

Ioannis Mourtzinos

List of Publications by Year in descending order

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Version: 2024-02-01

68
papers

2,531
citations

218381

26
h-index

205818

48
g-index

68
all docs

68
docs citations

68
times ranked

3206
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent insights in flavor-enhancers: Definition, mechanism of action, taste-enhancing ingredients, analytical techniques and the potential of utilization. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 9036-9052.	5.4	13
2	Sensory analysis, volatile profiles and antimicrobial properties of <i>Origanum vulgare</i> L. essential oils. <i>Flavour and Fragrance Journal</i> , 2022, 37, 43-51.	1.2	12
3	A Rapid GC-FID Method for the Determination of Fatty Acids in Walnut Oils and Their Use as Markers in Authenticity Studies. <i>Food Analytical Methods</i> , 2022, 15, 761-771.	1.3	4
4	Amelioration of growth, nutritional value, and microbial load of <i>Tenebrio molitor</i> (Coleoptera:) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 248, 727-739.	1.6	8
5	Recovery of phenolic compounds from spent coffee grounds through optimized extraction processes. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 25, 100592.	1.6	17
6	The role of guar gum on sensory perception, on food function, and on the development of dysphagia supplements – A review. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100053.	1.6	15
7	Dietary Inflammatory Index score and prodromal Parkinson's disease incidence: The HELIAD study. <i>Journal of Nutritional Biochemistry</i> , 2022, 105, 108994.	1.9	6
8	Multielemental Inductively Coupled Plasma – Optical Emission Spectrometric (ICP-OES) Method for the Determination of Nutrient and Toxic Elements in Wild Mushrooms Coupled to Unsupervised and Supervised Chemometric Tools for Their Classification by Species. <i>Analytical Letters</i> , 2022, 55, 2108-2123.	1.0	6
9	Stability of natural food colorants derived from onion leaf wastes. <i>Food Chemistry</i> , 2022, 386, 132750.	4.2	3
10	Green Extraction Technology of Polyphenols from Food By-Products. <i>Foods</i> , 2022, 11, 1109.	1.9	2
11	Cereal-Based 3D Printed Dosage Forms for Drug Administration During Breakfast in Pediatric Patients within a Hospital Setting. <i>Journal of Pharmaceutical Sciences</i> , 2022, 111, 2562-2570.	1.6	14
12	Headspace Solid-Phase Microextraction Followed by Gas Chromatography-Mass Spectrometry as a Powerful Analytical Tool for the Discrimination of Truffle Species According to Their Volatiles. <i>Frontiers in Nutrition</i> , 2022, 9, 856250.	1.6	5
13	Dietary Supplementation with Pomegranate and Onion Aqueous and Cyclodextrin Encapsulated Extracts Affects Broiler Performance Parameters, Welfare and Meat Characteristics. <i>Poultry</i> , 2022, 1, 74-93.	0.5	13
14	Nanoemulsions of oregano essential oil and green extracts: Characterization and application in whey cheese. <i>Food Control</i> , 2022, 141, 109190.	2.8	13
15	Synergistic antifungal activity and substitution of sorbate with cyclodextrin-based aqueous extracts of propolis bioactives. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15145.	0.9	1
16	Elaboration of novel and comprehensive protocols toward determination of textural properties and other sensorial attributes of canning peach fruit. <i>Journal of Texture Studies</i> , 2021, 52, 228-239.	1.1	6
17	A New Controlled Release System for Propolis Polyphenols and Its Biochemical Activity for Skin Applications. <i>Plants</i> , 2021, 10, 420.	1.6	10
18	Cover Image, Volume 52, Issue 2. <i>Journal of Texture Studies</i> , 2021, 52, .	1.1	0

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19	Effects of Cornus and Its Mixture with Oregano and Thyme Essential Oils on Dairy Sheep Performance and Milk, Yoghurt and Cheese Quality under Heat Stress. <i>Animals</i> , 2021, 11, 1063.	1.0	12
20	Physical Properties of Chitosan Films Containing Pomegranate Peel Extracts Obtained by Deep Eutectic Solvents. <i>Foods</i> , 2021, 10, 1262.	1.9	19
21	Rapid Assessment of Anthocyanins Content of Onion Waste through Visible-Near-Short-Wave and Mid-Infrared Spectroscopy Combined with Machine Learning Techniques. <i>Sustainability</i> , 2021, 13, 6588.	1.6	2
22	Innovative Delivery Systems Loaded with Plant Bioactive Ingredients: Formulation Approaches and Applications. <i>Plants</i> , 2021, 10, 1238.	1.6	30
23	Recent applications of grapes and their derivatives in dairy products. <i>Trends in Food Science and Technology</i> , 2021, 114, 696-711.	7.8	31
24	Potential of pomegranate peel extract as a natural additive in foods. <i>Trends in Food Science and Technology</i> , 2021, 115, 380-390.	7.8	58
25	The effect of genotype and storage on compositional, sensorial and textural attributes of canned fruit from commercially important non-melting peach cultivars. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104080.	1.9	4
26	Recent advances in plant essential oils and extracts: Delivery systems and potential uses as preservatives and antioxidants in cheese. <i>Trends in Food Science and Technology</i> , 2021, 116, 264-278.	7.8	41
27	Physicochemical properties of human breast milk during the second year of lactation. <i>Current Research in Food Science</i> , 2021, 4, 565-576.	2.7	7
28	Diet Inflammatory Index and Dementia Incidence. <i>Neurology</i> , 2021, 97, .	1.5	39
29	Stability of pomegranate peel polyphenols encapsulated in orange juice industry by-product and their incorporation in cookies. <i>Food Chemistry</i> , 2020, 310, 125849.	4.2	93
30	Green Extracts from Coffee Pulp and Their Application in the Development of Innovative Brews. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6982.	1.3	19
31	Ocular Co-Delivery of Timolol and Brimonidine from a Self-Assembling Peptide Hydrogel for the Treatment of Glaucoma: In Vitro and Ex Vivo Evaluation. <i>Pharmaceuticals</i> , 2020, 13, 126.	1.7	19
32	Pediatric-friendly chocolate-based dosage forms for the oral administration of both hydrophilic and lipophilic drugs fabricated with extrusion-based 3D printing. <i>European Journal of Pharmaceutical Sciences</i> , 2020, 147, 105291.	1.9	91
33	Whey proteins: Musings on denaturation, aggregate formation and gelation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3793-3806.	5.4	42
34	Whole Genome Sequencing and Root Colonization Studies Reveal Novel Insights in the Biocontrol Potential and Growth Promotion by <i>Bacillus subtilis</i> MBI 600 on Cucumber. <i>Frontiers in Microbiology</i> , 2020, 11, 600393.	1.5	41
35	Development of low fat: Low salt processed meat products. <i>Journal on Processing and Energy in Agriculture</i> , 2020, 24, 89-94.	0.3	1
36	A natural approach in food preservation: Propolis extract as sorbate alternative in non-carbonated beverage. <i>Food Chemistry</i> , 2019, 298, 125080.	4.2	27

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37	Comparison of qualitative characteristics of propolis extracts using different purification methods. <i>Journal of Apicultural Research</i> , 2019, 58, 792-799.	0.7	8
38	Photometric Analysis of Propolis from the Island of Samothraki, Greece. The Discovery of Red Propolis. <i>Chemistry and Biodiversity</i> , 2019, 16, e1900146.	1.0	7
39	Polyphenols in Agricultural Byproducts and Food Waste. , 2019, , 23-44.		32
40	Factors affecting migration kinetics from a generic epoxy-phenolic food can coating system. <i>Food Research International</i> , 2018, 106, 183-192.	2.9	20
41	Microrheology and microstructure of water-in-water emulsions containing sodium caseinate and locust bean gum. <i>Food and Function</i> , 2018, 9, 2840-2852.	2.1	14
42	Incorporation of 2-hydroxypropyl β -cyclodextrin in a biomolecule-based low-transition temperature mixture (LTTM) boosts efficiency of polyphenol extraction from <i>Moringa oleifera</i> Lam leaves. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2018, 9, 62-69.	0.9	10
43	A Green Extraction Process to Recover Polyphenols from Byproducts of Hemp Oil Processing. <i>Recycling</i> , 2018, 3, 15.	2.3	16
44	Natural food colorants derived from onion wastes: Application in a yoghurt product. <i>Electrophoresis</i> , 2018, 39, 1975-1983.	1.3	45
45	Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: Application in a model yogurt system. <i>Journal of Functional Foods</i> , 2017, 33, 386-395.	1.6	36
46	Effect of heat, pH, ultrasonication and ethanol on the denaturation of whey protein isolate using a newly developed approach in the analysis of difference-UV spectra. <i>Food Chemistry</i> , 2017, 232, 425-433.	4.2	56
47	Green extraction of polyphenols from whole pomegranate fruit using cyclodextrins. <i>Food Chemistry</i> , 2017, 214, 61-66.	4.2	60
48	Studying the denaturation of bovine serum albumin by a novel approach of difference-UV analysis. <i>Food Chemistry</i> , 2017, 215, 235-244.	4.2	27
49	Food Fraud. , 2016, , 35-42.		3
50	Optimization of a Green Extraction/Inclusion Complex Formation Process to Recover Antioxidant Polyphenols from Oak Acorn Husks (<i>Quercus Robur</i>) Using Aqueous 2-Hydroxypropyl- β -Cyclodextrin/Glycerol Mixtures. <i>Environments - MDPI</i> , 2016, 3, 3.	1.5	17
51	Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. <i>Journal of Food Science and Technology</i> , 2016, 53, 3939-3947.	1.4	47
52	Optimization of polyphenol extraction from red grape pomace using aqueous glycerol/tartaric acid mixtures and response surface methodology. <i>Preparative Biochemistry and Biotechnology</i> , 2016, 46, 176-182.	1.0	27
53	Optimisation of organic solvent-free polyphenol extraction from <i>Hypericum triquetrifolium</i> Turra using Box-Behnken experimental design and kinetics. <i>International Journal of Industrial Chemistry</i> , 2015, 6, 85-92.	3.1	31
54	Structure development and acidification kinetics in fermented milk containing oat β -glucan, a yogurt culture and a probiotic strain. <i>Food Hydrocolloids</i> , 2014, 39, 204-214.	5.6	79

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55	Biopolymer composites for engineering food structures to control product functionality. <i>Food Structure</i> , 2014, 1, 39-54.	2.3	54
56	Complex Coacervation as a Novel Microencapsulation Technique to Improve Viability of Probiotics Under Different Stresses. <i>Food and Bioprocess Technology</i> , 2014, 7, 2767-2781.	2.6	106
57	Using particle tracking to probe the local dynamics of barley β -glucan solutions upon gelation. <i>Journal of Colloid and Interface Science</i> , 2012, 375, 50-59.	5.0	37
58	Encapsulation of <i>Melissa Officinalis</i> leaf's active compounds in β -cyclodextrin and modified starch. <i>Procedia Food Science</i> , 2011, 1, 1679-1685.	0.6	8
59	On the kinetics of acid sodium caseinate gelation using particle tracking to probe the microrheology. <i>Journal of Colloid and Interface Science</i> , 2010, 345, 278-285.	5.0	52
60	Chemical composition, antioxidant activity and antimicrobial properties of propolis extracts from Greece and Cyprus. <i>Food Chemistry</i> , 2009, 116, 452-461.	4.2	264
61	Thermal oxidation of vanillin affects its antioxidant and antimicrobial properties. <i>Food Chemistry</i> , 2009, 114, 791-797.	4.2	97
62	Encapsulation of complex extracts in β -cyclodextrin: An application to propolis ethanolic extract. <i>Journal of Microencapsulation</i> , 2009, 26, 603-613.	1.2	54
63	Encapsulation of Nutraceutical Monoterpenes in β -Cyclodextrin and Modified Starch. <i>Journal of Food Science</i> , 2008, 73, S89-94.	1.5	103
64	Thermal Stability of Anthocyanin Extract of <i>Hibiscus sabdariffa</i> L. in the Presence of β -Cyclodextrin. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10303-10310.	2.4	88
65	Encapsulation of Olive Leaf Extract in β -Cyclodextrin. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8088-8094.	2.4	127
66	Study of the solubility, antioxidant activity and structure of inclusion complex of vanillin with β -cyclodextrin. <i>Food Chemistry</i> , 2007, 101, 652-658.	4.2	244
67	Protein interactions in comminuted meat gels containing emulsified corn oil. <i>Food Chemistry</i> , 2005, 90, 699-704.	4.2	19
68	Bicyclo[3.1.0]hexanes from sugar-derived diazo compounds and iodonium ylides. Diastereocontrol and synthetic applications. <i>Tetrahedron</i> , 2002, 58, 8043-8053.	1.0	19