George Xanthopoulos

List of Publications by Year in descending order

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	Thermal and digital imaging information acquisition regarding the development of Aspergillus flavus in pistachios against Aspergillus carbonarius in table grapes. Computers and Electronics in Agriculture, 2022, 192, 106628.	7.7	1
2	Effects of soil ECa and LiDAR-derived leaf area on yield and fruit quality in apple production. Biosystems Engineering, 2022, 223, 182-199.	4.3	9
3	Climatic indices as markers of table-grapes postharvest quality: A prediction exercise. Smart Agricultural Technology, 2022, 2, 100059.	5.4	0
4	Environmental Conditions Affecting Ochratoxin A during Solar Drying of Grapes: The Case of Tunnel and Open Air-Drying. Toxins, 2021, 13, 400.	3.4	5
5	The transpiration and respiration as mechanisms of water loss in cold storage of figs. Food Research, 2021, 5, 109-118.	0.8	3
6	Apple Shape Detection Based on Geometric and Radiometric Features Using a LiDAR Laser Scanner. Remote Sensing, 2020, 12, 2481.	4.0	47
7	Viability modelling of seeds and sensitivity analysis under fluctuating temperature and moisture content. Journal of Stored Products Research, 2020, 89, 101708.	2.6	2
8	Effect of air drying on quality characteristics and mass transfer kinetics of osmotically dehydrated sea buckthorn by stevia. Food Research, 2020, 4, 1140-1150.	0.8	2
9	In-situ detection of apple fruit using a 2D LiDAR laser scanner. , 2020, , .		3
10	A moving boundary model for fruit isothermal drying and shrinkage: An optimization method for water diffusivity and peel resistance estimation. Journal of Food Engineering, 2019, 263, 299-310.	5.2	15
11	Development of thermography methodology for early diagnosis of fungal infection in table grapes: The case of Aspergillus carbonarius. Computers and Electronics in Agriculture, 2019, 165, 104972.	7.7	21
12	Study of the Drying Rate and Colour Kinetics during Stepwise Air-Drying of Apricot Halves. International Journal of Food Engineering, 2019, 15, .	1.5	4
13	Satellite and Proximal Sensing to Estimate the Yield and Quality of Table Grapes. Agriculture (Switzerland), 2018, 8, 94.	3.1	63
14	The contribution of transpiration and respiration in water loss of perishable agricultural products: The case of pears. Biosystems Engineering, 2017, 158, 76-85.	4.3	40
15	Color and Mass Transfer Kinetics During Air Drying of Pretreated Oyster Mushrooms (<i>Pleurotus) Tj ETQq1 1 0.784314 rgBT /Overlo	3.1	10
16	Modelling of transpiration rate of grape tomatoes. Semi-empirical and analytical approach. Biosystems Engineering, 2014, 124, 16-23.	4.3	25
17	Estimation of Heat and Mass Transfer Coefficients During Air-Freezing of Cucumber. International Journal of Food Properties, 2012, 15, 221-235.	3.0	5
18	Numerical Simulation of Variable Water Diffusivity during Drying of Peeled and Unpeeled Tomato. Journal of Food Science, 2012, 77, E287-96.	3.1	13

#	Article	IF	Citations
19	Influence of Salting on Drying Kinetics and Water Diffusivity of Tomato Halves. International Journal of Food Properties, 2012, 15, 847-863.	3.0	9
20	Mass transport analysis in perforation-mediated modified atmosphere packaging of strawberries. Journal of Food Engineering, 2012, 111, 326-335.	5.2	66
21	Study of the drying behaviour in peeled and unpeeled whole figs. Journal of Food Engineering, 2010, 97, 419-424.	5.2	28
22	Modified atmosphere packaging storage of green bell peppers: Quality criteria. Biosystems Engineering, 2010, 106, 535-543.	4.3	45
23	EFFECT OF TEMPERATURE AND MODIFIED ATMOSPHERE PACKAGING ON STORAGE QUALITY OF FRESHâ€CUT ROMAINE LETTUCE. Journal of Food Quality, 2010, 33, 317-336.	2.6	20
24	Water Diffusivity and Drying Kinetics of Air Drying of Figs. Drying Technology, 2009, 27, 502-512.	3.1	36
25	Evaluation of Thin-Layer Models for Mushroom (Agaricus bisporus) Drying. Drying Technology, 2007, 25, 1471-1481.	3.1	40
26	Applicability of a single-layer drying model to predict the drying rate of whole figs. Journal of Food Engineering, 2007, 81, 553-559.	5.2	64