

Irini F Strati

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

717
citations

840776

11
h-index

752698

20
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20
all docs

20
docs citations

20
times ranked

962
citing authors

#	ARTICLE	IF	CITATIONS
1	Instant Herbal Powder: Functionality Assessment through Chemical, Microbiological and Shelf Life Kinetics. <i>Analytical Letters</i> , 2022, 55, 1505-1516.	1.8	3
2	Association of TNF- α 308G/A and LEPR Gln223Arg Polymorphisms with the Risk of Type 2 Diabetes Mellitus. <i>Genes</i> , 2022, 13, 59.	2.4	5
3	The Importance of Complementary PCR Analysis in Addition to Serological Testing for the Detection of Transmission Sources of <i>Brucella</i> spp. in Greek Ruminants. <i>Veterinary Sciences</i> , 2022, 9, 193.	1.7	3
4	Characterization of Bacterial Microbiota of P.D.O. Feta Cheese by 16S Metagenomic Analysis. <i>Microorganisms</i> , 2021, 9, 2377.	3.6	12
5	Impact of tannin addition on the antioxidant activity and sensory character of Malagousia white wine. <i>Current Research in Food Science</i> , 2021, 4, 937-945.	5.8	6
6	Authentication of olive oil based on DNA analysis. <i>Grasas Y Aceites</i> , 2020, 71, 366.	0.9	13
7	Evaluating the experimental cultivation of peppers in low-energy demand greenhouses. An interdisciplinary study. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 781-789.	3.5	26
8	Shelf Life Extension and Quality Improvement of Cucumber Slices Impregnated in Infusions of Edible Herbs. <i>Analytical Letters</i> , 2019, 52, 2677-2691.	1.8	4
9	Effects of Infrared Radiation on Eggplant (<i>Solanum melongena</i> L.) Greenhouse Cultivation and Fruits' Phenolic Profile. <i>Foods</i> , 2019, 8, 630.	4.3	3
10	Herbal distillates: A new era of grape marc distillates with enriched antioxidant profile. <i>Food Chemistry</i> , 2018, 253, 171-178.	8.2	29
11	Optimization of Polyphenol Extraction from <i>Allium ampeloprasum</i> var. <i>porrum</i> through Response Surface Methodology. <i>Foods</i> , 2018, 7, 162.	4.3	15
12	On the Characterization and Correlation of Compositional, Antioxidant and Colour Profile of Common and Balsamic Vinegars. <i>Antioxidants</i> , 2018, 7, 139.	5.1	25
13	Assessment of Phenolic Content, Antioxidant Activity, Colour and Sensory Attributes of Wood Aged "Tsipouro". <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 318-328.	0.8	2
14	Impact of different preservation treatments on lipids of the smooth clam <i>Callista chione</i> . <i>International Journal of Food Science and Technology</i> , 2016, 51, 325-332.	2.7	6
15	Enzyme and high pressure assisted extraction of carotenoids from tomato waste. <i>Food and Bioproducts Processing</i> , 2015, 94, 668-674.	3.6	158
16	On the Combined Application of Iatroscan TLC-FID and GC-FID to Identify Total, Neutral, and Polar Lipids and Their Fatty Acids Extracted from Foods. <i>ISRN Chromatography</i> , 2013, 2013, 1-8.	0.6	22
17	Carotenoids from Foods of Plant, Animal and Marine Origin: An Efficient HPLC-DAD Separation Method. <i>Foods</i> , 2012, 1, 52-65.	4.3	30
18	Effect of extraction parameters on the carotenoid recovery from tomato waste. <i>International Journal of Food Science and Technology</i> , 2011, 46, 23-29.	2.7	173

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19	Lipid, fatty acid and carotenoid content of edible egg yolks from avian species: A comparative study. Food Chemistry, 2011, 124, 971-977.	8.2	76
20	Process optimisation for recovery of carotenoids from tomato waste. Food Chemistry, 2011, 129, 747-752.	8.2	106