

Khurram Ziaf

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

117
citations

1307594
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1474206
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docs citations

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117
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.9	15
2	Production and characterisation of tomato derived from interspecific hybridisation between cultivated tomato and its wild relatives. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 506-520.	1.9	13
3	Production and characterization of inter and intraspecific hybridization eggplant. <i>Horticultura Brasileira</i> , 2020, 38, 407-414.	0.5	2
4	Evaluation of the air pollution tolerance index of ornamentals growing in an industrial area compared to a less polluted area. <i>Horticulture Environment and Biotechnology</i> , 2019, 60, 595-601.	2.1	9
5	Supplemental potassium mediates antioxidant metabolism, physiological processes, and osmoregulation to confer salt stress tolerance in cabbage (<i>Brassica oleracea</i> L.). <i>Horticulture Environment and Biotechnology</i> , 2019, 60, 853-869.	2.1	16
6	Gibberellins application timing modulates growth, physiology, and quality characteristics of two onion (<i>Allium cepa</i> L.) cultivars. <i>Environmental Science and Pollution Research</i> , 2018, 25, 25155-25161.	5.3	9
7	The Tomato DOF Daily Fluctuations 1, TDDF1 acts as flowering accelerator and protector against various stresses. <i>Scientific Reports</i> , 2017, 7, 10299.	3.3	30
8	Stability of Capsaicinoids and Antioxidants in Dry Hot Peppers under Different Packaging and Storage Temperatures. <i>Foods</i> , 2015, 4, 51-64.	4.3	18