

Burhan Ozt  erk

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Maintaining postharvest quality of medlar (<i>Mespilus germanica</i>) fruit using modified atmosphere packaging and methyl jasmonate. <i>LWT - Food Science and Technology</i> , 2019, 111, 117-124.	5.2	65
2	Effect of modified atmosphere packaging and Parka™ treatments on fruit quality characteristics of sweet cherry fruits (<i>Prunus avium</i> L. Ziraat™) during cold storage and shelf life. <i>Scientia Horticulturae</i> , 2017, 222, 162-168.	3.6	59
3	Effects of Aloe vera gel and MAP on bioactive compounds and quality attributes of cherry laurel fruit during cold storage. <i>Scientia Horticulturae</i> , 2019, 249, 31-37.	3.6	54
4	The effects of cold storage and aminoethoxyvinylglycine (AVG) on bioactive compounds of plum fruit (<i>Prunus salicina</i> Lindell cv. Black Amber™). <i>Postharvest Biology and Technology</i> , 2012, 72, 35-41.	6.0	44
5	Effect of Preharvest Application of Methyl Jasmonate on Fruit Quality of Plum (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Preservation, 2013, 37, 1049-1059.	2.0	42
6	Pre-harvest methyl jasmonate treatments delayed ripening and improved quality of sweet cherry fruits. <i>Scientia Horticulturae</i> , 2017, 226, 19-23.	3.6	41
7	Pre-harvest gibberellic acid (GA 3) treatments play an important role on bioactive compounds and fruit quality of sweet cherry cultivars. <i>Scientia Horticulturae</i> , 2016, 211, 358-362.	3.6	39
8	Effects of aminoethoxyvinylglycine (AVG) on preharvest fruit drop, fruit maturity, and quality of Red Chief™ apple. <i>Scientia Horticulturae</i> , 2012, 144, 121-124.	3.6	35
9	Combined effects of Aloe vera gel and modified atmosphere packaging treatments on fruit quality traits and bioactive compounds of jujube (<i>Ziziphus jujuba</i> Mill.) fruit during cold storage and shelf life. <i>Postharvest Biology and Technology</i> , 2022, 187, 111855.	6.0	28
10	Cracking and quality attributes of jujube fruits as affected by covering and pre-harvest Parka and GA3 treatments. <i>Scientia Horticulturae</i> , 2018, 240, 65-71.	3.6	25
11	Role of maturity stages and modified atmosphere packaging on the quality attributes of cornelian cherry fruits (<i>Cornus mas</i> L.) throughout shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 421-428.	3.5	25
12	Maintaining the postharvest quality and bioactive compounds of jujube (<i>Ziziphus jujuba</i> Mill. Cv. Liâ™) fruit by applying 1-methylcyclopropene. <i>Scientia Horticulturae</i> , 2021, 275, 109671.	3.6	25
13	Methyl jasmonate treatments influence bioactive compounds and red peel color development of Braeburn apple. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 688-699.	2.1	24
14	Effects of Pre-Harvest Methyl Jasmonate Treatments on Bioactive Compounds and Peel Color Development of Fuji Apples. <i>International Journal of Food Properties</i> , 2015, 18, 954-962.	3.0	23
15	Effect of methyl jasmonate treatments on the bioactive compounds and physicochemical quality of 'Fuji' apples. <i>Ciencia E Investigacion Agraria</i> , 2013, 40, 201-211.	0.2	22
16	Combined effects of aminoethoxyvinylglycine and MAP on the fruit quality of kiwifruit during cold storage and shelf life. <i>Scientia Horticulturae</i> , 2019, 251, 209-214.	3.6	22
17	Effect of preharvest methyl jasmonate treatments on ethylene production, water-soluble phenolic compounds and fruit quality of Japanese plums. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 583-591.	3.5	20
18	Effects of Grafting and Green Manure Treatments on Postharvest Quality of Tomatoes. <i>Journal of Soil Science and Plant Nutrition</i> , 2019, 19, 780-792.	3.4	20

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19	Storage Temperature Affects Phenolic Content, Antioxidant Activity and Fruit Quality Parameters of Cherry Laurel (<i>Prunus laurocerasus</i> L.). Journal of Food Processing and Preservation, 2017, 41, e12774.	2.0	19
20	Effects of methyl jasmonate on quality properties and phytochemical compounds of kiwifruit (<i>Actinidia deliciosa</i> cv. 'Hayward'™) during cold storage and shelf life. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2021, 45, 154-164.	2.1	19
21	The effects of pre-harvest application of aminoethoxyvinylglycine on the bioactive compounds and fruit quality of 'Fortune'™ plum variety during cold storage. Food Science and Technology International, 2013, 19, 567-576.	2.2	17
22	Role of methyl jasmonate application regime on fruit quality and bioactive compounds of sweet cherry at harvest and during cold storage. Journal of Food Processing and Preservation, 2021, 45, e15882.	2.0	17
23	Pre-harvest spray application of methyl jasmonate plays an important role in fruit ripening, fruit quality and bioactive compounds of Japanese plums. Scientia Horticulturae, 2014, 176, 162-169.	3.6	16
24	The effects of aminoethoxyvinylglycine and foliar zinc treatments on pre-harvest drops and fruit quality attributes of Jersey Mac apples. Scientia Horticulturae, 2016, 213, 173-178.	3.6	14
25	RED CHIEF ELMA 'FÄÄNDÄ', AMINOETHOXYVINYLGLYCÄNE (AVG) VE NAFTALEN ASETÄK ASÄTÄN (NAA) 'ÄÄNÄ' DÄÄM VE MEYVE KALÄTESÄÄ ZERÄNE ETKÄSÄ. Anadolu Journal of Agricultural Sciences, 2012, 27, 120-126.	0.9	14
26	The effect of NAA (1-naphthalene acetic acid) and AVG (aminoethoxyvinylglycine) on physical, chemical, colour and mechanical properties of Braeburn apple. International Journal of Food Engineering, 2012, 8, .	1.5	10
27	COMBINED TREATMENTS OF MODIFIED ATMOSPHERE PACKAGING WITH AMINOETHOXYVINYLGLYCINE MAINTAINED FRUIT QUALITY IN SWEET CHERRY THROUGHOUT COLD STORAGE AND SHELF LIFE. Acta Scientiarum Polonorum, Hortorum Cultus, 2019, 18, 13-26.	0.6	10
28	Changes in Quality Traits and Phytochemical Components of Blueberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Td (C) International Journal of Fruit Science, 2022, 22, 303-316.	2.4	10
29	Changes of Bioactive Compounds and Ethylene Production of Japanese Plums Treated with Pre-Harvest Aminoethoxyvinylglycine. International Journal of Food Properties, 2015, 18, 2165-2186.	3.0	9
30	Physico-mechanical Properties and Colour Characteristics of Apple as Affected by Methyl Jasmonate Treatments. International Journal of Food Engineering, 2012, 8, .	1.5	8
31	Effect of Aminoethoxyvinylglycine and Methyl Jasmonate on Individual Phenolics and Post-harvest Fruit Quality of Three Different Japanese Plums (<i>Prunus</i> <i>salicina</i> Lindell). International Journal of Food Engineering, 2013, 9, 421-432.	1.5	8
32	Vorläufige Ergebnisse: Kombination von MAP und Aloe vera-Gel bei der Lagerung von Mispelfrüchten. Erwerbs-Obstbau, 2022, 64, 37-45.	1.3	8
33	Einfluss der Vorerntebehandlungen mit Aminoethoxyvinylglycin auf den Gesamt-Phenolgehalt, die antioxidative Kapazität und die Frucht-Qualitätsparameter bei Säuerlingskirschen. Erwerbs-Obstbau, 2018, 60, 221-230.	1.3	7
34	The Effect of Aminoethoxyvinylglycine (AVG) Treatments on Mechanical Properties of Plum (cv. 'P' resident). Journal of Food Process Engineering, 2013, 36, 619-625.	2.9	5
35	Change of Fruit Quality Properties of Jujube Fruit (<i>Ziziphus Jujuba</i>) without Stalk and with Stalk during Cold Storage. International Journal of Fruit Science, 2020, 20, S1891-S1903.	2.4	5
36	The Influence of the Rootstocks on Biochemical and Bioactive Compound Content of '0900 Ziraat'™ Sweet Cherry Fruit. Erwerbs-Obstbau, 2021, 63, 247-253.	1.3	5

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37	Fruit Quality Characteristics of Different Sweet Cherry (<i>Prunus avium</i> L.) Cultivars Grown in Ordu Province of Turkey. <i>Karadeniz Fen Bilimleri Dergisi</i> , 2022, 12, 168-177.	0.3	5
38	The Effects of Foliar Iron Treatments (+Fe) on Fruit Quality of Different Pear Cultivars. <i>Erwerbs-Obstbau</i> , 2019, 61, 373-378.	1.3	4
39	Methyl Jasmonate and Its Application for Improving Postharvest Quality of Fruits. <i>Signaling and Communication in Plants</i> , 2021, , 239-254.	0.7	4
40	Piraziz elmasın soğukta muhafaza ve raf ömrüne etki ve aloe vera uygulamalarının etkisi. <i>Akademik Ziraat Dergisi</i> , 2018, 7, 121-130.	0.8	4
41	The influence of cultivation system and modified atmosphere packaging on quality attributes of tomato fruit during cold storage. <i>Biological Agriculture and Horticulture</i> , 2022, 38, 258-270.	1.0	3
42	Bioactive compounds and fruit quality traits of Granny Smith Challenger apple grown under varying shade levels of green protective shade nets. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	3
43	AVG application regimes play an important role on pre-harvest drop and ripening of 'Jonagold' apples. <i>Semina: Ciencias Agrarias</i> , 2015, 36, 3595.	0.3	2
44	Erzincan Kosullarında Yetistirilen 'Ak Sakı' Elma Şişidinin Depolama Performansı Üzerine Hasat Öncesi Naftalen Asetik Asit ve Aminoetoksivinilglisin Uygulamalarının Etkileri. <i>Journal of Agricultural Faculty of Gaziosmanpaşa University</i> , 2013, 2013-1, 52-60.	0.1	2
45	Effect of aminoethoxyvinylglycine on biochemical, physicochemical and colour properties of cv. Braeburn apples. <i>Semina: Ciencias Agrarias</i> , 2013, 34, .	0.3	2
46	Hasat Öncesi AVG Uygulamalarının Soğukta Muhafaza Süresince Jonagold Elma Şişidinin Meyve Kalitesi Üzerine Etkileri. <i>Uluslararası Tarım Ve Yaban Hayat Bilimleri Dergisi</i> , 0, , 1-1.	0.3	2
47	Raf Ömrüne Süresince Karayemiş Meyvesinin (<i>Prunus laurocerasus</i> L.) Kalite Özellikleri Üzerine Modifiye Atmosfer Paket ve Aloe vera Uygulamalarının Etkisi. <i>Uluslararası Tarım Ve Yaban Hayat Bilimleri Dergisi</i> , 2020, 6, 399-406.	0.3	2
48	Effects of Modified Atmosphere Packaging and Methyl Jasmonate Treatments on Fruit Quality and Bioactive Compounds of Apricot Fruit during Cold Storage. <i>Tarım Bilimleri Dergisi</i> , 0, , 71-82.	0.4	2
49	Effects of Aloe vera Gel and Modified Atmosphere Packaging Treatments on Quality Properties and Bioactive Compounds of Plum (<i>Prunus salicina</i> L.) Fruit Throughout Cold Storage and Shelf Life. <i>Erwerbs-Obstbau</i> , 0, , .	1.3	2
50	Training System Plays a Key Role on Fruit Quality and Phenolic Acids of Sweet Cherry. <i>Erwerbs-Obstbau</i> , 0, , 1.	1.3	1
51	Effect of aminoethoxyvinylglycine on biochemical, physicochemical and colour properties of cv. Braeburn apples. <i>Semina: Ciencias Agrarias</i> , 2013, 34, .	0.3	0
52	Effects of aminoethoxyvinylglycine treatments on pre-harvest fruit drop and fruit quality of Braeburn apples. <i>Bangladesh Journal of Botany</i> , 2015, 44, 299-307.	0.4	0
53	Maturity Stages and MAP Affect the Quality Attributes and Bioactive Compounds of Cornelian Cherry Fruit (<i>Cornus mas</i> L.) During Cold Storage. <i>Erwerbs-Obstbau</i> , 0, , 1.	1.3	0
54	Effect of Biofilm Application Regimes on Fruit Quality Properties of Blueberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td (c	0.3	0

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55	Giresunâ€™un farklı ilâšelerinde yetiÅŸen kivide kalite ÅŸzelliklerinin muhafaza sÅŸresince deÄŸiÅŸimi. Akademik Ziraat Dergisi, 0, , .	0,8	0