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List of Publications by Year in descending order

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Version: 2024-02-01

9
papers

204
citations

1464605

7
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1637695

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all docs

9
docs citations

9
times ranked

213
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of edible alginate coating enriched with organic acids on quality of mango fruit during storage. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 400-409.	1.6	4
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.	1.4	29
3	Maintenance of quality and bioactive compounds of cold stored pomegranate (<i>Punica</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 151-163.	1.1	11
4	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.	3.3	13
5	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.	1.4	2
6	Maintenance of quality and bioactive compounds in pomegranate fruit (<i>Punica granatum</i> L.) by combined application of organic acids and chitosan edible coating. <i>Journal of Food Biochemistry</i> , 2020, 44, e13393.	1.2	13
7	Ameliorative effect of gum arabic, oleic acid and/or cinnamon essential oil on chilling injury and quality loss of guava fruit. <i>Scientia Horticulturae</i> , 2020, 266, 109255.	1.7	47
8	Enhanced chilling tolerance of pomegranate fruit by edible coatings combined with malic and oxalic acid treatments. <i>Scientia Horticulturae</i> , 2019, 250, 388-398.	1.7	43
9	The potential of gum arabic enriched with cinnamon essential oil for improving the qualitative characteristics and storability of guava (<i>Psidium guajava</i> L.) fruit. <i>Scientia Horticulturae</i> , 2019, 251, 101-107.	1.7	42