

# Michail A Syrpas

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

350  
citations

932766

10  
h-index

940134

16  
g-index

17  
all docs

17  
docs citations

17  
times ranked

506  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Optimized Supercritical CO <sub>2</sub> 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
4	Oleogel formulation using lipophilic sea buckthorn extract isolated from pomace with supercritical CO <sub>2</sub> . <i>Journal of Texture Studies</i> , 2021, 52, 520-533.	1.1	1
5	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
6	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 CO<sub>2</sub> Utilization</i> , 2020, 35, 225-235.	3.3	19
7	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
8	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
9	Advances and Prospects of Phenolic Acids Production, Biorefinery and Analysis. <i>Biomolecules</i> , 2020, 10, 874.	1.8	62
10	High-Pressure Extraction of Antioxidant-Rich Fractions from Shrubby Cinquefoil ( <i>Dasiphora</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 T 457.	2.2	10
11	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
12	<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
13	Bioconversion of waste bread to glucose fructose syrup as a value-added product. , 2019, , .		6
14	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
15	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
16	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
17	Haloperoxidase Mediated Quorum Quenching by <i>Nitzschia cf pellucida</i> : Study of the Metabolization of <i>N</i> -Acyl Homoserine Lactones by a Benthic Diatom. <i>Marine Drugs</i> , 2014, 12, 352-367.	2.2	35