

# Christos S Pappas

## List of Publications by Year in descending order

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Version: 2024-02-01

28  
papers

366  
citations

933447

10  
h-index

839539

18  
g-index

28  
all docs

28  
docs citations

28  
times ranked

527  
citing authors

#	ARTICLE	IF	CITATIONS
1	Estimation of Avocado Oil ( <i>Persea americana</i> Mill., Greek "Zutano" Variety) Volatile Fraction over Ripening by Classical and Ultrasound Extraction Using HS-SPME-GC-MS. <i>Compounds</i> , 2022, 2, 25-36.	1.9	1
2	Optimized Isolation of Safranal from Saffron by Solid-Phase Microextraction (SPME) and Rotatable Central Composite Design-Response Surface Methodology (RCCD-RSM). <i>Separations</i> , 2022, 9, 48.	2.4	0
3	Rapid screening on aflatoxins™ presence in <i>Pistachia vera</i> nuts using diffuse reflectance infrared Fourier transform spectroscopy and chemometrics. <i>Journal of Food Science and Technology</i> , 2021, 58, 356-365.	2.8	9
4	Botanical origin discrimination of Greek honeys: physicochemical parameters <i>versus</i> Raman spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3319-3327.	3.5	18
5	Discrimination of botanical origin of olive oil from selected Greek cultivars by SPME-GC-MS and ATR-FTIR spectroscopy combined with chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2994-3002.	3.5	15
6	The Use of Right Angle Fluorescence Spectroscopy to Distinguish the Botanical Origin of Greek Common Honey Varieties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4047.	2.5	9
7	SPME-GC-MS and FTIR-ATR Spectroscopic Study as a Tool for Unifloral Common Greek Honeys™ Botanical Origin Identification. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3159.	2.5	12
8	Quality Evaluation of Winery By-Products from Ionian Islands Grape Varieties in the Concept of Circular Bioeconomy. <i>Sustainability</i> , 2021, 13, 5454.	3.2	2
9	Response Surface Methodology to Optimize the Isolation of Dominant Volatile Compounds from Monofloral Greek Thyme Honey Using SPME-GC-MS. <i>Molecules</i> , 2021, 26, 3612.	3.8	6
10	Chemometric Study of Fatty Acid Composition of Virgin Olive Oil from Four Widespread Greek Cultivars. <i>Molecules</i> , 2021, 26, 4151.	3.8	5
11	Authentication of the Botanical and Geographical Origin and Detection of Adulteration of Olive Oil Using Gas Chromatography, Infrared and Raman Spectroscopy Techniques: A Review. <i>Foods</i> , 2021, 10, 1565.	4.3	10
12	FT-MIR Analysis of Water-Soluble Extracts during the Ripening of Sheep Milk Cheese with Different Phospholipid Content. <i>Dairy</i> , 2021, 2, 530-541.	2.0	5
13	GC-MS, FTIR and Raman spectroscopic analysis of fatty acids of <i>Pistacia vera</i> (Greek variety "Aegina") oils from two consecutive harvest periods and chemometric differentiation of oils quality. <i>Food Research International</i> , 2021, 148, 110590.	6.2	10
14	Unifloral Autumn Heather Honey from Indigenous Greek <i>Erica manipuliflora</i> Salisb.: SPME/GC-MS Characterization of the Volatile Fraction and Optimization of the Isolation Parameters. <i>Foods</i> , 2021, 10, 2487.	4.3	7
15	A Review of the Analytical Methods for the Determination of 4(5)-Methylimidazole in Food Matrices. <i>Chemosensors</i> , 2021, 9, 322.	3.6	6
16	Greek Honey Authentication: Botanical Approach. <i>Encyclopedia</i> , 2021, 1, 1322-1333.	4.5	1
17	Study of the Quality Parameters and the Antioxidant Capacity for the FTIR-Chemometric Differentiation of <i>Pistacia Vera</i> Oils. <i>Molecules</i> , 2020, 25, 1614.	3.8	11
18	FTIR assessment of compositional changes in lignocellulosic wastes during cultivation of <i>Cyclocybe cylindracea</i> mushrooms and use of chemometric models to predict production performance. <i>Journal of Material Cycles and Waste Management</i> , 2020, 22, 1027-1035.	3.0	21

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19	Ellagitannins in wines: Future prospects in methods of analysis using FT-IR spectroscopy. <i>LWT - Food Science and Technology</i> , 2019, 101, 48-53.	5.2	12
20	Direct determination of total isothiocyanate content in broccoli using attenuated total reflectance infrared Fourier transform spectroscopy. <i>Journal of Food Composition and Analysis</i> , 2017, 61, 47-51.	3.9	12
21	Differentiation and identification of grape-associated black aspergilli using Fourier transform infrared (FT-IR) spectroscopic analysis of mycelia. <i>International Journal of Food Microbiology</i> , 2017, 259, 22-28.	4.7	12
22	Comparative evaluation of an ISO 3632 method and an HPLC-DAD method for safranal quantity determination in saffron. <i>Food Chemistry</i> , 2017, 221, 838-843.	8.2	70
23	Direct determination of lactulose in heat-treated milk using diffuse reflectance infrared Fourier transform spectroscopy and partial least squares regression. <i>International Journal of Dairy Technology</i> , 2015, 68, 448-453.	2.8	11
24	Geographical differentiation of dried lentil seed ( <i>Lens culinaris</i> ) samples using Diffuse Reflectance Fourier Transform Infrared Spectroscopy (DRIFTS) and discriminant analysis. <i>Food Chemistry</i> , 2014, 145, 1011-1014.	8.2	23
25	Monitoring of royal jelly protein degradation during storage using Fourier-transform infrared (FTIR) spectroscopy. <i>Journal of Apicultural Research</i> , 2012, 51, 185-192.	1.5	11
26	FT-Raman Spectroscopic Simultaneous Determination of Fructose and Glucose in Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 207-210.	5.2	59
27	Spectroscopic Determination of the Degree of Esterification of Pectic Substances from Kenaf. <i>Natural Product Research</i> , 2004, 18, 335-340.	1.8	0
28	Isolation and Spectroscopic Study of Pectic Substances from Kenaf ( <i>Hibiscus Cannabinus</i> L.). <i>Natural Product Research</i> , 2003, 17, 171-176.	1.8	8