

Seyed Hossein Mirdehghan

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

906
citations

687363

13
h-index

610901

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docs citations

26
times ranked

794
citing authors

#	ARTICLE	IF	CITATIONS
1	Seasonal changes of mineral nutrients and phenolics in pomegranate (<i>Punica granatum</i> L.) fruit. <i>Scientia Horticulturae</i> , 2007, 111, 120-127.	3.6	181
2	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. <i>Postharvest Biology and Technology</i> , 2007, 44, 19-25.	6.0	177
3	Pre-storage application of polyamines by pressure or immersion improves shelf-life of pomegranate stored at chilling temperature by increasing endogenous polyamine levels. <i>Postharvest Biology and Technology</i> , 2007, 44, 26-33.	6.0	103
4	Prestorage Heat Treatment To Maintain Nutritive and Functional Properties during Postharvest Cold Storage of Pomegranate. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8495-8500.	5.2	73
5	Pre-harvest application of polyamines enhances antioxidants and table grape (<i>Vitis vinifera</i> L.) quality during postharvest period. <i>Food Chemistry</i> , 2016, 196, 1040-1047.	8.2	60
6	The Application of Polyamines by Pressure or Immersion as a Tool To Maintain Functional Properties in Stored Pomegranate Arils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 755-760.	5.2	46
7	The inhibitory effect of nitric oxide on enzymatic browning reactions of in-package fresh pistachios (<i>Pistacia vera</i> L.). <i>Postharvest Biology and Technology</i> , 2020, 159, 110998.	6.0	41
8	Effect of alginate coating enriched with Shirazi thyme essential oil on quality of the fresh pistachio (<i>Pistacia vera</i> L.). <i>Journal of Food Science and Technology</i> , 2021, 58, 34-43.	2.8	29
9	EFFECTS OF HOT WATER TREATMENT ON REDUCING CHILLING INJURY OF POMEGRANATE (PUNICA) Tj ETQq1 1 0.784314 rgBT /Over 0.2 21		
10	Extending storage potential of de-hulled fresh pistachios in passive modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3426-3433.	3.5	20
11	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates. , 2015, , 189-196.		19
12	Novel organic-based postharvest sanitizer formulation using Box Behnken design and mathematical modeling approach: A case study of fresh pistachio storage under modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2020, 160, 111047.	6.0	19
13	Extending the shelf life of pomegranate (<i>Punica granatum</i> L.) by GABA coating application. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2760-2772.	3.2	19
14	Effects of Salinity and Water Stress on Echophysiological Parameters and Micronutrients Concentration of Pomegranate (<i>Punica granatum</i> L.). <i>Journal of Plant Nutrition</i> , 2015, 38, 795-807.	1.9	17
15	Effects of Passive- and Active-Modified Atmosphere Packaging on Physio-Chemical and Quality Attributes of Fresh In-Hull Pistachios (<i>Pistacia vera</i> L. cv. Badami). <i>Foods</i> , 2019, 8, 564.	4.3	16
16	Bioactive compounds in tomato fruit and its antioxidant activity as affected by incorporation of Aloe, eugenol, and thymol in fruit package during storage. <i>International Journal of Food Properties</i> , 2016, , 1-9.	3.0	14
17	Incorporation of <i>Zataria multiflora</i> Boiss essential oil into gum Arabic edible coating to maintain the quality properties of fresh in-hull pistachio (<i>Pistacia vera</i> L.). <i>Food Packaging and Shelf Life</i> , 2021, 30, 100724.	7.5	13
18	Impact of calcium and β -aminobutyric acid (GABA) on qualitative attributes and shelf life characteristics of fresh in-hull pistachio during cold storage. <i>Postharvest Biology and Technology</i> , 2022, 187, 111863.	6.0	9

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19	Alleviating Chilling Injury in Stored Pomegranate Using a Single Intermittent Warming Cycle: Fatty Acid and Polyamine Modifications. <i>International Journal of Food Science</i> , 2021, 2021, 1-16.	2.0	7
20	Intermittent warming as an efficient postharvest treatment affects the enzymatic and non-enzymatic responses of pomegranate during cold storage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 12-22.	3.2	6
21	Correlation among Some Biochemical Compounds in Fruit, Leaf, and Shoot Bark of Pomegranate Trees for Breeding Programs. <i>International Journal of Fruit Science</i> , 2020, 20, 805-824.	2.4	5
22	Effects of Self, Open, and Supplementary Pollination on Growth Pattern and Characteristics of Pomegranate Fruit. <i>International Journal of Fruit Science</i> , 2015, 15, 382-391.	2.4	4
23	Shelf life of fresh in-hull pistachio in perforated polyethylene packaging. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5528-5536.	3.2	3
24	IMPROVING THE POSTHARVEST CHARACTERISTICS OF TABLE GRAPE BY PREHARVEST APPLICATION OF POLYAMINES. <i>Acta Horticulturae</i> , 2013, , 293-298.	0.2	2
25	Effect of Sodium Alginate in Combination with <i>Zataria multiflora</i> Boiss. on Phenolic Compounds, Antioxidant Activity, and Browning Enzymes of Fresh In-Hull Pistachio (<i>Pistacia vera</i> L.). <i>Journal of Food Quality</i> , 2021, 2021, 1-7.	2.6	2
26	DETERMINATION OF MINERAL NUTRIENTS IN SOME LEAFY VEGETABLES. <i>Acta Horticulturae</i> , 2010, , 279-282.	0.2	0