

Petros A Tarantilis

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11490194/publications.pdf>

Version: 2024-02-01

43
papers

2,759
citations

236925

25
h-index

265206

42
g-index

44
all docs

44
docs citations

44
times ranked

2717
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimized Isolation of Safranal from Saffron by Solid-Phase Microextraction (SPME) and Rotatable Central Composite Design-Response Surface Methodology (RCCD-RSM). <i>Separations</i> , 2022, 9, 48.	2.4	0
2	An In Vitro Study of Saffron Carotenoids: The Effect of Crocin Extracts and Dimethylcrocin on Cancer Cell Lines. <i>Antioxidants</i> , 2022, 11, 1074.	5.1	3
3	Quantitative determination of aloin, antioxidant activity, and toxicity of <i>Aloe vera</i> leaf gel products from Greece. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 414-423.	3.5	24
4	Crocins, the Bioactive Components of <i>Crocus sativus</i> L., Counteract the Disrupting Effects of Anesthetic Ketamine on Memory in Rats. <i>Molecules</i> , 2021, 26, 528.	3.8	4
5	SPME-GC-MS and FTIR-ATR Spectroscopic Study as a Tool for Unifloral Common Greek Honey's Botanical Origin Identification. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3159.	2.5	12
6	Nutraceuticals-based therapeutic approach: recent advances to combat pathogenesis of Alzheimer's disease. <i>Expert Review of Neurotherapeutics</i> , 2021, 21, 625-642.	2.8	19
7	Unifloral Autumn Heather Honey from Indigenous Greek <i>Erica manipuliflora</i> Salisb.: SPME/GC-MS Characterization of the Volatile Fraction and Optimization of the Isolation Parameters. <i>Foods</i> , 2021, 10, 2487.	4.3	7
8	Greek Honey Authentication: Botanical Approach. <i>Encyclopedia</i> , 2021, 1, 1322-1333.	4.5	1
9	The GABAA-Benzodiazepine Receptor Antagonist Flumazenil Abolishes the Anxiolytic Effects of the Active Constituents of <i>Crocus sativus</i> L. Crocins in Rats. <i>Molecules</i> , 2020, 25, 5647.	3.8	4
10	Crocins from <i>Crocus sativus</i> L. in the Management of Hyperglycemia. In Vivo Evidence from Zebrafish. <i>Molecules</i> , 2020, 25, 5223.	3.8	10
11	Bioactivity and toxicity evaluation of infusions from selected Greek herbs. <i>Food Bioscience</i> , 2020, 35, 100598.	4.4	5
12	Crocins: The Active Constituents of <i>Crocus Sativus</i> L. Stigmas, Exert Significant Cytotoxicity on Tumor Cells In Vitro. <i>Current Cancer Therapy Reviews</i> , 2019, 15, 225-234.	0.3	1
13	Antioxidant Properties of <i>Crocus Sativus</i> L. and Its Constituents and Relevance to Neurodegenerative Diseases; Focus on Alzheimer's and Parkinson's Disease. <i>Current Neuropharmacology</i> , 2019, 17, 377-402.	2.9	62
14	Effects of the active constituents of <i>Crocus sativus</i> L. crocins and their combination with memantine on recognition memory in rats. <i>Behavioural Pharmacology</i> , 2018, 29, 400-412.	1.7	11
15	Crocins, the active constituents of <i>Crocus sativus</i> L., counteracted apomorphine-induced performance deficits in the novel object recognition task, but not novel object location task, in rats. <i>Neuroscience Letters</i> , 2017, 644, 37-42.	2.1	20
16	Comparative evaluation of an ISO 3632 method and an HPLC-DAD method for safranal quantity determination in saffron. <i>Food Chemistry</i> , 2017, 221, 838-843.	8.2	70
17	Special Issue "Saffron (<i>Crocus sativus</i> , L.): Omics and Other Techniques in Authenticity, Quality, and Bioactivity Studies". <i>Molecules</i> , 2017, 22, 10.	3.8	10
18	Crocins, the active constituents of <i>Crocus Sativus</i> L., counteracted ketamine-induced behavioural deficits in rats. <i>Psychopharmacology</i> , 2014, 231, 717-726.	3.1	60

#	ARTICLE	IF	CITATIONS
19	Total phenolic content, antioxidant activity and toxicity of aqueous extracts from selected Greek medicinal and aromatic plants. <i>Industrial Crops and Products</i> , 2014, 53, 46-54.	5.2	150
20	Determination of Saffron Quality by High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8068-8074.	5.2	89
21	Direct Determination of Rosmarinic Acid in Lamiaceae Herbs Using Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3235-3241.	5.2	26
22	Rapid determination of safranal in the quality control of saffron spice (<i>Crocus sativus</i> L.). <i>Food Chemistry</i> , 2011, 127, 369-373.	8.2	63
23	Generation of linalool derivatives in an artificial honey produced from bees fed with linalool-enriched sugar syrup. <i>European Food Research and Technology</i> , 2010, 231, 21-25.	3.3	12
24	Effects of mild temperature conditions during dehydration procedures on saffron quality parameters. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 719-725.	3.5	41
25	Botanical discrimination and classification of honey samples applying gas chromatography/mass spectrometry fingerprinting of headspace volatile compounds. <i>Food Chemistry</i> , 2010, 121, 856-862.	8.2	126
26	Changes in saffron volatile profile according to its storage time. <i>Food Research International</i> , 2010, 43, 1329-1334.	6.2	70
27	Worldwide market screening of saffron volatile composition. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1950-1954.	3.5	71
28	Effects of the active constituents of <i>Crocus sativus</i> L., crocins on recognition and spatial rats'™ memory. <i>Behavioural Brain Research</i> , 2007, 183, 141-146.	2.2	126
29	Interaction of tRNA with Safranal, Crocetin, and Dimethylcrocetin. <i>Journal of Biomolecular Structure and Dynamics</i> , 2007, 24, 537-545.	3.5	26
30	Crocetin, Dimethylcrocetin, and Safranal Bind Human Serum Albumin: Stability and Antioxidative Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 970-977.	5.2	175
31	Comparison of the Volatile Composition in Thyme Honeys from Several Origins in Greece. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8152-8157.	5.2	114
32	DNA Interaction with Saffron's Secondary Metabolites Safranal, Crocetin, and Dimethylcrocetin. <i>DNA and Cell Biology</i> , 2007, 26, 63-70.	1.9	63
33	Aroma investigation of unifloral Greek citrus honey using solid-phase microextraction coupled to gas chromatographic-mass spectrometric analysis. <i>Food Chemistry</i> , 2007, 100, 396-404.	8.2	119
34	Chemical composition of the essential oil from leaves of <i>Lippia citriodora</i> H.B.K. (Verbenaceae) at two developmental stages. <i>Biochemical Systematics and Ecology</i> , 2007, 35, 831-837.	1.3	97
35	Flavour compounds of Greek cotton honey. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1444-1452.	3.5	47
36	Qualitative Determination of Volatile Compounds and Quantitative Evaluation of Safranal and 4-Hydroxy-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde (HTCC) in Greek Saffron. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4515-4521.	5.2	147

#	ARTICLE	IF	CITATIONS
37	Characterization of Essential Oils from Lamiaceae Species by Fourier Transform Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2002, 50, 5503-5507.	5.2	103
38	FT-IR, FT-Raman spectroscopic study of carotenoids from saffron (<i>Crocus sativus</i> L.) and some derivatives. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 1998, 54, 651-657.	3.9	82
39	UV-Vis, FT-Raman, and ¹ H NMR Spectroscopies of cis-trans Carotenoids from Saffron (<i>Crocus sativus</i>) Tj ETQq1 1 0,784314 rgBT /Over	2.2	45
40	Isolation and Identification of the Aroma Components from Saffron (<i>Crocus sativus</i>). Journal of Agricultural and Food Chemistry, 1997, 45, 459-462.	5.2	169
41	Determination of saffron (<i>Crocus sativus</i> L.) components in crude plant extract using high-performance liquid chromatography-UV-visible photodiode-array detection-mass spectrometry. Journal of Chromatography A, 1995, 699, 107-118.	3.7	316
42	The structure of dimethylcrocetin. Journal of Chemical Crystallography, 1994, 24, 739-742.	1.1	13
43	Separation of picrocrocetin, cis-trans-crocins and safranal of saffron using high-performance liquid chromatography with photodiode-array detection. Journal of Chromatography A, 1994, 664, 55-61.	3.7	145