

Somayeh Rastegar

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

438
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758635

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#	ARTICLE	IF	CITATIONS
1	Preservation of mango fruit with guar-based edible coatings enriched with <i>Spirulina platensis</i> and Aloe vera extract during storage at ambient temperature. <i>Scientia Horticulturae</i> , 2020, 265, 109258.	1.7	74
2	Effects of melatonin treatment on the biochemical changes and antioxidant enzyme activity of mango fruit during storage. <i>Scientia Horticulturae</i> , 2020, 259, 108835.	1.7	69
3	Enzyme activity and biochemical changes of three date palm cultivars with different softening pattern during ripening. <i>Food Chemistry</i> , 2012, 134, 1279-1286.	4.2	52
4	Biochemical responses in leaves of four fig cultivars subjected to water stress and recovery. <i>Scientia Horticulturae</i> , 2012, 148, 109-117.	1.7	44
5	Effectiveness of alginate coating on antioxidant enzymes and biochemical changes during storage of mango fruit. <i>Journal of Food Biochemistry</i> , 2019, 43, e12990.	1.2	37
6	Use of rapid screening methods for detecting drought tolerant cultivars of fig (<i>Ficus carica</i> L.). <i>Scientia Horticulturae</i> , 2012, 143, 7-14.	1.7	35
7	Ameliorative effect of melatonin against storage chilling injury in pomegranate husk and arils through promoting the antioxidant system. <i>Scientia Horticulturae</i> , 2022, 295, 110889.	1.7	24
8	Impact of edible coating derived from a combination of Aloe vera gel, chitosan and calcium chloride on maintain the quality of mango fruit at ambient temperature. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2932-2942.	1.6	21
9	Influence of postharvest gamma irradiation on the antioxidant system, microbial and shelf life quality of three cultivars of date fruits (<i>Phoenix dactylifera</i> L.). <i>Scientia Horticulturae</i> , 2019, 247, 275-286.	1.7	18
10	Effect of rootstock on vegetative growth and mineral elements in scion of different Persian lime (<i>Citrus latifolia</i> Tanaka) genotypes. <i>Scientia Horticulturae</i> , 2019, 246, 136-145.	1.7	16
11	Effect of β -aminobutyric acid on the antioxidant system and biochemical changes of mango fruit during storage. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 778-789.	1.6	16
12	Effect of alginate coating incorporated with <i>Spirulina</i> , Aloe vera and guar gum on physicochemical, respiration rate and color changes of mango fruits during cold storage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 265-275.	1.6	14
13	Effect of preharvest application of calcium chloride, putrescine, and salicylic acid on antioxidant system and biochemical changes of two Indian jujube genotypes. <i>Journal of Food Biochemistry</i> , 2020, 44, e13474.	1.2	8
14	Effect of pulse treatment with sucrose, exogenous benzyl adenine and gibberellic acid on vase life of cut rose "Red One"™. <i>Horticulture Environment and Biotechnology</i> , 2011, 52, 482-487.	0.7	4
15	Essential oil composition and comparative phytotoxic activity of fennel, summer savory, Mexican marigold and feverfew: a potential bioherbicide. <i>Vegetos</i> , 2022, 35, 502-510.	0.8	3
16	Foliar application of salicylic acid and calcium chloride delays the loss of chlorophyll and preserves the quality of broccoli during storage. <i>Journal of Food Biochemistry</i> , 2022, 46, e14154.	1.2	3