

Panagiotis Kandyliis

List of Publications by Year in descending order

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Version: 2024-02-01

55
papers

1,567
citations

279798

23
h-index

315739

38
g-index

56
all docs

56
docs citations

56
times ranked

1614
citing authors

#	ARTICLE	IF	CITATIONS
1	Dairy and non-dairy probiotic beverages. <i>Current Opinion in Food Science</i> , 2016, 7, 58-63.	8.0	170
2	Food Applications and Potential Health Benefits of Pomegranate and its Derivatives. <i>Foods</i> , 2020, 9, 122.	4.3	145
3	Survival of spray dried microencapsulated <i>Lactobacillus casei</i> ATCC 393 in simulated gastrointestinal conditions and fermented milk. <i>LWT - Food Science and Technology</i> , 2016, 71, 169-174.	5.2	78
4	Effect of immobilized <i>Lactobacillus casei</i> on the evolution of flavor compounds in probiotic dry-fermented sausages during ripening. <i>Meat Science</i> , 2015, 100, 41-51.	5.5	67
5	Encapsulation of <i>Lactobacillus casei</i> ATCC 393 in alginate capsules for probiotic fermented milk production. <i>LWT - Food Science and Technology</i> , 2019, 116, 108501.	5.2	60
6	Nano-Tubular Cellulose for Bioprocess Technology Development. <i>PLoS ONE</i> , 2012, 7, e34350.	2.5	57
7	Effect of curing salts and probiotic cultures on the evolution of flavor compounds in dry-fermented sausages during ripening. <i>Food Chemistry</i> , 2016, 201, 334-338.	8.2	52
8	Effect of immobilized <i>Lactobacillus casei</i> on volatile compounds of heat treated probiotic dry-fermented sausages. <i>Food Chemistry</i> , 2015, 178, 201-207.	8.2	48
9	Scale-up of extremely low temperature fermentations of grape must by wheat supported yeast cells. <i>Bioresource Technology</i> , 2010, 101, 7484-7491.	9.6	47
10	Effect of cooling rate, freeze-drying, and storage on survival of free and immobilized <i>Lactobacillus casei</i> ATCC 393. <i>LWT - Food Science and Technology</i> , 2016, 69, 468-473.	5.2	45
11	Free and immobilized <i>Lactobacillus casei</i> ATCC 393 on whey protein as starter cultures for probiotic Feta-type cheese production. <i>Journal of Dairy Science</i> , 2014, 97, 4675-4685.	3.4	44
12	Lactic acid fermentation by cells immobilised on various porous cellulosic materials and their alginate/poly-lactic acid composites. <i>Bioresource Technology</i> , 2014, 165, 332-335.	9.6	42
13	Corn Starch Gel for Yeast Cell Entrapment. A View for Catalysis of Wine Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 12037-12045.	5.2	39
14	Extremely Low Temperature Fermentations of Grape Must by Potato-Supported Yeast, Strain AXAZ-1. A Contribution Is Performed for Catalysis of Alcoholic Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3317-3327.	5.2	37
15	Downstream extraction process development for recovery of organic acids from a fermentation broth. <i>Bioresource Technology</i> , 2016, 220, 34-37.	9.6	34
16	Health Promoting Properties of Cereal Vinegars. <i>Foods</i> , 2021, 10, 344.	4.3	34
17	Acidogenesis of cellulosic hydrolysates for new generation biofuels. <i>Biomass and Bioenergy</i> , 2016, 91, 210-216.	5.7	33
18	Assessment of Freeze-Dried Immobilized <i>Lactobacillus casei</i> as Probiotic Adjunct Culture in Yogurts. <i>Foods</i> , 2019, 8, 374.	4.3	33

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19	Yogurts Supplemented with Juices from Grapes and Berries. <i>Foods</i> , 2020, 9, 1158.	4.3	33
20	Recent applications of grapes and their derivatives in dairy products. <i>Trends in Food Science and Technology</i> , 2021, 114, 696-711.	15.1	31
21	Modelling of low temperature wine-making, using immobilized cells. <i>Food Chemistry</i> , 2012, 133, 1341-1348.	8.2	28
22	Effect of Milk Type on the Microbiological, Physicochemical and Sensory Characteristics of Probiotic Fermented Milk. <i>Microorganisms</i> , 2019, 7, 274.	3.6	27
23	Economic evaluation of technology for a new generation biofuel production using wastes. <i>Bioresource Technology</i> , 2016, 200, 178-185.	9.6	26
24	Probiotic Yogurt Production with <i>Lactobacillus casei</i> and Prebiotics. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 48-53.	0.8	23
25	Novel probiotic whey cheese with immobilized lactobacilli on casein. <i>LWT - Food Science and Technology</i> , 2017, 86, 627-634.	5.2	22
26	Innovative and fortified food: Probiotics, prebiotics, GMOs, and superfood. , 2018, , 67-129.		21
27	Effect of freeze-dried kefir culture on proteolysis in feta-type and whey-cheeses. <i>Food Chemistry</i> , 2010, 119, 795-800.	8.2	20
28	Winemaking by barley supported yeast cells. <i>Food Chemistry</i> , 2012, 130, 425-431.	8.2	20
29	γ -Alumina as a process advancing tool for a new generation biofuel. <i>Bioresource Technology</i> , 2013, 132, 45-48.	9.6	18
30	Favouring butyrate production for a new generation biofuel by acidogenic glucose fermentation using cells immobilised on γ -alumina. <i>Bioresource Technology</i> , 2014, 161, 118-123.	9.6	18
31	Freeze-Dried <i>Saccharomyces cerevisiae</i> Cells Immobilized on Potato Pieces for Low-Temperature Winemaking. <i>Applied Biochemistry and Biotechnology</i> , 2014, 173, 716-730.	2.9	18
32	Evaluation of thermally-dried <i>Kluyveromyces marxianus</i> as baker's yeast. <i>Food Chemistry</i> , 2009, 115, 691-696.	8.2	17
33	New generation biofuel: continuous acidogenesis of sucrose-raffinose mixture simulating vinasse is promoted by γ -alumina pellets. <i>Biotechnology for Biofuels</i> , 2015, 8, 74.	6.2	16
34	Reviewing Classical and Molecular Techniques Regarding Profiling of Probiotic Character of Microorganisms. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 27-47.	0.8	15
35	Dry Red Wine Making Using Yeast Immobilized on Cork Pieces. <i>Applied Biochemistry and Biotechnology</i> , 2010, 162, 1316-1326.	2.9	14
36	Grapes and Their Derivatives in Functional Foods. <i>Foods</i> , 2021, 10, 672.	4.3	14

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37	Continuous acidogenesis of sucrose, raffinose and vinasse using mineral kissiris as promoter. <i>Bioresource Technology</i> , 2015, 188, 43-48.	9.6	13
38	Evaluation of Yeast Strains for Pomegranate Alcoholic Beverage Production: Effect on Physicochemical Characteristics, Antioxidant Activity, and Aroma Compounds. <i>Microorganisms</i> , 2020, 8, 1583.	3.6	13
39	Corinthian currants finishing side-stream: Chemical characterization, volatilome, and valorisation through wine and bakerâ€™s yeast production-technoeconomic evaluation. <i>Food Chemistry</i> , 2021, 342, 128161.	8.2	12
40	Emmer-Based Beverage Fortified with Fruit Juices. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3116.	2.5	12
41	Cheese Production Using Kefir Culture Entrapped in Milk Proteins. <i>Applied Biochemistry and Biotechnology</i> , 2015, 176, 213-230.	2.9	11
42	New generation biofuel from whey: Successive acidogenesis and alcoholic fermentation using immobilized cultures on Î³-alumina. <i>Energy Conversion and Management</i> , 2017, 135, 256-260.	9.2	8
43	Scale-up for esters production from straw whiskers for biofuel applications. <i>Bioresource Technology</i> , 2017, 242, 109-112.	9.6	8
44	Chemical preservative delivery in meat using edible vegetable tubular cellulose. <i>LWT - Food Science and Technology</i> , 2021, 141, 111049.	5.2	7
45	Sustainable Exploitation of By-Products of Vitivinicultural Origin in Winemaking. , 0, , .		7
46	Physicochemical and microbiological characteristics of probiotic yogurts produced with immobilized cells. <i>Journal of Biotechnology</i> , 2014, 185, S79.	3.8	6
47	Tubular Cellulose from Orange Juice By-Products as Carrier of Chemical Preservatives; Delivery Kinetics and Microbial Stability of Orange Juice. <i>Foods</i> , 2021, 10, 1882.	4.3	6
48	Starchy Supports: Immobilization and Wine Making. <i>Fermentation Technology</i> , 2012, 01, .	0.1	4
49	Winemaking using immobilized kefir cells on natural zeolites. <i>LWT - Food Science and Technology</i> , 2020, 133, 110043.	5.2	4
50	Impact of Sugar Type Addition and Fermentation Temperature on Pomegranate Alcoholic Beverage Production and Characteristics. <i>Antioxidants</i> , 2021, 10, 889.	5.1	4
51	Effect of Immobilization Support and Fermentation Temperature on Beer and Fermented Milk Aroma Profiles. <i>Beverages</i> , 2021, 7, 47.	2.8	3
52	Effect of cellulose crystallinity modification by starch gel treatment for improvement in ethanol fermentation rate by non-GM yeast cell factories. <i>Bioprocess and Biosystems Engineering</i> , 2022, 45, 783-790.	3.4	2
53	Ester-Based Biofuels from Wastes. , 2018, , 307-324.		1
54	Price estimation and economic evaluation of the production cost of red wines produced by immobilized cells on dried raisin berries. <i>International Journal of Wine Research</i> , 0, , 1.	0.5	0

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55	Editorial: Wine Microbiology: Current Trends and Approaches. <i>Frontiers in Microbiology</i> , 2022, 13, 873980.	3.5	0