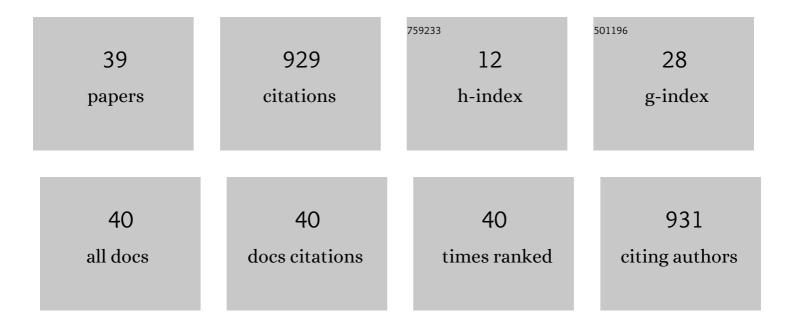
## Mustafa Erkan

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Maintenance shelfâ€life quality of cocktail tomatoes by using <scp>UVâ€C</scp> illumination and Arabic gum coating. Journal of the Science of Food and Agriculture, 2022, 102, 3897-3907.	3.5	2
2	Effect of Various Drying Methods On Drying Characteristics of Black and White Myrtle Fruits (Myrtus communisAL.). Erwerbs-Obstbau, 2022, 64, 433-443.	1.3	2
3	Evaluation of Foliar Organic Fertilizer, Biofertilizer and Biological Fungicide on the Antioxidant Compounds and Postharvest Quality Attributes of Strawberry Fruit. Erwerbs-Obstbau, 2022, 64, 365-376.	1.3	3
4	Red beetroot: Health benefits, production techniques, and quality maintaining for food industry. Journal of Food Processing and Preservation, 2021, 45, e15781.	2.0	11
5	Effects of bruising of †Pink Lady' apple under impact loading in drop test on firmness, colour and gas exchange of fruit during long term storage. Postharvest Biology and Technology, 2021, 179, 111561.	6.0	32
6	Influence of postharvest UV-C illumination on biochemical properties of green beans. Scientia Horticulturae, 2021, 289, 110499.	3.6	1
7	Molecular characterization of locally grown â€~Melli' fig ( <i>Ficus carica</i> L.) clones, comparison with common cultivars. Acta Horticulturae, 2020, , 23-30.	0.2	0
8	Variations in postharvest attributes of different types of tomatoes stored under shelf-life conditions. Acta Horticulturae, 2020, , 303-310.	0.2	0
9	Comparison of quality attributes of fig fruit (â€~Bursa Siyahi') harvested at two different maturity stages. Acta Horticulturae, 2020, , 311-316.	0.2	5
10	Subtropical fruits: Pomegranates. , 2020, , 477-486.		1
11	Comparison of organically and conventionally produced Batavia type lettuce stored in modified atmosphere packaging for postharvest quality and nutritional parameters. Journal of the Science of Food and Agriculture, 2019, 99, 226-234.	3.5	9
12	Harvesting of Horticultural Commodities. , 2019, , 129-159.		10
13	Pomegranate. , 2019, , 529-550.		1
14	Morphological and biochemical responses of broccoli florets to supplemental ultraviolet-B illumination. Agriculture, Ecosystems and Environment, 2018, 259, 1-10.	5.3	10
15	UV-C illumination maintains postharvest quality of minimally processed broccoli florets under modified atmosphere packaging. Acta Horticulturae, 2018, , 537-544.	0.2	5
16	Impacts of 1-methylcyclopropene (1-MCP) on postharvest quality of 'Ankara' pears during long-term storage. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2018, 42, .	2.1	11
17	First report of Alternaria alternata causing postharvest decay in fig (Ficus carica L. cv. Bursa Siyahi) fruit in Turkey. Journal of Biotechnology, 2018, 280, S84.	3.8	6

Pomegranate/Romaâ€" Punica granatum. , 2018, , 355-361.

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#	Article	IF	CITATIONS
19	Postharvest Quality and Safety of Fresh-Cut Vegetables. Food Engineering Series, 2017, , 271-326.	0.7	5
20	Impact of passive modified atmosphere packaging on physicochemical properties, bioactive compounds, and quality attributes of sweet pomegranates. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2016, 40, 475-488.	2.1	25
21	Comparison of pesticide-free and conventional production systems on postharvest quality and nutritional parameters of peppers in different storage conditions. Scientia Horticulturae, 2016, 207, 104-116.	3.6	9
22	EFFECTS OF MODIFIED ATMOSPHERE IMPOSED WITH THE PALLIFLEX SYSTEM ON POSTHARVEST FRUIT QUALITY OF 'RED GLOBE' TABLE GRAPES. Acta Horticulturae, 2015, , 149-155.	0.2	0
23	EFFECTS OF MODIFIED ATMOSPHERE IMPOSED WITH THE PALLIFLEX SYSTEM ON POSTHARVEST FRUIT QUALITY OF 'ZIRAAT 0900' CHERRIES. Acta Horticulturae, 2015, , 157-163.	0.2	1
24	Changes in phenolic compounds and antioxidant activity of sour–sweet pomegranates cv. â€~Hicaznar' during long-term storage under modified atmosphere packaging. Postharvest Biology and Technology, 2015, 109, 30-39.	6.0	58
25	The effects of UV radiation during the vegetative period on antioxidant compounds and postharvest quality of broccoli (Brassica oleracea L.). Plant Physiology and Biochemistry, 2015, 93, 56-65.	5.8	51
26	The effects of modified and palliflex controlled atmosphere storage on postharvest quality and composition of â€ïstanbul' medlar fruit. Postharvest Biology and Technology, 2015, 99, 9-19.	6.0	61
27	The effects of 1-MCP treatment on fruit quality of medlar fruit (Mespilus germanica L. cv. Istanbul) during long term storage in the palliflex storage system. Postharvest Biology and Technology, 2015, 100, 81-90.	6.0	44
28	Changes in antioxidant activity and postharvest quality of sweet pomegranates cv. Hicrannar under modified atmosphere packaging. Postharvest Biology and Technology, 2014, 92, 29-36.	6.0	76
29	EFFECTS OF SUCROSE AND SILVER NITRATE ON THE VASE LIFE OF CUT RANUNCULUS ASIATICUS L Acta Horticulturae, 2013, , 341-348.	0.2	1
30	METABOLIC RESPONSE TO UV-C TREATMENTS ON MINIMALLY PROCESSED POMEGRANATE ARILS. Acta Horticulturae, 2010, , 657-662.	0.2	3
31	Effect of UV treatment on antioxidant capacity, antioxidant enzyme activity and decay in strawberry fruit. Postharvest Biology and Technology, 2008, 48, 163-171.	6.0	251
32	EFFECT OF 1-METHYLCYCLOPROPENE (1-MCP) ON FIG (FICUS CARICA CV. BARDAKCI) STORAGE. Acta Horticulturae, 2008, , 325-330.	0.2	16
33	Hot water and curing treatments reduce chilling injury and maintain post-harvest quality of 'Valencia' oranges. International Journal of Food Science and Technology, 2005, 40, 91-96.	2.7	35
34	Harvest Date Effects on Maturity, Quality, and Storage Disorders of `Honeycrisp' Apples. Hortscience: A Publication of the American Society for Hortcultural Science, 2005, 40, 164-169.	1.0	50
35	Production potential of cavendish cultivars (Musaspp. AAA) under greenhouse and field conditions in subtropical areas of Turkey. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2004, 54, 249-253.	0.6	5
36	UV-C irradiation reduces microbial populations and deterioration in Cucurbita pepo fruit tissue. Environmental and Experimental Botany, 2001, 45, 1-9.	4.2	97

#	Article	IF	CITATIONS
37	THE EFFECTS OF GIRDLING AND SCORING OF CUTTINGS ON THE ROOTING RATE AND QUALITY OF NURSERY PLANTS OF POMEGRANATE. Acta Horticulturae, 1997, , 407-410.	0.2	Ο
38	THE EFFECTS OF HARVEST TIME AND DIFFERENT POSTHARVEST APPLICATIONS ON THE STORAGE OF 'VALENCIA' ORANGES. Acta Horticulturae, 1995, , 277-284.	0.2	3
39	Modified and controlled atmosphere storage of subtropical crops. Stewart Postharvest Review, 0, 2, 1-8.	0.7	9