

Michail A Syrpas

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

350
citations

932766

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940134

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docs citations

17
times ranked

506
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances and Prospects of Phenolic Acids Production, Biorefinery and Analysis. <i>Biomolecules</i> , 2020, 10, 874.	1.8	62
2	Olfactory attraction of <i>Drosophila suzukii</i> by symbiotic acetic acid bacteria. <i>Journal of Pest Science</i> , 2016, 89, 783-792.	1.9	49
3	Zero waste biorefining of lingonberry (<i>Vaccinium vitis-idaea</i> L.) pomace into functional ingredients by consecutive high pressure and enzyme assisted extractions with green solvents. <i>Food Chemistry</i> , 2020, 322, 126767.	4.2	38
4	Haloperoxidase Mediated Quorum Quenching by <i>Nitzschia cf pellucida</i> : Study of the Metabolization of N-Acyl Homoserine Lactones by a Benthic Diatom. <i>Marine Drugs</i> , 2014, 12, 352-367.	2.2	35
5	<i>N</i> -Acyl Homoserine Lactone Derived Tetramic Acids Impair Photosynthesis in <i>Phaeodactylum tricornutum</i> . <i>ACS Chemical Biology</i> , 2019, 14, 198-203.	1.6	29
6	Consecutive high-pressure and enzyme assisted fractionation of blackberry (<i>Rubus fruticosus</i> L.) pomace into functional ingredients: Process optimization and product characterization. <i>Food Chemistry</i> , 2020, 312, 126072.	4.2	24
7	Modeling and optimization of supercritical carbon dioxide extraction for isolation of valuable lipophilic constituents from elderberry (<i>Sambucus nigra</i> L.) pomace. <i>Journal of CO2 Utilization</i> , 2020, 35, 225-235.	3.3	19
8	Bioproduction of <i>l</i> - and <i>d</i> -lactic acids: advances and trends in microbial strain application and engineering. <i>Critical Reviews in Biotechnology</i> , 2022, 42, 342-360.	5.1	17
9	Valorization of Bilberry (<i>Vaccinium myrtillus</i> L.) Pomace by Enzyme-Assisted Extraction: Process Optimization and Comparison with Conventional Solid-Liquid Extraction. <i>Antioxidants</i> , 2021, 10, 773.	2.2	15
10	Recovery of lipophilic products from wild cyanobacteria (<i>Aphanizomenon flos-aquae</i>) isolated from the Curonian Lagoon by means of supercritical carbon dioxide extraction. <i>Algal Research</i> , 2018, 35, 10-21.	2.4	14
11	High-Pressure Extraction of Antioxidant-Rich Fractions from Shrubby Cinquefoil (<i>Dasiphora</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 457.	2.2	10
12	Synthesis and biological evaluation of novel <i>N</i> -haloacylated homoserine lactones as quorum sensing modulators. <i>Beilstein Journal of Organic Chemistry</i> , 2014, 10, 2539-2549.	1.3	8
13	Ultrasound-Assisted Extraction and Assessment of Biological Activity of Phycobiliprotein-Rich Aqueous Extracts from Wild Cyanobacteria (<i>Aphanizomenon flos-aquae</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1896-1909.	2.4	8
14	Fractionation of cranberry pomace lipids by supercritical carbon dioxide extraction and on-line separation of extracts at low temperatures. <i>Journal of Supercritical Fluids</i> , 2020, 163, 104884.	1.6	8
15	Optimized Supercritical CO2 Extraction Enhances the Recovery of Valuable Lipophilic Antioxidants and Other Constituents from Dual-Purpose Hop (<i>Humulus lupulus</i> L.) Variety Ella. <i>Antioxidants</i> , 2021, 10, 918.	2.2	7
16	Bioconversion of waste bread to glucose fructose syrup as a value-added product. , 2019, , ,		6
17	Oleogel formulation using lipophilic sea buckthorn extract isolated from pomace with supercritical CO 2. <i>Journal of Texture Studies</i> , 2021, 52, 520-533.	1.1	1