

# Zahra Pakkish

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

8

papers

80

citations

5

h-index

8

g-index

8

ext. papers

112

ext. citations

2.9

avg, IF

2.92

L-index

#	Paper	IF	Citations
8	Effect of Salicylic Acid Incorporated Chitosan Coating on Shelf Life Extension of Fresh In-Hull Pistachio Fruit. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 121-131	5.1	29
7	Comparison of phytochemicals and their antioxidant activity in seven date palm varieties grown in Iran. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 1766-1776	3	1
6	Fruit quality and shelf life improvement of grape cv. Rish Baba using Brassinosteroid during cold storage. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 967-975	2.8	3
5	Nitric oxide increases antioxidant enzyme activity and reduces chilling injury in orange fruit during storage. <i>New Zealand Journal of Crop and Horticultural Science</i> , <b>2018</b> , 46, 101-116	0.9	12
4	Shelf life improvement of grape ( <i>Vitis vinifera</i> L. cv. Rish Baba) using nitric oxide (NO) during chilling damage. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S2750-S2763	3	6
3	The use and mechanism of NO to prevent frost damage to flower of apricot. <i>Scientia Horticulturae</i> , <b>2016</b> , 198, 318-325	4.1	13
2	Determination of Chilling and Heat Requirements of Pistachio ( <i>Pistacia vera</i> L.) Cultivars. <i>Agricultural Sciences in China</i> , <b>2009</b> , 8, 803-807		16
1	Gibberellic acid and benzyladenine reduce hull-splitting and aflatoxin levels in pistachio kernels. <i>Journal of Horticultural Science and Biotechnology</i> , <b>2005</b> , 80, 229-232	1.9	