

# Nurdan Tuna GÃ¼neÅ

## List of Publications by Year in descending order

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

Version: 2024-02-01

6  
papers

74  
citations

1684188  
5  
h-index

1872680  
6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

67  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Hot Water and 1-Methylcyclopropane Treatments on Air-Stored Quince Fruit. <i>Agronomy</i> , 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. <i>Frontiers in Microbiology</i> , 2021, 12, 711092.	3.5	13
3	Red beetroot: Health benefits, production techniques, and quality maintaining for food industry. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15781.	2.0	11
4	Methyl jasmonate and low temperature can help for keeping some physicochemical quality parameters in garlic ( <i>Allium sativum</i> L.) cloves. <i>Food Chemistry</i> , 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. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2009, 37, 113-120.	1.3	19
6	Some fruit attributes of quince ( <i>Cydonia oblonga</i> ) based on genotypes during the pre-harvest period. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2005, 33, 211-217.	1.3	11