

# Dimitrios Zabaras

## List of Publications by Year in descending order

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Version: 2024-02-01

32  
papers

1,759  
citations

304743

22  
h-index

454955

30  
g-index

32  
all docs

32  
docs citations

32  
times ranked

2581  
citing authors

#	ARTICLE	IF	CITATIONS
1	Food safety for food security: Relationship between global megatrends and developments in food safety. <i>Trends in Food Science and Technology</i> , 2017, 68, 160-175.	15.1	293
2	Effects of UV-C, red light and sun light on the carotenoid content and physical qualities of tomatoes during post-harvest storage. <i>Food Chemistry</i> , 2009, 115, 495-500.	8.2	194
3	Binding of polyphenols to plant cell wall analogues – Part 1: Anthocyanins. <i>Food Chemistry</i> , 2012, 134, 155-161.	8.2	161
4	Binding of polyphenols to plant cell wall analogues – Part 2: Phenolic acids. <i>Food Chemistry</i> , 2012, 135, 2287-2292.	8.2	132
5	Antioxidant capacity and phenolic compounds in commercially grown native Australian herbs and spices. <i>Food Chemistry</i> , 2010, 122, 260-266.	8.2	104
6	Antioxidant capacity and hydrophilic phytochemicals in commercially grown native Australian fruits. <i>Food Chemistry</i> , 2010, 123, 1048-1054.	8.2	91
7	Acceptance of health-promoting <i>Brassica</i> vegetables: the influence of taste perception, information and attitudes. <i>Public Health Nutrition</i> , 2012, 15, 1474-1482.	2.2	63
8	Sensory perception and quality attributes of high pressure processed carrots in comparison to raw, sous-vide and cooked carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 420-433.	5.6	59
9	Detection of pressed hazelnut oil in virgin olive oil by analysis of polar components: improvement and validation of the method. <i>Food Chemistry</i> , 2004, 84, 475-483.	8.2	56
10	High anthocyanin strawberries through cultivar selection. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 846-852.	3.5	53
11	Release and absorption of carotenes from processed carrots ( <i>Daucus carota</i> ) using in vitro digestion coupled with a Caco-2 cell trans-well culture model. <i>Food Research International</i> , 2011, 44, 868-874.	6.2	52
12	Vitamin D2-Enriched Button Mushroom ( <i>Agaricus bisporus</i> ) Improves Memory in Both Wild Type and APP <sup>swe</sup> /PS1 <sup>dE9</sup> Transgenic Mice. <i>PLoS ONE</i> , 2013, 8, e76362.	2.5	52
13	Anti-inflammatory effects of five commercially available mushroom species determined in lipopolysaccharide and interferon- $\gamma$ activated murine macrophages. <i>Food Chemistry</i> , 2014, 148, 92-96.	8.2	49
14	Effect of Germination and Fermentation on Carbohydrate Composition of Australian Sweet Lupin and Soybean Seeds and Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10064-10073.	5.2	42
15	Process development of Gac powder by using different enzymes and drying techniques. <i>Journal of Food Engineering</i> , 2008, 85, 359-365.	5.2	39
16	Potential Antioxidant, Antiinflammatory, and Proapoptotic Anticancer Activities of Kakadu Plum and Illawarra Plum Polyphenolic Fractions. <i>Nutrition and Cancer</i> , 2011, 63, 1074-1084.	2.0	38
17	Phenolic Composition, Antioxidant and Enzyme Inhibitory Activities of <i>Eryngium bornmuelleri</i> leaf. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 30-36.	3.2	37
18	Quantitative analysis of terpenoids in the gas phase using headspace solid-phase microextraction (HS-SPME). <i>Flavour and Fragrance Journal</i> , 2001, 16, 411-416.	2.6	31

#	ARTICLE	IF	CITATIONS
19	URINARY EXCRETION OF ANTIOXIDANTS IN HEALTHY HUMANS FOLLOWING QUEEN GARNET PLUM JUICE INGESTION: A NEW PLUM VARIETY RICH IN ANTIOXIDANT COMPOUNDS. <i>Journal of Food Biochemistry</i> , 2012, 36, 159-170.	2.9	31
20	Heat-Stable Components of Wood Ear Mushroom, <i>Auricularia polytricha</i> (Higher Basidiomycetes), Inhibit In Vitro Activity of Beta Secretase (BACE1). <i>International Journal of Medicinal Mushrooms</i> , 2013, 15, 233-249.	1.5	31
21	Characterisation of taste-active extracts from raw <i>Brassica oleracea</i> vegetables. <i>Food and Function</i> , 2013, 4, 592.	4.6	25
22	Rearrangement of p-menthane terpenes by Carboxen during HS-SPME. <i>Journal of Separation Science</i> , 2002, 25, 685-690.	2.5	24
23	Characterization of Date ( <i>Deglet Nour</i> ) Seed Free and Bound Polyphenols by High-Performance Liquid Chromatography-Mass Spectrometry. <i>Journal of Food Science</i> , 2017, 82, 333-340.	3.1	21
24	The Effect of Mechanical Wounding on the Composition of Essential Oil from <i>Ocimum Minimum</i> L. Leaves. <i>Molecules</i> , 2001, 6, 79-86.	3.8	16
25	Isolation and partial characterisation of a putative monoterpene synthase from <i>Melaleuca alternifolia</i> . <i>Plant Physiology and Biochemistry</i> , 2004, 42, 875-882.	5.8	16
26	Whey protein isolate improves vitamin B <sub>12</sub> and folate status in elderly Australians with subclinical deficiency of vitamin B <sub>12</sub> . <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600915.	3.3	16
27	Molecular Size Fractions of Bay Leaf ( <i>Laurus nobilis</i> ) Exhibit Differentiated Regulation of Colorectal Cancer Cell Growth In Vitro. <i>Nutrition and Cancer</i> , 2013, 65, 746-764.	2.0	13
28	Effects of mechanical wounding on concentration and composition of essential oil from <i>Melaleuca alternifolia</i> leaves. <i>Biochemical Systematics and Ecology</i> , 2002, 30, 399-412.	1.3	12
29	Olive Oil Adulteration with Hazelnut Oil and Analytical Approaches for Its Detection. , 2010, , 441-450.		3
30	Urinary Pharmacokinetics of Queen Garnet Plum Anthocyanins in Healthy Human Subjects. <i>ACS Symposium Series</i> , 2012, , 375-392.	0.5	3
31	Semiochemicals of rose aphid, black citrus aphid (Hemiptera: Aphididae) and greenhouse thrips (Thysanoptera: Thripidae). <i>Australian Zoologist</i> , 1999, 31, 403-409.	1.1	2
32	Volatiles from the Thermal Interaction of <i>E</i> -2-Pentenal with Methionine or Cysteine under Non-Aqueous Conditions. <i>ACS Symposium Series</i> , 2008, , 176-188.	0.5	0