Anthia Matsakidou

List of Publications by Year
in descending order

17	515	858243 12	1051228 16
papers	citations	h-index	g-index

17	17	17	617
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Physicochemical and functional aspects of composite wheat-roasted chickpea flours in relation to dough rheology, bread quality and staling phenomena. Food Hydrocolloids, 2022, 124, 107322.	5.6	33
2	Potentiality of Tenebrio molitor larva-based ingredients for the food industry: A review. Trends in Food Science and Technology, 2022, 119, 495-507.	7.8	34
3	Structural characteristics and physicochemical properties of freeze-dried snail meat. LWT - Food Science and Technology, 2022, 155, 112980.	2.5	9
4	Edible land and sea snails as sources of protein and other important nutrients. , 2022, 2, .		0
5	Physicochemical properties of zein-based edible films and coatings for extending wheat bread shelf life. Food Hydrocolloids, 2022, 132, 107856.	5.6	23
6	Raw materials from snails for food preparation. Future Foods, 2021, 3, 100034.	2.4	21
7	Single Origin Coffee Aroma: From Optimized Flavor Protocols and Coffee Customization to Instrumental Volatile Characterization and Chemometrics. Molecules, 2021, 26, 4609.	1.7	30
8	Impact of Roasted Yellow Split Pea Flour on Dough Rheology and Quality of Fortified Wheat Breads. Foods, 2021, 10, 1832.	1.9	26
9	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. Talanta, 2020, 215, 120917.	2.9	4
10	Development of a dehydrated dressing-type emulsion with instant powder characteristics. Food Structure, 2019, 20, 100110.	2.3	7
11	Storage behavior of caseinate-based films incorporating maize germ oil bodies. Food Research International, 2019, 116, 1031-1040.	2.9	20
12	Composite gels structured by a gelatin protein matrix filled with oil bodies. Food Structure, 2017, 14, 46-51.	2.3	19
13	Optimization of water extraction of naturally emulsified oil from maize germ. LWT - Food Science and Technology, 2015, 63, 206-213.	2.5	10
14	Composition, properties and potential food applications of natural emulsions and cream materials based on oil bodies. RSC Advances, 2014, 4, 25067-25078.	1.7	92
15	Fe-based nanoparticles as tunable magnetic particle hyperthermia agents. Journal of Applied Physics, 2013, 114, .	1.1	52
16	Preparation and characterization of composite sodium caseinate edible films incorporating naturally emulsified oil bodies. Food Hydrocolloids, 2013, 30, 232-240.	5.6	53
17	Aroma and physical characteristics of cakes prepared by replacing margarine with extra virgin olive oil. LWT - Food Science and Technology, 2010, 43, 949-957.	2.5	82