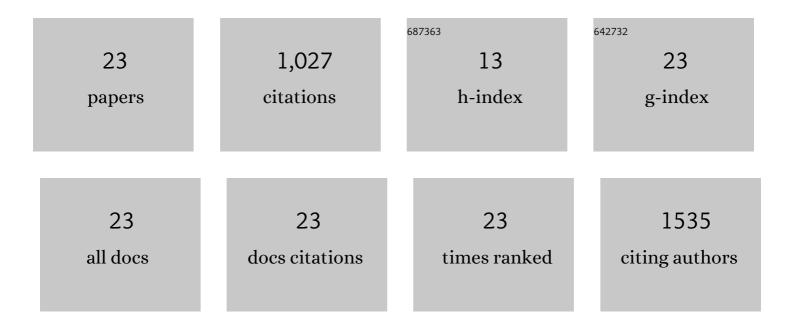
Maria Anastasiadi

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	A comprehensive study of factors affecting postharvest disorder development in celery. Postharvest Biology and Technology, 2021, 172, 111384.	6.0	2
2	Inhibition of the intestinal postprandial glucose transport by gallic acid and gallic acid derivatives. Food and Function, 2021, 12, 5399-5406.	4.6	9
3	Phenolics from Medicinal and Aromatic Plants: Characterisation and Potential as Biostimulants and Bioprotectants. Molecules, 2021, 26, 6343.	3.8	44
4	Improving the Tea Withering Process Using Ethylene or UV-C. Journal of Agricultural and Food Chemistry, 2021, 69, 13596-13607.	5.2	8
5	Seasonal and temporal changes during storage affect quality attributes of green asparagus. Postharvest Biology and Technology, 2020, 159, 111017.	6.0	13
6	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
7	Transcriptome and phytohormone changes associated with ethylene-induced onion bulb dormancy. Postharvest Biology and Technology, 2020, 168, 111267.	6.0	13
8	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
9	Homoisoflavonoids Are Potent Glucose Transporter 2 (GLUT2) Inhibitors: A Potential Mechanism for the Glucose-Lowering Properties of <i>Polygonatum odoratum</i> . Journal of Agricultural and Food Chemistry, 2018, 66, 3137-3145.	5.2	26
10	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
11	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
12	Modelling the effect of combined antimicrobials: A base model for multiple-hurdles. International Journal of Food Microbiology, 2017, 252, 10-17.	4.7	3
13	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
14	Impact of controlled atmosphere scheduling on strawberry and imported avocado fruit. Postharvest Biology and Technology, 2017, 134, 76-86.	6.0	31
15	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
16	Grape stem extracts: Polyphenolic content and assessment of their inÂvitro antioxidant properties. LWT - Food Science and Technology, 2012, 48, 316-322.	5.2	99
17	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
18	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

#	Article	IF	CITATIONS
19	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
20	Antilisterial Activities of Polyphenol-Rich Extracts of Grapes and Vinification Byproducts. Journal of Agricultural and Food Chemistry, 2009, 57, 457-463.	5.2	116
21	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

22 Effect of Water Deficit Irrigation and Inoculation with Botrytis cinerea on Strawberry (Fragaria x) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6

23	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