

Vlasios Goulas

List of Publications by Year in descending order

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Version: 2024-02-01

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	Computation Screening of Multi-Target Antidiabetic Properties of Phytochemicals in Common Edible Mediterranean Plants. <i>Plants</i> , 2022, 11, 1637.	1.6	3
2	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
3	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
4	Tissue-specific elucidation of lycopene metabolism in commercial tomato fruit cultivars during ripening. <i>Scientia Horticulturae</i> , 2021, 284, 110144.	1.7	6
5	Dietary Antioxidants in the Mediterranean Diet. <i>Antioxidants</i> , 2021, 10, 1213.	2.2	10
6	Functional stability of goats' milk yoghurt supplemented with <i>Pistacia atlantica</i> resin extracts and <i>Saccharomyces boulardii</i> . <i>International Journal of Dairy Technology</i> , 2020, 73, 134-143.	1.3	45
7	Utilization of Carob Fruit as Sources of Phenolic Compounds with Antioxidant Potential: Extraction Optimization and Application in Food Models. <i>Foods</i> , 2020, 9, 20.	1.9	40
8	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
9	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
10	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
11	Chemistry of Food Contaminants and Their Remediation or Mitigation. <i>Journal of Chemistry</i> , 2019, 2019, 1-2.	0.9	0
12	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
13	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
14	Dynamic changes in targeted phenolic compounds and antioxidant potency of carob fruit (<i>Ceratonia</i>) Tj ETQq0 0 0,rgBT /Overlock 10 Tf	2.5	34
15	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of Xynisteriá™ grape (<i>Vitis vinifera</i>) must. <i>Postharvest Biology and Technology</i> , 2018, 135, 114-122.	2.9	17
16	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
17	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
18	Edible coating composed of chitosan and <i>Salvia fruticosa</i> Mill. extract for the control of grey mould of table grapes. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 452-460.	1.7	37

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19	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
20	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
21	Metabolic and transcriptional elucidation of the carotenoid biosynthesis pathway in peel and flesh tissue of loquat fruit during on-tree development. <i>BMC Plant Biology</i> , 2017, 17, 102.	1.6	40
22	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
23	Functional Components of Carob Fruit: Linking the Chemical and Biological Space. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1875.	1.8	101
24	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
25	The appraisal of qualitative parameters and antioxidant contents during postharvest peach fruit ripening underlines the genotype significance. <i>Postharvest Biology and Technology</i> , 2016, 115, 142-150.	2.9	34
26	Drying Technologies: Vehicle to High-Quality Herbs. <i>Food Engineering Reviews</i> , 2016, 8, 164-180.	3.1	69
27	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
28	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
29	¹ H NMR Metabolic Fingerprinting to Probe Temporal Postharvest Changes on Qualitative Attributes and Phytochemical Profile of Sweet Cherry Fruit. <i>Frontiers in Plant Science</i> , 2015, 6, 959.	1.7	44
30	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
31	HPLC-SPE-NMR Characterization of Major Metabolites in <i>Salvia fruticosa</i> Mill. Extract with Antifungal Potential: Relevance of Carnosic Acid, Carnosol, and Hispidulin. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 457-463.	2.4	53
32	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
33	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
34	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
35	Phytochemical content, antioxidants and cell wall metabolism of two loquat (<i>Eriobotrya japonica</i>) cultivars under different storage regimes. <i>Food Chemistry</i> , 2014, 155, 227-234.	4.2	38
36	Berry antioxidants: small fruits providing large benefits. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 825-833.	1.7	192

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37	Ozone-induced kiwifruit ripening delay is mediated by ethylene biosynthesis inhibition and cell wall dismantling regulation. <i>Plant Science</i> , 2014, 229, 76-85.	1.7	93
38	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
39	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
40	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
41	A Knowledge Base for The Recovery of Natural Phenols with Different Solvents. <i>International Journal of Food Properties</i> , 2013, 16, 382-396.	1.3	239
42	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
43	Effect of drying method on the phenolic content and antioxidant capacity of spearmint. <i>Czech Journal of Food Sciences</i> , 2013, 31, 509-513.	0.6	95
44	Classification, Biotransformation and Antioxidant Activity of Olive Fruit Biophenols: A Review. <i>Current Bioactive Compounds</i> , 2012, 8, 232-239.	0.2	13
45	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
46	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
47	Exploring the phytochemical content and the antioxidant potential of Citrus fruits grown in Cyprus. <i>Food Chemistry</i> , 2012, 131, 39-47.	4.2	172
48	Sulfur dioxide fumigation alone or in combination with CO ₂ -enriched atmosphere extends the market life of highbush blueberry fruit. <i>Postharvest Biology and Technology</i> , 2012, 67, 84-91.	2.9	77
49	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
50	Contribution of Flavonoids to the Overall Radical Scavenging Activity of Olive (<i>Olea europaea</i>)	2.4	75
51	Phytochemicals in olive leaf extracts and their antiproliferative activity against cancer and endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 600-608.	1.5	178
52	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