# Antonia Chiou

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1228560/publications.pdf

Version: 2024-02-01

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|---|---|---|---|
| 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 | Hostâ€“guest inclusion complexes of hydroxytyrosol with cyclodextrins: Development of a potential functional ingredient for food application. Journal of Food Science, 2022, , . | 1.5 | 1 |
| 2 | Polar phenol detection in rat brain: Development and validation of a versatile UHPLC-MS method and application on the brain tissues of Corinthian currant (Vitis vinifera L.,var. Apyrena) fed rats. Food Chemistry, 2022, 390, 133131. | 4.2 | 5 |
| 3 | Rheological and physicochemical properties of doughs and bread enriched with bioactive microconstituents from Corinthian raisin (Vitis vinifera L., var. Apyrena). , 2022, 2, . | | 0 |
| 4 | Corinthian currants finishing side-stream: Chemical characterization, volatilome, and valorisation through wine and bakerâ€™s yeast production-technoeconomic evaluation. Food Chemistry, 2021, 342, 128161. | 4.2 | 12 |
| 5 | Dried dates: polar phenols and their fate during in vitro digestion. Journal of Food Measurement and Characterization, 2021, 15, 1899-1906. | 1.6 | 4 |
| 6 | Dried fruits: phytochemicals and their fate during inÂvitro digestion. International Journal of Food Science and Technology, 2021, 56, 4506-4515. | 1.3 | 4 |
| 7 | Mechanistic insight into the capacity of natural polar phenolic compounds to abolish Alzheimer's disease-associated pathogenic effects of apoE4 forms. Free Radical Biology and Medicine, 2021, 171, 284-301. | 1.3 | 14 |
| 8 | Corinthian raisins (<scp>Vitis vinifera</scp> L., var. Apyrena) antioxidant and sugar content as affected by the drying process: a 3â€year study. Journal of the Science of Food and Agriculture, 2019, 99, 915-922. | 1.7 | 21 |
| 9 | Waterâ€soluble vitamin content of sunâ€dried Corinthian raisins (<scp>Vitis vinifera</scp> L., var.) Tj ETQq1 1 0.784314 rgBT /C | 1.7 | 10 |
| 10 | Evaluation of anti-platelet activity of grape pomace extracts. Food and Function, 2019, 10, 8069-8080. | 2.1 | 21 |
| 11 | Virgin Olive Oil as Frying Oil. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 632-646. | 5.9 | 36 |
| 12 | Sun dried Corinthian currant (Vitis Vinifera L., var. Apyrena) simple sugar profile and macronutrient characterization. Food Chemistry, 2017, 221, 365-372. | 4.2 | 27 |
| 13 | Amelioration of oxidative and inflammatory status in hearts of cholesterol-fed rats supplemented with oils or oil-products with extra virgin olive oil components. European Journal of Nutrition, 2016, 55, 1283-1296. | 1.8 | 26 |
| 14 | Serum lipid profile and inflammatory markers in the aorta of cholesterol-fed rats supplemented with extra virgin olive oil, sunflower oils and oil-products. International Journal of Food Sciences and Nutrition, 2015, 66, 766-773. | 1.3 | 17 |
| 15 | Anthocyanins content and antioxidant capacity of Corinthian currants (Vitis vinifera L., var. Apyrena). Food Chemistry, 2014, 146, 157-165. | 4.2 | 57 |
| 16 | French Fries oleuropein content during the successive deep frying in oils enriched with an olive leaf extract. International Journal of Food Science and Technology, 2013, 48, 1165-1171. | 1.3 | 22 |
| 17 | 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 |
| 18 | Physicochemical stability assessment of all-in-one parenteral emulsion for neonates containing SMOFlipid. European Journal of Hospital Pharmacy, 2012, 19, 514-518. | 0.5 | 4 |

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|---|---|---|---|
| 19 | Beyond Olive Oil: Active Components and Health Aspects of Some Less Studied Mediterranean Plant Products. ACS Symposium Series, 2012, , 237-261. | 0.5 | 0 |
| 20 | Migration of health promoting microconstituents from frying vegetable oils to French fries. Food Chemistry, 2012, 133, 1255-1263. | 4.2 | 43 |
| 21 | Nutritional evaluation and bioactive microconstituents (phytosterols, tocopherols, polyphenols,) Tj ETQq1 1 0.784314 rgBT /Overlock Chemistry, 2010, 121, 682-690. | 4.2 | 226 |
| 22 | Polyphenol characterization and encapsulation in Î²-cyclodextrin of a flavonoid-rich Hypericum perforatum (St John's wort) extract. LWT - Food Science and Technology, 2010, 43, 882-889. | 2.5 | 103 |
| 23 | Nutritional evaluation and bioactive microconstituents (carotenoids, tocopherols, sterols and) Tj ETQq1 1 0.784314 rgBT /Overlock 43, 2006-2013. | 2.9 | 40 |
| 24 | 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 |
| 25 | Encapsulation of complex extracts inÎ²-cyclodextrin: An application to propolis ethanolic extract. Journal of Microencapsulation, 2009, 26, 603-613. | 1.2 | 54 |
| 26 | Evolution of benzoate derivatives and their hydroxycinnamate analogues during ageing of white wines in oak barrels. Journal of Food Composition and Analysis, 2008, 21, 667-671. | 1.9 | 11 |
| 27 | Physicochemical Stability of Parenteral Nutrition Supplied as Allâ€inâ€One for Neonates. Journal of Parenteral and Enteral Nutrition, 2008, 32, 201-209. | 1.3 | 24 |
| 28 | Chemical Composition of Greek Avgotaracho Prepared from Mullet (Mugil cephalus): Nutritional and Health Benefits. Journal of Agricultural and Food Chemistry, 2008, 56, 5916-5925. | 2.4 | 42 |
| 29 | Encapsulation of Olive Leaf Extract in Î²-Cyclodextrin. Journal of Agricultural and Food Chemistry, 2007, 55, 8088-8094. | 2.4 | 127 |
| 30 | Formation and distribution of oxidized fatty acids during deepâ€and panâ€frying of potatoes. European Journal of Lipid Science and Technology, 2007, 109, 1111-1123. | 1.0 | 44 |
| 31 | Recovery and distribution of natural antioxidants (Î±-tocopherol, polyphenols and terpenic acids) after pan-frying of Mediterranean finfish in virgin olive oil. Food Chemistry, 2007, 100, 509-517. | 4.2 | 73 |
| 32 | Content oftrans,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 |
| 33 | Monitoring of 2,4-decadienal in oils and fats used for frying in restaurants in Athens, Greece. European Journal of Lipid Science and Technology, 2004, 106, 671-679. | 1.0 | 17 |
| 34 | Inhibition of Group IVA Cytosolic Phospholipase A2by Novel 2-Oxoamides in Vitro, in Cells, and in Vivo. Journal of Medicinal Chemistry, 2004, 47, 3615-3628. | 2.9 | 92 |
| 35 | Triacylglycerol Species of Less Common Edible Vegetable Oils. Food Reviews International, 2004, 20, 389-405. | 4.3 | 17 |
| 36 | Antiatherogenic effect of Pistacia lentiscus via GSH restoration and downregulation of CD36 mRNA expression. Atherosclerosis, 2004, 174, 293-303. | 0.4 | 110 |

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|---|---|---|---|
| 37 | 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 |
| 38 | Quality assessment of frying oils and fats from 63 restaurants in Athens, Greece. Journal of Foodservice, 2003, 3, 49-59. | 1.5 | 25 |
| 39 | Evaluation of medium polarity materials isolated from fried edible oils by RP-HPLC. European Journal of Lipid Science and Technology, 2002, 104, 110-115. | 1.0 | 11 |
| 40 | Evaluation of medium polarity materials isolated from fried edible oils by RP-HPLC. European Journal of Lipid Science and Technology, 2002, 104, 110-115. | 1.0 | 1 |
| 41 | Bis-2-oxo Amide Triacylglycerol Analogues:Â A Novel Class of Potent Human Gastric Lipase Inhibitors. Journal of Organic Chemistry, 2001, 66, 962-967. | 1.7 | 39 |
| 42 | Synthetic routes and lipase-inhibiting activity of long-chain Î±-keto amides. Lipids, 2001, 36, 535-542. | 0.7 | 21 |
| 43 | 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 |
| 44 | Synthesis and Study of a LipophilicÎ±-Keto Amide Inhibitor of Pancreatic Lipase. Organic Letters, 2000, 2, 347-350. | 2.4 | 75 |
| 45 | Convenient Synthesis of Benzyl and Allyl Esters Using Benzyl and Allyl 2,2,2-Trichloroacetimidate. Synthesis, 1997, 1997, 168-170. | 1.2 | 17 |
| 46 | Brain polar phenol content, behavioural and neurochemical effects of Corinthian currant in a rotenone rat model of Parkinsonâ€™s disease. Nutritional Neuroscience, 0, , 1-15. | 1.5 | 1 |