Seasonal english market variations in the composition o avocados

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Citation Report

#	Article	IF	Citations
1	The maturity of avocadosâ€"a general review. Journal of the Science of Food and Agriculture, 1978, 29, 857-866.	3.5	53
2	The oil content of avocado mesocarp. Journal of the Science of Food and Agriculture, 1978, 29, 943-949.	3.5	15
3	THE AVOCADO. , 1979, , 609-624.		2
4	Effect of harvest date and applied ABA on polyphenol oxidase levels in avocado (Persea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.3	5
5	Changes in ABA, polyphenol oxidase, phenolic compounds and polyamines and their relationship with mesocarp discolouration in ripening avocado(Persea americanaMill.) fruit. The Journal of Horticultural Science, 1990, 65, 465-471.	0.3	10
6	Maturity and water loss effects on avocado(Persea americanaMill.) postharvest physiology in cool environments. The Journal of Horticultural Science, 1992, 67, 569-575.	0.3	14
7	Increasing relative maturity alters the base mineral composition and phenolic concentration of avocado fruit. The Journal of Horticultural Science, 1992, 67, 761-768.	0.3	16
8	Characterization of Avocado (Persea americanaMill.) Varieties of Very Low Oil Content. Journal of Agricultural and Food Chemistry, 1998, 46, 3643-3647.	5.2	19
9	Characterization of Avocado (Persea americanaMill.) Varieties of Low Oil Content. Journal of Agricultural and Food Chemistry, 1999, 47, 2707-2710.	5.2	21
10	Fruit characterization of Venezuelan avocado varieties of medium oil content. Scientia Agricola, 2000, 57, 791-794.	1.2	2
11	Fruit characterization of high oil content avocado varieties. Scientia Agricola, 2002, 59, 403-406.	1.2	15
12	The use of low resolution nuclear magnetic resonance for determining avocado maturity by oil content. International Journal of Food Science and Technology, 2007, 18, 401-410.	2.7	7
13	Avocado Oil. , 2009, , 73-125.		37
14	Delivery of Bioactive Conjugated Linoleic Acid with Self-Assembled Amyloseâ^'CLA Complex. Journal of Agricultural and Food Chemistry, 2009, 57, 7125-7130.	5.2	85
16	EXTENDING STORAGE OF 'HASS' AVOCADOS USING ULTRA-LOW TEMPERATURE SHIPPING AND 1-MCP. Acta Horticulturae, 2013, , 197-206.	0.2	0
17	Avocado Fruit Quality Management during the Postharvest Supply Chain. Food Reviews International, 2014, 30, 169-202.	8.4	83
18	Cellular Changes in â€œHassâ€•Avocado Mesocarp During Coldâ€Pressed Oil Extraction. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 229-238.	1.9	16
19	Delayed harvest, fruit nutritional content and tree productivity of â€˜Reedâ€™ avocado (Persea) Tj ETQq1 1 0.784314 rgBT /Overl	0.2	0

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20	Utilization of Avocado and Mango Fruit Wastes in Multi-Nutrient Blocks for Goats Feeding: In Vitro Evaluation. Animals, 2020, 10, 2279.	2.3	9
21	Effect of Fruit Maturity on Microstructural Changes and Oil Yield during Coldâ€Pressed Oil Extraction of â€˜Hassâ€™ Avocado. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 779-788.	1.9	6
22	Effects of Feeding Multinutrient Blocks Including Avocado Pulp and Peels to Dairy Goats on Feed Intake and Milk Yield and Composition. Animals, 2020, 10, 194.	2.3	12
23	Chemical characterization of oil from four Avocado varieties cultivated in Morocco. OCL - Oilseeds and Fats, Crops and Lipids, 2021, 28, 19.	1.4	12