

# Ioannis Zabetakis

## List of Publications by Citations

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112  
papers

3,163  
citations

32  
h-index

53  
g-index

118  
ext. papers

3,755  
ext. citations

4.9  
avg, IF

6.04  
L-index

#	Paper	IF	Citations
112	COVID-19: The Inflammation Link and the Role of Nutrition in Potential Mitigation. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	225
111	Strawberry Flavour: Analysis and Biosynthesis. <i>Journal of the Science of Food and Agriculture</i> , <b>1997</b> , 74, 421-434	4.3	174
110	The effects of high hydrostatic pressure on $\beta$ -glucosidase, peroxidase and polyphenoloxidase in red raspberry ( <i>Rubus idaeus</i> ) and strawberry ( <i>Fragaria ananassa</i> ). <i>Food Chemistry</i> , <b>2004</b> , 88, 7-10	8.5	173
109	Inflammation, not Cholesterol, Is a Cause of Chronic Disease. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	142
108	Dairy Fats and Cardiovascular Disease: Do We Really Need to be Concerned?. <i>Foods</i> , <b>2018</b> , 7,	4.9	127
107	Phospholipids of Animal and Marine Origin: Structure, Function, and Anti-Inflammatory Properties. <i>Molecules</i> , <b>2017</b> , 22,	4.8	120
106	Benefits of fish oil replacement by plant originated oils in compounded fish feeds. A review. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 47, 217-224	5.4	109
105	The effect of high hydrostatic pressure on the strawberry anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 2749-54	5.7	108
104	Invited review: The anti-inflammatory properties of dairy lipids. <i>Journal of Dairy Science</i> , <b>2017</b> , 100, 4197-4212	8.2	82
103	The effect of high hydrostatic pressure on the anthocyanins of raspberry ( <i>Rubus idaeus</i> ). <i>Food Chemistry</i> , <b>2005</b> , 90, 193-197	8.5	81
102	Elicitation of tropane alkaloid biosynthesis in transformed root cultures of <i>Datura stramonium</i> . <i>Phytochemistry</i> , <b>1999</b> , 50, 53-56	4	68
101	The Biosynthesis of Strawberry Flavor (II): Biosynthetic and Molecular Biology Studies. <i>Journal of Food Science</i> , <b>2002</b> , 67, 2-8	3.4	66
100	2,5-Dimethyl-4-hydroxy-2H-furan-3-one and its derivatives: analysis, synthesis and biosynthesis review. <i>Food Chemistry</i> , <b>1999</b> , 65, 139-151	8.5	59
99	A study on the colour and sensory attributes of high-hydrostatic-pressure jams as compared with traditional jams. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 1228-1234	4.3	58
98	High pressure processing in jam manufacture: effects on textural and colour properties. <i>Food Chemistry</i> , <b>2001</b> , 73, 85-91	8.5	57
97	Forty Years Since the Structural Elucidation of Platelet-Activating Factor (PAF): Historical, Current, and Future Research Perspectives. <i>Molecules</i> , <b>2019</b> , 24,	4.8	53
96	Effects of olive pomace and olive pomace oil on growth performance, fatty acid composition and cardio protective properties of gilthead sea bream ( <i>Sparus aurata</i> ) and sea bass ( <i>Dicentrarchus labrax</i> ). <i>Food Chemistry</i> , <b>2011</b> , 129, 1108-13	8.5	51

95	The effect of high hydrostatic pressure on anthocyanins and ascorbic acid in blackcurrants ( <i>Ribes nigrum</i> ). <i>Flavour and Fragrance Journal</i> , <b>2004</b> , 19, 281-286	2.5	51
94	The effect of high hydrostatic pressure on strawberry flavour compounds. <i>Food Chemistry</i> , <b>2000</b> , 71, 51-55	8.5	49
93	Enhancement of flavour biosynthesis from strawberry ( <i>Fragaria x ananassa</i> ) callus cultures by <i>Methylobacterium</i> species. <i>Plant Cell, Tissue and Organ Culture</i> , <b>1997</b> , 50, 179-183	2.7	48
92	The uptake of nickel and chromium from irrigation water by potatoes, carrots and onions. <i>Ecotoxicology and Environmental Safety</i> , <b>2013</b> , 91, 122-8	7	44
91	Comparison of antiatherogenic properties of lipids obtained from wild and cultured sea bass ( <i>Dicentrarchus labrax</i> ) and gilthead sea bream ( <i>Sparus aurata</i> ). <i>Food Chemistry</i> , <b>2007</b> , 100, 560-567	8.5	43
90	Inflammation and cardiovascular disease: are marine phospholipids the answer?. <i>Food and Function</i> , <b>2020</b> , 11, 2861-2885	6.1	39
89	Platelet activation and prothrombotic mediators at the nexus of inflammation and atherosclerosis: Potential role of antiplatelet agents. <i>Blood Reviews</i> , <b>2021</b> , 45, 100694	11.1	38
88	Fish polar lipids retard atherosclerosis in rabbits by down-regulating PAF biosynthesis and up-regulating PAF catabolism. <i>Lipids in Health and Disease</i> , <b>2011</b> , 10, 213	4.4	37
87	Structural Elucidation of Irish Organic Farmed Salmon ( <i>Salmo salar</i> ) Polar Lipids with Antithrombotic Activities. <i>Marine Drugs</i> , <b>2018</b> , 16,	6	37
86	Antiatherogenic properties of lipid fractions of raw and fried fish. <i>Food Chemistry</i> , <b>2006</b> , 96, 29-35	8.5	36
85	Evaluation of sensory and anti-thrombotic properties of traditional Greek yogurts derived from different types of milk. <i>Heliyon</i> , <b>2017</b> , 3, e00227	3.6	34
84	The role of $\beta$ -glucosidase in the biosynthesis of 2,5-dimethyl-4-hydroxy-3(2H)-furanone in strawberry ( <i>Fragaria x ananassa</i> cv. Elsanta). <i>Flavour and Fragrance Journal</i> , <b>2001</b> , 16, 81-84	2.5	34
83	Lipid fractions with aggregatory and antiaggregatory activity toward platelets in fresh and fried cod ( <i>Gadus morhua</i> ): correlation with platelet-activating factor and atherogenesis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 6372-9	5.7	34
82	In vivo anti-atherogenic properties of cultured gilthead sea bream ( <i>Sparus aurata</i> ) polar lipid extracts in hypercholesterolaemic rabbits. <i>Food Chemistry</i> , <b>2010</b> , 120, 831-836	8.5	33
81	Structural elucidation of olive pomace fed sea bass ( <i>Dicentrarchus labrax</i> ) polar lipids with cardioprotective activities. <i>Food Chemistry</i> , <b>2014</b> , 145, 1097-105	8.5	32
80	The bioaccumulation and physiological effects of heavy metals in carrots, onions, and potatoes and dietary implications for Cr and Ni: a review. <i>Journal of Food Science</i> , <b>2014</b> , 79, R765-80	3.4	32
79	Biological activity of total lipids from red and white wine/must. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 5186-93	5.7	30
78	The effect of 6-deoxy-D-fructose on flavour bioformation from strawberry ( <i>Fragaria x ananassa</i> , cv. Elsanta) callus cultures. <i>Plant Cell, Tissue and Organ Culture</i> , <b>1996</b> , 45, 25-29	2.7	30

77	In Vitro Antithrombotic Properties of Salmon () Phospholipids in a Novel Food-Grade Extract. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	28
76	Evaluation of the in vitro anti-atherogenic activities of goat milk and goat dairy products. <i>Dairy Science and Technology</i> , <b>2016</b> , 96, 317-327		26
75	Structure and cardioprotective activities of polar lipids of olive pomace, olive pomace-enriched fish feed and olive pomace fed gilthead sea bream ( <i>Sparus aurata</i> ). <i>Food Research International</i> , <b>2016</b> , 83, 143-151	7	26
74	In vitro anti-atherogenic properties of traditional Greek cheese lipid fractions. <i>Dairy Science and Technology</i> , <b>2014</b> , 94, 269-281		24
73	The Potential Role of Dietary Platelet-Activating Factor Inhibitors in Cancer Prevention and Treatment. <i>Advances in Nutrition</i> , <b>2019</b> , 10, 148-164	10	22
72	Concentration Levels of Trace Elements in Carrots, Onions, and Potatoes Cultivated in Asopos Region, Central Greece. <i>Analytical Letters</i> , <b>2012</b> , 45, 551-562	2.2	22
71	Bioprospecting for Antithrombotic Polar Lipids from Salmon, Herring, and Boarfish By-Products. <i>Foods</i> , <b>2019</b> , 8,	4.9	21
70	Platelet aggregometry assay for evaluating the effects of platelet agonists and antiplatelet compounds on platelet function. <i>MethodsX</i> , <b>2019</b> , 6, 63-70	1.9	21
69	The Effects of Oxidation on the Antithrombotic Properties of Tea Lipids Against PAF, Thrombin, Collagen, and ADP. <i>Foods</i> , <b>2020</b> , 9,	4.9	21
68	Phospholipids of goat and sheep origin: Structural and functional studies. <i>Small Ruminant Research</i> , <b>2018</b> , 167, 39-47	1.7	20
67	The effect of ovine milk fermentation on the antithrombotic properties of polar lipids. <i>Journal of Functional Foods</i> , <b>2019</b> , 54, 289-300	5.1	19
66	1,2-Propanediol in strawberries and its role as a flavour precursor. <i>Food Chemistry</i> , <b>1998</b> , 61, 351-354	8.5	19
65	Thrombosis and COVID-19: The Potential Role of Nutrition. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 583080	6.2	19
64	Total, Neutral, and Polar Lipids of Brewing Ingredients, By-Products and Beer: Evaluation of Antithrombotic Activities. <i>Foods</i> , <b>2019</b> , 8,	4.9	18
63	Localization of strawberry ( <i>Fragaria x ananassa</i> ) and <i>Methylobacterium extorquens</i> genes of strawberry flavor biosynthesis in strawberry tissue by in situ hybridization. <i>Journal of Plant Physiology</i> , <b>2014</b> , 171, 1099-105	3.6	18
62	The role of 2-hydroxypropanal in the biosynthesis of 2,5-dimethyl-4-hydroxy-2H-furan-3-one in strawberry ( <i>Fragaria ananassa</i> , cv. Elsanta) callus cultures. <i>Food Chemistry</i> , <b>1999</b> , 64, 311-314	8.5	18
61	Evaluation of the in vitro anti-atherogenic properties of lipid fractions of olive pomace, olive pomace enriched fish feed and gilthead sea bream ( <i>Sparus aurata</i> ) fed with olive pomace enriched fish feed. <i>Marine Drugs</i> , <b>2013</b> , 11, 3676-88	6	17
60	The formation of 2,5-dimethyl-4-hydroxy-2H-furan-3-one by cell-free extracts of <i>Methylobacterium extorquens</i> and strawberry ( <i>Fragaria ananassa</i> cv. Elsanta). <i>Food Chemistry</i> , <b>2007</b> , 104, 1654-1661	8.5	17

59	Lipids and cardiovascular disease: where does dietary intervention sit alongside statin therapy?. <i>Food and Function</i> , <b>2016</b> , 7, 2603-14	6.1	17
58	Hen egg yolk lipid fractions with antiatherogenic properties. <i>Animal Science Journal</i> , <b>2013</b> , 84, 264-71	1.8	16
57	Antibacterial and anti-PAF activity of lipid extracts from sea bass ( <i>Dicentrarchus labrax</i> ) and gilthead sea bream ( <i>Sparus aurata</i> ). <i>Food Chemistry</i> , <b>2008</b> , 111, 433-8	8.5	16
56	The in vitro antithrombotic properties of ale, lager, and stout beers. <i>Food Bioscience</i> , <b>2019</b> , 28, 83-88	4.9	14
55	Comparison of Sensory and Cardioprotective Properties of Olive-Pomace Enriched and Conventional Gilthead Sea Bream ( <i>Sparus aurata</i> ): The Effect of Grilling. <i>Journal of Aquatic Food Product Technology</i> , <b>2015</b> , 24, 782-795	1.6	14
54	Yoghurt fermentation alters the composition and antiplatelet properties of milk polar lipids. <i>Food Chemistry</i> , <b>2020</b> , 332, 127384	8.5	14
53	Exploiting the anti-inflammatory properties of olive ( <i>Olea europaea</i> ) in the sustainable production of functional food and nutraceuticals. <i>Phytochemistry Reviews</i> , <b>2014</b> , 13, 445-458	7.7	13
52	Food security and cardioprotection: the polar lipid link. <i>Journal of Food Science</i> , <b>2013</b> , 78, R1101-4	3.4	12
51	Structural Elucidation of Irish Ale Bioactive Polar Lipids with Antithrombotic Properties. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	12
50	Fluorinated tropane alkaloids generated by directed biosynthesis in transformed root cultures of <i>Datura stramonium</i> . <i>Journal of the Chemical Society Perkin Transactions 1</i> , <b>1999</b> , 2117-2120		11
49	In vitro Anti-atherogenic Properties of N-Heterocyclic Carbene Aurate(I) Compounds. <i>ChemMedChem</i> , <b>2018</b> , 13, 2484-2487	3.7	11
48	Agricultural and Aquacultural Potential of Olive Pomace A Review. <i>Journal of Agricultural Science</i> , <b>2013</b> , 5,	1	10
47	The biosynthetic relationship between littorine and hyoscyamine in transformed roots of <i>Datura stramonium</i> . <i>Plant Cell Reports</i> , <b>1998</b> , 18, 341-345	5.1	10
46	Does High Hydrostatic Pressure Affect Fruit Esters?. <i>LWT - Food Science and Technology</i> , <b>2002</b> , 35, 362-366	5.4	10
45	Bioactive Lipids of Marine Microalga sp. SABC 012504 with Anti-Inflammatory and Anti-Thrombotic Activities. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	10
44	Characterizing NAD-dependent alcohol dehydrogenase enzymes of <i>Methylobacterium extorquens</i> and strawberry ( <i>Fragaria x ananassa</i> cv. Elsanta). <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 235-42	5.7	9
43	Beneficial Anti-Platelet and Anti-Inflammatory Properties of Irish Apple Juice and Cider Bioactives. <i>Foods</i> , <b>2021</b> , 10,	4.9	9
42	Antiatherogenic properties of lipid minor constituents from seed oils. <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 1192-1204	4.3	8

41	Anti-Inflammatory and Anti-Platelet Properties of Lipid Bioactives from Apple Cider By-Products. <i>Molecules</i> , <b>2021</b> , 26,	4.8	8
40	The Anti-inflammatory Properties of Food Polar Lipids. <i>Reference Series in Phytochemistry</i> , <b>2018</b> , 1-34	0.7	8
39	Microalgal Lipid Extracts Have Potential to Modulate the Inflammatory Response: A Critical Review. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	8
38	Evaluation of Olive Pomace in the Production of Novel Broilers With Enhanced In Vitro Antithrombotic Properties. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1700290	3	7
37	Development of a suitable lexicon for sensory studies of the anise-flavoured spirits ouzo and tsipouro. <i>Flavour and Fragrance Journal</i> , <b>2010</b> , 25, 468-474	2.5	7
36	Changing the Irish dietary guidelines to incorporate the principles of the Mediterranean diet: proposing the MedIre diet. <i>Public Health Nutrition</i> , <b>2018</b> , 1-7	3.3	7
35	Ovine and Caprine Lipids Promoting Cardiovascular Health in Milk and Its Derivatives. <i>Journal of Advances in Dairy Research</i> , <b>2017</b> , 05,	0	6
34	Caprine milk fermentation enhances the antithrombotic properties of cheese polar lipids. <i>Journal of Functional Foods</i> , <b>2019</b> , 61, 103507	5.1	6
33	βtal Uptake by Sunflower ( <i>Helianthus annuus</i> ) Irrigated with Water Polluted with Chromium and Nickel. <i>Foods</i> , <b>2017</b> , 6,	4.9	6
32	The Effect of Trace Elements Accumulation on the Levels of Secondary Metabolites and Antioxidant Activity in Carrots, Onions and Potatoes. <i>Food and Nutrition Sciences (Print)</i> , <b>2011</b> , 02, 1071-1076	0.4	6
31	The aroma of jam prepared from fruits of mosphilla ( <i>Crataegus azarolus</i> L.). <i>Flavour and Fragrance Journal</i> , <b>2005</b> , 20, 507-511	2.5	5
30	Cardio-Protective Properties and Health Benefits of Fish Lipid Bioactives; The Effects of Thermal Processing.. <i>Marine Drugs</i> , <b>2022</b> , 20,	6	5
29	Diet and Cardiovascular Disease: The Mediterranean Diet <b>2019</b> , 267-288		4
28	Irrigating Onions and Potatoes with Chromium and Nickel: Its Effects on Catalase and Peroxidase Activities and the Cross-Contamination of Plants. <i>Water, Air, and Soil Pollution</i> , <b>2014</b> , 225, 1	2.6	4
27	Effect of freezing on quality of sea bass and gilthead sea bream. <i>European Journal of Lipid Science and Technology</i> , <b>2012</b> , 114, 733-740	3	4
26	Comment on "Optimal Nutritional Status for a Well-Functioning Immune System Is an Important Factor to Protect against Viral Infections. 2020, , 1181". <i>Nutrients</i> , <b>2020</b> , 12,	6.7	4
25	Large expert-curated database for benchmarking document similarity detection in biomedical literature search. <i>Database: the Journal of Biological Databases and Curation</i> , <b>2019</b> , 2019,	5	4
24	Statins: Rationale, Mode of Action, and Side Effects <b>2019</b> , 171-200		3

23	Assessment of the in Vitro Antithrombotic Properties of Sardine ( <i>Sardina pilchardus</i> ) Fillet Lipids and Cod Liver Oil. <i>Fishes</i> , <b>2016</b> , 1, 1-15	2.5	3
22	The effect of exogenous pectinase on DMHF and derivatives in clarified strawberry juice ( <i>Fragaria x ananassa</i> , cv. Elsanta). <i>Flavour and Fragrance Journal</i> , <b>2002</b> , 17, 375-379	2.5	3
21	Carotenoids and Antioxidant Enzymes as Biomarkers of the Impact of Heavy Metals in food Chain. <i>Current Research in Nutrition and Food Science</i> , <b>2016</b> , 4, 15-24	1.1	3
20	The effects of cooking salmon sous-vide on its antithrombotic properties, lipid profile and sensory characteristics. <i>Food Research International</i> , <b>2021</b> , 139, 109976	7	3
19	Implementation of Sustainable Development Goals in the dairy sector: Perspectives on the use of agro-industrial side-streams to design functional foods. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 124, 128-139	15.3	3
18	Characterization of NAD-dependent alcohol dehydrogenase enzymes of strawberry's achenes ( <i>Fragaria x ananassa</i> cv. Elsanta) and comparison with respective enzymes from <i>Methylobacterium extorquens</i> . <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 828-835	5.4	2
17	Anise spirits: types, sensory properties and sensory analysis <b>2012</b> , 229-241		2
16	The Role of an Anti-Inflammatory Diet in Conjunction to COVID-19. <i>Diseases (Basel, Switzerland)</i> , <b>2021</b> , 9,	4.4	2
15	Antithrombotic and antiplatelet activity of an organometallic rhodium(I) complex incorporating a substituted thieno-[2,3-d]-pyrimidine ligand: Synthesis, structural characterization, and molecular docking calculations. <i>Applied Organometallic Chemistry</i> , <b>2021</b> , 35, e6210	3.1	2
14	Anti-Platelet Properties of Apple Must/Skin Yeasts and of Their Fermented Apple Cider Products. <i>Beverages</i> , <b>2021</b> , 7, 54	3.4	2
13	Strawberry Flavour: Analysis and Biosynthesis <b>1997</b> , 74, 421		2
12	The Lipid Hypothesis and the Seven Countries Study <b>2019</b> , 119-143		1
11	The Origin of Chronic Diseases With Respect to Cardiovascular Disease <b>2019</b> , 1-21		0
10	Inflammation and Cardiovascular Diseases <b>2019</b> , 53-117		0
9	Investigation of Platelet Aggregation in Atherosclerosis.. <i>Methods in Molecular Biology</i> , <b>2022</b> , 2419, 333-347	3.4	0
8	Anti-inflammatory and antithrombotic properties of polar lipid extracts, rich in unsaturated fatty acids, from the Irish marine cyanobacterium <i>Spirulina subsalsa</i> . <i>Journal of Functional Foods</i> , <b>2022</b> , 94, 105124	5.1	0
7	Cholesterol in Atherosclerosis and Cardiovascular Disease: The Role of Specific Dietary and Lifestyle Patterns <b>2019</b> , 145-169		
6	Cardiovascular Risk: Assumptions, Limitations, and Research <b>2019</b> , 201-266		

5 Nutrition Versus Statins in Primary Prevention: Where do we Stand Now? **2019**, 289-317

4 The Anti-inflammatory Properties of Food Polar Lipids. *Reference Series in Phytochemistry*, **2019**, 553-586.7

3 The biosynthesis of furaneol in strawberry: the plant cells are not alone. *Developments in Food Science*, **2006**, 43, 141-144

2 Inflammation and Chronic Diseases: The Polar Lipid Link. *Proceedings (mdpi)*, **2021**, 70, 70

0.3

1 The Biosynthetic Relationship Between Littorine and Hyoscyamine in *Datura Stramonium*. *Current Plant Science and Biotechnology in Agriculture*, **1999**, 347-350