

Costas Biliaderis

List of Publications by Year in descending order

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225
papers

18,227
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6233

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12879
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#	ARTICLE	IF	CITATIONS
1	Physicochemical and functional aspects of composite wheat-roasted chickpea flours in relation to dough rheology, bread quality and staling phenomena. <i>Food Hydrocolloids</i> , 2022, 124, 107322.	5.6	33
2	Innovative bio-based materials for packaging sustainability. , 2022, , 173-192.		2
3	Crystalline microstructure and physicochemical properties of olive oil oleogels formulated with monoglycerides and phytosterols. <i>LWT - Food Science and Technology</i> , 2022, 154, 112815.	2.5	25
4	Modified fermented sausages with olive oil oleogel and NaCl&KCl substitution for improved nutritional quality. <i>LWT - Food Science and Technology</i> , 2022, 158, 113172.	2.5	25
5	Effect of Process Temperature on the Physical State of Beef Meat Constituents & Implications on Diffusion Kinetics during Osmotic Dehydration. <i>Food and Bioprocess Technology</i> , 2022, 15, 706-716.	2.6	2
6	DNA-Based Identification of Eurasian Vicia Species Using Chloroplast and Nuclear DNA Barcodes. <i>Plants</i> , 2022, 11, 947.	1.6	3
7	Stability of natural food colorants derived from onion leaf wastes. <i>Food Chemistry</i> , 2022, 386, 132750.	4.2	3
8	Nutritional and technological aspects of barley β -glucan enriched biscuits containing isomaltulose as sucrose replacer. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100060.	1.6	5
9	Framework of Methodology to Assess the Link between A Posteriori Dietary Patterns and Nutritional Adequacy: Application to Pregnancy. <i>Metabolites</i> , 2022, 12, 395.	1.3	2
10	Physicochemical properties of zein-based edible films and coatings for extending wheat bread shelf life. <i>Food Hydrocolloids</i> , 2022, 132, 107856.	5.6	23
11	Profiling carotenoid and phenolic compounds in fresh and canned fruit of peach cultivars: Impact of genotype and canning on their concentration. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104734.	1.9	5
12	A sourdough process based on fermented chickpea extract as leavening and anti-staling agent for improving the quality of gluten-free breads. <i>Food Research International</i> , 2022, 159, 111593.	2.9	7
13	Encapsulation of β -carotene into food-grade nanofibers via coaxial electrospinning of hydrocolloids: Enhancement of oxidative stability and photoprotection. <i>Food Hydrocolloids</i> , 2022, 133, 107949.	5.6	21
14	Effect of ethanol on the microstructure and rheological properties of whey proteins: Acid-induced cold gelation. <i>LWT - Food Science and Technology</i> , 2021, 139, 110518.	2.5	12
15	Elaboration of novel and comprehensive protocols toward determination of textural properties and other sensorial attributes of canning peach fruit. <i>Journal of Texture Studies</i> , 2021, 52, 228-239.	1.1	6
16	Cover Image, Volume 52, Issue 2. <i>Journal of Texture Studies</i> , 2021, 52, .	1.1	0
17	Reinvigorating Modern Breadmaking Based on Ancient Practices and Plant Ingredients, with Implementation of a Physicochemical Approach. <i>Foods</i> , 2021, 10, 789.	1.9	7
18	Development of a Cotton Honey-Based Spread by Controlling Compositional and Processing Parameters. <i>Food Biophysics</i> , 2021, 16, 365-380.	1.4	3

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19	Physical Properties of Chitosan Films Containing Pomegranate Peel Extracts Obtained by Deep Eutectic Solvents. <i>Foods</i> , 2021, 10, 1262.	1.9	19
20	Impact of Sugar Type Addition and Fermentation Temperature on Pomegranate Alcoholic Beverage Production and Characteristics. <i>Antioxidants</i> , 2021, 10, 889.	2.2	4
21	Impact of Roasted Yellow Split Pea Flour on Dough Rheology and Quality of Fortified Wheat Breads. <i>Foods</i> , 2021, 10, 1832.	1.9	26
22	The effect of genotype and storage on compositional, sensorial and textural attributes of canned fruit from commercially important non-melting peach cultivars. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104080.	1.9	4
23	Recent advances in plant essential oils and extracts: Delivery systems and potential uses as preservatives and antioxidants in cheese. <i>Trends in Food Science and Technology</i> , 2021, 116, 264-278.	7.8	41
24	Comparative Evaluation of the Nutritional, Antinutritional, Functional, and Bioactivity Attributes of Rice Bran Stabilized by Different Heat Treatments. <i>Foods</i> , 2021, 10, 57.	1.9	30
25	Antibacterial and Antioxidant Properties of Oregano and Rosemary Essential Oil Distillation By-Products. , 2021, 6, .		6
26	LC-MS Identification and Quantification of Phenolic Compounds in Solid Residues from the Essential Oil Industry. <i>Antioxidants</i> , 2021, 10, 2016.	2.2	28
27	Edible Films and Coatings with Pectin. , 2020, , 99-123.		12
28	Mashes to Mashes, Crust to Crust. Presenting a novel microstructural marker for malting in the archaeological record. <i>PLoS ONE</i> , 2020, 15, e0231696.	1.1	24
29	Fermented Cereal-based Products: Nutritional Aspects, Possible Impact on Gut Microbiota and Health Implications. <i>Foods</i> , 2020, 9, 734.	1.9	91
30	Bioactive Components and Antioxidant Activity Distribution in Pearling Fractions of Different Greek Barley Cultivars. <i>Foods</i> , 2020, 9, 783.	1.9	17
31	Whey proteins: Musings on denaturation, aggregate formation and gelation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3793-3806.	5.4	42
32	Development of low fat: Low salt processed meat products. <i>Journal on Processing and Energy in Agriculture</i> , 2020, 24, 89-94.	0.3	1
33	Title is missing!. , 2020, 15, e0231696.		0
34	Title is missing!. , 2020, 15, e0231696.		0
35	Title is missing!. , 2020, 15, e0231696.		0
36	Title is missing!. , 2020, 15, e0231696.		0

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37	Impact of flour particle size and hydrothermal treatment on dough rheology and quality of barley rusks. <i>Food Hydrocolloids</i> , 2019, 87, 561-569.	5.6	30
38	¹ H NMR-based metabolomics reveals the effect of maternal habitual dietary patterns on human amniotic fluid profile. <i>Scientific Reports</i> , 2018, 8, 4076.	1.6	18
39	Wheat bread quality attributes using jet milling flour fractions. <i>LWT - Food Science and Technology</i> , 2018, 92, 540-547.	2.5	26
40	Physicochemical properties of jet milled wheat flours and doughs. <i>Food Hydrocolloids</i> , 2018, 80, 111-121.	5.6	41
41	Impact of acidification and protein fortification on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels. <i>Food Hydrocolloids</i> , 2018, 79, 20-29.	5.6	46
42	Compositional characteristics and volatile organic compounds of traditional PDO Feta cheese made in two different mountainous areas of Greece. <i>International Journal of Dairy Technology</i> , 2018, 71, 673-682.	1.3	26
43	Microrheology and microstructure of water-in-water emulsions containing sodium caseinate and locust bean gum. <i>Food and Function</i> , 2018, 9, 2840-2852.	2.1	14
44	Hempseed meal protein isolates prepared by different isolation techniques. Part II. gelation properties at different ionic strengths. <i>Food Hydrocolloids</i> , 2018, 81, 481-489.	5.6	40
45	Hempseed meal protein isolates prepared by different isolation techniques. Part I. physicochemical properties. <i>Food Hydrocolloids</i> , 2018, 79, 526-533.	5.6	128
46	Composite pullulan-whey protein nanofibers made by electrospinning: Impact of process parameters on fiber morphology and physical properties. <i>Food Hydrocolloids</i> , 2018, 77, 726-735.	5.6	143
47	Changing Trends in Nutritional Behavior among University Students in Greece, between 2006 and 2016. <i>Nutrients</i> , 2018, 10, 64.	1.7	19
48	Natural food colorants derived from onion wastes: Application in a yoghurt product. <i>Electrophoresis</i> , 2018, 39, 1975-1983.	1.3	45
49	Food emulsions as delivery systems for flavor compounds: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3173-3187.	5.4	92
50	Encapsulation of bioactive compounds through electrospinning/electrospraying and spray drying: A comparative assessment of food-related applications. <i>Drying Technology</i> , 2017, 35, 139-162.	1.7	147
51	Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: Application in a model yogurt system. <i>Journal of Functional Foods</i> , 2017, 33, 386-395.	1.6	36
52	Effect of β -glucan molecular weight on rice flour dough rheology, quality parameters of breads and <i>in vitro</i> starch digestibility. <i>LWT - Food Science and Technology</i> , 2017, 82, 446-453.	2.5	44
53	Effect of Microwave Radiation Pretreatment of Rice Flour on Gluten-Free Breadmaking and Molecular Size of β -Glucans in the Fortified Breads. <i>Food and Bioprocess Technology</i> , 2017, 10, 1412-1421.	2.6	24
54	Biopolymer-based coacervates: Structures, functionality and applications in food products. <i>Current Opinion in Colloid and Interface Science</i> , 2017, 28, 96-109.	3.4	96

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55	Microencapsulated cells of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> in biopolymer complex coacervates and their function in a yogurt matrix. <i>Food and Function</i> , 2017, 8, 554-562.	2.1	42
56	Growth adaptation of probiotics in biopolymer-based coacervate structures to enhance cell viability. <i>LWT - Food Science and Technology</i> , 2017, 77, 282-289.	2.5	56
57	Influence of Sodium and Maturity Stage on the Antioxidant Properties of Cauliflower and Broccoli Sprouts. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017, 45, 458-465.	0.5	5
58	Innovative Biobased Materials for Packaging Sustainability. , 2016, , 167-189.		9
59	Optimization of a Green Extraction/Inclusion Complex Formation Process to Recover Antioxidant Polyphenols from Oak Acorn Husks (<i>Quercus Robur</i>) Using Aqueous 2-Hydroxypropyl- β -Cyclodextrin/Glycerol Mixtures. <i>Environments - MDPI</i> , 2016, 3, 3.	1.5	17
60	Development and Validation of a Mediterranean Oriented Culture-Specific Semi-Quantitative Food Frequency Questionnaire. <i>Nutrients</i> , 2016, 8, 522.	1.7	29
61	Second trimester amniotic fluid uric acid, potassium, and cysteine to methionine ratio levels as possible signs of early preeclampsia: A case report. <i>Taiwanese Journal of Obstetrics and Gynecology</i> , 2016, 55, 874-876.	0.5	4
62	Inactivation of Endogenous Rice Flour β -Glucanase by Microwave Radiation and Impact on Physico-chemical Properties of the Treated Flour. <i>Food and Bioprocess Technology</i> , 2016, 9, 1562-1573.	2.6	13
63	Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. <i>Journal of Food Science and Technology</i> , 2016, 53, 3939-3947.	1.4	47
64	Phytochemical profiles and antioxidant capacity of pigmented and non-pigmented genotypes of rice (<i>Oryza sativa</i> L.). <i>Cereal Research Communications</i> , 2016, 44, 98-110.	0.8	19
65	Gelation of wheat arabinoxylans in the presence of Cu +2 and in aqueous mixtures with cereal β -glucans. <i>Food Chemistry</i> , 2016, 203, 267-275.	4.2	5
66	Aqueous foams stabilized by chitin nanocrystals. <i>Soft Matter</i> , 2015, 11, 6245-6253.	1.2	57
67	Effect of barley and oat β -glucan concentrates on gluten-free rice-based doughs and bread characteristics. <i>Food Hydrocolloids</i> , 2015, 48, 197-207.	5.6	97
68	Barley β -glucan cryogels as encapsulation carriers of proteins: Impact of molecular size on thermo-mechanical and release properties. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 6, 99-108.	1.5	18
69	Structure development and acidification kinetics in fermented milk containing oat β -glucan, a yogurt culture and a probiotic strain. <i>Food Hydrocolloids</i> , 2014, 39, 204-214.	5.6	79
70	Modifying the physical properties of dairy protein films for controlled release of antifungal agents. <i>Food Hydrocolloids</i> , 2014, 39, 195-203.	5.6	24
71	Effect of the substrate's microstructure on the growth of <i>Listeria monocytogenes</i> . <i>Food Research International</i> , 2014, 64, 683-691.	2.9	29
72	Impact of flour particle size and autoclaving on β -glucan physicochemical properties and starch digestibility of barley rusks as assessed by in vitro assays. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 4, 58-73.	1.5	34

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73	Biopolymer composites for engineering food structures to control product functionality. <i>Food Structure</i> , 2014, 1, 39-54.	2.3	54
74	A micro- and macro-scale approach to probe the dynamics of sol-gel transition in cereal β -glucan solutions varying in molecular characteristics. <i>Food Hydrocolloids</i> , 2014, 42, 81-91.	5.6	30
75	Mixed whey protein isolate-egg yolk or yolk plasma heat-set gels: Rheological and volatile compounds characterisation. <i>Food Research International</i> , 2014, 62, 492-499.	2.9	25
76	Complex Coacervation as a Novel Microencapsulation Technique to Improve Viability of Probiotics Under Different Stresses. <i>Food and Bioprocess Technology</i> , 2014, 7, 2767-2781.	2.6	106
77	Effect of soluble polysaccharides addition on rheological properties and microstructure of chitin nanocrystal aqueous dispersions. <i>Carbohydrate Polymers</i> , 2013, 95, 324-331.	5.1	28
78	In vitro lipid digestion of chitin nanocrystal stabilized o/w emulsions. <i>Food and Function</i> , 2013, 4, 121-129.	2.1	162
79	Preparation and characterization of composite sodium caseinate edible films incorporating naturally emulsified oil bodies. <i>Food Hydrocolloids</i> , 2013, 30, 232-240.	5.6	53
80	Acid-induced gelation of aqueous WPI-CMC solutions: Effect on orange oil aroma compounds retention. <i>Food Hydrocolloids</i> , 2013, 30, 368-374.	5.6	13
81	Engineering interfacial properties by anionic surfactant-chitosan complexes to improve stability of oil-in-water emulsions. <i>Food and Function</i> , 2012, 3, 312.	2.1	23
82	Properties of emulsions stabilised by sodium caseinate-chitosan complexes. <i>International Dairy Journal</i> , 2012, 26, 94-101.	1.5	60
83	Simultaneous determination of phenolic acids and flavonoids in rice using solid-phase extraction and HPLC with photodiode array detection. <i>Journal of Separation Science</i> , 2012, 35, 1603-1611.	1.3	91
84	Rheological characteristics and physicochemical stability of dressing-type emulsions made of oil bodies-egg yolk blends. <i>Food Chemistry</i> , 2012, 134, 64-73.	4.2	46
85	Development and validation of an HPLC-method for determination of free and bound phenolic acids in cereals after solid-phase extraction. <i>Food Chemistry</i> , 2012, 134, 1624-1632.	4.2	130
86	Using particle tracking to probe the local dynamics of barley β -glucan solutions upon gelation. <i>Journal of Colloid and Interface Science</i> , 2012, 375, 50-59.	5.0	37
87	Biopolymer-based films as carriers of antimicrobial agents. <i>Procedia Food Science</i> , 2011, 1, 190-196.	0.6	1
88	Using particle tracking to probe the local dynamics of barley β -glucan solutions. <i>Procedia Food Science</i> , 2011, 1, 294-301.	0.6	1
89	Impact of emulsifier-polysaccharide interactions on the stability and rheology of stabilised oil-in-water emulsions. <i>Procedia Food Science</i> , 2011, 1, 57-61.	0.6	13
90	Mixed aqueous chitin nanocrystal-whey protein dispersions: Microstructure and rheological behaviour. <i>Food Hydrocolloids</i> , 2011, 25, 935-942.	5.6	46

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91	Oil-in-water emulsions stabilized by chitin nanocrystal particles. <i>Food Hydrocolloids</i> , 2011, 25, 1521-1529.	5.6	427
92	Structural variation and rheological properties of water-extractable arabinoxylans from six Greek wheat cultivars. <i>Food Chemistry</i> , 2011, 126, 526-536.	4.2	51
93	Effect of oat and barley β -glucans on inhibition of cytokine-induced adhesion molecule expression in human aortic endothelial cells: Molecular structure-function relations. <i>Carbohydrate Polymers</i> , 2011, 84, 153-161.	5.1	10
94	Metastability of Nematic Gels Made of Aqueous Chitin Nanocrystal Dispersions. <i>Biomacromolecules</i> , 2010, 11, 175-181.	2.6	95
95	Modifications in stability and structure of whey protein-coated o/w emulsions by interacting chitosan and gum arabic mixed dispersions. <i>Food Hydrocolloids</i> , 2010, 24, 8-17.	5.6	123
96	Physical and thermo-mechanical properties of whey protein isolate films containing antimicrobials, and their effect against spoilage flora of fresh beef. <i>Food Hydrocolloids</i> , 2010, 24, 49-59.	5.6	94
97	Effects of two barley β -glucan isolates on wheat flour dough and bread properties. <i>Food Chemistry</i> , 2010, 119, 1159-1167.	4.2	167
98	Influence of water and barley β -glucan addition on wheat dough viscoelasticity. <i>Food Research International</i> , 2010, 43, 57-65.	2.9	45
99	Development of a novel bioactive packaging based on the incorporation of <i>Lactobacillus sakei</i> into sodium-caseinate films for controlling <i>Listeria monocytogenes</i> in foods. <i>Food Research International</i> , 2010, 43, 2402-2408.	2.9	111
100	Influence of preparation methods on physicochemical and gelation properties of chickpea protein isolates. <i>Food Hydrocolloids</i> , 2009, 23, 337-343.	5.6	88
101	Concurrent phase separation and gelation in mixed oat β -glucans/sodium caseinate and oat β -glucans/pullulan aqueous dispersions. <i>Food Hydrocolloids</i> , 2009, 23, 886-895.	5.6	27
102	Applicability of a microbial Time Temperature Indicator (TTI) for monitoring spoilage of modified atmosphere packed minced meat. <i>International Journal of Food Microbiology</i> , 2009, 133, 272-278.	2.1	130
103	Impact of edible coatings and packaging on quality of white asparagus (<i>Asparagus officinalis</i> , L.) during cold storage. <i>Food Chemistry</i> , 2009, 117, 55-63.	4.2	87
104	Impact of commercial soft wheat flour streams on dough rheology and quality attributes of cookies. <i>Journal of Food Engineering</i> , 2009, 90, 228-237.	2.7	28
105	Effect of barley β -glucan molecular size and level on wheat dough rheological properties. <i>Journal of Food Engineering</i> , 2009, 91, 594-601.	2.7	102
106	Kinetic modelling of non-enzymatic browning in honey and diluted honey systems subjected to isothermal and dynamic heating protocols. <i>Journal of Food Engineering</i> , 2009, 95, 541-550.	2.7	21
107	Impact of endogenous constituents from different flour milling streams on dough rheology and semi-sweet biscuit making potential by partial substitution of a commercial soft wheat flour. <i>LWT - Food Science and Technology</i> , 2009, 42, 363-371.	2.5	11
108	Physico-chemical properties of whey protein isolate films containing oregano oil and their antimicrobial action against spoilage flora of fresh beef. <i>Meat Science</i> , 2009, 82, 338-345.	2.7	263

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109	Structural Transitions and Related Physical Properties of Starch. , 2009, , 293-372.		88
110	Sequential solvent extraction and structural characterization of polysaccharides from the endosperm cell walls of barley grown in different environments. Carbohydrate Polymers, 2008, 73, 621-639.	5.1	29
111	Kinetic modelling of non-enzymatic browning of apple juice concentrates differing in water activity under isothermal and dynamic heating conditions. Food Chemistry, 2008, 107, 785-796.	4.2	43
112	Effects of polyols on cryostructurization of barley β -glucans. Food Hydrocolloids, 2008, 22, 263-277.	5.6	15
113	Thermal, mechanical and water vapor barrier properties of sodium caseinate films containing antimicrobials and their inhibitory action on <i>Listeria monocytogenes</i> . Food Hydrocolloids, 2008, 22, 373-386.	5.6	217
114	Flour constituent interactions and their influence on dough rheology and quality of semi-sweet biscuits: A mixture design approach with reconstituted blends of gluten, water-solubles and starch fractions. Journal of Cereal Science, 2008, 48, 144-158.	1.8	40
115	Composition and molecular structure of polysaccharides released from barley endosperm cell walls by sequential extraction with water, malt enzymes, and alkali. Journal of Cereal Science, 2008, 48, 304-318.	1.8	38
116	Impact of mixed-linkage (1 α '3, 1 α '4) β -glucans on physical properties of acid-set skim milk gels. International Dairy Journal, 2008, 18, 312-322.	1.5	35
117	Development of a Microbial Time/Temperature Indicator Prototype for Monitoring the Microbiological Quality of Chilled Foods. Applied and Environmental Microbiology, 2008, 74, 3242-3250.	1.4	81
118	β -Glucans. , 2007, , 131-152.		0
119	Cryogelation phenomena in mixed skim milk powder " barley β -glucan" polyol aqueous dispersions. Food Research International, 2007, 40, 793-802.	2.9	11
120	Phase Transitions, Solubility, and Crystallization Kinetics of Phytosterols and Phytosterol"Oil Blends. Journal of Agricultural and Food Chemistry, 2007, 55, 1790-1798.	2.4	64
121	Physical properties of starch nanocrystal-reinforced pullulan films. Carbohydrate Polymers, 2007, 68, 146-158.	5.1	328
122	Water vapour barrier and tensile properties of composite caseinate-pullulan films: Biopolymer composition effects and impact of beeswax lamination. Food Chemistry, 2007, 101, 753-764.	4.2	140
123	Semi-sweet biscuit making potential of soft wheat flour patent, middle-cut and clear mill streams made with native and reconstituted flours. Journal of Cereal Science, 2007, 46, 119-131.	1.8	20
124	Molecular aspects of cereal β -glucan functionality: Physical properties, technological applications and physiological effects. Journal of Cereal Science, 2007, 46, 101-118.	1.8	509
125	Effects of hydrocolloids on dough rheology and bread quality parameters in gluten-free formulations. Journal of Food Engineering, 2007, 79, 1033-1047.	2.7	734
126	A fractal analysis approach to viscoelasticity of physically cross-linked barley β -glucan gel networks. Colloids and Surfaces B: Biointerfaces, 2006, 49, 145-152.	2.5	29

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127	Effect of barley β -glucan concentration on the microstructural and mechanical behaviour of acid-set sodium caseinate gels. <i>Food Hydrocolloids</i> , 2006, 20, 749-756.	5.6	39
128	Water sorption and thermo-mechanical properties of water/sorbitol-plasticized composite biopolymer films: Caseinate-pullulan bilayers and blends. <i>Food Hydrocolloids</i> , 2006, 20, 1057-1071.	5.6	101
129	Processing and formulation effects on rheological behavior of barley β -glucan aqueous dispersions. <i>Food Chemistry</i> , 2005, 91, 505-516.	4.2	53
130	Rheological properties and stability of model salad dressing emulsions prepared with a dry-heated soybean protein isolate-dextran mixture. <i>Food Hydrocolloids</i> , 2005, 19, 1025-1031.	5.6	128
131	Water extractable (β , γ)- β -d-glucans from barley and oats: An intervarietal study on their structural features and rheological behaviour. <i>Journal of Cereal Science</i> , 2005, 42, 213-224.	1.8	95
132	Solution flow behavior and gelling properties of water-soluble barley (β , γ)- β -glucans varying in molecular size. <i>Journal of Cereal Science</i> , 2004, 39, 119-137.	1.8	137
133	A comparative study on structure-function relations of mixed-linkage (β), (γ) linear β -d-glucans. <i>Food Hydrocolloids</i> , 2004, 18, 837-855.	5.6	205
134	Cryogelation of cereal β -glucans: structure and molecular size effects. <i>Food Hydrocolloids</i> , 2004, 18, 933-947.	5.6	98
135	Stability and rheology of egg-yolk-stabilized concentrated emulsions containing cereal β -glucans of varying molecular size. <i>Food Hydrocolloids</i> , 2004, 18, 987-998.	5.6	71
136	Isolation, structural features and rheological properties of water-extractable β -glucans from different Greek barley cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1170-1178.	1.7	68
137	Composition, thermal and rheological behaviour of selected Greek honeys. <i>Journal of Food Engineering</i> , 2004, 64, 9-21.	2.7	184
138	Stability and rheology of egg-yolk-stabilized concentrated emulsions containing cereal β -glucans of varying molecular size. <i>Food Hydrocolloids</i> , 2004, 18, 987-987.	5.6	0
139	Effects of a commercial oat β -glucan concentrate on the chemical, physico-chemical and sensory attributes of a low-fat white-brined cheese product. <i>Food Research International</i> , 2004, 37, 83-94.	2.9	91
140	Structure and rheological properties of water soluble β -glucans from oat cultivars of <i>Avena sativa</i> and <i>Avena bysantina</i> . <i>Journal of Cereal Science</i> , 2003, 38, 15-31.	1.8	202
141	Molecular size effects on rheological properties of oat β -glucans in solution and gels. <i>Food Hydrocolloids</i> , 2003, 17, 693-712.	5.6	215
142	Structure and physicochemical properties of β -glucans and arabinoxylans isolated from hull-less barley. <i>Food Hydrocolloids</i> , 2003, 17, 831-844.	5.6	66
143	Molecular weight effects on solution rheology of pullulan and mechanical properties of its films. <i>Carbohydrate Polymers</i> , 2003, 52, 151-166.	5.1	122
144	Primary amino acid profiles of Greek white wines and their use in classification according to variety, origin and vintage. <i>Food Chemistry</i> , 2003, 80, 261-273.	4.2	133

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145	Thermal stability of Hibiscus sabdariffa L. anthocyanins in solution and in solid state: effects of copigmentation and glass transition. Food Chemistry, 2003, 83, 423-436.	4.2	151
146	Modelling of the acidification process and rheological properties of milk fermented with a yogurt starter culture using response surface methodology. Food Chemistry, 2003, 83, 437-446.	4.2	95
147	Modelling of rheological, microbiological and acidification properties of a fermented milk product containing a probiotic strain of Lactobacillus paracasei. International Dairy Journal, 2003, 13, 517-528.	1.5	101
148	WATER PLASTICIZATION EFFECTS ON CRYSTALLIZATION BEHAVIOR OF LACTOSE IN A CO-LYOPHILIZED AMORPHOUS POLYSACCHARIDE MATRIX AND ITS RELEVANCE TO THE GLASS TRANSITION. International Journal of Food Properties, 2002, 5, 463-482.	1.3	35
149	Low-fat white-brined cheese made from bovine milk and two commercial fat mimetics: chemical, physical and sensory attributes. International Dairy Journal, 2002, 12, 525-540.	1.5	169
150	Characterization of pullulan produced from beet molasses by Aureobasidium pullulans in a stirred tank reactor under varying agitation. Enzyme and Microbial Technology, 2002, 31, 122-132.	1.6	100
151	Thermophysical properties of chitosan, chitosan-starch and chitosan-pullulan films near the glass transition. Carbohydrate Polymers, 2002, 48, 179-190.	5.1	269
152	Production and Characterization of Pullulan from Beet Molasses Using a Nonpigmented Strain of Aureobasidium pullulans in Batch Culture. Applied Biochemistry and Biotechnology, 2002, 97, 01-22.	1.4	53
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