

Michael G Kontominas

List of Publications by Year in descending order

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153
papers

7,943
citations

44069

48
h-index

58581

82
g-index

154
all docs

154
docs citations

154
times ranked

6656
citing authors

#	ARTICLE	IF	CITATIONS
1	Combined effect of oregano essential oil and modified atmosphere packaging on shelf-life extension of fresh chicken breast meat, stored at 4°C. <i>Food Microbiology</i> , 2007, 24, 607-617.	4.2	402
2	Effect of salting and smoking-method on the keeping quality of chub mackerel (<i>Scomber japonicus</i>): biochemical and sensory attributes. <i>Food Chemistry</i> , 2005, 93, 511-520.	8.2	379
3	Combined effect of light salting, modified atmosphere packaging and oregano essential oil on the shelf-life of sea bream (<i>Sparus aurata</i>): Biochemical and sensory attributes. <i>Food Chemistry</i> , 2007, 100, 287-296.	8.2	327
4	Shelf life extension of lamb meat using thyme or oregano essential oils and modified atmosphere packaging. <i>Meat Science</i> , 2011, 88, 109-116.	5.5	301
5	Conventional and in situ transesterification of sunflower seed oil for the production of biodiesel. <i>Fuel Processing Technology</i> , 2008, 89, 503-509.	7.2	217
6	Microbiological, chemical and sensory assessment of iced whole and filleted aquacultured rainbow trout. <i>Food Microbiology</i> , 2004, 21, 157-165.	4.2	211
7	Combined effect of MAP and thyme essential oil on the microbiological, chemical and sensory attributes of organically aquacultured sea bass (<i>Dicentrarchus labrax</i>) fillets. <i>Food Microbiology</i> , 2009, 26, 475-482.	4.2	175
8	Effect of gutting on microbiological, chemical, and sensory properties of aquacultured sea bass (<i>Dicentrarchus labrax</i>) stored in ice. <i>Food Microbiology</i> , 2003, 20, 411-420.	4.2	166
9	Possible role of volatile amines as quality-indicating metabolites in modified atmosphere-packaged chicken fillets: Correlation with microbiological and sensory attributes. <i>Food Chemistry</i> , 2007, 104, 1622-1628.	8.2	146
10	Characterisation and classification of Greek pine honeys according to their geographical origin based on volatiles, physicochemical parameters and chemometrics. <i>Food Chemistry</i> , 2014, 146, 548-557.	8.2	138
11	Transesterification of rapeseed oil for the production of biodiesel using homogeneous and heterogeneous catalysis. <i>Fuel Processing Technology</i> , 2009, 90, 1016-1022.	7.2	137
12	Shelf-life of a chilled precooked chicken product stored in air and under modified atmospheres: microbiological, chemical, sensory attributes. <i>Food Microbiology</i> , 2006, 23, 423-429.	4.2	135
13	Combined effect of an oxygen absorber and oregano essential oil on shelf life extension of rainbow trout fillets stored at 4°C. <i>Food Microbiology</i> , 2009, 26, 598-605.	4.2	132
14	Biogenic amines formation and its relation to microbiological and sensory attributes in ice-stored whole, gutted and filleted Mediterranean Sea bass (<i>Dicentrarchus labrax</i>). <i>Food Microbiology</i> , 2004, 21, 549-557.	4.2	127
15	Combined effect of freeze chilling and MAP on quality parameters of raw chicken fillets. <i>Food Microbiology</i> , 2008, 25, 575-581.	4.2	112
16	Correlation between microbial flora, sensory changes and biogenic amines formation in fresh chicken meat stored aerobically or under modified atmosphere packaging at 4°C: possible role of biogenic amines as spoilage indicators. <i>Antonie Van Leeuwenhoek</i> , 2006, 89, 9-17.	1.7	109
17	Effect of packaging and storage conditions on quality of shelled walnuts. <i>Food Control</i> , 2009, 20, 743-751.	5.5	106
18	Effect of ozone on microbial, chemical and sensory attributes of shucked mussels. <i>Food Microbiology</i> , 2005, 22, 1-9.	4.2	104

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19	Preservation of salted, vacuum-packaged, refrigerated sea bream (<i>Sparus aurata</i>) fillets by irradiation: microbiological, chemical and sensory attributes. <i>Food Microbiology</i> , 2004, 21, 351-359.	4.2	98
20	Composition and Antioxidant Activity of Olive Leaf Extracts from Greek Olive Cultivars. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 369-376.	1.9	95
21	Effect of ultrasonication on microbiological, chemical and sensory properties of raw, thermized and pasteurized milk. <i>International Dairy Journal</i> , 2010, 20, 307-313.	3.0	95
22	Shelf-life of a Greek whey cheese under modified atmosphere packaging. <i>International Dairy Journal</i> , 2007, 17, 358-364.	3.0	92
23	Combined effect of irradiation and modified atmosphere packaging on shelf-life extension of chicken breast meat: microbiological, chemical and sensory changes. <i>European Food Research and Technology</i> , 2008, 226, 877-888.	3.3	92
24	Shelf-life of chilled fresh Mediterranean swordfish (<i>Xiphias gladius</i>) stored under various packaging conditions. <i>Food Microbiology</i> , 2008, 25, 136-143.	4.2	92
25	Botanical discrimination of Greek unifloral honeys with physico-chemical and chemometric analyses. <i>Food Chemistry</i> , 2014, 165, 181-190.	8.2	92
26	Effect of light transmittance and oxygen permeability of various packaging materials on keeping quality of low fat pasteurized milk: chemical and sensorial aspects. <i>International Dairy Journal</i> , 2004, 14, 429-436.	3.0	87
27	Microbiological, biochemical and sensory assessment of mussels (<i>Mytilus galloprovincialis</i>) stored under modified atmosphere packaging. <i>Journal of Applied Microbiology</i> , 2005, 98, 752-760.	3.1	80
28	Shelf-life extension and quality attributes of the whey cheese "Myzithra Kalathaki" using modified atmosphere packaging. <i>LWT - Food Science and Technology</i> , 2008, 41, 284-294.	5.2	80
29	Determination of biogenic amines as their benzoyl derivatives after cloud point extraction with micellar liquid chromatographic separation. <i>Journal of Chromatography A</i> , 2003, 1010, 217-224.	3.7	76
30	Characterization and geographical discrimination of commercial Citrus spp. honeys produced in different Mediterranean countries based on minerals, volatile compounds and physicochemical parameters, using chemometrics. <i>Food Chemistry</i> , 2017, 217, 445-455.	8.2	75
31	Effect of γ -irradiation on the physicochemical and sensory properties of raw unpeeled almond kernels (<i>Prunus dulcis</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 87-92.	5.6	74
32	Characterization and classification of Western Greek olive oils according to cultivar and geographical origin based on volatile compounds. <i>Journal of Chromatography A</i> , 2011, 1218, 7534-7542.	3.7	74
33	Microbiological, chemical and sensory changes of whole and filleted Mediterranean aquacultured sea bass (<i>Dicentrarchus labrax</i>) stored in ice. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 1373-1379.	3.5	72
34	Effect of ionizing radiation on physicochemical and mechanical properties of commercial monolayer and multilayer semirigid plastics packaging materials. <i>Radiation Physics and Chemistry</i> , 2004, 69, 411-417.	2.8	72
35	Floral authentication of Greek unifloral honeys based on the combination of phenolic compounds, physicochemical parameters and chemometrics. <i>Food Research International</i> , 2014, 62, 753-760.	6.2	72
36	Morphological characteristics, oxidative stability and enzymic hydrolysis of amylose-fatty acid complexes. <i>Carbohydrate Polymers</i> , 2016, 141, 106-115.	10.2	70

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37	Characterization and classification of <i>Thymus capitatus</i> (L.) honey according to geographical origin based on volatile compounds, physicochemical parameters and chemometrics. <i>Food Research International</i> , 2014, 55, 363-372.	6.2	69
38	Effect of modified atmosphere packaging and vacuum packaging on the shelf-life of refrigerated chub mackerel (<i>Scomber japonicus</i>): biochemical and sensory attributes. <i>European Food Research and Technology</i> , 2007, 224, 545-553.	3.3	67
39	Classification of Western Greek virgin olive oils according to geographical origin based on chromatographic, spectroscopic, conventional and chemometric analyses. <i>Food Research International</i> , 2013, 54, 1950-1958.	6.2	63
40	Shelf life of whole pasteurized milk in Greece: effect of packaging material. <i>Food Chemistry</i> , 2004, 87, 1-9.	8.2	61
41	Formation of biogenic amines and relation to microbial flora and sensory changes in smoked turkey breast fillets stored under various packaging conditions at 4Å°C. <i>Food Microbiology</i> , 2008, 25, 509-517.	4.2	61
42	Shelf life extension of sliced wheat bread using either an ethanol emitter or an ethanol emitter combined with an oxygen absorber as alternatives to chemical preservatives. <i>Journal of Cereal Science</i> , 2010, 52, 457-465.	3.7	61
43	Effect of ionizing radiation on physicochemical and mechanical properties of commercial multilayer coextruded flexible plastics packaging materials. <i>Radiation Physics and Chemistry</i> , 2003, 68, 865-872.	2.8	59
44	Migration of di(2-ethylhexyl) adipate and acetyltributyl citrate plasticizers from food-grade PVC film into sweetened sesame paste (halawa tehneh): Kinetic and penetration study. <i>Food and Chemical Toxicology</i> , 2007, 45, 585-591.	3.6	58
45	Migration of di-(2-ethylhexylexyl)Adipate Plasticizer from Food-Grade Polyvinyl Chloride Film into Hard and Soft Cheeses. <i>Journal of Dairy Science</i> , 2000, 83, 1712-1718.	3.4	51
46	Control of Natural Microbial Flora and <i>Listeria monocytogenes</i> in Vacuum-Packaged Trout at 4 and 10Å° C Using Irradiation. <i>Journal of Food Protection</i> , 2002, 65, 515-522.	1.7	51
47	Shelf-life extension of vacuum-packaged sea bream (<i>Sparus aurata</i>) fillets by combined ?-irradiation and refrigeration: microbiological, chemical and sensory changes. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 779-784.	3.5	51
48	Changes in physicochemical and mechanical properties of ¹³ Irradiated polypropylene syringes as a function of irradiation dose. <i>Radiation Physics and Chemistry</i> , 2006, 75, 87-97.	2.8	51
49	Effect of gamma irradiation on the physicochemical and sensory properties of raw shelled peanuts (<i>Arachis hypogaea</i> L.) and pistachio nuts (<i>Pistacia vera</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 867-875.	3.5	50
50	Potential of Oregano Essential Oil and MAP to Extend the Shelf Life of Fresh Swordfish: A Comparative Study with Ice Storage. <i>Journal of Food Science</i> , 2008, 73, M167-M173.	3.1	49
51	Use of Alginates as Food Packaging Materials. <i>Foods</i> , 2020, 9, 1440.	4.3	49
52	Effect of electron-beam and gamma-irradiation on physicochemical and mechanical properties of polypropylene syringes as a function of irradiation dose: Study under vacuum. <i>Radiation Physics and Chemistry</i> , 2007, 76, 1147-1155.	2.8	48
53	Light-induced changes in grated Graviera hard cheese packaged under modified atmospheres. <i>International Dairy Journal</i> , 2008, 18, 1133-1139.	3.0	48
54	Determination of diethylhexyladipate and acetyltributylcitrate in aqueous extracts after cloud point extraction coupled with microwave assisted back extraction and gas chromatographic separation. <i>Journal of Chromatography A</i> , 2005, 1093, 29-35.	3.7	47

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55	Shelf-Life Extension of Refrigerated Mediterranean Mullet (<i>Mullus surmuletus</i>) Using Modified Atmosphere Packaging. <i>Journal of Food Protection</i> , 2005, 68, 2201-2207.	1.7	47
56	Differentiation of Greek extra virgin olive oils according to cultivar based on volatile compound analysis and fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 849-861.	1.5	46
57	Phenolic profile, colour intensity, and radical scavenging activity of Greek unifloral honeys. <i>European Food Research and Technology</i> , 2016, 242, 1201-1210.	3.3	46
58	Thermal, mechanical and permeation properties of gamma-irradiated multilayer food packaging films containing a buried layer of recycled low-density polyethylene. <i>Radiation Physics and Chemistry</i> , 2006, 75, 416-423.	2.8	45
59	Characterization of Four Popular Sweet Cherry Cultivars Grown in Greece by Volatile Compound and Physicochemical Data Analysis and Sensory Evaluation. <i>Molecules</i> , 2015, 20, 1922-1940.	3.8	45
60	Preparation and evaluation of antioxidant packaging films made of polylactic acid containing thyme, rosemary, and oregano essential oils. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14102.	2.0	45
61	Instrumental and multivariate statistical analyses for the characterisation of the geographical origin of Apulian virgin olive oils. <i>Food Chemistry</i> , 2012, 133, 579-584.	8.2	43
62	Combined Effect of Chitosan and Oregano Essential Oil Dip on the Microbiological, Chemical, and Sensory Attributes of Red Porgy (<i>Pagrus pagrus</i>) Stored in Ice. <i>Food and Bioprocess Technology</i> , 2013, 6, 3510-3521.	4.7	43
63	Monitoring the oxidative stability and volatiles in blanched, roasted and fried almonds under normal and accelerated storage conditions by DSC, thermogravimetric analysis and ATR-FTIR. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1199-1213.	1.5	42
64	Effect of ionizing radiation on the physicochemical and mechanical properties of commercial monolayer flexible plastics packaging materials. <i>Food Additives and Contaminants</i> , 2002, 19, 1190-1199.	2.0	41
65	Recent Developments in Seafood Packaging Technologies. <i>Foods</i> , 2021, 10, 940.	4.3	40
66	Chemical and microbiological changes in fluid milk as affected by packaging conditions. <i>International Dairy Journal</i> , 2002, 12, 715-722.	3.0	38
67	Geographical discrimination of pine and fir honeys using multivariate analyses of major and minor honey components identified by ¹ H NMR and HPLC along with physicochemical data. <i>European Food Research and Technology</i> , 2018, 244, 1249-1259.	3.3	38
68	Inhibitory activity of propolis against <i>Listeria monocytogenes</i> in milk stored under refrigeration. <i>Food Microbiology</i> , 2018, 73, 168-176.	4.2	37
69	Fermentation of sarshir (kaymak) by lactic acid bacteria: antibacterial activity, antioxidant properties, lipid and protein oxidation and fatty acid profile. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4595-4603.	3.5	36
70	Innovative Seafood Preservation Technologies: Recent Developments. <i>Animals</i> , 2021, 11, 92.	2.3	36
71	Migration of di-(2-ethylhexyl)adipate and acetyltributyl citrate plasticizers from food-grade PVC film into isooctane: Effect of gamma radiation. <i>Journal of Food Engineering</i> , 2007, 78, 870-877.	5.2	35
72	Use of ionizing radiation doses of 2 and 4kGy to control <i>Listeria</i> spp. and <i>Escherichia coli</i> O157:H7 on frozen meat trimmings used for dry fermented sausage production. <i>Meat Science</i> , 2005, 70, 189-195.	5.5	34

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73	Relation of biogenic amines to microbial and sensory changes of precooked chicken meat stored aerobically and under modified atmosphere packaging at 4°C. <i>European Food Research and Technology</i> , 2006, 223, 683-689.	3.3	34
74	Differentiation of Greek Thyme Honeys According to Geographical Origin Based on the Combination of Phenolic Compounds and Conventional Quality Parameters Using Chemometrics. <i>Food Analytical Methods</i> , 2014, 7, 2113-2121.	2.6	32
75	Effect of High-Dose Electron Beam Irradiation on the Migration of DOA and ATBC Plasticizers from Food-Grade PVC and PVDC/PVC Films, Respectively, into Olive Oil. <i>Journal of Food Protection</i> , 1998, 61, 720-724.	1.7	31
76	Effect of packaging material on enological parameters and volatile compounds of dry white wine. <i>Food Chemistry</i> , 2014, 152, 331-339.	8.2	31
77	Water sorption isotherms of crystalline raffinose by inverse gas chromatography. <i>International Journal of Food Science and Technology</i> , 1989, 24, 629-636.	2.7	29
78	Characterization and geographical discrimination of saffron from Greece, Spain, Iran, and Morocco based on volatile and bioactivity markers, using chemometrics. <i>European Food Research and Technology</i> , 2017, 243, 1577-1591.	3.3	29
79	Geographical Differentiation of Greek Extra Virgin Olive Oil from Late-Harvested Koroneiki Cultivar Fruits. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1373-1384.	1.9	28
80	A decisive strategy for monofloral honey authentication using analysis of volatile compounds and pattern recognition techniques. <i>Microchemical Journal</i> , 2020, 152, 104263.	4.5	28
81	Evaluation of polyethylene terephthalate as a packaging material for premium quality whole pasteurized milk in Greece. <i>European Food Research and Technology</i> , 2006, 224, 237-247.	3.3	27
82	Physicochemical and Mechanical Properties of Experimental Coextruded Food-Packaging Films Containing a Buried Layer of Recycled Low-Density Polyethylene. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2426-2431.	5.2	26
83	Volatile and non-volatile radiolysis products in irradiated multilayer coextruded food-packaging films containing a buried layer of recycled low-density polyethylene. <i>Food Additives and Contaminants</i> , 2005, 22, 1264-1273.	2.0	26
84	Changes in the specific migration characteristics of packaging-food simulant combinations caused by ionizing radiation: Effect of food simulant. <i>Radiation Physics and Chemistry</i> , 2011, 80, 902-910.	2.8	26
85	Migration of dioctyladipate plasticizer from food-grade PVC film into chicken meat products: effect of γ -radiation. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 250-255.	0.6	25
86	Quality Evaluation of Grated Graviera Cheese Stored at 4 and 12°C using Active and Modified Atmosphere Packaging. <i>Packaging Technology and Science</i> , 2011, 24, 15-29.	2.8	25
87	Effect of irradiation, active and modified atmosphere packaging, container oxygen barrier and storage conditions on the physicochemical and sensory properties of raw unpeeled almond kernels (<i>Prunus dulcis</i>). <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 634-649.	3.5	25
88	Shelf life extension of ground meat stored at 4°C using chitosan and an oxygen absorber. <i>International Journal of Food Science and Technology</i> , 2013, 48, 89-95.	2.7	25
89	Characterization and geographical discrimination of Greek pine and thyme honeys based on their mineral content, using chemometrics. <i>European Food Research and Technology</i> , 2017, 243, 101-113.	3.3	25
90	Characterization and differentiation of botanical and geographical origin of selected popular sweet cherry cultivars grown in Greece. <i>Journal of Food Composition and Analysis</i> , 2018, 72, 48-56.	3.9	25

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91	Effects of ozonation on microbiological, chemical and sensory attributes of vacuum-packaged rainbow trout stored at 4±0.5°C. <i>European Food Research and Technology</i> , 2005, 221, 675-683.	3.3	24
92	Determination of Antibiotic Residues in Honey by High-Performance Liquid Chromatography with Electrospray Ionization Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2017, 10, 3385-3397.	2.6	24
93	Characterization and classification of commercial thyme honeys produced in specific Mediterranean countries according to geographical origin, using physicochemical parameter values and mineral content in combination with chemometrics. <i>European Food Research and Technology</i> , 2017, 243, 889-900.	3.3	24
94	Migration of dioctylphthalate and dioctyladipate plasticizers from food-grade PVC films into ground-meat products. <i>Food Chemistry</i> , 1992, 45, 163-168.	8.2	23
95	Effect of Low-Dose Radiation on Microbiological, Chemical, and Sensory Characteristics of Chicken Meat Stored Aerobically at 4°C. <i>Journal of Food Protection</i> , 2006, 69, 1126-1133.	1.7	23
96	Differentiation of Fresh Greek Orange Juice of the Merlin Cultivar According to Geographical Origin Based on the Combination of Organic Acid and Sugar Content as well as Physicochemical Parameters Using Chemometrics. <i>Food Analytical Methods</i> , 2017, 10, 2217-2228.	2.6	23
97	Effect of different inoculation strategies of selected yeast and LAB cultures on Conservolea and Kalamata table olives considering phenol content, texture, and sensory attributes. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 926-935.	3.5	23
98	Characterization of Artisanal Spontaneous Sourdough Wheat Bread from Central Greece: Evaluation of Physico-Chemical, Microbiological, and Sensory Properties in Relation to Conventional Yeast Leavened Wheat Bread. <i>Foods</i> , 2021, 10, 635.	4.3	23
99	Characterization and Classification of Extra Virgin Olive Oil from Five Less Well-Known Greek Olive Cultivars. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 837-848.	1.9	22
100	Effect of irradiation of frozen meat/fat trimmings on microbiological and physicochemical quality attributes of dry fermented sausages. <i>Meat Science</i> , 2006, 74, 303-311.	5.5	21
101	Effect of ¹³ C-irradiation on the physicochemical and sensory properties of walnuts (<i>Juglans regia</i> L.). <i>European Food Research and Technology</i> , 2009, 228, 823-831.	3.3	20
102	Migration levels of PVC plasticisers: Effect of ionising radiation treatment. <i>Food Chemistry</i> , 2011, 128, 106-113.	8.2	20
103	Investigating the impact of botanical origin and harvesting period on carbon stable isotope ratio values (¹³ C/ ¹² C) and different parameter analysis of Greek unifloral honeys: A chemometric approach for correct botanical discrimination. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2460-2467.	2.7	20
104	Effect of microwave heating on the migration of dioctyladipate and acetyltributylcitrate plasticizers from food-grade PVC and PVDC/PVC films into olive oil and water. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 313-317.	0.6	19
105	Valorization of Prickly Pear Juice Geographical Origin Based on Mineral and Volatile Compound Contents Using LDA. <i>Foods</i> , 2019, 8, 123.	4.3	18
106	Spoilage potential of ice-stored whole musky octopus (<i>Eledone moschata</i>). <i>International Journal of Food Science and Technology</i> , 2008, 43, 1286-1294.	2.7	17
107	Numerical Modeling of Tar Species/VOC Dissociation for Clean and Intelligent Energy Production. <i>Energy & Fuels</i> , 2005, 19, 87-93.	5.1	16
108	Migration and sensory properties of plastics-based nets used as food-contacting materials under ambient and high temperature heating conditions. <i>Food Additives and Contaminants</i> , 2006, 23, 634-641.	2.0	16

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109	Effect of Processing and Storage Conditions on the Generation of Acrylamide in Precooked Breaded Chicken Products. <i>Journal of Food Protection</i> , 2007, 70, 466-470.	1.7	16
110	Determination of radiolysis products in gamma-irradiated multilayer barrier food packaging films containing a middle layer of recycled LDPE. <i>Radiation Physics and Chemistry</i> , 2008, 77, 1039-1045.	2.8	16
111	Nutritional aspects and botanical origin recognition of Mediterranean honeys based on the $\delta^{13}C$ imprint with the application of supervised and non-supervised statistical techniques. <i>European Food Research and Technology</i> , 2019, 245, 1939-1949.	3.3	16
112	Profile of Volatile Compounds in Dessert Yogurts Prepared from Cow and Goat Milk, Using Different Starter Cultures and Probiotics. <i>Foods</i> , 2021, 10, 3153.	4.3	16
113	Effect of γ -radiation on migration behaviour of dioctyladipate and acetyltributylcitrate plasticizers from food-grade PVC and PVDC/PVC films into olive oil. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995, 201, 74-78.	0.6	15
114	Acid-Induced Phase Separation of Anionic Surfactants for the Extraction of 1,4-Dichlorobenzene from Honey Prior to Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5236-5240.	5.2	15
115	Di(2-ethylhexyl) adipate migration from PVC-cling film into packaged sea bream (<i>Sparus aurata</i>) and rainbow trout (<i>Oncorhynchus mykiss</i>) fillets: kinetic study and control of compliance with EU specifications. <i>European Food Research and Technology</i> , 2008, 226, 915-923.	3.3	15
116	The Application of Chemometrics to Volatile Compound Analysis for the Recognition of Specific Markers for Cultivar Differentiation of Greek Virgin Olive Oil Samples. <i>Foods</i> , 2020, 9, 1672.	4.3	15
117	Effect of microwave versus conventional heating on the migration of dioctyl adipate and acetyltributyl citrate plasticizers from food grade PVC and P(VDC/VC) films into fatty foodstuffs. <i>European Food Research and Technology</i> , 1999, 208, 429-433.	0.6	14
118	Effect of chemical composition on physico-chemical, rheological and sensory properties of spreadable processed whey cheese. <i>European Food Research and Technology</i> , 2015, 241, 737-748.	3.3	14
119	Rapid screening of olive oil cultivar differentiation based on selected physicochemical parameters, pigment content and fatty acid composition using advanced chemometrics. <i>European Food Research and Technology</i> , 2019, 245, 2027-2038.	3.3	13
120	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds (<i>Helianthus</i>) Tj ETQq0 0 0 rgBT./Overlock 10 Tf 50	4.3	13
121	Cadmium content in fresh and canned squid (<i>Loligo opalescens</i>) from the Pacific coastal waters of California (USA). <i>Food Additives and Contaminants: Part B Surveillance</i> , 2009, 2, 38-43.	2.8	12
122	Effect of different stabilizers on rheological properties, fat globule size and sensory attributes of novel spreadable processed whey cheese. <i>European Food Research and Technology</i> , 2019, 245, 2401-2412.	3.3	12
123	Shelf life evaluation of fresh chicken burgers based on the combination of chitosan dip and vacuum packaging under refrigerated storage. <i>Journal of Food Science and Technology</i> , 2021, 58, 870-883.	2.8	12
124	Study of water sorption of flours (wheat and soy) using a hygrometric method: effect of relative humidity during heat treatment. <i>European Food Research and Technology</i> , 1997, 204, 369-373.	0.6	11
125	Evaluation of polyethylene terephthalate as a packaging material for premium quality whole pasteurized milk in Greece. <i>European Food Research and Technology</i> , 2006, 223, 711-718.	3.3	11
126	Study of the migration behavior of acetyl tributyl citrate from PVDC/PVC film into fish fillets as affected by intermediate doses of electron beam radiation. <i>European Food Research and Technology</i> , 2011, 232, 1017-1025.	3.3	11

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127	Characterization and differentiation of sheep's milk from Greek breeds based on physicochemical parameters, fatty acid composition and volatile profile. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3935-3942.	3.5	11
128	Physicochemical, Spectroscopic and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of Four Sweet Cherry Cultivars Grown in Northern Greece. <i>Foods</i> , 2019, 8, 442.	4.3	11
129	Volatile fraction of commercial thyme honeys produced in Mediterranean regions and key volatile compounds for geographical discrimination: A chemometric approach. <i>International Journal of Food Properties</i> , 2017, 20, 2699-2710.	3.0	10
130	Study of water sorption behaviour of pectins using a computerised elution gas chromatographic technique. <i>Journal of the Science of Food and Agriculture</i> , 1991, 54, 421-428.	3.5	9
131	The Effect of Whey on Performance, Gut Health and Bone Morphology Parameters in Broiler Chicks. <i>Foods</i> , 2020, 9, 588.	4.3	9
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