

# Seyed Hossein Mirdehghan

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4871138/publications.pdf>

Version: 2024-02-01

26  
papers

906  
citations

687363

13  
h-index

610901

24  
g-index

26  
all docs

26  
docs citations

26  
times ranked

794  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of calcium and $\hat{1}^3$ -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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	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
16	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
17	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates. , 2015, , 189-196.		19
18	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

#	ARTICLE	IF	CITATIONS
19	IMPROVING THE POSTHARVEST CHARACTERISTICS OF TABLE GRAPE BY PREHARVEST APPLICATION OF POLYAMINES. <i>Acta Horticulturae</i> , 2013, , 293-298.	0.2	2
20	DETERMINATION OF MINERAL NUTRIENTS IN SOME LEAFY VEGETABLES. <i>Acta Horticulturae</i> , 2010, , 279-282.	0.2	0
21	Seasonal changes of mineral nutrients and phenolics in pomegranate ( <i>Punica granatum L.</i> ) fruit. <i>Scientia Horticulturae</i> , 2007, 111, 120-127.	3.6	181
22	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
23	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
24	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
25	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
26	EFFECTS OF HOT WATER TREATMENT ON REDUCING CHILLING INJURY OF POMEGRANATE (PUNICA) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.2	21