

Ioannis Zabetakis

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Investigation of Platelet Aggregation in Atherosclerosis.. <i>Methods in Molecular Biology</i> , 2022 , 2419, 333-347	3.47	0
111	Cardio-Protective Properties and Health Benefits of Fish Lipid Bioactives; The Effects of Thermal Processing.. <i>Marine Drugs</i> , 2022 , 20,	6	5
110	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> , 2022 , 124, 128-139	15.3	3
109	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> , 2022 , 94, 105124	5.1	0
108	Inflammation and Chronic Diseases: The Polar Lipid Link. <i>Proceedings (mdpi)</i> , 2021 , 70, 70	0.3	
107	The Role of an Anti-Inflammatory Diet in Conjunction to COVID-19. <i>Diseases (Basel, Switzerland)</i> , 2021 , 9,	4.4	2
106	Anti-Inflammatory and Anti-Platelet Properties of Lipid Bioactives from Apple Cider By-Products. <i>Molecules</i> , 2021 , 26,	4.8	8
105	Platelet activation and prothrombotic mediators at the nexus of inflammation and atherosclerosis: Potential role of antiplatelet agents. <i>Blood Reviews</i> , 2021 , 45, 100694	11.1	38
104	The effects of cooking salmon sous-vide on its antithrombotic properties, lipid profile and sensory characteristics. <i>Food Research International</i> , 2021 , 139, 109976	7	3
103	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> , 2021 , 35, e6210	3.1	2
102	Beneficial Anti-Platelet and Anti-Inflammatory Properties of Irish Apple Juice and Cider Bioactives. <i>Foods</i> , 2021 , 10,	4.9	9
101	Anti-Platelet Properties of Apple Must/Skin Yeasts and of Their Fermented Apple Cider Products. <i>Beverages</i> , 2021 , 7, 54	3.4	2
100	Microalgal Lipid Extracts Have Potential to Modulate the Inflammatory Response: A Critical Review. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	8
99	Bioactive Lipids of Marine Microalga sp. SABC 012504 with Anti-Inflammatory and Anti-Thrombotic Activities. <i>Marine Drugs</i> , 2021 , 19,	6	10
98	COVID-19: The Inflammation Link and the Role of Nutrition in Potential Mitigation. <i>Nutrients</i> , 2020 , 12,	6.7	225
97	Yoghurt fermentation alters the composition and antiplatelet properties of milk polar lipids. <i>Food Chemistry</i> , 2020 , 332, 127384	8.5	14
96	Inflammation and cardiovascular disease: are marine phospholipids the answer?. <i>Food and Function</i> , 2020 , 11, 2861-2885	6.1	39

95	Structural Elucidation of Irish Ale Bioactive Polar Lipids with Antithrombotic Properties. <i>Biomolecules</i> , 2020 , 10,	5.9	12
94	Thrombosis and COVID-19: The Potential Role of Nutrition. <i>Frontiers in Nutrition</i> , 2020 , 7, 583080	6.2	19
93	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> , 2020 , 12,	6.7	4
92	The Effects of Oxidation on the Antithrombotic Properties of Tea Lipids Against PAF, Thrombin, Collagen, and ADP. <i>Foods</i> , 2020 , 9,	4.9	21
91	In Vitro Antithrombotic Properties of Salmon () Phospholipids in a Novel Food-Grade Extract. <i>Marine Drugs</i> , 2019 , 17,	6	28
90	The effect of ovine milk fermentation on the antithrombotic properties of polar lipids. <i>Journal of Functional Foods</i> , 2019 , 54, 289-300	5.1	19
89	Total, Neutral, and Polar Lipids of Brewing Ingredients, By-Products and Beer: Evaluation of Antithrombotic Activities. <i>Foods</i> , 2019 , 8,	4.9	18
88	Cholesterol in Atherosclerosis and Cardiovascular Disease: The Role of Specific Dietary and Lifestyle Patterns 2019 , 145-169		
87	Statins: Rationale, Mode of Action, and Side Effects 2019 , 171-200		3
86	Cardiovascular Risk: Assumptions, Limitations, and Research 2019 , 201-266		
85	Diet and Cardiovascular Disease: The Mediterranean Diet 2019 , 267-288		4
84	The Origin of Chronic Diseases With Respect to Cardiovascular Disease 2019 , 1-21		0
83	Inflammation and Cardiovascular Diseases 2019 , 53-117		0
82	The Lipid Hypothesis and the Seven Countries Study 2019 , 119-143		1
81	Nutrition Versus Statins in Primary Prevention: Where do we Stand Now? 2019 , 289-317		
80	The Anti-inflammatory Properties of Food Polar Lipids. <i>Reference Series in Phytochemistry</i> , 2019 , 553-586.7		
79	The in vitro antithrombotic properties of ale, lager, and stout beers. <i>Food Bioscience</i> , 2019 , 28, 83-88	4.9	14
78	The Potential Role of Dietary Platelet-Activating Factor Inhibitors in Cancer Prevention and Treatment. <i>Advances in Nutrition</i> , 2019 , 10, 148-164	10	22

77	Caprine milk fermentation enhances the antithrombotic properties of cheese polar lipids. <i>Journal of Functional Foods</i> , 2019 , 61, 103507	5.1	6
76	Large expert-curated database for benchmarking document similarity detection in biomedical literature search. <i>Database: the Journal of Biological Databases and Curation</i> , 2019 , 2019,	5	4
75	Forty Years Since the Structural Elucidation of Platelet-Activating Factor (PAF): Historical, Current, and Future Research Perspectives. <i>Molecules</i> , 2019 , 24,	4.8	53
74	Bioprospecting for Antithrombotic Polar Lipids from Salmon, Herring, and Boarfish By-Products. <i>Foods</i> , 2019 , 8,	4.9	21
73	Platelet aggregometry assay for evaluating the effects of platelet agonists and antiplatelet compounds on platelet function. <i>MethodsX</i> , 2019 , 6, 63-70	1.9	21
72	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> , 2018 , 120, 1700290	3	7
71	Dairy Fats and Cardiovascular Disease: Do We Really Need to be Concerned?. <i>Foods</i> , 2018 , 7,	4.9	127
70	Inflammation, not Cholesterol, Is a Cause of Chronic Disease. <i>Nutrients</i> , 2018 , 10,	6.7	142
69	Phospholipids of goat and sheep origin: Structural and functional studies. <i>Small Ruminant Research</i> , 2018 , 167, 39-47	1.7	20
68	Changing the Irish dietary guidelines to incorporate the principles of the Mediterranean diet: proposing the Medife diet. <i>Public Health Nutrition</i> , 2018 , 1-7	3.3	7
67	In vitro Anti-atherogenic Properties of N-Heterocyclic Carbene Aurate(I) Compounds. <i>ChemMedChem</i> , 2018 , 13, 2484-2487	3.7	11
66	The Anti-inflammatory Properties of Food Polar Lipids. <i>Reference Series in Phytochemistry</i> , 2018 , 1-34	0.7	8
65	Structural Elucidation of Irish Organic Farmed Salmon (<i>Salmo salar</i>) Polar Lipids with Antithrombotic Activities. <i>Marine Drugs</i> , 2018 , 16,	6	37
64	Evaluation of sensory and anti-thrombotic properties of traditional Greek yogurts derived from different types of milk. <i>Heliyon</i> , 2017 , 3, e00227	3.6	34
63	Invited review: The anti-inflammatory properties of dairy lipids. <i>Journal of Dairy Science</i> , 2017 , 100, 4197-4212	4.2	82
62	Ovine and Caprine Lipids Promoting Cardiovascular Health in Milk and Its Derivatives. <i>Journal of Advances in Dairy Research</i> , 2017 , 05,	0	6
61	Phospholipids of Animal and Marine Origin: Structure, Function, and Anti-Inflammatory Properties. <i>Molecules</i> , 2017 , 22,	4.8	120
60	βtal Uptake by Sunflower (<i>Helianthus annuus</i>) Irrigated with Water Polluted with Chromium and Nickel. <i>Foods</i> , 2017 , 6,	4.9	6

59	Assessment of the in Vitro Antithrombotic Properties of Sardine (<i>Sardina pilchardus</i>) Fillet Lipids and Cod Liver Oil. <i>Fishes</i> , 2016 , 1, 1-15	2.5	3
58	Evaluation of the in vitro anti-atherogenic activities of goat milk and goat dairy products. <i>Dairy Science and Technology</i> , 2016 , 96, 317-327		26
57	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> , 2016 , 83, 143-151	7	26
56	Carotenoids and Antioxidant Enzymes as Biomarkers of the Impact of Heavy Metals in food Chain. <i>Current Research in Nutrition and Food Science</i> , 2016 , 4, 15-24	1.1	3
55	Lipids and cardiovascular disease: where does dietary intervention sit alongside statin therapy?. <i>Food and Function</i> , 2016 , 7, 2603-14	6.1	17
54	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> , 2015 , 24, 782-795	1.6	14
53	Structural elucidation of olive pomace fed sea bass (<i>Dicentrarchus labrax</i>) polar lipids with cardioprotective activities. <i>Food Chemistry</i> , 2014 , 145, 1097-105	8.5	32
52	Exploiting the anti-inflammatory properties of olive (<i>Olea europaea</i>) in the sustainable production of functional food and nutraceuticals. <i>Phytochemistry Reviews</i> , 2014 , 13, 445-458	7.7	13
51	In vitro anti-atherogenic properties of traditional Greek cheese lipid fractions. <i>Dairy Science and Technology</i> , 2014 , 94, 269-281		24
50	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> , 2014 , 171, 1099-105	3.6	18
49	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> , 2014 , 225, 1	2.6	4
48	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> , 2014 , 79, R765-80	3.4	32
47	The uptake of nickel and chromium from irrigation water by potatoes, carrots and onions. <i>Ecotoxicology and Environmental Safety</i> , 2013 , 91, 122-8	7	44
46	Hen egg yolk lipid fractions with antiatherogenic properties. <i>Animal Science Journal</i> , 2013 , 84, 264-71	1.8	16
45	Food security and cardioprotection: the polar lipid link. <i>Journal of Food Science</i> , 2013 , 78, R1101-4	3.4	12
44	Agricultural and Aquacultural Potential of Olive Pomace A Review. <i>Journal of Agricultural Science</i> , 2013 , 5,	1	10
43	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> , 2013 , 11, 3676-88	6	17
42	Concentration Levels of Trace Elements in Carrots, Onions, and Potatoes Cultivated in Asopos Region, Central Greece. <i>Analytical Letters</i> , 2012 , 45, 551-562	2.2	22

41	Benefits of fish oil replacement by plant originated oils in compounded fish feeds. A review. <i>LWT - Food Science and Technology</i> , 2012 , 47, 217-224	5.4	109
40	Effect of freezing on quality of sea bass and gilthead sea bream. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 733-740	3	4
39	Anise spirits: types, sensory properties and sensory analysis 2012 , 229-241		2
38	Fish polar lipids retard atherosclerosis in rabbits by down-regulating PAF biosynthesis and up-regulating PAF catabolism. <i>Lipids in Health and Disease</i> , 2011 , 10, 213	4.4	37
37	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> , 2011 , 129, 1108-13	8.5	51
36	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> , 2011 , 02, 1071-1076	10.6	6
35	Characterization of NAD-dependent alcohol dehydrogenase enzymes of strawberry <i>S</i> 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> , 2010 , 43, 828-835	5.4	2
34	Development of a suitable lexicon for sensory studies of the anise-flavoured spirits ouzo and tsipouro. <i>Flavour and Fragrance Journal</i> , 2010 , 25, 468-474	2.5	7
33	In vivo anti-atherogenic properties of cultured gilthead sea bream (<i>Sparus aurata</i>) polar lipid extracts in hypercholesterolaemic rabbits. <i>Food Chemistry</i> , 2010 , 120, 831-836	8.5	33
32	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> , 2008 , 111, 433-8	8.5	16
31	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> , 2007 , 100, 560-567	8.5	43
30	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 x ananassa</i> cv. Elsanta). <i>Food Chemistry</i> , 2007 , 104, 1654-1661	8.5	17
29	The biosynthesis of furaneol in strawberry: the plant cells are not alone. <i>Developments in Food Science</i> , 2006 , 43, 141-144		
28	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> , 2006 , 54, 235-42	5.7	9
27	Antiatherogenic properties of lipid fractions of raw and fried fish. <i>Food Chemistry</i> , 2006 , 96, 29-35	8.5	36
26	The effect of high hydrostatic pressure on the anthocyanins of raspberry (<i>Rubus idaeus</i>). <i>Food Chemistry</i> , 2005 , 90, 193-197	8.5	81
25	The aroma of jam prepared from fruits of mosphilla (<i>Crataegus azarolus</i> L.). <i>Flavour and Fragrance Journal</i> , 2005 , 20, 507-511	2.5	5
24	The effect of high hydrostatic pressure on anthocyanins and ascorbic acid in blackcurrants (<i>Ribes nigrum</i>). <i>Flavour and Fragrance Journal</i> , 2004 , 19, 281-286	2.5	51

23	The effects of high hydrostatic pressure on β -glucosidase, peroxidase and polyphenoloxidase in red raspberry (<i>Rubus idaeus</i>) and strawberry (<i>Fragaria λnanassa</i>). <i>Food Chemistry</i> , 2004 , 88, 7-10	8.5	173
22	Antiatherogenic properties of lipid minor constituents from seed oils. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 1192-1204	4.3	8
21	The effect of exogenous pectinase on DMHF and derivatives in clarified strawberry juice (<i>Fragaria λnanassa</i> , cv. Elsanta). <i>Flavour and Fragrance Journal</i> , 2002 , 17, 375-379	2.5	3
20	The Biosynthesis of Strawberry Flavor (II): Biosynthetic and Molecular Biology Studies. <i>Journal of Food Science</i> , 2002 , 67, 2-8	3.4	66
19	Does High Hydrostatic Pressure Affect Fruit Esters?. <i>LWT - Food Science and Technology</i> , 2002 , 35, 362-366	6.4	10
18	High pressure processing in jam manufacture: effects on textural and colour properties. <i>Food Chemistry</i> , 2001 , 73, 85-91	8.5	57
17	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> , 2001 , 81, 1228-1234	4.3	58
16	The role of β -glucosidase in the biosynthesis of 2,5-dimethyl-4-hydroxy-3(2H)-furanone in strawberry (<i>Fragaria λnanassa</i> cv. Elsanta). <i>Flavour and Fragrance Journal</i> , 2001 , 16, 81-84	2.5	34
15	Biological activity of total lipids from red and white wine/must. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5186-93	5.7	30
14	The effect of high hydrostatic pressure on strawberry flavour compounds. <i>Food Chemistry</i> , 2000 , 71, 51-55	8.5	49
13	The effect of high hydrostatic pressure on the strawberry anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2749-54	5.7	108
12	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> , 2000 , 48, 6372-9	5.7	34
11	Elicitation of tropane alkaloid biosynthesis in transformed root cultures of <i>Datura stramonium</i> . <i>Phytochemistry</i> , 1999 , 50, 53-56	4	68
10	The role of 2-hydroxypropanal in the biosynthesis of 2,5-dimethyl-4-hydroxy-2H-furan-3-one in strawberry (<i>Fragaria λnanassa</i> , cv. Elsanta) callus cultures. <i>Food Chemistry</i> , 1999 , 64, 311-314	8.5	18
9	2,5-Dimethyl-4-hydroxy-2H-furan-3-one and its derivatives: analysis, synthesis and biosynthesis—review. <i>Food Chemistry</i> , 1999 , 65, 139-151	8.5	59
8	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> , 1999 , 2117-2120		11
7	The Biosynthetic Relationship Between Littorine and Hyoscyamine in <i>Datura Stramonium</i> . <i>Current Plant Science and Biotechnology in Agriculture</i> , 1999 , 347-350		
6	1,2-Propanediol in strawberries and its role as a flavour precursor. <i>Food Chemistry</i> , 1998 , 61, 351-354	8.5	19

5	The biosynthetic relationship between littorine and hyoscyamine in transformed roots of <i>Datura stramonium</i> . <i>Plant Cell Reports</i> , 1998 , 18, 341-345	5.1	10
4	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> , 1997 , 50, 179-183	2.7	48
3	Strawberry Flavour: Analysis and Biosynthesis. <i>Journal of the Science of Food and Agriculture</i> , 1997 , 74, 421-434	4.3	174
2	Strawberry Flavour: Analysis and Biosynthesis 1997 , 74, 421		2
1	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> , 1996 , 45, 25-29	2.7	30