Vali Rabiei

List of Publications by Year in descending order

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Version: 2024-02-01

949033 1255698 19 451 11 13 citations h-index g-index papers 19 19 19 330 citing authors all docs docs citations times ranked

#	Article	IF	CITATIONS
1	Application of Glycine betaine coated chitosan nanoparticles alleviate chilling injury and maintain quality of plum (Prunus domestica L.) fruit. International Journal of Biological Macromolecules, 2022, 207, 965-977.	3.6	28
2	Exogenous application of glycine betaine increases the chilling tolerance of pomegranate fruits cv. Malase Saveh during cold storage. Journal of Food Processing and Preservation, 2021, 45, e15315.	0.9	17
3	Impact of chitosan in combination with potassium sorbate treatment on chilling injury and quality attributes of pomegranate fruit during cold storage. Journal of Food Biochemistry, 2021, 45, e13633.	1.2	15
4	Chitosan-Phenylalanine Nanoparticles (Cs-Phe Nps) Extend the Postharvest Life of Persimmon (Diospyros kaki) Fruits under Chilling Stress. Coatings, 2021, 11, 819.	1.2	25
5	Postharvest application of Lâ€cysteine to prevent enzymatic browning of "Stanley―plum fruit during cold storage. Journal of Food Processing and Preservation, 2020, 44, e14788.	0.9	9
6	Phenylalanine Alleviates Postharvest Chilling Injury of Plum Fruit by Modulating Antioxidant System and Enhancing the Accumulation of Phenolic Compound. Food Technology and Biotechnology, 2020, 58, 433-444.	0.9	16
7	Effects of Late Season Foliar Application of Calcium Chloride on Cold Hardiness in Grapevines (<i>Vitis vinifera</i> †Thompson Seedless'). Horticulture Journal, 2019, 88, 347-353.	0.3	6
8	Nitric oxide and \hat{I}^3 -aminobutyric acid treatments delay senescence of cornelian cherry fruits during postharvest cold storage by enhancing antioxidant system activity. Scientia Horticulturae, 2019, 243, 268-273.	1.7	59
9	Exogenous phenylalanine application promotes chilling tolerance in tomato fruits during cold storage by ensuring supply of NADPH for activation of ROS scavenging systems. Scientia Horticulturae, 2019, 246, 818-825.	1.7	43
10	\hat{l}^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. Scientia Horticulturae, 2019, 246, 812-817.	1.7	38
11	Effect of aminooxyacetic acid (AOA) on ACS and ACO genes expression and the vase life of alstroemeria cut flower. Genetika, 2019, 51, 861-876.	0.1	0
12	Glycine betaine treatment attenuates chilling injury and maintains nutritional quality of hawthorn fruit during storage at low temperature. Scientia Horticulturae, 2018, 233, 188-194.	1.7	37
13	Effect of calcium lactate in combination with hot water treatment on the nutritional quality of persimmon fruit during cold storage. Scientia Horticulturae, 2018, 233, 114-123.	1.7	51
14	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. Scientia Horticulturae, 2018, 238, 264-271.	1.7	102
15	Biochemical changes in kiwifruit buds during dormancy under controlled and natural chilling. Indian Journal of Horticulture, 2018, 75, 597.	0.1	0
16	THE EFFECT OF SIMULTANEOUS APPLICATION OF NITROGEN AND COPPER ON YIELD AND STEROIDAL SAPOGENIN PRODUCTION IN TRIGONELLA FOENUM GRAECUM L Acta Scientiarum Polonorum, Hortorum Cultus, 2017, 16, 3-11.	0.3	0
17	RELATIONSHIP BETWEEN SOLUBLE CARBOHYDRATES, PROLINE, ION LEAKAGE AND FREEZING INJURY IN SOME ALMOND CULTIVARS AT DIFFERENT PHENOPHASES OF FLOWER BUD DEVELOPMENT. Acta Horticulturae, 2011, , 187-192.	0.1	0
18	OIL CONTENT OF SEEDS OF 25 IRANIAN, EUROPEAN AND AMERICAN ALMOND GENOTYPES AND CULTIVARS. Acta Horticulturae, 2011, , 367-369.	0.1	0

#	Article	IF	CITATIONS
19	Karyotype analysis of seven <i>lris</i> species native to Iran. Caryologia, 0, , 1-11.	0.2	5