

Costas E Stathopoulos

List of Publications by Year in descending order

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66
papers

2,933
citations

136885

32
h-index

175177

52
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66
all docs

66
docs citations

66
times ranked

3668
citing authors

#	ARTICLE	IF	CITATIONS
1	Date Components as Promising Plant-Based Materials to Be Incorporated into Baked Goods—A Review. Sustainability, 2022, 14, 605.	1.6	19
2	Physical Chemical and Textural Characteristics and Sensory Evaluation of Cookies Formulated with Date Seed Powder. Foods, 2022, 11, 305.	1.9	12
3	Antioxidant Potential of Cookies Formulated with Date Seed Powder. Foods, 2022, 11, 448.	1.9	29
4	The Potential Application of Pickering Multiple Emulsions in Food. Foods, 2022, 11, 1558.	1.9	20
5	Study on glass transition of whole-grain wheat biscuit using Dynamic Vapor Sorption, Differential Scanning Calorimetry, and texture and color analysis. LWT - Food Science and Technology, 2021, 150, 111969.	2.5	3
6	Exopolysaccharide produced by potential probiotic Enterococcus faecium MS79: Characterization, bioactivities and rheological properties influenced by salt and pH. LWT - Food Science and Technology, 2020, 131, 109741.	2.5	25
7	Improving the storage quality of Tahitian limes (Citrus latifolia) by pre-storage UV-C irradiation. Journal of Food Science and Technology, 2019, 56, 1438-1444.	1.4	11
8	A starch edible surface coating delays banana fruit ripening. LWT - Food Science and Technology, 2019, 100, 341-347.	2.5	123
9	Optimizing a sustainable ultrasound-assisted extraction method for the recovery of polyphenols from lemon by-products: comparison with hot water and organic solvent extractions. European Food Research and Technology, 2018, 244, 1353-1365.	1.6	48
10	Pretreatment of citrus by-products affects polyphenol recovery: a review. Food Reviews International, 2018, 34, 770-795.	4.3	27
11	Effect of Biocomposite Edible Coatings Based on Pea Starch and Guar Gum on Nutritional Quality of "Valencia" Orange During Storage. Starch/Staerke, 2018, 70, 1700299.	1.1	20
12	The application of low pressure storage to maintain the quality of zucchinis. New Zealand Journal of Crop and Horticultural Science, 2018, 46, 254-263.	0.7	3
13	Microwave irradiation enhances the <i>in vitro</i> antifungal activity of citrus by-product aqueous extracts against <i>Alternaria alternata</i> . International Journal of Food Science and Technology, 2018, 53, 1510-1517.	1.3	12
14	Effect of starch physiology, gelatinization, and retrogradation on the attributes of rice starch-chitosan carrageenan film. Starch/Staerke, 2018, 70, 1700099.	1.1	32
15	Ultrasound increases the aqueous extraction of phenolic compounds with high antioxidant activity from olive pomace. LWT - Food Science and Technology, 2018, 89, 284-290.	2.5	82
16	Screening the effect of four ultrasound-assisted extraction parameters on hesperidin and phenolic acid content of aqueous citrus pomace extracts. Food Bioscience, 2018, 21, 20-26.	2.0	55
17	Effect of low-pressure storage on the quality of green capsicums (Capsicum annum L.). Journal of Horticultural Science and Biotechnology, 2018, 93, 529-536.	0.9	6
18	Application of biocomposite edible coatings based on pea starch and guar gum on quality, storability and shelf life of "Valencia" oranges. Postharvest Biology and Technology, 2018, 137, 9-20.	2.9	129

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19	Encapsulation of Citrus By-Product Extracts by Spray-Drying and Freeze-Drying Using Combinations of Maltodextrin with Soybean Protein and Î ¹ -Carrageenan. <i>Foods</i> , 2018, 7, 115.	1.9	92
20	The Olive Biophenols Oleuropein and Hydroxytyrosol Selectively Reduce Proliferation, Influence the Cell Cycle, and Induce Apoptosis in Pancreatic Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1937.	1.8	74
21	Combined postharvest UV-C and 1-methylcyclopropene (1-MCP) treatment, followed by storage continuously in low level of ethylene atmosphere improves the quality of Tahitian limes. <i>Journal of Food Science and Technology</i> , 2018, 55, 2467-2475.	1.4	11
22	Effect of vacuumâ€ drying, hot airâ€ drying and freezeâ€ drying on polyphenols and antioxidant capacity of lemon (<i>Citrus limon</i>) pomace aqueous extracts. <i>International Journal of Food Science and Technology</i> , 2017, 52, 880-887.	1.3	100
23	Use of low-pressure storage to improve the quality of tomatoes. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 583-590.	0.9	9
24	Use of response surface methodology (RSM) to optimize pea starchâ€chitosan novel edible film formulation. <i>Journal of Food Science and Technology</i> , 2017, 54, 2270-2278.	1.4	57
25	Development of biocomposite films incorporated with different amounts of shellac, emulsifier, and surfactant. <i>Food Hydrocolloids</i> , 2017, 72, 174-184.	5.6	26
26	Physical and mechanical properties of a new edible film made of pea starch and guar gum as affected by glycols, sugars and polyols. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 345-359.	3.6	111
27	Postharvest UV-C treatment combined with 1-methylcyclopropene (1-MCP), followed by storage in continuous low-level ethylene atmosphere, improves the quality of tomatoes. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 521-529.	0.9	13
28	Amylose-lipid complex as a measure of variations in physical, mechanical and barrier attributes of rice starch-Î ¹ -carrageenan biodegradable edible film. <i>Food Packaging and Shelf Life</i> , 2017, 14, 108-115.	3.3	52
29	Physical, Barrier, and Antioxidant Properties of Pea Starch-Guar Gum Biocomposite Edible Films by Incorporation of Natural Plant Extracts. <i>Food and Bioprocess Technology</i> , 2017, 10, 2240-2250.	2.6	60
30	Characterization of pea starch-guar gum biocomposite edible films enriched by natural antimicrobial agents for active food packaging. <i>Food and Bioproducts Processing</i> , 2017, 105, 51-63.	1.8	54
31	Development of edible blend films with good mechanical and barrier properties from pea starch and guar gum. <i>Starch/Staerke</i> , 2017, 69, 1600227.	1.1	25
32	Enhancement of the total phenolic compounds and antioxidant activity of aqueous <i>Citrus limon</i> L. pomace extract using microwave pretreatment on the dry powder. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13152.	0.9	31
33	Mechanical and Physical Properties of Pea Starch Edible Films in the Presence of Glycerol. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1339-1351.	0.9	53
34	Optimization of physical and optical properties of biodegradable edible films based on pea starch and guar gum. <i>Industrial Crops and Products</i> , 2016, 86, 342-352.	2.5	133
35	Optimisation of aqueous extraction conditions for the recovery of phenolic compounds and antioxidants from lemon pomace. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2009-2018.	1.3	29
36	Sweet cherry: Composition, postharvest preservation, processing and trends for its future use. <i>Trends in Food Science and Technology</i> , 2016, 55, 72-83.	7.8	132

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37	High pressure processing of barramundi (<i>Lates calcarifer</i>) muscle before freezing: The effects on selected physicochemical properties during frozen storage. <i>Journal of Food Engineering</i> , 2016, 169, 72-78.	2.7	54
38	Phytochemical Properties and Anti-Proliferative Activity of <i>Olea europaea</i> L. Leaf Extracts against Pancreatic Cancer Cells. <i>Molecules</i> , 2015, 20, 12992-13004.	1.7	55
39	Advances in High-Pressure Processing of Fish Muscles. <i>Food Engineering Reviews</i> , 2015, 7, 109-129.	3.1	77
40	Ultrasound-Assisted Aqueous Extraction of Oil and Carotenoids from Microwave-Dried Gac (<i>Momordica cochinchinensis</i> Spreng) Aril. <i>International Journal of Food Engineering</i> , 2015, 11, 479-492.	0.7	9
41	A storage study of encapsulated gac (<i>Momordica cochinchinensis</i>) oil powder and its fortification into foods. <i>Food and Bioproducts Processing</i> , 2015, 96, 113-125.	1.8	35
42	Effects of the spray-drying temperatures on the physicochemical properties of an encapsulated bitter melon aqueous extract powder. <i>Powder Technology</i> , 2015, 281, 65-75.	2.1	77
43	Optimisation of the phenolic content and antioxidant activity of apple pomace aqueous extracts. <i>CYTA - Journal of Food</i> , 2015, 13, 293-299.	0.9	31
44	Optimization of the Aqueous Extraction of Phenolic Compounds from Olive Leaves. <i>Antioxidants</i> , 2014, 3, 700-712.	2.2	49
45	Optimized Aqueous Extraction of Saponins from Bitter Melon for Production of a Saponin-Enriched Bitter Melon Powder. <i>Journal of Food Science</i> , 2014, 79, E1372-81.	1.5	49
46	Microencapsulation of Gac Oil by Spray Drying: Optimization of Wall Material Concentration and Oil Load Using Response Surface Methodology. <i>Drying Technology</i> , 2014, 32, 385-397.	1.7	62
47	Greenhouse-grown bitter melon: production and quality characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1896-1903.	1.7	19
48	Microencapsulation of Gac oil: Optimisation of spray drying conditions using response surface methodology. <i>Powder Technology</i> , 2014, 264, 298-309.	2.1	89
49	From Apple to Juice—The Fate of Polyphenolic Compounds. <i>Food Reviews International</i> , 2013, 29, 276-293.	4.3	32
50	Effects of aqueous brewing solution pH on the extraction of the major green tea constituents. <i>Food Research International</i> , 2013, 53, 713-719.	2.9	37
51	The stability of natural red/pink food colours in ultrahigh-temperature (UHT) products. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2022-2027.	1.7	6
52	Effects of Gac aril microwave processing conditions on oil extraction efficiency, and β -carotene and lycopene contents. <i>Journal of Food Engineering</i> , 2013, 117, 486-491.	2.7	40
53	Optimisation of microwave-assisted extraction of Gac oil at different hydraulic pressure, microwave and steaming conditions. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1436-1444.	1.3	16
54	Gac Fruit: Nutrient and Phytochemical Composition, and Options for Processing. <i>Food Reviews International</i> , 2013, 29, 92-106.	4.3	39

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55	Effect of Drying Pre-treatments on the Yield and Bioactive Content of Oil Extracted from Gac Aril. International Journal of Food Engineering, 2013, 10, 103-112.	0.7	13
56	Improved extraction of green tea components from teabags using the microwave oven. Journal of Food Composition and Analysis, 2012, 27, 95-101.	1.9	19
57	Isolation of Green Tea Catechins and Their Utilization in the Food Industry. Food Reviews International, 2011, 27, 227-247.	4.3	95
58	Optimizing conditions for the extraction of catechins from green tea using hot water. Journal of Separation Science, 2011, 34, 3099-3106.	1.3	155
59	Optimum conditions for the water extraction of theanine from green tea. Journal of Separation Science, 2011, 34, 2468-2474.	1.3	39
60	Textural and Rheological Characteristics of Sun-dried Banana Traditionally Prepared in the North-East of Thailand. Food Science and Technology Research, 2010, 16, 291-294.	0.3	1
61	Effect of egg yolk substitution by sweet whey protein isolate on texture, stability and colour of Gelato-style vanilla ice cream. International Journal of Dairy Technology, 2010, 63, 593-598.	1.3	4
62	Effect of zinc fortifications on rheological properties and micro-structure of water-in-oil spreads containing Î-carrageenan. European Food Research and Technology, 2008, 227, 675-681.	1.6	7
63	A rheological evaluation of concentrated casein systems as replacement for gluten: calcium effects. International Journal of Dairy Technology, 2008, 61, 397-402.	1.3	14
64	Effect of heat on rheology, surface hydrophobicity and molecular weight distribution of glutens extracted from flours with different bread-making quality. Journal of Cereal Science, 2008, 47, 134-143.	1.8	57
65	Effect of heat on rheology of gluten fractions from flours with different bread-making quality. Journal of Cereal Science, 2006, 43, 322-330.	1.8	20
66	Utilization of Date By-Products in the Food Industry. Emirates Journal of Food and Agriculture, 0, , 808.	1.0	15