

Constantinos A Georgiou

List of Publications by Year in descending order

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88
papers

3,098
citations

147801

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175258

52
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99
all docs

99
docs citations

99
times ranked

3339
citing authors

#	ARTICLE	IF	CITATIONS
1	Elemental metabolomics: food elemental assessment could reveal geographical origin. <i>Current Opinion in Food Science</i> , 2022, 44, 100812.	8.0	17
2	Elemental Metabolomics for Food Authentication. , 2021, , 244-257.		0
3	Geographical origin and botanical type honey authentication through elemental metabolomics via chemometrics. <i>Food Chemistry</i> , 2021, 338, 127936.	8.2	45
4	Honey authenticity: analytical techniques, state of the art and challenges. <i>RSC Advances</i> , 2021, 11, 11273-11294.	3.6	53
5	FoodOmicsGR_RI: A Consortium for Comprehensive Molecular Characterisation of Food Products. <i>Metabolites</i> , 2021, 11, 74.	2.9	14
6	Enzymatic production of isopropyl and 2-ethylhexyl esters using $\hat{1}^3$ -linolenic acid rich fungal oil produced from spent sulphite liquor. <i>Biochemical Engineering Journal</i> , 2021, 169, 107956.	3.6	10
7	Honey Phenolic Compound Profiling and Authenticity Assessment Using HRMS Targeted and Untargeted Metabolomics. <i>Molecules</i> , 2021, 26, 2769.	3.8	30
8	Quercetin and Egg Metallome. <i>Antioxidants</i> , 2021, 10, 80.	5.1	10
9	Impact of Mycotoxins on Animals's™ Oxidative Status. <i>Antioxidants</i> , 2021, 10, 214.	5.1	56
10	Authentication of Greek Protected Designation of Origin cheeses through elemental metabolomics. <i>International Dairy Journal</i> , 2020, 104, 104599.	3.0	24
11	Elemental Content in <i>Pleurotus ostreatus</i> and <i>Cyclocybe cylindracea</i> Mushrooms: Correlations with Concentrations in Cultivation Substrates and Effects on the Production Process. <i>Molecules</i> , 2020, 25, 2179.	3.8	21
12	Fatty acid profile and physicochemical properties of Greek protected designation of origin cheeses, implications for authentication. <i>European Food Research and Technology</i> , 2020, 246, 1741-1753.	3.3	19
13	Effects of selenium and zinc supplementation on cadmium toxicity in broilers. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2020, 44, 331-336.	0.5	2
14	Elemental Metabolomics: Modulation of Egg Metallome with Flavonoids, an Exploratory Study. <i>Antioxidants</i> , 2019, 8, 361.	5.1	6
15	Tissue distribution of rare earth elements in wild, commercial and backyard rabbits. <i>Meat Science</i> , 2019, 153, 45-50.	5.5	8
16	Aims, design and preliminary findings of the Hellenic National Nutrition and Health Survey (HNNHS). <i>BMC Medical Research Methodology</i> , 2019, 19, 37.	3.1	33
17	Greek Graviera Cheese Assessment through Elemental Metabolomics's™ Implications for Authentication, Safety and Nutrition. <i>Molecules</i> , 2019, 24, 670.	3.8	19
18	Blood and hair as non-invasive trace element biological indicators in growing rabbits. <i>World Rabbit Science</i> , 2019, 27, 21.	0.6	2

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19	Elemental metabolomics. Briefings in Bioinformatics, 2018, 19, bbw131.	6.5	15
20	Rare earth elements concentration in mushroom cultivation substrates affects the production process and fruit bodies content of <i>Leurotus ostreatus</i> and <i>Cycloclabe cylindracea</i> . Journal of the Science of Food and Agriculture, 2018, 98, 5418-5427.	3.5	26
21	Feasibility Assessment of Synchronous Fluorescence Spectral Fusion by Application to Argan Oil for Adulteration Analysis. Applied Spectroscopy, 2018, 72, 432-441.	2.2	17
22	Dietary organic selenium addition and accumulation of toxic and essential trace elements in liver and meat of growing rabbits. Meat Science, 2018, 145, 383-388.	5.5	9
23	Evaluation of different types of calcined magnesites as feed supplement in small ruminant. Small Ruminant Research, 2017, 149, 188-195.	1.2	3
24	Game meat authentication through rare earth elements fingerprinting. Analytica Chimica Acta, 2017, 991, 46-57.	5.4	36
25	A green analytical method for rapid determination of pectin degree of esterification using micro sequential injection lab-on-valve system. Food Chemistry, 2016, 204, 513-520.	8.2	5
26	Evaluation of an integrated biorefinery based on fractionation of spent sulphite liquor for the production of an antioxidant-rich extract, lignosulphonates and succinic acid. Bioresource Technology, 2016, 214, 504-513.	9.6	29
27	Food authentication: state of the art and prospects. Current Opinion in Food Science, 2016, 10, 22-31.	8.0	126
28	Rare earth elements minimal harvest year variation facilitates robust geographical origin discrimination: The case of PDO "Fava Santorinis". Food Chemistry, 2016, 213, 238-245.	8.2	33
29	Food authentication: Techniques, trends & emerging approaches. TrAC - Trends in Analytical Chemistry, 2016, 85, 123-132.	11.4	403
30	Elemental and Isotopic Mass Spectrometry. Comprehensive Analytical Chemistry, 2015, 68, 131-243.	1.3	28
31	Enzymatic spectrophotometric reaction rate determination of aspartame. Hemijska Industrija, 2015, 69, 355-359.	0.7	0
32	Bacterial reporter strains for d-xylose content analysis in arabinoxylans. European Food Research and Technology, 2014, 238, 275-283.	3.3	3
33	Data fusion for food authentication. Combining rare earth elements and trace metals to discriminate "Fava Santorinis" from other yellow split peas using chemometric tools. Food Chemistry, 2014, 165, 316-322.	8.2	56
34	Food adulteration analysis without laboratory prepared or determined reference food adulterant values. Food Chemistry, 2014, 148, 289-293.	8.2	10
35	Bioluminescence and ice-nucleation microbial biosensors for l-arabinose content analysis in arabinoxylans. European Food Research and Technology, 2013, 237, 291-298.	3.3	3
36	Sustainable production of pectin from lime peel by high hydrostatic pressure treatment. Food Chemistry, 2013, 136, 472-478.	8.2	66

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37	Hydrotreating of straight-run gas oil blended with FCC naphtha and light cycle oil. <i>Fuel Processing Technology</i> , 2013, 106, 160-165.	7.2	29
38	Rapid Enzymatic Method for Pectin Methyl Esters Determination. <i>Journal of Analytical Methods in Chemistry</i> , 2013, 2013, 1-7.	1.6	9
39	Development of an l-rhamnose bioluminescent microbial biosensor for analysis of food ingredients. <i>European Food Research and Technology</i> , 2012, 235, 573-579.	3.3	7
40	The role of selenium in cadmium toxicity: interactions with essential and toxic elements. <i>British Poultry Science</i> , 2012, 53, 817-827.	1.7	32
41	Multi-element and multi-isotope-ratio analysis to determine the geographical origin of foods in the European Union. <i>TrAC - Trends in Analytical Chemistry</i> , 2012, 40, 38-51.	11.4	232
42	Geographical Characterization of Greek Olive Oils Using Rare Earth Elements Content and Supervised Chemometric Techniques. <i>Analytical Letters</i> , 2012, 45, 920-932.	1.8	33
43	Influence of organic selenium supplementation on the accumulation of toxic and essential trace elements involved in the antioxidant system of chicken. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 446-454.	2.3	50
44	Updating a Synchronous Fluorescence Spectroscopic Virgin Olive Oil Adulteration Calibration to a New Geographical Region. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1051-1057.	5.2	38
45	Iron or zinc dialyzability obtained from a modified in vitro digestion procedure compare well with iron or zinc absorption from meals. <i>Food Chemistry</i> , 2011, 127, 716-721.	8.2	14
46	Development of a Fully Automated Flow Injection Analyzer Implementing Bioluminescent Biosensors for Water Toxicity Assessment. <i>Sensors</i> , 2010, 10, 7089-7098.	3.8	20
47	Selenium affects the expression of GPx4 and catalase in the liver of chicken. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2010, 155, 294-300.	1.6	59
48	Comparison of different tests used in mapping the Greek virgin olive oil production for the determination of its total antioxidant capacity. <i>Grasas Y Aceites</i> , 2010, 61, 45-51.	0.9	28
49	Monitoring olive oil oxidation under thermal and UV stress through synchronous fluorescence spectroscopy and classical assays. <i>Food Chemistry</i> , 2009, 117, 499-503.	8.2	62
50	Synchronous Fluorescence Spectroscopy: Tool for Monitoring Thermally Stressed Edible Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8194-8201.	5.2	57
51	High throughput flow injection bioluminometric method for olive oil antioxidant capacity. <i>Food Chemistry</i> , 2008, 109, 455-461.	8.2	24
52	A Standard Addition Method to Assay the Concentration of Biologically Interesting Polyphenols in Grape Berries by Reversed-Phase HPLC. <i>Molecules</i> , 2007, 12, 2259-2269.	3.8	8
53	Hydrogen peroxide assessment in exhaled breath condensate: condensing equipment-rapid flow injection chemiluminescence method. <i>Journal of the Brazilian Chemical Society</i> , 2007, 18, 1040-1047.	0.6	7
54	Rapid synchronous fluorescence method for virgin olive oil adulteration assessment. <i>Food Chemistry</i> , 2007, 105, 369-375.	8.2	122

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55	Monitoring lipid oxidation events at frying temperatures through radical scavenging assays. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2007, 13, 163-166.	0.7	14
56	Synchronous fluorescence spectroscopy for quantitative determination of virgin olive oil adulteration with sunflower oil. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 386, 1571-1575.	3.7	89
57	Early-warning electrochemical biosensor system for environmental monitoring based on enzyme inhibition. <i>Sensors and Actuators B: Chemical</i> , 2005, 105, 81-87.	7.8	54
58	Classification of edible and lampante virgin olive oil based on synchronous fluorescence and total luminescence spectroscopy. <i>Analytica Chimica Acta</i> , 2005, 542, 151-156.	5.4	93
59	Rapid, Fully Automated Flow Injection Antioxidant Capacity Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4341-4346.	5.2	12
60	Analytical chemistry in Balkan and East Mediterranean countries during 1994-2001. <i>Analytica Chimica Acta</i> , 2004, 505, 3-8.	5.4	5
61	Stopped-flow method for assessment of pH and timing effect on the ABTS total antioxidant capacity assay. <i>Analytica Chimica Acta</i> , 2004, 526, 63-68.	5.4	46
62	Flow Injection Analysis System for Lysine Estimation in Foodstuffs Using a Biosensor Based on Lysine Oxidase Immobilization on a Gold-Poly(m-Phenylenediamine) Electrode. <i>Analytical Letters</i> , 2003, 36, 1939-1963.	1.8	17
63	Rapid, Noninvasive Quantitative Determination of Acyclovir in Pharmaceutical Solid Dosage Forms through Their Poly(Vinyl Chloride) Blister Package by Solid-State Fourier Transform Raman Spectroscopy. <i>Applied Spectroscopy</i> , 2003, 57, 407-412.	2.2	41
64	Analytical chemistry in the European Union during 1993-1999: an appraisal on the basis of papers abstracted in Analytical Abstracts. <i>TrAC - Trends in Analytical Chemistry</i> , 2001, 20, 462-466.	11.4	7
65	Direct olive oil anisidine value determination by flow injection. <i>Analytica Chimica Acta</i> , 2001, 448, 201-206.	5.4	29
66	Direct parallel flow injection multichannel spectrophotometric determination of olive oil iodine value. <i>Analytica Chimica Acta</i> , 2000, 405, 239-245.	5.4	23
67	Determination of olive oil 2-thiobarbituric acid reactive substances by parallel flow injection. <i>Analytica Chimica Acta</i> , 2000, 417, 119-124.	5.4	9
68	Univariate and Multivariate Calibration for the Quantitative Determination of Methyl-Parathion in Pesticide Formulations by FT-Raman Spectroscopy. <i>Applied Spectroscopy</i> , 2000, 54, 747-752.	2.2	18
69	Construction of a γ -lysine biosensor by immobilizing lysine oxidase on a gold-poly(o-phenylenediamine) electrode. <i>Talanta</i> , 2000, 53, 391-402.	5.5	55
70	FT-Raman spectroscopy - analytical tool for routine analysis of diazinon pesticide formulations. <i>Talanta</i> , 2000, 51, 599-604.	5.5	48
71	Enzymatic Spectrophotometric Reaction Rate Determination of Glucose in Fruit Drinks and Carbonated Beverages. An Analytical Chemistry Laboratory Experiment for Food Science-Oriented Students. <i>Journal of Chemical Education</i> , 2000, 77, 1327.	2.3	30
72	Edible oil analysis by flow injection. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1999, 34, 101-114.	0.1	20

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73	Direct parallel flow injection multichannel spectrophotometric determination of olive oil peroxide value. <i>Analytica Chimica Acta</i> , 1999, 389, 239-245.	5.4	29
74	Title is missing!. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 1999, 34, 85-96.	1.6	13
75	Rapid automated spectrophotometric competitive complexation studies of drugs with cyclodextrins using the flow injection gradient technique: tricyclic antidepressant drugs with β -cyclodextrin. <i>Analyst, The</i> , 1999, 124, 391-396.	3.5	14
76	Automated Flow Injection Gradient Technique for Binding Studies of Micromolecules to Proteins Using Potentiometric Sensors: An Application to Bovine Serum Albumin with Anilino-naphthalenesulfonate Probe and Drugs. <i>Analytical Chemistry</i> , 1999, 71, 2541-2550.	6.5	33
77	Quantitative Determination of Fenthion in Pesticide Formulations by FT-Raman Spectroscopy. <i>Applied Spectroscopy</i> , 1999, 53, 1470-1474.	2.2	28
78	Automated flow injection spectrophotometric non-aqueous titrimetric determination of the free fatty acid content of olive oil. <i>Analytica Chimica Acta</i> , 1997, 351, 291-297.	5.4	36
79	Automated Flow Injection Spectrophotometric Determination of Olive Oil Free Fatty Acid Content and Comparison with FT-IR Method. , 1997, , 497-498.		0
80	Flow Injection Gradient Technique in Spectrophotometric Determination of Formation Constants of Micromolecule-Cyclodextrin Complexes. <i>Analytical Chemistry</i> , 1995, 67, 114-123.	6.5	28
81	Automated flow-injection serial dynamic dialysis technique in the study of drug binding with cyclodextrins. <i>Analytica Chimica Acta</i> , 1994, 289, 87-95.	5.4	15
82	Automated flow-injection technique for use in dissolution studies of sustained-release formulations: Application to iron(II) formulations. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1994, 12, 635-641.	2.8	15
83	Automation of the Batch Method for Reaction Kinetic Studies Using Flow Injection Analysis. Kinetic Study of Hydrolysis Of N^{4} -Acetylsulfanilamide, Acetylsalicylic Acid and Phenyl Phosphate. <i>Analytical Letters</i> , 1992, 25, 2305-2327.	1.8	3
84	Use of ion-selective electrodes in kinetic flow injection: determination of phenolic and hydrazino drugs with 1-fluoro-2,4-dinitrobenzene using a fluoride-selective electrode. <i>Analyst, The</i> , 1991, 116, 233.	3.5	30
85	Flow-injection stopped-flow kinetic spectrophotometric determination of drugs, based on micellar-catalysed reaction with 1-fluoro-2,4-dinitrobenzene. <i>Talanta</i> , 1991, 38, 689-696.	5.5	40
86	Construction and evaluation of an automated flow injection-stopped flow analyser for multipoint reaction rate spectrophotometric methods. Determination of ammonia nitrogen, creatinine and phosphate. <i>Journal of Automated Methods and Management in Chemistry</i> , 1991, 13, 199-207.	0.3	9
87	Automated flow injection spectrophotometric determination of para- and meta-substituted phenols of pharmaceutical interest based on their oxidative condensation with 1-nitroso-2-naphthol. <i>Analyst, The</i> , 1990, 115, 309.	3.5	34
88	Automated flow injection spectrophotometric non-aqueous pseudotitrations of amines and their hydrohalide salts. <i>Analyst, The</i> , 1988, 113, 755.	3.5	18