

# Antonia Chiou

## List of Publications by Year in descending order

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Version: 2024-02-01

46  
papers

1,846  
citations

279487

23  
h-index

253896

43  
g-index

47  
all docs

47  
docs citations

47  
times ranked

2523  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional evaluation and bioactive microconstituents (phytosterols, tocopherols, polyphenols,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 67 Chemistry, 2010, 121, 682-690.	4.2	226
2	Encapsulation of Olive Leaf Extract in $\beta$ -Cyclodextrin. Journal of Agricultural and Food Chemistry, 2007, 55, 8088-8094.	2.4	127
3	Antiatherogenic effect of Pistacia lentiscus via GSH restoration and downregulation of CD36 mRNA expression. Atherosclerosis, 2004, 174, 293-303.	0.4	110
4	Polyphenol characterization and encapsulation in $\beta$ -cyclodextrin of a flavonoid-rich Hypericum perforatum (St John's wort) extract. LWT - Food Science and Technology, 2010, 43, 882-889.	2.5	103
5	Inhibition of Group IVA Cytosolic Phospholipase A2 by Novel 2-Oxoamides in Vitro, in Cells, and in Vivo. Journal of Medicinal Chemistry, 2004, 47, 3615-3628.	2.9	92
6	Content of trans,trans-2,4-decadienal in deep-fried and pan-fried potatoes. European Journal of Lipid Science and Technology, 2006, 108, 109-115.	1.0	89
7	Synthesis and Study of a Lipophilic $\alpha$ -Keto Amide Inhibitor of Pancreatic Lipase. Organic Letters, 2000, 2, 347-350.	2.4	75
8	Constituents of red wine other than alcohol improve endothelial function in patients with coronary artery disease. Coronary Artery Disease, 2004, 15, 485-490.	0.3	75
9	Recovery and distribution of natural antioxidants ( $\alpha$ -tocopherol, polyphenols and terpenic acids) after pan-frying of Mediterranean finfish in virgin olive oil. Food Chemistry, 2007, 100, 509-517.	4.2	73
10	Pan-frying of French fries in three different edible oils enriched with olive leaf extract: Oxidative stability and fate of microconstituents. LWT - Food Science and Technology, 2009, 42, 1090-1097.	2.5	73
11	Anthocyanins content and antioxidant capacity of Corinthian currants ( <i>Vitis vinifera</i> L., var. Apyrena). Food Chemistry, 2014, 146, 157-165.	4.2	57
12	Encapsulation of complex extracts in $\beta$ -cyclodextrin: An application to propolis ethanolic extract. Journal of Microencapsulation, 2009, 26, 603-613.	1.2	54
13	Formation and distribution of oxidized fatty acids during deep and pan-frying of potatoes. European Journal of Lipid Science and Technology, 2007, 109, 1111-1123.	1.0	44
14	Nutritional evaluation and health promoting activities of nuts and seeds cultivated in Greece. International Journal of Food Sciences and Nutrition, 2013, 64, 757-767.	1.3	44
15	Migration of health promoting microconstituents from frying vegetable oils to French fries. Food Chemistry, 2012, 133, 1255-1263.	4.2	43
16	Synthesis of 2-Oxo Amide Triacylglycerol Analogues and Study of Their Inhibition Effect on Pancreatic and Gastric Lipases. Chemistry - A European Journal, 2000, 6, 4211-4217.	1.7	42
17	Chemical Composition of Greek Avgotaracho Prepared from Mullet ( <i>Mugil cephalus</i> ): Nutritional and Health Benefits. Journal of Agricultural and Food Chemistry, 2008, 56, 5916-5925.	2.4	42
18	Nutritional evaluation and bioactive microconstituents (carotenoids, tocopherols, sterols and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 43, 2006-2013.	2.9	40

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19	Bis-2-oxo Amide Triacylglycerol Analogues: A Novel Class of Potent Human Gastric Lipase Inhibitors. <i>Journal of Organic Chemistry</i> , 2001, 66, 962-967.	1.7	39
20	Virgin Olive Oil as Frying Oil. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 632-646.	5.9	36
21	Sun dried Corinthian currant ( <i>Vitis Vinifera</i> L., var. <i>Apyrena</i> ) simple sugar profile and macronutrient characterization. <i>Food Chemistry</i> , 2017, 221, 365-372.	4.2	27
22	Amelioration of oxidative and inflammatory status in hearts of cholesterol-fed rats supplemented with oils or oil-products with extra virgin olive oil components. <i>European Journal of Nutrition</i> , 2016, 55, 1283-1296.	1.8	26
23	Quality assessment of frying oils and fats from 63 restaurants in Athens, Greece. <i>Journal of Foodservice</i> , 2003, 3, 49-59.	1.5	25
24	Physicochemical Stability of Parenteral Nutrition Supplied as All-in-One for Neonates. <i>Journal of Parenteral and Enteral Nutrition</i> , 2008, 32, 201-209.	1.3	24
25	French Fries oleuropein content during the successive deep frying in oils enriched with an olive leaf extract. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1165-1171.	1.3	22
26	Synthetic routes and lipase-inhibiting activity of long-chain $\hat{\pm}$ -keto amides. <i>Lipids</i> , 2001, 36, 535-542.	0.7	21
27	Corinthian raisins ( <i>Vitis vinifera</i> L., var. <i>Apyrena</i> ) antioxidant and sugar content as affected by the drying process: a 3-year study. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 915-922.	1.7	21
28	Evaluation of anti-platelet activity of grape pomace extracts. <i>Food and Function</i> , 2019, 10, 8069-8080.	2.1	21
29	Convenient Synthesis of Benzyl and Allyl Esters Using Benzyl and Allyl 2,2,2-Trichloroacetimidate. <i>Synthesis</i> , 1997, 1997, 168-170.	1.2	17
30	Monitoring of 2,4-decadienal in oils and fats used for frying in restaurants in Athens, Greece. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 671-679.	1.0	17
31	Triacylglycerol Species of Less Common Edible Vegetable Oils. <i>Food Reviews International</i> , 2004, 20, 389-405.	4.3	17
32	Serum lipid profile and inflammatory markers in the aorta of cholesterol-fed rats supplemented with extra virgin olive oil, sunflower oils and oil-products. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 766-773.	1.3	17
33	Mechanistic insight into the capacity of natural polar phenolic compounds to abolish Alzheimer's disease-associated pathogenic effects of apoE4 forms. <i>Free Radical Biology and Medicine</i> , 2021, 171, 284-301.	1.3	14
34	Corinthian currants finishing side-stream: Chemical characterization, volatilome, and valorisation through wine and baker's yeast production-technoeconomic evaluation. <i>Food Chemistry</i> , 2021, 342, 128161.	4.2	12
35	Evaluation of medium polarity materials isolated from fried edible oils by RP-HPLC. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 110-115.	1.0	11
36	Evolution of benzoate derivatives and their hydroxycinnamate analogues during ageing of white wines in oak barrels. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 667-671.	1.9	11

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37	Water-soluble vitamin content of sun-dried Corinthian raisins ( <i>Vitis vinifera</i> L., var.)	1.7	10
38	Polar phenol detection in rat brain: Development and validation of a versatile UHPLC-MS method and application on the brain tissues of Corinthian currant ( <i>Vitis vinifera</i> L., var. Apyrena) fed rats. <i>Food Chemistry</i> , 2022, 390, 133131.	4.2	5
39	Physicochemical stability assessment of all-in-one parenteral emulsion for neonates containing SMOFlipid. <i>European Journal of Hospital Pharmacy</i> , 2012, 19, 514-518.	0.5	4
40	Dried dates: polar phenols and their fate during in vitro digestion. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1899-1906.	1.6	4
41	Dried fruits: phytochemicals and their fate during in vitro digestion. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4506-4515.	1.3	4
42	Evaluation of medium polarity materials isolated from fried edible oils by RP-HPLC. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 110-115.	1.0	1
43	Host-guest inclusion complexes of hydroxytyrosol with cyclodextrins: Development of a potential functional ingredient for food application. <i>Journal of Food Science</i> , 2022, , .	1.5	1
44	Brain polar phenol content, behavioural and neurochemical effects of Corinthian currant in a rotenone rat model of Parkinson's disease. <i>Nutritional Neuroscience</i> , 0, , 1-15.	1.5	1
45	Beyond Olive Oil: Active Components and Health Aspects of Some Less Studied Mediterranean Plant Products. <i>ACS Symposium Series</i> , 2012, , 237-261.	0.5	0
46	Rheological and physicochemical properties of doughs and bread enriched with bioactive microconstituents from Corinthian raisin ( <i>Vitis vinifera</i> L., var. Apyrena). , 2022, 2, .		0