

Stylianos Exarhopoulos

List of Publications by Year in descending order

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28
papers

1,021
citations

516215

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525886

27
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28
all docs

28
docs citations

28
times ranked

779
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of polyesters from renewable resources as alternatives to the current fossil-based polymers. Phase transitions of poly(butylene 2,5-furan-dicarboxylate). <i>Polymer</i> , 2014, 55, 3846-3858.	1.8	155
2	Furan-based polyesters from renewable resources: Crystallization and thermal degradation behavior of poly(hexamethylene 2,5-furan-dicarboxylate). <i>European Polymer Journal</i> , 2015, 67, 383-396.	2.6	127
3	Crystallization and Polymorphism of Poly(ethylene furanoate). <i>Crystal Growth and Design</i> , 2015, 15, 5505-5512.	1.4	94
4	Poly(ethylene furanoate-co-ethylene terephthalate) biobased copolymers: Synthesis, thermal properties and cocrystallization behavior. <i>European Polymer Journal</i> , 2017, 89, 349-366.	2.6	86
5	Fast Crystallization and Melting Behavior of a Long-Spaced Aliphatic Furandicarboxylate Biobased Polyester, Poly(dodecylene 2,5-furanoate). <i>Industrial & Engineering Chemistry Research</i> , 2016, 55, 5315-5326.	1.8	73
6	Biobased poly(ethylene furanoate-co-ethylene succinate) copolyesters: solid state structure, melting point depression and biodegradability. <i>RSC Advances</i> , 2016, 6, 84003-84015.	1.7	63
7	Sustainable, eco-friendly polyesters synthesized from renewable resources: preparation and thermal characteristics of poly(dimethyl-propylene furanoate). <i>Polymer Chemistry</i> , 2015, 6, 8284-8296.	1.9	60
8	Synthesis, properties and thermal behavior of poly(decylene-2,5-furanoate): a biobased polyester from 2,5-furan dicarboxylic acid. <i>RSC Advances</i> , 2015, 5, 74592-74604.	1.7	57
9	On the bio-based furanic polyesters: Synthesis and thermal behavior study of poly(octylene) <i>Tj ETQq1</i> 1 0.784314 rgBT /Overlock 10 2015, 68, 115-127.	2.6	49
10	Morphological and structural studies of thermally treated starch-fatty acid systems. <i>Journal of Cereal Science</i> , 2012, 55, 139-152.	1.8	43
11	Effect of sorbitol addition on the physicochemical characteristics of starch-fatty acid systems. <i>Carbohydrate Polymers</i> , 2010, 79, 154-163.	5.1	30
12	Conformational studies and molecular characterization of the polysaccharide kefiran. <i>Food Hydrocolloids</i> , 2018, 77, 347-356.	5.6	29
13	Effect of processing conditions on the physicochemical and structural characteristics of pregelatinised starch-fatty acid-glycerol extrudates. <i>Carbohydrate Polymers</i> , 2012, 88, 282-289.	5.1	22
14	Effect of processing history on the functional and structural characteristics of starch-fatty acid extrudates. <i>Food Research International</i> , 2010, 43, 329-341.	2.9	18
15	Effect of processing history on the physicochemical and structural characteristics of starch-fatty acid extrudates plasticized with glycerol. <i>Carbohydrate Polymers</i> , 2011, 83, 727-736.	5.1	17
16	Rapid Methods for Frying Oil Quality Determination: Evaluation with Respect to Legislation Criteria. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2017, 94, 19-36.	0.8	16
17	A process designed for the continuous production of starch inclusion complexes on an industrial scale. <i>Food and Bioproducts Processing</i> , 2015, 96, 245-255.	1.8	15
18	Flow behavior studies of kefiran systems. <i>Food Hydrocolloids</i> , 2018, 79, 282-290.	5.6	13

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19	Physicochemical, textural and sensory properties of white soft cheese made from buffalo and cow milk mixtures. <i>International Journal of Dairy Technology</i> , 2017, 70, 506-513.	1.3	12
20	Olive oil droplet coalescence during malaxation. <i>Journal of Food Engineering</i> , 2019, 240, 99-104.	2.7	11
21	A New Era in Engineering Plastics: Compatibility and Perspectives of Sustainable Aliphatic Poly(ethylene terephthalate)/Poly(ethylene 2,5-furandicarboxylate) Blends. <i>Polymers</i> , 2021, 13, 1070.	2.0	10
22	Injection Molded PP Foams Using Food Ingredients for Food Packaging Applications. <i>Polymers</i> , 2021, 13, 288.	2.0	6
23	Effect of Kefiran and Milk Proteins Addition on the Rheological Behavior of Glucono-delta-Lactone Induced Milk Gels. <i>Journal of Food Research</i> , 2015, 5, 121.	0.1	5
24	Influence of the melt holding time on fat droplet size and the viscoelastic properties of model spreadable processed cheeses with different compositions. <i>International Dairy Journal</i> , 2021, 113, 104880.	1.5	4
25	Biodegradable Films from Kefiran-Based Cryogel Systems. <i>Macromol</i> , 2022, 2, 324-345.	2.4	3
26	A novel rapid method for the determination of frying oil quality: development of prototype and equations and examination with respect to legislation criteria. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2832-2842.	1.3	2
27	Effect of Sodium Caseinates Addition on the Rheological Properties of Kefir during Gel Formation. <i>Journal of Food Research</i> , 2015, 5, 114.	0.1	1
28	Viscoelastic Properties of Kefir as Affected by Milk Protein Addition and Starter Culture Type. <i>Journal of Food Research</i> , 2016, 5, 110.	0.1	0