

# 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	Catalysis and Inhibition of Transesterification of Rapeseed Oil over MgO/CaO. <i>Bioenergy Research</i> , 2023, 16, 528-538.	3.9	2
2	Effect of starter culture, probiotics, and flavor additives on physico-chemical, rheological, and sensory properties of cow and goat dessert yogurts. <i>European Food Research and Technology</i> , 2022, 248, 1191-1202.	3.3	7
3	Nanoencapsulated Extract of a Red Seaweed (Rhodophyta) Species as a Promising Source of Natural Antioxidants. <i>ACS Omega</i> , 2022, 7, 6539-6548.	3.5	7
4	Combined Effect of Chitosan Coating and Laurel Essential Oil ( <i>Laurus nobilis</i> ) on the Microbiological, Chemical, and Sensory Attributes of Water Buffalo Meat. <i>Foods</i> , 2022, 11, 1664.	4.3	8
5	Innovative Seafood Preservation Technologies: Recent Developments. <i>Animals</i> , 2021, 11, 92.	2.3	36
6	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
7	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
8	Recent Developments in Seafood Packaging Technologies. <i>Foods</i> , 2021, 10, 940.	4.3	40
9	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds ( <i>Helianthus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo	4.3	13
10	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
11	Quality Parameters of Wheat Bread with the Addition of Untreated Cheese Whey. <i>Molecules</i> , 2021, 26, 7518.	3.8	5
12	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
13	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
14	Use of Alginates as Food Packaging Materials. <i>Foods</i> , 2020, 9, 1440.	4.3	49
15	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
16	Physicochemical, Spectroscopic, and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of the Geographical Origin of Greek Graviera Cheeses. <i>Molecules</i> , 2020, 25, 3507.	3.8	5
17	The Effect of Whey on Performance, Gut Health and Bone Morphology Parameters in Broiler Chicks. <i>Foods</i> , 2020, 9, 588.	4.3	9
18	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

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19	Packaging and the Shelf Life of Milk: Recent Developments. , 2019, , .		0
20	Effect of different stabilizers on rheological properties, fat globule size and sensory attributes of novel spreadable processed whey cheese. European Food Research and Technology, 2019, 245, 2401-2412.	3.3	12
21	Physicochemical, Spectroscopic and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of Four Sweet Cherry Cultivars Grown in Northern Greece. Foods, 2019, 8, 442.	4.3	11
22	Rapid screening of olive oil cultivar differentiation based on selected physicochemical parameters, pigment content and fatty acid composition using advanced chemometrics. European Food Research and Technology, 2019, 245, 2027-2038.	3.3	13
23	Combined effect of light salting and vacuum packaging on the microbiological, chemical, and sensory attributes of mullet fillets ( <i>Mugil cephalus</i> ) during refrigerated and frozen/refrigerated storage. Journal of Food Processing and Preservation, 2019, 43, e14009.	2.0	8
24	Nutritional aspects and botanical origin recognition of Mediterranean honeys based on the "œmineral imprint"™ with the application of supervised and non-supervised statistical techniques. European Food Research and Technology, 2019, 245, 1939-1949.	3.3	16
25	Valorization of Prickly Pear Juice Geographical Origin Based on Mineral and Volatile Compound Contents Using LDA. Foods, 2019, 8, 123.	4.3	18
26	Characterization and differentiation of sheep's milk from Greek breeds based on physicochemical parameters, fatty acid composition and volatile profile. Journal of the Science of Food and Agriculture, 2018, 98, 3935-3942.	3.5	11
27	Geographical discrimination of pine and fir honeys using multivariate analyses of major and minor honey components identified by 1H NMR and HPLC along with physicochemical data. European Food Research and Technology, 2018, 244, 1249-1259.	3.3	38
28	Inhibitory activity of propolis against <i>Listeria monocytogenes</i> in milk stored under refrigeration. Food Microbiology, 2018, 73, 168-176.	4.2	37
29	Characterization and differentiation of botanical and geographical origin of selected popular sweet cherry cultivars grown in Greece. Journal of Food Composition and Analysis, 2018, 72, 48-56.	3.9	25
30	Characterization and geographical discrimination of Greek pine and thyme honeys based on their mineral content, using chemometrics. European Food Research and Technology, 2017, 243, 101-113.	3.3	25
31	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. Food Analytical Methods, 2017, 10, 2217-2228.	2.6	23
32	Impact of physicochemical parameters, pollen grains, and phenolic compounds on the correct geographical differentiation of fir honeys produced in Greece as assessed by multivariate analyses. International Journal of Food Properties, 2017, 20, S520-S533.	3.0	7
33	Determination of Antibiotic Residues in Honey by High-Performance Liquid Chromatography with Electrospray Ionization Tandem Mass Spectrometry. Food Analytical Methods, 2017, 10, 3385-3397.	2.6	24
34	Fermentation of sarshir (kaymak) by lactic acid bacteria: antibacterial activity, antioxidant properties, lipid and protein oxidation and fatty acid profile. Journal of the Science of Food and Agriculture, 2017, 97, 4595-4603.	3.5	36
35	Characterization and geographical discrimination of saffron from Greece, Spain, Iran, and Morocco based on volatile and bioactivity markers, using chemometrics. European Food Research and Technology, 2017, 243, 1577-1591.	3.3	29
36	Volatile fraction of commercial thyme honeys produced in Mediterranean regions and key volatile compounds for geographical discrimination: A chemometric approach. International Journal of Food Properties, 2017, 20, 2699-2710.	3.0	10

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37	Determination of antioxidant activity of surface-treated PET films coated with rosemary and clove extracts. <i>Packaging Technology and Science</i> , 2017, 30, 799-808.	2.8	8
38	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
39	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
40	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
41	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
42	Investigating the impact of botanical origin and harvesting period on carbon stable isotope ratio values ( $\delta^{13}C$ and $\delta^{12}C$ ) 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
43	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
44	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
45	Morphological characteristics, oxidative stability and enzymic hydrolysis of amylose-fatty acid complexes. <i>Carbohydrate Polymers</i> , 2016, 141, 106-115.	10.2	70
46	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
47	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
48	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
49	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
50	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
51	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
52	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
53	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
54	Botanical discrimination of Greek unifloral honeys with physico-chemical and chemometric analyses. <i>Food Chemistry</i> , 2014, 165, 181-190.	8.2	92

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55	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
56	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
57	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
58	Effect of thermal processing and canning on cadmium and lead levels in California market squid: the role of metallothioneins. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 1900-1908.	2.3	4
59	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
60	Effect of ionising radiation treatment on the specific migration characteristics of packaging-food simulant combinations: effect of type and dose of radiation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 686-694.	2.3	8
61	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
62	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
63	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
64	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
65	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
66	Migration levels of PVC plasticisers: Effect of ionising radiation treatment. <i>Food Chemistry</i> , 2011, 128, 106-113.	8.2	20
67	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
68	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
69	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
70	Determination of tributyltin through ultrasonic assisted micelle mediated extraction and GFAAS: Application to the monitoring of tributyltin levels in Greek marine species. <i>Food Chemistry</i> , 2010, 121, 907-911.	8.2	7
71	Radiolysis products and sensory properties of electron-beam-irradiated high-barrier food-packaging films containing a buried layer of recycled low-density polyethylene. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010, 27, 546-556.	2.3	5
72	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

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73	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
74	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
75	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
76	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
77	Effect of $\gamma$ -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
78	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
79	Effect of packaging and storage conditions on quality of shelled walnuts. <i>Food Control</i> , 2009, 20, 743-751.	5.5	106
80	Effect of $\gamma$ -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
81	Packaging and the Shelf Life of Milk. , 2009, , 81-102.		4
82	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
83	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
84	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
85	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
86	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
87	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
88	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
89	Formation of biogenic amines and relation to microbial flora and sensory changes in smoked turkey breast fillets stored under various packaging conditions at 4°C. <i>Food Microbiology</i> , 2008, 25, 509-517.	4.2	61
90	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

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91	Light-induced changes in grated Graviera hard cheese packaged under modified atmospheres. <i>International Dairy Journal</i> , 2008, 18, 1133-1139.	3.0	48
92	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
93	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
94	Shelf-life of a Greek whey cheese under modified atmosphere packaging. <i>International Dairy Journal</i> , 2007, 17, 358-364.	3.0	92
95	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
96	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
97	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
98	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
99	Changes in physicochemical and mechanical properties of electron-beam irradiated polypropylene syringes as a function of irradiation dose. <i>Radiation Physics and Chemistry</i> , 2007, 76, 841-851.	2.8	7
100	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
101	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
102	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
103	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
104	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
105	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
106	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
107	Changes in physicochemical and mechanical properties of <sup>13</sup> C-irradiated polypropylene syringes as a function of irradiation dose. <i>Radiation Physics and Chemistry</i> , 2006, 75, 87-97.	2.8	51
108	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

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109	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
110	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
111	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
112	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
113	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
114	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
115	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
116	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
117	Effect of ozone on microbial, chemical and sensory attributes of shucked mussels. <i>Food Microbiology</i> , 2005, 22, 1-9.	4.2	104
118	Shelf-life extension of vacuum-packaged sea bream ( <i>Sparus aurata</i> ) fillets by combined $\gamma$ -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
119	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
120	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
121	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
122	Numerical Modeling of Tar Species/VOC Dissociation for Clean and Intelligent Energy Production. <i>Energy &amp; Fuels</i> , 2005, 19, 87-93.	5.1	16
123	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
124	Microbiological, chemical and sensory assessment of iced whole and filleted aquacultured rainbow trout. <i>Food Microbiology</i> , 2004, 21, 157-165.	4.2	211
125	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
126	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



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127	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
128	Shelf life of whole pasteurized milk in Greece: effect of packaging material. <i>Food Chemistry</i> , 2004, 87, 1-9.	8.2	61
129	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
130	Effect of Electron Beam and Gamma Radiation on the Migration of Plasticizers from Flexible Food Packaging Materials into Foods and Food Simulants. <i>ACS Symposium Series</i> , 2004, , 290-304.	0.5	8
131	Permeation of Methyl ethyl ketone, Oxygen and Water Vapor through PET Films Coated with SiO <sub>2</sub> : Effect of Temperature and Coating Speed. <i>Polymer Journal</i> , 2004, 36, 198-204.	2.7	6
132	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
133	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
134	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
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