

Maria C Giannakourou

List of Publications by Year in descending order

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38
papers

1,322
citations

471509

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h-index

345221

36
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docs citations

38
times ranked

1028
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of hurdle technology for the shelf life extension of European eel (<i>Anguilla anguilla</i>) fillets. <i>Aquaculture and Fisheries</i> , 2023, 8, 393-402.	2.2	11
2	Application of microfluidic paper-based analytical devices (µPADs) for food microbial detection, Spyridon Andreas Papatheodorou, Theofania Tsironi, Maria Giannakourou, Panagiotis Halvatsiotis, Dimitra Houhoula. <i>Journal of the Science of Food and Agriculture</i>, 2023, 103, 2215-2215.	3.5	2
3	Instant Herbal Powder: Functionality Assessment through Chemical, Microbiological and Shelf Life Kinetics. <i>Analytical Letters</i> , 2022, 55, 1505-1516.	1.8	3
4	Air drying kinetics and quality characteristics of osmodehydrated-candied pumpkins using alternative sweeteners. <i>Drying Technology</i> , 2021, 39, 2194-2205.	3.1	4
5	Reaction kinetics in food-processing engineering. , 2021, , 443-470.		0
6	Application of Processing and Packaging Hurdles for Fresh-Cut Fruits and Vegetables Preservation. <i>Foods</i> , 2021, 10, 830.	4.3	56
7	On optimum dynamic temperature profiles for thermal inactivation kinetics determination. <i>Journal of Food Science</i> , 2021, 86, 2172-2193.	3.1	2
8	Combined Effect of Impregnation with an <i>Origanum vulgare</i> Infusion and Osmotic Treatment on the Shelf Life and Quality of Chilled Chicken Fillets. <i>Molecules</i> , 2021, 26, 2727.	3.8	3
9	Dried Figs Quality Improvement and Process Energy Savings by Combinatory Application of Osmotic Pretreatment and Conventional Air Drying. <i>Foods</i> , 2021, 10, 1846.	4.3	5
10	Changes during Food Freezing and Frozen Storage. <i>Foods</i> , 2021, 10, 2525.	4.3	0
11	Effect of Alternative Preservation Steps and Storage on Vitamin C Stability in Fruit and Vegetable Products: Critical Review and Kinetic Modelling Approaches. <i>Foods</i> , 2021, 10, 2630.	4.3	25
12	Optimization of Osmotic Dehydration of Tomatoes in Solutions of Non-Conventional Sweeteners by Response Surface Methodology and Desirability Approach. <i>Foods</i> , 2020, 9, 1393.	4.3	11
13	Osmodehydrofreezing: An Integrated Process for Food Preservation during Frozen Storage. <i>Foods</i> , 2020, 9, 1042.	4.3	14
14	Modeling and Evaluation of the Osmotic Pretreatment of Tomatoes (<i>S. lycopersicum</i>) with Alternative Sweeteners for the Production of Candied Products. <i>Food and Bioprocess Technology</i> , 2020, 13, 948-961.	4.7	10
15	Holistic Approach to the Uncertainty in Shelf Life Prediction of Frozen Foods at Dynamic Cold Chain Conditions. <i>Foods</i> , 2020, 9, 714.	4.3	8
16	Shelf Life Extension and Improvement of the Nutritional Value of Fish Fillets through Osmotic Treatment Based on the Sustainable Use of <i>Rosa damascena</i> Distillation By-Products. <i>Foods</i> , 2019, 8, 421.	4.3	9
17	Shelf Life Extension and Quality Improvement of Cucumber Slices Impregnated in Infusions of Edible Herbs. <i>Analytical Letters</i> , 2019, 52, 2677-2691.	1.8	4
18	Meta-analysis of Kinetic Parameter Uncertainty on Shelf Life Prediction in the Frozen Fruits and Vegetable Chain. <i>Food Engineering Reviews</i> , 2019, 11, 14-28.	5.9	15

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19	Minimally Processed Fresh-Cut Peach and Apricot Snacks of Extended Shelf-Life by Combined Osmotic and High Pressure Processing. <i>Food and Bioprocess Technology</i> , 2019, 12, 371-386.	4.7	18
20	Evaluation and modelling of osmotic pre-treatment of peach using alternative agents in a multiple-component solution. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1240-1249.	3.5	9
21	Modelling dehydration of apricot in a non-conventional multi-component osmotic solution: effect on mass transfer kinetics and quality characteristics. <i>Journal of Food Science and Technology</i> , 2018, 55, 4079-4089.	2.8	19
22	Assessment of Phenolic Content, Antioxidant Activity, Colour and Sensory Attributes of Wood Aged "Tsipouro". <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 318-328.	0.8	2
23	The hurdle effect of osmotic pretreatment and high-pressure cold pasteurisation on the shelf-life extension of fresh-cut tomatoes. <i>International Journal of Food Science and Technology</i> , 2017, 52, 916-926.	2.7	24
24	Mass transfer kinetics and quality attributes of osmo-dehydrated candied pumpkins using nutritious sweeteners. <i>Journal of Food Science and Technology</i> , 2017, 54, 3338-3348.	2.8	14
25	Process Optimization and Kinetic Modeling of Quality of Fresh-Cut Strawberry Cubes Pretreated by High Pressure and Osmosis. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13137.	2.0	15
26	A Theoretical Analysis for Assessing the Variability of Secondary Model Thermal Inactivation Kinetic Parameters. <i>Foods</i> , 2017, 6, 7.	4.3	12
27	Kinetic study of the effect of the osmotic dehydration pre-treatment with alternative osmotic solutes to the shelf life of frozen strawberry. <i>Food and Bioprocess Technology</i> , 2016, 99, 212-221.	3.6	49
28	Kinetic study of quality indices and shelf life modelling of frozen spinach under dynamic conditions of the cold chain. <i>Journal of Food Engineering</i> , 2015, 148, 13-23.	5.2	58
29	Shelf life modelling of frozen shrimp at variable temperature conditions. <i>LWT - Food Science and Technology</i> , 2009, 42, 664-671.	5.2	137
30	Kinetic modelling of the degradation of quality of osmo-dehydrofrozen tomatoes during storage. <i>Food Chemistry</i> , 2007, 103, 985-993.	8.2	52
31	Stability of dehydrofrozen tomatoes pretreated with alternative osmotic solutes. <i>Journal of Food Engineering</i> , 2007, 78, 272-280.	5.2	71
32	Kinetic modelling of the quality degradation of frozen watermelon tissue: effect of the osmotic dehydration as a pre-treatment. <i>International Journal of Food Science and Technology</i> , 2007, 42, 790-798.	2.7	28
33	Field evaluation of the application of time temperature integrators for monitoring fish quality in the chill chain. <i>International Journal of Food Microbiology</i> , 2005, 102, 323-336.	4.7	153
34	Kinetic modelling of vitamin C loss in frozen green vegetables under variable storage conditions. <i>Food Chemistry</i> , 2003, 83, 33-41.	8.2	205
35	Stability of Dehydrofrozen Green Peas Pretreated with Nonconventional Osmotic Agents. <i>Journal of Food Science</i> , 2003, 68, 2002-2010.	3.1	45
36	Application of shelf life decision system (SLDS) to marine cultured fish quality. <i>International Journal of Food Microbiology</i> , 2002, 73, 375-382.	4.7	98

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37	Systematic Application of Time Temperature Integrators as Tools for Control of Frozen Vegetable Quality. <i>Journal of Food Science</i> , 2002, 67, 2221-2228.	3.1	57
38	Development and Assessment of an Intelligent Shelf Life Decision System for Quality Optimization of the Food Chill Chain. <i>Journal of Food Protection</i> , 2001, 64, 1051-1057.	1.7	74