

Vlasios Goulas

List of Publications by Year in descending order

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52
papers

2,113
citations

279487

23
h-index

233125

45
g-index

52
all docs

52
docs citations

52
times ranked

3187
citing authors

#	ARTICLE	IF	CITATIONS
1	A Knowledge Base for The Recovery of Natural Phenols with Different Solvents. International Journal of Food Properties, 2013, 16, 382-396.	1.3	239
2	Berry antioxidants: small fruits providing large benefits. Journal of the Science of Food and Agriculture, 2014, 94, 825-833.	1.7	192
3	Phytochemicals in olive leaf extracts and their antiproliferative activity against cancer and endothelial cells. Molecular Nutrition and Food Research, 2009, 53, 600-608.	1.5	178
4	Exploring the phytochemical content and the antioxidant potential of Citrus fruits grown in Cyprus. Food Chemistry, 2012, 131, 39-47.	4.2	172
5	Functional Components of Carob Fruit: Linking the Chemical and Biological Space. International Journal of Molecular Sciences, 2016, 17, 1875.	1.8	101
6	Effect of drying method on the phenolic content and antioxidant capacity of spearmint. Czech Journal of Food Sciences, 2013, 31, 509-513.	0.6	95
7	Ozone-induced kiwifruit ripening delay is mediated by ethylene biosynthesis inhibition and cell wall dismantling regulation. Plant Science, 2014, 229, 76-85.	1.7	93
8	Sulfur dioxide fumigation alone or in combination with CO ₂ -enriched atmosphere extends the market life of highbush blueberry fruit. Postharvest Biology and Technology, 2012, 67, 84-91.	2.9	77
9	Contribution of Flavonoids to the Overall Radical Scavenging Activity of Olive (<i>Olea europaea</i>) Tj ETQq1 1 0.784314 rgBT /Ove 2.4	2.4	75
10	Drying Technologies: Vehicle to High-Quality Herbs. Food Engineering Reviews, 2016, 8, 164-180.	3.1	69
11	HPLC-SPE-NMR Characterization of Major Metabolites in <i>Salvia fruticosa</i> Mill. Extract with Antifungal Potential: Relevance of Carnosic Acid, Carnosol, and Hispidulin. Journal of Agricultural and Food Chemistry, 2015, 63, 457-463.	2.4	53
12	Functional stability of goats' milk yoghurt supplemented with Pistacia atlantica resin extracts and Saccharomyces boulardii. International Journal of Dairy Technology, 2020, 73, 134-143.	1.3	45
13	¹ H NMR Metabolic Fingerprinting to Probe Temporal Postharvest Changes on Qualitative Attributes and Phytochemical Profile of Sweet Cherry Fruit. Frontiers in Plant Science, 2015, 6, 959.	1.7	44
14	Metabolic and transcriptional elucidation of the carotenoid biosynthesis pathway in peel and flesh tissue of loquat fruit during on-tree development. BMC Plant Biology, 2017, 17, 102.	1.6	40
15	Utilization of Carob Fruit as Sources of Phenolic Compounds with Antioxidant Potential: Extraction Optimization and Application in Food Models. Foods, 2020, 9, 20.	1.9	40
16	Phytochemical content, antioxidants and cell wall metabolism of two loquat (<i>Eriobotrya japonica</i>) cultivars under different storage regimes. Food Chemistry, 2014, 155, 227-234.	4.2	38
17	Edible coating composed of chitosan and <i>Salvia fruticosa</i> Mill. extract for the control of grey mould of table grapes. Journal of the Science of Food and Agriculture, 2017, 97, 452-460.	1.7	37
18	The appraisal of qualitative parameters and antioxidant contents during postharvest peach fruit ripening underlines the genotype significance. Postharvest Biology and Technology, 2016, 115, 142-150.	2.9	34

#	ARTICLE	IF	CITATIONS
19	Dynamic changes in targeted phenolic compounds and antioxidant potency of carob fruit (<i>Ceratonia</i>) Tj ETQq1 1 0,784314 rgBT /Ove	2.5	34
20	The effect of postharvest ripening on strawberry bioactive composition and antioxidant potential. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1907-1914.	1.7	32
21	Exploring the antioxidant potential of <i>Teucrium polium</i> extracts by HPLC-SPE-NMR and on-line radical-scavenging activity detection. <i>LWT - Food Science and Technology</i> , 2012, 46, 104-109.	2.5	31
22	Towards an Efficient Protocol for the Determination of Triterpenic Acids in Olive Fruit: A Comparative Study of Drying and Extraction Methods. <i>Phytochemical Analysis</i> , 2012, 23, 444-449.	1.2	29
23	Evaluation of the phytochemical content, antioxidant activity and antimicrobial properties of mountain tea (<i>Sideritis syriaca</i>) decoction. <i>Journal of Functional Foods</i> , 2014, 6, 248-258.	1.6	28
24	Identification and mycotoxigenic capacity of fungi associated with pre- and postharvest fruit rots of pomegranates in Greece and Cyprus. <i>International Journal of Food Microbiology</i> , 2015, 208, 84-92.	2.1	25
25	Regulation of On-Tree Vitamin E Biosynthesis in Olive Fruit during Successive Growing Years: The Impact of Fruit Development and Environmental Cues. <i>Frontiers in Plant Science</i> , 2016, 7, 1656.	1.7	24
26	Antioxidant and Antimicrobial Effects of <i>Pistacia lentiscus</i> L. Extracts in Pork Sausages. <i>Food Technology and Biotechnology</i> , 2015, 53, 472-478.	0.9	20
27	Health-Promoting Effects of <i>Pistacia</i> Resins: Recent Advances, Challenges, and Potential Applications in the Food Industry. <i>Food Reviews International</i> , 2015, 31, 1-12.	4.3	20
28	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of 'Xynisteri'™ grape (<i>Vitis vinifera</i>) must. <i>Postharvest Biology and Technology</i> , 2018, 135, 114-122.	2.9	17
29	Implication of Dietary Iron-Chelating Bioactive Compounds in Molecular Mechanisms of Oxidative Stress-Induced Cell Ageing. <i>Antioxidants</i> , 2021, 10, 491.	2.2	16
30	Temporal analysis reveals a key role for VTE5 in vitamin E biosynthesis in olive fruit during on-tree development. <i>Frontiers in Plant Science</i> , 2015, 6, 871.	1.7	15
31	Metabolic fingerprinting of must obtained from sun-dried grapes of two indigenous Cypriot cultivars destined for the production of 'Commandaria'™: A protected designation of origin product. <i>Food Research International</i> , 2017, 100, 469-476.	2.9	15
32	Benefits of the Use of Lactic Acid Bacteria Starter in Green Cracked Cypriot Table Olives Fermentation. <i>Foods</i> , 2020, 9, 17.	1.9	15
33	Deciphering the interplay among genotype, maturity stage and low-temperature storage on phytochemical composition and transcript levels of enzymatic antioxidants in <i>Prunus persica</i> fruit. <i>Plant Physiology and Biochemistry</i> , 2017, 119, 189-199.	2.8	14
34	Classification, Biotransformation and Antioxidant Activity of Olive Fruit Biophenols: A Review. <i>Current Bioactive Compounds</i> , 2012, 8, 232-239.	0.2	13
35	Impact of Thermal Processing Methods on Polyphenols and Antioxidant Activity of Olive Oil Polar Fraction. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1919-1924.	0.9	12
36	Antioxidant Phytochemicals in Fresh Produce: Exploitation of Genotype Variation and Advancements in Analytical Protocols. <i>Frontiers in Chemistry</i> , 2018, 5, 95.	1.8	12

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37	Straw Wine Melanoidins as Potential Multifunctional Agents: Insight into Antioxidant, Antibacterial, and Angiotensin-I-Converting Enzyme Inhibition Effects. <i>Biomedicines</i> , 2018, 6, 83.	1.4	11
38	Valorization of Carob Fruit Residues for the Preparation of Novel Bi-Functional Polyphenolic Coating for Food Packaging Applications. <i>Molecules</i> , 2019, 24, 3162.	1.7	11
39	Genotype-dependent regulation of vitamin E biosynthesis in olive fruits as revealed through metabolic and transcriptional profiles. <i>Plant Biology</i> , 2019, 21, 604-614.	1.8	11
40	Cell wall modifications and ethylene-induced tolerance to non-chilling peel pitting in citrus fruit. <i>Plant Science</i> , 2013, 210, 46-52.	1.7	10
41	Dietary Antioxidants in the Mediterranean Diet. <i>Antioxidants</i> , 2021, 10, 1213.	2.2	10
42	Introducing the concept of sono-chemical potential: A phenomenological model for ultrasound assisted extraction. <i>Journal of Food Engineering</i> , 2014, 120, 191-196.	2.7	9
43	Comparative polyphenolic antioxidant profile and quality of traditional apple cultivars as affected by cold storage. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2037-2044.	1.3	9
44	The impact of genotype and harvesting day on qualitative attributes, postharvest performance and bioactive content of loquat fruit. <i>Scientia Horticulturae</i> , 2020, 263, 108891.	1.7	8
45	Influence of Air-Drying on the Quality Characteristics of Spearmint: Effects of Air Temperature and Velocity. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12817.	0.9	7
46	The Potential of Sun-Dried Grape Pomace as a Multi-Functional Ingredient for Herbal Infusion: Effects of Brewing Parameters on Composition and Bioactivity. <i>Antioxidants</i> , 2021, 10, 586.	2.2	7
47	Leaf removal at veraison stage differentially affects qualitative attributes and bioactive composition of fresh and dehydrated grapes of two indigenous Cypriot cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1342-1350.	1.7	6
48	Tissue-specific elucidation of lycopene metabolism in commercial tomato fruit cultivars during ripening. <i>Scientia Horticulturae</i> , 2021, 284, 110144.	1.7	6
49	A rapid HPLC method for the determination of sulphonamides and trimethoprim in feed premixes. <i>Journal of Animal and Feed Sciences</i> , 2014, 23, 185-189.	0.4	6
50	Synthesis and Molecular Characterization of Polythiophene Block Co-, Ter-Polymers and Four-Arm Star Homopolymer. <i>International Journal of Polymer Analysis and Characterization</i> , 2008, 13, 108-118.	0.9	5
51	Computation Screening of Multi-Target Antidiabetic Properties of Phytochemicals in Common Edible Mediterranean Plants. <i>Plants</i> , 2022, 11, 1637.	1.6	3
52	Chemistry of Food Contaminants and Their Remediation or Mitigation. <i>Journal of Chemistry</i> , 2019, 2019, 1-2.	0.9	0