2.9	2
52	Antioxidant concentrations during chilling injury development in peaches. <i>Postharvest Biology and Technology</i> , 2010, 57, 27-34.	2.9	62
53	$\hat{1}^3$ -Aminobutyric acid (GABA) accumulation in four strawberry cultivars in response to elevated CO ₂ storage. <i>Postharvest Biology and Technology</i> , 2010, 57, 92-96.	2.9	69
54	Cell wall metabolism in cold-stored tomato fruit. <i>Postharvest Biology and Technology</i> , 2010, 57, 106-113.	2.9	52

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55	Î³-Aminobutyric acid (GABA) metabolism in CO ₂ treated tomatoes. <i>Postharvest Biology and Technology</i> , 2010, 57, 97-105.	2.9	81
56	Differential fruit gene expression in two strawberry cultivars in response to elevated CO ₂ during storage revealed by a heterologous fruit microarray approach. <i>Postharvest Biology and Technology</i> , 2009, 51, 131-140.	2.9	32
57	Antioxidant contents and activity of 1-methylcyclopropene (1-MCP)-treated "Empire"™ apples in air and controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2009, 52, 30-37.	2.9	64
58	1-Methylcyclopropene treatment and bruising of different apple cultivars during storage. <i>Journal of Horticultural Science and Biotechnology</i> , 2009, 84, 143-148.	0.9	5
59	Fermentation and malate metabolism in response to elevated CO ₂ concentrations in two strawberry cultivars. <i>Physiologia Plantarum</i> , 2008, 134, 121-133.	2.6	22
60	External carbon dioxide injury and 1-methylcyclopropene (1-MCP) in the "Empire"™ apple. <i>Postharvest Biology and Technology</i> , 2008, 48, 92-98.	2.9	62
61	Harvest maturity, storage temperature and relative humidity affect fruit quality, antioxidant contents and activity, and inhibition of cell proliferation of strawberry fruit. <i>Postharvest Biology and Technology</i> , 2008, 49, 201-209.	2.9	151
62	Overview of 1-Methylcyclopropene Trials and Uses for Edible Horticultural Crops. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2008, 43, 86-94.	0.5	197
63	Antioxidant enzyme activities in strawberry fruit exposed to high carbon dioxide atmospheres during cold storage. <i>Food Chemistry</i> , 2007, 104, 1425-1429.	4.2	20
64	Temperature and relative humidity effects on quality, total ascorbic acid, phenolics and flavonoid concentrations, and antioxidant activity of strawberry. <i>Postharvest Biology and Technology</i> , 2007, 45, 349-357.	2.9	180
65	<i>Penicillium expansum</i> Invades Apples Through Stems during Controlled Atmosphere Storage. <i>Plant Health Progress</i> , 2006, 7, 1.	0.8	9
66	Isolation and characterization of a lipid transfer protein expressed in ripening fruit of <i>Capsicum chinense</i> . <i>Planta</i> , 2006, 223, 672-683.	1.6	20
67	Tolerance of dry-sale lily bulbs to elevated carbon dioxide in both ambient and low oxygen atmospheres. <i>Postharvest Biology and Technology</i> , 2006, 41, 198-207.	2.9	1
68	Inhibition of the ethylene response by 1-MCP in tomato suggests that polyamines are not involved in delaying ripening, but may moderate the rate of ripening or over-ripening. <i>Journal of Experimental Botany</i> , 2006, 57, 3313-3325.	2.4	71
69	STORAGE TEMPERATURE AND RELATIVE HUMIDITY EFFECTS ON QUALITY AND ANTIOXIDANT COMPOSITION OF STRAWBERRY FRUIT. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006, 41, 493B-493.	0.5	1
70	Expression of Î±-farnesene synthase gene AFS1 in relation to levels of Î±-farnesene and conjugated trienols in peel tissue of scald-susceptible "Law Rome"™ and scald-resistant "Idared"™ apple fruit. <i>Postharvest Biology and Technology</i> , 2005, 35, 125-132.	2.9	65
71	A GH3-like gene, CcGH3, isolated from <i>Capsicum chinense</i> L. fruit is regulated by auxin and ethylene*. <i>Plant Molecular Biology</i> , 2005, 58, 447-464.	2.0	105
72	1-Methylcyclopropene Interactions with Diphenylamine on Diphenylamine Degradation, Î±-Farnesene and Conjugated Trienol Concentrations, and Polyphenol Oxidase and Peroxidase Activities in Apple Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7565-7570.	2.4	47

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73	How Postharvest Technologies Affect Quality. , 2005, , 447-491.		6
74	Harvest Date Effects on Maturity, Quality, and Storage Disorders of `Honeycrisp' Apples. Hortscience: A Publication of the American Society for Horticultural Science, 2005, 40, 164-169.	0.5	50
75	Effects of Delays between Harvest and 1-Methylcyclopropene Treatment, and Temperature during Treatment, on Ripening of Air-stored and Controlled-atmosphere-stored Apples. Hortscience: A Publication of the American Society for Horticultural Science, 2005, 40, 2096-2101.	0.5	68
76	Fruit Quality, Fermentation Products, and Activities of Associated Enzymes During Elevated CO2 Treatment of Strawberry Fruit at High and Low Temperatures. Journal of the American Society for Horticultural Science, 2005, 130, 124-130.	0.5	23
77	Low oxygen affects the quality of Asiatic hybrid lily bulbs during simulated dry-sale storage and subsequent forcing. Postharvest Biology and Technology, 2004, 32, 223-233.	2.9	11
78	Storage temperature, diphenylamine, and pre-storage delay effects on soft scald, soggy breakdown and bitter pit of `Honeycrisp`™ apples. Postharvest Biology and Technology, 2004, 32, 213-221.	2.9	78
79	Light, moisture, and atmosphere interact to affect the quality of dry-sale lily bulbs. Postharvest Biology and Technology, 2004, 34, 93-103.	2.9	7
80	Nitrogen Fertilization, Midsummer Trunk Girdling, and AVG Treatments Affect Maturity and Quality of `Jonagold' Apples. Hortscience: A Publication of the American Society for Horticultural Science, 2004, 39, 493-500.	0.5	32
81	A Summary of Physiological Processes or Disorders in Fruits, Vegetables and Ornamental Products that are Delayed or Decreased, Increased, or Unaffected by Application of 1-Methylcyclopropene (1-MCP). Hortscience: A Publication of the American Society for Horticultural Science, 2004, 39, 816D-816.	0.5	29
82	Antioxidant and Antiproliferative Activities of Strawberries. Journal of Agricultural and Food Chemistry, 2003, 51, 6887-6892.	2.4	436
83	Peroxidase Activity and Superficial Scald Development in Apple Fruit. Journal of Agricultural and Food Chemistry, 2003, 51, 7182-7186.	2.4	30
84	Pre- and Post-harvest Harpin Treatments of Apples Induce Resistance to Blue Mold. Plant Disease, 2003, 87, 39-44.	0.7	67
85	Harvest Management of Marshall `McIntosh' Apples: Effects of AVG, NAA, Ethephon, and Summer Pruning on Preharvest Drop and Fruit Quality. Hortscience: A Publication of the American Society for Horticultural Science, 2003, 38, 1093-1099.	0.5	33
86	Location and Temperature Effects on Soft Scald in `Honeycrisp' Apples. Hortscience: A Publication of the American Society for Horticultural Science, 2003, 38, 1153-1155.	0.5	23
87	A Quantitative and Qualitative Analysis of Antioxidant Enzymes in Relation to Susceptibility of Apples to Superficial Scald. Journal of the American Society for Horticultural Science, 2003, 128, 910-916.	0.5	38
88	Controlled-Atmosphere Effects on Postharvest Quality and Antioxidant Activity of Cranberry Fruits. Journal of Agricultural and Food Chemistry, 2002, 50, 5932-5938.	2.4	57
89	Physiological responses of fresh-cut apple slices under high CO2 and low O2 partial pressures. Postharvest Biology and Technology, 2001, 22, 197-204.	2.9	39
90	Superficial Scald, Carbon Dioxide Injury, and Changes of Fermentation Products and Organic Acids in `Cortland' and `Law Rome' Apples after High Carbon Dioxide Stress Treatment. Journal of the American Society for Horticultural Science, 2001, 126, 235-241.	0.5	39

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91	Responses of early, mid and late season apple cultivars to postharvest application of 1-methylcyclopropene (1-MCP) under air and controlled atmosphere storage conditions. <i>Postharvest Biology and Technology</i> , 2000, 19, 17-32.	2.9	395
92	Cultivar and growing region influence efficacy of warming treatments for amelioration of superficial scald development on apples after storage. <i>Postharvest Biology and Technology</i> , 2000, 19, 33-45.	2.9	15
93	Physical and mechanical changes in strawberry fruit after high carbon dioxide treatments. <i>Postharvest Biology and Technology</i> , 2000, 19, 139-146.	2.9	154
94	Peel tissue β -farnesene and conjugated trienol concentrations during storage of 'White Angel' and 'Rome Beauty' hybrid apple selections susceptible and resistant to superficial scald. <i>Postharvest Biology and Technology</i> , 2000, 20, 231-241.	2.9	53
95	Responses of Horticultural Commodities to High Carbon Dioxide as Related to Modified Atmosphere Packaging. <i>HortTechnology</i> , 2000, 10, 501-506.	0.5	122
96	Intermittent warming effects on superficial scald development of 'Cortland', 'Delicious' and 'Law Rome' apple fruit. <i>Postharvest Biology and Technology</i> , 1999, 16, 203-212.	2.9	38
97	Cultivar variation in response of strawberry fruit to high carbon dioxide treatments. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 886-890.	1.7	66
98	Harvest Date and Crop Load Effects on a Carbon Dioxide-related Storage Injury of 'Braeburn' Apple. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 305-309.	0.5	61
99	Maturity and Regional Influences on Watercore Development and its Postharvest Disappearance in 'Fuji' Apples. <i>Journal of the American Society for Horticultural Science</i> , 1999, 124, 166-172.	0.5	41
100	Fermentative Metabolism and Organic Acid Concentrations in Fruit of Selected Strawberry Cultivars with Different Tolerances to Carbon Dioxide. <i>Journal of the American Society for Horticultural Science</i> , 1999, 124, 696-701.	0.5	38
101	Storage and Handling Effects on a CO ₂ -related Internal Browning Disorder of 'Braeburn' Apples. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1998, 33, 719-722.	0.5	64
102	Active Oxygen Species Metabolism in 'White Angel' and 'Rome Beauty' Apple Selections Resistant and Susceptible to Superficial Scald. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 299-304.	0.5	67
103	Quality of 'Buerre Bosc' and 'Doyenne du Comice' pears in relation to harvest date and storage period. <i>Postharvest Biology and Technology</i> , 1997, 10, 29-37.	2.9	52
104	Reduction of chilling injury in the sweet persimmon 'Fuyu' during storage by dry air heat treatments. <i>Postharvest Biology and Technology</i> , 1997, 11, 155-164.	2.9	59
105	Fruit maturity, carbohydrate and mineral content relationships with watercore in 'Fuji' apples. <i>Postharvest Biology and Technology</i> , 1997, 11, 31-38.	2.9	69
106	Firmness and concentrations of acetaldehyde, ethyl acetate and ethanol in strawberries stored in controlled and modified atmospheres. <i>Postharvest Biology and Technology</i> , 1995, 5, 39-50.	2.9	121
107	Firmness and Aroma Composition of Strawberries following Short-term High Carbon Dioxide Treatments. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1995, 30, 303-305.	0.5	48
108	Superficial Scald of 'Granny Smith' Apples is Expressed as a Typical Chilling Injury. <i>Journal of the American Society for Horticultural Science</i> , 1995, 120, 88-94.	0.5	123

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109	Reducing External Chilling Injury in Stored 'Hass' Avocados with Dry Heat Treatments. Journal of the American Society for Horticultural Science, 1995, 120, 1050-1056.	0.5	67
110	Cell Wall Changes in Nectarines (<i>Prunus persica</i>). Plant Physiology, 1992, 100, 1203-1210.	2.3	121
111	The effect of 1-MCP on the development of physiological storage disorders in horticultural crops. Stewart Postharvest Review, 0, 3, 1-6.	0.7	17