Charalampos Proestos

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

90 papers	2,249 citations	22 h-index	46 g-index
115 ext. papers	2,704 ext. citations	3.9 avg, IF	5.34 L-index

#	Paper	IF	Citations
90	Finding the optimum treatment procedure to delay honey crystallization without reducing its quality.. *Food Chemistry*, **2022**, 381, 132301	8.5	0
89	Performance of Thyme Oil@Na-Montmorillonite and Thyme Oil@Organo-Modified Montmorillonite Nanostructures on the Development of Melt-Extruded Poly-L-lactic Acid Antioxidant Active Packaging Films.. *Molecules*, **2022**, 27,	4.8	1
88	Separation and Determination of Biophenols in Olive Oil Samples Based on the Official Method of the International Olive Council and Commission Regulation (EU) No. 432/2012. *Separations*, **2022**, 9, 101	3.1	1
87	Nanocomposite Film Development Based on Chitosan/Polyvinyl Alcohol Using ZnO@Montmorillonite and ZnO@Halloysite Hybrid Nanostructures for Active Food Packaging Applications. *Nanomaterials*, **2022**, 12, 1843	5.4	2
86	Nanoclay and Polystyrene Type Efficiency on the Development of Polystyrene/Montmorillonite/Oregano Oil Antioxidant Active Packaging Nanocomposite Films. *Applied Sciences (Switzerland)*, **2021**, 11, 9364	2.6	2
85	Chemical Composition of Essential Oils of Aromatic and Medicinal Herbs Cultivated in Greece-Benefits and Drawbacks. *Foods*, **2021**, 10,	4.9	1
84	Comparative Study for the Determination of Fat-Soluble Vitamins in Rice Cereal Baby Foods Using HPLC-DAD and UHPLC-APCI-MS/MS. *Foods*, **2021**, 10,	4.9	4
83	Combined Effect of Impregnation with an Infusion and Osmotic Treatment on the Shelf Life and Quality of Chilled Chicken Fillets. *Molecules*, **2021**, 26,	4.8	1
82	Honey Phenolic Compound Profiling and Authenticity Assessment Using HRMS Targeted and Untargeted Metabolomics. *Molecules*, **2021**, 26,	4.8	5
81	Development of a Wine Metabolomics Approach for the Authenticity Assessment of Selected Greek Red Wines. *Molecules*, **2021**, 26,	4.8	2
80	Occurrence and Risk Assessment of Aflatoxin B1 in Spices Marketed in Greece. *Analytical Letters*, **2021**, 54, 1995-2008	2.2	4
79	Analytical Chemistry and Foodomics: Determination of Authenticity and Adulteration of Extra Virgin Oil as Case Study **2021**, 494-500		3
78	Effect of Temperature and Yeast on the Formation of Coumarin in Bakery Ware Containing Mahaleb. A Fully Validated Approach. *Analytical Letters*, **2021**, 54, 2551-2564	2.2	0
77	ICPMS Analysis of Multi-Elemental Profile of Greek Wines and Their Classification According to Variety, Area and Year of Production. *Separations*, **2021**, 8, 119	3.1	2
76	LC-MS based metabolomics for the authentication of selected Greek white wines. *Microchemical Journal*, **2021**, 169, 106543	4.8	1
75	Effect of Copper and Titanium-Exchanged Montmorillonite Nanostructures on the Packaging Performance of Chitosan/Poly-Vinyl-Alcohol-Based Active Packaging Nanocomposite Films.. *Foods*, **2021**, 10,	4.9	3
74	Front face synchronous fluorescence as a tool for the quality assurance of Greek milk. *Arabian Journal of Chemistry*, **2020**, 13, 7875-7885	5.9	1

73	Effect of Hippophae rhamnoides L. Leaves Treatment on the Antioxidant Capacity, Total Phenol Content and Sensory Profile of Moschofilero Wines Vinified with and without Added Sulphites. *Applied Sciences (Switzerland)*, **2020**, 10, 3444	2.6	2
72	Fatty acid profile of processed foods in Greece with focus on trans fatty acids. *Journal Fur Verbraucherschutz Und Lebensmittelsicherheit*, **2020**, 15, 373-381	2.3	1
71	Assessment of the Antimicrobial, Antioxidant, and Antiproliferative Potential of subps. Essential Oil. *Foods*, **2020**, 9,	4.9	6
70	Trace elements, polycyclic aromatic hydrocarbons, mineral composition, and FT-IR characterization of unrefined sea and rock salts: environmental interactions. *Environmental Science and Pollution Research*, **2020**, 27, 10857-10868	5.1	6
69	Phenolic Acids of Plant Origin-A Review on Their Antioxidant Activity In Vitro (O/W Emulsion Systems) Along with Their in Vivo Health Biochemical Properties. *Foods*, **2020**, 9,	4.9	53
68	Polyphenols: Natural Antioxidants to Be Used as a Quality Tool in Wine Authenticity. *Applied Sciences (Switzerland)*, **2020**, 10, 5908	2.6	8
67	Isotopic Traceability (C and O) of Greek Olive Oil. *Molecules*, **2020**, 25,	4.8	2
66	Capsaicin, an inhibitor of Ochratoxin A production by section strains in grapes (L.). *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2019**, 36, 1709-1721	2.2	8
65	Emerging Trends in Biogenic Amines Analysis **2019**,		2
64	Quality Tools in Wine Traceability and Authenticity **2019**, 289-334		1
63	Geographic characterization of Greek wine by inductively coupled plasma□mass spectrometry macroelemental analysis. *Analytical Letters*, **2019**, 52, 2741-2750	2.2	6
62	Biogenic Amines **2019**,		3
61	Vitamin Analysis in Juices and Nonalcoholic Beverages **2019**, 137-173		
60	Chemometric determination of the shelf life of opened cans using the migration of specific metals as quality indicators. *Food Chemistry*, **2018**, 267, 313-318	8.5	6
59	Effect of late harvest and floral origin on honey antibacterial properties and quality parameters. *Food Chemistry*, **2018**, 242, 513-518	8.5	14
58	Cistus incanus L. extract inhibits Aflatoxin B1 production by Aspergillus parasiticus in macadamia nuts. *Industrial Crops and Products*, **2018**, 111, 63-68	5.9	14
57	Carotenoids: From Plants to Food and Feed Industries. *Methods in Molecular Biology*, **2018**, 1852, 57-71	1.4	44
56	Isolation and Characterization of Phenolic Compounds From Selected Foods of Plant Origin Using Modern Spectroscopic Approaches. *Studies in Natural Products Chemistry*, **2018**, 57, 203-220	1.5	4

55	Superfoods: Recent Data on their Role in the Prevention of Diseases. *Current Research in Nutrition and Food Science*, **2018**, 6, 576-593	1.1	20
54	Migration From Metal Packaging Into Food **2018**,		1
53	Effect of Natural Food Antioxidants against LDL and DNA Oxidative Changes. *Antioxidants*, **2018**, 7,	7.1	35
52	Optimization of Polyphenol Extraction from var. through Response Surface Methodology. *Foods*, **2018**, 7,	4.9	7
51	Effect of food processing, quality, and safety with emphasis on kosher, halal, vegetarian, and GM food **2018**, 193-214		1
50	Innovative and fortified food: Probiotics, prebiotics, GMOs, and superfood **2018**, 67-129		13
49	Quality Assessment of Pork and Turkey Hams Using FT-IR Spectroscopy, Colorimetric, and Image Analysis. *Foods*, **2018**, 7,	4.9	10
48	Determination of Vitamin E in Cereal Products and Biscuits by GC-FID. *Foods*, **2018**, 7,	4.9	7
47	HMF and diastase activity in honeys: A fully validated approach and a chemometric analysis for identification of honey freshness and adulteration. *Food Chemistry*, **2017**, 229, 425-431	8.5	52
46	Fermented Vegetables. *Food Engineering Series*, **2017**, 537-584	0.5	5
45	Saponin-Based, Biological-Active Surfactants from Plants **2017**,		31
44	Antioxidant activity of Cynara scolymus L. and Cynara cardunculus L. extracts obtained by different extraction techniques. *Natural Product Research*, **2017**, 31, 1163-1167	2.3	37
43	Inhibitory effect of Cynara cardunculus L. extract on aflatoxin B1 production by Aspergillus parasiticus in sesame (Sesamum indicum L.). *International Journal of Food Properties*, **2017**, 20, 1270-1279	3	7
42	Comparison of Different Extraction Methods for the Determination of the Antioxidant and Antifungal Activity of Cynara Scolymus and C. Cardunculus Extracts and Infusions. *Natural Product Communications*, **2017**, 12, 1934578X1701200	0.9	3
41	Evaluating Modern Techniques for the Extraction and Characterisation of Sunflower (Hellianthus annus L.) Seeds Phenolics. *Antioxidants*, **2017**, 6,	7.1	13
40	Development of a Rapid Method for the Determination of Caffeine in Coffee Grains by GC-FID-A Fully Validated Approach. *Antioxidants*, **2017**, 6,	7.1	7
39	Aromatic Plants: Antioxidant Capacity and Polyphenol Characterisation. *Foods*, **2017**, 6,	4.9	11
38	Survival of Listeria Monocytogenes in Tomato Juice at 5 and 30°C Storage. *Current Research in Nutrition and Food Science*, **2017**, 5, 01-05	1.1	2

37	Minimally Processed Fresh Green Beverage Industry (Smoothies, Shakes, Frappes, Pop Ups). *Food Engineering Series*, **2017**, 513-536	0.5	
36	Comparison of the Antioxidant and Antiradical Activity of Pomegranate (Punica granatum L.) by Ultrasound-Assisted and Classical Extraction. *Analytical Letters*, **2016**, 49, 969-978	2.2	23
35	Impact of different preservation treatments on lipids of the smooth clam Callista chione. *International Journal of Food Science and Technology*, **2016**, 51, 325-332	3.8	5
34	Determination of Fat Soluble Vitamins A and E in Infant Formulas by HPLC-DAD. *Current Research in Nutrition and Food Science*, **2016**, 4, 92-96	1.1	5
33	Electrochemical Evaluation of the Organic Matter Content of Edible Sea and Rock Salts Retailed in the Greek Market.. *Current Research in Nutrition and Food Science*, **2016**, 4, 125-132	1.1	2
32	Super foods and Super herbs: Antioxidant and Antifungal Activity. *Current Research in Nutrition and Food Science*, **2016**, 4, 138-145	1.1	7
31	Carotenoids and Antioxidant Enzymes as Biomarkers of the Impact of Heavy Metals in food Chain. *Current Research in Nutrition and Food Science*, **2016**, 4, 15-24	1.1	3
30	A Review of the Structure, Biosynthesis, Absorption of Carotenoids-Analysis and Properties of their Common Natural Extracts. *Current Research in Nutrition and Food Science*, **2016**, 4, 25-37	1.1	54
29	Metabolic and antioxidant profiles of herbal infusions and decoctions. *Food Chemistry*, **2016**, 211, 963-71	8.5	32
28	Antiradical□ntimicrobial activity and phenolic profile of pomegranate (Punica granatum L.) juices from different cultivars: a comparative study. *RSC Advances*, **2015**, 5, 2602-2614	3.7	36
27	Lipid and fatty acid profile of the edible fungus Laetiporus sulphurous. Antifungal and antibacterial properties. *Journal of Food Science and Technology*, **2015**, 52, 3264-72	3.3	21
26	Total phenolic content, antioxidant capacity and phytochemical profiling of grape and pomegranate wines. *RSC Advances*, **2015**, 5, 101683-101692	3.7	23
25	Monitoring the quality of □rradiated macadamia nuts based on lipid profile analysis and Chemometrics. Traceability models of irradiated samples. *Food Research International*, **2014**, 60, 38-47	7	17
24	Different extraction methodologies and their influence on the bioactivity of the wild edible mushroom Laetiporus sulphureus (Bull.) Murrill. *Food and Function*, **2014**, 5, 2948-60	6.1	21
23	Study of the migration phenomena of specific metals in canned tomato paste before and after opening. Validation of a new quality indicator for opened cans. *Food and Chemical Toxicology*, **2014**, 69, 25-31	4.7	14
22	Lipid evaluation of farmed and wild meagre (Argyrosomus regius). *European Journal of Lipid Science and Technology*, **2014**, 116, 134-143	3	9
21	Analysis of Naturally Occurring Phenolic Compounds in Aromatic Plants by RP-HPLC Coupled to Diode Array Detector (DAD) and GC-MS after Silylation. *Foods*, **2013**, 2, 90-99	4.9	48
20	Antioxidant Capacity of Selected Plant Extracts and Their Essential Oils. *Antioxidants*, **2013**, 2, 11-22	7.1	98

19	In Vitro Antioxidant Properties of Mediterranean Herbs and their Bioactivity **2013**, 171-182		
18	On the Combined Application of Iatroscan TLC-FID and GC-FID to Identify Total, Neutral, and Polar Lipids and Their Fatty Acids Extracted from Foods. *ISRN Chromatography*, **2013**, 2013, 1-8		20
17	Acid-induced injury renders Salmonella Enteritidis PT4 sensitive to the antimicrobial action of Filipendula ulmaria plant extract. *International Journal of Food Science and Technology*, **2012**, 47, 1784-1787	3.8	1
16	Development and Validation of an ETAAS Method for the Determination of Tin in Canned Tomato Paste Samples. *Food Analytical Methods*, **2012**, 5, 835-840	3.4	13
15	Determination of Phenolic Compounds in Wines. *International Journal of Food Studies*, **2012**, 1,	0.8	5
14	Saffron (<i>Crocus sativus L.</i>) Inhibits Aflatoxin B₁ Production by <i>Aspergillus parasiticus</i>. *Advances in Microbiology*, **2012**, 02, 310-316	0.6	10
13	Antioxidant Capacity of Hops **2009**, 467-474		4
12	Green tea, white tea, and Pelargonium purpureum increase the antioxidant capacity of plasma and some organs in mice. *Nutrition*, **2009**, 25, 453-8	4.8	50
11	Application of microwave-assisted extraction to the fast extraction of plant phenolic compounds. *LWT - Food Science and Technology*, **2008**, 41, 652-659	5.4	214
10	Determination of biogenic amines in wines by HPLC with precolumn dansylation and fluorimetric detection. *Food Chemistry*, **2008**, 106, 1218-1224	8.5	102
9	ANALYSIS OF NATURALLY OCCURRING PHENOLIC COMPOUNDS IN AROMATIC PLANTS BY RP-HPLC AND GC-MS AFTER SILYLATION. *Journal of Food Quality*, **2008**, 31, 402-414	2.7	23
8	ULTRASONICALLY ASSISTED EXTRACTION OF PHENOLIC COMPOUNDS FROM AROMATIC PLANTS: COMPARISON WITH CONVENTIONAL EXTRACTION TECHNICS. *Journal of Food Quality*, **2006**, 29, 567-582	2.7	45
7	Analysis of flavonoids and phenolic acids in Greek aromatic plants: Investigation of their antioxidant capacity and antimicrobial activity. *Food Chemistry*, **2006**, 95, 664-671	8.5	328
6	Determination of phenolic compounds in aromatic plants by RP-HPLC and GC-MS. *Food Chemistry*, **2006**, 95, 44-52	8.5	191
5	Phenolic compounds in red wine digested in vitro in the presence of iron and other dietary factors. *International Journal of Food Sciences and Nutrition*, **2005**, 56, 213-22	3.7	14
4	High performance liquid chromatography analysis of phenolic substances in Greek wines. *Food Control*, **2005**, 16, 319-323	6.2	52
3	RP-HPLC analysis of the phenolic compounds of plant extracts. investigation of their antioxidant capacity and antimicrobial activity. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 1190-5	5.7	257
2	Botanical Extracts Used as Wine Preservatives. *International Journal of Agricultural Science and Food Technology*,007-011	0.3	1

1	Rapid, Low-Cost Spectrophotometric Characterization of Olive Oil Quality to Meet Newly Implemented Compliance Requirements. *Analytical Letters*,1-11	2.2	0