

Vali Rabiei

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

451
citations

840776

11
h-index

1125743

13
g-index

19
all docs

19
docs citations

19
times ranked

306
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydrogen sulfide treatment confers chilling tolerance in hawthorn fruit during cold storage by triggering endogenous H ₂ S accumulation, enhancing antioxidant enzymes activity and promoting phenols accumulation. <i>Scientia Horticulturae</i> , 2018, 238, 264-271.	3.6	102
2	Nitric oxide and Î ³ -aminobutyric acid treatments delay senescence of cornelian cherry fruits during postharvest cold storage by enhancing antioxidant system activity. <i>Scientia Horticulturae</i> , 2019, 243, 268-273.	3.6	59
3	Effect of calcium lactate in combination with hot water treatment on the nutritional quality of persimmon fruit during cold storage. <i>Scientia Horticulturae</i> , 2018, 233, 114-123.	3.6	51
4	Exogenous phenylalanine application promotes chilling tolerance in tomato fruits during cold storage by ensuring supply of NADPH for activation of ROS scavenging systems. <i>Scientia Horticulturae</i> , 2019, 246, 818-825.	3.6	43
5	Î ³ -Aminobutyric acid and nitric oxide treatments preserve sensory and nutritional quality of cornelian cherry fruits during postharvest cold storage by delaying softening and enhancing phenols accumulation. <i>Scientia Horticulturae</i> , 2019, 246, 812-817.	3.6	38
6	Glycine betaine treatment attenuates chilling injury and maintains nutritional quality of hawthorn fruit during storage at low temperature. <i>Scientia Horticulturae</i> , 2018, 233, 188-194.	3.6	37
7	Application of Glycine betaine coated chitosan nanoparticles alleviate chilling injury and maintain quality of plum (<i>Prunus domestica</i> L.) fruit. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 965-977.	7.5	28
8	Chitosan-Phenylalanine Nanoparticles (Cs-Phe Nps) Extend the Postharvest Life of Persimmon (<i>Diospyros kaki</i>) Fruits under Chilling Stress. <i>Coatings</i> , 2021, 11, 819.	2.6	25
9	Exogenous application of glycine betaine increases the chilling tolerance of pomegranate fruits cv. Malase Saveh during cold storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15315.	2.0	17
10	Phenylalanine Alleviates Postharvest Chilling Injury of Plum Fruit by Modulating Antioxidant System and Enhancing the Accumulation of Phenolic Compound. <i>Food Technology and Biotechnology</i> , 2020, 58, 433-444.	2.1	16
11	Impact of chitosan in combination with potassium sorbate treatment on chilling injury and quality attributes of pomegranate fruit during cold storage. <i>Journal of Food Biochemistry</i> , 2021, 45, e13633.	2.9	15
12	Postharvest application of L-cysteine to prevent enzymatic browning of "Stanley" plum fruit during cold storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14788.	2.0	9
13	Effects of Late Season Foliar Application of Calcium Chloride on Cold Hardiness in Grapevines (<i>Vitis vinifera</i>; "Thompson Seedless"™). <i>Horticulture Journal</i> , 2019, 88, 347-353.	0.8	6
14	Karyotype analysis of seven <i>Iris</i> species native to Iran. <i>Caryologia</i> , 0, , 1-11.	0.3	5
15	RELATIONSHIP BETWEEN SOLUBLE CARBOHYDRATES, PROLINE, ION LEAKAGE AND FREEZING INJURY IN SOME ALMOND CULTIVARS AT DIFFERENT PHENOPHASES OF FLOWER BUD DEVELOPMENT. <i>Acta Horticulturae</i> , 2011, , 187-192.	0.2	0
16	OIL CONTENT OF SEEDS OF 25 IRANIAN, EUROPEAN AND AMERICAN ALMOND GENOTYPES AND CULTIVARS. <i>Acta Horticulturae</i> , 2011, , 367-369.	0.2	0
17	THE EFFECT OF SIMULTANEOUS APPLICATION OF NITROGEN AND COPPER ON YIELD AND STEROIDAL SAPOGENIN PRODUCTION IN TRIGONELLA FOENUM GRAECUM L.. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2017, 16, 3-11.	0.6	0
18	Biochemical changes in kiwifruit buds during dormancy under controlled and natural chilling. <i>Indian Journal of Horticulture</i> , 2018, 75, 597.	0.1	0

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19	Effect of aminoxyacetic acid (AOA) on ACS and ACO genes expression and the vase life of alstroemeria cut flower. <i>Genetika</i> , 2019, 51, 861-876.	0.4	0