

Stella A Ordoudi

List of Publications by Year in descending order

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34
papers

1,039
citations

430754

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docs citations

34
times ranked

1262
citing authors

#	ARTICLE	IF	CITATIONS
1	Strategic Priorities of the Scientific Plan of the European Research Infrastructure METROFOOD-RI for Promoting Metrology in Food and Nutrition. <i>Foods</i> , 2022, 11, 599.	1.9	6
2	Bay Laurel (<i>Laurus nobilis</i> L.) Essential Oil as a Food Preservative Source: Chemistry, Quality Control, Activity Assessment, and Applications to Olive Industry Products. <i>Foods</i> , 2022, 11, 752.	1.9	16
3	Rapid Assessment of Anthocyanins Content of Onion Waste through Visible-Near-Short-Wave and Mid-Infrared Spectroscopy Combined with Machine Learning Techniques. <i>Sustainability</i> , 2021, 13, 6588.	1.6	2
4	On the Effect of Microwave Heating on Quality Characteristics and Functional Properties of Persimmon Juice and Its Residue. <i>Foods</i> , 2021, 10, 2650.	1.9	10
5	Diagnostic Potential of FT-IR Fingerprinting in Botanical Origin Evaluation of <i>Laurus nobilis</i> L. Essential Oil is Supported by GC-FID-MS Data. <i>Molecules</i> , 2020, 25, 583.	1.7	14
6	Physicochemical Characterization of <i>Crocus serotinus</i> Stigmas Indicates Their Potential as a Source of the Bioactive Apocarotenoid Crocetin. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900011.	1.0	4
7	A stepwise approach for the detection of carminic acid in saffron with regard to religious food certification. <i>Food Chemistry</i> , 2018, 267, 410-419.	4.2	24
8	The Potential of Tree Fruit Stone and Seed Wastes in Greece as Sources of Bioactive Ingredients. <i>Recycling</i> , 2018, 3, 9.	2.3	26
9	Uncovering a challenging case of adulterated commercial saffron. <i>Food Control</i> , 2017, 81, 147-155.	2.8	30
10	Greek PDO saffron authentication studies using species specific molecular markers. <i>Food Research International</i> , 2017, 100, 899-907.	2.9	24
11	<i>Food Fraud.</i> , 2016, , 35-42.		3
12	Insight of Saffron Proteome by Gel-Electrophoresis. <i>Molecules</i> , 2016, 21, 167.	1.7	12
13	On the Traceability of Commercial Saffron Samples Using ¹ H-NMR and FT-IR Metabolomics. <i>Molecules</i> , 2016, 21, 286.	1.7	34
14	Ion-pair assisted extraction followed by ¹ H NMR determination of biogenic amines in food and biological matrices. <i>Food Chemistry</i> , 2016, 202, 445-450.	4.2	19
15	Enhanced Bioaccessibility of Crocetin Sugar Esters from Saffron in Infusions Rich in Natural Phenolic Antioxidants. <i>Molecules</i> , 2015, 20, 17760-17774.	1.7	19
16	¹ H NMR-based metabolomics of saffron reveals markers for its quality deterioration. <i>Food Research International</i> , 2015, 70, 1-6.	2.9	55
17	Measuring Antioxidant and Prooxidant Capacity Using the Crocin Bleaching Assay (CBA). <i>Methods in Molecular Biology</i> , 2015, 1208, 329-344.	0.4	6
18	On the quality control of traded saffron by means of transmission Fourier-transform mid-infrared (FT-MIR) spectroscopy and chemometrics. <i>Food Chemistry</i> , 2014, 150, 414-421.	4.2	96

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19	Pomegranate juice functional constituents after alcoholic and acetic acid fermentation. <i>Journal of Functional Foods</i> , 2014, 8, 161-168.	1.6	49
20	An on-line high performance liquid chromatography-crocin bleaching assay for detection of antioxidants. <i>Journal of Chromatography A</i> , 2012, 1237, 80-85.	1.8	18
21	Consideration of fluorescence properties for the direct determination of erythrosine in saffron in the presence of other synthetic dyes. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 417-422.	1.1	11
22	Structure-radical scavenging activity relationship of alkannin/shikonin derivatives. <i>Food Chemistry</i> , 2011, 124, 171-176.	4.2	41
23	DETECTION OF ERYTHROSINE IN SAFFRON. <i>Acta Horticulturae</i> , 2010, , 225-230.	0.1	3
24	MANUAL PROCEDURE TO ASSESS PRO-/ANTIOXIDANT IMBALANCE IN HUMAN PLASMA BASED ON THE CROCIN BLEACHING ASSAY (CBA). <i>Acta Horticulturae</i> , 2010, , 211-216.	0.1	0
25	Structure-antioxidant activity relationship study of natural hydroxybenzaldehydes using in vitro assays. <i>Food Research International</i> , 2010, 43, 2014-2019.	2.9	42
26	Further Examination of Antiradical Properties of <i>Crocus sativus</i> Stigmas Extract Rich in Crocins. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3080-3086.	2.4	66
27	Kinetics of Individual Crocetin Ester Degradation in Aqueous Extracts of Saffron (<i>Crocus sativus</i> L.) upon Thermal Treatment in the Dark. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1627-1637.	2.4	62
28	OBSERVATIONS ON THE APPLICABILITY OF COMMONLY USED RADICAL SCAVENGING ASSAYS TO ASSESSMENT OF ANTIOXIDANT ACTIVITY OF PHENOLIC ANTIOXIDANTS. <i>Acta Horticulturae</i> , 2008, , 65-78.	0.1	0
29	Crocin Bleaching Assay (CBA) in Radical Scavenging Activity Studies of Selected Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9347-9356.	2.4	50
30	Structure-DPPH Scavenging Activity Relationships: Parallel Study of Catechol and Guaiacol Acid Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5763-5768.	2.4	64
31	Crocin Bleaching Assay Step by Step: Observations and Suggestions for an Alternative Validated Protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1663-1671.	2.4	57
32	Near-Infrared Spectroscopy in Saffron Quality Control: Determination of Chemical Composition and Geographical Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9337-9341.	2.4	113
33	Screening method for the detection of artificial colours in saffron using derivative UV-Vis spectrometry after precipitation of crocetin. <i>Food Additives and Contaminants</i> , 2005, 22, 607-615.	2.0	58
34	DETECTION OF ARTIFICIAL RED COLORANTS IN SAFFRON USING UV-VIS SPECTROMETRY AND TRISTIMULUS COLORIMETRY. <i>Acta Horticulturae</i> , 2004, , 331-338.	0.1	5