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

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#	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 (<i>Capsicum annum</i> L.). <i>Scientia Horticulturae</i> , 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 <i>Origanum vulgare</i> L. essential oil to control <i>Rhizopus stolonifer</i> and <i>Aspergillus niger</i> in grapes (<i>Vitis labrusca</i> L.). 2012 , 32, 345-53		104
194	Reductions in flesh discolouration and internal morphological changes in Nanhui peaches (<i>Prunus persica</i> (L.) Batsch, cv. Nanhui) by electrolysed water and 1-methylcyclopropene treatment during refrigerated storage. <i>Food Chemistry</i> , 2012 , 135, 985-92	8.5	17
193	Effects of chitosan coating on postharvest life and quality of guava (<i>Psidium guajava</i> L.) fruit during cold storage. <i>Scientia Horticulturae</i> , 2012 , 144, 172-178	4.1	184
192	Effect of brassinolide on chilling injury of green bell pepper in storage. <i>Scientia Horticulturae</i> , 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 (<i>Lentinus edodes</i>). 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 and lemon essential oil coatings on storage-keeping quality of strawberry. <i>Postharvest Biology and Technology</i> , 2012 , 70, 32-41	6.2	259
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187	Use of microperforated films and oxygen scavengers to maintain storage stability of fresh strawberries. <i>Postharvest Biology and Technology</i> , 2012 , 71, 32-40	6.2	49
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