

Vasiliki Evageliou

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

613
citations

567281

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docs citations

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times ranked

735
citing authors

#	ARTICLE	IF	CITATIONS
1	Properties of Sweet Buttermilk Released from the Churning of Cream Separated from Sheep or Cow Milk or Sheep Cheese Whey: Effect of Heat Treatment and Storage of Cream. <i>Foods</i> , 2022, 11, 465.	4.3	6
2	The Effect of Inulin on the Physical and Textural Properties of Biscuits Containing Jet Milled Barley Flour. <i>Polysaccharides</i> , 2021, 2, 39-46.	4.8	1
3	Impact of lipophilic surfactant on the stabilization of water droplets in sunflower oil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15757.	2.0	1
4	Shear and extensional rheology of selected polysaccharides. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1853-1861.	2.7	13
5	Encapsulation of EGCG and esterified EGCG derivatives in double emulsions containing Whey Protein Isolate, Bacterial Cellulose and salt. <i>Food Chemistry</i> , 2019, 281, 171-177.	8.2	33
6	Sodium alginate- α -cinnamom essential oil coated apples and pears: Variability of <i>Aspergillus carbonarius</i> growth and ochratoxin A production. <i>Food Research International</i> , 2019, 119, 876-885.	6.2	41
7	Physical and textural properties of biscuits containing jet milled rye and barley flour. <i>Journal of Food Science and Technology</i> , 2019, 56, 367-375.	2.8	22
8	Properties of flour films as affected by the flour's source and particle size. <i>Food Research International</i> , 2018, 107, 551-558.	6.2	12
9	Protein isolation from jet milled rye flours differing in particle size. <i>Food and Bioproducts Processing</i> , 2017, 104, 13-18.	3.6	12
10	Stability of double emulsions with PGPR, bacterial cellulose and whey protein isolate. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 522, 445-452.	4.7	35
11	Limonene encapsulation in freeze dried gellan systems. <i>Food Chemistry</i> , 2017, 223, 72-75.	8.2	21
12	Bioactivity of Epigallocatechin Gallate Nanoemulsions Evaluated in Mice Model. <i>Journal of Medicinal Food</i> , 2017, 20, 923-931.	1.5	16
13	Influence of jet milling and particle size on the composition, physicochemical and mechanical properties of barley and rye flours. <i>Food Chemistry</i> , 2017, 215, 326-332.	8.2	91
14	Retention of esters by gellan and pectin solutions or their mixtures. <i>Food Hydrocolloids</i> , 2015, 51, 54-59.	10.7	10
15	Retention of trans-anethole by single and double layered films based on gelatine. <i>Food Hydrocolloids</i> , 2015, 47, 94-98.	10.7	2
16	Olive oil emulsions formed by catastrophic phase inversion using bacterial cellulose and whey protein isolate. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 486, 203-210.	4.7	14
17	The effect of sugars on the retention of ethyl butyrate by gellan gels. <i>Food Chemistry</i> , 2014, 157, 252-256.	8.2	6
18	The effect of pectin and other constituents on the antioxidant activity of tea. <i>Food Hydrocolloids</i> , 2014, 35, 727-732.	10.7	24

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19	Rheological and sensory attributes of cream caramel desserts containing fructooligosaccharides as substitute sweeteners. <i>International Journal of Food Science and Technology</i> , 2013, 48, 663-669.	2.7	12
20	The effect of salts on the retention of ethyl butyrate by gellan gels. <i>Food Hydrocolloids</i> , 2012, 26, 144-148.	10.7	3
21	Retention of selected aroma compounds by gelatine matrices. <i>Food Hydrocolloids</i> , 2012, 28, 105-109.	10.7	21
22	Effect of salts and sugars on the clarity of gellan gels. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1001-1006.	2.7	8
23	Retention of ethyl butyrate by gellan gels in the presence of potassium ions. <i>Food Chemistry</i> , 2011, 126, 866-869.	8.2	8
24	Compression of gellan gels. Part II: Effect of sugars. <i>Food Hydrocolloids</i> , 2010, 24, 392-397.	10.7	19
25	Effect of inulin on texture and clarity of gellan gels. <i>Journal of Food Engineering</i> , 2010, 101, 381-385.	5.2	18
26	Retention of trans-anethole by gelatine and starch matrices. <i>Food Chemistry</i> , 2010, 123, 364-368.	8.2	15
27	Compression of gellan gels. Part I: effect of salts. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1076-1080.	2.7	17
28	Drying of Fennel Plants: Oven, Freeze Drying, Effect of Freeze-Drying Time, and Use of Biopolymers. <i>Drying Technology</i> , 2010, 28, 542-549.	3.1	21
29	Structural aspects and phase behaviour in deacylated and high acyl gellan systems. <i>Carbohydrate Polymers</i> , 1999, 38, 145-154.	10.2	60
30	Vitrification of $\hat{\text{I}}^{\text{e}}$ -carrageenan in the presence of high levels of glucose syrup. <i>Polymer</i> , 1998, 39, 3909-3917.	3.8	51