

# Georgios Blekas

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10632921/publications.pdf>

Version: 2024-02-01

9  
papers

510  
citations

1163117  
8  
h-index

1588992  
8  
g-index

9  
all docs

9  
docs citations

9  
times ranked

673  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biophenols in Table Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3688-3692.	5.2	127
2	Stability and radical-scavenging activity of heated olive oil and other vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 329-335.	1.5	123
3	On the importance of total polar phenols to monitor the stability of Greek virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 340-346.	1.5	59
4	Retention of selected aroma compounds by polysaccharide solutions: A thermodynamic and kinetic approach. <i>Food Hydrocolloids</i> , 2006, 20, 863-871.	10.7	58
5	Proposed parameters for monitoring quality of virgin olive oil (Koroneiki cv). <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 403-409.	1.5	50
6	Aroma release from gum arabic or egg yolk/xanthan-stabilized oil-in-water emulsions. <i>Food Research International</i> , 2008, 41, 637-645.	6.2	36
7	Single Origin Coffee Aroma: From Optimized Flavor Protocols and Coffee Customization to Instrumental Volatile Characterization and Chemometrics. <i>Molecules</i> , 2021, 26, 4609.	3.8	30
8	Effect of Greek sage and summer savory extracts on vegetable oil thermal stability. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 842-847.	1.5	25
9	Polar Phenolic Compounds. , 2006, , .		2