

# Mehmet Seckin Aday

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5109830/publications.pdf>

Version: 2024-02-01

23  
papers

1,574  
citations

361045

20  
h-index

676716

22  
g-index

23  
all docs

23  
docs citations

23  
times ranked

1632  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of COVID-19 on the food supply chain. <i>Food Quality and Safety</i> , 2020, 4, 167-180.	0.6	524
2	Potential of antimicrobial active packaging containing natamycin, nisin, pomegranate and grape seed extract in chitosan coating to extend shelf life of fresh strawberry. <i>Food and Bioprocess Technology</i> , 2016, 98, 354-363.	1.8	141
3	Individual and combined effects of ultrasound, ozone and chlorine dioxide on strawberry storage life. <i>LWT - Food Science and Technology</i> , 2014, 57, 344-351.	2.5	101
4	An innovative technique for extending shelf life of strawberry: Ultrasound. <i>LWT - Food Science and Technology</i> , 2013, 52, 93-101.	2.5	94
5	Effect of oxygen and carbon dioxide absorbers on strawberry quality. <i>Postharvest Biology and Technology</i> , 2011, 62, 179-187.	2.9	67
6	Extending the quality of fresh strawberries by equilibrium modified atmosphere packaging. <i>European Food Research and Technology</i> , 2008, 227, 1575-1583.	1.6	65
7	Use of microperforated films and oxygen scavengers to maintain storage stability of fresh strawberries. <i>Postharvest Biology and Technology</i> , 2012, 71, 32-40.	2.9	60
8	The Applications of active packaging and chlorine dioxide for extended shelf life of fresh strawberries. <i>Packaging Technology and Science</i> , 2011, 24, 123-136.	1.3	58
9	The shelf life extension of fresh strawberries using an oxygen absorber in the biobased package. <i>LWT - Food Science and Technology</i> , 2013, 52, 102-109.	2.5	54
10	Assessing consumers' adoption of active and intelligent packaging. <i>British Food Journal</i> , 2015, 117, 157-177.	1.6	53
11	Application of electrolyzed water for improving postharvest quality of mushroom. <i>LWT - Food Science and Technology</i> , 2016, 68, 44-51.	2.5	51
12	Understanding the buying behaviour of young consumers regarding packaging attributes and labels. <i>International Journal of Consumer Studies</i> , 2014, 38, 385-393.	7.2	41
13	The effect of different electrolyzed water treatments on the quality and sensory attributes of sweet cherry during passive atmosphere packaging storage. <i>Postharvest Biology and Technology</i> , 2015, 102, 32-41.	2.9	36
14	Understanding the effects of various edible coatings on the storability of fresh cherry. <i>Packaging Technology and Science</i> , 2010, 23, 441-456.	1.3	34
15	The efficacy of the combined use of chlorine dioxide and passive modified atmosphere packaging on sweet cherry quality. <i>Postharvest Biology and Technology</i> , 2015, 109, 10-19.	2.9	34
16	Ozone treatment of shell eggs to preserve functional quality and enhance shelf life during storage. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2755-2763.	1.7	32
17	Role of Ozone Concentrations and Exposure Times in Extending Shelf Life of Strawberry. <i>Ozone: Science and Engineering</i> , 2014, 36, 43-56.	1.4	30
18	MAINTAINING THE QUALITY OF STRAWBERRIES BY COMBINED EFFECT OF AQUEOUS CHLORINE DIOXIDE WITH MODIFIED ATMOSPHERE PACKAGING. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 568-581.	0.9	28

#	ARTICLE	IF	CITATIONS
19	Maintaining quality of fresh strawberries through various modified atmosphere packaging. Packaging Technology and Science, 2009, 22, 115-122.	1.3	27
20	The effect of simulated vibration frequency on the physico-mechanical and physicochemical properties of peach during transportation. LWT - Food Science and Technology, 2021, 137, 110497.	2.5	21
21	Physicochemical Changes in Hazelnut, Olive Pomace, Grapeseed and Sunflower Oils Heated at Frying Temperatures. Food Science and Technology Research, 2009, 15, 519-524.	0.3	19
22	Effectiveness of different packaging films and trays on mushrooms ( Agaricus bisporus ) subjected to simulated transportation conditions at different vibration frequencies. Journal of Food Processing and Preservation, 2021, 45, e15425.	0.9	3
23	Meyve ve Sebzelerde Aktif Ambalajlama Teknolojisinin Kullanılması. European Journal of Science and Technology, 0, , .	0.5	1