

# Majid Alikhani

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2997738/publications.pdf>

Version: 2024-02-01

13  
papers

179  
citations

1162367

8  
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1125271

13  
g-index

13  
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13  
docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Effect of number of suckers on date palm source-sink limitation tracked by physiological markers and carbon allocation responsive genes expression. <i>Scientia Horticulturae</i> , 2022, 304, 111259.	1.7	1
2	Exogenous phyto-sulfokine $\hat{\pm}$ (PSK $\hat{\pm}$ ) applying delays senescence and relief decay in strawberry fruits during cold storage by sufficient intracellular ATP and NADPH availability. <i>Food Chemistry</i> , 2021, 336, 127685.	4.2	30
3	Delaying Broccoli Floret Yellowing by Phyto-sulfokine $\hat{\pm}$ Application During Cold Storage. <i>Frontiers in Nutrition</i> , 2021, 8, 609217.	1.6	12
4	Defining date palm leaf pruning line in bearing status by tracking physiological markers and expression of senescence-related genes. <i>Plant Physiology and Biochemistry</i> , 2021, 167, 550-560.	2.8	2
5	Early detection of date alternate bearing disorder based on physiological marker of carbon allocation and evaluation of the disorder using trehalose as allocation modifier. <i>Acta Physiologiae Plantarum</i> , 2020, 42, 1.	1.0	3
6	Physiological aspects of date palm loading and alternate bearing under regulated deficit irrigation compared to cutting back of bunch. <i>Agricultural Water Management</i> , 2020, 232, 106035.	2.4	5
7	5-Aminolevulinic acid moderates environmental stress-induced bunch wilting and stress markers in date palm. <i>Acta Physiologiae Plantarum</i> , 2018, 40, 1.	1.0	5
8	Effects of deficit irrigation on some physiological traits, production and fruit quality of "Mazafati"™ date palm and the fruit wilting and dropping disorder. <i>Agricultural Water Management</i> , 2018, 209, 219-227.	2.4	29
9	Liposome-entrapped essential oils on <i>in vitro</i> and <i>in vivo</i> antioxidant activity in leafy vegetables. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 369-373.	1.8	12
10	Liposomal and edible coating as control release delivery systems for essential oils: comparison of application on storage life of fresh-cut banana. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 175-185.	1.8	13
11	Enhancing safety and shelf life of fresh-cut mango by application of edible coatings and microencapsulation technique. <i>Food Science and Nutrition</i> , 2014, 2, 210-217.	1.5	28
12	Enhancing stability of essential oils by microencapsulation for preservation of button mushroom during postharvest. <i>Food Science and Nutrition</i> , 2014, 2, 526-533.	1.5	25
13	Effect of microencapsulated essential oils on storage life and quality of strawberry ( <i>Fragaria</i> ) Tj ETQq1 1 0.784314 18 BT / Overlock 10 14	1.8	14