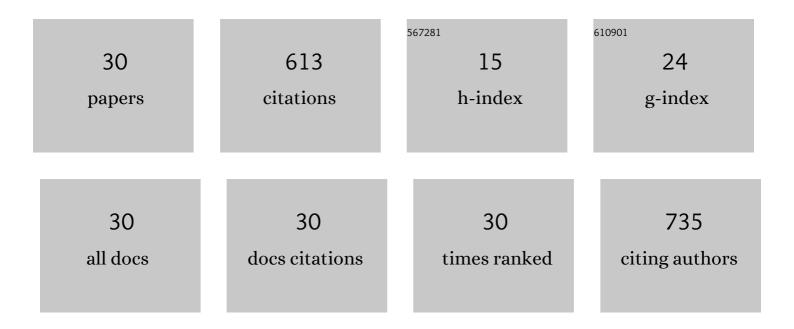
Vasiliki Evageliou

List of Publications by Year in descending order

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

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#	Article	IF	CITATIONS
19	Rheological and sensory attributes of cream caramel desserts containing fructooligosaccharides as substitute sweeteners. International Journal of Food Science and Technology, 2013, 48, 663-669.	2.7	12
20	The effect of salts on the retention of ethyl butyrate by gellan gels. Food Hydrocolloids, 2012, 26, 144-148.	10.7	3
21	Retention of selected aroma compounds by gelatine matrices. Food Hydrocolloids, 2012, 28, 105-109.	10.7	21
22	Effect of salts and sugars on the clarity of gellan gels. International Journal of Food Science and Technology, 2011, 46, 1001-1006.	2.7	8
23	Retention of ethyl butyrate by gellan gels in the presence of potassium ions. Food Chemistry, 2011, 126, 866-869.	8.2	8
24	Compression of gellan gels. Part II: Effect of sugars. Food Hydrocolloids, 2010, 24, 392-397.	10.7	19
25	Effect of inulin on texture and clarity of gellan gels. Journal of Food Engineering, 2010, 101, 381-385.	5.2	18
26	Retention of trans-anethole by gelatine and starch matrices. Food Chemistry, 2010, 123, 364-368.	8.2	15
27	Compression of gellan gels. Part I: effect of salts. International Journal of Food Science and Technology, 2010, 45, 1076-1080.	2.7	17
28	Drying of Fennel Plants: Oven, Freeze Drying, Effect of Freeze-Drying Time, and Use of Biopolymers. Drying Technology, 2010, 28, 542-549.	3.1	21
29	Structural aspects and phase behaviour in deacylated and high acyl gellan systems. Carbohydrate Polymers, 1999, 38, 145-154.	10.2	60
30	Vitrification of κ-carrageenan in the presence of high levels of glucose syrup. Polymer, 1998, 39, 3990-3917.	3.8	51