Ioannis Zabetakis

List of Publications by Year
in descending order

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114 papers	4,288 citations	109321 35 h-index	123424 61 g-index
118 all docs	118 docs citations	118 times ranked	4877 citing authors

#	Article	IF	Citations
1	COVID-19: The Inflammation Link and the Role of Nutrition in Potential Mitigation. Nutrients, 2020, 12, 1466.	4.1	402
2	Inflammation, not Cholesterol, Is a Cause of Chronic Disease. Nutrients, 2018, 10, 604.	4.1	202
3	Strawberry Flavour: Analysis and Biosynthesis. Journal of the Science of Food and Agriculture, 1997, 74, 421-434.	3.5	199
4	The effects of high hydrostatic pressure on Î²-glucosidase, peroxidase and polyphenoloxidase in red raspberry (Rubus idaeus) and strawberry (FragariaÃ—ananassa). Food Chemistry, 2004, 88, 7-10.	8.2	192
5	Dairy Fats and Cardiovascular Disease: Do We Really Need to Be Concerned?. Foods, 2018, 7, 29.	4.3	183
6	Phospholipids of Animal and Marine Origin: Structure, Function, and Anti-Inflammatory Properties. Molecules, 2017, 22, 1964.	3.8	178
7	Benefits of fish oil replacement by plant originated oils in compounded fish feeds. A review. LWT - Food Science and Technology, 2012, 47, 217-224.	5.2	153
8	The Effect of High Hydrostatic Pressure on the Strawberry Anthocyanins. Journal of Agricultural and Food Chemistry, 2000, 48, 2749-2754.	5.2	116
9	Invited review: The anti-inflammatory properties of dairy lipids. Journal of Dairy Science, 2017, 100, 4197-4212.	3.4	112
10	The effect of high hydrostatic pressure on the anthocyanins of raspberry (Rubus idaeus). Food Chemistry, 2005, 90, 193-197.	8.2	91
11	Forty Years Since the Structural Elucidation of Platelet-Activating Factor (PAF): Historical, Current, and Future Research Perspectives. Molecules, 2019, 24, 4414.	3.8	87
12	Platelet activation and prothrombotic mediators at the nexus of inflammation and atherosclerosis: Potential role of antiplatelet agents. Blood Reviews, 2021, 45, 100694.	5.7	87
13	The Biosynthesis of Strawberry Flavor (II): Biosynthetic and Molecular Biology Studies. Journal of Food Science, 2002, 67, 2-8.	3.1	83
14	Elicitation of tropane alkaloid biosynthesis in transformed root cultures of Datura stramonium. Phytochemistry, 1999, 50, 53-56.	2.9	76
15	High pressure processing in jam manufacture: effects on textural and colour properties. Food Chemistry, 2001, 73, 85-91.	8.2	70
16	2,5-Dimethyl-4-hydroxy-2H-furan-3-one and its derivatives: analysis, synthesis and biosynthesisâ€”a review. Food Chemistry, 1999, 65, 139-151.	8.2	66
17	A study on the colour and sensory attributes of high-hydrostatic-pressure jams as compared with traditional jams. Journal of the Science of Food and Agriculture, 2001, 81, 1228-1234.	3.5	65
18	Inflammation and cardiovascular disease: are marine phospholipids the answer?. Food and Function, 2020, 11, 2861-2885.	4.6	65

#	Article	IF	Citations
19	Title is missing!. Plant Cell, Tissue and Organ Culture, 1997, 50, 179-183.	2.3	61
20	The effect of high hydrostatic pressure on anthocyanins and ascorbic acid in blackcurrants(Ribes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	2.6	59
21	The effect of high hydrostatic pressure on strawberry flavour compounds. Food Chemistry, 2000, 71, 51-55.	8.2	56
22	Effects of olive pomace and olive pomace oil on growth performance, fatty acid composition and cardio protective properties of gilthead sea bream (Sparus aurata) and sea bass (Dicentrarchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 61	8.2	56
23	The uptake of nickel and chromium from irrigation water by potatoes, carrots and onions. Ecotoxicology and Environmental Safety, 2013, 91, 122-128.	6.0	51
24	Comparison of antiatherogenic properties of lipids obtained from wild and cultured sea bass (Dicentrarchus labrax) and gilthead sea bream (Sparus aurata). Food Chemistry, 2007, 100, 560-567.	8.2	45
25	Evaluation of sensory and in vitro anti-thrombotic properties of traditional Greek yogurts derived from different types of milk. Heliyon, 2017, 3, e00227.	3.2	44
26	The Bioaccumulation and Physiological Effects of Heavy Metals in Carrots, Onions, and Potatoes and Dietary Implications for Cr and Ni: A Review. Journal of Food Science, 2014, 79, R765-80.	3.1	42
27	Structural Elucidation of Irish Organic Farmed Salmon (Salmo salar) Polar Lipids with Antithrombotic Activities. Marine Drugs, 2018, 16, 176.	4.6	42
28	Antiatherogenic properties of lipid fractions of raw and fried fish. Food Chemistry, 2006, 96, 29-35.	8.2	41
29	Fish polar lipids retard atherosclerosis in rabbits by down-regulating PAF biosynthesis and up-regulating PAF catabolism. Lipids in Health and Disease, 2011, 10, 213.	3.0	41
30	Lipid Fractions with Aggregatory and Antiaggregatory Activity toward Platelets in Fresh and Fried Cod (Gadus morhua):A Correlation with Platelet-Activating Factor and Atherogenesis. Journal of Agricultural and Food Chemistry, 2000, 48, 6372-6379.	5.2	39
31	The Potential Role of Dietary Platelet-Activating Factor Inhibitors in Cancer Prevention and Treatment. Advances in Nutrition, 2019, 10, 148-164.	6.4	39
32	The role of ?-glucosidase in the biosynthesis of 2,5-dimethyl-4-hydroxy-3(2H)-furanone in strawberry (Fragaria ï¿½ananassa cv. Elsanta). Flavour and Fragrance Journal, 2001, 16, 81-84.	2.6	38
33	Structural elucidation of olive pomace fed sea bass (Dicentrarchus labrax) polar lipids with cardioprotective activities. Food Chemistry, 2014, 145, 1097-1105.	8.2	38
34	In vivo anti-atherogenic properties of cultured gilthead sea bream (Sparus aurata) polar lipid extracts in hypercholesterolaemic rabbits. Food Chemistry, 2010, 120, 831-836.	8.2	36
35	The effect of 6-deoxy-D-fructose on flavour bioformation from strawberry (Fragaria x ananassa, cv.) Tj ETQq1 1 0.784314 rgBT /Overlo	2.3	35
36	Structure and cardioprotective activities of polar lipids of olive pomace, olive pomace-enriched fish feed and olive pomace fed gilthead sea bream (Sparus aurata). Food Research International, 2016, 83, 143-151.	6.2	35

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37	In Vitro Antithrombotic Properties of Salmon (Salmo salar) Phospholipids in a Novel Food-Grade Extract. Marine Drugs, 2019, 17, 62.	4.6	35
38	Biological Activity of Total Lipids from Red and White Wine/Must. Journal of Agricultural and Food Chemistry, 2001, 49, 5186-5193.	5.2	34
39	Evaluation of the in vitro anti-atherogenic activities of goat milk and goat dairy products. Dairy Science and Technology, 2016, 96, 317-327.	2.2	33
40	Thrombosis and COVID-19: The Potential Role of Nutrition. Frontiers in Nutrition, 2020, 7, 583080.	3.7	33
41	Platelet aggregometry assay for evaluating the effects of platelet agonists and antiplatelet compounds on platelet function in vitro. MethodsX, 2019, 6, 63-70.	1.6	32
42	In vitro anti-atherogenic properties of traditional Greek cheese lipid fractions. Dairy Science and Technology, 2014, 94, 269-281.	2.2	28
43	The effect of ovine milk fermentation on the antithrombotic properties of polar lipids. Journal of Functional Foods, 2019, 54, 289-300.	3.4	28
44	Phospholipids of goat and sheep origin: Structural and functional studies. Small Ruminant Research, 2018, 167, 39-47.	1.2	27
45	Bioprospecting for Antithrombotic Polar Lipids from Salmon, Herring, and Boarfish By-Products. Foods, 2019, 8, 416.	4.3	27
46	The Effects of Oxidation on the Antithrombotic Properties of Tea Lipids against PAF, Thrombin, Collagen, and ADP. Foods, 2020, 9, 385.	4.3	27
47	Implementation of Sustainable Development Goals in the dairy sector: Perspectives on the use of agro-industrial side-streams to design functional foods. Trends in Food Science and Technology, 2022, 124, 128-139.	15.1	26
48	Concentration Levels of Trace Elements in Carrots, Onions, and Potatoes Cultivated in Asopos Region, Central Greece. Analytical Letters, 2012, 45, 551-562.	1.8	25
49	Localization of strawberry (Fragaria x ananassa) and Methylobacterium extorquens genes of strawberry flavor biosynthesis in strawberry tissue by in situ hybridization. Journal of Plant Physiology, 2014, 171, 1099-1105.	3.5	25
50	Total, Neutral, and Polar Lipids of Brewing Ingredients, By-Products and Beer: Evaluation of Antithrombotic Activities. Foods, 2019, 8, 171.	4.3	24
51	Yoghurt fermentation alters the composition and antiplatelet properties of milk polar lipids. Food Chemistry, 2020, 332, 127384.	8.2	24
52	Lipids and cardiovascular disease: where does dietary intervention sit alongside statin therapy?. Food and Function, 2016, 7, 2603-2614.	4.6	22
53	Hen egg yolk lipid fractions with antiatherogenic properties. Animal Science Journal, 2013, 84, 264-271.	1.4	21
54	Bioactive Lipids of Marine Microalga Chlorococcum sp. SABC 012504 with Anti-Inflammatory and Anti-Thrombotic Activities. Marine Drugs, 2021, 19, 28.	4.6	21

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55	1,2-Propanediol in strawberries and its role as a flavour precursor. Food Chemistry, 1998, 61, 351-354.	8.2	20
56	Evaluation of the in Vitro Anti-Atherogenic Properties of Lipid Fractions of Olive Pomace, Olive Pomace Enriched Fish Feed and Gilthead Sea Bream (Sparus aurata) Fed with Olive Pomace Enriched Fish Feed. Marine Drugs, 2013, 11, 3676-3688.	4.6	20
57	The role of 2-hydroxypropanal in the biosynthesis of 2,5-dimethyl-4-hydroxy-2H-furan-3-one in strawberry (Fragaria Â— ananassa, cv. Elsanta) callus cultures. Food Chemistry, 1999, 64, 311-314.	8.2	19
58	Exploiting the anti-inflammatory properties of olive (Olea europaea) in the sustainable production of functional food and neutraceuticals. Phytochemistry Reviews, 2014, 13, 445-458.	6.5	19
59	The formation of 2,5-dimethyl-4-hydroxy-2H-furan-3-one by cell-free extracts of Methylobacterium extorquens and strawberry (FragariaÃ—ananassa cv. Elsanta). Food Chemistry, 2007, 104, 1654-1661.	8.2	18
60	Microalgal Lipid Extracts Have Potential to Modulate the Inflammatory Response: A Critical Review. International Journal of Molecular Sciences, 2021, 22, 9825.	4.1	18
61	Antibacterial and anti-PAF activity of lipid extracts from sea bass (Dicentrarchus labrax) and gilthead sea bream (Sparus aurata). Food Chemistry, 2008, 111, 433-438.	8.2	17
62	Structural Elucidation of Irish Ale Bioactive Polar Lipids with Antithrombotic Properties. Biomolecules, 2020, 10, 1075.	4.0	17
63	The effects of cooking salmon sous-vide on its antithrombotic properties, lipid profile and sensory characteristics. Food Research International, 2021, 139, 109976.	6.2	17
64	Cardio-Protective Properties and Health Benefits of Fish Lipid Bioactives; The Effects of Thermal Processing. Marine Drugs, 2022, 20, 187.	4.6	17
65	Food Security and Cardioprotection: The Polar Lipid Link. Journal of Food Science, 2013, 78, R1101-4.	3.1	16
66	In vitro Antiâ€atherogenic Properties of Nâ€Heterocyclic Carbene Aurate(I) Compounds. ChemMedChem, 2018, 13, 2484-2487.	3.2	16
67	Caprine milk fermentation enhances the antithrombotic properties of cheese polar lipids. Journal of Functional Foods, 2019, 61, 103507.	3.4	16
68	Changing the Irish dietary guidelines to incorporate the principles of the Mediterranean diet: proposing the MedÃ‰ire diet. Public Health Nutrition, 2019, 22, 375-381.	2.2	16
69	Agricultural and Aquacultural Potential of Olive Pomace A Review. Journal of Agricultural Science, 2013, 5, .	0.2	15
70	Îœetal Uptake by Sunflower (Helianthus annuus) Irrigated with Water Polluted with Chromium and Nickel. Foods, 2017, 6, 51.	4.3	15
71	The in vitro antithrombotic properties of ale, lager, and stout beers. Food Bioscience, 2019, 28, 83-88.	4.4	15
72	Large expert-curated database for benchmarking document similarity detection in biomedical literature search. Database: the Journal of Biological Databases and Curation, 2019, 2019, .	3.0	15

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73	Comparison of Sensory and Cardioprotective Properties of Olive-Pomace Enriched and Conventional Gilthead Sea Bream (Sparus aurata): The Effect of Grilling. Journal of Aquatic Food Product Technology, 2015, 24, 782-795.	1.4	14
74	The biosynthetic relationship between littorine and hyoscyamine in transformed roots of Datura stramonium. Plant Cell Reports, 1998, 18, 341-345.	5.6	13
75	Characterizing NAD-Dependent Alcohol Dehydrogenase Enzymes ofMethylobacterium extorquensand Strawberry (FragariaÃ—ananassacv. Elsanta). Journal of Agricultural and Food Chemistry, 2006, 54, 235-242.	5.2	13
76	Beneficial Anti-Platelet and Anti-Inflammatory Properties of Irish Apple Juice and Cider Bioactives. Foods, 2021, 10, 412.	4.3	13
77	Anti-Inflammatory and Anti-Platelet Properties of Lipid Bioactives from Apple Cider By-Products. Molecules, 2021, 26, 2869.	3.8	13
78	Fluorinated tropane alkaloids generated by directed biosynthesis in transformed root cultures of Datura stramonium. Journal of the Chemical Society Perkin Transactions 1, 1999, , 2117-2120.	0.9	12
79	Does High Hydrostatic Pressure Affect Fruit Esters?. LWT - Food Science and Technology, 2002, 35, 362-366.	5.2	11
80	Evaluation of Olive Pomace in the Production of Novel Broilers With Enhanced In Vitro Antithrombotic Properties. European Journal of Lipid Science and Technology, 2018, 120, 1700290.	1.5	11
81	The Role of an Anti-Inflammatory Diet in Conjunction to COVID-19. Diseases (Basel, Switzerland), 2021, 9, 76.	2.5	10
82	Anti-inflammatory and antithrombotic properties of polar lipid extracts, rich in unsaturated fatty acids, from the Irish marine cyanobacterium Spirulina subsalsa. Journal of Functional Foods, 2022, 94, 105124.	3.4	10
83	The Anti-inflammatory Properties of Food Polar Lipids. Reference Series in Phytochemistry, 2018, , 1-34.	0.4	9
84	Antiatherogenic properties of lipid minor constituents from seed oils. Journal of the Science of Food and Agriculture, 2003, 83, 1192-1204.	3.5	8
85	Development of a suitable lexicon for sensory studies of the aniseâ€flavoured spirits ouzo and tsipouro. Flavour and Fragrance Journal, 2010, 25, 468-474.	2.6	8
86	Ovine and Caprine Lipids Promoting Cardiovascular Health in Milk and Its Derivatives. Journal of Advances in Dairy Research, 2017, 05, .	0.5	8
87	The aroma of jam prepared from fruits of mosphilla (Crataegus azarolus L.). Flavour and Fragrance Journal, 2005, 20, 507-511.	2.6	7
88	Effect of freezing on quality of sea bass and gilthead sea bream. European Journal of Lipid Science and Technology, 2012, 114, 733-740.	1.5	7
89	The Effect of Trace Elements Accumulation on the Levels of Secondary Metabolites and Antioxidant Activity in Carrots, Onions and Potatoes. Food and Nutrition Sciences (Print), 2011, 02, 1071-1076.	0.4	7
90	Statins: Rationale, Mode of Action, and Side Effects. , 2019, , 171-200.		6

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91	Anti-Platelet Properties of Apple Must/Skin Yeasts and of Their Fermented Apple Cider Products. Beverages, 2021, 7, 54.	2.8	6
92	Investigation of Platelet Aggregation in Atherosclerosis. Methods in Molecular Biology, 2022, 2419, 333-347.	0.9	6
93	Irrigating Onions and Potatoes with Chromium and Nickel: Its Effects on Catalase and Peroxidase Activities and the Cross-Contamination of Plants. Water, Air, and Soil Pollution, 2014, 225, 1.	2.4	5
94	Assessment of the in Vitro Antithrombotic Properties of Sardine (Sardina pilchardus) Fillet Lipids and Cod Liver Oil. Fishes, 2016, 1, 1-15.	1.7	5
95	Comment on â€œOptimal Nutritional Status for a Well-Functioning Immune System Is an Important Factor to Protect against Viral Infections. Nutrients 2020, 12, 1181â€. Nutrients, 2020, 12, 2321.	4.1	5
96	Antithrombotic and antiplatelet activity of an organometallic rhodium(I) complex incorporating a substituted thienoâ€[2,3â€d]â€pyrimidine ligand: Synthesis, structural characterization, and molecular docking calculations. Applied Organometallic Chemistry, 2021, 35, e6210.	3.5	5
97	Fermentation Enhances the Anti-Inflammatory and Anti-Platelet Properties of Both Bovine Dairy and Plant-Derived Dairy Alternatives. Fermentation, 2022, 8, 292.	3.0	5
98	The effect of exogenous pectinase on DMHF and derivatives in clarified strawberry juice (FragariaÃ—ananassa, cv. Elsanta). Flavour and Fragrance Journal, 2002, 17, 375-379.	2.6	4
99	Characterization of NAD-dependent alcohol dehydrogenase enzymes of strawberry's achenes (Fragaria x ananassa cv. Elsanta) and comparison with respective enzymes from Methylobacterium extorquens. LWT - Food Science and Technology, 2010, 43, 828-835.	5.2	4
100	Diet and Cardiovascular Disease: The Mediterranean Diet. , 2019, , 267-288.		4
101	Carotenoids and Antioxidant Enzymes as Biomarkers of the Impact of Heavy Metals in food Chain. Current Research in Nutrition and Food Science, 2016, 4, 15-24.	0.8	3
102	Anise spirits: types, sensory properties and sensory analysis. , 2012, , 229-241.		2
103	Inflammation and Cardiovascular Diseases. , 2019, , 53-117.		2
104	Strawberry Flavour: Analysis and Biosynthesis. Journal of the Science of Food and Agriculture, 1997, 74, 421-434.	3.5	2
105	The Origin of Chronic Diseases With Respect to Cardiovascular Disease. , 2019, , 1-21.		1
106	The Lipid Hypothesis and the Seven Countries Study. , 2019, , 119-143.		1
107	The biosynthesis of furaneol in strawberry: the plant cells are not alone. Developments in Food Science, 2006, 43, 141-144.	0.0	0
108	Designing Novel Functional Food Using Gas Chromatography. , 0, , .		0

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109	Cholesterol in Atherosclerosis and Cardiovascular Disease: The Role of Specific Dietary and Lifestyle Patterns. , 2019, , 145-169.		0
110	Cardiovascular Risk: Assumptions, Limitations, and Research. , 2019, , 201-266.		0
111	Nutrition Versus Statins in Primary Prevention: Where do we Stand Now?. , 2019, , 289-317.		0
112	The Anti-inflammatory Properties of Food Polar Lipids. Reference Series in Phytochemistry, 2019, , 553-586.	0.4	0
113	The Biosynthetic Relationship Between Littorine and Hyoscyamine in Datura Stramonium. Current Plant Science and Biotechnology in Agriculture, 1999, , 347-350.	0.0	0
114	Inflammation and Chronic Diseases: The Polar Lipid Link. Proceedings (mdpi), 2020, 70, .	0.2	0