Aristotelis Xenakis

List of Publications by Year
in descending order

76	1,941	201674 27	276875 41
papers	citations	h-index	g-index

76	76	76	2240
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent progress on nano-carriers fabrication for food applications with special reference to olive oil-based systems. Current Opinion in Food Science, 2022, 43, 146-154.	8.0	5
2	In Vitro Evaluation of Curcumin- and Quercetin-Loaded Nanoemulsions for Intranasal Administration: Effect of Surface Charge and Viscosity. Pharmaceutics, 2022, 14, 194.	4.5	11
3	Short-wave and near infrared Ï€-conjugated polymers hosted in a biocompatible microemulsion: a pioneering approach for photoacoustic contrast agents. Journal of Materials Chemistry B, 2022, , .	5.8	1
4	(Hydroxypropyl)methyl cellulose-chitosan film as a matrix for lipase immobilization: Operational and morphological study. Molecular Catalysis, 2022, 522, 112252.	2.0	4
5	Enzymatic modification of triglycerides in conventional and surfactant-free microemulsions and in olive oil. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 647, 129170.	4.7	2
6	Development and Evaluation of Liposomal Nanoparticles Incorporating Dimethoxycurcumin. In vitro Toxicity and Permeability Studies. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, , 129223.	4.7	3
7	Antioxidant Activity of Methyl Caffeateâ€Enriched Olive Oils: From Extra Virgin Olive Oil to Extra Virgin Olive Oilâ€Based Microemulsions. European Journal of Lipid Science and Technology, 2022, 124, .	1.5	2
8	Biological Evaluation of Oil-in-Water Microemulsions as Carriers of Benzothiophene Analogues for Dermal Applications. Biomimetics, 2021, 6, 10.	3.3	3
9	Microstructure and biopharmaceutical performances of curcumin-loaded low-energy nanoemulsions containing eucalyptol and pinene: Terpenesâ€™ role overcome penetration enhancement effect?. European Journal of Pharmaceutical Sciences, 2020, 142, 105135.	4.0	28
10	Curcumin-loaded low-energy nanoemulsions: Linking EPR spectroscopy-analysed microstructure and antioxidant potential with in vitro evaluated biological activity. Journal of Molecular Liquids, 2020, 301, 112479.	4.9	19
11	Structural Study of (Hydroxypropyl)Methyl Cellulose Microemulsion-Based Gels Used for Biocompatible Encapsulations. Nanomaterials, 2020, 10, 2204.	4.1	4
12	Development and Study of Nanoemulsions and Nanoemulsion-Based Hydrogels for the Encapsulation of Lipophilic Compounds. Nanomaterials, 2020, 10, 2464.	4.1	46
13	Nanocarriers for effective drug delivery. , 2020, , 315-341.		5
14	Development of a microemulsion for encapsulation and delivery of gallic acid. The role of chitosan. Colloids and Surfaces B: Biointerfaces, 2020, 190, 110974.	5.0	39
15	Î²-Cyclodextrin as carrier of novel antioxidants: A structural and efficacy study. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125262.	4.7	11
16	Encapsulation of food ingredients by microemulsions. , 2019, , 129-149.		3
17	Hydroxytyrosol encapsulated in biocompatible water-in-oil microemulsions: How the structure affects in vitro absorption. Colloids and Surfaces B: Biointerfaces, 2019, 184, 110482.	5.0	16
18	Reverse micelles as nano-carriers of nisin against foodborne pathogens. Part II: The case of essential oils. Food Chemistry, 2019, 278, 415-423.	8.2	31

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19	Food Soft Nano-Dispersions for Bioactive Delivery: General Concepts and Applications. , 2019, , 701-707.		0
20	Formulation and Structural Study of a Biocompatible Water-in-Oil Microemulsion as an Appropriate Enzyme Carrier: The Model Case of Horseradish Peroxidase. Langmuir, 2019, 35, 150-160.	3.5	17
21	Reverse micelles as nanocarriers of nisin against foodborne pathogens. Food Chemistry, 2018, 255, 97-103.	8.2	21
22	Encapsulation of carotenoids extracted from halophilic Archaea in oil-in-water (O/W) micro- and nano-emulsions. Colloids and Surfaces B: Biointerfaces, 2018, 161, 219-227.	5.0	62
23	Chitosan hydrogels: A new and simple matrix for lipase catalysed biosyntheses. Molecular Catalysis, 2018, 445, 206-212.	2.0	14
24	Biocompatible microemulsions for improved dermal delivery of sertaconazole nitrate: Phase behavior study and microstructure influence on drug biopharamaceutical properties. Journal of Molecular Liquids, 2018, 272, 746-758.	4.9	20
25	Addendum: Oil-in-Water Microemulsions as Hosts for Benzothiophene-Based Cytotoxic Compounds: An Effective Combination. Biomimetics 2018, 3, 13. Biomimetics, 2018, 3, 33.	3.3	1
26	Development of food grade O/W nanoemulsions as carriers of vitamin D for the fortification of emulsion based food matrices: A structural and activity study. Journal of Molecular Liquids, 2018, 268, 734-742.	4.9	95
27	Oil-In-Water Microemulsions as Hosts for Benzothiophene-Based Cytotoxic Compounds: An Effective Combination. Biomimetics, 2018, 3, 13.	3.3	6
28	Reverse Micelles As Antioxidant Carriers: An Experimental and Molecular Dynamics Study. Langmuir, 2017, 33, 5077-5085.	3.5	29
29	Drug nanocarriers for cancer chemotherapy based on microemulsions: The case of Vemurafenib analog PLX4720. Colloids and Surfaces B: Biointerfaces, 2017, 154, 350-356.	5.0	34
30	Oxidation Catalysis by Enzymes in Microemulsions. Catalysts, 2017, 7, 52.	3.5	23
31	Food grade water-in-oil microemulsions as replacement of oil phase to help process and stabilization of whipped cream. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 510, 69-76.	4.7	15
32	Water-in-oil microemulsions versus emulsions as carriers of hydroxytyrosol: an in vitro gastrointestinal lipolysis study using the pHstat technique. Food and Function, 2016, 7, 2258-2269.	4.6	25
33	Microemulsions as Potential Carriers of Nisin: Effect of Composition on Structure and Efficacy. Langmuir, 2016, 32, 8988-8998.	3.5	18
34	Nanoencapsulated Lecitase Ultra and Thermomyces lanuginosus Lipase, a Comparative Structural Study. Langmuir, 2016, 32, 6746-6756.	3.5	10
35	Microemulsion versus emulsion as effective carrier of hydroxytyrosol. Colloids and Surfaces B: Biointerfaces, 2016, 137, 146-151.	5.0	27
36	Enzymatic reactions in structured surfactant-free microemulsions. Current Opinion in Colloid and Interface Science, 2016, 22, 41-45.	7.4	39

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37	Determination of nicotine and cotinine in meconium from Greek neonates and correlation with birth weight and gestational age at birth. Chemosphere, 2015, 119, 1200-1207.	8.2	11
38	Formulation and characterization of food-grade microemulsions as carriers of natural phenolic antioxidants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 483, 130-136.	4.7	74
39	Biocompatible Colloidal Dispersions as Potential Formulations of Natural Pyrethrins: A Structural and Efficacy Study. Langmuir, 2015, 31, 5722-5730.	3.5	39
40	Microemulsion-Based Organogels as an Efficient Support for Lipase-Catalyzed Reactions under Continuous-Flow Conditions. Organic Process Research and Development, 2014, 18, 1372-1376.	2.7	9
41	Low shear-rate process to obtain transparent W/O fine emulsions as functional foods. Food Research International, 2014, 62, 533-540.	6.2	5
42	Biocolloids Based on Amphiphilic Block Copolymers as a Medium for Enzyme Encapsulation. Journal of Physical Chemistry B, 2014, 118, 9808-9816.	2.6	16
43	Chemo-enzymatic epoxidation catalyzed by C. antarctica lipase immobilized in microemulsion-based organogels. Journal of Molecular Catalysis B: Enzymatic, 2014, 107, 89-94.	1.8	16
44	Structure and Dynamics of Veiled Virgin Olive Oil: Influence of Production Conditions and Relation to its Antioxidant Capacity. Food Biophysics, 2013, 8, 112-121.	3.0	24
45	Biocompatible nanodispersions as delivery systems of food additives: A structural study. Food Research International, 2013, 54, 1448-1454.	6.2	27
46	Development and characterization of a digestion model based on olive oil microemulsions. European Journal of Lipid Science and Technology, 2013, 115, 601-611.	1.5	11
47	Biocatalytic Studies in Microemulsions and Related Systems. Statistical Science and Interdisciplinary Research, 2012, , 199-206.	0.0	0
48	Influence of Nanoreactor Environment and Substrate Location on the Activity of Horseradish Peroxidase in Olive Oil Based Water-in-Oil Microemulsions. Langmuir, 2011, 27, 2692-2700.	3.5	15
49	Characterization of cephalexin loaded nonionic microemulsions. Journal of Colloid and Interface Science, 2011, 361, 115-121.	9.4	41
50	Microemulsion-based organogels as matrices for lipase immobilization. Biotechnology Advances, 2010, 28, 395-406.	11.7	62
51	Immobilization and activity of Rhizomucor miehei lipase. Effect of the matrix properties prepared from nonionic fluorinated surfactants. Process Biochemistry, 2010, 45, 39-46.	3.7	7
52	Colloidal structures in natural oils. Current Opinion in Colloid and Interface Science, 2010, 15, 55-60.	7.4	69
53	Partial purification and characterization of peroxidase from olives (Olea europaea cv. Koroneiki). European Food Research and Technology, 2009, 228, 487-495.	3.3	21
54	Antioxidant Properties of Fruits and Vegetables Shots and Juices: An Electron Paramagnetic Resonance Study. Food Biophysics, 2008, 3, 48-53.	3.0	29

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55	Oxidation of oleuropein studied by EPR and spectrophotometry. European Journal of Lipid Science and Technology, 2008, 110, 149-157.	1.5	9
56	Biocompatible Microemulsions Based on Limonene:â€‰ Formulation, Structure, and Applications. Langmuir, 2008, 24, 3380-3386.	3.5	69
57	Lecithin Organogels Used as Bioactive Compounds Carriers. A Microdomain Properties Investigation. Langmuir, 2007, 23, 4438-4447.	3.5	49
58	Olive Oil Microemulsions:Â Enzymatic Activities and Structural Characteristics. Langmuir, 2007, 23, 2071-2077.	3.5	55
59	Effect of hydrogen bonding interactions on the release mechanism of felodipine from nanodispersions with polyvinylpyrrolidone. European Journal of Pharmaceutics and Biopharmaceutics, 2006, 63, 103-114.	4.3	132
60	Spectroscopic and catalytic studies of lipases in ternary hexaneâ€“1-propanolâ€“water surfactantless microemulsion systems. Colloids and Surfaces B: Biointerfaces, 2006, 47, 1-9.	5.0	29
61	Biocatalysis using lipase encapsulated in microemulsion-based organogels in supercritical carbon dioxide. Journal of Supercritical Fluids, 2006, 36, 182-193.	3.2	46
62	Antioxidant activity of polar extracts from olive oil and olive mill wastewaters: an EPR and photometric study. European Journal of Lipid Science and Technology, 2005, 107, 513-520.	1.5	13
63	Olive oil microemulsions as a biomimetic medium for enzymatic studies: Oxidation of oleuropein. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 335-340.	1.9	15
64	Lipase factor (LF) as a characterization parameter to explain the catalytic activity of crude lipases from Candida rugosa, free or immobilized in microemulsion-based organogels. Enzyme and Microbial Technology, 2004, 35, 277-283.	3.2	14
65	Activity and Stability Studies Of Mucor miehei Lipase Immobilized in Novel Microemulsion-based Organogels. Biocatalysis and Biotransformation, 2002, 20, 319-327.	2.0	28
66	A new homogeneous enzyme immunoassay for thyroxine using glycogen phosphorylase bâ€“thyroxine conjugates. Clinica Chimica Acta, 2001, 308, 99-106.	1.1	28
67	Homogeneous Enzyme Immunoassay for Triiodothyronine in Serum. Clinical Chemistry, 2001, 47, 569-574.	3.2	7
68	Virgin olive oil: Free radical production studied with spin-trapping electron paramagnetic resonance spectroscopy. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 1121-1125.	1.9	11
69	Biocatalysis using microemulsion-based polymer gels containing lipase. Journal of Molecular Catalysis B: Enzymatic, 1999, 6, 399-406.	1.8	42
70	Characterization of a 13-lipoxygenase from virgin olive oil and oil bodies of olive endosperms. Lipid - Fett, 1998, 100, 554-560.	0.4	42
71	Structural and Dynamic Properties of Lecithinâ€“Alcohol Based w/o Microemulsions: A Luminescence Quenching Study. Journal of Colloid and Interface Science, 1997, 194, 326-331.	9.4	17
72	Kinetic study of lipase catalyzed esterification reactions in water-in-oil microemulsions. Biotechnology and Bioengineering, 1993, 42, 931-937.	3.3	87

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73	Proteolytic activity in various water-in-oil microemulsions as related to the polarity of the reaction medium. Colloids and Surfaces B: Biointerfaces, 1993, 1, 295-303.	5.0	23
74	Electric percolation of enzyme-containing microemulsions. Langmuir, 1993, 9, 912-915.	3.5	18
75	Spin-label studies of glycogen phosphorylase hosted in microemulsion droplets. Biochemical and Biophysical Research Communications, 1987, 148, 1151-1157.	2.1	7
76	Use of microemulsions as liquid membranes. Improved kinetics of solute transfer at interfaces. Faraday Discussions of the Chemical Society, 1984, 77, 115.	2.2	35