

# Ioannis K Karabagias

## List of Publications by Year in descending order

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82  
papers

1,930  
citations

236912

25  
h-index

302107

39  
g-index

82  
all docs

82  
docs citations

82  
times ranked

2016  
citing authors

#	ARTICLE	IF	CITATIONS
1	A targeted chemometric evaluation of the volatile compounds of <i>Quercus ilex</i> honey in relation to its provenance. <i>LWT - Food Science and Technology</i> , 2022, 154, 112588.	5.2	15
2	Consolidated bioprocessing of lactose into lactic acid and ethanol using non-engineered cell factories. <i>Bioresource Technology</i> , 2022, 345, 126464.	9.6	12
3	Future innovations in alcohol-based beverage industry. , 2022, , 259-265.		0
4	Fungicides in Europe During the Twenty-first Century: a Comparative Assessment Using Agri-environmental Indices of EU27. <i>Water, Air, and Soil Pollution</i> , 2022, 233, 1.	2.4	4
5	The Honey Bee <i>Apis mellifera</i> : An Insect at the Interface between Human and Ecosystem Health. <i>Biology</i> , 2022, 11, 233.	2.8	37
6	Use of Fe (II) and H <sub>2</sub> O <sub>2</sub> along with Heating for the Estimation of the Browning Susceptibility of White Wine. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4422.	2.5	4
7	Effect of Antimicrobial and Antioxidant Rich Pomegranate Peel Based Edible Coatings on Quality and Functional Properties of Chicken Nuggets. <i>Molecules</i> , 2022, 27, 4500.	3.8	12
8	New insights into the typification of Hellenic monofloral honeys using selected physico-chemical and bio-chemical indicators coupled with z score analysis and chemometric models. <i>European Food Research and Technology</i> , 2021, 247, 169-182.	3.3	4
9	Development and Characterization of a Nutritionally Rich Spray-Dried Honey Powder. <i>Foods</i> , 2021, 10, 162.	4.3	18
10	Shelf life evaluation of fresh chicken burgers based on the combination of chitosan dip and vacuum packaging under refrigerated storage. <i>Journal of Food Science and Technology</i> , 2021, 58, 870-883.	2.8	12
11	Potential Use of Prickly Pear Juice Prepared from Shelf-Grown Cultivars as an Authentic and Nutritional Fruit Supplement. , 2021, , 577-593.		0
12	Physicochemical parameters and volatile compounds of herbal teas as indicators of products'™ brand name using chemometrics. <i>European Food Research and Technology</i> , 2021, 247, 961-974.	3.3	2
13	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds ( <i>Helianthus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo	4.3	13
14	Aroma identification of Greek bee pollen using HS-SPME/GC-MS. <i>European Food Research and Technology</i> , 2021, 247, 1781-1789.	3.3	6
15	Volatilome of white wines as an indicator of authenticity and adulteration control using statistical analysis. <i>Australian Journal of Grape and Wine Research</i> , 2021, 27, 269-279.	2.1	6
16	Optimization and Development of Ready to Eat Chocolate Coated Roasted Flaked Rice as Instant Breakfast Food. <i>Foods</i> , 2021, 10, 1658.	4.3	5
17	Nutritional Profile and Potential Health Benefits of Super Foods: A Review. <i>Sustainability</i> , 2021, 13, 9240.	3.2	28
18	Geographical origin discrimination of 'Ntopia' olive oil cultivar from Ionian islands using volatile compounds analysis and computational statistics. <i>European Food Research and Technology</i> , 2021, 247, 3083-3098.	3.3	13

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19	In vitro antibacterial activity of gelatin-nanochitosan films incorporated with Zataria multiflora Boiss essential oil and its influence on microbial, chemical, and sensorial properties of chicken breast meat during refrigerated storage. Food Packaging and Shelf Life, 2021, 30, 100751.	7.5	38
20	Development of Antibacterial Biocomposites Based on Poly(lactic acid) with Spice Essential Oil (Pimpinella anisum) for Food Applications. Polymers, 2021, 13, 3791.	4.5	19
21	Antioxidant Properties of Bee Products Derived from Medicinal Plants as Beekeeping Sources. Agriculture (Switzerland), 2021, 11, 1136.	3.1	12
22	Effect of Gamma-Irradiation on Sensory Characteristics, Physicochemical Parameters, and Shelf Life of Strawberries Stored under Refrigeration. International Journal of Fruit Science, 2020, 20, 191-206.	2.4	33
23	Palynological, physico-chemical and bioactivity parameters determination, of a less common Greek honeydew honey: "œdryomelo". Food Control, 2020, 109, 106940.	5.5	34
24	A decisive strategy for monofloral honey authentication using analysis of volatile compounds and pattern recognition techniques. Microchemical Journal, 2020, 152, 104263.	4.5	28
25	<sup>13</sup> C NMR Dataset Qualitative Analysis of Grecian Wines. Data, 2020, 5, 78.	2.3	1
26	Physico-chemical parameters complemented with aroma compounds fired up the varietal discrimination of wine using statistics. European Food Research and Technology, 2020, 246, 2233-2248.	3.3	6
27	Advances of Spectrometric Techniques in Food Analysis and Food Authentication Implemented with Chemometrics. Foods, 2020, 9, 1550.	4.3	13
28	<sup>13</sup> C NMR-Based Chemical Fingerprint for the Varietal and Geographical Discrimination of Wines. Foods, 2020, 9, 1040.	4.3	11
29	In search of the EC60: the case study of bee pollen, Quercus ilex honey, and saffron. European Food Research and Technology, 2020, 246, 2451-2459.	3.3	0
30	Geographical differentiation of feta cheese from northern Greece based on physicochemical parameters, volatile compounds and fatty acids. LWT - Food Science and Technology, 2020, 131, 109615.	5.2	21
31	Palynological, physicochemical, biochemical and aroma fingerprints of two rare honey types. European Food Research and Technology, 2020, 246, 1725-1739.	3.3	5
32	Quality and origin characterisation of Portuguese, Greek, Oceanian, and Asian honey, based on poly-parametric analysis hand in hand with dimension reduction and classification techniques. European Food Research and Technology, 2020, 246, 987-1006.	3.3	17
33	Prickly Pear Seed Oil by Shelf-Grown Cactus Fruits: Waste or Maste?. Processes, 2020, 8, 132.	2.8	27
34	Bio-functional alcoholic beverage preparation using prickly pear juice and its pulp in combination with sugar and blossom honey. Food Bioscience, 2020, 35, 100591.	4.4	17
35	Possible complementary packaging label in honey based on the correlations of antioxidant activity, total phenolic content, and effective acidity, in light of the F.O.P. index using mathematical modelling. European Food Research and Technology, 2020, 246, 1307-1316.	3.3	4
36	Volatile fingerprints of common and rare honeys produced in Greece: in search of PHVMs with implementation of the honey code. European Food Research and Technology, 2019, 245, 23-39.	3.3	36

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37	Preparation and evaluation of antioxidant packaging films made of polylactic acid containing thyme, rosemary, and oregano essential oils. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14102.	2.0	45
38	The Honey Volatile Code: A Collective Study and Extended Version. <i>Foods</i> , 2019, 8, 508.	4.3	11
39	Rapid screening of olive oil cultivar differentiation based on selected physicochemical parameters, pigment content and fatty acid composition using advanced chemometrics. <i>European Food Research and Technology</i> , 2019, 245, 2027-2038.	3.3	13
40	Two-Way Characterization of Beekeepersâ€™ Honey According to Botanical Origin on the Basis of Mineral Content Analysis Using ICP-OES Implemented with Multiple Chemometric Tools. <i>Foods</i> , 2019, 8, 210.	4.3	16
41	Nutritional aspects and botanical origin recognition of Mediterranean honeys based on the â€œmineral imprintâ€™ with the application of supervised and non-supervised statistical techniques. <i>European Food Research and Technology</i> , 2019, 245, 1939-1949.	3.3	16
42	Characterization of prickly pear juice by means of shelf life, sensory notes, physicochemical parameters and bio-functional properties. <i>Journal of Food Science and Technology</i> , 2019, 56, 3646-3659.	2.8	18
43	Valorization of Prickly Pear Juice Geographical Origin Based on Mineral and Volatile Compound Contents Using LDA. <i>Foods</i> , 2019, 8, 123.	4.3	18
44	Physico-Chemical Parameters, Phenolic Profile, In Vitro Antioxidant Activity and Volatile Compounds of Ladastacho ( <i>Lavandula stoechas</i> ) from the Region of Saidona. <i>Antioxidants</i> , 2019, 8, 80.	5.1	16
45	Seeking of reliable markers related to Greek nectar honey geographical and botanical origin identification based on sugar profile by HPLC-RI and electro-chemical parameters using multivariate statistics. <i>European Food Research and Technology</i> , 2019, 245, 805-816.	3.3	19
46	Shelf Life Extension of Greenhouse Tomatoes Using Ozonation in Combination with Packaging under Refrigeration. <i>Ozone: Science and Engineering</i> , 2019, 41, 389-397.	2.5	6
47	Geographical differentiation of Cypriot multifloral honeys through specific volatile compounds and the use of DFA. <i>AIMS Agriculture and Food</i> , 2019, 4, 149-162.	1.6	4
48	Characterization and differentiation of sheep's milk from Greek breeds based on physicochemical parameters, fatty acid composition and volatile profile. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3935-3942.	3.5	11
49	Geographical discrimination of pine and fir honeys using multivariate analyses of major and minor honey components identified by 1H NMR and HPLC along with physicochemical data. <i>European Food Research and Technology</i> , 2018, 244, 1249-1259.	3.3	38
50	Volatile metabolites or pollen characteristics as regional markers of monofloral thyme honey?. <i>Separation Science Plus</i> , 2018, 1, 83-92.	0.6	6
51	The effect of different gaseous ozone treatments on physicochemical characteristics and shelf life of apricots stored under refrigeration. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13614.	2.0	8
52	The impact of different heating temperatures on physicochemical, color attributes, and antioxidant activity parameters of Greek honeys. <i>Journal of Food Process Engineering</i> , 2018, 41, e12668.	2.9	19
53	Bio-Functional Properties of Bee Pollen: The Case of â€œBee Pollen Yoghurtâ€• Coatings, 2018, 8, 423.	2.6	34
54	Characterization of Eucalyptus, Chestnut and Heather Honeys from Portugal Using Multi-Parameter Analysis and Chemo-Calculus. <i>Foods</i> , 2018, 7, 194.	4.3	39

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55	Characterization and Botanical Differentiation of Monofloral and Multifloral Honeys Produced in Cyprus, Greece, and Egypt Using Physicochemical Parameter Analysis and Mineral Content in Conjunction with Supervised Statistical Techniques. <i>Journal of Analytical Methods in Chemistry</i> , 2018, 1-10.	1.6	27
56	Volatile Profile of Raw Lamb Meat Stored at $4 \pm 1 \text{ }^\circ\text{C}$ : The Potential of Specific Aldehyde Ratios as Indicators of Lamb Meat Quality. <i>Foods</i> , 2018, 7, 40.	4.3	56
57	Discrimination of Clover and Citrus Honeys from Egypt According to Floral Type Using Easily Assessable Physicochemical Parameters and Discriminant Analysis: An External Validation of the Chemometric Approach. <i>Foods</i> , 2018, 7, 70.	4.3	14
58	Characterization and geographical discrimination of Greek pine and thyme honeys based on their mineral content, using chemometrics. <i>European Food Research and Technology</i> , 2017, 243, 101-113.	3.3	25
59	Differentiation of Fresh Greek Orange Juice of the Merlin Cultivar According to Geographical Origin Based on the Combination of Organic Acid and Sugar Content as well as Physicochemical Parameters Using Chemometrics. <i>Food Analytical Methods</i> , 2017, 10, 2217-2228.	2.6	23
60	Impact of physicochemical parameters, pollen grains, and phenolic compounds on the correct geographical differentiation of fir honeys produced in Greece as assessed by multivariate analyses. <i>International Journal of Food Properties</i> , 2017, 20, S520-S533.	3.0	7
61	Characterization and geographical discrimination of saffron from Greece, Spain, Iran, and Morocco based on volatile and bioactivity markers, using chemometrics. <i>European Food Research and Technology</i> , 2017, 243, 1577-1591.	3.3	29
62	Characterization and Differentiation of Greek Commercial Thyme Honeys According to Geographical Origin Based on Quality and Some Bioactivity Parameters Using Chemometrics. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13061.	2.0	10
63	Volatile fraction of commercial thyme honeys produced in Mediterranean regions and key volatile compounds for geographical discrimination: A chemometric approach. <i>International Journal of Food Properties</i> , 2017, 20, 2699-2710.	3.0	10
64	Determination of antioxidant activity of surface-treated PET films coated with rosemary and clove extracts. <i>Packaging Technology and Science</i> , 2017, 30, 799-808.	2.8	8
65	Botanical discrimination of Greek unifloral honeys based on mineral content in combination with physicochemical parameter analysis, using a validated chemometric approach. <i>Microchemical Journal</i> , 2017, 135, 180-189.	4.5	39
66	Effect of combination of ozonation and vacuum packaging on shelf life extension of fresh chicken legs during storage under refrigeration. <i>Journal of Food Engineering</i> , 2017, 213, 18-26.	5.2	21
67	Comparison of UV-C and thermal treatments for the preservation of carrot juice. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 165-172.	5.6	74
68	Characterization and classification of commercial thyme honeys produced in specific Mediterranean countries according to geographical origin, using physicochemical parameter values and mineral content in combination with chemometrics. <i>European Food Research and Technology</i> , 2017, 243, 889-900.	3.3	24
69	Characterization and geographical discrimination of commercial Citrus spp. honeys produced in different Mediterranean countries based on minerals, volatile compounds and physicochemical parameters, using chemometrics. <i>Food Chemistry</i> , 2017, 217, 445-455.	8.2	75
70	Combined effect of ozonation and packaging on shelf life extension of fresh chicken legs during storage under refrigeration. <i>Journal of Food Science and Technology</i> , 2016, 53, 4270-4277.	2.8	9
71	Characterization and Classification of Extra Virgin Olive Oil from Five Less Well-known Greek Olive Cultivars. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 837-848.	1.9	22
72	Investigating the impact of botanical origin and harvesting period on carbon stable isotope ratio values ( $\delta^{13}\text{C}$ / $\delta^{12}\text{C}$ ) and different parameter analysis of Greek unifloral honeys: A chemometric approach for correct botanical discrimination. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2460-2467.	2.7	20

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73	Phenolic profile, colour intensity, and radical scavenging activity of Greek unifloral honeys. <i>European Food Research and Technology</i> , 2016, 242, 1201-1210.	3.3	46
74	Monitoring the oxidative stability and volatiles in blanched, roasted and fried almonds under normal and accelerated storage conditions by DSC, thermogravimetric analysis and ATR-FTIR. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1199-1213.	1.5	42
75	Floral authentication of Greek unifloral honeys based on the combination of phenolic compounds, physicochemical parameters and chemometrics. <i>Food Research International</i> , 2014, 62, 753-760.	6.2	72
76	Characterization and classification of <i>Thymus capitatus</i> (L.) honey according to geographical origin based on volatile compounds, physicochemical parameters and chemometrics. <i>Food Research International</i> , 2014, 55, 363-372.	6.2	69
77	Differentiation of Greek Thyme Honeys According to Geographical Origin Based on the Combination of Phenolic Compounds and Conventional Quality Parameters Using Chemometrics. <i>Food Analytical Methods</i> , 2014, 7, 2113-2121.	2.6	32
78	Characterisation and classification of Greek pine honeys according to their geographical origin based on volatiles, physicochemical parameters and chemometrics. <i>Food Chemistry</i> , 2014, 146, 548-557.	8.2	138
79	Botanical discrimination of Greek unifloral honeys with physico-chemical and chemometric analyses. <i>Food Chemistry</i> , 2014, 165, 181-190.	8.2	92
80	Combined effect of N,O-carboxymethyl chitosan and oregano essential oil to extend shelf life and control <i>Listeria monocytogenes</i> in raw chicken meat fillets. <i>LWT - Food Science and Technology</i> , 2013, 53, 94-99.	5.2	90
81	Headspace volatile compounds fluctuations in honeydew honey during storage at in-house conditions. <i>European Food Research and Technology</i> , 0, , 1.	3.3	4
82	HS-SPME/GC-MS metabolomic analysis for the identification of exogenous volatile metabolites of monofloral honey and quality control suggestions. <i>European Food Research and Technology</i> , 0, , 1.	3.3	2