

Maria Z Tsimidou

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Edible oils from olive drupes as a source of bioactive pentacyclic triterpenes. Is there a prospect for a health claim authorization?. <i>Food Chemistry</i> , 2022 , 381, 132286	8.5	0
157	Bay Laurel (L.) Essential Oil as a Food Preservative Source: Chemistry, Quality Control, Activity Assessment, and Applications to Olive Industry Products.. <i>Foods</i> , 2022 , 11,	4.9	3
156	Dietary Supplementation with Pomegranate and Onion Aqueous and Cyclodextrin Encapsulated Extracts Affects Broiler Performance Parameters, Welfare and Meat Characteristics 2022 , 1, 74-93		1
155	Suggestions on the Contribution of Methyl Eugenol and Eugenol to Bay Laurel (L.) Essential Oil Preservative Activity through Radical Scavenging. <i>Molecules</i> , 2021 , 26,	4.8	3
154	The Potential of Virgin Olive Oil from cv. Chondrolia Chalkidikis and Chalkidiki (Greece) to Bear Health Claims according to the European Legislation. <i>Molecules</i> , 2021 , 26,	4.8	2
153	Innovative Delivery Systems Loaded with Plant Bioactive Ingredients: Formulation Approaches and Applications. <i>Plants</i> , 2021 , 10,	4.5	7
152	Quality aspects of European virgin olive oils with registered geographical indications: Emphasis on nutrient and non-nutrient bioactives. <i>Advances in Food and Nutrition Research</i> , 2021 , 95, 257-293	6	1
151	Flavored Olive Oil as a Preservation Means of Reduced Salt Spanish Style Green Table Olives (cv. Chalkidiki). <i>Foods</i> , 2021 , 10,	4.9	1
150	Potential of pomegranate peel extract as a natural additive in foods. <i>Trends in Food Science and Technology</i> , 2021 , 115, 380-390	15.3	9
149	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> , 2021 , 116, 264-278	15.3	13
148	Diagnostic Potential of FT-IR Fingerprinting in Botanical Origin Evaluation of L. Essential Oil is Supported by GC-FID-MS Data. <i>Molecules</i> , 2020 , 25,	4.8	7
147	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> , 2020 , 122, 1900453	3	7
146	Getting inside on virgin olive oil (VOO) photooxidation kinetics through combined generalized 2D correlation analysis and moving window 2D correlation analysis of ATR-FTIR spectra. <i>Talanta</i> , 2020 , 215, 120917	6.2	0
145	Cold pressed virgin olive oils 2020 , 547-573		2
144	Challenges in the Production Line of New-Generation Balsamic Vinegars 2020 , 311-338		
143	Bioactive ingredients of saffron: extraction, analysis, applications 2020 , 261-290		4
142	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> , 2019 , 105, 48-56	5.4	10

141	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> , 2019 , 295, 94-100	8.5	11
140	Physicochemical Characterization of Crocus serotinus Stigmas Indicates Their Potential as a Source of the Bioactive Apocarotenoid Crocetin. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900011	3	4
139	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> , 2019 , 24,	4.8	17
138	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> , 2019 , 24,	4.8	12
137	Storage behavior of caseinate-based films incorporating maize germ oil bodies. <i>Food Research International</i> , 2019 , 116, 1031-1040	7	12
136	Physicochemical Characteristics and Antioxidant Potential of the Greek PDO and PGI Virgin Olive Oils (VOOs). <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800172	3	7
135	Can All the Sardinian Varieties Support the PDO Bardegnal Virgin Olive Oil?. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800135	3	10
134	Crocus sativus L. Causes a Non Apoptotic Calpain Dependent Death in C6 Rat Glioma Cells, Exhibiting a Synergistic Effect with Temozolomide. <i>Nutrition and Cancer</i> , 2019 , 71, 491-507	2.8	6
133	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> , 2018 , 120, 1800098	3	21
132	Latest advances in the extraction and determination of saffron apocarotenoids. <i>Electrophoresis</i> , 2018 , 39, 1846	3.6	8
131	Changes in Phenolic Compounds and Phytotoxicity of the Spanish-Style Green Olive Processing Wastewaters by Aspergillus niger B60. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4891-4901	5.7	11
130	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	8.5	14
129	Balsamic type varietal vinegar from cv. Xinomavro (Northen Greece). Optimization and scale-up of the alcoholic fermentation step using indigenous multistarters. <i>Food Chemistry</i> , 2018 , 244, 266-274	8.5	3
128	The Potential of Tree Fruit Stone and Seed Wastes in Greece as Sources of Bioactive Ingredients. <i>Recycling</i> , 2018 , 3, 9	3.2	16
127	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> , 2018 , 120, 1800099	3	6
126	Properties of encapsulated saffron extracts in maltodextrin using the Bñhi B-90 nano spray-dryer. <i>Food Chemistry</i> , 2018 , 266, 458-465	8.5	34
125	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> , 2018 , 121, 1800171	3	10
124	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> , 2017 , 119, 1600148	3	27

123	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> , 2017 , 119, 1600362	3	12
122	Uncovering a challenging case of adulterated commercial saffron. <i>Food Control</i> , 2017 , 81, 147-155	6.2	19
121	Greek PDO saffron authentication studies using species specific molecular markers. <i>Food Research International</i> , 2017 , 100, 899-907	7	16
120	DPPH (2,2-di(4-tert-octylphenyl)-1-picrylhydrazyl) radical scavenging mixed-mode colorimetric assay(s) 2017 , 141-164		0
119	Advantages of supercritical fluid extraction for recovery of squalene from wine lees. <i>Journal of Supercritical Fluids</i> , 2016 , 107, 560-565	4.2	21
118	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> , 2016 , 118, 898-905	3	29
117	Applicability of PTR-MS in the quality control of saffron. <i>Food Chemistry</i> , 2016 , 196, 961-7	8.5	32
116	Insight of Saffron Proteome by Gel-Electrophoresis. <i>Molecules</i> , 2016 , 21, 167	4.8	8
115	On the Traceability of Commercial Saffron Samples Using $^1\text{H-NMR}$ and FT-IR Metabolomics. <i>Molecules</i> , 2016 , 21, 286	4.8	24
114	Implementing principles of traditional concentrated grape must fermentation to the production of new generation balsamic vinegars. Starter selection and effectiveness. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3424-3436	3.3	2
113	Sensory Threshold Studies of Picrocrocin, the Major Bitter Compound of Saffron. <i>Journal of Food Science</i> , 2016 , 81, S189-98	3.4	11
112	A Food-Grade Approach to Isolate Crocetin from Saffron (<i>Crocus sativus</i> L.) Extracts. <i>Food Analytical Methods</i> , 2015 , 8, 2261-2272	3.4	15
111	Beyond traditional balsamic vinegar: Compositional and sensorial characteristics of industrial balsamic vinegars and regulatory requirements. <i>Journal of Food Composition and Analysis</i> , 2015 , 43, 175-184	4.1	17
110	Cellular Transport and Bioactivity of a Major Saffron Apocarotenoid, Picrocrocin (4-(E -Glucopyranosyloxy)-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8662-8	5.7	24
109	Enhanced Bioaccessibility of Crocetin Sugar Esters from Saffron in Infusions Rich in Natural Phenolic Antioxidants. <i>Molecules</i> , 2015 , 20, 17760-74	4.8	14
108	Contribution to the discussion of current state and future perspectives of sensory analysis of balsamic vinegars. <i>Acetic Acid Bacteria</i> , 2015 , 4,		1
107	$^1\text{H-NMR}$ -based metabolomics of saffron reveals markers for its quality deterioration. <i>Food Research International</i> , 2015 , 70, 1-6	7	44
106	Measuring antioxidant and prooxidant capacity using the Crocin Bleaching Assay (CBA). <i>Methods in Molecular Biology</i> , 2015 , 1208, 329-44	1.4	5

105	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, 414-21	8.5	61
104	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> , 2014 , 62, 10212-3	5.7	9
103	Pomegranate juice functional constituents after alcoholic and acetic acid fermentation. <i>Journal of Functional Foods</i> , 2014 , 8, 161-168	5.1	33
102	Addressing analytical requirements to support health claims on "olive oil polyphenols" (EC Regulation 432/2012). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2459-61	5.7	48
101	Antioxidants in Greek Virgin Olive Oils. <i>Antioxidants</i> , 2014 , 3, 387-413	7.1	73
100	Squalene oxidation products: Monitoring the formation, characterisation and pro-oxidant activity. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 1400-1411	3	20
99	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> , 2014 , 65, 350-358	7	47
98	Impact of alkaline or acid digestion to antioxidant activity, phenolic content and composition of rice hull extracts. <i>LWT - Food Science and Technology</i> , 2013 , 54, 207-215	5.4	21
97	Changes in total and individual crocetin esters upon in vitro gastrointestinal digestion of saffron aqueous extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5318-27	5.7	25
96	Fourier transform mid-infrared spectroscopy evaluation of early stages of virgin olive oil autoxidation. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 526-534	3	16
95	Formulated squalene for food related applications. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2013 , 5, 83-104	1.9	9
94	Analytical Methodologies: Phenolic Compounds Related to Olive Oil Taste Issues 2013 , 311-333		13
93	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> , 2012 , 48, 538-543	7	41
92	Recovery of squalene from wine lees using ultrasound assisted extraction-a feasibility study. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9195-201	5.7	28
91	Revisiting extraction of bioactive apocarotenoids from <i>Crocus sativus</i> L. dry stigmas (saffron). <i>Analytica Chimica Acta</i> , 2012 , 755, 77-85	6.6	39
90	An on-line high performance liquid chromatography-crocetin bleaching assay for detection of antioxidants. <i>Journal of Chromatography A</i> , 2012 , 1237, 80-5	4.5	18
89	Enhanced squalene production by wild-type <i>Saccharomyces cerevisiae</i> strains using safe chemical means. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9980-9	5.7	34
88	Observations on squalene accumulation in <i>Saccharomyces cerevisiae</i> due to the manipulation of HMG2 and ERG6. <i>FEMS Yeast Research</i> , 2011 , 11, 238-238	3.1	1

87	The World Saffron and Crocus collection: strategies for establishment, management, characterisation and utilisation. <i>Genetic Resources and Crop Evolution</i> , 2011 , 58, 125-137	2	38
86	Squalene resources and uses point to the potential of biotechnology. <i>Lipid Technology</i> , 2011 , 23, 270-273		35
85	Microbiological quality and biophenol content of hot air-dried Thassos cv. table olives upon storage. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 786-795	3	19
84	Antioxidant and aldose reductase inhibition activity of Ligustrum japonicum and Olea europaea L. leaf extracts. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 876-885	3	6
83	Structure-radical scavenging activity relationship of alkannin/shikonin derivatives. <i>Food Chemistry</i> , 2011 , 124, 171-176	8.5	33
82	Observations on squalene accumulation in <i>Saccharomyces cerevisiae</i> due to the manipulation of HMG2 and ERG6. <i>FEMS Yeast Research</i> , 2010 , 10, 699-707	3.1	46
81	Bioactive Ingredients in Olive Leaves 2010 , 349-356		10
80	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> , 2010 , 58, 3303-8	5.7	61
79	Structure-antioxidant activity relationship study of natural hydroxybenzaldehydes using in vitro assays. <i>Food Research International</i> , 2010 , 43, 2014-2019	7	30
78	Squalene and Tocopherols in Olive Oil: Importance and Methods of Analysis 2010 , 561-567		8
77	Quality characteristics of olive leaf-olive oil preparations. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1337-1344	3	9
76	On the quality control of olive paste—a specialty based on olives and olive oil. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 328-336	3	6
75	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> , 2009 , 112, 246-252	8.5	43
74	Virgin olive oil (VOO) production in Tunisia: The commercial potential of the major olive varieties from the arid Tataouine zone. <i>Food Chemistry</i> , 2009 , 112, 733-741	8.5	59
73	Evaluation of potential genotoxicity of virgin olive oil (VOO) using the drosophila wing-spot test. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7785-9	5.7	9
72	Discussion on the objective evaluation of virgin olive oil bitterness. <i>Food Research International</i> , 2009 , 42, 279-284	7	40
71	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> , 2009 , 57, 6189-98	5.7	42
70	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> , 2009 , 57, 3470-7	5.7	40

69	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, 3080-6	5-7	63
68	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, 1627-37	5-7	56
67	Lycopene formation in <i>Blakeslea trispora</i> . Chemical aspects of a bioprocess. <i>Trends in Food Science and Technology</i> , 2008 , 19, 363-371	15-3	32
66	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> , 2008 , 56, 2668-75	5-7	60
65	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> , 2008 , 56, 4482-90	5-7	26
64	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> , 2007 , 109, 3-10	3	19
63	<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> , 2007 , 87, 160-166	4-3	16
62	Changes in the catechin and epicatechin content of grape seeds on storage under different water activity (aw) conditions. <i>Food Chemistry</i> , 2007 , 105, 1504-1511	8.5	33
61	On the monitoring of carotenogenesis by <i>Blakeslea trispora</i> using HPLC. <i>Food Chemistry</i> , 2007 , 104, 439-444	8.5	8
60	Solid phase extraction in the analysis of squalene and tocopherols in olive oil. <i>Food Chemistry</i> , 2007 , 105, 675-680	8.5	72
59	Use of reference compounds in antioxidant activity assessment. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5452-60	5-7	105
58	Pheophytin degradation products as useful indices in the quality control of virgin olive oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2006 , 83, 371-375	1.8	13
57	Quality control and storage studies of virgin olive oil: Exploiting UV spectrophotometry potential. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 61-69	3	15
56	Crocin bleaching assay (CBA) in structure-radical scavenging activity studies of selected phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9347-56	5-7	46
55	Structure-DPPH* scavenging activity relationships: parallel study of catechol and guaiacol acid derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5763-8	5-7	61
54	Crocin bleaching assay step by step: observations and suggestions for an alternative validated protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1663-71	5-7	49
53	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> , 2006 , 54, 2575-81	5-7	40
52	Polar Phenolic Compounds 2006 ,		2

51	Olive Oil Quality 2006 ,		1
50	Olive Oil Composition 2006 ,		15
49	Near-infrared spectroscopy in saffron quality control: determination of chemical composition and geographical origin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9337-41	5.7	100
48	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, 607-15		53
47	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> , 2005 , 53, 295-9	5.7	54
46	Loss of stability of veiled (cloudy) virgin olive oils in storage. <i>Food Chemistry</i> , 2005 , 93, 377-383	8.5	68
45	Saffron Quality: Effect of Agricultural Practices, Processing and Storage 2004 , 209-260		12
44	Estimation of scavenging activity of phenolic compounds using the ABTS(*+) assay. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4669-74	5.7	237
43	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> , 2003 , 80, 451-458	1.8	53
42	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> , 2003 , 80, 459-466	1.8	30
41	Synthesis of two modified carotenoids and their behavior during light exposure. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 419-426	3	7
40	Proposed parameters for monitoring quality of virgin olive oil (Koroneiki cv). <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 403-409	3	45
39	Commonly used food antioxidants: a comparative study in dispersed systems. <i>Food Chemistry</i> , 2003 , 82, 403-407	8.5	53
38	Structure-antioxidant activity relationship of ferulic acid derivatives: effect of carbon side chain characteristic groups. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1874-9	5.7	139
37	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> , 2002 , 104, 340-346	3	52
36	Determination of squalene in olive oil using fractional crystallization for sample preparation. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 257-259	1.8	43
35	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> , 2002 , 79, 1191	1.8	104
34	Oxidative stability and minor constituents of virgin olive oil and cold-pressed rapeseed oil. <i>European Food Research and Technology</i> , 2002 , 214, 294-298	3.4	112

33	Do strong intramolecular hydrogen bonds persist in aqueous solution? Variable temperature gradient 1H, 1H-13C GE-HSQC and GE-HMBC NMR studies of flavonols and flavones in organic and aqueous mixtures. <i>Tetrahedron</i> , 2002 , 58, 7423-7429	2.4	53
32	Stability of virgin olive oil. 1. Autoxidation studies. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 716-21	5.7	155
31	Stability of virgin olive oil. 2. Photo-oxidation studies. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 722-7	5.7	112
30	Antioxidant activities and phenolic composition of extracts from Greek oregano, Greek sage, and summer savory. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5294-9	5.7	244
29	Biophenols in table olives. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3688-92	5.7	105
28	Ab initio and density functional theory studies for the explanation of the antioxidant activity of certain phenolic acids. <i>Lipids</i> , 2001 , 36, 181-90	1.6	79
27	Pigments in Greek virgin olive oils: occurrence and levels. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 640-647	4.3	89
26	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> , 2001 , 49, 2-8	5.7	49
25	Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices. <i>Food Chemistry</i> , 2000 , 71, 199-206	8.5	87
24	The Role of Volatile Compounds and Polyphenols in Olive Oil Sensory Quality 2000 , 393-458		33
23	alpha-tocopherol content of Greek virgin olive oils. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1770-5	5.7	118
22	On the role of squalene in olive oil stability. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4025-32	5.7	78
21	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> , 1998 , 46, 5132-5138	5.7	129
20	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> , 1998 , 46, 4185-4192	5.7	54
19	Kinetic Studies of Saffron (<i>Crocus sativus</i> L.) Quality Deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2890-2898	5.7	81
18	Gourmet olive oils: stability and consumer acceptability studies. <i>Food Research International</i> , 1997 , 30, 131-136	7	52
17	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> , 1997 , 74, 169-174	4.3	75
16	Phenolic Compounds in Virgin Olive Oils: Fractionation by Solid Phase Extraction and Antioxidant Activity Assessment 1997 , 74, 169		1

15	Evaluation of the colouring strength of saffron spice by UV-Vis spectrometry. <i>Food Chemistry</i> , 1996 , 57, 463-469	8.5	39
14	On the determination of minor phenolic acids of virgin olive oil by RP-HPLC. <i>Grasas Y Aceites</i> , 1996 , 47, 151-157	1.3	40
13	Contribution of Tocopherol to olive oil stability. <i>Food Chemistry</i> , 1995 , 52, 289-294	8.5	134
12	Influence of selected additives on the stability of saffron pigments in aqueous extracts. <i>Developments in Food Science</i> , 1995 , 881-894		5
11	Evaluation of oregano antioxidant activity in mackerel oil. <i>Food Research International</i> , 1995 , 28, 431-433		63
10	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> , 1993 , 62, 253-257	4.3	69
9	Stability of Saffron Pigments in Aqueous Extracts. <i>Journal of Food Science</i> , 1993 , 58, 1073-1075	3.4	71
8	Composition and antioxidant activity of essential oils from Oregano plants grown wild in Greece. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993 , 197, 20-23		159
7	Phenolic compounds and stability of virgin olive oil Part I. <i>Food Chemistry</i> , 1992 , 45, 141-144	8.5	161
6	Determination of phenolic compounds in virgin olive oil by reversed-phase HPLC with emphasis on UV detection. <i>Food Chemistry</i> , 1992 , 44, 53-60	8.5	92
5	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> , 1987 , 25, 251-258	8.5	33
4	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> , 1987 , 25, 227-239	8.5	72
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