

George Xanthopoulos

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

576
citations

759233

12
h-index

610901

24
g-index

26
all docs

26
docs citations

26
times ranked

572
citing authors

#	ARTICLE	IF	CITATIONS
1	Mass transport analysis in perforation-mediated modified atmosphere packaging of strawberries. <i>Journal of Food Engineering</i> , 2012, 111, 326-335.	5.2	66
2	Applicability of a single-layer drying model to predict the drying rate of whole figs. <i>Journal of Food Engineering</i> , 2007, 81, 553-559.	5.2	64
3	Satellite and Proximal Sensing to Estimate the Yield and Quality of Table Grapes. <i>Agriculture (Switzerland)</i> , 2018, 8, 94.	3.1	63
4	Apple Shape Detection Based on Geometric and Radiometric Features Using a LiDAR Laser Scanner. <i>Remote Sensing</i> , 2020, 12, 2481.	4.0	47
5	Modified atmosphere packaging storage of green bell peppers: Quality criteria. <i>Biosystems Engineering</i> , 2010, 106, 535-543.	4.3	45
6	Evaluation of Thin-Layer Models for Mushroom (<i>Agaricus bisporus</i>) Drying. <i>Drying Technology</i> , 2007, 25, 1471-1481.	3.1	40
7	The contribution of transpiration and respiration in water loss of perishable agricultural products: The case of pears. <i>Biosystems Engineering</i> , 2017, 158, 76-85.	4.3	40
8	Water Diffusivity and Drying Kinetics of Air Drying of Figs. <i>Drying Technology</i> , 2009, 27, 502-512.	3.1	36
9	Study of the drying behaviour in peeled and unpeeled whole figs. <i>Journal of Food Engineering</i> , 2010, 97, 419-424.	5.2	28
10	Modelling of transpiration rate of grape tomatoes. Semi-empirical and analytical approach. <i>Biosystems Engineering</i> , 2014, 124, 16-23.	4.3	25
11	Development of thermography methodology for early diagnosis of fungal infection in table grapes: The case of <i>Aspergillus carbonarius</i> . <i>Computers and Electronics in Agriculture</i> , 2019, 165, 104972.	7.7	21
12	EFFECT OF TEMPERATURE AND MODIFIED ATMOSPHERE PACKAGING ON STORAGE QUALITY OF FRESH CUT ROMAINE LETTUCE. <i>Journal of Food Quality</i> , 2010, 33, 317-336.	2.6	20
13	A moving boundary model for fruit isothermal drying and shrinkage: An optimization method for water diffusivity and peel resistance estimation. <i>Journal of Food Engineering</i> , 2019, 263, 299-310.	5.2	15
14	Numerical Simulation of Variable Water Diffusivity during Drying of Peeled and Unpeeled Tomato. <i>Journal of Food Science</i> , 2012, 77, E287-96.	3.1	13
15	Color and Mass Transfer Kinetics During Air Drying of Pretreated Oyster Mushrooms (<i>Pleurotus</i>)	3.1	10
16	Influence of Salting on Drying Kinetics and Water Diffusivity of Tomato Halves. <i>International Journal of Food Properties</i> , 2012, 15, 847-863.	3.0	9
17	Effects of soil ECa and LiDAR-derived leaf area on yield and fruit quality in apple production. <i>Biosystems Engineering</i> , 2022, 223, 182-199.	4.3	9
18	Estimation of Heat and Mass Transfer Coefficients During Air-Freezing of Cucumber. <i>International Journal of Food Properties</i> , 2012, 15, 221-235.	3.0	5

#	ARTICLE	IF	CITATIONS
19	Environmental Conditions Affecting Ochratoxin A during Solar Drying of Grapes: The Case of Tunnel and Open Air-Drying. <i>Toxins</i> , 2021, 13, 400.	3.4	5
20	Study of the Drying Rate and Colour Kinetics during Stepwise Air-Drying of Apricot Halves. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	4
21	In-situ detection of apple fruit using a 2D LiDAR laser scanner. , 2020, , .		3
22	The transpiration and respiration as mechanisms of water loss in cold storage of figs. <i>Food Research</i> , 2021, 5, 109-118.	0.8	3
23	Viability modelling of seeds and sensitivity analysis under fluctuating temperature and moisture content. <i>Journal of Stored Products Research</i> , 2020, 89, 101708.	2.6	2
24	Effect of air drying on quality characteristics and mass transfer kinetics of osmotically dehydrated sea buckthorn by stevia. <i>Food Research</i> , 2020, 4, 1140-1150.	0.8	2
25	Thermal and digital imaging information acquisition regarding the development of <i>Aspergillus flavus</i> in pistachios against <i>Aspergillus carbonarius</i> in table grapes. <i>Computers and Electronics in Agriculture</i> , 2022, 192, 106628.	7.7	1
26	Climatic indices as markers of table-grapes postharvest quality: A prediction exercise. <i>Smart Agricultural Technology</i> , 2022, 2, 100059.	5.4	0