

# 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	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
2	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
3	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
4	Modeling the impact of climate warming on potato phenology. <i>European Journal of Agronomy</i> , 2022, 132, 126404.	1.9	19
5	Deciphering the role of moringa leaf powder as a supplement in the cotton waste substrate for the growth and nutrition of king oyster mushroom. <i>Scientia Horticulturae</i> , 2022, 293, 110694.	1.7	11
6	Postharvest Î³-aminobutyric acid application mitigates chilling injury of aonla ( <i>Emblca officinalis</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 5	2.9	25
7	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
8	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
9	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
10	Carboxymethyl cellulose coating delays ripening of harvested mango fruits by regulating softening enzymes activities. <i>Food Chemistry</i> , 2022, 380, 131804.	4.2	40
11	Aloe vera gel coating delays softening and maintains quality of stored persimmon ( <i>Diospyros kaki</i> ) Tj ETQq1 1 0.784314 rgBT/Overlock 5	1.4	5
12	Postharvest 24-epibrassinolide treatment alleviates pomegranate fruit chilling injury by regulating proline metabolism and antioxidant activities. <i>Postharvest Biology and Technology</i> , 2022, 188, 111906.	2.9	10
13	Influence of Organic and Inorganic Fertilizer Regimes on Growth Patterns and Antioxidants Capacity of Strawberry ( <i>Fragaria</i> and <i>Ananassa Duch.</i> ) cv. Chandler. <i>Journal of Food Quality</i> , 2022, 2022, 1-10.	1.4	6
14	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
15	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
16	Postharvest quarantine vapour heat treatment attenuates disease incidence, maintains eating quality and improves bioactive compounds of Gola and Surahi guava fruits. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1666-1679.	1.6	12
17	Crosstalk of hydrogen sulfide with melatonin and nitric oxide in ripening of fruits. , 2021, , 25-54.		0
18	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

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19	Biotic and Abiotic Factors Causing Rind Blemishes in Citrus and Management Strategies to Improve the Cosmetic Quality of Fruits. <i>International Journal of Agriculture and Biology</i> , 2021, 25, 298-318.	0.2	11
20	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
21	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
22	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
23	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
24	Sewage wastewater reclamation with sand column filter and reduction of heavy metal accumulation in tomato and okra. <i>Environmental Science and Pollution Research</i> , 2021, 28, 45962-45970.	2.7	8
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	Plant growth promoting rhizobacteria improve growth and yield related attributes of chili under low nitrogen availability. <i>PLoS ONE</i> , 2021, 16, e0261468.	1.1	9
33	Effects of salicylic acid on postharvest fruit quality of Kinnow mandarin under cold storage. <i>Scientia Horticulturae</i> , 2020, 259, 108843.	1.7	49
34	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
35	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
36	Effect of postharvest oxalic acid application on enzymatic browning and quality of lotus ( <i>Nelumbo</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	52

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37	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
38	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
39	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
40	Genotypes and harvest maturity influence the nutritional fruit quality of mulberry. <i>Scientia Horticulturae</i> , 2020, 266, 109311.	1.7	15
41	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
42	Pre-storage Application of L-arginine Alleviates Chilling Injury and Maintains Postharvest Quality of Cucumber ( <i>Cucumis sativus</i> ). <i>Journal of Horticultural Science &amp; Technology</i> , 2020, , 102-108.	0.3	6
43	Impact of Climate Change on Postharvest Physiology of Edible Plant Products. , 2020, , 87-115.		3
44	Genetic diversity of sunflower genotypes under drought stress by principle component analysis. <i>Genetika</i> , 2020, 52, 29-41.	0.1	2
45	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 &amp; Technology</i> , 2020, , 12-18.	0.3	2
46	Genome Wide Analysis of Heat Shock Proteins. <i>Iranian Journal of Biotechnology</i> , 2020, 18, e2529.	0.3	1
47	Postharvest application of antibrowning chemicals modulates oxidative stress and delays pericarp browning of controlled atmosphere stored litchi fruit. <i>Journal of Food Biochemistry</i> , 2019, 43, e12746.	1.2	7
48	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
49	Aloe vera 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
50	Aloe vera gel coating delays postharvest browning and maintains quality of harvested litchi fruit. <i>Postharvest Biology and Technology</i> , 2019, 157, 110960.	2.9	105
51	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
52	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
53	Changes in Leaf Structural and Functional Characteristics when Changing Planting Density at Different Growth Stages Alters Cotton Lint Yield under a New Planting Model. <i>Agronomy</i> , 2019, 9, 859.	1.3	11
54	Effects of hydrogen sulfide on postharvest physiology of fruits and vegetables: An overview. <i>Scientia Horticulturae</i> , 2019, 243, 290-299.	1.7	77

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55	Effects of Brassinosteroids on Postharvest Physiology of Horticultural Crops: A Concise Review. Journal of Horticultural Science & Technology, 2019, , 62-68.	0.3	7
56	Pre-storage methionine treatment inhibits postharvest enzymatic browning of cold stored "Gola"™ litchi fruit. Postharvest Biology and Technology, 2018, 140, 100-106.	2.9	60
57	Postharvest Biology and Technology of Plum. , 2018, , 101-145.		3
58	Preharvest Sprays Affecting Shelf Life and Storage Potential of Fruits. , 2018, , 209-255.		11
59	Geographical Location and Agro-Ecological Conditions Influence Kinnow Mandarin (Citrus nobilis (L.) Tj ETQq1 1 0,784314 rgBT /Ove	0,2	7
60	Effect of Aloe vera Gel, Chitosan and Sodium Alginate Based Edible Coatings on Postharvest Quality of Refrigerated Strawberry Fruits of cv. Chandler. Journal of Horticultural Science & Technology, 2018, , 8-16.	0.3	18
61	Cold Storage Influences Postharvest Chilling Injury and Quality of Peach Fruits. Journal of Horticultural Science & Technology, 2018, , 28-34.	0.3	10
62	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
63	Tree age and fruit size in relation to postharvest respiration and quality changes in "Kinnow"™ mandarin fruit under ambient storage. Scientia Horticulturae, 2017, 220, 183-192.	1.7	30
64	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
65	Combined Applications of Aminoethoxyvinylglycine with Salicylic Acid or Nitric Oxide Reduce Oxidative Stress in Peach During Ripening and Cold Storage. Journal of Plant Growth Regulation, 2017, 36, 983-994.	2.8	22
66	Pre-storage kojic acid application delays pericarp browning and maintains antioxidant activities of litchi fruit. Postharvest Biology and Technology, 2017, 132, 154-161.	2.9	77
67	Biodiversity in Indigenous Germplasm of Pyrus from Pakistan Based on Phenotypical and Morphological Traits. Erwerbs-Obstbau, 2017, 59, 19-27.	0.5	0
68	The Crux of the Medicine Prices' Controversy in Pakistan. Frontiers in Pharmacology, 2017, 8, 504.	1.6	11
69	First Report of <i>Alternaria alternata</i> Causing Postharvest Fruit Rot of Lychee in Pakistan. Plant Disease, 2017, 101, 1041.	0.7	11
70	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
71	Tree age, fruit size and storage conditions affect levels of ascorbic acid, total phenolic concentrations and total antioxidant activity of "Kinnow"™ mandarin juice. Journal of the Science of Food and Agriculture, 2016, 96, 1319-1325.	1.7	13
72	Exogenous Application of Oxalic Acid Delays Pericarp Browning and Maintain Fruit Quality of Litchi cv. "Gola". Journal of Food Biochemistry, 2016, 40, 170-179.	1.2	15

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73	Premium Quality Mango Genotypes for Extended Harvest Season. Hortscience: A Publication of the American Society for Horticultural Science, 2016, 51, 1609-1612.	0.5	2
74	Foliar application of moringa leaf extract, potassium and zinc influence yield and fruit quality of 'Kinnow' mandarin. Scientia Horticulturae, 2016, 210, 227-235.	1.7	80
75	Postharvest l-cysteine application delayed pericarp browning, suppressed lipid peroxidation and maintained antioxidative activities of litchi fruit. Postharvest Biology and Technology, 2016, 121, 135-142.	2.9	92
76	Zinc Ameliorates Fruit Yield and Quality of Mangoes Cultivated in Calcareous Soils. Erwerbs-Obstbau, 2016, 58, 49-55.	0.5	6
77	Effect of controlled atmosphere storage on pericarp browning, bioactive compounds and antioxidant enzymes of litchi fruits. Food Chemistry, 2016, 206, 18-29.	4.2	153
78	Role of 1-MCP in regulating 'Kensington Pride' mango fruit softening and ripening. Plant Growth Regulation, 2016, 78, 401-411.	1.8	35
79	Differences in fruit growth and ripening of early-, mid- and late-season maturing Japanese plum cultivars. Fruits, 2016, 71, 329-338.	0.3	5
80	Plant Growth Regulators Application Time Influences Fruit Quality and Storage Potential of Young 'Kinnow' Mandarin Trees. International Journal of Agriculture and Biology, 2016, 18, 623-629.	0.2	5
81	MORPHOLOGICAL CHARACTERIZATION AND SSR BASED DNA FINGERPRINTING OF ELITE COMMERCIAL MANGO CULTIVARS. Pakistan Journal of Agricultural Sciences, 2016, 53, 321-330.	0.1	6
82	Chinese Capabilities as a Global Space Power. Astropolitics, 2015, 13, 185-204.	0.2	6
83	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
84	Combined Application of Boron and Zinc Influence the Leaf Mineral Status, Growth, Productivity and Fruit Quality of 'Kinnow' Mandarin ( <i>Citrus nobilis</i> Lour. × <i>Citrus deliciosa</i> Tenora). Journal of Plant Nutrition, 2015, 38, 821-838.	0.9	15
85	Effect of oxalic acid application on Samar Bahisht Chaunsa mango during ripening and postharvest. LWT - Food Science and Technology, 2015, 63, 152-160.	2.5	33
86	Morphological and molecular characterization and evaluation of mango germplasm: An overview. Scientia Horticulturae, 2015, 194, 353-366.	1.7	33
87	Expression of Synthetic hsr1 Gene in Transgenic Tobacco ( <i>Nicotiana tabacum</i> ) for Enhanced Tolerance to Drought and Salt Stresses. International Journal of Agriculture and Biology, 2015, 17, 1031-1036.	0.2	2
88	Dihydroflavonol 4-Reductase Genes Encode Enzymes with Contrasting Substrate Specificity and Show Divergent Gene Expression Profiles in <i>Fragaria</i> Species. PLoS ONE, 2014, 9, e112707.	1.1	43
89	Locality and Orchard Management Influence Fruit Quality of Low Temperature Stored Mangoes. International Journal of Fruit Science, 2014, 14, 327-340.	1.2	3
90	Role of putrescine in regulating fruit softening and antioxidative enzyme systems in 'Samar Bahisht Chaunsa' mango. Postharvest Biology and Technology, 2014, 96, 23-32.	2.9	72

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91	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
92	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
93	Ripening period influences fruit softening and antioxidative system of "Samar Bahisht Chaunsa" mango. <i>Scientia Horticulturae</i> , 2013, 160, 108-114.	1.7	60
94	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
95	Preservatives and packaging material have an impact on the post-harvest longevity of cut <i>Rosa hybrida</i> L. "Kardinal" flowers. <i>Journal of Horticultural Science and Biotechnology</i> , 2013, 88, 251-256.	0.9	16
96	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.	1.7	27
97	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
98	Surfactant and Nutrient Uptake in Citrus. , 2012, , 157-167.		4
99	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
100	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
101	Delayed harvest improves red blush development and quality of "Cripps Pink" apple. <i>Scientia Horticulturae</i> , 2011, 129, 715-723.	1.7	3
102	Increased ethylene biosynthesis elevates incidence of chilling injury in cold-stored "Amber Jewel" 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
103	Delayed harvest and cold storage period influence ethylene production, fruit firmness and quality of "Cripps Pink" apple. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2520-2529.	1.3	11
104	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
105	Present Status and Future Prospects of Cut Rose Production in Punjab, Pakistan. <i>HortTechnology</i> , 2010, 20, 1010-1015.	0.5	6
106	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
107	Postharvest application of 1-Methylcyclopropene modulates fruit ripening, storage life and quality of "Tegan Blue" Japanese plum kept in ambient and cold storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1272-1280.	1.3	19
108	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

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109	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
110	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
111	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
112	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
113	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
114	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
115	Training of residents in peripheral nerve blocks during anesthesiology residency. <i>Journal of Clinical Anesthesia</i> , 2002, 14, 584-588.	0.7	33
116	Hydrogen Sulfide Mitigates Chilling Injury of Postharvest Banana Fruits by Regulating $\gamma$ -Aminobutyric Acid Shunt Pathway and Ascorbate-Glutathione Cycle. <i>Frontiers in Plant Science</i> , 0, 13, .	1.7	15