

Reduction of Low-Temperature Injury to Stored Apples Conditions

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Citation Report

#	ARTICLE	IF	CITATIONS
1	The use of Carbon Dioxide in the Transport and Storage of Fruits and Vegetables. <i>Advances in Food Research</i> , 1963, 12, 95-146.	0.3	38
2	Biochemical changes associated with the development of low-temperature breakdown in apples. <i>Journal of the Science of Food and Agriculture</i> , 1964, 15, 303-307.	3.5	38
3	Studies on Post-Harvest Ripening and Storage of Banana Fruits. Part IV. <i>Journal of the Japanese Society for Food Science and Technology</i> , 1966, 13, 367-370.	0.1	2
4	Studies on Post-Harvest Ripening and Storage of Banana Fruits. Part V. <i>Journal of the Japanese Society for Food Science and Technology</i> , 1966, 13, 466-471.	0.1	4
5	Qualité des Fruits conservés en atmosphère contrôlée. <i>Plant Foods for Human Nutrition</i> , 1966, 13, 246-266.	0.2	1
6	Influence of water loss on the loss of volatiles by apples. <i>Journal of the Science of Food and Agriculture</i> , 1968, 19, 354-356.	3.5	35
7	The Effect of Conditions of Storage on the Respiration of Apples: III. The Effect of Modulation of Temperature on the Respiration of Cox's Orange Pippin Apples, and on the Extent of Low Temperature Injury. <i>The Journal of Horticultural Science</i> , 1968, 43, 421-428.	0.3	6
8	Disorders of carbohydrate metabolism of apples (Watercore, internal breakdown, low temperature) <i>Tj ETQq1 1 0.784314 rgBT /Overlo</i>	3.9	23
9	Association between loss of volatiles and reduced incidence of breakdown in Jonathan apples achieved by warming during storage. <i>Journal of the Science of Food and Agriculture</i> , 1969, 20, 446-447.	3.5	8
10	A role for acetate in the development of Low-Temperature breakdown in apples. <i>Journal of the Science of Food and Agriculture</i> , 1970, 21, 42-44.	3.5	25
11	Effect of storage temperature on apple volatiles associated with low temperature breakdown. <i>The Journal of Horticultural Science</i> , 1971, 46, 115-120.	0.3	18
12	έξασχεση των αρωματικών ενώσεων κατά τη διάρκεια της αποθήκευσης. <i>Journal of Institute of Cold Chain</i> , 1980, 6, 42-51.	0.0	4
13	Incorporation of [14C]acetate into apples in relation to development of storage breakdown. <i>Phytochemistry</i> , 1981, 20, 1253-1254.	2.9	1
14	Effects of Intermittent Warming on Chilling Injury and Respiratory Rate of Cucumber Fruits during Cold Storage. <i>Journal of the Japanese Society for Horticultural Science</i> , 1982, 51, 355-361.	0.5	0
15	CHILLING INJURY. A REVIEW OF QUALITY ASPECTS. <i>Journal of Food Quality</i> , 1988, 11, 253-278.	2.6	83
17	Intermittent Warming in Alleviating Chilling Injury—a Potential Technique with Commercial Constraint. <i>Food and Bioprocess Technology</i> , 2016, 9, 1-15.	4.7	40
18	Conjugated trienols and programmed cell death are more closely related to superficial scald than reactive oxygen species in apple fruit stored at low temperature. <i>Scientia Horticulturae</i> , 2019, 246, 597-603.	3.6	11
19	Stress in Harvested Products. , 1991, , 335-407.		12

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20	Low Temperature Injury to Fruits and Vegetables. , 1968, , 271-283.		5
21	PHYSIOLOGY OF COOL-STORAGE DISORDERS OF FRUIT AND VEGETABLES. , 1979, , 81-96.		10
22	Breakdown in Jonathan and Delicious apples in relation to weight lost during cool storage. Australian Journal of Experimental Agriculture, 1967, 7, 87.	1.0	16
23	Storage Humidity Influences Fruit Quality and Permeability to Ethane in 'McIntosh' Apples Stored in Diverse Controlled Atmospheres. Journal of the American Society for Horticultural Science, 1990, 115, 94-96.	1.0	15
24	The Effect of Fluctuating Temperature on Chilling Injury of Several Kinds of Vegetables. Journal of the Japanese Society for Horticultural Science, 1984, 53, 202-209.	0.5	2
25	Integral evaluation for intermittent cold storage of apples by using mathematical modeling. Journal of Food Process Engineering, 2021, 44, e13882.	2.9	2
27	Comparative transcriptome and metabolite survey reveal key pathways involved in the control of the chilling injury disorder superficial scald in two apple cultivars, 'Granny Smith'™ and 'Ladina'™. Frontiers in Plant Science, 0, 14, .	3.6	5