

Ahmad Sattar Khan

List of Publications by Year in descending order

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116
papers

3,300
citations

126858

33
h-index

189801

50
g-index

116
all docs

116
docs citations

116
times ranked

2372
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of controlled atmosphere storage on pericarp browning, bioactive compounds and antioxidant enzymes of litchi fruits. <i>Food Chemistry</i> , 2016, 206, 18-29.	4.2	153
2	Postharvest <i>Aloe vera</i> gel coating modulates fruit ripening and quality of 'Arctic Snow'™ nectarine kept in ambient and cold storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1024-1033.	1.3	108
3	<i>Aloe vera</i> gel coating delays postharvest browning and maintains quality of harvested litchi fruit. <i>Postharvest Biology and Technology</i> , 2019, 157, 110960.	2.9	105
4	Postharvest L-cysteine application delayed pericarp browning, suppressed lipid peroxidation and maintained antioxidative activities of litchi fruit. <i>Postharvest Biology and Technology</i> , 2016, 121, 135-142.	2.9	92
5	1-MCP regulates ethylene biosynthesis and fruit softening during ripening of 'Tegan Blue'™ plum. <i>Postharvest Biology and Technology</i> , 2007, 43, 298-306.	2.9	90
6	Foliar application of moringa leaf extract, potassium and zinc influence yield and fruit quality of 'Kinnow'™ mandarin. <i>Scientia Horticulturae</i> , 2016, 210, 227-235.	1.7	80
7	Pre-storage kojic acid application delays pericarp browning and maintains antioxidant activities of litchi fruit. <i>Postharvest Biology and Technology</i> , 2017, 132, 154-161.	2.9	77
8	Effects of hydrogen sulfide on postharvest physiology of fruits and vegetables: An overview. <i>Scientia Horticulturae</i> , 2019, 243, 290-299.	1.7	77
9	Role of putrescine in regulating fruit softening and antioxidative enzyme systems in 'Samar Bahisht Chaunsa'™ mango. <i>Postharvest Biology and Technology</i> , 2014, 96, 23-32.	2.9	72
10	Postharvest application of gum arabic edible coating delays ripening and maintains quality of persimmon fruits during storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14583.	0.9	71
11	Modified atmosphere packaging delays enzymatic browning and maintains quality of harvested litchi fruit during low temperature storage. <i>Scientia Horticulturae</i> , 2019, 254, 14-20.	1.7	69
12	Carboxymethyl cellulose coating delays chilling injury development and maintains eating quality of 'Kinnow'™ mandarin fruits during low temperature storage. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 77-85.	3.6	66
13	Pre-storage putrescine application suppresses ethylene biosynthesis and retards fruit softening during low temperature storage in 'Angelino'™ plum. <i>Postharvest Biology and Technology</i> , 2007, 46, 36-46.	2.9	64
14	Better salinity tolerance in tetraploid vs diploid volkamer lemon seedlings is associated with robust antioxidant and osmotic adjustment mechanisms. <i>Journal of Plant Physiology</i> , 2020, 244, 153071.	1.6	64
15	First report of diazotrophic <i>Brevundimonas</i> spp. as growth enhancer and root colonizer of potato. <i>Scientific Reports</i> , 2020, 10, 12893.	1.6	62
16	Ripening period influences fruit softening and antioxidative system of 'Samar Bahisht Chaunsa'™ mango. <i>Scientia Horticulturae</i> , 2013, 160, 108-114.	1.7	60
17	Pre-storage methionine treatment inhibits postharvest enzymatic browning of cold stored 'Gola'™ litchi fruit. <i>Postharvest Biology and Technology</i> , 2018, 140, 100-106.	2.9	60
18	Pre- or post-harvest applications of putrescine and low temperature storage affect fruit ripening and quality of 'Angelino'™ plum. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1686-1695.	1.7	58

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19	Healthcare Costs Associated with Hemodialysis Catheter-Related Infections: A Single-Center Experience. <i>Infection Control and Hospital Epidemiology</i> , 2007, 28, 606-609.	1.0	57
20	Extraction of DNA suitable for PCR applications from mature leaves of <i>Mangifera indica</i> L.. <i>Journal of Zhejiang University: Science B</i> , 2012, 13, 239-243.	1.3	57
21	Tree age and canopy position affect rind quality, fruit quality and rind nutrient content of 'Kinnow' mandarin (<i>Citrus nobilis</i> Lour— <i>Citrus deliciosa</i> Tenora). <i>Scientia Horticulturae</i> , 2012, 135, 137-144.	1.7	54
22	Incorporation of ascorbic acid in chitosan-based edible coating improves postharvest quality and storability of strawberry fruits. <i>International Journal of Biological Macromolecules</i> , 2021, 189, 160-169.	3.6	53
23	Effect of postharvest oxalic acid application on enzymatic browning and quality of lotus (<i>Nelumbo</i>) Tj ETQq1 1 0.784314 rgBI/Overlo	4.2	52
24	FOLIAR APPLICATION OF ZINC INFLUENCES THE LEAF MINERAL STATUS, VEGETATIVE AND REPRODUCTIVE GROWTH, YIELD AND FRUIT QUALITY OF 'KINNOW' MANDARIN. <i>Journal of Plant Nutrition</i> , 2013, 36, 1479-1495.	0.9	50
25	Combined application of ascorbic and oxalic acids delays postharvest browning of litchi fruits under controlled atmosphere conditions. <i>Food Chemistry</i> , 2021, 350, 129277.	4.2	50
26	1-MCP application suppresses ethylene biosynthesis and retards fruit softening during cold storage of 'Tegan Blue' Japanese plum. <i>Plant Science</i> , 2009, 176, 539-544.	1.7	49
27	Spatial and temporal dynamics of land use pattern in District Swat, Hindu Kush Himalayan region of Pakistan. <i>Applied Geography</i> , 2011, 31, 820-828.	1.7	49
28	Effects of salicylic acid on postharvest fruit quality of 'Kinnow' mandarin under cold storage. <i>Scientia Horticulturae</i> , 2020, 259, 108843.	1.7	49
29	1-Methylcyclopropene Application and Modified Atmosphere Packaging Affect Ethylene Biosynthesis, Fruit Softening, and Quality of 'Tegan Blue' Japanese Plum During Cold Storage. <i>Journal of the American Society for Horticultural Science</i> , 2008, 133, 290-299.	0.5	49
30	Dihydroflavonol 4-Reductase Genes Encode Enzymes with Contrasting Substrate Specificity and Show Divergent Gene Expression Profiles in <i>Fragaria</i> Species. <i>PLoS ONE</i> , 2014, 9, e112707.	1.1	43
31	Carboxymethyl cellulose coating delays ripening of harvested mango fruits by regulating softening enzymes activities. <i>Food Chemistry</i> , 2022, 380, 131804.	4.2	40
32	Potential of <i>Aloe vera</i> gel coating for storage life extension and quality conservation of fruits and vegetables: An overview. <i>Journal of Food Biochemistry</i> , 2021, 45, e13640.	1.2	37
33	Role of 1-MCP in regulating 'Kensington Pride' mango fruit softening and ripening. <i>Plant Growth Regulation</i> , 2016, 78, 401-411.	1.8	35
34	Combined application of hot water treatment and methyl salicylate mitigates chilling injury in sweet pepper (<i>Capsicum annuum</i> L.) fruits. <i>Scientia Horticulturae</i> , 2021, 283, 110113.	1.7	35
35	<i>Aloe vera</i> gel coating delays post-cut surface browning and maintains quality of cold stored lotus (<i>Nelumbo nucifera</i> Gaertn.) root slices. <i>Scientia Horticulturae</i> , 2019, 256, 108612.	1.7	34
36	Tragacanth gum coating modulates oxidative stress and maintains quality of harvested apricot fruits. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 2439-2447.	3.6	34

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37	Distal Nerve Blocks at the Wrist for Outpatient Carpal Tunnel Surgery Offer Intraoperative Cardiovascular Stability and Reduce Discharge Time. <i>Anesthesia and Analgesia</i> , 2002, 95, 351-355.	1.1	33
38	Training of residents in peripheral nerve blocks during anesthesiology residency. <i>Journal of Clinical Anesthesia</i> , 2002, 14, 584-588.	0.7	33
39	Effect of oxalic acid application on Samar Bahisht Chaunsa mango during ripening and postharvest. <i>LWT - Food Science and Technology</i> , 2015, 63, 152-160.	2.5	33
40	Morphological and molecular characterization and evaluation of mango germplasm: An overview. <i>Scientia Horticulturae</i> , 2015, 194, 353-366.	1.7	33
41	Effect of pre-storage ascorbic acid and <i>Aloe vera</i> gel coating application on enzymatic browning and quality of lotus root slices. <i>Journal of Food Biochemistry</i> , 2020, 44, e13136.	1.2	31
42	Irrigation and Nitrogen Fertilization Alter Soil Bacterial Communities, Soil Enzyme Activities, and Nutrient Availability in Maize Crop. <i>Frontiers in Microbiology</i> , 2022, 13, 833758.	1.5	31
43	Time of methyl jasmonate application influences the development of 'Cripps Pink' apple fruit colour. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 611-618.	1.7	30
44	Tree age and fruit size in relation to postharvest respiration and quality changes in 'Kinnow' mandarin fruit under ambient storage. <i>Scientia Horticulturae</i> , 2017, 220, 183-192.	1.7	30
45	Pre-harvest Application of Putrescine Influences Japanese Plum Fruit Ripening and Quality. <i>Food Science and Technology International</i> , 2010, 16, 53-64.	1.1	28
46	FOLIAR APPLICATION OF BORON INFLUENCES THE LEAF MINERAL STATUS, VEGETATIVE AND REPRODUCTIVE GROWTH, YIELD AND FRUIT QUALITY OF 'KINNOW' MANDARIN (<i>CITRUS RETICULATA</i> BLANCO.). <i>Journal of Plant Nutrition</i> , 2012, 35, 2067-2079.	1.1	27
47	Synergistic effect of gum Arabic and carboxymethyl cellulose as biocomposite coating delays senescence in stored tomatoes by regulating antioxidants and cell wall degradation. <i>International Journal of Biological Macromolecules</i> , 2022, 201, 641-652.	3.6	27
48	Plant Growth and Fruit Quality Response of Strawberry is Improved After Exogenous Application of 24-Epibrassinolide. <i>Journal of Plant Growth Regulation</i> , 2022, 41, 1786-1799.	2.8	26
49	Combined aqueous ozone and ultrasound application inhibits microbial spoilage, reduces pesticide residues and maintains storage quality of strawberry fruits. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1437-1451.	1.6	25
50	Postharvest β -aminobutyric acid application mitigates chilling injury of aonla (<i>Emblca officinalis</i>) Tj ETQq0 0 0 rgBT/Overlock, 10 Tf 50 2	2.9	25
51	Isolation of Dihydroflavonol 4-Reductase cDNA Clones from <i>Angelonia x angustifolia</i> and Heterologous Expression as GST Fusion Protein in <i>Escherichia coli</i> . <i>PLoS ONE</i> , 2014, 9, e107755.	1.1	24
52	Managing Tillage Operation and Manure to Restore Soil Carbon Stocks in Wheat-Maize Cropping System. <i>Agronomy Journal</i> , 2019, 111, 2600-2609.	0.9	23
53	Combined Applications of Aminoethoxyvinylglycine with Salicylic Acid or Nitric Oxide Reduce Oxidative Stress in Peach During Ripening and Cold Storage. <i>Journal of Plant Growth Regulation</i> , 2017, 36, 983-994.	2.8	22
54	Foliar spray of moringa leaf extract improves growth and concentration of pigment, minerals and stevioside in stevia (<i>Stevia rebaudiana</i> Bertoni). <i>Industrial Crops and Products</i> , 2021, 166, 113485.	2.5	22

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55	Postharvest application of 1- <i>Methylcyclopropene</i> modulates fruit ripening, storage life and quality of 'Tegan Blue' TM Japanese plum kept in ambient and cold storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1272-1280.	1.3	19
56	Volkamer Lemon Tetraploid Rootstock Transmits the Salt Tolerance When Grafted with Diploid Kinnow Mandarin by Strong Antioxidant Defense Mechanism and Efficient Osmotic Adjustment. <i>Journal of Plant Growth Regulation</i> , 2022, 41, 1125-1137.	2.8	19
57	Modeling the impact of climate warming on potato phenology. <i>European Journal of Agronomy</i> , 2022, 132, 126404.	1.9	19
58	Effect of Aloe vera Gel, Chitosan and Sodium Alginate Based Edible Coatings on Postharvest Quality of Refrigerated Strawberry Fruits of cv. Chandler. <i>Journal of Horticultural Science & Technology</i> , 2018, , 8-16.	0.3	18
59	Preservatives and packaging material have an impact on the post-harvest longevity of cut <i>Rosa hybrida</i> L. 'Kardinal' TM flowers. <i>Journal of Horticultural Science and Biotechnology</i> , 2013, 88, 251-256.	0.9	16
60	Effect of gum arabic coating on antioxidative enzyme activities and quality of apricot (<i>Prunus</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.2	16
61	Combined Application of Boron and Zinc Influence the Leaf Mineral Status, Growth, Productivity and Fruit Quality of 'Kinnow' TM Mandarin (<i>Citrus nobilis</i> Lour. '— <i>Citrus deliciosa</i> Tenora). <i>Journal of Plant Nutrition</i> , 2015, 38, 821-838.	0.9	15
62	Exogenous Application of Oxalic Acid Delays Pericarp Browning and Maintain Fruit Quality of Litchi cv. 'Gola'. <i>Journal of Food Biochemistry</i> , 2016, 40, 170-179.	1.2	15
63	Genotypes and harvest maturity influence the nutritional fruit quality of mulberry. <i>Scientia Horticulturae</i> , 2020, 266, 109311.	1.7	15
64	Postharvest <i>Aloe vera</i> gel coating application maintains the quality of harvested green chilies during cold storage. <i>Journal of Food Biochemistry</i> , 2021, 45, e13682.	1.2	15
65	Physiological and biochemical responses of Kinnow mandarin grafted on diploid and tetraploid Volkamer lemon rootstocks under different water-deficit regimes. <i>PLoS ONE</i> , 2021, 16, e0247558.	1.1	15
66	Hydrogen Sulfide Mitigates Chilling Injury of Postharvest Banana Fruits by Regulating \hat{I}^3 -Aminobutyric Acid Shunt Pathway and Ascorbate ⁺ Glutathione Cycle. <i>Frontiers in Plant Science</i> , 0, 13, .	1.7	15
67	Increased ethylene biosynthesis elevates incidence of chilling injury in cold-stored 'Amber Jewel' TM Japanese plum (<i>Prunus salicina</i> Lindl.) during fruit ripening. <i>International Journal of Food Science and Technology</i> , 2011, 46, 642-650.	1.3	14
68	Influence of Endogenous Plant Hormones on Physiological and Growth Attributes of Kinnow Mandarin Grafted on Nine Rootstocks. <i>Journal of Plant Growth Regulation</i> , 2022, 41, 1254-1264.	2.8	14
69	Tree age, fruit size and storage conditions affect levels of ascorbic acid, total phenolic concentrations and total antioxidant activity of 'Kinnow' TM mandarin juice. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1319-1325.	1.7	13
70	Effect of different combinations of antibiotics on fruit quality and antioxidant defense system in Huanglongbing infected Kinnow orchards. <i>AMB Express</i> , 2019, 9, 147.	1.4	12
71	Postharvest quarantine vapour heat treatment attenuates disease incidence, maintains eating quality and improves bioactive compounds of 'Gola' TM and 'Surahi' TM guava fruits. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1666-1679.	1.6	12
72	Postharvest ascorbic acid application maintained physiological and antioxidant responses of Guava (<i>Psidium guajava</i> L.) at ambient storage. <i>Food Science and Technology</i> , 2021, 41, 748-754.	0.8	12

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73	Delayed harvest and cold storage period influence ethylene production, fruit firmness and quality of 'Cripps Pink' apple. International Journal of Food Science and Technology, 2011, 46, 2520-2529.	1.3	11
74	Evaluation of potential morpho-physiological and biochemical indicators in selecting heat-tolerant tomato (<i>Solanum lycopersicum</i> Mill.) genotypes. Horticulture Environment and Biotechnology, 2015, 56, 769-776.	0.7	11
75	The Crux of the Medicine Prices' Controversy in Pakistan. Frontiers in Pharmacology, 2017, 8, 504.	1.6	11
76	Preharvest Sprays Affecting Shelf Life and Storage Potential of Fruits. , 2018, , 209-255.		11
77	Changes in Leaf Structural and Functional Characteristics when Changing Planting Density at Different Growth Stages Alters Cotton Lint Yield under a New Planting Model. Agronomy, 2019, 9, 859.	1.3	11
78	Biotic and Abiotic Factors Causing Rind Blemishes in Citrus and Management Strategies to Improve the Cosmetic Quality of Fruits. International Journal of Agriculture and Biology, 2021, 25, 298-318.	0.2	11
79	First Report of <i>Alternaria alternata</i> Causing Postharvest Fruit Rot of Lychee in Pakistan. Plant Disease, 2017, 101, 1041.	0.7	11
80	Pre-harvest Foliar Application of Oxalic Acid Improves Strawberry Plant Growth and Fruit Quality. Journal of Horticultural Science & Technology, 2018, , 35-41.	0.3	11
81	Deciphering the role of moringa leaf powder as a supplement in the cotton waste substrate for the growth and nutrition of king oyster mushroom. Scientia Horticulturae, 2022, 293, 110694.	1.7	11
82	Physico-Chemical Profiling of Promising Sweet Orange Cultivars Grown Under Different Agro-Climatic Conditions of Pakistan. Erwerbs-Obstbau, 2017, 59, 315-324.	0.5	10
83	Cold Storage Influences Postharvest Chilling Injury and Quality of Peach Fruits. Journal of Horticultural Science & Technology, 2018, , 28-34.	0.3	10
84	Postharvest 24-epibrassinolide treatment alleviates pomegranate fruit chilling injury by regulating proline metabolism and antioxidant activities. Postharvest Biology and Technology, 2022, 188, 111906.	2.9	10
85	Postharvest application of 1-MCP and ethylene influences fruit softening and quality of 'Arctic Pride' nectarine at ambient conditions. Australian Journal of Crop Science, 2016, 10, 1257-1265.	0.1	9
86	Plant growth promoting rhizobacteria improve growth and yield related attributes of chili under low nitrogen availability. PLoS ONE, 2021, 16, e0261468.	1.1	9
87	Sewage wastewater reclamation with sand column filter and reduction of heavy metal accumulation in tomato and okra. Environmental Science and Pollution Research, 2021, 28, 45962-45970.	2.7	8
88	Postharvest application of antibrowning chemicals modulates oxidative stress and delays pericarp browning of controlled atmosphere stored litchi fruit. Journal of Food Biochemistry, 2019, 43, e12746.	1.2	7
89	Geographical Location and Agro-Ecological Conditions Influence Kinnow Mandarin (<i>Citrus nobilis</i> (L.) Tj ETQq1 1 0.784314 rgBT /Ove	0.2	7
90	Effects of Brassinosteroids on Postharvest Physiology of Horticultural Crops: A Concise Review. Journal of Horticultural Science & Technology, 2019, , 62-68.	0.3	7

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91	Chinese Capabilities as a Global Space Power. <i>Astropolitics</i> , 2015, 13, 185-204.	0.2	6
92	Zinc Ameliorates Fruit Yield and Quality of Mangoes Cultivated in Calcareous Soils. <i>Erwerbs-Obstbau</i> , 2016, 58, 49-55.	0.5	6
93	Overall quality maintenance of grapefruit during cold storage using pre-storage neem leaf extract dipping. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1727-1736.	1.6	6
94	MORPHOLOGICAL CHARACTERIZATION AND SSR BASED DNA FINGERPRINTING OF ELITE COMMERCIAL MANGO CULTIVARS. <i>Pakistan Journal of Agricultural Sciences</i> , 2016, 53, 321-330.	0.1	6
95	Present Status and Future Prospects of Cut Rose Production in Punjab, Pakistan. <i>HortTechnology</i> , 2010, 20, 1010-1015.	0.5	6
96	Pre-storage Application of L-arginine Alleviates Chilling Injury and Maintains Postharvest Quality of Cucumber (<i>Cucumis sativus</i>). <i>Journal of Horticultural Science & Technology</i> , 2020, , 102-108.	0.3	6
97	Influence of Organic and Inorganic Fertilizer Regimes on Growth Patterns and Antioxidants Capacity of Strawberry (<i>Fragaria</i> — <i>Ananassa</i> Duch.) cv. Chandler. <i>Journal of Food Quality</i> , 2022, 2022, 1-10.	1.4	6
98	Differences in fruit growth and ripening of early-, mid- and late-season maturing Japanese plum cultivars. <i>Fruits</i> , 2016, 71, 329-338.	0.3	5
99	Plant Growth Regulators Application Time Influences Fruit Quality and Storage Potential of Young 'Kinnow' Mandarin Trees. <i>International Journal of Agriculture and Biology</i> , 2016, 18, 623-629.	0.2	5
100	Aloe vera gel coating delays softening and maintains quality of stored persimmon (<i>Diospyros kaki</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.4	5
101	Surfactant and Nutrient Uptake in Citrus. , 2012, , 157-167.		4
102	Effects of different combinations of N, P and K at different time interval on vegetative, reproductive, yield and quality traits of mango (<i>Mangifera Indica</i> . L) cv. Dusehri. <i>Brazilian Journal of Biology</i> , 2021, 82, e235612.	0.4	4
103	Delayed harvest improves red blush development and quality of 'Cripps Pink'™ apple. <i>Scientia Horticulturae</i> , 2011, 129, 715-723.	1.7	3
104	Locality and Orchard Management Influence Fruit Quality of Low Temperature Stored Mangoes. <i>International Journal of Fruit Science</i> , 2014, 14, 327-340.	1.2	3
105	Postharvest Biology and Technology of Plum. , 2018, , 101-145.		3
106	Impact of Climate Change on Postharvest Physiology of Edible Plant Products. , 2020, , 87-115.		3
107	Pre-storage application of L-arginine mitigates chilling injury and maintains quality of Sandhuri guava fruit. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
108	Premium Quality Mango Genotypes for Extended Harvest Season. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2016, 51, 1609-1612.	0.5	2

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109	Landsat based distribution mapping of high-altitude peatlands in Hindu Kush Himalayas – a case study of Broghil Valley, Pakistan. <i>Journal of Mountain Science</i> , 2020, 17, 42-49.	0.8	2
110	Expression of Synthetic hsr1 Gene in Transgenic Tobacco (<i>Nicotiana tabacum</i>) for Enhanced Tolerance to Drought and Salt Stresses. <i>International Journal of Agriculture and Biology</i> , 2015, 17, 1031-1036.	0.2	2
111	Genetic diversity of sunflower genotypes under drought stress by principle component analysis. <i>Genetika</i> , 2020, 52, 29-41.	0.1	2
112	Postharvest respiration rate, physiological weight loss and physico-chemical quality of mango fruit as influenced by different hot water quarantine treatments under simulated shipment conditions. <i>Journal of Horticultural Science & Technology</i> , 2020, , 12-18.	0.3	2
113	Low temperature and hypoxic conditions induce flavonoids biosynthesis and enhances antioxidant potential of crabapple (<i>Malus profusion</i>) fruits. <i>Acta Physiologiae Plantarum</i> , 2021, 43, 1.	1.0	1
114	Genome Wide Analysis of Heat Shock Proteins. <i>Iranian Journal of Biotechnology</i> , 2020, 18, e2529.	0.3	1
115	Biodiversity in Indigenous Germplasm of <i>Pyrus</i> from Pakistan Based on Phenotypical and Morphological Traits. <i>Erwerbs-Obstbau</i> , 2017, 59, 19-27.	0.5	0
116	Crosstalk of hydrogen sulfide with melatonin and nitric oxide in ripening of fruits. , 2021, , 25-54.		0