Maria Anastasiadi

List of Publications by Year
in descending order

23 papers	1,027 citations	687363 13 h-index	642732 23 g-index
23 all docs	23 docs citations	23 times ranked	1535 citing authors

#	Article	IF	Citations
1	Effect of Water Deficit Irrigation and Inoculation with Botrytis cinerea on Strawberry (Fragaria x) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	135
2	Bioactive non-coloured polyphenols content of grapes, wines and vinification by-products: Evaluation of the antioxidant activities of their extracts. Food Research International, 2010, 43, 805-813.	6.2	131
3	^{1}H NMR-Based Metabonomics for the Classification of Greek Wines According to Variety, Region, and Vintage. Comparison with HPLC Data. Journal of Agricultural and Food Chemistry, 2009, 57, 11067-11074.	5.2	123
4	Antilisterial Activities of Polyphenol-Rich Extracts of Grapes and Vinification Byproducts. Journal of Agricultural and Food Chemistry, 2009, 57, 457-463.	5.2	116
5	Biochemical Profiling and Chemometric Analysis of Seventeen UK-Grown Black Currant Cultivars. Journal of Agricultural and Food Chemistry, 2008, 56, 7422-7430.	5.2	111
6	Grape stem extracts: Polyphenolic content and assessment of their inÂvitro antioxidant properties. LWT - Food Science and Technology, 2012, 48, 316-322.	5.2	99
7	Effect of NaCl and KCl on fate and growth/no growth interfaces of Listeria monocytogenes Scott A at different pH and nisin concentrations. Journal of Applied Microbiology, 2007, 102, 796-805.	3.1	61
8	Phenolics from Medicinal and Aromatic Plants: Characterisation and Potential as Biostimulants and Bioprotectants. Molecules, 2021, 26, 6343.	3.8	44
9	Impact of controlled atmosphere scheduling on strawberry and imported avocado fruit. Postharvest Biology and Technology, 2017, 134, 76-86.	6.0	31
10	Homoisoflavonoids Are Potent Glucose Transporter 2 (GLUT2) Inhibitors: A Potential Mechanism for the Glucose-Lowering Properties of *Polygonatum odoratum*. Journal of Agricultural and Food Chemistry, 2018, 66, 3137-3145.	5.2	26
11	Biochemical Profile of Heritage and Modern Apple Cultivars and Application of Machine Learning Methods To Predict Usage, Age, and Harvest Season. Journal of Agricultural and Food Chemistry, 2017, 65, 5339-5356.	5.2	25
12	Application of spectroscopic and multispectral imaging technologies on the assessment of ready-to-eat pineapple quality: A performance evaluation study of machine learning models generated from two commercial data analytics tools. Computers and Electronics in Agriculture, 2020, 175, 105529.	7.7	24
13	Effects of Greek legume plant extracts on xanthine oxidase, catalase and superoxide dismutase activities. Journal of Physiology and Biochemistry, 2012, 68, 37-45.	3.0	18
14	Effect of UV-C on the physiology and biochemical profile of fresh Piper nigrum berries. Postharvest Biology and Technology, 2018, 136, 161-165.	6.0	15
15	Seasonal and temporal changes during storage affect quality attributes of green asparagus. Postharvest Biology and Technology, 2020, 159, 111017.	6.0	13
16	Transcriptome and phytohormone changes associated with ethylene-induced onion bulb dormancy. Postharvest Biology and Technology, 2020, 168, 111267.	6.0	13
17	Spatial changes in leaf biochemical profile of two tea cultivars following cold storage under two different vapour pressure deficit (VPD) conditions. Food Chemistry, 2019, 277, 179-185.	8.2	11
18	Inhibition of the intestinal postprandial glucose transport by gallic acid and gallic acid derivatives. Food and Function, 2021, 12, 5399-5406.	4.6	9

#	Article	IF	Citations
19	Improving the Tea Withering Process Using Ethylene or UV-C. Journal of Agricultural and Food Chemistry, 2021, 69, 13596-13607.	5.2	8
20	Tissue biochemical diversity of 20 gooseberry cultivars and the effect of ethylene supplementation on postharvest life. Postharvest Biology and Technology, 2016, 117, 141-151.	6.0	7
21	Modelling the effect of combined antimicrobials: A base model for multiple-hurdles. International Journal of Food Microbiology, 2017, 252, 10-17.	4.7	3
22	An improved model for the analysis of combined antimicrobials: a replacement for the Chou-Talalay combination index method. Journal of Applied Microbiology, 2018, 124, 97-107.	3.1	2
23	A comprehensive study of factors affecting postharvest disorder development in celery. Postharvest Biology and Technology, 2021, 172, 111384.	6.0	2