Mehmet Seckin Aday

List of Publications by Year
in descending order

23	1,574	361045 20	676716 22
papers	citations	h-index	g-index

23	23	23	1632
all docs	docs citations	times ranked	citing authors

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

#	Article	IF	Citations
19	Understanding the effects of various edible coatings on the storability of fresh cherry. Packaging Technology and Science, 2010, 23, 441-456.	1.3	34
20	Maintaining quality of fresh strawberries through various modified atmosphere packaging. Packaging Technology and Science, 2009, 22, 115-122.	1.3	27
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	Extending the quality of fresh strawberries by equilibrium modified atmosphere packaging. European Food Research and Technology, 2008, 227, 1575-1583.	1.6	65
23	Meyve ve Sebzelerde Aktif Ambalajlama Teknolojisinin KullanÄ±mÄ±. European Journal of Science and Technology, 0, , .	0.5	1