

# Michael G Kontominas

## 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.

150  
papers

6,342  
citations

46  
h-index

74  
g-index

154  
ext. papers

7,039  
ext. citations

4.4  
avg, IF

5.99  
L-index

#	Paper	IF	Citations
150	Effect of starter culture, probiotics, and flavor additives on physico-chemical, rheological, and sensory properties of cow and goat dessert yogurts. <i>European Food Research and Technology</i> , <b>2022</b> , 248, 1191	3.4	0
149	Nanoencapsulated Extract of a Red Seaweed (Rhodophyta) Species as a Promising Source of Natural Antioxidants.. <i>ACS Omega</i> , <b>2022</b> , 7, 6539-6548	3.9	0
148	Characterization of Artisanal Spontaneous Sourdough Wheat Bread from Central Greece: Evaluation of Physico-Chemical, Microbiological, and Sensory Properties in Relation to Conventional Yeast Leavened Wheat Bread. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
147	Recent Developments in Seafood Packaging Technologies. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
146	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds () under Normal and Accelerated Storage Conditions. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
145	Innovative Seafood Preservation Technologies: Recent Developments. <i>Animals</i> , <b>2021</b> , 11,	3.1	14
144	Shelf life evaluation of fresh chicken burgers based on the combination of chitosan dip and vacuum packaging under refrigerated storage. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 870-883	3.3	5
143	The Effect of Whey on Performance, Gut Health and Bone Morphology Parameters in Broiler Chicks. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
142	Effect of different inoculation strategies of selected yeast and LAB cultures on Conservolea and Kalamita table olives considering phenol content, texture, and sensory attributes. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 926-935	4.3	10
141	A decisive strategy for monofloral honey authentication using analysis of volatile compounds and pattern recognition techniques. <i>Microchemical Journal</i> , <b>2020</b> , 152, 104263	4.8	16
140	The Application of Chemometrics to Volatile Compound Analysis for the Recognition of Specific Markers for Cultivar Differentiation of Greek Virgin Olive Oil Samples. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
139	Physicochemical, Spectroscopic, and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of the Geographical Origin of Greek Graviera Cheeses. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
138	Effect of different stabilizers on rheological properties, fat globule size and sensory attributes of novel spreadable processed whey cheese. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 2401-2412	3.4	7
137	Physicochemical, Spectroscopic and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of Four Sweet Cherry Cultivars Grown in Northern Greece. <i>Foods</i> , <b>2019</b> , 8,	4.9	2
136	Rapid screening of olive oil cultivar differentiation based on selected physicochemical parameters, pigment content and fatty acid composition using advanced chemometrics. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 2027-2038	3.4	8
135	Combined effect of light salting and vacuum packaging on the microbiological, chemical, and sensory attributes of mullet fillets ( <i>Mugil cephalus</i> ) during refrigerated and frozen/refrigerated storage. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14009	2.1	5
134	Nutritional aspects and botanical origin recognition of Mediterranean honeys based on the mineral imprint with the application of supervised and non-supervised statistical techniques. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 1939-1949	3.4	13

133	Valorization of Prickly Pear Juice Geographical Origin Based on Mineral and Volatile Compound Contents Using LDA. <i>Foods</i> , <b>2019</b> , 8,	4.9	11
132	Preparation and evaluation of antioxidant packaging films made of polylactic acid containing thyme, rosemary, and oregano essential oils. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14102	2.1	28
131	Packaging and the Shelf Life of Milk: Recent Developments <b>2019</b> ,		
130	Characterization and differentiation of sheep's milk from Greek breeds based on physicochemical parameters, fatty acid composition and volatile profile. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3935-3942	4.3	7
129	Geographical discrimination of pine and fir honeys using multivariate analyses of major and minor honey components identified by 1H NMR and HPLC along with physicochemical data. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 1249-1259	3.4	22
128	Inhibitory activity of propolis against <i>Listeria monocytogenes</i> in milk stored under refrigeration. <i>Food Microbiology</i> , <b>2018</b> , 73, 168-176	6	25
127	Characterization and differentiation of botanical and geographical origin of selected popular sweet cherry cultivars grown in Greece. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 72, 48-56	4.1	14
126	Characterization and geographical discrimination of Greek pine and thyme honeys based on their mineral content, using chemometrics. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 101-113	3.4	19
125	Differentiation of Fresh Greek Orange Juice of the Merlin Cultivar According to Geographical Origin Based on the Combination of Organic Acid and Sugar Content as well as Physicochemical Parameters Using Chemometrics. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 2217-2228	3.4	17
124	Impact of physicochemical parameters, pollen grains, and phenolic compounds on the correct geographical differentiation of fir honeys produced in Greece as assessed by multivariate analyses. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S520-S533	3	6
123	Determination of Antibiotic Residues in Honey by High-Performance Liquid Chromatography with Electrospray Ionization Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 3385-3397	3.4	15
122	Fermentation of sarshir (kaymak) by lactic acid bacteria: antibacterial activity, antioxidant properties, lipid and protein oxidation and fatty acid profile. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 4595-4603	4.3	25
121	Characterization and geographical discrimination of saffron from Greece, Spain, Iran, and Morocco based on volatile and bioactivity markers, using chemometrics. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1577-1591	3.4	20
120	Volatile fraction of commercial thyme honeys produced in Mediterranean regions and key volatile compounds for geographical discrimination: A chemometric approach. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 2699-2710	3	9
119	Determination of antioxidant activity of surface-treated PET films coated with rosemary and clove extracts. <i>Packaging Technology and Science</i> , <b>2017</b> , 30, 799-808	2.3	7
118	Olive Oil Packaging: Recent Developments <b>2017</b> , 279-294		5
117	Geographical Differentiation of Greek Extra Virgin Olive Oil from Late-Harvested Koroneiki Cultivar Fruits. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2017</b> , 94, 1373-1384	1.8	22
116	Characterization and classification of commercial thyme honeys produced in specific Mediterranean countries according to geographical origin, using physicochemical parameter values and mineral content in combination with chemometrics. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 889-899	3.4	19

115	Characterization and geographical discrimination of commercial Citrus spp. honeys produced in different Mediterranean countries based on minerals, volatile compounds and physicochemical parameters, using chemometrics. <i>Food Chemistry</i> , <b>2017</b> , 217, 445-455	8.5	54
114	Investigating the impact of botanical origin and harvesting period on carbon stable isotope ratio values ( <sup>13</sup> C/ <sup>12</sup> C) and different parameter analysis of Greek unifloral honeys: A chemometric approach for correct botanical discrimination. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2460-2467	3.8	15
113	Differentiation of Greek extra virgin olive oils according to cultivar based on volatile compound analysis and fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 849-863	3.4	34
112	Phenolic profile, colour intensity, and radical scavenging activity of Greek unifloral honeys. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 1201-1210	3.4	37
111	Morphological characteristics, oxidative stability and enzymic hydrolysis of amylose-fatty acid complexes. <i>Carbohydrate Polymers</i> , <b>2016</b> , 141, 106-15	10.3	49
110	Characterization and Classification of Extra Virgin Olive Oil from Five Less Well-Known Greek Olive Cultivars. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 837-848	1.8	16
109	Monitoring the oxidative stability and volatiles in blanched, roasted and fried almonds under normal and accelerated storage conditions by DSC, thermogravimetric analysis and ATR-FTIR. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 1199-1213	3	33
108	Effect of chemical composition on physico-chemical, rheological and sensory properties of spreadable processed whey cheese. <i>European Food Research and Technology</i> , <b>2015</b> , 241, 737-748	3.4	12
107	Characterization of four popular sweet cherry cultivars grown in Greece by volatile compound and physicochemical data analysis and sensory evaluation. <i>Molecules</i> , <b>2015</b> , 20, 1922-40	4.8	32
106	Floral authentication of Greek unifloral honeys based on the combination of phenolic compounds, physicochemical parameters and chemometrics. <i>Food Research International</i> , <b>2014</b> , 62, 753-760	7	53
105	Characterization and classification of <i>Thymus capitatus</i> (L.) honey according to geographical origin based on volatile compounds, physicochemical parameters and chemometrics. <i>Food Research International</i> , <b>2014</b> , 55, 363-372	7	51
104	Effect of packaging material on enological parameters and volatile compounds of dry white wine. <i>Food Chemistry</i> , <b>2014</b> , 152, 331-9	8.5	22
103	Differentiation of Greek Thyme Honeys According to Geographical Origin Based on the Combination of Phenolic Compounds and Conventional Quality Parameters Using Chemometrics. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 2113-2121	3.4	25
102	Characterisation and classification of Greek pine honeys according to their geographical origin based on volatiles, physicochemical parameters and chemometrics. <i>Food Chemistry</i> , <b>2014</b> , 146, 548-57	8.5	102
101	Botanical discrimination of Greek unifloral honeys with physico-chemical and chemometric analyses. <i>Food Chemistry</i> , <b>2014</b> , 165, 181-90	8.5	68
100	Combined Effect of Chitosan and Oregano Essential Oil Dip on the Microbiological, Chemical, and Sensory Attributes of Red Porgy ( <i>Pagrus pagrus</i> ) Stored in Ice. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 3510-3521	5.1	35
99	Classification of Western Greek virgin olive oils according to geographical origin based on chromatographic, spectroscopic, conventional and chemometric analyses. <i>Food Research International</i> , <b>2013</b> , 54, 1950-1958	7	48
98	Shelf life extension of ground meat stored at 4°C using chitosan and an oxygen absorber. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 89-95	3.8	21

97	Effect of thermal processing and canning on cadmium and lead levels in California market squid: the role of metallothioneins. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2013</b> , 30, 1900-8	3.2	3
96	Instrumental and multivariate statistical analyses for the characterisation of the geographical origin of Apulian virgin olive oils. <i>Food Chemistry</i> , <b>2012</b> , 133, 579-84	8.5	40
95	Effect of ionising radiation treatment on the specific migration characteristics of packaging-food simulant combinations: effect of type and dose of radiation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2011</b> , 28, 686-94	3.2	7
94	Shelf life extension of lamb meat using thyme or oregano essential oils and modified atmosphere packaging. <i>Meat Science</i> , <b>2011</b> , 88, 109-16	6.4	236
93	Characterization and classification of Western Greek olive oils according to cultivar and geographical origin based on volatile compounds. <i>Journal of Chromatography A</i> , <b>2011</b> , 1218, 7534-42	4.5	67
92	Study of the migration behavior of acetyl tributyl citrate from PVDC/PVC film into fish fillets as affected by intermediate doses of electron beam radiation. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 1017-1025	3.4	11
91	Quality Evaluation of Grated Graviera Cheese Stored at 4 and 12°C using Active and Modified Atmosphere Packaging. <i>Packaging Technology and Science</i> , <b>2011</b> , 24, 15-29	2.3	20
90	Effect of irradiation, active and modified atmosphere packaging, container oxygen barrier and storage conditions on the physicochemical and sensory properties of raw unpeeled almond kernels ( <i>Prunus dulcis</i> ). <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 634-49	4.3	19
89	Migration levels of PVC plasticisers: Effect of ionising radiation treatment. <i>Food Chemistry</i> , <b>2011</b> , 128, 106-13	8.5	20
88	Changes in the specific migration characteristics of packaging food simulant combinations caused by ionizing radiation: Effect of food simulant. <i>Radiation Physics and Chemistry</i> , <b>2011</b> , 80, 902-910	2.5	22
87	Radiolysis products and sensory properties of electron-beam-irradiated high-barrier food-packaging films containing a buried layer of recycled low-density polyethylene. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2010</b> , 27, 546-56	3.2	5
86	Effect of ultrasonication on microbiological, chemical and sensory properties of raw, thermized and pasteurized milk. <i>International Dairy Journal</i> , <b>2010</b> , 20, 307-313	3.5	82
85	Composition and Antioxidant Activity of Olive Leaf Extracts from Greek Olive Cultivars. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2010</b> , 87, 369-376	1.8	72
84	Shelf life extension of sliced wheat bread using either an ethanol emitter or an ethanol emitter combined with an oxygen absorber as alternatives to chemical preservatives. <i>Journal of Cereal Science</i> , <b>2010</b> , 52, 457-465	3.8	53
83	Determination of tributyltin through ultrasonic assisted micelle mediated extraction and GFAAS: Application to the monitoring of tributyltin levels in Greek marine species. <i>Food Chemistry</i> , <b>2010</b> , 121, 907-911	8.5	6
82	Cadmium content in fresh and canned squid ( <i>Loligo opalescens</i> ) from the Pacific coastal waters of California (USA). <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2009</b> , 2, 38-43	3.3	12
81	Combined effect of MAP and thyme essential oil on the microbiological, chemical and sensory attributes of organically aquacultured sea bass ( <i>Dicentrarchus labrax</i> ) fillets. <i>Food Microbiology</i> , <b>2009</b> , 26, 475-82	6	154
80	Combined effect of an oxygen absorber and oregano essential oil on shelf life extension of rainbow trout fillets stored at 4 degrees C. <i>Food Microbiology</i> , <b>2009</b> , 26, 598-605	6	113

79	Effect of gamma irradiation on the physico-chemical and sensory properties of raw shelled peanuts ( <i>Arachis hypogaea</i> L.) and pistachio nuts ( <i>Pistacia vera</i> L.). <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 867-875	4.3	38
78	Effect of Irradiation on the physicochemical and sensory properties of walnuts ( <i>Juglans regia</i> L.). <i>European Food Research and Technology</i> , <b>2009</b> , 228, 823-831	3.4	16
77	Transesterification of rapeseed oil for the production of biodiesel using homogeneous and heterogeneous catalysis. <i>Fuel Processing Technology</i> , <b>2009</b> , 90, 1016-1022	7.2	110
76	Effect of packaging and storage conditions on quality of shelled walnuts. <i>Food Control</i> , <b>2009</b> , 20, 743-751	6.2	82
75	Effect of Irradiation on the physicochemical and sensory properties of raw unpeeled almond kernels ( <i>Prunus dulcis</i> ). <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 87-92	6.8	64
74	Packaging and the Shelf Life of Milk <b>2009</b> , 81-102		1
73	Potential of oregano essential oil and MAP to extend the shelf life of fresh swordfish: a comparative study with ice storage. <i>Journal of Food Science</i> , <b>2008</b> , 73, M167-73	3.4	44
72	Spoilage potential of ice-stored whole musky octopus ( <i>Eledone moschata</i> ). <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 1286-1294	3.8	15
71	Shelf-life of chilled fresh Mediterranean swordfish ( <i>Xiphias gladius</i> ) stored under various packaging conditions: microbiological, biochemical and sensory attributes. <i>Food Microbiology</i> , <b>2008</b> , 25, 136-43	6	81
70	Formation of biogenic amines and relation to microbial flora and sensory changes in smoked turkey breast fillets stored under various packaging conditions at 4 degrees C. <i>Food Microbiology</i> , <b>2008</b> , 25, 509-17	6	48
69	Combined effect of freeze chilling and MAP on quality parameters of raw chicken fillets. <i>Food Microbiology</i> , <b>2008</b> , 25, 575-81	6	91
68	Light-induced changes in grated Graviera hard cheese packaged under modified atmospheres. <i>International Dairy Journal</i> , <b>2008</b> , 18, 1133-1139	3.5	36
67	Shelf-life extension and quality attributes of the whey cheese Myzithra Kalathaki using modified atmosphere packaging. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 284-294	5.4	63
66	Combined effect of irradiation and modified atmosphere packaging on shelf-life extension of chicken breast meat: microbiological, chemical and sensory changes. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 877-888	3.4	64
65	Di(2-ethylhexyl) adipate migration from PVC-cling film into packaged sea bream ( <i>Sparus aurata</i> ) and rainbow trout ( <i>Oncorhynchus mykiss</i> ) fillets: kinetic study and control of compliance with EU specifications. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 915-923	3.4	13
64	Determination of radiolysis products in gamma-irradiated multilayer barrier food packaging films containing a middle layer of recycled LDPE. <i>Radiation Physics and Chemistry</i> , <b>2008</b> , 77, 1039-1045	2.5	11
63	Conventional and in situ transesterification of sunflower seed oil for the production of biodiesel. <i>Fuel Processing Technology</i> , <b>2008</b> , 89, 503-509	7.2	187
62	Effect of processing and storage conditions on the generation of acrylamide in precooked breaded chicken products. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 466-70	2.5	15

61	Combined effect of light salting, modified atmosphere packaging and oregano essential oil on the shelf-life of sea bream ( <i>Sparus aurata</i> ): Biochemical and sensory attributes. <i>Food Chemistry</i> , <b>2007</b> , 100, 287-296	8.5	281
60	Possible role of volatile amines as quality-indicating metabolites in modified atmosphere-packaged chicken fillets: Correlation with microbiological and sensory attributes. <i>Food Chemistry</i> , <b>2007</b> , 104, 1622-1628	8.5	118
59	Migration of di-(2-ethylhexyl)adipate and acetyltributyl citrate plasticizers from food-grade PVC film into isooctane: Effect of gamma radiation. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 870-877	6	28
58	Changes in physicochemical and mechanical properties of electron-beam irradiated polypropylene syringes as a function of irradiation dose. <i>Radiation Physics and Chemistry</i> , <b>2007</b> , 76, 841-851	2.5	7
57	Gas chromatographic study of sorption of vinylchloride by unplasticized polyvinylchloride: Effect of concentration, temperature and polymer particle size. <i>International Journal of Food Science and Technology</i> , <b>2007</b> , 20, 419-428	3.8	4
56	Water sorption isotherms of crystalline raffinose by inverse gas chromatography. <i>International Journal of Food Science and Technology</i> , <b>2007</b> , 24, 629-636	3.8	25
55	Combined effect of oregano essential oil and modified atmosphere packaging on shelf-life extension of fresh chicken breast meat, stored at 4 degrees C. <i>Food Microbiology</i> , <b>2007</b> , 24, 607-17	6	334
54	Effect of modified atmosphere packaging and vacuum packaging on the shelf-life of refrigerated chub mackerel ( <i>Scomber japonicus</i> ): biochemical and sensory attributes. <i>European Food Research and Technology</i> , <b>2007</b> , 224, 545-553	3.4	52
53	Effect of electron-beam and gamma-irradiation on physicochemical and mechanical properties of polypropylene syringes as a function of irradiation dose: Study under vacuum. <i>Radiation Physics and Chemistry</i> , <b>2007</b> , 76, 1147-1155	2.5	36
52	Migration of di(2-ethylhexyl) adipate and acetyltributyl citrate plasticizers from food-grade PVC film into sweetened sesame paste (halawa tehineh): kinetic and penetration study. <i>Food and Chemical Toxicology</i> , <b>2007</b> , 45, 585-91	4.7	46
51	Shelf-life of a Greek whey cheese under modified atmosphere packaging. <i>International Dairy Journal</i> , <b>2007</b> , 17, 358-364	3.5	72
50	Relation of biogenic amines to microbial and sensory changes of precooked chicken meat stored aerobically and under modified atmosphere packaging at 4 °C. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 683-689	3.4	32
49	Evaluation of polyethylene terephthalate as a packaging material for premium quality whole pasteurized milk in Greece. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 711-718	3.4	10
48	Evaluation of polyethylene terephthalate as a packaging material for premium quality whole pasteurized milk in Greece. <i>European Food Research and Technology</i> , <b>2006</b> , 224, 237-247	3.4	26
47	Thermal, mechanical and permeation properties of gamma-irradiated multilayer food packaging films containing a buried layer of recycled low-density polyethylene. <i>Radiation Physics and Chemistry</i> , <b>2006</b> , 75, 416-423	2.5	41
46	Shelf-life of a chilled precooked chicken product stored in air and under modified atmospheres: microbiological, chemical, sensory attributes. <i>Food Microbiology</i> , <b>2006</b> , 23, 423-9	6	112
45	Acid-induced phase separation of anionic surfactants for the extraction of 1,4-dichlorobenzene from honey prior to liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5236-40	5.7	13
44	Migration and sensory properties of plastics-based nets used as food-contacting materials under ambient and high temperature heating conditions. <i>Food Additives and Contaminants</i> , <b>2006</b> , 23, 634-41		14

43	Effect of irradiation of frozen meat/fat trimmings on microbiological and physicochemical quality attributes of dry fermented sausages. <i>Meat Science</i> , <b>2006</b> , 74, 303-11	6.4	19
42	Effect of low-dose radiation on microbiological, chemical, and sensory characteristics of chicken meat stored aerobically at 4 degrees C. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 1126-33	2.5	16
41	Changes in physicochemical and mechanical properties of irradiated polypropylene syringes as a function of irradiation dose. <i>Radiation Physics and Chemistry</i> , <b>2006</b> , 75, 87-97	2.5	48
40	Correlation between microbial flora, sensory changes and biogenic amines formation in fresh chicken meat stored aerobically or under modified atmosphere packaging at 4 degrees C: possible role of biogenic amines as spoilage indicators. <i>Antonie Van Leeuwenhoek</i> , <b>2006</b> , 89, 9-17	2.1	89
39	Numerical Modeling of Tar Species/VOC Dissociation for Clean and Intelligent Energy Production. <i>Energy &amp; Fuels</i> , <b>2005</b> , 19, 87-93	4.1	16
38	Use of ionizing radiation doses of 2 and 4kGy to control <i>Listeria</i> spp. and <i>Escherichia coli</i> O157:H7 on frozen meat trimmings used for dry fermented sausage production. <i>Meat Science</i> , <b>2005</b> , 70, 189-95	6.4	30
37	Effect of salting and smoking-method on the keeping quality of chub mackerel ( <i>Scomber japonicus</i> ): biochemical and sensory attributes. <i>Food Chemistry</i> , <b>2005</b> , 93, 511-520	8.5	295
36	Determination of diethylhexyladipate and acetyltributylcitrate in aqueous extracts after cloud point extraction coupled with microwave assisted back extraction and gas chromatographic separation. <i>Journal of Chromatography A</i> , <b>2005</b> , 1093, 29-35	4.5	45
35	Microbiological, biochemical and sensory assessment of mussels ( <i>Mytilus galloprovincialis</i> ) stored under modified atmosphere packaging. <i>Journal of Applied Microbiology</i> , <b>2005</b> , 98, 752-60	4.7	66
34	Effect of ozone on microbial, chemical and sensory attributes of shucked mussels. <i>Food Microbiology</i> , <b>2005</b> , 22, 1-9	6	88
33	Shelf-life extension of vacuum-packaged sea bream ( <i>Sparus aurata</i> ) fillets by combined irradiation and refrigeration: microbiological, chemical and sensory changes. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 779-784	4.3	44
32	Effects of ozonation on microbiological, chemical and sensory attributes of vacuum-packaged rainbow trout stored at 4±0.5°C. <i>European Food Research and Technology</i> , <b>2005</b> , 221, 675-683	3.4	18
31	Shelf-life extension of refrigerated Mediterranean mullet ( <i>Mullus surmuletus</i> ) using modified atmosphere packaging. <i>Journal of Food Protection</i> , <b>2005</b> , 68, 2201-7	2.5	40
30	Volatile and non-volatile radiolysis products in irradiated multilayer coextruded food-packaging films containing a buried layer of recycled low-density polyethylene. <i>Food Additives and Contaminants</i> , <b>2005</b> , 22, 1264-73		22
29	Microbiological, chemical and sensory assessment of iced whole and filleted aquacultured rainbow trout. <i>Food Microbiology</i> , <b>2004</b> , 21, 157-165	6	171
28	Preservation of salted, vacuum-packaged, refrigerated sea bream ( <i>Sparus aurata</i> ) fillets by irradiation: microbiological, chemical and sensory attributes. <i>Food Microbiology</i> , <b>2004</b> , 21, 351-359	6	90
27	Biogenic amines formation and its relation to microbiological and sensory attributes in ice-stored whole, gutted and filleted Mediterranean Sea bass ( <i>Dicentrarchus labrax</i> ). <i>Food Microbiology</i> , <b>2004</b> , 21, 549-557	6	111
26	Effect of ionizing radiation on physicochemical and mechanical properties of commercial monolayer and multilayer semirigid plastics packaging materials. <i>Radiation Physics and Chemistry</i> , <b>2004</b> , 69, 411-417	2.5	62



25	Shelf life of whole pasteurized milk in Greece: effect of packaging material. <i>Food Chemistry</i> , <b>2004</b> , 87, 1-9	8.5	56
24	Effect of light transmittance and oxygen permeability of various packaging materials on keeping quality of low fat pasteurized milk: chemical and sensorial aspects. <i>International Dairy Journal</i> , <b>2004</b> , 14, 429-436	3.5	72
23	Effect of Electron Beam and Gamma Radiation on the Migration of Plasticizers from Flexible Food Packaging Materials into Foods and Food Simulants. <i>ACS Symposium Series</i> , <b>2004</b> , 290-304	0.4	8
22	Permeation of Methyl ethyl ketone, Oxygen and Water Vapor through PET Films Coated with SiO <sub>x</sub> : Effect of Temperature and Coating Speed. <i>Polymer Journal</i> , <b>2004</b> , 36, 198-204	2.7	6
21	Effect of gutting on microbiological, chemical, and sensory properties of aquacultured sea bass ( <i>Dicentrarchus labrax</i> ) stored in ice. <i>Food Microbiology</i> , <b>2003</b> , 20, 411-420	6	144
20	Microbiological, chemical and sensory changes of whole and filleted Mediterranean aquacultured sea bass ( <i>Dicentrarchus labrax</i> ) stored in ice. <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 1373-1379	4.3	61
19	Determination of biogenic amines as their benzoyl derivatives after cloud point extraction with micellar liquid chromatographic separation. <i>Journal of Chromatography A</i> , <b>2003</b> , 1010, 217-24	4.5	74
18	Effect of ionizing radiation on physicochemical and mechanical properties of commercial multilayer coextruded flexible plastics packaging materials. <i>Radiation Physics and Chemistry</i> , <b>2003</b> , 68, 865-872	2.5	51
17	Physicochemical and mechanical properties of experimental coextruded food-packaging films containing a buried layer of recycled low-density polyethylene. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2426-31	5.7	24
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15	Effect of ionizing radiation on the physicochemical and mechanical properties of commercial monolayer flexible plastics packaging materials. <i>Food Additives and Contaminants</i> , <b>2002</b> , 19, 1190-9		37
14	Chemical and microbiological changes in fluid milk as affected by packaging conditions. <i>International Dairy Journal</i> , <b>2002</b> , 12, 715-722	3.5	36
13	Migration of di-(2-ethylhexylexyl)adipate plasticizer from food-grade polyvinyl chloride film into hard and soft cheeses. <i>Journal of Dairy Science</i> , <b>2000</b> , 83, 1712-8	4	47
12	Effect of microwave versus conventional heating on the migration of dioctyl adipate and acetyltributyl citrate plasticizers from food grade PVC and P(VDC/VC) films into fatty foodstuffs. <i>European Food Research and Technology</i> , <b>1999</b> , 208, 429-433		12
11	Effect of microwave heating on the migration of dioctyl adipate and acetyltributyl citrate plasticizers from food grade PVC and PVDC/PVC films into ground meat. <i>European Food Research and Technology</i> , <b>1999</b> , 208, 69-73		2
10	Effect of high-dose electron beam irradiation on the migration of DOA and ATBC plasticizers from food-grade PVC and PVDC/PVC films, respectively, into olive oil. <i>Journal of Food Protection</i> , <b>1998</b> , 61, 720-4	2.5	28
9	Study of water sorption of flours (wheat and soy) using a hygrometric method: effect of relative humidity during heat treatment. <i>European Food Research and Technology</i> , <b>1997</b> , 204, 369-373		11
8	Effect of microwave heating on the migration of dioctyladipate and acetyltributylcitrate plasticizers from food-grade PVC and PVDC/PVC films into olive oil and water. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1996</b> , 202, 313-7		15

7	Migration of dioctyladipate plasticizer from food-grade PVC film into chicken meat products: effect of gamma-radiation. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1996</b> , 202, 250-5		22
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