Citation Report
List of articles citing

Effects of chitosan coating enriched with cinnamon oil on qualitative properties of sweet pepper (Capsicum annuum L.)

DOI: 10.1016/j.foodchem.2010.07.105
Food Chemistry, 2011, 124, 1443-1450.

Source: https://exaly.com/paper-pdf/51546343/citation-report.pdf
Version: 2024-04-28

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
198	Antimicrobial Activity of Microencapsulated Cinnamon Oil and Its Application on Cherry Tomato. **2011**, 236-238, 2307-2310		2
197	Effect of postharvest treatments and storage temperatures on the quality and shelf life of sweet pepper (Capsicum annum L.). *Scientia Horticulturae*, **2011**, 132, 18-26	4.1	81
196	Edible chitosan coatings for fresh and minimally processed foods. **2012**, 66-95		5
195	Efficacy of the application of a coating composed of chitosan and Origanum vulgare L. essential oil to control Rhizopus stolonifer and Aspergillus niger in grapes (Vitis labrusca L.). **2012**, 32, 345-53		104
194	Reductions in flesh discolouration and internal morphological changes in Nanhui peaches (Prunus persica (L.) Batsch, cv. Nanhui) by electrolysed water and 1-methylcyclopropene treatment during refrigerated storage. *Food Chemistry*, **2012**, 135, 985-92	8.5	17
193	Effects of chitosan coating on postharvest life and quality of guava (Psidium guajava L.) fruit during cold storage. *Scientia Horticulturae*, **2012**, 144, 172-178	4.1	184
192	Effect of brassinolide on chilling injury of green bell pepper in storage. *Scientia Horticulturae*, **2012**, 144, 195-200	4.1	66
191	Effect of chitosan coating enriched with thyme oil on postharvest quality and shelf life of shiitake mushroom (Lentinus edodes). **2012**, 60, 188-96		54
190	Prediction of storage quality of fresh-cut green peppers using artificial neural network. **2012**, 47, 1586-1592		13
189	Effect of chitosan□lemon essential oil coatings on storage-keeping quality of strawberry. *Postharvest Biology and Technology*, **2012**, 70, 32-41	6.2	259
188	Extending shelf-life of fresh-cut green peppers using pressurized argon treatment. *Postharvest Biology and Technology*, **2012**, 71, 13-20	6.2	95
187	Use of microperforated films and oxygen scavengers to maintain storage stability of fresh strawberries. *Postharvest Biology and Technology*, **2012**, 71, 32-40	6.2	49
186	Physical and structural characterisation of zein and chitosan edible films using nanotechnology tools. *International Journal of Biological Macromolecules*, **2013**, 61, 196-203	7.9	99
185	Ethanol vapor treatment maintains postharvest storage quality and inhibits internal ethylene biosynthesis during storage of oriental sweet melons. *Postharvest Biology and Technology*, **2013**, 86, 372-380	6.2	36
184	High-pressure water washing and continuous high humidity during storage and shelf conditions prolongs quality of red capsicums (Capsicum annuum L.). *Postharvest Biology and Technology*, **2013**, 81, 73-80	6.2	6
183	Impact of carboxymethyl cellulose coating enriched with extract of Impatiens balsamina stems on preservation of □Newhall□navel orange. *Scientia Horticulturae*, **2013**, 160, 44-48	4.1	24
182	Effect of Chitosan Coating and Oil Fumigation on the Microbiological and Quality Safety of Fresh-Cut Pear. *Journal of Food Safety*, **2013**, 33, 179-189	2	21

181	Effect of Ice-Temperature and Spermidine on Chilling Sensitivity of Pepper. **2013**, 04, 156-162		
180	Chitosan as a Novel Edible Coating for Fresh Fruits. **2013**, 19, 139-155		68
179	Investigations on the antifungal effect of nerol against Aspergillus flavus causing food spoilage. **2013**, 2013, 230795		12
178	Role of Physicochemical Properties of Chitin and Chitosan on their Functionality. **2014**, 8, 27-42		21
177	Antimicrobial Efficiency of Chitosan Solutions and Coatings Incorporated with Clove Oil and/or Ethylenediaminetetraacetate. *Journal of Food Safety*, **2014**, 34, 345-352	2	15
176	Strategies for Sustainable Plant Food Production: Facing the Current Agricultural Challenges Agriculture for Today and Tomorrow. **2014**, 1-50		2
175	Effects of Chitosan, Calcium Chloride, and Pullulan Coating Treatments on Antioxidant Activity in Pear cv. Huang guan During Storage. *Food and Bioprocess Technology*, **2014**, 7, 671-681	5.1	56
174	Evaluation of cinnamon essential oil microemulsion and its vapor phase for controlling postharvest gray mold of pears (Pyrus pyrifolia). *Journal of the Science of Food and Agriculture*, **2014**, 94, 1000-4	4.3	28
173	Postharvest shelf-life extension of green chillies (Capsicum annuum L.) using shellac-based edible surface coatings. *Postharvest Biology and Technology*, **2014**, 92, 146-148	6.2	41
172	Effects of hydrogen sulphide on quality and antioxidant capacity of mulberry fruit. **2014**, 49, 399-409		58
171	Response surface methodology for optimisation of edible chitosan coating formulations incorporating essential oil against several foodborne pathogenic bacteria. *Food Control*, **2014**, 43, 1-9	6.2	56
170	Octanal incorporated in postharvest wax of Satsuma mandarin fruit as a botanical fungicide against Penicillium digitatum. *Food Control*, **2014**, 45, 56-61	6.2	29
169	Edible Coating and Film Materials: Carbohydrates. **2014**, 305-323		13
168	Effects of chitosan and calcium chloride treatments on malic acid-metabolizing enzymes and the related gene expression in post-harvest pear cv. Huang guan *Scientia Horticulturae*, **2014**, 165, 252-259	4.1	24
167	The use of pullulan coating enriched with plant extracts from Satureja hortensis L. to maintain pepper and apple quality and safety. *Postharvest Biology and Technology*, **2014**, 90, 63-72	6.2	39
166	Effects of Chitosan Coatings Incorporated with Garlic Oil on Quality Characteristics of Shrimp. **2014** , 37, 237-246		53
165	A review on the use of essential oils for postharvest decay control and maintenance of fruit quality during storage. **2014**, 64, 27-37		223
164	Influence of zein and gelatin coatings on the postharvest quality and shelf life extension of mango (Mangifera indica L.). *Fruits*, **2014**, 69, 101-115	0.3	23

163	Effect of meadowsweet flower extract-pullulan coatings on rhizopus rot development and postharvest quality of cold-stored red peppers. *Molecules*, **2014**, 19, 12925-39	4.8	16
162	Films and edible coatings containing antioxidants - a review. **2014**, 17, 98-112		60
161	Application of Volatile Antifungal Plant Essential Oils for Controlling Pepper Fruit Anthracnose by Colletotrichum gloeosporioides. **2015**, 31, 269-77		57
160	Effect of chitosan coating with cinnamon oil on the quality and physiological attributes of China jujube fruits. *BioMed Research International*, **2015**, 2015, 835151	3	43
159	Non-Conventional Tools to Preserve and Prolong the Quality of Minimally-Processed Fruits and Vegetables. *Coatings*, **2015**, 5, 931-961	2.9	20
158	The control of Botrytis fruit rot in strawberry using combined treatments of Chitosan with Zataria multiflora or Cinnamomum zeylanicum essential oil. *Journal of Food Science and Technology*, **2015**, 52, 7441-7448	3.3	21
157	Effect of Coatings of Silver Nanoparticles and Gum Arabic on Physicochemical and Microbial Properties of Green Bell Pepper (Capsicum annuum). *Journal of Food Processing and Preservation*, **2015**, 39, 2001-2007	2.1	14
156	Influence of modified atmosphere packaging on shelf-life of green chillies (Capsicum annuum L.). *Food Packaging and Shelf Life*, **2015**, 4, 1-9	8.2	40
155	Changes in quality characteristics of fresh-cut jujubes as affected by pressurized nitrogen treatment. *Innovative Food Science and Emerging Technologies*, **2015**, 30, 43-50	6.8	4
154	Efficacy of Aqueous Ozone and Chlorine in Combination with Passive Modified Atmosphere Packaging on the Postharvest Shelf-Life Extension of Green Chillies (Capsicum annuum L.). *Food and Bioprocess Technology*, **2015**, 8, 1386-1392	5.1	27
153	Dose-dependent Effect of Ozone Fumigation on Physiological Characteristics, Ascorbic Acid Content and Disease Development on Bell Pepper (Capsicum annuum L.) During Storage. *Food and Bioprocess Technology*, **2015**, 8, 558-566	5.1	18
152	Antimicrobial activity of chitosan enriched with lemongrass oil against anthracnose of bell pepper. *Food Packaging and Shelf Life*, **2015**, 3, 56-61	8.2	85
151	Effect of edible coatings on quality and shelf life of carambola (Averrhoa carambola L.) fruit during storage. *Journal of Food Science and Technology*, **2015**, 52, 78-91	3.3	57
150	Natural surface coating to inactivate Salmonella enterica serovar Typhimurium and maintain quality of cherry tomatoes. **2015**, 193, 59-67		49
149	Impact of edible chitosan-cassava starch coatings enriched with Lippia gracilis Schauer genotype mixtures on the shelf life of guavas (Psidium guajava L.) during storage at room temperature. *Food Chemistry*, **2015**, 171, 108-16	8.5	89
148	Effect of postharvest application of chitosan combined with clove oil against citrus green mold. *Postharvest Biology and Technology*, **2015**, 99, 37-43	6.2	132
147	Multifunctional Films, Blends, and Nanocomposites Based on Chitosan. **2016**, 467-477		9
146	Evaluation of essential oil on the growth in vitro and in vivo of anthracnose in Hass avocados. **2016**, 207-2014		0

145	Chitosan-Based Coating with Antimicrobial Agents: Preparation, Property, Mechanism, and Application Effectiveness on Fruits and Vegetables. **2016**, 2016, 1-24		63
144	Chitosan: properties and roles in postharvest quality preservation of horticultural crops. **2016**, 269-296		5
143	Hydrogen Sulfide Alleviates Postharvest Senescence of Grape by Modulating the Antioxidant Defenses. **2016**, 2016, 4715651		56
142	Preservation Mechanism of Chitosan-Based Coating with Cinnamon Oil for Fruits Storage Based on Sensor Data. **2016**, 16,		26
141	Integrated Application of Chitosan Coating with Different Postharvest Treatments in the Control of Postharvest Decay and Maintenance of Overall Fruit´Quality. **2016**, 127-153		6
140	Effect of different drying technologies on drying characteristics and quality of red pepper (Capsicum frutescens L.): a comparative study. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3596-603	4.3	35
139	Ficus hirta fruits extract incorporated into an alginate-based edible coating for Nanfeng mandarin preservation. *Scientia Horticulturae*, **2016**, 202, 41-48	4.1	62
138	Preparation, properties and in vivo antimicrobial activity in yacon roots of microencapsulation containing cinnamon oil. **2016**, 31, 40-46		5
137	Improving the shelf-life stability of apple and strawberry fruits applying chitosan-incorporated olive oil processing residues coating. *Food Packaging and Shelf Life*, **2016**, 9, 10-19	8.2	62
136	Effect of molecular weights of chitosan coating on postharvest quality and physicochemical characteristics of mango fruit. *LWT - Food Science and Technology*, **2016**, 73, 28-36	5.4	79
135	GRAS, plant- and animal-derived compounds as alternatives to conventional fungicides for the control of postharvest diseases of fresh horticultural produce. *Postharvest Biology and Technology*, **2016**, 122, 41-52	6.2	123
134	Post-harvest development of anthracnose in pepper (Capsicum spp): Etiology and management strategies. **2016**, 90, 132-141		38
133	Chitosan films and coatings containing essential oils: The antioxidant and antimicrobial activity, and application in food systems. *Food Research International*, **2016**, 89, 117-128	7	206
132	Effect of Chitosan-Olive Oil Processing Residues Coatings on Keeping Quality of Cold-Storage Strawberry (Fragaria ananassa . Var. Festival). **2016**, 39, 504-515		17
131	Shelf life extension of green chillies (L.) using shellac-based surface coating in combination with modified atmosphere packaging. *Journal of Food Science and Technology*, **2016**, 53, 3320-3328	3.3	15
130	Postharvest Treatments Affecting Storage Quality of Chinese Jujubes. **2016**, 271-316		1
129	Active food packaging from chitosan incorporated with plant polyphenols. **2016**, 465-507		7
128	RSM-Based Optimization of Edible-Coating Formulations for Preserving Post-Harvest Quality and Enhancing Storability of Phalsa (Grewia asiatica L.). *Journal of Food Processing and Preservation*, **2016**, 40, 509-520	2.1	9

127	Application of Chitosan in Fresh and Minimally Processed Fruits and Vegetables. **2016**, 67-113		0
126	The use and mechanism of NO to prevent frost damage to flower of apricot. *Scientia Horticulturae*, **2016**, 198, 318-325	4.1	13
125	Postharvest treatment of nanochitosan-based coating loaded with Zataria multiflora essential oil improves antioxidant activity and extends shelf-life of cucumber. *Innovative Food Science and Emerging Technologies*, **2016**, 33, 580-588	6.8	75
124	Influence of gum arabic coating enriched with calcium chloride on physiological, biochemical and quality responses of mango (Mangifera indica L.) fruit stored under low temperature stress. *Postharvest Biology and Technology*, **2016**, 111, 362-369	6.2	52
123	Integration between chitosan and Zataria multiflora or Cinnamomum zeylanicum essential oil for controlling Phytophthora drechsleri, the causal agent of cucumber fruit rot. *LWT - Food Science and Technology*, **2016**, 65, 349-356	5.4	21
122	Shelf life extension of fresh fruit and vegetables by chitosan treatment. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 579-601	11.5	149
121	Preparation and characterization of antioxidant edible chitosan films incorporated with epigallocatechin gallate nanocapsules. **2017**, 171, 300-306		59
120	Synergistic mixtures of chitosan and Mentha piperita L. essential oil to inhibit Colletotrichum species and anthracnose development in mango cultivar Tommy Atkins. **2017**, 66, 96-103		52
119	Effect of chitosan coating on postharvest life and quality of plum during storage at low temperature. *Scientia Horticulturae*, **2017**, 226, 104-109	4.1	75
118	Improvement of post-harvest quality of pear fruit with optimized composite edible coating formulations. *Journal of Food Science and Technology*, **2017**, 54, 3917-3927	3.3	30
117	Influence of Postharvest Technologies and Handling Practices on Phytochemicals in Fruits and Vegetables. **2017**, 609-628		2
116	Gibberellic acid coating: A novel approach to expand the shelf-life in green chilli (Capsicum annuum L.). *Scientia Horticulturae*, **2017**, 225, 581-588	4.1	19
115	Shellac, gelatin and Persian gum as alternative coating for orange fruit. *Scientia Horticulturae*, **2017**, 225, 22-28	4.1	55
114	Physiological and Biochemical Responses in Cold-Stored Citrus Fruits to Carboxymethyl Cellulose Coating Containing Ethanol Extract of Impatiens balsamina L. Stems. *Journal of Food Processing and Preservation*, **2017**, 41, e12999	2.1	12
113	Antimicrobial efficacy of clove essential oil infused into chemically modified LLDPE film for chicken meat packaging. *Food Control*, **2017**, 73, 663-671	6.2	95
112	Shelf life improvement of grape (Vitis vinifera L. cv. Rish Baba) using nitric oxide (NO) during chilling damage. *International Journal of Food Properties*, **2017**, 20, S2750-S2763	3	6
111	Influence of Edible Coatings on Biochemical Fruit Quality and Storage Life of Bell Pepper cv. Molo Wonder **2017**, 2017, 1-11		22
110	The preparation, characterization and in vitro application evaluation of soluble soybean polysaccharide films incorporated with cinnamon essential oil nanoemulsions. *International Journal of Biological Macromolecules*, **2018**, 112, 197-202	7.9	52

109	Characterization and Antifungal Activity of Pomegranate Peel Extract and its Use in Polysaccharide-Based Edible Coatings to Extend the Shelf-Life of Capsicum (Capsicum annuum L.). *Food and Bioprocess Technology*, **2018**, 11, 1317-1327	5.1	48
108	Postharvest Handling Systems and Storage of Vegetables. **2018**, 247-264		
107	Cinnamon oil-loaded composite emulsion hydrogels with antibacterial activity prepared using concentrated emulsion templates. **2018**, 112, 281-289		23
106	Effect of sodium metabisulfite pretreatment on micrographs, surface roughness and X-ray diffraction analyses of solar dried potato cylinders. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 399-411	6.8	12
105	Nitric oxide increases antioxidant enzyme activity and reduces chilling injury in orange fruit during storage. **2018**, 46, 101-116		12
104	Effect of low-pressure storage on the quality of green capsicums (Capsicum annum L.). **2018**, 93, 529-536		5
103	The effect of edible coating based on Arabic gum, sodium caseinate and essential oil of cinnamon and lemon grass on guava. *Food Chemistry*, **2018**, 245, 820-828	8.5	68
102	Effects of Chitosan-Based Coatings Enriched with Cinnamaldehyde on Mandarin Fruit cv. Ponkan during Room-Temperature Storage. *Coatings*, **2018**, 8, 372	2.9	12
101	The Effect of Edible Chitosan Coatings Incorporated with Essential Oil on the Shelf-Life of Strawberry () during Cold Storage. *Biomolecules*, **2018**, 8,	5.9	51
100	Prolonging the shelf life of Agege Sweet orange with chitosan rhamnolipid coating. **2018**, 59, 687-697		25
99	Quality and biochemical changes of navel orange fruits during storage as affected by cinnamaldehyde -chitosan coating. *Scientia Horticulturae*, **2018**, 239, 80-86	4.1	43
98	Encapsulation of cinnamon essential oil in whey protein enhances the protective effect against single or combined sub-chronic toxicity of fumonisin B and/or aflatoxin B in rats. *Environmental Science and Pollution Research*, **2018**, 25, 29144-29161	5.1	23
97	Cod peptides inhibit browning in fresh-cut potato slices: A potential anti-browning agent of random peptides for regulating food properties. *Postharvest Biology and Technology*, **2018**, 146, 36-42	6.2	28
96	Pre-harvest CaCl2 and GA3 treatments improve postharvest quality of green bell peppers (Capsicum annum L.) during storage period. *Scientia Horticulturae*, **2018**, 240, 258-267	4.1	6
95	Active Edible Coatings for Fresh Fruits and Vegetables. **2019**, 417-432		7
94	Microstructure and quality of cabbage slices (Brassica oleracea L. var. capitata L.) as affected by cryogenic quick-freezing treatment. *International Journal of Food Properties*, **2019**, 22, 1815-1833	3	2
93	Antifungal effects of chitosan films incorporated with essential oils and control of fungal contamination in peanut kernels. *Journal of Food Processing and Preservation*, **2019**, 43, e14235	2.1	13
92	An Analysis of the Published Literature on the Effects of Edible Coatings Formed by Polysaccharides and Essential Oils on Postharvest Microbial Control and Overall Quality of Fruit. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 1947-1967	16.4	13

91	Fruit quality and shelf life improvement of grape cv. Rish Baba using Brassinosteroid during cold storage. *Journal of Food Measurement and Characterization*, **2019**, 13, 967-975	2.8	3
90	Clove Essential Oil as an Alternative Approach to Control Postharvest Blue Mold Caused by in Citrus Fruit. *Biomolecules*, **2019**, 9,	5.9	34
89	Effects of Controlled Atmosphere on the Storage Quality and Aroma Compounds of Lemon Fruits Using the Designed Automatic Control Apparatus. *BioMed Research International*, **2019**, 2019, 6917147	3	4
88	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. *Molecules*, **2019**, 24,	4.8	53
87	Application and Evaluation of a Pectin-Based Edible Coating Process for Quality Change Kinetics and Shelf-Life Extension of Lime Fruit (Citrus aurantifolium). *Coatings*, **2019**, 9, 285	2.9	29
86	The potential of gum arabic enriched with cinnamon essential oil for improving the qualitative characteristics and storability of guava (Psidium guajava L.) fruit. *Scientia Horticulturae*, **2019**, 251, 101-107	4.1	26
85	Colour and quality maintenance of cured 'Magallanes' pummelo fruit coated with chitosan. *International Journal of Postharvest Technology and Innovation*, **2019**, 6, 203	0.3	
84	Effects of pressurized argon and nitrogen treatments in combination with modified atmosphere on quality characteristics of fresh-cut potatoes. *Postharvest Biology and Technology*, **2019**, 149, 159-165	6.2	40
83	Polyphenols and carotenoids in pickled bell pepper from organic and conventional production. *Food Chemistry*, **2019**, 278, 254-260	8.5	11
82	Effect of chitosan-based coatings enriched with savory and/or tarragon essential oils on postharvest maintenance of kumquat (sp.) fruit. *Food Science and Nutrition*, **2019**, 7, 155-162	3.2	18
81	Sodium alginate-cinnamon essential oil coated apples and pears: Variability of Aspergillus carbonarius growth and ochratoxin A production. *Food Research International*, **2019**, 119, 876-885	7	22
80	Challenges and opportunities related to the use of chitosan as a food preservative. *Journal of Applied Microbiology*, **2019**, 126, 1318-1331	4.7	38
79	Extension of postharvest shelf-life in green bell pepper (Capsicum annuum L.) using exogenous application of polyamines (spermidine and putrescine). *Food Chemistry*, **2019**, 275, 681-687	8.5	18
78	Citrus essential oils: Extraction, authentication and application in food preservation. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 611-625	11.5	80
77	Preharvest application of naphthalene acetic acid and kelpak improve postharvest quality and phytonutrient contents of sweet pepper. *International Journal of Vegetable Science*, **2020**, 26, 3-14	1.2	2
76	The effect of clove essential oil loaded chitosan nanoparticles on the shelf life and quality of pomegranate arils. *Food Chemistry*, **2020**, 309, 125520	8.5	47
75	Exogenous gibberellic acid treatment extends green chili shelf life and maintain quality under modified atmosphere packaging. *Scientia Horticulturae*, **2020**, 269, 108934	4.1	5
74	Effects of Polylysine/Chitosan Composite Coating and Pressurized Argon in Combination with MAP on Quality and Microorganisms of Fresh-Cut Potatoes. *Food and Bioprocess Technology*, **2020**, 13, 145-158	5.1	8

73	Effect of chitosan/Nano-TiO2 composite coatings on the postharvest quality and physicochemical characteristics of mango fruits. *Scientia Horticulturae*, **2020**, 263, 109135	4.1	50
72	Effect of Salicylic Acid Incorporated Chitosan Coating on Shelf Life Extension of Fresh In-Hull Pistachio Fruit. *Food and Bioprocess Technology*, **2020**, 13, 121-131	5.1	29
71	Modified Atmosphere and Humidity Film Reduces Browning Susceptibility of Oriental Melon Suture Tissue during Cold Storage. *Foods*, **2020**, 9,	4.9	4
70	CFB box wrapping: a new shrink wrapping technology for extension of storage life of colour capsicum (cv. Bachata). *Journal of Food Science and Technology*, **2021**, 58, 3039-3048	3.3	
69	Chitosan nanoparticles as edible surface coating agent to preserve the fresh-cut bell pepper (Capsicum annuum L. var. grossum (L.) Sendt). *International Journal of Biological Macromolecules*, **2020**, 165, 948-957	7.9	6
68	Enhancing the functionality of chitosan- and alginate-based active edible coatings/films for the preservation of fruits and vegetables: A review. *International Journal of Biological Macromolecules*, **2020**, 164, 304-320	7.9	68
67	Effects of Different TiO Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. *Nanomaterials*, **2020**, 10,	5.4	22
66	Characterization of edible coatings formulated with chitosan and Mentha essential oils and their use to preserve papaya (Carica papaya L.). *Innovative Food Science and Emerging Technologies*, **2020**, 65, 102472	6.8	4
65	Quality of fresh cut lemon during different temperature as affected by chitosan coating with clove oil. *International Journal of Food Properties*, **2020**, 23, 1214-1230	3	9
64	Shelf life extension of bell pepper by application of chitosan nanoparticles containing Heracleum persicum fruit essential oil. *Postharvest Biology and Technology*, **2020**, 170, 111313	6.2	10
63	Concentrations differences of microalgal extracellular polymeric substances as edible coating in shelf-life extension of Fragaria spp.. **2020**,		0
62	Characterization and efficacy of a composite coating containing chitosan and lemongrass essential oil on postharvest quality of guava. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102506	6.8	10
61	Connaissances endogènes et perception du déficit hydrique liés à la culture du piment (Capsicum spp.) au Togo. *International Journal of Biological and Chemical Sciences*, **2020**, 14, 2204-2218	0.3	
60	Effect of starch film containing thyme essential oil microcapsules on physicochemical activity of mango. *LWT - Food Science and Technology*, **2020**, 131, 109700	5.4	28
59	Essential Oils (CEOs) and Their Applications in Food: An Overview. *Plants*, **2020**, 9,	4.5	57
58	Shelf life extension of green chillies (capsicum annuum L.) using passive modified atmosphere packaging and gamma irradiation. *Journal of Food Processing and Preservation*, **2020**, 44, e14622	2.1	0
57	Quality of fresh-cut purple cabbage stored at modified atmosphere packaging and cold-chain transportation. *International Journal of Food Properties*, **2020**, 23, 138-153	3	3
56	Ameliorative effect of gum arabic, oleic acid and/or cinnamon essential oil on chilling injury and quality loss of guava fruit. *Scientia Horticulturae*, **2020**, 266, 109255	4.1	19

55	Calcium maintained higher quality and enhanced resistance against chilling stress by regulating enzymes in reactive oxygen and biofilm metabolism of Chinese winter jujube fruit. *Journal of Food Biochemistry*, **2020**, 44, e13161	3.3	8
54	Enrichment of edible coatings and films with plant extracts or essential oils for the preservation of fruits and vegetables. **2020**, 859-880		10
53	Quality analysis and drying characteristics of turmeric (Curcuma longa L.) dried by hot air and direct solar dryers. *LWT - Food Science and Technology*, **2021**, 138, 110687	5.4	6
52	Shelf-life extension of pomegranate arils using chitosan nanoparticles loaded with Satureja hortensis essential oil. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3778-3786	4.3	8
51	Effect of chitosan coating on postharvest quality and enzymatic activity of eggplant (Solanum melongena L.) cultivars. *Journal of Food Processing and Preservation*, **2021**, 45,	2.1	5
50	Composite coatings based on konjac glucomannan and sodium alginate modified with allicin and in situ SiO x for ginger rhizomes preservation. *Journal of Food Safety*, **2021**, 41,	2	1
49	Effect of active chitosan-pullulan composite edible coating enrich with pomegranate peel extract on the storage quality of green bell pepper. *LWT - Food Science and Technology*, **2021**, 138, 110435	5.4	25
48	Essential Oils and Their Application on Active Packaging Systems: A Review. *Resources*, **2021**, 10, 7	3.7	35
47	Quality of bamboo shoots during storage as affected by high hydrostatic pressure processing. *International Journal of Food Properties*, **2021**, 24, 656-676	3	1
46	Effect of Chitosan Coating and Storage Temperature on Shelf-Life and Fruit Quality of Ziziphus Mauritiana. *International Journal of Fruit Science*, **2021**, 21, 509-518	1.2	7
45	Atomic force microscopy in food preservation research: New insights to overcome spoilage issues. *Food Research International*, **2021**, 140, 110043	7	1
44	Incorporating essential oils or compounds derived thereof into edible coatings: Effect on quality and shelf life of fresh/fresh-cut produce. *Trends in Food Science and Technology*, **2021**, 108, 245-257	15.3	26
43	Chitosan and Derivatives: Bioactivities and Application in Foods. *Annual Review of Food Science and Technology*, **2021**, 12, 407-432	14.7	8
42	Matlodextrin-cinnamon essential oil nanoformulation as a potent protective against titanium nanoparticles-induced oxidative stress, genotoxicity, and reproductive disturbances in male mice. *Environmental Science and Pollution Research*, **2021**, 28, 39035-39051	5.1	5
41	Effect of Chitosan/Nano-TiO2 Composite Coating on the Postharvest Quality of Blueberry Fruit. *Coatings*, **2021**, 11, 512	2.9	4
40	Effect of Chitosan–Pullulan Composite Edible Coating Functionalized with Pomegranate Peel Extract on the Shelf Life of Mango (Mangifera indica). *Coatings*, **2021**, 11, 764	2.9	15
39	Chitosan-Phenylalanine Nanoparticles (Cs-Phe Nps) Extend the Postharvest Life of Persimmon (Diospyros kaki) Fruits under Chilling Stress. *Coatings*, **2021**, 11, 819	2.9	5
38	The Impacts of Clove Extract Incorporated Gelatine/Glycerol Based Edible Film Covered PET Packaging on the Ready-to-eat "Wonderful" Pomegranate (Punica granatum L.) Arils. *Yuzuncu Yil University Journal of Agricultural Sciences*, **2021**, 31, 605-616	0.3	

37	Inhibitory effects of high molecular weight chitosan coating on Hom Thong banana fruit softening. *Food Packaging and Shelf Life*, **2021**, 29, 100731	8.2	3
36	Effects of Edible Coating on the Quality Change in Hongro Apples during Storage. *Journal of Applied Biological Chemistry*, **2015**, 58, 61-64	0.7	4
35	Biodegradable Films with Spirulina platensis as Coating for Cambuci Peppers (Capsicum sp.). *American Journal of Food Technology*, **2017**, 12, 236-244	0.1	3
34	Chitosan in Combination with Chemical Fertilizer on Agronomic Traits and Some Physiological Responses Relating to Yield Potential of Rice (Oryza sativa L.). *Research Journal of Biological Sciences*, **2012**, 7, 64-68	0	5
33	Controlled release of turmeric oil from chitosan nanoparticles extends shelf life of Agaricus bisporus and preserves its postharvest quality. *Food Bioscience*, **2021**, 44, 101401	4.9	3
32	Application of chitosan films in the quality control of fresh shredded vegetables. *Hrana I Ishrana*, **2016**, 57, 29-36	0.1	0
31	Effect of biomass pyrolysis liquid on the quality characteristics of Xiangshui pears (Pyrus ussuriensis) during storage. *Korean Journal of Food Preservation*, **2017**, 24, 374-380	0.5	
30	Potential of chitosan films immobilized with carboxylesterase on cucumber and grape preservation in post-harvest and degradation of carbamate and organophosphorus pesticides. *Fruits*, **2017**, 72, 391-403	0.3	0
29	Funcionalizaci de los recubrimientos a base de quitosano para la conservaci postcosecha de frutas y hortalizas. *TIP Revista Especializada En Ciencias Qu mico-Biol gicas*, 23,		2
28	Effect of nano-silica coating combined with pressurized Ar treatment on postharvest quality and reactive oxygen species metabolism in sweet cherry fruit.. *Food Chemistry*, **2021**, 374, 131715	8.5	3
27	Effect of Cinnamon Essential Oil-Loaded Nanostructured Lipid Carriers (NLC) Against Penicillium Citrinum and Penicillium Expansum Involved in Tangerine Decay. *Food and Bioprocess Technology*, 1	5.1	2
26	The effects of chitosan coating and vacuum packaging on quality of fresh-cut pumpkin slices during storage. *Journal of Food Processing and Preservation*,	2.1	0
25	Non-Chemical Approaches to Control Postharvest Gray Mold Disease in Bell Peppers. *Agronomy*, **2022**, 12, 216	3.6	1
24	Quality changes in fresh-cut asparagus with ultrasonic-assisted washing combined with cinnamon essential oil fumigation. *Postharvest Biology and Technology*, **2022**, 187, 111873	6.2	0
23	Antioxidant-Rich Edible Packaging. **2022**, 527-545		
22	Effect of lemon essential oil-enriched coating on the postharvest storage quality of citrus fruits. *Food Science and Technology*, 42,	2	1
21	Amla essential oil-based nano-coatings of Amla fruit: Analysis of morphological, physiochemical, enzymatic parameters, and shelf-life extension. *Journal of Food Processing and Preservation*,	2.1	0
20	Ripening-Induced Changes in the Nutraceutical Compounds of Differently Coloured Pepper (L.) Breeding Lines.. *Antioxidants*, **2022**, 11,	7.1	1

19	Quality and antioxidant activity of highbush blueberry fruit coated with starch-based and gelatine-based film enriched with cinnamon oil. *Food Control*, **2022**, 109015	6.2	2
18	Influence of natural antifungal coatings produced by Lacto-fermented antifungal substances on respiration, quality, antioxidant attributes, and shelf life of mango (Mangifera indica L.). *Postharvest Biology and Technology*, **2022**, 189, 111904	6.2	0
17	A Review on Edible Film and Coating Applications for Fresh and Dried Fruits and Vegetables. *Bilecik Şeyh Edebali Üniversitesi Fen Bilimleri Dergisi*,	0.2	
16	Evaluation of cooking, nutritional, and quality characteristics of fresh-cut potato slice pretreated with acetic acid.. *Journal of Food Science*, **2021**,	3.4	1
15	Development of antioxidant-rich edible active films and coatings incorporated with de-oiled ethanolic green algae extract: a candidate for prolonging the shelf life of fresh produce.. *RSC Advances*, **2022**, 12, 13295-13313	3.7	0
14	Insights into the Composition and Antibacterial Activity of Amomum tsao-ko Essential Oils from Different Regions Based on GC-MS and GC-IMS. *Foods*, **2022**, 11, 1402	4.9	0
13	Biberde (Capsicum annuum L. cv. Oskar F1) Farklı Muhafaza Sıcaklıklarının Verim ve Kalite Özelliklerine Etkisi. *OMÜ Ziraat Fakültesi Dergisi*,		
12	Investigation of biomechanical characteristics of novel chitosan from dung beetle and its application potential on stored tomato fruit.		
11	Postharvest quality of green chilli (Capsicum annuum) cultivars under cold and ambient conditions. **2022**, 92, 70-74		0
10	Preparation, characterization, and antifungal property of the inclusion complex of Litsea cubeba essential oil/hydroxypropyl-β-cyclodextrin and its application in preservation of Shatang mandarin.		0
9	Alleviation of postharvest chilling injury in sweet pepper using Salicylic acid foliar spraying incorporated with caraway oil coating under cold storage. 13,		0
8	Synergistic effect of polyamine treatment and chitosan coating on postharvest senescence and enzyme activity of bell pepper (Capsicum annuum L.) fruit. **2022**, 151, 175-184		0
7	Antifungal activity of chitosan and its combination with the yeast Debaryomyces hansenii F9D for the control of Penicillium expansum in apples and pears stored at low temperatures. **2022**, 68, 339-348		0
6	Comparison of shelf-life extension of capsicum (Capsicum annum) by polyvinyl acetate and shellac coating during refrigerated storage.		0
5	Effect of gum arabic and fruwash coatings on postharvest quality of summer squash (Cucurbita pepo). **2019**, 89,		0
4	Green synthesized TiO 2 nanoparticles: Structural characterization and photoinduced antifungal activity against P. steckii.		0
3	Comparative study of different polysaccharide-based edible coatings on physicochemical attributes and bioactive compounds of mango cv. Dashehari fruits. **2023**, 4,		0
2	A Review of Regulatory Standards and Advances in Essential Oils as Antimicrobials in Foods. **2022**, 100025		2

1	Effect of Taro Corm Mucilage and Black Seed Oil as Edible Coatings on the Shelf-Life and Quality of Fresh Guava. **2023**, 13, 538	0