

Spyridon A. Petropoulos

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.

234
papers

6,547
citations

45
h-index

68
g-index

256
ext. papers

8,229
ext. citations

5.3
avg, IF

6.55
L-index

#	Paper	IF	Citations
234	Rock Samphire, a Candidate Crop for Saline Agriculture: Cropping Practices, Chemical Composition and Health Effects. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 737	2.6	3
233	Evaluation of parasite and host phenolic composition and bioactivities [The Practical Case of <i>Cytinus hypocistis</i> (L.) L. and <i>Halimium lasianthum</i> (Lam.) Greuter. <i>Industrial Crops and Products</i> , 2022 , 176, 114343	5.9	1
232	Chemical composition and biological activity of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i>) seeds harvested at different maturity stages. <i>Food Chemistry</i> , 2022 , 369, 130875	8.5	10
231	The Response of Globe Artichoke Plants to Potassium Fertilization Combined with the Foliar Spraying of Seaweed Extract. <i>Agronomy</i> , 2022 , 12, 490	3.6	0
230	Essential Oil Composition and Bioactive Properties of Lemon Balm Aerial Parts as Affected by Cropping System and Irrigation Regime. <i>Agronomy</i> , 2022 , 12, 649	3.6	2
229	Sequential steps of the incorporation of bioactive plant extracts from wild Italian <i>Plantago coronopus</i> L. and <i>Cichorium intybus</i> L. leaves in fresh egg pasta.. <i>Food Chemistry</i> , 2022 , 384, 132462	8.5	3
228	Nutritional and bioactive oils from salmon (<i>Salmo salar</i>) side streams obtained by Soxhlet and optimized microwave-assisted extraction.. <i>Food Chemistry</i> , 2022 , 386, 132778	8.5	2
227	Bioactive Compounds and Antioxidant Activity of Lettuce Grown in Different Mixtures of Monogastric-Based Manure With Lunar and Martian Soils.. <i>Frontiers in Nutrition</i> , 2022 , 9, 890786	6.2	0
226	Food Additives from Fruit and Vegetable By-Products and Bio-Residues: A Comprehensive Review Focused on Sustainability. <i>Sustainability</i> , 2022 , 14, 5212	3.6	1
225	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. <i>Biology</i> , 2022 , 11, 699	4.9	0
224	Sustainable Recovery of Preservative and Bioactive Compounds from Food Industry Bioresidues. <i>Antioxidants</i> , 2021 , 10,	7.1	4
223	Phenolic Composition and Biological Properties of L. var. Petioles: Influence of the Maturity Stage.. <i>Antioxidants</i> , 2021 , 10,	7.1	5
222	Soil dynamics of Cr(VI) and responses of <i>Portulaca oleracea</i> L. grown in a Cr(VI)-spiked soil under different nitrogen fertilization regimes. <i>Environmental Science and Pollution Research</i> , 2021 , 1	5.1	2
221	Phosphorus and Biofertilizer Application Effects on Growth Parameters, Yield and Chemical Constituents of Broccoli. <i>Agronomy</i> , 2021 , 11, 2210	3.6	1
220	Effects of Growing Substrate and Nitrogen Fertilization on the Chemical Composition and Bioactive Properties of <i>Centaurea raphanina</i> ssp. <i>mixta</i> (DC.) Runemark. <i>Agronomy</i> , 2021 , 11, 576	3.6	0
219	<i>Lentinus crinitus</i> basidiocarp stipe and pileus: chemical composition, cytotoxicity and antioxidant activity. <i>European Food Research and Technology</i> , 2021 , 247, 1355-1366	3.4	2
218	Plant Growth, Yield and Quality of Potato Crop in Relation to Potassium Fertilization. <i>Agronomy</i> , 2021 , 11, 675	3.6	8

217	Chemical and Bioactive Features of L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. <i>Foods</i> , 2021 , 10,	4.9	5
216	Antimicrobials from Medicinal Plants: An Emergent Strategy to Control Oral Biofilms. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 4020	2.6	2
215	Response and Defence Mechanisms of Vegetable Crops against Drought, Heat and Salinity Stress. <i>Agriculture (Switzerland)</i> , 2021 , 11, 463	3	32
214	Sustainable Agriculture Systems in Vegetable Production Using Chitin and Chitosan as Plant Biostimulants. <i>Biomolecules</i> , 2021 , 11,	5.9	27
213	Biostimulants Application: A Low Input Cropping Management Tool for Sustainable Farming of Vegetables. <i>Biomolecules</i> , 2021 , 11,	5.9	16
212	Effect of Nutrient Solution pH on the Growth, Yield and Quality of <i>Taraxacum officinale</i> and <i>Reichardia picroides</i> in a Floating Hydroponic System. <i>Agronomy</i> , 2021 , 11, 1118	3.6	4
211	Biochemical, Physiological, and Molecular Aspects of Ornamental Plants Adaptation to Deficit Irrigation. <i>Horticulturae</i> , 2021 , 7, 107	2.5	13
210	The Effects of Nutrient Solution Feeding Regime on Yield, Mineral Profile, and Phytochemical Composition of Spinach Microgreens. <i>Horticulturae</i> , 2021 , 7, 162	2.5	1
209	Antimicrobial Properties, Cytotoxic Effects, and Fatty Acids Composition of Vegetable Oils from Purslane, Linseed, Luffa, and Pumpkin Seeds. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 5738	2.6	2
208	Impact of Salinity on the Growth and Chemical Composition of Two Underutilized Wild Edible Greens: <i>Taraxacum officinale</i> and <i>Reichardia picroides</i> . <i>Horticulturae</i> , 2021 , 7, 160	2.5	7
207	Performance of Hydroponically Cultivated Geranium and Common Verbena under Salinity and High Electrical Conductivity Levels. <i>Agronomy</i> , 2021 , 11, 1237	3.6	1
206	Chemical Composition and Bioactive Properties of Purple French Bean (<i>Phaseolus vulgaris</i> L.) as Affected by Water Deficit Irrigation and Biostimulants Application. <i>Sustainability</i> , 2021 , 13, 6869	3.6	2
205	Differences in the phenolic composition and nutraceutical properties of freeze dried and oven-dried wild and domesticated samples of <i>Sanguisorba minor</i> Scop. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111335	5.4	1
204	The use of spent coffee grounds in growing media for the production of Brassica seedlings in nurseries. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 24279-24290	5.1	6
203	Anthocyanin-rich extracts from purple and red potatoes as natural colourants: Bioactive properties, application in a soft drink formulation and sensory analysis. <i>Food Chemistry</i> , 2021 , 342, 128526	8.5	12
202	Seasonal variation in bioactive properties and phenolic composition of cardoon (<i>Cynara cardunculus</i> var. <i>altis</i>) bracts. <i>Food Chemistry</i> , 2021 , 336, 127744	8.5	14
201	Potato biodiversity: A linear discriminant analysis on the nutritional and physicochemical composition of fifty genotypes. <i>Food Chemistry</i> , 2021 , 345, 128853	8.5	4
200	Glucosinolates 2021 , 41-77		1

199	Halophytes for Future Horticulture 2021 , 2367-2393		1
198	Antimicrobial activity, chemical composition and cytotoxicity of basidiocarp. <i>Food and Function</i> , 2021 , 12, 6780-6792	6.1	2
197	Nitrogen Effect on Growth-Related Parameters and Evaluation of <i>Portulaca oleracea</i> as a Phytoremediation Species in a Cr(VI)-Spiked Soil. <i>Horticulturae</i> , 2021 , 7, 192	2.5	2
196	Chemical Features and Bioactivities of <i>Lactuca canadensis</i> L., an Unconventional Food Plant from Brazilian Cerrado. <i>Agriculture (Switzerland)</i> , 2021 , 11, 734	3	2
195	The Application of Nitrogen Fertilization and Foliar Spraying with Calcium and Boron Affects Growth Aspects, Chemical Composition, Productivity and Fruit Quality of Strawberry Plants. <i>Horticulturae</i> , 2021 , 7, 257	2.5	2
194	Microgreens: from trendy vegetables to functional food and potential nutrition security resource. <i>Acta Horticulturae</i> , 2021 , 235-242	0.3	2
193	The effect of nitrogen fertilization rate on growth and physiological parameters of three purslane genotypes grown in a soilless cultivation system. <i>Acta Horticulturae</i> , 2021 , 125-132	0.3	1
192	The Fate of Nitrogen from Soil to Plants: Influence of Agricultural Practices in Modern Agriculture. <i>Agriculture (Switzerland)</i> , 2021 , 11, 944	3	3
191	Compositional features and biological activities of wild and commercial <i>Moringa oleifera</i> leaves from Guinea-Bissau. <i>Food Bioscience</i> , 2021 , 43, 101300	4.9	1
190	Phenolic composition and cell-based biological activities of ten coloured potato peels (<i>Solanum tuberosum</i> L.). <i>Food Chemistry</i> , 2021 , 363, 130360	8.5	4
189	The Sustainable Use of Cotton, Hazelnut and Ground Peanut Waste in Vegetable Crop Production. <i>Sustainability</i> , 2020 , 12, 8511	3.6	2
188	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. <i>Food Chemistry</i> , 2020 , 329, 127178	8.5	7
187	Chemical Composition and Plant Growth of subsp. Plants Cultivated under Saline Conditions. <i>Molecules</i> , 2020 , 25,	4.8	12
186	Bioactive properties of <i>Sanguisorba minor</i> L. cultivated in central Greece under different fertilization regimes. <i>Food Chemistry</i> , 2020 , 327, 127043	8.5	16
185	The Optimization of Nitrogen Fertilization Regulates Crop Performance and Quality of Processing Tomato (<i>Solanum lycopersicum</i> L. cv. Heinz 3402). <i>Agronomy</i> , 2020 , 10, 715	3.6	11
184	Profiling of Essential Oils Components and Polyphenols for Their Antioxidant Activity of Medicinal and Aromatic Plants Grown in Different Environmental Conditions. <i>Agronomy</i> , 2020 , 10, 727	3.6	24
183	Nutritional value, physicochemical characterization and bioactive properties of the Brazilian quinoa BRS Piabiru. <i>Food and Function</i> , 2020 , 11, 2969-2977	6.1	12
182	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean (<i>Phaseolus vulgaris</i> L.). <i>Agronomy</i> , 2020 , 10, 181	3.6	20

181	Grown to be Blue-Antioxidant Properties and Health Effects of Colored Vegetables. Part II: Leafy, Fruit, and Other Vegetables. <i>Antioxidants</i> , 2020 , 9,	7.1	30
180	Dataset on the organic acids, sulphate, total nitrogen and total chlorophyll contents of two lettuce cultivars grown hydroponically using nutrient solutions of variable macrocation ratios. <i>Data in Brief</i> , 2020 , 29, 105135	1.2	4
179	Chemical and bioactive characterization of the aromatic plant <i>Levisticum officinale</i> W.D.J. Koch: a comprehensive study. <i>Food and Function</i> , 2020 , 11, 1292-1303	6.1	28
178	Seed oil and seed oil byproducts of common purslane (<i>Portulaca oleracea</i> L.): A new insight to plant-based sources rich in omega-3 fatty acids. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109099	5.4	7
177	Anthocyanin-rich extract of jaboticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. <i>Food Chemistry</i> , 2020 , 316, 126364	8.5	47
176	The Impact of Fertilization Regime on the Crop Performance and Chemical Composition of Potato (<i>Solanum tuberosum</i> L.) Cultivated in Central Greece. <i>Agronomy</i> , 2020 , 10, 474	3.6	8
175	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (cv. 'Cinnamon') and Lemon Basil (). <i>Antioxidants</i> , 2020 , 9,	7.1	24
174	Seasonal variation of bioactive properties and phenolic composition of <i>Cynara cardunculus</i> var. <i>altilis</i> . <i>Food Research International</i> , 2020 , 134, 109281	7	11
173	Secondary metabolites (essential oils) from sand-dune plants induce cytotoxic effects in cancer cells. <i>Journal of Ethnopharmacology</i> , 2020 , 258, 112803	5	14
172	Wild and Cultivated subsp. : A Valuable Source of Bioactive Compounds. <i>Antioxidants</i> , 2020 , 9,	7.1	19
171	Chemical composition and in vitro biological activities of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i> DC.) seeds as influenced by viability. <i>Food Chemistry</i> , 2020 , 323, 126838	8.5	15
170	Phenolic composition and biological activities of the in vitro cultured endangered <i>Eryngium viviparum</i> J. Gay. <i>Industrial Crops and Products</i> , 2020 , 148, 112325	5.9	3
169	Natural Antioxidants, Health Effects and Bioactive Properties of Wild Allium Species. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1816-1837	3.3	10
168	The Beneficial Health Effects of Vegetables and Wild Edible Greens: The Case of the Mediterranean Diet and Its Sustainability. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 9144	2.6	14
167	Halophytes for Future Horticulture 2020 , 1-28		2
166	Exploring the phytochemical profile of <i>Cytinus hypocistis</i> (L.) L. as a source of health-promoting biomolecules behind its in vitro bioactive and enzyme inhibitory properties. <i>Food and Chemical Toxicology</i> , 2020 , 136, 111071	4.7	11
165	The dilemma of Good and Bad glucosinolates and the potential to regulate their content 2020 , 1-45		2
164	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (<i>L. Moench</i>). <i>Molecules</i> , 2020 , 25,	4.8	12

163	Phytochemical Composition and Nutritional Value of Pot-Grown Turnip-Rooted and Plain and Curly-Leafed Parsley Cultivars. <i>Agronomy</i> , 2020 , 10, 1416	3.6	6
162	Wild greens used in the Mediterranean diet 2020 , 209-228		2
161	Effect of Saline Conditions on Chemical Profile and the Bioactive Properties of Three Red-Colored Basil Cultivars. <i>Agronomy</i> , 2020 , 10, 1824	3.6	4
160	Potato peels as sources of functional compounds for the food industry: A review. <i>Trends in Food Science and Technology</i> , 2020 , 103, 118-129	15.3	22
159	The Effect of Nitrogen Fertigation and Harvesting Time on Plant Growth and Chemical Composition of subsp. (DC.) Runemark. <i>Molecules</i> , 2020 , 25,	4.8	6
158	Variability in Bulb Organosulfur Compounds, Sugars, Phenolics, and Pyruvate among Greek Garlic Genotypes: Association with Antioxidant Properties. <i>Antioxidants</i> , 2020 , 9,	7.1	4
157	The Effect of Nitrogen Input on Chemical Profile and Bioactive Properties of Green- and Red-Colored Basil Cultivars. <i>Antioxidants</i> , 2020 , 9,	7.1	5
156	Chemical Composition of <i>Cynara Cardunculus</i> L. var. <i>altilis</i> Heads: The Impact of Harvesting Time. <i>Agronomy</i> , 2020 , 10, 1088	3.6	6
155	Chemical Composition of <i>Cynara cardunculus</i> L. var. <i>altilis</i> Bracts Cultivated in Central Greece: The Impact of Harvesting Time. <i>Agronomy</i> , 2020 , 10, 1976	3.6	3
154	Bioactive Properties and Phenolic Compound Profiles of Turnip-Rooted, Plain-Leafed and Curly-Leafed Parsley Cultivars. <i>Molecules</i> , 2020 , 25,	4.8	10
153	Interactive effects of salinity and silicon application on <i>Solanum lycopersicum</i> growth, physiology and shelf-life of fruit produced hydroponically. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 732-743	4.3	18
152	The bioactive profile of lettuce produced in a closed soilless system as configured by combinatorial effects of genotype and macrocation supply composition. <i>Food Chemistry</i> , 2020 , 309, 125713	8.5	26
151	Valorisation of the green waste parts from turnip, radish and wild cardoon: Nutritional value, phenolic profile and bioactivity evaluation. <i>Food Research International</i> , 2019 , 126, 108651	7	20
150	Phenotypic characterization and quality traits of Greek garlic (<i>Allium sativum</i> L.) germplasm cultivated at two different locations. <i>Genetic Resources and Crop Evolution</i> , 2019 , 66, 1671-1689	2	7
149	Cotton and cardoon byproducts as potential growing media components for <i>Cichorium spinosum</i> L. commercial cultivation. <i>Journal of Cleaner Production</i> , 2019 , 240, 118254	10.3	9
148	Edible flowers: Emerging components in the diet. <i>Trends in Food Science and Technology</i> , 2019 , 93, 244-253	5.3	46
147	<i>Calluna vulgaris</i> (L.) Hull: chemical characterization, evaluation of its bioactive properties and effect on the vaginal microbiota. <i>Food and Function</i> , 2019 , 10, 78-89	6.1	22
146	The combined and single effect of salinity and copper stress on growth and quality of <i>Mentha spicata</i> plants. <i>Journal of Hazardous Materials</i> , 2019 , 368, 584-593	12.8	62

145	<p> <i> Rubus ulmifolius Schott</i> fruits: A detailed study of its nutritional, chemical and bioactive properties. <i> Food Research International</i>, 2019, 119, 34-43 </p>	7	16
144	<p> Bioactivity, hydrophilic, lipophilic and volatile compounds in pulps and skins of <i> Opuntia macrorhiza</i> and <i> Opuntia microdasys</i> fruits. <i> LWT - Food Science and Technology</i>, 2019, 105, 57-65 </p>	5.4	8
143	<p> A Comparative Study of Black and White L.: Nutritional Composition and Bioactive Properties. <i> Molecules</i>, 2019, 24, </p>	4.8	15
142	<p> Salinity and cation foliar application: Implications on essential oil yield and composition of hydroponically grown spearmint plants. <i> Scientia Horticulturae</i>, 2019, 256, 108581 </p>	4.1	9
141	<p> Bioactive properties of greenhouse-cultivated green beans (<i> Phaseolus vulgaris L.</i>) under biostimulants and water-stress effect. <i> Journal of the Science of Food and Agriculture</i>, 2019, 99, 6049-6059 </p>	4.3	10
140	<p> Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. <i> Molecules</i>, 2019, 24, </p>	4.8	15
139	<p> Healthy novel gluten-free formulations based on beans, carob fruit and rice: Extrusion effect on organic acids, tocopherols, phenolic compounds and bioactivity. <i> Food Chemistry</i>, 2019, 292, 304-313 </p>	8.5	21
138	<p> (<i> L.</i>) <i> L.</i> subsp. .: Nutritional Characterization. <i> Molecules</i>, 2019, 24, </p>	4.8	7
137	<p> <i> Ocimum basilicum</i> var. <i> purpurascens</i> leaves (red rubin basil): a source of bioactive compounds and natural pigments for the food industry. <i> Food and Function</i>, 2019, 10, 3161-3171 </p>	6.1	8
136	<p> Bioactivities, chemical composition and nutritional value of <i> Cynara cardunculus L.</i> seeds. <i> Food Chemistry</i>, 2019, 289, 404-412 </p>	8.5	29
135	<p> Phytoestrogens, phytosteroids and saponins in vegetables: Biosynthesis, functions, health effects and practical applications. <i> Advances in Food and Nutrition Research</i>, 2019, 90, 351-421 </p>	6	18
134	<p> Chemical composition and bioactive properties of <i> Cichorium spinosum L.</i> in relation to nitrate/ammonium nitrogen ratio. <i> Journal of the Science of Food and Agriculture</i>, 2019, 99, 6741-6750 </p>	4.3	12
133	<p> Nutritional Value, Chemical Composition and Cytotoxic Properties of Common Purslane (<i> L.</i>) in Relation to Harvesting Stage and Plant Part. <i> Antioxidants</i>, 2019, 8, </p>	7.1	27
132	<p> Allelopathic Activity of Spearmint (<i> Mentha spicata L.</i>) and Peppermint (<i> Mentha piperita L.</i>) Reduces Yield, Growth, and Photosynthetic Rate in a Succeeding Crop of Maize (<i> Zea mays L.</i>). <i> Agronomy</i>, 2019, 9, 461 </p>	3.6	7
131	<p> Anthocyanin Profile of Elderberry Juice: A Natural-Based Bioactive Colouring Ingredient with Potential Food Application. <i> Molecules</i>, 2019, 24, </p>	4.8	16
130	<p> Apium Plants: Beyond Simple Food and Phytopharmacological Applications. <i> Applied Sciences (Switzerland)</i>, 2019, 9, 3547 </p>	2.6	14
129	<p> Zinc and Iron Agronomic Biofortification of Brassicaceae Microgreens. <i> Agronomy</i>, 2019, 9, 677 </p>	3.6	29
128	<p> Chemical composition and quality of various garlic (<i> Allium sativum L.</i>) genotypes cultivated in Greece. <i> Acta Horticulturae</i>, 2019, 343-348 </p>	0.3	1

127	Chemical composition and bioactive properties of <i>Sanguisorba minor</i> Scop. under Mediterranean growing conditions. <i>Food and Function</i> , 2019 , 10, 1340-1351	6.1	17
126	Chemical composition and yield of onion under different fertilizer regimes. <i>Acta Horticulturae</i> , 2019 , 73-80	0.3	
125	Reducing Energy Requirements in Future Bioregenerative Life Support Systems (BLSSs): Performance and Bioactive Composition of Diverse Lettuce Genotypes Grown Under Optimal and Suboptimal Light Conditions. <i>Frontiers in Plant Science</i> , 2019 , 10, 1305	6.2	16
124	Grown to be Blue-Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. <i>Antioxidants</i> , 2019 , 8,	7.1	14
123	The Effects of Biostimulants, Biofertilizers and Water-Stress on Nutritional Value and Chemical Composition of Two Spinach Genotypes (L.). <i>Molecules</i> , 2019 , 24,	4.8	19
122	Stability of a cyanidin-3-O-glucoside extract obtained from <i>Arbutus unedo</i> L. and incorporation into wafers for colouring purposes. <i>Food Chemistry</i> , 2019 , 275, 426-438	8.5	20
121	Bioactive compounds content and antimicrobial activities of wild edible Asteraceae species of the Mediterranean flora under commercial cultivation conditions. <i>Food Research International</i> , 2019 , 119, 859-868	7	45
120	Physiological and biochemical attributes of <i>Mentha spicata</i> when subjected to saline conditions and cation foliar application. <i>Journal of Plant Physiology</i> , 2019 , 232, 27-38	3.6	13
119	Chemical features and bioactivities of cornflower (<i>Centaurea cyanus</i> L.) capitula: The blue flowers and the unexplored non-edible part. <i>Industrial Crops and Products</i> , 2019 , 128, 496-503	5.9	84
118	The effect of covering material on the yield, quality and chemical composition of greenhouse-grown tomato fruit. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3057-3068	4.3	17
117	Effect of phosphorus application rate on <i>Mentha spicata</i> L. grown in deep flow technique (DFT). <i>Food Chemistry</i> , 2019 , 276, 84-92	8.5	6
116	Chemical composition and bioactive properties of <i>Cichorium spinosum</i> L. in relation to nitrate/ammonium nitrogen ratio 2019 , 99, 6741		2
115	Improving vegetable quality in controlled environments. <i>Scientia Horticulturae</i> , 2018 , 234, 275-289	4.1	147
114	Salinity as eustressor for enhancing quality of vegetables. <i>Scientia Horticulturae</i> , 2018 , 234, 361-369	4.1	58
113	Halophytic herbs of the Mediterranean basin: An alternative approach to health. <i>Food and Chemical Toxicology</i> , 2018 , 114, 155-169	4.7	33
112	Edible halophytes of the Mediterranean basin: Potential candidates for novel food products. <i>Trends in Food Science and Technology</i> , 2018 , 74, 69-84	15.3	68
111	Nitrogen application and sowing date affect okra pod and seed characteristics. <i>Journal of Plant Nutrition</i> , 2018 , 41, 702-715	2.3	
110	A natural food ingredient based on ergosterol: optimization of the extraction from <i>Agaricus blazei</i> , evaluation of bioactive properties and incorporation in yogurts. <i>Food and Function</i> , 2018 , 9, 1465-1474	6.1	34

109	Gomphrena globosa L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. <i>LWT - Food Science and Technology</i> , 2018 , 92, 101-107	5.4	14
108	Nutrient solution composition and growing season affect yield and chemical composition of Cichorium spinosum plants. <i>Scientia Horticulturae</i> , 2018 , 231, 97-107	4.1	22
107	Recovery of bioactive compounds from Arbutus unedo L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. <i>Food Research International</i> , 2018 , 109, 455-471	7	30
106	Nutritional value and chemical composition of Greek artichoke genotypes. <i>Food Chemistry</i> , 2018 , 267, 296-302	8.5	39
105	Phytochemical composition, health effects, and crop management of liquorice (Glycyrrhiza glabra L.): [Medicinal plant. <i>Food Reviews International</i> , 2018 , 34, 182-203	5.5	26
104	A comparison of the phenolic profile and antioxidant activity of different Cichorium spinosum L. ecotypes. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 183-189	4.3	26
103	Chemical composition and antioxidant activity of Cichorium spinosum L. leaves in relation to developmental stage. <i>Food Chemistry</i> , 2018 , 239, 946-952	8.5	21
102	Assessment of the nitrogen fertilization effect on bioactive compounds of frozen fresh and dried samples of Stevia rebaudiana Bertoni. <i>Food Chemistry</i> , 2018 , 243, 208-213	8.5	14
101	Antimicrobial and antioxidant properties of various Greek garlic genotypes. <i>Food Chemistry</i> , 2018 , 245, 7-12	8.5	50
100	Chemical composition, nutritional value and antioxidant properties of Mediterranean okra genotypes in relation to harvest stage. <i>Food Chemistry</i> , 2018 , 242, 466-474	8.5	54
99	Phenolic profile and bioactivity of cardoon (Cynara cardunculus L.) inflorescence parts: Selecting the best genotype for food applications. <i>Food Chemistry</i> , 2018 , 268, 196-202	8.5	30
98	Incorporation of natural colorants obtained from edible flowers in yogurts. <i>LWT - Food Science and Technology</i> , 2018 , 97, 668-675	5.4	30
97	Nutritional Value and Bioactive Compounds Characterization of Plant Parts From L. (Asteraceae) Cultivated in Central Greece. <i>Frontiers in Plant Science</i> , 2018 , 9, 459	6.2	41
96	Recovery of bioactive anthocyanin pigments from Ficus carica L. peel by heat, microwave, and ultrasound based extraction techniques. <i>Food Research International</i> , 2018 , 113, 197-209	7	61
95	Nutritional Value, Chemical Characterization and Bulb Morphology of Greek Garlic Landraces. <i>Molecules</i> , 2018 , 23,	4.8	24
94	How extraction method affects yield, fatty acids composition and bioactive properties of cardoon seed oil?. <i>Industrial Crops and Products</i> , 2018 , 124, 459-465	5.9	20
93	Edible flowers as sources of phenolic compounds with bioactive potential. <i>Food Research International</i> , 2018 , 105, 580-588	7	93
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83	Effects of in vitro digestion and in vitro colonic fermentation on stability and functional properties of yerba mate (Ilex paraguariensis A. St. Hil.) beverages. <i>Food Chemistry</i> , 2017 , 237, 453-460	8.5	27
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