## **Georgios Blekas**

List of Publications by Year in descending order

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**GEORGIOS RIEKAS** 

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