

Anastasia Badeka

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.

58 papers	1,053 citations	19 h-index	31 g-index
60 ext. papers	1,294 ext. citations	4.1 avg, IF	4.79 L-index

#	Paper	IF	Citations
58	Effect of starter culture, probiotics, and flavor additives on physico-chemical, rheological, and sensory properties of cow and goat dessert yogurts. <i>European Food Research and Technology</i> , 2022 , 248, 1191	3.4	0
57	Documenting Greek Indigenous Germplasm of Cornelian Cherry (<i>Cornus mas</i> L.) for Sustainable Utilization: Molecular Authentication, Asexual Propagation, and Phytochemical Evaluation. <i>Plants</i> , 2022 , 11, 1345	4.5	3
56	Molecular Authentication, Phytochemical Evaluation and Asexual Propagation of Wild-Growing L. (Rosaceae) Genotypes of Northern Greece for Sustainable Exploitation.. <i>Plants</i> , 2021 , 10,	4.5	6
55	A targeted chemometric evaluation of the volatile compounds of <i>Quercus ilex</i> honey in relation to its provenance. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112588	5.4	0
54	Characterization of Artisanal Spontaneous Sourdough Wheat Bread from Central Greece: Evaluation of Physico-Chemical, Microbiological, and Sensory Properties in Relation to Conventional Yeast Leavened Wheat Bread. <i>Foods</i> , 2021 , 10,	4.9	4
53	Quality characteristics of Koroneiki olive oil from Zakynthos island (Greece) and differentiation depending on the altitude level. <i>European Food Research and Technology</i> , 2021 , 247, 1235-1248	3.4	6
52	Recent Developments in Seafood Packaging Technologies. <i>Foods</i> , 2021 , 10,	4.9	6
51	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds () under Normal and Accelerated Storage Conditions. <i>Foods</i> , 2021 , 10,	4.9	4
50	Aroma identification of Greek bee pollen using HS-SPME/GCMS. <i>European Food Research and Technology</i> , 2021 , 247, 1781-1789	3.4	3
49	New insights into the typification of Hellenic monofloral honeys using selected physico-chemical and bio-chemical indicators coupled with z score analysis and chemometric models. <i>European Food Research and Technology</i> , 2021 , 247, 169-182	3.4	1
48	Innovative Seafood Preservation Technologies: Recent Developments. <i>Animals</i> , 2021 , 11,	3.1	14
47	Determination of six underivatized biogenic amines by LC-MS/MS and study of biogenic amine production during trout () storage in ice. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021 , 38, 476-487	3.2	3
46	Shelf life evaluation of fresh chicken burgers based on the combination of chitosan dip and vacuum packaging under refrigerated storage. <i>Journal of Food Science and Technology</i> , 2021 , 58, 870-883	3.3	5
45	Potential Use of Prickly Pear Juice Prepared from Shelf-Grown Cultivars as an Authentic and Nutritional Fruit Supplement 2021 , 577-593		
44	Physicochemical parameters and volatile compounds of herbal teas as indicators of products brand name using chemometrics. <i>European Food Research and Technology</i> , 2021 , 247, 961-974	3.4	1
43	Palynological, physicochemical, biochemical and aroma fingerprints of two rare honey types. <i>European Food Research and Technology</i> , 2020 , 246, 1725-1739	3.4	4
42	Quality and origin characterisation of Portuguese, Greek, Oceanian, and Asian honey, based on poly-parametric analysis hand in hand with dimension reduction and classification techniques. <i>European Food Research and Technology</i> , 2020 , 246, 987-1006	3.4	7

41	Prickly Pear Seed Oil by Shelf-Grown Cactus Fruits: Waste or Maste?. <i>Processes</i> , 2020 , 8, 132	2.9	19
40	Possible complementary packaging label in honey based on the correlations of antioxidant activity, total phenolic content, and effective acidity, in light of the F.O.P. index using mathematical modelling. <i>European Food Research and Technology</i> , 2020 , 246, 1307-1316	3.4	3
39	Varietal classification of red wine samples from four native Greek grape varieties based on volatile compound analysis, color parameters and phenolic composition. <i>European Food Research and Technology</i> , 2020 , 246, 41-53	3.4	9
38	A decisive strategy for monofloral honey authentication using analysis of volatile compounds and pattern recognition techniques. <i>Microchemical Journal</i> , 2020 , 152, 104263	4.8	16
37	¹³ C NMR Dataset Qualitative Analysis of Grecian Wines. <i>Data</i> , 2020 , 5, 78	2.3	0
36	Physico-chemical parameters complemented with aroma compounds fired up the varietal discrimination of wine using statistics. <i>European Food Research and Technology</i> , 2020 , 246, 2233-2248	3.4	3
35	The Application of Chemometrics to Volatile Compound Analysis for the Recognition of Specific Markers for Cultivar Differentiation of Greek Virgin Olive Oil Samples. <i>Foods</i> , 2020 , 9,	4.9	4
34	Physicochemical, Spectroscopic, and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of the Geographical Origin of Greek Graviera Cheeses. <i>Molecules</i> , 2020 , 25,	4.8	1
33	C NMR-Based Chemical Fingerprint for the Varietal and Geographical Discrimination of Wines. <i>Foods</i> , 2020 , 9,	4.9	8
32	In search of the EC60: the case study of bee pollen, Quercus ilex honey, and saffron. <i>European Food Research and Technology</i> , 2020 , 246, 2451-2459	3.4	
31	Palynological, physico-chemical and bioactivity parameters determination, of a less common Greek honeydew honey: Dryomelo. <i>Food Control</i> , 2020 , 109, 106940	6.2	23
30	Physicochemical, Spectroscopic and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of Four Sweet Cherry Cultivars Grown in Northern Greece. <i>Foods</i> , 2019 , 8,	4.9	2
29	Rapid screening of olive oil cultivar differentiation based on selected physicochemical parameters, pigment content and fatty acid composition using advanced chemometrics. <i>European Food Research and Technology</i> , 2019 , 245, 2027-2038	3.4	8
28	Two-Way Characterization of Beekeepers' Honey According to Botanical Origin on the Basis of Mineral Content Analysis Using ICP-OES Implemented with Multiple Chemometric Tools. <i>Foods</i> , 2019 , 8,	4.9	9
27	Combined effect of light salting and vacuum packaging on the microbiological, chemical, and sensory attributes of mullet fillets (<i>Mugil cephalus</i>) during refrigerated and frozen/refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14009	2.1	5
26	Nutritional aspects and botanical origin recognition of Mediterranean honeys based on the Mineral imprint. With the application of supervised and non-supervised statistical techniques. <i>European Food Research and Technology</i> , 2019 , 245, 1939-1949	3.4	13
25	Valorization of Prickly Pear Juice Geographical Origin Based on Mineral and Volatile Compound Contents Using LDA. <i>Foods</i> , 2019 , 8,	4.9	11
24	The Honey Volatile Code: A Collective Study and Extended Version. <i>Foods</i> , 2019 , 8,	4.9	4

23	Characterization and differentiation of sheep's milk from Greek breeds based on physicochemical parameters, fatty acid composition and volatile profile. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3935-3942	4.3	7
22	Inhibitory activity of propolis against <i>Listeria monocytogenes</i> in milk stored under refrigeration. <i>Food Microbiology</i> , 2018 , 73, 168-176	6	25
21	Characterization and differentiation of botanical and geographical origin of selected popular sweet cherry cultivars grown in Greece. <i>Journal of Food Composition and Analysis</i> , 2018 , 72, 48-56	4.1	14
20	Characterization of Eucalyptus, Chestnut and Heather Honeys from Portugal Using Multi-Parameter Analysis and Chemo-Calculus. <i>Foods</i> , 2018 , 7,	4.9	24
19	Differentiation of Fresh Greek Orange Juice of the Merlin Cultivar According to Geographical Origin Based on the Combination of Organic Acid and Sugar Content as well as Physicochemical Parameters Using Chemometrics. <i>Food Analytical Methods</i> , 2017 , 10, 2217-2228	3.4	17
18	Geographical Differentiation of Greek Extra Virgin Olive Oil from Late-Harvested Koroneiki Cultivar Fruits. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1373-1384	1.8	22
17	Flow through Fluorescence Detection of Phosphate in Human Saliva Based on Sensitized Turn-On Photoluminescence of CdS Quantum Dots. <i>Analytical Letters</i> , 2016 , 49, 618-626	2.2	4
16	Differentiation of Greek extra virgin olive oils according to cultivar based on volatile compound analysis and fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 849-861		34
15	Characterization and Classification of Extra Virgin Olive Oil from Five Less Well-Known Greek Olive Cultivars. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 837-848	1.8	16
14	Monitoring the oxidative stability and volatiles in blanched, roasted and fried almonds under normal and accelerated storage conditions by DSC, thermogravimetric analysis and ATR-FTIR. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1199-1213	3	33
13	Characterization of four popular sweet cherry cultivars grown in Greece by volatile compound and physicochemical data analysis and sensory evaluation. <i>Molecules</i> , 2015 , 20, 1922-40	4.8	32
12	Effect of packaging material on enological parameters and volatile compounds of dry white wine. <i>Food Chemistry</i> , 2014 , 152, 331-9	8.5	22
11	Differentiation of Greek Thyme Honeys According to Geographical Origin Based on the Combination of Phenolic Compounds and Conventional Quality Parameters Using Chemometrics. <i>Food Analytical Methods</i> , 2014 , 7, 2113-2121	3.4	25
10	Characterisation and classification of Greek pine honeys according to their geographical origin based on volatiles, physicochemical parameters and chemometrics. <i>Food Chemistry</i> , 2014 , 146, 548-57	8.5	102
9	Botanical discrimination of Greek unifloral honeys with physico-chemical and chemometric analyses. <i>Food Chemistry</i> , 2014 , 165, 181-90	8.5	68
8	Classification of Western Greek virgin olive oils according to geographical origin based on chromatographic, spectroscopic, conventional and chemometric analyses. <i>Food Research International</i> , 2013 , 54, 1950-1958	7	48
7	Characterization and classification of Western Greek olive oils according to cultivar and geographical origin based on volatile compounds. <i>Journal of Chromatography A</i> , 2011 , 1218, 7534-42	4.5	67
6	Volatile compounds from the fruiting bodies of three <i>Hygrophorus</i> mushroom species from Northern Greece. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 854-859	3.8	20

5	Combined effect of irradiation and modified atmosphere packaging on shelf-life extension of chicken breast meat: microbiological, chemical and sensory changes. <i>European Food Research and Technology</i> , 2008 , 226, 877-888	3-4	64
4	Evaluation of polyethylene terephthalate as a packaging material for premium quality whole pasteurized milk in Greece. <i>European Food Research and Technology</i> , 2006 , 223, 711-718	3-4	10
3	Evaluation of polyethylene terephthalate as a packaging material for premium quality whole pasteurized milk in Greece. <i>European Food Research and Technology</i> , 2006 , 224, 237-247	3-4	26
2	Effect of gutting on microbiological, chemical, and sensory properties of aquacultured sea bass (<i>Dicentrarchus labrax</i>) stored in ice. <i>Food Microbiology</i> , 2003 , 20, 411-420	6	144
1	Physicochemical and mechanical properties of experimental coextruded food-packaging films containing a buried layer of recycled low-density polyethylene. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 2426-31	5-7	24