

# Burhan Ozt  erk

## List of Publications by Year in descending order

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Version: 2024-02-01

55  
papers

849  
citations

516710

16  
h-index

580821

25  
g-index

56  
all docs

56  
docs citations

56  
times ranked

600  
citing authors

#	ARTICLE	IF	CITATIONS
1	Vorläufige Ergebnisse: Kombination von MAP und Aloe vera-Gel bei der Lagerung von Mispelfrüchten. <i>Erwerbs-Obstbau</i> , 2022, 64, 37-45.	1.3	8
2	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
3	Changes in Quality Traits and Phytochemical Components of Blueberry ( <i>Vaccinium</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 <i>International Journal of Fruit Science</i> , 2022, 22, 303-316.	2.4	10
4	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
5	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
6	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
7	Maintaining the postharvest quality and bioactive compounds of jujube ( <i>Ziziphus jujuba</i> Mill. Cv. "Li"™) fruit by applying 1-methylcyclopropene. <i>Scientia Horticulturae</i> , 2021, 275, 109671.	3.6	25
8	The Influence of the Rootstocks on Biochemical and Bioactive Compound Content of "0900 Ziraat"™ Sweet Cherry Fruit. <i>Erwerbs-Obstbau</i> , 2021, 63, 247-253.	1.3	5
9	Effects of methyl jasmonate on quality properties and phytochemical compounds of kiwifruit ( <i>Actinidiadeliciosa</i> cv. "Hayward"™) during cold storage and shelf life. <i>Türk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2021, 45, 154-164.	2.1	19
10	Role of methyl jasmonate application regime on fruit quality and bioactive compounds of sweet cherry at harvest and during cold storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15882.	2.0	17
11	Methyl Jasmonate and Its Application for Improving Postharvest Quality of Fruits. <i>Signaling and Communication in Plants</i> , 2021, , 239-254.	0.7	4
12	Change of Fruit Quality Properties of Jujube Fruit ( <i>Ziziphus Jujuba</i> ) without Stalk and with Stalk during Cold Storage. <i>International Journal of Fruit Science</i> , 2020, 20, S1891-S1903.	2.4	5
13	Raf "S" resince Karayemi" Meyvesinin ( <i>Prunus laurocerasus</i> L.) Kalite "zellikleri "ezerine Modifiye Atmosfer Paket ve Aloe vera Uygulamalar"n" Etkisi. <i>Uluslararası Tarım Ve Yaban Hayat Bilimleri Dergisi</i> , 2020, 6, 399-406.	0.3	2
14	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
15	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
16	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
17	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
18	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

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19	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
20	COMBINED TREATMENTS OF MODIFIED ATMOSPHERE PACKAGING WITH AMINOETHOXYVINYLGLYCINE MAINTAINED FRUIT QUALITY IN SWEET CHERRY THROUGHOUT COLD STORAGE AND SHELF LIFE. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2019, 18, 13-26.	0.6	10
21	Einfluss der Vorerntebehandlungen mit Aminoethoxyvinylglycin auf den Gesamt-Phenolgehalt, die antioxidative Kapazität und die Frucht-Qualitätsparameter bei Süßkirschen. <i>Erwerbs-Obstbau</i> , 2018, 60, 221-230.	1.3	7
22	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
23	Piraziz elmasın soğukta muhafaza ve raf ömrünün ortalama ve aloevera uygulamalarının etkisi. <i>Akademik Ziraat Dergisi</i> , 2018, 7, 121-130.	0.8	4
24	Storage Temperature Affects Phenolic Content, Antioxidant Activity and Fruit Quality Parameters of Cherry Laurel ( <i>Prunus laurocerasus</i> L.). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12774.	2.0	19
25	Effect of modified atmosphere packaging and Parka™ treatments on fruit quality characteristics of sweet cherry fruits ( <i>Prunus avium</i> L. '0900 Ziraat™) during cold storage and shelf life. <i>Scientia Horticulturae</i> , 2017, 222, 162-168.	3.6	59
26	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
27	The effects of aminoethoxyvinylglycine and foliar zinc treatments on pre-harvest drops and fruit quality attributes of Jersey Mac apples. <i>Scientia Horticulturae</i> , 2016, 213, 173-178.	3.6	14
28	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
29	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
30	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
31	Changes of Bioactive Compounds and Ethylene Production of Japanese Plums Treated with Pre-Harvest Aminoethoxyvinylglycine. <i>International Journal of Food Properties</i> , 2015, 18, 2165-2186.	3.0	9
32	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
33	Effect of pre-harvest 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
34	Methyl jasmonate treatments influence bioactive compounds and red peel color development of Braeburn apple. <i>Türk Tarım Ve Ormancılık Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2014, 38, 688-699.	2.1	24
35	Pre-harvest spray application of methyl jasmonate plays an important role in fruit ripening, fruit quality and bioactive compounds of Japanese plums. <i>Scientia Horticulturae</i> , 2014, 176, 162-169.	3.6	16
36	Effect of Preharvest Application of Methyl Jasmonate on Fruit Quality of Plum ( <i>Prunus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td (S Preservation, 2013, 37, 1049-1059.	2.0	42

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37	The Effect of Aminoethoxyvinylglycine (<sc>AVG</sc>) Treatments on Mechanical Properties of Plum (cv. <sc>P</sc>resident). Journal of Food Process Engineering, 2013, 36, 619-625.	2.9	5
38	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
39	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
40	Effect of methyl jasmonate treatments on the bioactive compounds and physicochemical quality of 'Fuji' apples. Ciencia E Investigacion Agraria, 2013, 40, 201-211.	0.2	22
41	Effect of aminoethoxyvinylglycine on biochemical, physicochemical and colour properties of cv. Braeburn apples. Semina:Ciencias Agrarias, 2013, 34, .	0.3	0
42	Erzincan Kosullarında Yetistirilen 'Ak Saki' Elma 'Şesidinin Depolama Performansı İçerisine Hasat Öncesi Naftalen Asetik Asit ve Aminoetoksivinilglisin Uygulamalarının Etkileri. Journal of Agricultural Faculty of Gaziosmanpaşa University, 2013, 2013-1, 52-60.	0.1	2
43	Effect of aminoethoxyvinylglycine on biochemical, physicochemical and colour properties of cv. Braeburn apples. Semina:Ciencias Agrarias, 2013, 34, .	0.3	2
44	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
45	Physico-mechanical Properties and Colour Characteristics of Apple as Affected by Methyl Jasmonate Treatments. International Journal of Food Engineering, 2012, 8, .	1.5	8
46	Effects of aminoethoxyvinylglycine (AVG) on preharvest fruit drop, fruit maturity, and quality of 'Red Chief' apple. Scientia Horticulturae, 2012, 144, 121-124.	3.6	35
47	The effects of cold storage and aminoethoxyvinylglycine (AVG) on bioactive compounds of plum fruit (<i>Prunus salicina</i> Lindell cv. 'Black Amber'). Postharvest Biology and Technology, 2012, 72, 35-41.	6.0	44
48	RED CHIEF ELMA 'ŞEŞİDİNİN, AMİNOETOKSİVİNİLGİSİNİN (AVG) VE NAFTALEN ASETİK ASİTİNİN (NAA) HASAT ÖNCESİNDE KULLANILAN VE MEYVE KALİTESİNE ETKİLERİ. Anadolu Journal of Agricultural Sciences, 2012, 27, 120-126.	0.3	1
49	Maturity Stages and MAP Affect the Quality Attributes and Bioactive Compounds of Cornelian Cherry Fruit (<i>Cornus mas</i> L.) During Cold Storage. Erwerbs-Obstbau, 0, , 1.	1.3	0
50	Hasat Öncesi AVG Uygulamalarının Soğukta Muhafaza Süresince Jonagold Elma 'Şesidinin Meyve Kalitesine Etkileri. Uluslararası Tarım Ve Yaban Hayat Bilimleri Dergisi, 0, , 1-1.	0.3	2
51	Training System Plays a Key Role on Fruit Quality and Phenolic Acids of Sweet Cherry. Erwerbs-Obstbau, 0, , 1.	1.3	1
52	Effects of Modified Atmosphere Packaging and Methyl Jasmonate Treatments on Fruit Quality and Bioactive Compounds of Apricot Fruit during Cold Storage. Tarım Bilimleri Dergisi, 0, , 71-82.	0.4	2
53	Effect of Biofilm Application Regimes on Fruit Quality Properties of Blueberry (<i>Vaccinium</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.3	0
54	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. Erwerbs-Obstbau, 0, , .	1.3	2

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55	Giresunâ€™un farklı ilâšelerinde yetiÅŸen kivide kalite ÅŸzelliklerinin muhafaza sÃ¼resince deÄŸiÅŸimi. Akademik Ziraat Dergisi, 0, , .	0,8	0