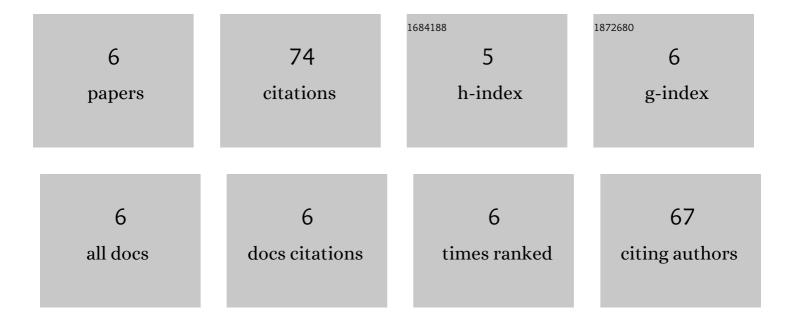
Nurdan Tuna GüneÅŸ

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6476930/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Influence of Hot Water and 1-Methylcyclopropane Treatments on Air-Stored Quince Fruit. Agronomy, 2022, 12, 458.	3.0	4
2	A Comprehensive Review on the Impact of Edible Coatings, Essential Oils, and Their Nano Formulations on Postharvest Decay Anthracnose of Avocados, Mangoes, and Papayas. Frontiers in Microbiology, 2021, 12, 711092.	3.5	13
3	Red beetroot: Health benefits, production techniques, and quality maintaining for food industry. Journal of Food Processing and Preservation, 2021, 45, e15781.	2.0	11
4	Methyl jasmonate and low temperature can help for keeping some physicochemical quality parameters in garlic (Allium sativum L.) cloves. Food Chemistry, 2019, 270, 546-553.	8.2	16
5	Analysis of clonal variations in cultivated quince (<i>Cydonia oblonga</i> †Kalecik') based on fruit characteristics and SSR markers. New Zealand Journal of Crop and Horticultural Science, 2009, 37, 113-120.	1.3	19
6	Some fruit attributes of quince (<i>Cydonia oblonga</i>) based on genotypes during the preâ€harvest period. New Zealand Journal of Crop and Horticultural Science, 2005, 33, 211-217.	1.3	11