

Irina Ioannou

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

1,196
citations

516710

16
h-index

477307

29
g-index

32
all docs

32
docs citations

32
times ranked

1662
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Effect of heat processing on thermal stability and antioxidant activity of six flavonoids. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13203. | 2.0 | 176 |
| 2 | Review of the effects of food processing and formulation on flavonol and anthocyanin behaviour. <i>Journal of Food Engineering</i> , 2012, 111, 208-217. | 5.2 | 167 |
| 3 | Corrosion inhibition of carbon steel in acidic medium by orange peel extract and its main antioxidant compounds. <i>Corrosion Science</i> , 2016, 102, 55-62. | 6.6 | 125 |
| 4 | Effect of different operating conditions on the extraction of phenolic compounds in orange peel. <i>Food and Bioproducts Processing</i> , 2015, 96, 161-170. | 3.6 | 118 |
| 5 | Effects of freezing treatments on viscoelastic and structural behavior of frozen sweet dough. <i>Journal of Food Engineering</i> , 2011, 107, 358-365. | 5.2 | 95 |
| 6 | The structural characteristics and rheological properties of Lebanese locust bean gum. <i>Journal of Food Engineering</i> , 2014, 120, 204-214. | 5.2 | 68 |
| 7 | Glucosinolates: Natural Occurrence, Biosynthesis, Accessibility, Isolation, Structures, and Biological Activities. <i>Molecules</i> , 2020, 25, 4537. | 3.8 | 62 |
| 8 | The photostability of flavanones, flavonols and flavones and evolution of their antioxidant activity. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2017, 336, 131-139. | 3.9 | 48 |
| 9 | Effects of freezing treatments on the fermentative activity and gluten network integrity of sweet dough. <i>LWT - Food Science and Technology</i> , 2012, 46, 118-126. | 5.2 | 40 |
| 10 | Extraction of Phenolic Compounds and Terpenes from Cannabis sativa L. By-Products: From Conventional to Intensified Processes. <i>Antioxidants</i> , 2021, 10, 942. | 5.1 | 39 |
| 11 | Effect of Heat Treatment and Light Exposure on the Antioxidant Activity of Flavonoids. <i>Processes</i> , 2020, 8, 1078. | 2.8 | 30 |
| 12 | Simultaneous quantification of the degree of hydrolysis, protein conversion rate and mean molar weight of peptides released in the course of enzymatic proteolysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019, 1105, 1-9. | 2.3 | 28 |
| 13 | Sinapic Acid and Sinapate Esters in Brassica: Innate Accumulation, Biosynthesis, Accessibility via Chemical Synthesis or Recovery From Biomass, and Biological Activities. <i>Frontiers in Chemistry</i> , 2021, 9, 664602. | 3.6 | 25 |
| 14 | Optimization of an ethanol/water-based sinapine extraction from mustard bran using Response Surface Methodology. <i>Food and Bioproducts Processing</i> , 2020, 122, 322-331. | 3.6 | 21 |
| 15 | Effect of the process, temperature, light and oxygen on naringin extraction and the evolution of its antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2754-2760. | 2.7 | 20 |
| 16 | Optimization and Comparison of Three Cell Disruption Processes on Lipid Extraction from Microalgae. <i>Processes</i> , 2021, 9, 369. | 2.8 | 18 |
| 17 | Heated naringin mitigate the genotoxicity effect of Mitomycin C in BALB/c mice through enhancing the antioxidant status. <i>Biomedicine and Pharmacotherapy</i> , 2018, 97, 1417-1423. | 5.6 | 14 |
| 18 | Selective Extraction of Sinapic Acid Derivatives from Mustard Seed Meal by Acting on pH: Toward a High Antioxidant Activity Rich Extract. <i>Molecules</i> , 2021, 26, 212. | 3.8 | 14 |

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|----|--|-----|-----------|
| 19 | Enzymatic polymerization of sodium lignosulfonates: effect of catalysts, initial molecular weight, and mediators. <i>Canadian Journal of Chemistry</i> , 2013, 91, 220-225. | 1.1 | 12 |
| 20 | Heat processing effect of luteolin on anti-metastasis activity of human glioblastoma cells U87. <i>Environmental Science and Pollution Research</i> , 2018, 25, 36545-36554. | 5.3 | 12 |
| 21 | Heat treatment improves the immunomodulatory and cellular antioxidant behavior of a natural flavanone: Eriodictyol. <i>International Immunopharmacology</i> , 2018, 61, 317-324. | 3.8 | 11 |
| 22 | Simultaneous extraction and enzymatic hydrolysis of mustard bran for the recovery of sinapic acid. <i>Food and Bioproducts Processing</i> , 2021, 130, 68-78. | 3.6 | 9 |
| 23 | Optimization of Extraction Conditions to Improve Chlorogenic Acid Content and Antioxidant Activity of Extracts from Forced Witloof Chicory Roots. <i>Foods</i> , 2022, 11, 1217. | 4.3 | 8 |
| 24 | Heat treatment and protective potentials of luteolin-7-O-glucoside against cisplatin genotoxic and cytotoxic effects. <i>Environmental Science and Pollution Research</i> , 2020, 27, 13417-13427. | 5.3 | 6 |
| 25 | Phenolic Compounds Extracted from Cherry Tree (<i>Prunus avium</i>) Branches: Impact of the Process on Cosmetic Properties. <i>Antioxidants</i> , 2022, 11, 813. | 5.1 | 6 |
| 26 | Comparative Study of Antioxidant Activity between Basic and Convenience Foods. <i>Journal of Food Research</i> , 2012, 1, 143. | 0.3 | 5 |
| 27 | Origin of the Variability of the Antioxidant Activity Determination of Food Material. , 2015, , . | | 5 |
| 28 | Implementation of an Enzyme Membrane Reactor to Intensify the β -O-Glycosylation of Resveratrol Using Cyclodextrins. <i>Pharmaceuticals</i> , 2021, 14, 319. | 3.8 | 5 |
| 29 | Extraction and Purification Processes of Sinapic Acid Derivatives from Rapeseed and Mustard Seed By-Products. <i>Separation and Purification Reviews</i> , 2022, 51, 521-544. | 5.5 | 4 |
| 30 | Effect of the Processing Temperature on the Degradation of Food Flavonoids: Kinetic and Calorimetric Studies on Model Solutions. <i>Journal of Food Engineering and Technology</i> , 2019, 8, 91-102. | 0.5 | 3 |
| 31 | Response Surface Methodology Applied to the Optimization of Phenolic Compound Extraction from <i>Brassica</i> , 0, , . | | 2 |
| 32 | Optimization of the Recovery of Secondary Metabolites from Defatted <i>Brassica carinata</i> Meal and Its Effects on the Extractability and Functional Properties of Proteins. <i>Foods</i> , 2022, 11, 429. | 4.3 | 0 |