Stella A Ordoudi

List of Publications by Year
in descending order

34 papers	1,039 citations	430754 18 h-index	434063 31 g-index
34 all docs	34 docs citations	34 times ranked	1262 citing authors

#	Article	IF	Citations
1	Near-Infrared Spectroscopy in Saffron Quality Control:Â Determination of Chemical Composition and Geographical Origin. Journal of Agricultural and Food Chemistry, 2005, 53, 9337-9341.	2.4	113
2	On the quality control of traded saffron by means of transmission Fourier-transform mid-infrared (FT-MIR) spectroscopy and chemometrics. Food Chemistry, 2014, 150, 414-421.	4.2	96
3	Further Examination of Antiradical Properties of Crocus sativus Stigmas Extract Rich in Crocins. Journal of Agricultural and Food Chemistry, 2009, 57, 3080-3086.	2.4	66
4	Structureâ^'DPPHâ€¢ Scavenging Activity Relationships:â€‰ Parallel Study of Catechol and Guaiacol Acid Derivatives. Journal of Agricultural and Food Chemistry, 2006, 54, 5763-5768.	2.4	64
5	Kinetics of Individual Crocetin Ester Degradation in Aqueous Extracts of Saffron (Crocus sativus L.) upon Thermal Treatment in the Dark. Journal of Agricultural and Food Chemistry, 2008, 56, 1627-1637.	2.4	62
6	Screening method for the detection of artificial colours in saffron using derivative UV-Vis spectrometry after precipitation of crocetin. Food Additives and Contaminants, 2005, 22, 607-615.	2.0	58
7	Crocin Bleaching Assay Step by Step:Â Observations and Suggestions for an Alternative Validated Protocol. Journal of Agricultural and Food Chemistry, 2006, 54, 1663-1671.	2.4	57
8	1H NMR-based metabolomics of saffron reveals markers for its quality deterioration. Food Research International, 2015, 70, 1-6.	2.9	55
9	Crocin Bleaching Assay (CBA) in Structureâ^'Radical Scavenging Activity Studies of Selected Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2006, 54, 9347-9356.	2.4	50
10	Pomegranate juice functional constituents after alcoholic and acetic acid fermentation. Journal of Functional Foods, 2014, 8, 161-168.	1.6	49
11	Structureâ€“antioxidant activity relationship study of natural hydroxybenzaldehydes using in vitro assays. Food Research International, 2010, 43, 2014-2019.	2.9	42
12	Structure-radical scavenging activity relationship of alkannin/shikonin derivatives. Food Chemistry, 2011, 124, 171-176.	4.2	41
13	On the Traceability of Commercial Saffron Samples Using 1H-NMR and FT-IR Metabolomics. Molecules, 2016, 21, 286.	1.7	34
14	Uncovering a challenging case of adulterated commercial saffron. Food Control, 2017, 81, 147-155.	2.8	30
15	The Potential of Tree Fruit Stone and Seed Wastes in Greece as Sources of Bioactive Ingredients. Recycling, 2018, 3, 9.	2.3	26
16	Greek PDO saffron authentication studies using species specific molecular markers. Food Research International, 2017, 100, 899-907.	2.9	24
17	A stepwise approach for the detection of carminic acid in saffron with regard to religious food certification. Food Chemistry, 2018, 267, 410-419.	4.2	24
18	Enhanced Bioaccessibility of Crocetin Sugar Esters from Saffron in Infusions Rich in Natural Phenolic Antioxidants. Molecules, 2015, 20, 17760-17774.	1.7	19

#	Article	IF	Citations
19	Ion-pair assisted extraction followed by 1H NMR determination of biogenic amines in food and biological matrices. Food Chemistry, 2016, 202, 445-450.	4.2	19
20	An on-line high performance liquid chromatography-crocin bleaching assay for detection of antioxidants. Journal of Chromatography A, 2012, 1237, 80-85.	1.8	18
21	Bay Laurel (Laurus nobilis L.) Essential Oil as a Food Preservative Source: Chemistry, Quality Control, Activity Assessment, and Applications to Olive Industry Products. Foods, 2022, 11, 752.	1.9	16
22	Diagnostic Potential of FT-IR Fingerprinting in Botanical Origin Evaluation of Laurus nobilis L. Essential Oil is Supported by GC-FID-MS Data. Molecules, 2020, 25, 583.	1.7	14
23	Insight of Saffron Proteome by Gel-Electrophoresis. Molecules, 2016, 21, 167.	1.7	12
24	Consideration of fluorescence properties for the direct determination of erythrosine in saffron in the presence of other synthetic dyes. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 417-422.	1.1	11
25	On the Effect of Microwave Heating on Quality Characteristics and Functional Properties of Persimmon Juice and Its Residue. Foods, 2021, 10, 2650.	1.9	10
26	Measuring Antioxidant and Prooxidant Capacity Using the Crocin Bleaching Assay (CBA). Methods in Molecular Biology, 2015, 1208, 329-344.	0.4	6
27	Strategic Priorities of the Scientific Plan of the European Research Infrastructure METROFOOD-RI for Promoting Metrology in Food and Nutrition. Foods, 2022, 11, 599.	1.9	6
28	DETECTION OF ARTIFICIAL RED COLORANTS IN SAFFRON USING UV-VIS SPECTROMETRY AND TRISTIMULUS COLORIMETRY. Acta Horticulturae, 2004, , 331-338.	0.1	5
29	Physicochemical Characterization of Crocus serotinus Stigmas Indicates Their Potential as a Source of the Bioactive Apocarotenoid Crocetin. European Journal of Lipid Science and Technology, 2019, 121, 1900011.	1.0	4
30	DETECTION OF ERYTHROSINE IN SAFFRON. Acta Horticulturae, 2010, , 225-230.	0.1	3
31	Food Fraud. , 2016, , 35-42.		3
32	Rapid Assessment of Anthocyanins Content of Onion Waste through Visible-Near-Short-Wave and Mid-Infrared Spectroscopy Combined with Machine Learning Techniques. Sustainability, 2021, 13, 6588.	1.6	2
33	MANUAL PROCEDURE TO ASSESS PRO-/ANTIOXIDANT IMBALANCE IN HUMAN PLASMA BASED ON THE CROCIN BLEACHING ASSAY (CBA). Acta Horticulturae, 2010, , 211-216.	0.1	0
34	OBSERVATIONS ON THE APPLICABILITY OF COMMONLY USED RADICAL SCAVENGING ASSAYS TO ASSESSMENT OF ANTIOXIDANT ACTIVITY OF PHENOLIC ANTIOXIDANTS. Acta Horticulturae, 2008, , 65-78.	0.1	0