Apostolis A Koutinas

List of Publications by Year in descending order

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196 papers 9,844 citations

53 h-index 48187 88 g-index

201 all docs

201 docs citations

times ranked

201

8948 citing authors

#	Article	IF	CITATIONS
1	Prospects on bio-based 2,3-butanediol and acetoin production: Recent progress and advances. Biotechnology Advances, 2022, 54, 107783.	6.0	61
2	Integrated biorefinery development using winery waste streams for the production of bacterial cellulose, succinic acid and value-added fractions. Bioresource Technology, 2022, 343, 125989.	4.8	39
3	Enhanced 2,3-Butanediol production by mutant Enterobacter ludwigii using Brewers' spent grain hydrolysate: Process optimization for a pragmatic biorefinery loom. Chemical Engineering Journal, 2022, 427, 130851.	6.6	34
4	Renewable carbon opportunities in the production of succinic acid applying attributional and consequential modelling. Chemical Engineering Journal, 2022, 428, 132011.	6.6	13
5	Techno-economic risk assessment, life cycle analysis and life cycle costing for poly(butylene) Tj ETQq1 1 0.784314 Environment, 2022, 806, 150594.	1 rgBT /Ove 3.9	erlock 10 Tf 29
6	Techno-economic evaluation and life cycle assessment of a biorefinery using winery waste streams for the production of succinic acid and value-added co-products. Bioresource Technology, 2022, 348, 126295.	4.8	27
7	Valorization of the organic fraction of municipal solid waste for fumaric acid production and electrochemical membrane extraction using Candida blankii. Bioresource Technology Reports, 2022, 17, 100900.	1.5	O
8	Effect of a Carotenoid Extract from Citrus reticulata By-Products on the Immune-Oxidative Status of Broilers. Antioxidants, 2022, 11, 144.	2.2	9
9	The Effect of Terpenoid Compounds on the Formation of Advanced Glycation Endproducts (AGEs) in Model Systems. Applied Sciences (Switzerland), 2022, 12, 908.	1.3	1
10	Techno-economic evaluation and life-cycle assessment of integrated biorefineries within a circular bioeconomy concept., 2022,, 541-556.		1
11	Volatile Organic Compounds and 16S Metabarcoding in Ice-Stored Red Seabream Pagrus major. Foods, 2022, 11, 666.	1.9	5
12	Sustainable arabitol production by a newly isolated Debaryomyces prosopidis strain cultivated on biodiesel-derived glycerol. Carbon Resources Conversion, 2022, 5, 92-99.	3.2	18
13	Chemical Profiling, Bioactivity Evaluation and the Discovery of a Novel Biopigment Produced by Penicillium purpurogenum CBS 113139. Molecules, 2022, 27, 69.	1.7	5
14	Biorefinery development, techno-economic evaluation and environmental impact analysis for the conversion of the organic fraction of municipal solid waste into succinic acid and value-added fractions. Bioresource Technology, 2022, 354, 127172.	4.8	22
15	Development of biodegradable films using sunflower protein isolates and bacterial nanocellulose as innovative food packaging materials for fresh fruit preservation. Scientific Reports, 2022, 12, 6935.	1.6	16
16	Coproduction of Microbial Oil and Carotenoids within the Circular Bioeconomy Concept: A Sequential Solid-State and Submerged Fermentation Approach. Fermentation, 2022, 8, 258.	1.4	8
17	Nanocellulose Production from Different Sources and Their Self-Assembly in Composite Materials. , 2022, , 51-82.		0
18	Fed-batch bioprocess development for astaxanthin production by Xanthophyllomyces dendrorhous based on the utilization of Prosopis sp. pods extract. Biochemical Engineering Journal, 2021, 166, 107844.	1.8	12

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19	Microbiological assessment of aerobically stored horse fillets through predictive microbiology and metabolomic approach. Meat Science, 2021, 172, 108323.	2.7	12
20	Corinthian currants finishing side-stream: Chemical characterization, volatilome, and valorisation through wine and baker's yeast production-technoeconomic evaluation. Food Chemistry, 2021, 342, 128161.	4.2	12
21	Succinic acid production from pulp and paper industry waste: A transcriptomic approach. Journal of Biotechnology, 2021, 325, 250-260.	1.9	8
22	Valorization of fruit processing by-product streams into integrated biorefinery concepts: extraction of value-added compounds and bioconversion to chemicals. , 2021, , 927-945.		2
23	Bioprocess Development for 2,3â€Butanediol Production by <i>Paenibacillus</i> Åe‰Strains. ChemBioEng Reviews, 2021, 8, 44-62.	2.6	23
24	Biodiesel production using microbial lipids derived from food waste discarded by catering services. Bioresource Technology, 2021, 323, 124597.	4.8	42
25	Techno-economic evaluation and life-cycle assessment of poly(3-hydroxybutyrate) production within a biorefinery concept using sunflower-based biodiesel industry by-products. Bioresource Technology, 2021, 326, 124711.	4.8	29
26	Microbiological and Chemical Properties of Chokeberry Juice Fermented by Novel Lactic Acid Bacteria with Potential Probiotic Properties during Fermentation at 4 \hat{A}° C for 4 Weeks. Foods, 2021, 10, 768.	1.9	30
27	Enzymatic production of isopropyl and 2-ethylhexyl esters using \hat{l}^3 -linolenic acid rich fungal oil produced from spent sulphite liquor. Biochemical Engineering Journal, 2021, 169, 107956.	1.8	10
28	Volatile Composition of Industrially Fermented Table Olives from Greece. Foods, 2021, 10, 1000.	1.9	12
29	Current and new Green Deal solutions for sustainable food processing. Current Opinion in Environmental Science and Health, 2021, 21, 100244.	2.1	7
30	Bioprocess Development for 2,3-Butanediol Production from Crude Glycerol and Conceptual Process Design for Aqueous Conversion into Methyl Ethyl Ketone. ACS Sustainable Chemistry and Engineering, 2021, 9, 8692-8705.	3.2	8
31	Volatile Profiling of Pleurotus eryngii and Pleurotus ostreatus Mushrooms Cultivated on Agricultural and Agro-Industrial By-Products. Foods, 2021, 10, 1287.	1.9	21
32	Integrated Fermentative Production and Downstream Processing of 2,3-Butanediol from Sugarcane Bagasse-Derived Xylose by Mutant Strain of <i>Enterobacter ludwigii</i> . ACS Sustainable Chemistry and Engineering, 2021, 9, 10381-10391.	3.2	17
33	Optimization of fermentation medium for succinic acid production using Basfia succiniciproducens. Environmental Technology and Innovation, 2021, 24, 101914.	3.0	13
34	Antioxidant Status of Broiler Chickens Fed Diets Supplemented with Vinification By-Products: A Valorization Approach. Antioxidants, 2021, 10, 1250.	2.2	14
35	Valorisation of grape stalks and pomace for the production of bio-based succinic acid by Actinobacillus succinogenes. Industrial Crops and Products, 2021, 168, 113578.	2.5	41
36	Volumetric oxygen transfer coefficient as fermentation control parameter to manipulate the production of either acetoin or D-2,3-butanediol using bakery waste. Bioresource Technology, 2021, 335, 125155.	4.8	24

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37	Bioprocess development using organic biowaste and sustainability assessment of succinic acid production with engineered Yarrowia lipolytica strain. Biochemical Engineering Journal, 2021, 174, 108099.	1.8	27
38	Immune-Related Gene Expression Profiling of Broiler Chickens Fed Diets Supplemented with Vinification Byproducts: A Valorization Approach II. Animals, 2021, 11, 3038.	1.0	3
39	Restructuring the sunflower-based biodiesel industry into a circular bio-economy business model converting sunflower meal and crude glycerol into succinic acid and value-added co-products. Biomass and Bioenergy, 2021, 155, 106265.	2.9	11
40	Bioconversions of Biodiesel-Derived Glycerol into Sugar Alcohols by Newly Isolated Wild-Type Yarrowia lipolytica Strains. Reactions, 2021, 2, 499-513.	0.9	6
41	Vinegar Production from Corinthian Currants Finishing Side-Stream: Development and Comparison of Methods Based on Immobilized Acetic Acid Bacteria. Foods, 2021, 10, 3133.	1.9	11
42	Spoilage Investigation of Chill Stored Meagre (Argyrosomus regius) Using Modern Microbiological and Analytical Techniques. Foods, 2021, 10, 3109.	1.9	7
43	Valorisation of sugarcane molasses for the production of microbial lipids via fermentation of two <i>Rhodosporidium</i> strains for enzymatic synthesis of polyol esters. Journal of Chemical Technology and Biotechnology, 2020, 95, 402-407.	1.6	35
44	Valorization of Zante currant sideâ€streams for the production of phenolicâ€fich extract and bacterial cellulose: a novel biorefinery concept. Journal of Chemical Technology and Biotechnology, 2020, 95, 427-438.	1.6	20
45	Functional pomegranate beverage production by fermentation with a novel synbiotic L. paracasei biocatalyst. Food Chemistry, 2020, 308, 125658.	4.2	46
46	Hybridised sustainability metrics for use in life cycle assessment of bio-based products: resource efficiency and circularity. Green Chemistry, 2020, 22, 803-813.	4.6	45
47	Techno-economic analysis and life cycle assessment of heterotrophic yeast-derived single cell oil production process. Fuel, 2020, 264, 116839.	3.4	32
48	Estimation of volumetric mass transfer coefficient (kLa)—Review of classical approaches and contribution of a novel methodology. Biochemical Engineering Journal, 2020, 155, 107458.	1.8	22
49	A simple and efficient model for calculating fixed capital investment and utilities consumption of large-scale biotransformation processes. Biochemical Engineering Journal, 2020, 154, 107462.	1.8	11
50	Risk assessment modeling of bio-based chemicals economics based on Monte-Carlo simulations. Chemical Engineering Research and Design, 2020, 163, 273-280.	2.7	23
51	Lipid Production by Yeasts Growing on Commercial Xylose in Submerged Cultures with Process Water Being Partially Replaced by Olive Mill Wastewaters. Processes, 2020, 8, 819.	1.3	23
52	Inventory of food processing side streams in European Union and prospects for biorefinery development., 2020,, 181-199.		9
53	Valorization of low-cost, carbon-rich substrates by edible ascomycetes and basidiomycetes grown on liquid cultures. FEMS Microbiology Letters, 2020, 367, .	0.7	12
54	Varietal and Geographical Discrimination of Greek Monovarietal Extra Virgin Olive Oils Based on Squalene, Tocopherol, and Fatty Acid Composition. Molecules, 2020, 25, 3818.	1.7	21

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55	Spoilage Potential of Pseudomonas (P. fragi, P. putida) and LAB (Leuconostoc mesenteroides,) Tj ETQq1 1 0.7843	14 rgBT /C 1.9	Overlock 10 38
56	GC/MS and Data Analytics. Foods, 2020, 9, 633. Molecular Characterization and Enological Potential of A High Lactic Acid-Producing Lachancea thermotolerans Vineyard Strain. Foods, 2020, 9, 595.	1.9	28
57	Integrated biorefinery development for the extraction of value-added components and bacterial cellulose production from orange peel waste streams. Renewable Energy, 2020, 160, 944-954.	4.3	64
58	Nutrient Composition and Fatty Acid and Protein Profiles of Selected Fish By-Products. Foods, 2020, 9, 190.	1.9	40
59	Sustainable production of bio-based chemicals and polymers via integrated biomass refining and bioprocessing in a circular bioeconomy context. Bioresource Technology, 2020, 307, 123093.	4.8	104
60	Olive Oil Oleogel Formulation Using Wax Esters Derived from Soybean Fatty Acid Distillate. Biomolecules, 2020, 10, 106.	1.8	27
61	Food waste from restaurant sector – Characterization for biorefinery approach. Bioresource Technology, 2020, 301, 122779.	4.8	44
62	Volatilome of Chill-Stored European Seabass (Dicentrarchus labrax) Fillets and Atlantic Salmon (Salmo salar) Slices under Modified Atmosphere Packaging. Molecules, 2020, 25, 1981.	1.7	25
63	Gas Chromatography–Mass Spectrometry-Based Metabolite Profiling for the Assessment of Freshness in Gilthead Sea Bream (Sparus aurata). Foods, 2020, 9, 464.	1.9	13
64	Evaluation of organic fractions of municipal solid waste as renewable feedstock for succinic acid production. Biotechnology for Biofuels, 2020, 13, 72.	6.2	47
65	Elucidation of the Volatilome of Packaged Spanish-Style Green Olives of Conservolea and Halkidiki Varieties Using SPME-GC/MS. Proceedings (mdpi), 2020, 70, .	0.2	6
66	Indigenous Yeast Interactions in Dual-Starter Fermentations May Improve the Varietal Expression of Moschofilero Wine. Frontiers in Microbiology, 2019, 10, 1712.	1.5	20
67	Biorefinery Engineering. , 2019, , 879-892.		O
68	Enzymatic synthesis of bio-based wax esters from palm and soybean fatty acids using crude lipases produced on agricultural residues. Industrial Crops and Products, 2019, 139, 111499.	2.5	21
69	Isolation, identification and screening of yeasts towards their ability to assimilate biodieselâ€derived crude glycerol: microbial production of polyols, endopolysaccharides and lipid. Journal of Applied Microbiology, 2019, 127, 1080-1100.	1.4	41
70	Extraction of Phenolic Compounds from Palm Oil Processing Residues and Their Application as Antioxidants. Food Technology and Biotechnology, 2019, 57, 29-38.	0.9	46
71	Evaluation of 1,3-propanediol production by twoCitrobacter freundiistrains using crude glycerol and soybean cake hydrolysate. Environmental Science and Pollution Research, 2019, 26, 35523-35532.	2.7	30
72	Bioprocess development for the production of novel oleogels from soybean and microbial oils. Food Research International, 2019, 126, 108684.	2.9	28

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73	Effect of Salt Addition upon the Production of Metabolic Compounds by Yarrowia lipolytica Cultivated on Biodiesel-Derived Glycerol Diluted with Olive-Mill Wastewaters. Energies, 2019, 12, 3649.	1.6	23
74	Investigation of Anthocyanins Stability from Pomegranate Juice (Punica Granatum L. Cv Ermioni) under a Simulated Digestion Process. Medicines (Basel, Switzerland), 2019, 6, 90.	0.7	17
75	Development of a Circular Oriented Bioprocess for Microbial Oil Production Using Diversified Mixed Confectionery Side-Streams. Foods, 2019, 8, 300.	1.9	24
76	Optimisation of 2,3-butanediol production by Enterobacter ludwigii using sugarcane molasses. Biochemical Engineering Journal, 2019, 152, 107370.	1.8	31
77	A volatilomics approach for off-line discrimination of minced beef and pork meat and their admixture using HS-SPME GC/MS in tandem with multivariate data analysis. Meat Science, 2019, 151, 43-53.	2.7	65
78	Development of Microbial Oil Wax-Based Oleogel with Potential Application in Food Formulations. Food and Bioprocess Technology, 2019, 12, 899-909.	2.6	22
79	Direct electrochemical extraction increases microbial succinic acid production from spent sulphite liquor. Green Chemistry, 2019, 21, 2401-2411.	4.6	19
80	Bioprocess development for (2R,3R)â€butanediol and acetoin production using very high polarity cane sugar and sugarcane molasses by a <i>Bacillus amyloliquefaciens</i> strain. Journal of Chemical Technology and Biotechnology, 2019, 94, 2167-2177.	1.6	20
81	Restructuring the Conventional Sugar Beet Industry into a Novel Biorefinery: Fractionation and Bioconversion of Sugar Beet Pulp into Succinic Acid and Value-Added Coproducts. ACS Sustainable Chemistry and Engineering, 2019, 7, 6569-6579.	3.2	70
82	Food waste: Challenges and opportunities for enhancing the emerging bio-economy. Journal of Cleaner Production, 2019, 221, 10-16.	4.6	133
83	Downstream separation and purification of succinic acid from fermentation broths using spent sulphite liquor as feedstock. Separation and Purification Technology, 2019, 209, 666-675.	3.9	40
84	A newly isolated <i>Enterobacter </i> sp. strain produces 2,3-butanediol during its cultivation on low-cost carbohydrate-based substrates. FEMS Microbiology Letters, 2019, 366, .	0.7	13
85	Life cycle assessment of bioprocessing schemes for poly(3-hydroxybutyrate) production using soybean oil and sucrose as carbon sources. Resources, Conservation and Recycling, 2019, 141, 317-328.	5. 3	57
86	Production of Added-Value Chemical Compounds through Bioconversions of Olive-Mill Wastewaters Blended with Crude Glycerol by a Yarrowia lipolytica Strain. Molecules, 2019, 24, 222.	1.7	61
87	Biodegradation and toxicity of emerging contaminants: Isolation of an exopolysaccharide-producing Sphingomonas sp. for ionic liquids bioremediation. Journal of Hazardous Materials, 2019, 365, 88-96.	6.5	23
88	Improvement on bioprocess economics for 2,3-butanediol production from very high polarity cane sugar via optimisation of bioreactor operation. Bioresource Technology, 2019, 274, 343-352.	4.8	32
89	Enzymatic esterification of palm fatty-acid distillate for the production of polyol esters with biolubricant properties. Industrial Crops and Products, 2018, 116, 90-96.	2.5	74
90	Orange processing waste valorisation for the production of bio-based pigments using the fungal strains Monascus purpureus and Penicillium purpurogenum. Journal of Cleaner Production, 2018, 185, 882-890.	4.6	86

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91	Fumaric acid production using renewable resources from biodiesel and cane sugar production processes. Environmental Science and Pollution Research, 2018, 25, 35960-35970.	2.7	42
92	Solid-State Fermentation for the Production of Proteases and Amylases and Their Application in Nutrient Medium Production., 2018,, 185-210.		4
93	Comparison of Different Compressed Fluids for Residual Oil Extraction from Palm Kernel Cake. Waste and Biomass Valorization, 2018, 9, 265-271.	1.8	2
94	Refining of wine lees and cheese whey for the production of microbial oil, polyphenolâ€rich extracts and valueâ€ndded coâ€products. Journal of Chemical Technology and Biotechnology, 2018, 93, 257-268.	1.6	51
95	Valorisation of fruit and vegetable waste from open markets for the production of 2,3-butanediol. Food and Bioproducts Processing, 2018, 108, 27-36.	1.8	32
96	TREATMENT OF WASTEWATER WITH HIGH FAT CONTENT EMPLOYING AN ENZYME POOL AND BIOSURFACTANT: TECHNICAL AND ECONOMIC FEASIBILITY. Brazilian Journal of Chemical Engineering, 2018, 35, 531-542.	0.7	17
97	Assessment of Volatile Compounds Evolution, Antioxidant Activity, and Total Phenolics Content during Cold Storage of Pomegranate Beverage Fermented by Lactobacillus paracasei K5. Fermentation, 2018, 4, 95.	1.4	9
98	Synthesis and Characterization of Bacterial Cellulose from Citrus-Based Sustainable Resources. ACS Omega, 2018, 3, 10365-10373.	1.6	58
99	The use of indigenous Saccharomyces cerevisiae and Starmerella bacillaris strains as a tool to create chemical complexity in local wines. Food Research International, 2018, 111, 498-508.	2.9	47
100	Biodiversity and Enological Potential of Non-Saccharomyces Yeasts from Nemean Vineyards. Fermentation, 2018, 4, 32.	1.4	14
101	Bioprocess development for biolubricant production using microbial oil derived via fermentation from confectionery industry wastes. Bioresource Technology, 2018, 267, 311-318.	4.8	65
102	Valorization of spent sulphite liquor for succinic acid production via continuous fermentation system. Biochemical Engineering Journal, 2018, 137, 262-272.	1.8	22
103	<i>Rhodosporidium toruloides</i> cultivated in NaClâ€enriched glucoseâ€based media: Adaptation dynamics and lipid production. Engineering in Life Sciences, 2017, 17, 237-248.	2.0	68
104	Conversion of biodieselâ€derived glycerol into biotechnological products of industrial significance by yeast and fungal strains. Engineering in Life Sciences, 2017, 17, 262-281.	2.0	84
105	Production of addedâ€value metabolites by <i>Yarrowia lipolytica</i> growing in olive mill wastewaterâ€based media under aseptic and nonâ€aseptic conditions. Engineering in Life Sciences, 2017, 17, 695-709.	2.0	75
106	Succinic acid production by immobilized cultures using spent sulphite liquor as fermentation medium. Bioresource Technology, 2017, 238, 214-222.	4.8	32
107	Production of secondary metabolites through glycerol fermentation under carbonâ€excess conditions by the yeasts <i>Yarrowia lipolytica</i> and <i>Rhodosporidium toruloides</i> European Journal of Lipid Science and Technology, 2017, 119, 1600507.	1.0	71
108	Stability of double emulsions with PGPR, bacterial cellulose and whey protein isolate. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 522, 445-452.	2.3	35

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109	Ultrasound-assisted extraction of bioactive compounds from palm pressed fiber with high antioxidant and photoprotective activities. Ultrasonics Sonochemistry, 2017, 36, 362-366.	3.8	28
110	Lipid production and characterization by <i>Mortierella </i> (<i>Umbelopsis </i>) <i>isabellina </i> cultivated on lignocellulosic sugars. Journal of Applied Microbiology, 2017, 123, 1461-1477.	1.4	49
111	Bioactivity of Epigallocatechin Gallate Nanoemulsions Evaluated in Mice Model. Journal of Medicinal Food, 2017, 20, 923-931.	0.8	16
112	Production of wax esters via microbial oil synthesis from food industry waste and by-product streams. Bioresource Technology, 2017, 245, 274-282.	4.8	53
113	Lactic acid fermentation modelling of Streptococcus thermophilus YI-B1 and Lactobacillus casei Shirota using food waste derived media. Biochemical Engineering Journal, 2017, 127, 97-109.	1.8	26
114	A roadmap towards a circular and sustainable bioeconomy through waste valorization. Current Opinion in Green and Sustainable Chemistry, 2017, 8, 18-23.	3.2	213
115	Valorization of By-Products from Palm Oil Mills for the Production of Generic Fermentation Media for Microbial Oil Synthesis. Applied Biochemistry and Biotechnology, 2017, 181, 1241-1256.	1.4	25
116	Optimal design of upstream processes in biotransformation technologies. Bioresource Technology, 2017, 224, 509-514.	4.8	21
117	Effect of osmotic dehydration of olives as pre-fermentation treatment and partial substitution of sodium chloride by monosodium glutamate in the fermentation profile of Kalamata natural black olives. Food Microbiology, 2017, 63, 72-83.	2.1	10
118	Microbial oil production from various carbon sources by newly isolated oleaginous yeasts. Engineering in Life Sciences, 2017, 17, 333-344.	2.0	45
119	Magnetically modified bacterial cellulose: A promising carrier for immobilization of affinity ligands, enzymes, and cells. Materials Science and Engineering C, 2017, 71, 214-221.	3.8	25
120	Biotechnological Production of Fumaric Acid: The Effect of Morphology of Rhizopus arrhizus NRRL 2582. Fermentation, 2017, 3, 33.	1.4	26
121	Techno-Economic Evaluation of Refining of Food Supply Chain Wastes for the Production of Chemicals and Biopolymers. , 2017, , 147-164.		2
122	Production of fuels from microbial oil using oleaginous microorganisms. , 2016, , 201-236.		9
123	Pretreatment of spent sulphite liquor via ultrafiltration and nanofiltration for bio-based succinic acid production. Journal of Biotechnology, 2016, 233, 95-105.	1.9	34
124	Extraction of phenolic compounds and succinic acid production from spent sulphite liquor. Journal of Chemical Technology and Biotechnology, 2016, 91, 2751-2760.	1.6	29
125	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.	4.8	29
126	Valorization of bakery waste for biocolorant and enzyme production by Monascus purpureus. Journal of Biotechnology, 2016, 231, 55-64.	1.9	62

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127	Actinobacillus succinogenes: Advances on succinic acid production and prospects for development of integrated biorefineries. Biochemical Engineering Journal, 2016, 112, 285-303.	1.8	138
128	Techno-economic evaluation of wine lees refining for the production of value-added products. Biochemical Engineering Journal, 2016, 116, 157-165.	1.8	46
129	Downstream separation of poly(hydroxyalkanoates) using crude enzyme consortia produced via solid state fermentation integrated in a biorefinery concept. Food and Bioproducts Processing, 2016, 100, 323-334.	1.8	40
130	Modelling succinic acid fermentation using a xylose based substrate. Biochemical Engineering Journal, 2016, 114, 26-41.	1.8	45
131	Succinic acid production by <i>Actinobacillus succinogenes</i> from batch fermentation of mixed sugars. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1117-1130.	1.4	42
132	A mathematical programming formulation for biorefineries technology selection. Biochemical Engineering Journal, 2016, 116, 135-145.	1.8	10
133	Bacterial cellulose as stabilizer of o/w emulsions. Food Hydrocolloids, 2016, 53, 225-232.	5.6	150
134	Valorisation of side streams from wheat milling and confectionery industries for consolidated production and extraction of microbial lipids. Food Chemistry, 2016, 198, 85-92.	4.2	34
135	Extraction of bioactive compounds from palm (Elaeis guineensis) pressed fiber using different compressed fluids. Journal of Supercritical Fluids, 2016, 112, 51-56.	1.6	28
136	Techno-economic evaluation of a complete bioprocess for 2,3-butanediol production from renewable resources. Bioresource Technology, 2016, 204, 55-64.	4.8	96
137	Bacterial Cellulose Production from Industrial Waste and by-Product Streams. International Journal of Molecular Sciences, 2015, 16, 14832-14849.	1.8	235
138	Oleaginous yeast <i>Cryptococcus curvatus</i> exhibits interplay between biosynthesis of intracellular sugars and lipids. European Journal of Lipid Science and Technology, 2015, 117, 657-672.	1.0	68
139	Wine lees valorization: Biorefinery development including production of a generic fermentation feedstock employed for poly(3-hydroxybutyrate) synthesis. Food Research International, 2015, 73, 81-87.	2.9	83
140	Lipid production by yeasts growing on biodiesel-derived crude glycerol: strain selection and impact of substrate concentration on the fermentation efficiency. Journal of Applied Microbiology, 2015, 118, 911-927.	1.4	126
141	Integrated sunflower-based biorefinery for the production of antioxidants, protein isolate and poly(3-hydroxybutyrate). Industrial Crops and Products, 2015, 71, 106-113.	2.5	45
142	Biorefining of by-product streams from sunflower-based biodiesel production plants for integrated synthesis of microbial oil and value-added co-products. Bioresource Technology, 2015, 190, 57-65.	4.8	76
143	Liquid–Liquid Extraction of Phenolic Compounds from Spent Sulphite Liquor. Waste and Biomass Valorization, 2015, 6, 1149-1159.	1.8	25
144	Olive oil emulsions formed by catastrophic phase inversion using bacterial cellulose and whey protein isolate. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 486, 203-210.	2.3	14

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145	The dynamics of the HS/SPME–GC/MS as a tool to assess the spoilage of minced beef stored under different packaging and temperature conditions. International Journal of Food Microbiology, 2015, 193, 51-58.	2.1	109
146	Food Waste and Byproduct Valorization through Bio-processing: Opportunities and Challenges. BioResources, 2014, 9, 5774-5777.	0.5	16
147	Bioenergy Technology and Food Industry Waste Valorization for Integrated Production of Polyhydroxyalkanoates., 2014,, 419-433.		5
148	Biorefinery development through utilization of biodiesel industry by-products as sole fermentation feedstock for 1,3-propanediol production. Bioresource Technology, 2014, 159, 167-175.	4.8	42
149	Performance of two potential probiotic Lactobacillus strains from the olive microbiota as starters in the fermentation of heat shocked green olives. International Journal of Food Microbiology, 2014, 171, 68-76.	2.1	50
150	The potential for agro-industrial waste utilization using oleaginous yeast for the production of biodiesel. Fuel, 2014, 123, 33-42.	3.4	150
151	Aerated vs non-aerated conversions of molasses and olive mill wastewaters blends into bioethanol by Saccharomyces cerevisiae under non-aseptic conditions. Industrial Crops and Products, 2014, 56, 83-93.	2.5	56
152	Design and techno-economic evaluation of microbial oil production as a renewable resource for biodiesel and oleochemical production. Fuel, 2014, 116, 566-577.	3.4	301
153	Valorization of industrial waste and by-product streams via fermentation for the production of chemicals and biopolymers. Chemical Society Reviews, 2014, 43, 2587.	18.7	437
154	Current and future trends in food waste valorization for the production of chemicals, materials and fuels: a global perspective. Biofuels, Bioproducts and Biorefining, 2014, 8, 686-715.	1.9	148
155	Formulation of fermentation media from flour-rich waste streams for microbial lipid production by Lipomyces starkeyi. Journal of Biotechnology, 2014, 189, 36-45.	1.9	91
156	Microbiological spoilage and investigation of volatile profile during storage of sea bream fillets under various conditions. International Journal of Food Microbiology, 2014, 189, 153-163.	2.1	132
157	Sunflower-based biorefinery: Poly(3-hydroxybutyrate) and poly(3-hydroxybutyrate- co) Tj ETQq1 1 0.784314 rgBT Technology, 2014, 172, 121-130.	/Overlock 4.8	10 Tf 50 2 60
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