

LIST OF PUBLICATIONS

A. Book Chapters

1. Z. Singh and **S.P. Singh**, 2012. Mango. In: Crop Postharvest: Science and Technology Volume 3: Perishables (D. Rees, G. Farrell, and J.E. Orchard, eds). Blackwell Publishing Co, Oxford, UK. (In press)
2. **S.P. Singh**. 2011. Guava. In: Postharvest Biology & Technology of Tropical and Sub-Tropical Fruits Volume 3 (E.M. Yahia ed.). Woodhead Publishing, UK, 213-245.
3. **S.P. Singh** and D.V.S. Rao. 2011. Papaya. In: Postharvest Biology & Technology of Tropical and Sub-Tropical Fruits Volume 4 (E.M. Yahia ed.). Woodhead Publishing, UK, pp 86-124.
4. E.M. Yahia and **S.P. Singh**, 2009. Tropical Fruits. In: Modified and Controlled Atmospheres for the Storage, Transportation, and Packaging of Horticultural Commodities (E.M. Yahia, ed). CRC Press, USA, pp 397-444.
5. Z. Singh, **S.P. Singh**, E.M. Yahia, 2009. Subtropical Fruits. In: Modified and Controlled Atmospheres for the Storage, Transportation, and Packaging of Horticultural Commodities (E. M. Yahia, ed). CRC Press, USA, pp 317-362

B. Research articles

1. **S.P. Singh** and Z. Singh, 2011. Postharvest Cold Storage-Induced Oxidative Stress in Japanese Plums in Relation to Harvest Maturity. (Communicated)
2. **S.P. Singh** and Z. Singh, 2011. Dynamics of Enzymatic and Non-enzymatic Antioxidants in Japanese Plums during Storage at Safe and Lethal Temperatures. (Communicated)
3. **S.P. Singh** and Z. Singh, 2011. Chilling Injury Related Changes in Metabolites, Enzymatic and Non-enzymatic Antioxidants in Japanese plums (*Prunus salicina* Lindl.). (Communicated)
4. **S.P. Singh**, Z. Singh and E.E. Swinny, 2011. Climacteric level during fruit ripening influences lipid peroxidation and enzymatic and non-enzymatic antioxidative systems in Japanese plums (*Prunus salicina* Lindell). Postharvest Biology and Technology (Accepted).
5. **S.P. Singh**, 2010. Prospective and retrospective approaches to postharvest quality management of fresh guava (*Psidium guajava* L.) fruit in supply chain. Fresh Produce, 4: 36-48.
6. **S.P. Singh**, Z. Singh and E.E. Swinny, 2009a. Postharvest nitric oxide fumigation delays fruit ripening and alleviates chilling injury during cold storage of Japanese plums (*Prunus salicina* Lindell). Postharvest Biology and Technology, 53: 101-108.
7. **S.P. Singh**, Z. Singh, and E.E. Swinny, 2009b. Sugars and organic acids in Japanese plums as influenced by maturation, harvest date, ripening, storage temperature and duration. International Journal of Food Science & Technology, 44: 1973-1982.
8. **S.P. Singh** and R.K. Pal, 2009. Ionizing radiation treatment to improve postharvest life and maintain quality of fresh guava fruit. Radiation Physics and Chemistry, 78: 135-140.
9. **S.P. Singh** and Z. Singh, 2008. Major flavor components in some commercial cultivars of Japanese plum. Journal of the American Pomological Society, 62 (4): 185-190.
10. **S.P. Singh** and R.K. Pal, 2008a. Controlled atmosphere storage of guava (*Psidium guajava* L.) fruit. Postharvest Biology and Technology, 47 (3): 296-306.

11. **S.P. Singh** and R.K. Pal, 2008b. Response of climacteric-type guava (*Psidium guajava* L.) to postharvest treatment with 1-MCP. *Postharvest Biology and Technology*, 47: 307-314.
12. **S. P. Singh** and R.K. Pal, 2007. Postharvest fruit fly disinfestation strategies in rainy season guava crop. *Acta Horticulturae* 535: 591-596
13. R.K. Pal, **S. P. Singh**, C.P. Singh and Ram Asrey, 2007. Response of guava (*Psidium guajava* L. cv. Lucknow-49) to controlled atmosphere storage. *Acta Horticulturae*, 535: 547-554.
14. **S. P. Singh** and D.V. Sudhakar Rao, 2005a. Quality assurance of papaya (*Carica papaya* L. cv. 'Solo') by shrink film wrapping during storage and ripening. *Journal of Food Science and Technology* 42(6): 523-525.
15. **S.P. Singh** and D.V. Sudhakar Rao, 2005b. Effect of modified atmosphere packaging on the alleviation of chilling injury and dietary antioxidants levels in 'Solo' papaya during low temperature storage. *European Journal of Horticultural Science*, 70(5): 246-252.

C. Presentations in Conferences/Symposia

1. **S.P. Singh**, 2010. Potential effects of climate change on fruit quality. Second International Conference on Climate Change: Impacts and Responses, held at University of Queensland, Brisbane, Australia from 8-10 July 2010. (Oral presentation)
2. **S.P. Singh** and Z. Singh, 2009. Effects of nitric oxide fumigation on postharvest life, chilling injury, and quality of Japanese plums (*Prunus salicina* Lindell). Annual Conference of the American Society for Horticultural Science, St Louis, Missouri, USA held on 25-28th July 2009. (Oral presentation)
3. **S.P. Singh** and Z. Singh, 2008. Major flavour components, sugars and organic acids, of Japanese plums as impacted by various factors. National and Trans-Tasman Horticultural Science Conference-2008 at Gold Coast, Australia on 20-23 July 2008. (Oral presentation)
4. **S.P. Singh** and Z. Singh, 2007. Postharvest physiology, storage and ripening in plums. 9th Postgraduate Symposium organized by the Royal Society of Western Australia at Perth, 10th September, 2007. (Oral Presentation)
5. **S.P. Singh** and R.K. Pal, 2005. Postharvest fruit fly disinfestation strategies in rainy season guava crop. First International Symposium on Guava (IGS-2005) organized by the International Society of Horticultural Science (ISHS) and Central Institute of Sub-tropical Horticulture (CISH) at Lucknow on 5-8th Dec 2005. (Oral presentation)
6. R.K. Pal, **S.P. Singh**, C.P. Singh and Ram Asrey, 2005. Response of guava (*Psidium guajava* L. cv. Lucknow-49) to controlled atmosphere storage. First International Symposium on Guava (IGS-2005) held at CISH, Lucknow on 5-8th December 2005. (Oral presentation).
7. **S.P. Singh**, S.S. Baskar and D.V. Sudhakar Rao, 2005. Individual shrink-wrapping of papaya (Cv. Taiwan Red Lady) fruit with plastic film enhances the postharvest life and maintains quality. International Conference on Plasticulture and Precision Farming (ICPPF-2005) held at The Ashok, New Delhi, 17-21, November 2005. (Poster presentation)
8. R.K. Pal and **S. P. Singh**, 2005. Impact of horticultural research and development on the growth of Indian food industry. Souvenir of First Agro-Industrial Exhibition (8-9th Nov) held at IARI, New Delhi .
9. **S.P. Singh** and D.V. Sudhakar Rao, 2004. Effect of storage temperature and packaging film on the in-package atmosphere of modified atmosphere packed fresh papaya. *Emerging*

Technologies in Agricultural and Food Engineering (ETAE 2004) at Indian Institute of Technology, Kharagpur, India on 14-17th December, 2004, pp. 209.

10. **S.P. Singh** and D.V. Sudhakar Rao, 2004. Modified atmosphere packaging of individual papaya (*Carica papaya* L. cv. Solo) fruit for extension of storage life and quality maintenance. First Indian Horticulture Congress-2004 at Indian Agricultural Research Institute, New Delhi on 6-9th Nov, 2004, pp. 369. (Poster presentation)

11. **S. P. Singh** and D.V. Sudhakar Rao, 2003. Shrink wrapping of Solo papaya for extension of storage life and quality assurance. International Food Convention (IFCON-2003) at CFTRI, Mysore, India on 5-8th December, 2003. (Poster presentation)

D. Industry publications

1. **S.P. Singh** and W.B. McGlasson, 2010. Stonefruit harvest maturity: the key to fruit quality and consumer satisfaction. *FruitWest*, 1.3: 22-23.

2. **S.P. Singh**, 2010. Stonefruit update: Getting the chills. *FruitWest*, 1.2: 18-21.

3. **S.P. Singh**, 2010. Natural and/or man-made horizons and challenges for low chill stonefruit industry. *Low Chill Stonefruit Grower*, 2/10:8-9.

4. **S.P. Singh**, 2009b. Research priorities of California's summerfruit industry. *Australian Fruit Grower*, 3(9): 18-21.

5. **S.P. Singh**, 2009a. Who will carry horticultural R&D legacy forward? *Australian Fruit Grower*, 3(3): 4.

6. **S.P. Singh** and Z. Singh, 2008. Plums go sweet and sour: an insight. *Australian Fruit Grower*, 2(10): 22-25.