

# Maria Z Tsimidou

## List of Publications by Citations

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158  
papers

6,180  
citations

47  
h-index

71  
g-index

166  
ext. papers

6,762  
ext. citations

5.1  
avg, IF

5.98  
L-index

#	Paper	IF	Citations
158	Antioxidant activities and phenolic composition of extracts from Greek oregano, Greek sage, and summer savory. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 5294-9	5.7	244
157	Estimation of scavenging activity of phenolic compounds using the ABTS(*+) assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4669-74	5.7	237
156	Phenolic compounds and stability of virgin olive oil Part I. <i>Food Chemistry</i> , <b>1992</b> , 45, 141-144	8.5	161
155	Composition and antioxidant activity of essential oils from Oregano plants grown wild in Greece. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1993</b> , 197, 20-23		159
154	Stability of virgin olive oil. 1. Autoxidation studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 716-21	5.7	155
153	Structure-antioxidant activity relationship of ferulic acid derivatives: effect of carbon side chain characteristic groups. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1874-9	5.7	139
152	Contribution of $\beta$ -tocopherol to olive oil stability. <i>Food Chemistry</i> , <b>1995</b> , 52, 289-294	8.5	134
151	Simultaneous HPLC Determination of Tocopherols, Carotenoids, and Chlorophylls for Monitoring Their Effect on Virgin Olive Oil Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 5132-5138	5.7	129
150	alpha-tocopherol content of Greek virgin olive oils. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 1770-5	5.7	118
149	Oxidative stability and minor constituents of virgin olive oil and cold-pressed rapeseed oil. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 294-298	3.4	112
148	Stability of virgin olive oil. 2. Photo-oxidation studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 722-7	5.7	112
147	Use of reference compounds in antioxidant activity assessment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 5452-60	5.7	105
146	Biophenols in table olives. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 3688-92	5.7	105
145	Observations on the estimation of scavenging activity of phenolic compounds using rapid 1,1-diphenyl-2-picrylhydrazyl (DPPH) tests. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2002</b> , 79, 1191	1.8	104
144	Near-infrared spectroscopy in saffron quality control: determination of chemical composition and geographical origin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9337-41	5.7	100
143	Determination of phenolic compounds in virgin olive oil by reversed-phase HPLC with emphasis on UV detection. <i>Food Chemistry</i> , <b>1992</b> , 44, 53-60	8.5	92
142	Pigments in Greek virgin olive oils: occurrence and levels. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 640-647	4.3	89

141	Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices. <i>Food Chemistry</i> , <b>2000</b> , 71, 199-206	8.5	87
140	Kinetic Studies of Saffron ( <i>Crocus sativus</i> L.) Quality Deterioration. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2890-2898	5.7	81
139	Ab initio and density functional theory studies for the explanation of the antioxidant activity of certain phenolic acids. <i>Lipids</i> , <b>2001</b> , 36, 181-90	1.6	79
138	On the role of squalene in olive oil stability. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4025-32	5.7	78
137	Phenolic Compounds in Virgin Olive Oils: Fractionation by Solid Phase Extraction and Antioxidant Activity Assessment. <i>Journal of the Science of Food and Agriculture</i> , <b>1997</b> , 74, 169-174	4.3	75
136	Antioxidants in Greek Virgin Olive Oils. <i>Antioxidants</i> , <b>2014</b> , 3, 387-413	7.1	73
135	Solid phase extraction in the analysis of squalene and tocopherols in olive oil. <i>Food Chemistry</i> , <b>2007</b> , 105, 675-680	8.5	72
134	Authentication of virgin olive oils using principal component analysis of triglyceride and fatty acid profiles: Part 1 Classification of greek olive oils. <i>Food Chemistry</i> , <b>1987</b> , 25, 227-239	8.5	72
133	Stability of Saffron Pigments in Aqueous Extracts. <i>Journal of Food Science</i> , <b>1993</b> , 58, 1073-1075	3.4	71
132	Geographical classification of Greek virgin olive oil by non-parametric multivariate evaluation of fatty acid composition. <i>Journal of the Science of Food and Agriculture</i> , <b>1993</b> , 62, 253-257	4.3	69
131	Loss of stability of "veiled" (cloudy) virgin olive oils in storage. <i>Food Chemistry</i> , <b>2005</b> , 93, 377-383	8.5	68
130	Further examination of antiradical properties of <i>Crocus sativus</i> stigmas extract rich in crocins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 3080-6	5.7	63
129	Evaluation of oregano antioxidant activity in mackerel oil. <i>Food Research International</i> , <b>1995</b> , 28, 431-433	5.7	63
128	On the quality control of traded saffron by means of transmission Fourier-transform mid-infrared (FT-MIR) spectroscopy and chemometrics. <i>Food Chemistry</i> , <b>2014</b> , 150, 414-21	8.5	61
127	Contribution of flavonoids to the overall radical scavenging activity of olive ( <i>Olea europaea</i> L.) leaf polar extracts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3303-8	5.7	61
126	Structure-DPPH* scavenging activity relationships: parallel study of catechol and guaiacol acid derivatives. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5763-8	5.7	61
125	Industrial glycerol as a supplementary carbon source in the production of beta-carotene by <i>Blakeslea trispora</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2668-75	5.7	60
124	Virgin olive oil (VOO) production in Tunisia: The commercial potential of the major olive varieties from the arid Tataouine zone. <i>Food Chemistry</i> , <b>2009</b> , 112, 733-741	8.5	59

123	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> , <b>2008</b> , 56, 1627-37	5.7	56
122	Methodology for Identification of Phenolic Acids in Complex Phenolic Mixtures by High-Resolution Two-Dimensional Nuclear Magnetic Resonance. Application to Methanolic Extracts of Two Oregano Species. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4185-4192	5.7	54
121	Radical scavenging potential of phenolic compounds encountered in <i>O. europaea</i> products as indicated by calculation of bond dissociation enthalpy and ionization potential values. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 295-9	5.7	54
120	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> , <b>2005</b> , 22, 607-15		53
119	Do strong intramolecular hydrogen bonds persist in aqueous solution? Variable temperature gradient <sup>1</sup> H, <sup>1</sup> H/ <sup>13</sup> C GE-HSQC and GE-HMBC NMR studies of flavonols and flavones in organic and aqueous mixtures. <i>Tetrahedron</i> , <b>2002</b> , 58, 7423-7429	2.4	53
118	An experimental approach to structure-activity relationships of caffeic and dihydrocaffeic acids and related monophenols. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2003</b> , 80, 451-458	1.8	53
117	Commonly used food antioxidants: a comparative study in dispersed systems. <i>Food Chemistry</i> , <b>2003</b> , 82, 403-407	8.5	53
116	Gourmet olive oils: stability and consumer acceptability studies. <i>Food Research International</i> , <b>1997</b> , 30, 131-136	7	52
115	On the importance of total polar phenols to monitor the stability of Greek virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , <b>2002</b> , 104, 340-346	3	52
114	Crocin bleaching assay step by step: observations and suggestions for an alternative validated protocol. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 1663-71	5.7	49
113	Identification and quantification of caffeic and rosmarinic acid in complex plant extracts by the use of variable-temperature two-dimensional nuclear magnetic resonance spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 2-8	5.7	49
112	Addressing analytical requirements to support health claims on "olive oil polyphenols" (EC Regulation 432/2012). <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 2459-61	5.7	48
111	Valorization of the major agrifood industrial by-products and waste from Central Macedonia (Greece) for the recovery of compounds for food applications. <i>Food Research International</i> , <b>2014</b> , 65, 350-358	7	47
110	Observations on squalene accumulation in <i>Saccharomyces cerevisiae</i> due to the manipulation of HMG2 and ERG6. <i>FEMS Yeast Research</i> , <b>2010</b> , 10, 699-707	3.1	46
109	Crocin bleaching assay (CBA) in structure-radical scavenging activity studies of selected phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 9347-56	5.7	46
108	Proposed parameters for monitoring quality of virgin olive oil (Koroneiki cv). <i>European Journal of Lipid Science and Technology</i> , <b>2003</b> , 105, 403-409	3	45
107	<sup>1</sup> H NMR-based metabolomics of saffron reveals markers for its quality deterioration. <i>Food Research International</i> , <b>2015</b> , 70, 1-6	7	44
106	Looking through the qualities of a fluorimetric assay for the total phenol content estimation in virgin olive oil, olive fruit or leaf polar extract. <i>Food Chemistry</i> , <b>2009</b> , 112, 246-252	8.5	43

105	Determination of squalene in olive oil using fractional crystallization for sample preparation. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2002</b> , 79, 257-259	1.8	43
104	Squalene versus ergosterol formation using <i>Saccharomyces cerevisiae</i> : combined effect of oxygen supply, inoculum size, and fermentation time on yield and selectivity of the bioprocess. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 6189-98	5.7	42
103	Contribution of DFT computed molecular descriptors in the study of radical scavenging activity trend of natural hydroxybenzaldehydes and corresponding acids. <i>Food Research International</i> , <b>2012</b> , 48, 538-543	7	41
102	Discussion on the objective evaluation of virgin olive oil bitterness. <i>Food Research International</i> , <b>2009</b> , 42, 279-284	7	40
101	Impact of sampling parameters on the radical scavenging potential of olive ( <i>Olea europaea</i> L.) leaves. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 3470-7	5.7	40
100	Performance of crude olive pomace oil and soybean oil during carotenoid production by <i>Blakeslea trispora</i> in submerged fermentation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 2575-81	5.7	40
99	On the determination of minor phenolic acids of virgin olive oil by RP-HPLC. <i>Grasas Y Aceites</i> , <b>1996</b> , 47, 151-157	1.3	40
98	Revisiting extraction of bioactive apocarotenoids from <i>Crocus sativus</i> L. dry stigmas (saffron). <i>Analytica Chimica Acta</i> , <b>2012</b> , 755, 77-85	6.6	39
97	Evaluation of the colouring strength of saffron spice by UV-Vis spectrometry. <i>Food Chemistry</i> , <b>1996</b> , 57, 463-469	8.5	39
96	The World Saffron and <i>Crocus</i> collection: strategies for establishment, management, characterisation and utilisation. <i>Genetic Resources and Crop Evolution</i> , <b>2011</b> , 58, 125-137	2	38
95	Squalene resources and uses point to the potential of biotechnology. <i>Lipid Technology</i> , <b>2011</b> , 23, 270-273		35
94	Influence of injection solvent on the reversed-phase chromatography of triglycerides. <i>Journal of Chromatography A</i> , <b>1984</b> , 285, 178-181	4.5	35
93	Properties of encapsulated saffron extracts in maltodextrin using the Böhmi B-90 nano spray-dryer. <i>Food Chemistry</i> , <b>2018</b> , 266, 458-465	8.5	34
92	Enhanced squalene production by wild-type <i>Saccharomyces cerevisiae</i> strains using safe chemical means. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 9980-9	5.7	34
91	Pomegranate juice functional constituents after alcoholic and acetic acid fermentation. <i>Journal of Functional Foods</i> , <b>2014</b> , 8, 161-168	5.1	33
90	Structure-radical scavenging activity relationship of alkannin/shikonin derivatives. <i>Food Chemistry</i> , <b>2011</b> , 124, 171-176	8.5	33
89	Changes in the catechin and epicatechin content of grape seeds on storage under different water activity (aw) conditions. <i>Food Chemistry</i> , <b>2007</b> , 105, 1504-1511	8.5	33
88	The Role of Volatile Compounds and Polyphenols in Olive Oil Sensory Quality <b>2000</b> , 393-458		33

87	Authentication of virgin olive oils using principal component analysis of triglyceride and fatty acid profiles: Part 2 Detection of adulteration with other vegetable oils. <i>Food Chemistry</i> , <b>1987</b> , 25, 251-258	8.5	33
86	Applicability of PTR-MS in the quality control of saffron. <i>Food Chemistry</i> , <b>2016</b> , 196, 961-7	8.5	32
85	Lycopene formation in <i>Blakeslea trispora</i> . Chemical aspects of a bioprocess. <i>Trends in Food Science and Technology</i> , <b>2008</b> , 19, 363-371	15.3	32
84	Structure-antioxidant activity relationship study of natural hydroxybenzaldehydes using in vitro assays. <i>Food Research International</i> , <b>2010</b> , 43, 2014-2019	7	30
83	A density functional theory study of structure-activity relationships in caffeic and dihydrocaffeic acids and related monophenols. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2003</b> , 80, 459-466	1.8	30
82	Contribution of tocopherols and squalene to the oxidative stability of cold-pressed pumpkin seed oil ( <i>Cucurbita pepo</i> L.). <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 898-905	3	29
81	Recovery of squalene from wine lees using ultrasound assisted extraction-a feasibility study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 9195-201	5.7	28
80	Perspective of vibrational spectroscopy analytical methods in on-field/official control of olives and virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600148	3	27
79	Lycopene production using <i>Blakeslea trispora</i> in the presence of 2-methyl imidazole: yield, selectivity, and safety aspects. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4482-90	5.7	26
78	Changes in total and individual crocetin esters upon in vitro gastrointestinal digestion of saffron aqueous extracts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5318-27	5.7	25
77	Cellular Transport and Bioactivity of a Major Saffron Apocarotenoid, Picrocrocin (4-( $\beta$ -D-Glucopyranosyloxy)-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde). <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 8662-8	5.7	24
76	On the Traceability of Commercial Saffron Samples Using $^1\text{H-NMR}$ and FT-IR Metabolomics. <i>Molecules</i> , <b>2016</b> , 21, 286	4.8	24
75	Reversed-phase chromatography of triglycerides--theoretical and practical aspects of the influence of injection solvents. <i>Journal of Chromatographic Science</i> , <b>1985</b> , 23, 155-60	1.4	22
74	Advantages of supercritical fluid extraction for recovery of squalene from wine lees. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 107, 560-565	4.2	21
73	Why Tyrosol Derivatives Have to Be Quantified in the Calculation of Olive Oil Polyphenols Content to Support the Health Claim Provisioned in the EC Reg. 432/2012. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800098	3	21
72	Impact of alkaline or acid digestion to antioxidant activity, phenolic content and composition of rice hull extracts. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 207-215	5.4	21
71	Squalene oxidation products: Monitoring the formation, characterisation and pro-oxidant activity. <i>European Journal of Lipid Science and Technology</i> , <b>2014</b> , 116, 1400-1411	3	20
70	Uncovering a challenging case of adulterated commercial saffron. <i>Food Control</i> , <b>2017</b> , 81, 147-155	6.2	19

69	Microbiological quality and biophenol content of hot air-dried Thassos cv. table olives upon storage. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 786-795	3	19
68	Carotenoid pattern in <i>Blakeslea trispora</i> grown on oil-enriched substrates with regard to triacylglycerol species accumulation. <i>European Journal of Lipid Science and Technology</i> , <b>2007</b> , 109, 3-10	3	19
67	An on-line high performance liquid chromatography-crocin bleaching assay for detection of antioxidants. <i>Journal of Chromatography A</i> , <b>2012</b> , 1237, 80-5	4.5	18
66	In House Validated UHPLC Protocol for the Determination of the Total Hydroxytyrosol and Tyrosol Content in Virgin Olive Oil Fit for the Purpose of the Health Claim Introduced by the EC Regulation 432/2012 for "Olive Oil Polyphenols". <i>Molecules</i> , <b>2019</b> , 24,	4.8	17
65	Beyond traditional balsamic vinegar: Compositional and sensorial characteristics of industrial balsamic vinegars and regulatory requirements. <i>Journal of Food Composition and Analysis</i> , <b>2015</b> , 43, 175-184	4.4	17
64	The Potential of Tree Fruit Stone and Seed Wastes in Greece as Sources of Bioactive Ingredients. <i>Recycling</i> , <b>2018</b> , 3, 9	3.2	16
63	Greek PDO saffron authentication studies using species specific molecular markers. <i>Food Research International</i> , <b>2017</b> , 100, 899-907	7	16
62	Fourier transform mid-infrared spectroscopy evaluation of early stages of virgin olive oil autoxidation. <i>European Journal of Lipid Science and Technology</i> , <b>2013</b> , 115, 526-534	3	16
61	<i>Syringa oblata</i> Lindl var. <i>alba</i> as a source of oleuropein and related compounds. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 160-166	4.3	16
60	A Food-Grade Approach to Isolate Crocetin from Saffron ( <i>Crocus sativus</i> L.) Extracts. <i>Food Analytical Methods</i> , <b>2015</b> , 8, 2261-2272	3.4	15
59	Quality control and storage studies of virgin olive oil: Exploiting UV spectrophotometry potential. <i>European Journal of Lipid Science and Technology</i> , <b>2006</b> , 108, 61-69	3	15
58	Olive Oil Composition <b>2006</b> ,		15
57	A stepwise approach for the detection of carminic acid in saffron with regard to religious food certification. <i>Food Chemistry</i> , <b>2018</b> , 267, 410-419	8.5	14
56	Enhanced Bioaccessibility of Crocetin Sugar Esters from Saffron in Infusions Rich in Natural Phenolic Antioxidants. <i>Molecules</i> , <b>2015</b> , 20, 17760-74	4.8	14
55	Pheophytin degradation products as useful indices in the quality control of virgin olive oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2006</b> , 83, 371-375	1.8	13
54	Recent advances in plant essential oils and extracts: Delivery systems and potential uses as preservatives and antioxidants in cheese. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 264-278	15.3	13
53	Analytical Methodologies: Phenolic Compounds Related to Olive Oil Taste Issues <b>2013</b> , 311-333		13
52	Influence of thermal treatment on the stability of vegetable milk obtained by ultrafiltration of aqueous oil body extracts from various sources. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600362	3	12

51	Toward a Harmonized and Standardized Protocol for the Determination of Total Hydroxytyrosol and Tyrosol Content in Virgin Olive Oil (VOO). The Pros of a Fit for the Purpose Ultra High Performance Liquid Chromatography (UHPLC) Procedure. <i>Molecules</i> , <b>2019</b> , 24,	4.8	12
50	Saffron Quality: Effect of Agricultural Practices, Processing and Storage <b>2004</b> , 209-260		12
49	Storage behavior of caseinate-based films incorporating maize germ oil bodies. <i>Food Research International</i> , <b>2019</b> , 116, 1031-1040	7	12
48	Real time monitoring of the combined effect of chlorophyll content and light filtering packaging on virgin olive oil photo-stability using mesh cell-FTIR spectroscopy. <i>Food Chemistry</i> , <b>2019</b> , 295, 94-100	8.5	11
47	Changes in Phenolic Compounds and Phytotoxicity of the Spanish-Style Green Olive Processing Wastewaters by <i>Aspergillus niger</i> B60. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 4891-4901	5.7	11
46	Sensory Threshold Studies of Picrocrocin, the Major Bitter Compound of Saffron. <i>Journal of Food Science</i> , <b>2016</b> , 81, S189-98	3.4	11
45	Oil bodies from dry maize germ as an effective replacer of cow milk fat globules in yogurt-like product formulation. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 105, 48-56	5.4	10
44	Bioactive Ingredients in Olive Leaves <b>2010</b> , 349-356		10
43	Can All the Sardinian Varieties Support the PDO Bardegna Virgin Olive Oil?. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800135	3	10
42	Evolution of Safety and Other Quality Parameters of the Greek PDO Table Olives Brasines Elies Chalkidikis During Industrial Scale Processing and Storage. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 121, 1800171	3	10
41	Rebuttal to the Comment on Addressing analytical requirements to support health claims on "olive oil polyphenols" (EC Regulation 432/212). <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 10212-3	5.7	9
40	Evaluation of potential genotoxicity of virgin olive oil (VOO) using the drosophila wing-spot test. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 7785-9	5.7	9
39	Quality characteristics of olive leaf-olive oil preparations. <i>European Journal of Lipid Science and Technology</i> , <b>2010</b> , 112, 1337-1344	3	9
38	Formulated squalene for food related applications. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2013</b> , 5, 83-104	1.9	9
37	Potential of pomegranate peel extract as a natural additive in foods. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 115, 380-390	15.3	9
36	Latest advances in the extraction and determination of saffron apocarotenoids. <i>Electrophoresis</i> , <b>2018</b> , 39, 1846	3.6	8
35	Squalene and Tocopherols in Olive Oil: Importance and Methods of Analysis <b>2010</b> , 561-567		8
34	On the monitoring of carotenogenesis by <i>Blakeslea trispora</i> using HPLC. <i>Food Chemistry</i> , <b>2007</b> , 104, 439-444	8.4	8



33	Insight of Saffron Proteome by Gel-Electrophoresis. <i>Molecules</i> , <b>2016</b> , 21, 167	4.8	8
32	Diagnostic Potential of FT-IR Fingerprinting in Botanical Origin Evaluation of L. Essential Oil is Supported by GC-FID-MS Data. <i>Molecules</i> , <b>2020</b> , 25,	4.8	7
31	Challenges in the Processing Line of Spanish Style cv. Chalkidiki Green Table Olives Spontaneously Fermented in Reduced NaCl Content Brines. <i>European Journal of Lipid Science and Technology</i> , <b>2020</b> , 122, 1900453	3	7
30	Synthesis of two modified carotenoids and their behavior during light exposure. <i>European Journal of Lipid Science and Technology</i> , <b>2003</b> , 105, 419-426	3	7
29	Innovative Delivery Systems Loaded with Plant Bioactive Ingredients: Formulation Approaches and Applications. <i>Plants</i> , <b>2021</b> , 10,	4.5	7
28	Physicochemical Characteristics and Antioxidant Potential of the Greek PDO and PGI Virgin Olive Oils (VOOs). <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800172	3	7
27	Toward a Harmonized and Standardized Protocol for the Determination of Total Hydroxytyrosol and Tyrosol Content in Virgin Olive Oil (VOO). Extraction Solvent. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800099	3	6
26	Antioxidant and aldose reductase inhibition activity of <i>Ligustrum japonicum</i> and <i>Olea europaea</i> L. leaf extracts. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 876-885	3	6
25	On the quality control of olive paste—a specialty based on olives and olive oil. <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 328-336	3	6
24	<i>Crocus sativus</i> L. Causes a Non Apoptotic Calpain Dependent Death in C6 Rat Glioma Cells, Exhibiting a Synergistic Effect with Temozolomide. <i>Nutrition and Cancer</i> , <b>2019</b> , 71, 491-507	2.8	6
23	Influence of selected additives on the stability of saffron pigments in aqueous extracts. <i>Developments in Food Science</i> , <b>1995</b> , 881-894		5
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