

Asgar Ali

List of Publications by Year in descending order

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92
papers

4,287
citations

108046

37
h-index

129628

63
g-index

92
all docs

92
docs citations

92
times ranked

3939
citing authors

#	ARTICLE	IF	CITATIONS
1	Plant Bio-stimulant: Prospective, Safe and Natural Resources. Journal of Soil Science and Plant Nutrition, 2022, 22, 2570-2586.	1.7	8
2	Current strategies, perspectives and challenges in management and control of postharvest diseases of papaya. Scientia Horticulturae, 2022, 301, 111139.	1.7	10
3	Influence of Organic and Inorganic Fertilizer Regimes on Growth Patterns and Antioxidants Capacity of Strawberry (<i>Fragaria</i> – <i>Ananassa</i> Duch.) cv. Chandler. Journal of Food Quality, 2022, 2022, 1-10.	1.4	6
4	Phytochemicals Profiling, Antimicrobial Activity and Mechanism of Action of Essential Oil Extracted from Ginger (<i>Zingiber officinale</i> Roscoe cv. Bentong) against <i>Burkholderia glumae</i> Causative Agent of Bacterial Panicle Blight Disease of Rice. Plants, 2022, 11, 1466.	1.6	10
5	Optimizing parameters on the antioxidant capacity of watermelon pulp using conventional orbital shaker and ultrasound–assisted extraction methods. Journal of Food Processing and Preservation, 2021, 45, e15123.	0.9	8
6	Extraction of protein from food waste: An overview of current status and opportunities. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2455-2475.	5.9	68
7	First Report of Postharvest Stem End Rot Disease on MD2 Pineapple Fruits Caused by <i>Neoscytalidium dimidiatum</i> in Malaysia. Plant Disease, 2021, 105, 1564.	0.7	3
8	Current strategies and perspectives in detection and control of basal stem rot of oil palm. Saudi Journal of Biological Sciences, 2021, 28, 2840-2849.	1.8	39
9	Changes in Vegetative and Reproductive Growth and Quality Parameters of Strawberry (<i>Fragaria</i> – <i>ananassa</i> Duch.) cv. Chandler Grown at Different Substrates. Journal of Food Quality, 2021, 14, 1-9.	1.4	7
10	Trends in Nanotechnology and Its Potentialities to Control Plant Pathogenic Fungi: A Review. Biology, 2021, 10, 881.	1.3	40
11	Nutritional Diversity and Antioxidant Activity of Two Indigenous Quince Ecotypes from Rawalakot, Azad Jammu and Kashmir. Journal of Food Quality, 2021, 2021, 1-9.	1.4	1
12	Interactions between nitrogen nutrition, canopy architecture and photosynthesis in rice, assessed using high-resolution 3D reconstruction. In Silico Plants, 2021, 3, .	0.8	1
13	A Review on Nanopesticides for Plant Protection Synthesized Using the Supramolecular Chemistry of Layered Hydroxide Hosts. Biology, 2021, 10, 1077.	1.3	20
14	Efficacy of Biopolymer/Starch Based Antimicrobial Packaging for Chicken Breast Fillets. Foods, 2021, 10, 2379.	1.9	10
15	Antimicrobial Potential of Plastic Films Incorporated with Sage Extract on Chicken Meat. Foods, 2021, 10, 2812.	1.9	15
16	A review on the management of postharvest anthracnose in dragon fruits caused by <i>Colletotrichum</i> spp.. Crop Protection, 2020, 130, 105067.	1.0	31
17	Promising applications of cold plasma for microbial safety, chemical decontamination and quality enhancement in fruits. Journal of Applied Microbiology, 2020, 129, 474-485.	1.4	42
18	Browning metabolism and quality of fresh-cut drumstick (<i>Moringa oleifera</i>) as influenced by acidulant treatments. Journal of Food Science and Technology, 2020, 57, 2010-2016.	1.4	7

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19	Recent trends in extraction techniques of anthocyanins from plant materials. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3508-3519.	1.6	33
20	Antimicrobial effect of rhizome and medicinal herb extract in controlling postharvest anthracnose of dragon fruit and their possible phytotoxicity. <i>Scientia Horticulturae</i> , 2020, 265, 109249.	1.7	33
21	Bioactive Compounds of the Wonder Medicinal Mushroom –Ganoderma lucidum–. <i>Reference Series in Phytochemistry</i> , 2019, , 1863-1893.	0.2	17
22	Characterization of Southeast Asia mangoes (<i>Mangifera indica</i> L) according to their physicochemical attributes. <i>Scientia Horticulturae</i> , 2019, 243, 189-196.	1.7	40
23	Inhibition in production of cellulolytic and pectinolytic enzymes of <i>Colletotrichum gloeosporioides</i> isolated from dragon fruit plants in response to submicron chitosan dispersions. <i>Scientia Horticulturae</i> , 2019, 243, 314-319.	1.7	14
24	Improvement of postharvest quality, regulation of antioxidants capacity and softening enzymes activity of cold-stored carambola in response to polyamines application. <i>Postharvest Biology and Technology</i> , 2019, 148, 208-217.	2.9	29
25	Advances in guava cultivation. <i>Burleigh Dodds Series in Agricultural Science</i> , 2019, , 411-434.	0.1	1
26	Development of antler-type fruiting bodies of <i>Ganoderma lucidum</i> and determination of its biochemical properties. <i>Fungal Biology</i> , 2018, 122, 293-301.	1.1	18
27	Treatment of dragonfruit (<i>Hylocereus polyrhizus</i>) with salicylic acid and methyl jasmonate improves postharvest physico-chemical properties and antioxidant activity during cold storage. <i>Scientia Horticulturae</i> , 2018, 231, 89-96.	1.7	41
28	Advances in postharvest technologies to extend the storage life of minimally processed fruits and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2632-2649.	5.4	89
29	Delayed pericarp hardening of cold stored mangosteen (<i>Garcinia mangostana</i> L.) upon pre-treatment with the stress hormones methyl jasmonate and salicylic acid. <i>Scientia Horticulturae</i> , 2018, 230, 107-116.	1.7	36
30	Dynamic Changes in Health-Promoting Properties and Eating Quality During Off-Vine Ripening of Tomatoes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1540-1560.	5.9	9
31	Role of benzoic and salicylic acids in the immunization of oil palm seedlings-challenged by <i>Ganoderma boninense</i> . <i>Industrial Crops and Products</i> , 2018, 122, 358-365.	2.5	17
32	Determination of the Biological Efficiency and Antioxidant Potential of Lingzhi or Reishi Medicinal Mushroom, <i>Ganoderma lucidum</i> (Agaricomycetes), Cultivated Using Different Agro-Wastes in Malaysia. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 89-100.	0.9	11
33	Effect of carbon dioxide on the physicochemical quality of <i>Ganoderma lucidum</i> . <i>Biotech Today an International Journal of Biological Sciences</i> , 2018, 8, 7.	0.1	0
34	Effect of integration of oxalic acid and hot water treatments on postharvest quality of rambutan (<i>Nephelium lappaceum</i> L. cv. Anak Sekolah) under modified atmosphere packaging. <i>Journal of Food Science and Technology</i> , 2017, 54, 2181-2185.	1.4	5
35	Ultrasound treatment on phenolic metabolism and antioxidant capacity of fresh-cut pineapple during cold storage. <i>Food Chemistry</i> , 2017, 216, 247-253.	4.2	85
36	Enhancing the antioxidant content of carambola (<i>Averrhoa carambola</i>) during cold storage and methyl jasmonate treatments. <i>Postharvest Biology and Technology</i> , 2016, 118, 79-86.	2.9	43

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37	GRAS, plant- and animal-derived compounds as alternatives to conventional fungicides for the control of postharvest diseases of fresh horticultural produce. <i>Postharvest Biology and Technology</i> , 2016, 122, 41-52.	2.9	186
38	Post-harvest development of anthracnose in pepper (<i>Capsicum</i> spp): Etiology and management strategies. <i>Crop Protection</i> , 2016, 90, 132-141.	1.0	55
39	Effect of ozone gas as an elicitor to enhance the bioactive compounds in <i>Ganoderma lucidum</i> . <i>Postharvest Biology and Technology</i> , 2016, 117, 81-88.	2.9	41
40	Efficacy of ginger oil and extract combined with gum arabic on anthracnose and quality of papaya fruit during cold storage. <i>Journal of Food Science and Technology</i> , 2016, 53, 1435-1444.	1.4	50
41	Influence of gum arabic coating enriched with calcium chloride on physiological, biochemical and quality responses of mango (<i>Mangifera indica</i> L.) fruit stored under low temperature stress. <i>Postharvest Biology and Technology</i> , 2016, 111, 362-369.	2.9	82
42	Investigation of Requisites for the Optimal Mycelial Growth of the Lingzhi or Reishi Medicinal Mushroom, <i>Ganoderma lucidum</i> (Agaricomycetes), on Oil Palm Biomass in Malaysia. <i>International Journal of Medicinal Mushrooms</i> , 2016, 18, 935-943.	0.9	5
43	BIOACTIVE CONTENT OF SELECTED TROPICAL FRUITS AS ANTIMICROBIAL AGENTS. <i>Acta Horticulturae</i> , 2015, , 675-678.	0.1	0
44	THE ROLE OF THE UBIQUITOUS PHENOLIC COMPOUND $\hat{\Delta}$ SALICYLIC ACID $\hat{\Delta}$ IN CHILLING TOLERANCE OF CARAMBOLA. <i>Acta Horticulturae</i> , 2015, , 679-683.	0.1	9
45	Application of lemongrass oil in vapour phase for the effective control of anthracnose of $\hat{\Delta}$ Sekaki $\hat{\Delta}$ TM papaya. <i>Journal of Applied Microbiology</i> , 2015, 118, 1456-1464.	1.4	43
46	Effect of gum arabic coating combined with calcium chloride on physico-chemical and qualitative properties of mango (<i>Mangifera indica</i> L.) fruit during low temperature storage. <i>Scientia Horticulturae</i> , 2015, 190, 187-194.	1.7	148
47	Dose-dependent Effect of Ozone Fumigation on Physiological Characteristics, Ascorbic Acid Content and Disease Development on Bell Pepper (<i>Capsicum annum</i> L.) During Storage. <i>Food and Bioprocess Technology</i> , 2015, 8, 558-566.	2.6	26
48	Regulation of inducible enzymes and suppression of anthracnose using submicron chitosan dispersions. <i>Scientia Horticulturae</i> , 2015, 193, 381-388.	1.7	21
49	Photoprotection as a Trait for Rice Yield Improvement: Status and Prospects. <i>Rice</i> , 2015, 8, 31.	1.7	18
50	Antimicrobial activity of chitosan enriched with lemongrass oil against anthracnose of bell pepper. <i>Food Packaging and Shelf Life</i> , 2015, 3, 56-61.	3.3	112
51	Exploiting Propolis as an Antimicrobial Edible Coating to Control Post-harvest Anthracnose of Bell Pepper. <i>Packaging Technology and Science</i> , 2015, 28, 173-179.	1.3	31
52	Antifungal action of ozone against <i>Colletotrichum gloeosporioides</i> and control of papaya anthracnose. <i>Postharvest Biology and Technology</i> , 2015, 100, 113-119.	2.9	48
53	Bio-intensive Management of Fungal Diseases of Fruits and Vegetables Utilizing Compost and Compost Teas. <i>Soil Biology</i> , 2015, , 307-329.	0.6	3
54	<i>Colletotrichum gloeosporioides</i> (Anthracnose). , 2014, , 337-371.		18

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55	Effect of ozone pre-conditioning on quality and antioxidant capacity of papaya fruit during ambient storage. <i>Food Chemistry</i> , 2014, 142, 19-26.	4.2	141
56	Chitosan controls postharvest anthracnose in bell pepper by activating defense-related enzymes. <i>Journal of Food Science and Technology</i> , 2014, 51, 4078-4083.	1.4	37
57	Efficacy of Propolis and Cinnamon Oil Coating in Controlling Post-Harvest Anthracnose and Quality of Chilli (<i>Capsicum annuum</i> L.) during Cold Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 2742-2748.	2.6	45
58	Ultrasound-Assisted Chitosan-Surfactant Nanostructure Assemblies: Towards Maintaining Postharvest Quality of Tomatoes. <i>Food and Bioprocess Technology</i> , 2014, 7, 2102-2111.	2.6	48
59	Role of H ₂ O ₂ in the fluctuating patterns of COD (chemical oxygen demand) during the treatment of palm oil mill effluent (POME) using pilot scale triple frequency ultrasound cavitation reactor. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1519-1526.	3.8	50
60	Effect of different concentrations of ozone on physiological changes associated to gas exchange, fruit ripening, fruit surface quality and defence-related enzymes levels in papaya fruit during ambient storage. <i>Scientia Horticulturae</i> , 2014, 179, 163-169.	1.7	46
61	Double Layer Coatings: A New Technique for Maintaining Physico-Chemical Characteristics and Antioxidant Properties of Dragon Fruit During Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 2366-2374.	2.6	36
62	Histopathological changes induced by <i>Meloidogyne incognita</i> in some ornamental plants. <i>Crop Protection</i> , 2014, 65, 216-220.	1.0	12
63	Effects of ozone on major antioxidants and microbial populations of fresh-cut papaya. <i>Postharvest Biology and Technology</i> , 2014, 89, 56-58.	2.9	87
64	Induction of lignin and pathogenesis related proteins in dragon fruit plants in response to submicron chitosan dispersions. <i>Crop Protection</i> , 2014, 63, 83-88.	1.0	49
65	Efficacy of curative applications of submicron chitosan dispersions on anthracnose intensity and vegetative growth of dragon fruit plants. <i>Crop Protection</i> , 2014, 62, 129-134.	1.0	17
66	Reduction of <i>Escherichia coli</i> O157, <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> sv. Typhimurium populations on fresh-cut bell pepper using gaseous ozone. <i>Food Control</i> , 2014, 46, 304-311.	2.8	72
67	Effect of Gaseous Ozone on Papaya Anthracnose. <i>Food and Bioprocess Technology</i> , 2013, 6, 2996-3005.	2.6	52
68	Effectiveness of submicron chitosan dispersions in controlling anthracnose and maintaining quality of dragon fruit. <i>Postharvest Biology and Technology</i> , 2013, 86, 147-153.	2.9	60
69	Efficacy of ethanolic extract of propolis in maintaining postharvest quality of dragon fruit during storage. <i>Postharvest Biology and Technology</i> , 2013, 79, 69-72.	2.9	56
70	Postharvest profile of a Solo variety 'Frangi'™ during ripening at ambient temperature. <i>Scientia Horticulturae</i> , 2013, 160, 12-19.	1.7	14
71	Effect of gum arabic as an edible coating on antioxidant capacity of tomato (<i>Solanum lycopersicum</i> L.) fruit during storage. <i>Postharvest Biology and Technology</i> , 2013, 76, 119-124.	2.9	144
72	EFFECT OF GASEOUS OZONE EXPOSURE ON THE CONTROL OF COLLETOTRICHUM GLOEOSPORIOIDES OF PAPAYA DURING AMBIENT STORAGE. <i>Acta Horticulturae</i> , 2013, , 727-734.	0.1	0

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73	IN VITRO CONTROL OF COLLETOTRICHUM GLOEOSPORIOIDES BY USING CHITOSAN LOADED NANOEMULSIONS. Acta Horticulturae, 2013, , 769-774.	0.1	12
74	DUAL MODE OF ACTION OF ETHANOLIC EXTRACT OF PROPOLIS (EEP) FOR THE CONTROL OF POSTHARVEST ANTHRACNOSE IN DRAGON FRUITS. Acta Horticulturae, 2013, , 711-717.	0.1	3
75	EXPLORING THE NEW APPLICATIONS OF GUM ARABIC OBTAINED FROM ACACIA SPECIES TO PRESERVE FRESH FRUITS AND VEGETABLES. Acta Horticulturae, 2013, , 127-130.	0.1	5
76	APPLICATION OF A CHITOSAN BASED NANOPARTICLE FORMULATION AS AN EDIBLE COATING FOR TOMATOES (SOLANUM LYCOPERISCIUM L.). Acta Horticulturae, 2013, , 445-452.	0.1	8
77	CONTROLLING POSTHARVEST ANTHRACNOSE OF BANANA USING NOVEL EDIBLE COMPOSITE COATINGS BY STIMULATING DEFENCE-RELATED ENZYMES. Acta Horticulturae, 2013, , 639-644.	0.1	4
78	IN VITRO AND MICROSCOPIC ANALYSIS OF OZONE FUMIGATION EFFECTS ON SALMONELLA TYPHIMURIUM AND LISTERIA MONOCYTOGENES. Acta Horticulturae, 2013, , 1247-1254.	0.1	0
79	EFFICACY OF BIODEGRADABLE NOVEL EDIBLE COATINGS TO CONTROL POSTHARVEST ANTHRACNOSE AND MAINTAIN QUALITY OF FRESH HORTICULTURAL PRODUCE. Acta Horticulturae, 2012, , 39-44.	0.1	6
80	Potential of chitosan-loaded nanoemulsions to control different Colletotrichum spp. and maintain quality of tropical fruits during cold storage. Journal of Applied Microbiology, 2012, 113, 925-939.	1.4	68
81	Effect of a Novel Edible Composite Coating Based on Gum Arabic and Chitosan on Biochemical and Physiological Responses of Banana Fruits during Cold Storage. Journal of Agricultural and Food Chemistry, 2011, 59, 5474-5482.	2.4	169
82	Control of Anthracnose by Chitosan through Stimulation of Defence-Related Enzymes in Eksotika II Papaya (Carica papaya L.) Fruit. Journal of Biology and Life Science, 2011, 3, .	0.2	23
83	Postharvest application of gum arabic and essential oils for controlling anthracnose and quality of banana and papaya during cold storage. Postharvest Biology and Technology, 2011, 62, 71-76.	2.9	190
84	Effect of chitosan coatings on the physicochemical characteristics of Eksotika II papaya (Carica papaya) Tj ETQq0 0.0 rgBT /Overlock 10 Tf 50	4.2	324
85	Gum arabic as a novel edible coating for enhancing shelf-life and improving postharvest quality of tomato (Solanum lycopersicum L.) fruit. Postharvest Biology and Technology, 2010, 58, 42-47.	2.9	316
86	Control of postharvest anthracnose of banana using a new edible composite coating. Crop Protection, 2010, 29, 1136-1141.	1.0	108
87	Potential of chitosan coating in delaying the postharvest anthracnose (<i>Colletotrichum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2010, 45, 2134-2140.	1.3	70
88	A combination of gum arabic and chitosan can control anthracnose caused by<i>Colletotrichum musae</i> and enhance the shelf-life of banana fruit. Journal of Horticultural Science and Biotechnology, 2010, 85, 432-436.	0.9	29
89	Trichoderma-fortified compost extracts for the control of choanephora wet rot in okra production. Crop Protection, 2008, 27, 385-390.	1.0	69
90	Bio-efficiency of compost extracts on the wet rot incidence, morphological and physiological growth of okra (Abelmoschus esculentus [(L.) Moench]). Scientia Horticulturae, 2008, 117, 9-14.	1.7	51

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91	THE POTENTIAL USE OF LOCALLY PREPARED CHITOSAN TO CONTROL IN VITRO GROWTH OF COLLETOTRICHUM GLOEOSPORIOIDES ISOLATED FROM PAPAYA FRUITS. <i>Acta Horticulturae</i> , 2008, , 177-182.	0.1	13
92	Rainfed lowland rice: physical environment and cultivar requirements. <i>Field Crops Research</i> , 1999, 64, 3-12.	2.3	110