

Petros A. Tarantilis

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5197551/publications.pdf>

Version: 2024-02-01

154
papers

8,019
citations

41344

49
h-index

54911

84
g-index

158
all docs

158
docs citations

158
times ranked

9361
citing authors

#	ARTICLE	IF	CITATIONS
1	Milk β -lactoglobulin complexes with tea polyphenols. <i>Food Chemistry</i> , 2011, 127, 1046-1055.	8.2	398
2	Resveratrol, Genistein, and Curcumin Bind Bovine Serum Albumin. <i>Journal of Physical Chemistry B</i> , 2010, 114, 3348-3354.	2.6	356
3	Determination of saffron (<i>Crocus sativus</i> L.) components in crude plant extract using high-performance liquid chromatography-UV-visible photodiode-array detection-mass spectrometry. <i>Journal of Chromatography A</i> , 1995, 699, 107-118.	3.7	316
4	Antioxidant activity in meat treated with oregano and sage essential oils. <i>Food Chemistry</i> , 2008, 106, 1188-1194.	8.2	282
5	Comparison of distillation and ultrasound-assisted extraction methods for the isolation of sensitive aroma compounds from garlic (<i>Allium sativum</i>). <i>Ultrasonics Sonochemistry</i> , 2006, 13, 54-60.	8.2	223
6	Crocetin, Dimethylcrocetin, and Safranal Bind Human Serum Albumin: Stability and Antioxidative Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 970-977.	5.2	175
7	Ultrasound-assisted extraction of volatile compounds from citrus flowers and citrus honey. <i>Food Chemistry</i> , 2003, 82, 575-582.	8.2	174
8	Isolation and Identification of the Aroma Components from Saffron (<i>Crocus sativus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 459-462.	5.2	169
9	Antioxidant flavonoids bind human serum albumin. <i>Journal of Molecular Structure</i> , 2006, 798, 69-74.	3.6	152
10	Total phenolic content, antioxidant activity and toxicity of aqueous extracts from selected Greek medicinal and aromatic plants. <i>Industrial Crops and Products</i> , 2014, 53, 46-54.	5.2	150
11	Qualitative Determination of Volatile Compounds and Quantitative Evaluation of Safranal and 4-Hydroxy-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde (HTCC) in Greek Saffron. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4515-4521.	5.2	147
12	Separation of picrocrocin, cis-trans-crocins and safranal of saffron using high-performance liquid chromatography with photodiode-array detection. <i>Journal of Chromatography A</i> , 1994, 664, 55-61.	3.7	145
13	Improvement of biodiesel production based on the application of ultrasound: Monitoring of the procedure by FTIR spectroscopy. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 53-57.	1.9	139
14	Effects of the active constituents of <i>Crocus sativus</i> L., crocins, in an animal model of anxiety. <i>Phytomedicine</i> , 2008, 15, 1135-1139.	5.3	127
15	Effects of the active constituents of <i>Crocus sativus</i> L., crocins on recognition and spatial rats' memory. <i>Behavioural Brain Research</i> , 2007, 183, 141-146.	2.2	126
16	Botanical discrimination and classification of honey samples applying gas chromatography/mass spectrometry fingerprinting of headspace volatile compounds. <i>Food Chemistry</i> , 2010, 121, 856-862.	8.2	126
17	Aroma investigation of unifloral Greek citrus honey using solid-phase microextraction coupled to gas chromatographic-mass spectrometric analysis. <i>Food Chemistry</i> , 2007, 100, 396-404.	8.2	119
18	Comparison of the Volatile Composition in Thyme Honeys from Several Origins in Greece. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8152-8157.	5.2	114

#	ARTICLE	IF	CITATIONS
19	Rapid qualitative and quantitative detection of beef fillets spoilage based on Fourier transform infrared spectroscopy data and artificial neural networks. <i>Sensors and Actuators B: Chemical</i> , 2010, 145, 146-154.	7.8	109
20	Determination of the degree of esterification of pectinates with decyl and benzyl ester groups by diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method. <i>Carbohydrate Polymers</i> , 2004, 56, 465-469.	10.2	105
21	Kenaf xylan – A source of biologically active acidic oligosaccharides. <i>Carbohydrate Polymers</i> , 2006, 66, 126-134.	10.2	105
22	Novel application and industrial exploitation of winery by-products. <i>Bioresources and Bioprocessing</i> , 2018, 5, .	4.2	105
23	DNA Interaction with Naturally Occurring Antioxidant Flavonoids Quercetin, Kaempferol, and Delphinidin. <i>Journal of Biomolecular Structure and Dynamics</i> , 2005, 22, 719-724.	3.5	104
24	Characterization of Essential Oils from Lamiaceae Species by Fourier Transform Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5503-5507.	5.2	103
25	Chemical composition of the essential oil from leaves of <i>Lippia citriodora</i> H.B.K. (Verbenaceae) at two developmental stages. <i>Biochemical Systematics and Ecology</i> , 2007, 35, 831-837.	1.3	97
26	Differentiation of Greek red wines on the basis of grape variety using attenuated total reflectance Fourier transform infrared spectroscopy. <i>Food Chemistry</i> , 2008, 111, 192-196.	8.2	96
27	Comparison of classical and ultrasound-assisted isolation procedures of cellulose from kenaf (<i>Hibiscus cannabinus</i> L.) and eucalyptus (<i>Eucalyptus rodustrus</i> Sm.). <i>Ultrasonics Sonochemistry</i> , 2002, 9, 19-23.	8.2	91
28	An Overview of DNA and RNA Bindings to Antioxidant Flavonoids. <i>Cell Biochemistry and Biophysics</i> , 2007, 49, 29-36.	1.8	91
29	Effects of the active constituents of <i>Crocus Sativus</i> L., crocins, in an animal model of obsessive-compulsive disorder. <i>Neuroscience Letters</i> , 2012, 528, 27-30.	2.1	90
30	Polyphenol composition and antioxidant and metal chelating activities of the solid residues from the essential oil industry. <i>Industrial Crops and Products</i> , 2013, 49, 150-159.	5.2	89
31	Determination of Saffron Quality by High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8068-8074.	5.2	89
32	New Method for Pollen Identification by FT-IR Spectroscopy. <i>Applied Spectroscopy</i> , 2003, 57, 23-27.	2.2	88
33	Evaluation of four isolation techniques for honey aroma compounds. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 91-97.	3.5	85
34	FT-IR, FT-Raman spectroscopic study of carotenoids from saffron (<i>Crocus sativus</i> L.) and some derivatives. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 1998, 54, 651-657.	3.9	82
35	An overview of structural features of DNA and RNA complexes with saffron compounds: Models and antioxidant activity. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2009, 95, 204-212.	3.8	78
36	Sudan dyes in adulterated saffron (<i>Crocus sativus</i> L.): Identification and quantification by ¹ H NMR. <i>Food Chemistry</i> , 2017, 217, 418-424.	8.2	74

#	ARTICLE	IF	CITATIONS
37	Worldwide market screening of saffron volatile composition. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1950-1954.	3.5	71
38	Effects of heavy metals on plant-associated rhizobacteria: Comparison of endophytic and non-endophytic strains of <i>Azospirillum brasilense</i> . <i>Journal of Trace Elements in Medicine and Biology</i> , 2005, 19, 91-95.	3.0	70
39	Changes in saffron volatile profile according to its storage time. <i>Food Research International</i> , 2010, 43, 1329-1334.	6.2	70
40	Comparative evaluation of an ISO 3632 method and an HPLC-DAD method for safranal quantity determination in saffron. <i>Food Chemistry</i> , 2017, 221, 838-843.	8.2	70
41	Variability in essential oil content and composition of <i>Origanum hirtum</i> L., <i>Origanum onites</i> L., <i>Coridothymus capitatus</i> (L.) and <i>Satureja thymbra</i> L. populations from the Greek island Ikaria. <i>Industrial Crops and Products</i> , 2011, 33, 236-241.	5.2	66
42	Probing the binding sites of resveratrol, genistein, and curcumin with milk β -lactoglobulin. <i>Journal of Biomolecular Structure and Dynamics</i> , 2013, 31, 1455-1466.	3.5	66
43	Review on the loading efficacy of dietary tea polyphenols with milk proteins. <i>Food Hydrocolloids</i> , 2018, 77, 322-328.	10.7	65
44	DNA Interaction with Saffron's Secondary Metabolites Safranal, Crocetin, and Dimethylcrocetin. <i>DNA and Cell Biology</i> , 2007, 26, 63-70.	1.9	63
45	Rapid determination of safranal in the quality control of saffron spice (<i>Crocus sativus</i> L.). <i>Food Chemistry</i> , 2011, 127, 369-373.	8.2	63
46	Antioxidant Properties of <i>Crocus Sativus</i> L. and Its Constituents and Relevance to Neurodegenerative Diseases; Focus on Alzheimer's and Parkinson's Disease. <i>Current Neuropharmacology</i> , 2019, 17, 377-402.	2.9	62
47	Crocins, the active constituents of <i>Crocus Sativus</i> L., counteracted ketamine-induced behavioural deficits in rats. <i>Psychopharmacology</i> , 2014, 231, 717-726.	3.1	60
48	FT-Raman Spectroscopic Simultaneous Determination of Fructose and Glucose in Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 207-210.	5.2	59
49	Investigation of organic extractives from unifloral chestnut (<i>Castanea sativa</i> L.) and eucalyptus (<i>Eucalyptus globulus</i> Labill.) honeys and flowers to identification of botanical marker compounds. <i>LWT - Food Science and Technology</i> , 2011, 44, 1042-1051.	5.2	55
50	Effect of single or combined chemical and natural antimicrobial interventions on <i>Escherichia coli</i> O157:H7, total microbiota and color of packaged spinach and lettuce. <i>International Journal of Food Microbiology</i> , 2016, 220, 6-18.	4.7	53
51	Picrocrocin Content and Quality Categories in Different (345) Worldwide Samples of Saffron (<i>Crocus</i>) Tj ETQq1 1 0.784314 rgBT /Over	5.2	48
52	Spectroscopic investigation of indole-3-acetic acid interaction with iron(III). <i>Journal of Molecular Structure</i> , 2001, 563-564, 565-572.	3.6	47
53	Quantitative analysis of α -pinene and β -myrcene in mastic gum oil using FT-Raman spectroscopy. <i>Food Chemistry</i> , 2002, 77, 511-515.	8.2	47
54	Flavour compounds of Greek cotton honey. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1444-1452.	3.5	47

#	ARTICLE	IF	CITATIONS
55	Ultrasound-assisted extraction gas chromatography–mass spectrometry analysis of volatile compounds in unifloral thyme honey from Greece. <i>European Food Research and Technology</i> , 2009, 229, 365-373.	3.3	46
56	UV-Vis, FT-Raman, and ¹ H NMR Spectroscopies of cis-trans Carotenoids from Saffron (<i>Crocus sativus</i>) Tj ETQq0 0 0,rgBT /Overlock 10 Tf	2.2	45
57	Interaction of Antioxidant Flavonoids with tRNA: Intercalation or External Binding and Comparison with Flavonoid-DNA Adducts. <i>DNA and Cell Biology</i> , 2006, 25, 116-123.	1.9	44
58	Quantitative determination of anthocyanins in three sweet cherry varieties using diffuse reflectance infrared Fourier transform spectroscopy. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 17-21.	3.9	43
59	Polyphenol composition, antioxidant and bioplaguicide activities of the solid residue from hydrodistillation of <i>Rosmarinus officinalis</i> L.. <i>Industrial Crops and Products</i> , 2014, 59, 125-134.	5.2	42
60	Effects of mild temperature conditions during dehydration procedures on saffron quality parameters. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 719-725.	3.5	41
61	Responses of <i>Myzus persicae</i> (Sulzer) to three Lamiaceae essential oils obtained by microwave-assisted and conventional hydrodistillation. <i>Industrial Crops and Products</i> , 2014, 62, 272-279.	5.2	41
62	Polyphenol composition and in vitro antiproliferative effect of corm, tepal and leaf from <i>Crocus sativus</i> L. on human colon adenocarcinoma cells (Caco-2). <i>Journal of Functional Foods</i> , 2016, 24, 18-25.	3.4	40
63	Responses of <i>Azospirillum brasilense</i> to Nitrogen Deficiency and to Wheat Lectin: A Diffuse Reflectance Infrared Fourier Transform (DRIFT) Spectroscopic Study. <i>Microbial Ecology</i> , 2008, 56, 615-624.	2.8	39
64	Spectroimmunochemistry Using Colloidal Gold Bioconjugates. <i>Bioscience Reports</i> , 2002, 22, 541-547.	2.4	38
65	Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis. <i>Food Chemistry</i> , 2008, 106, 1271-1277.	8.2	38
66	Evaluation of Antioxidant Activity, Toxicity, and Phenolic Profile of Aqueous Extracts of Chamomile (<i>Matricaria chamomilla</i> L.) and Sage (<i>Salvia officinalis</i> L.) Prepared at Different Temperatures. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2270.	2.5	38
67	Quantitative analysis of garlic (<i>Allium sativum</i>) oil unsaturated acyclic components using FT-Raman spectroscopy. <i>Food Chemistry</i> , 2006, 94, 287-295.	8.2	34
68	Quantitative Determination of Pulegone in Pennyroyal Oil by FT-IR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10044-10048.	5.2	34
69	Valorization of Olive By-Products as Substrates for the Cultivation of <i>Ganoderma lucidum</i> and <i>Pleurotus ostreatus</i> Mushrooms with Enhanced Functional and Prebiotic Properties. <i>Catalysts</i> , 2019, 9, 537.	3.5	34
70	Incidence of Bacteriocins Produced by Food-Related Lactic Acid Bacteria Active towards Oral Pathogens. <i>International Journal of Molecular Sciences</i> , 2013, 14, 4640-4654.	4.1	33
71	Chemical composition of essential oil of <i>Jatropha curcas</i> L. leaves and its antioxidant and antimicrobial activities. <i>Industrial Crops and Products</i> , 2018, 121, 405-410.	5.2	33
72	Instrumental analysis of bacterial cells using vibrational and emission Mössbauer spectroscopic techniques. <i>Analytica Chimica Acta</i> , 2006, 573-574, 445-452.	5.4	32

#	ARTICLE	IF	CITATIONS
73	Comparing poly-3-hydroxybutyrate accumulation in <i>Azospirillum brasilense</i> strains Sp7 and Sp245: The effects of copper(II). <i>Applied Soil Ecology</i> , 2012, 61, 213-216.	4.3	32
74	Acute effects of coffee consumption on self-reported gastrointestinal symptoms, blood pressure and stress indices in healthy individuals. <i>Nutrition Journal</i> , 2015, 15, 26.	3.4	32
75	Methodological effects in Fourier transform infrared (FTIR) spectroscopy: Implications for structural analyses of biomacromolecular samples. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018, 193, 558-564.	3.9	32
76	Rapid strain classification and taxa delimitation within the edible mushroom genus <i>Pleurotus</i> through the use of diffuse reflectance infrared Fourier transform (DRIFT) spectroscopy. <i>Fungal Biology</i> , 2012, 116, 715-728.	2.5	31
77	Fourier transform infrared spectroscopic characterisation of heavy metal-induced metabolic changes in the plant-associated soil bacterium <i>Azospirillum brasilense</i> Sp7. <i>Journal of Molecular Structure</i> , 2002, 610, 127-131.	3.6	30
78	Rapid Method for Simultaneous Quantitative Determination of Four Major Essential Oil Components from <i>Oregano</i> (<i>Oreganum</i> sp.) and <i>Thyme</i> (<i>Thymus</i> sp.) Using FT-Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 202-206.	5.2	30
79	Etherio, a new variety of <i>Lavandula angustifolia</i> with improved essential oil production and composition from natural selected genotypes growing in Greece. <i>Industrial Crops and Products</i> , 2010, 32, 77-82.	5.2	29
80	Locating the binding sites of retinol and retinoic acid with milk α -lactoglobulin. <i>Journal of Biomolecular Structure and Dynamics</i> , 2012, 30, 437-447.	3.5	29
81	Classification of Greek <i>Mentha pulegium</i> L. (Pennyroyal) Samples, According to Geographical Location by Fourier Transform Infrared Spectroscopy. <i>Phytochemical Analysis</i> , 2012, 23, 34-43.	2.4	27
82	Interaction of tRNA with Safranal, Crocetin, and Dimethylcrocetin. <i>Journal of Biomolecular Structure and Dynamics</i> , 2007, 24, 537-545.	3.5	26
83	Direct Determination of Rosmarinic Acid in Lamiaceae Herbs Using Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3235-3241.	5.2	26
84	Wine authentication with Fourier Transform Infrared Spectroscopy: a feasibility study on variety, type of barrel wood and ageing time classification. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1307-1313.	2.7	26
85	Proanthocyanidin content as an astringency estimation tool and maturation index in red and white winemaking technology. <i>Food Chemistry</i> , 2019, 299, 125135.	8.2	26
86	Diffuse reflectance Fourier transform infrared spectroscopy for simultaneous quantification of total phenolics and condensed tannins contained in grape seeds. <i>Industrial Crops and Products</i> , 2015, 74, 784-791.	5.2	25
87	Quantitative determination of aloin, antioxidant activity, and toxicity of <i>Aloe vera</i> leaf gel products from Greece. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 414-423.	3.5	24
88	The Use of SPME-GC-MS IR and Raman Techniques for Botanical and Geographical Authentication and Detection of Adulteration of Honey. <i>Foods</i> , 2021, 10, 1671.	4.3	24
89	Fourier transform Raman spectroscopic characterisation of cells of the plant-associated soil bacterium <i>Azospirillum brasilense</i> Sp7. <i>Journal of Molecular Structure</i> , 2001, 563-564, 199-207.	3.6	23
90	Geographical differentiation of dried lentil seed (<i>Lens culinaris</i>) samples using Diffuse Reflectance Fourier Transform Infrared Spectroscopy (DRIFTS) and discriminant analysis. <i>Food Chemistry</i> , 2014, 145, 1011-1014.	8.2	23

#	ARTICLE	IF	CITATIONS
91	RNA Arbitrarily Primed PCR and Fourier Transform Infrared Spectroscopy Reveal Plasticity in the Acid Tolerance Response of <i>Streptococcus macedonicus</i> . <i>Applied and Environmental Microbiology</i> , 2008, 74, 6068-6076.	3.1	22
92	Comparative chemotype determination of Lamiaceae plants by means of GC-MS, FT-IR, and dispersive-Raman spectroscopic techniques and GC-FID quantification. <i>Industrial Crops and Products</i> , 2014, 62, 22-33.	5.2	22
93	FTIR assessment of compositional changes in lignocellulosic wastes during cultivation of <i>Cyclocybe cylindracea</i> mushrooms and use of chemometric models to predict production performance. <i>Journal of Material Cycles and Waste Management</i> , 2020, 22, 1027-1035.	3.0	21
94	Crocins, the active constituents of <i>Crocus sativus</i> L., counteracted apomorphine-induced performance deficits in the novel object recognition task, but not novel object location task, in rats. <i>Neuroscience Letters</i> , 2017, 644, 37-42.	2.1	20
95	Tantalizing role of p53 molecular pathways and its coherent medications in neurodegenerative diseases. <i>International Journal of Biological Macromolecules</i> , 2021, 172, 93-103.	7.5	20
96	Detection of changes in the cellular composition of <i>Salmonella enterica</i> serovar Typhimurium in the presence of antimicrobial compound(s) of <i>Lactobacillus</i> strains using Fourier transform infrared spectroscopy. <i>International Journal of Food Microbiology</i> , 2010, 144, 202-207.	4.7	19
97	FTIR spectroscopic evaluation of changes in the cellular biochemical composition of the phytopathogenic fungus <i>Alternaria alternata</i> induced by extracts of some Greek medicinal and aromatic plants. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 127, 463-472.	3.9	19
98	Nutraceuticals-based therapeutic approach: recent advances to combat pathogenesis of Alzheimer's disease. <i>Expert Review of Neurotherapeutics</i> , 2021, 21, 625-642.	2.8	19
99	Wine Authenticity and Traceability with the Use of FT-IR. <i>Beverages</i> , 2020, 6, 30.	2.8	18
100	Botanical origin discrimination of Greek honeys: physicochemical parameters versus Raman spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3319-3327.	3.5	18
101	NaOH pretreatment of compost derived from olive tree pruning waste biomass greatly improves biosorbent characteristics for the removal of Pb^{2+} and Ni^{2+} from aqueous solutions. <i>Chemistry and Ecology</i> , 2015, 31, 724-740.	1.6	17
102	Red Wine Age Estimation by the Alteration of Its Color Parameters: Fourier Transform Infrared Spectroscopy as a Tool to Monitor Wine Maturation Time. <i>Journal of Analytical Methods in Chemistry</i> , 2017, 2017, 1-9.	1.6	17
103	Complexation of Indole-3-acetic Acid with Iron(III): Influence of Coordination on the π -Electronic System of the Ligand. <i>Monatshefte für Chemie</i> , 2001, 132, 675-681.	1.8	16
104	Solid-phase microextraction/gas-chromatographic/mass spectrometric analysis of <i>p</i> -dichlorobenzene and naphthalene in honey. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2008, 25, 1272-1277.	2.3	16
105	Characterization of the chemical composition of <i>Drimys numidica</i> plant parts using high-resolution mass spectrometry: study of their total phenolic content and antioxidant activity. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 3135-3150.	3.7	16
106	Discrimination of botanical origin of olive oil from selected Greek cultivars by $SPME-GC-MS$ and $ATR-FTIR$ spectroscopy combined with chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2994-3002.	3.5	15
107	Authenticity Determination of Greek-Cretan Mono-Varietal White and Red Wines Based on their Phenolic Content Using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 54-62.	0.8	14
108	The structure of dimethylcrocin. <i>Journal of Chemical Crystallography</i> , 1994, 24, 739-742.	1.1	13

#	ARTICLE	IF	CITATIONS
109	Generation of linalool derivatives in an artificial honey produced from bees fed with linalool-enriched sugar syrup. <i>European Food Research and Technology</i> , 2010, 231, 21-25.	3.3	12
110	Effects of americium-241 and humic substances on <i>Photobacterium phosphoreum</i> : Bioluminescence and diffuse reflectance FTIR spectroscopic studies. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 100, 171-175.	3.9	12
111	An assessment of the behavior of carvacrol α -rich wild Lamiaceae species from the eastern Aegean under cultivation in two different environments. <i>Industrial Crops and Products</i> , 2014, 54, 62-69.	5.2	12
112	Differentiation and identification of grape-associated black aspergilli using Fourier transform infrared (FT-IR) spectroscopic analysis of mycelia. <i>International Journal of Food Microbiology</i> , 2017, 259, 22-28.	4.7	12
113	Ellagitannins in wines: Future prospects in methods of analysis using FT-IR spectroscopy. <i>LWT - Food Science and Technology</i> , 2019, 101, 48-53.	5.2	12
114	SPME-GC-MS and FTIR-ATR Spectroscopic Study as a Tool for Unifloral Common Greek Honey's Botanical Origin Identification. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3159.	2.5	12
115	Monitoring of royal jelly protein degradation during storage using Fourier-transform infrared (FTIR) spectroscopy. <i>Journal of Apicultural Research</i> , 2012, 51, 185-192.	1.5	11
116	Effects of the active constituents of <i>Crocus sativus</i> L. crocins and their combination with memantine on recognition memory in rats. <i>Behavioural Pharmacology</i> , 2018, 29, 400-412.	1.7	11
117	Hippocratic medicinal flora on the Greek Island of Kos: Spatial distribution, assessment of soil conditions, essential oil content and chemotype analysis. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2018, 9, 97-109.	1.5	11
118	Determination of \hat{l} - and \hat{p} -Thujone in Wormwood and Sage Infusions of Greek Flora and Estimation of their Average Toxicity. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 152-160.	0.8	11
119	Emission (^{57}Co) Mössbauer spectroscopy as a tool for probing speciation and metabolic transformations of cobalt(II) in bacterial cells. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1921-1927.	3.7	10
120	Special Issue α -Saffron (<i>Crocus sativus</i> , L.): Omics and Other Techniques in Authenticity, Quality, and Bioactivity Studies. <i>Molecules</i> , 2017, 22, 10.	3.8	10
121	Crocins from <i>Crocus sativus</i> L. in the Management of Hyperglycemia. In Vivo Evidence from Zebrafish. <i>Molecules</i> , 2020, 25, 5223.	3.8	10
122	Authentication of the Botanical and Geographical Origin and Detection of Adulteration of Olive Oil Using Gas Chromatography, Infrared and Raman Spectroscopy Techniques: A Review. <i>Foods</i> , 2021, 10, 1565.	4.3	10
123	Comparative chemistry and biological properties of the solid residues from hydrodistillation of Spanish populations of <i>Rosmarinus officinalis</i> L. <i>Grasas Y Aceites</i> , 2015, 66, e079.	0.9	9
124	Pectin functionalised by fatty acids: Diffuse reflectance infrared Fourier transform (DRIFT) spectroscopic characterisation. <i>Journal of Molecular Structure</i> , 2015, 1079, 74-77.	3.6	9
125	Rapid screening on aflatoxins presence in <i>Pistachia vera</i> nuts using diffuse reflectance infrared Fourier transform spectroscopy and chemometrics. <i>Journal of Food Science and Technology</i> , 2021, 58, 356-365.	2.8	9
126	The Use of Right Angle Fluorescence Spectroscopy to Distinguish the Botanical Origin of Greek Common Honey Varieties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4047.	2.5	9

#	ARTICLE	IF	CITATIONS
127	Isolation and Spectroscopic Study of Pectic Substances from Kenaf (<i>Hibiscus Cannabinus</i> L.). <i>Natural Product Research</i> , 2003, 17, 171-176.	1.8	8
128	Evaluation of Eight Essential Oils for Postharvest Control of <i>Aspergillus carbonarius</i> in Grapes. <i>Journal of Food Protection</i> , 2020, 83, 1632-1640.	1.7	7
129	Estimation of Antioxidant Activity of Different Mixed Herbal Infusions using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics. <i>Emirates Journal of Food and Agriculture</i> , 2017, 29, 149.	1.0	7
130	Unifloral Autumn Heather Honey from Indigenous Greek <i>Erica manipuliflora</i> Salisb.: SPME/GC-MS Characterization of the Volatile Fraction and Optimization of the Isolation Parameters. <i>Foods</i> , 2021, 10, 2487.	4.3	7
131	Determination of Uronic Acids in Isolated Hemicelluloses from Kenaf Using Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and the Curve-Fitting Deconvolution Method. <i>Applied Spectroscopy</i> , 2004, 58, 199-202.	2.2	6
132	Study on the Chemical Composition, Enzyme Inhibition and Antioxidant Activity of <i>Ziziphora taurica</i> subsp. <i>cleonioides</i> . <i>Applied Sciences (Switzerland)</i> , 2019, 9, 5515.	2.5	6
133	Response Surface Methodology to Optimize the Isolation of Dominant Volatile Compounds from Monofloral Greek Thyme Honey Using SPME-GC-MS. <i>Molecules</i> , 2021, 26, 3612.	3.8	6
134	A Review of the Analytical Methods for the Determination of 4(5)-Methylimidazole in Food Matrices. <i>Chemosensors</i> , 2021, 9, 322.	3.6	6
135	Conductive polymer-based bioelectrochemical assembly for in vitro cytotoxicity evaluation: Renoprotective assessment of <i>Salvia officinalis</i> against carbon tetrachloride induced nephrotoxicity. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2017, 1861, 2304-2314.	2.4	5
136	Bioactivity and toxicity evaluation of infusions from selected Greek herbs. <i>Food Bioscience</i> , 2020, 35, 100598.	4.4	5
137	Chemometric Study of Fatty Acid Composition of Virgin Olive Oil from Four Widespread Greek Cultivars. <i>Molecules</i> , 2021, 26, 4151.	3.8	5
138	Determination of the degree of esterification of pectinates with decyl and benzyl ester groups by diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method. <i>Carbohydrate Polymers</i> , 2004, 56, 465-465.	10.2	4
139	Monitoring wine aging with Fourier transform infrared spectroscopy (FT-IR). <i>BIO Web of Conferences</i> , 2015, 5, 02016.	0.2	4
140	The GABAA-Benzodiazepine Receptor Antagonist Flumazenil Abolishes the Anxiolytic Effects of the Active Constituents of <i>Crocus sativus</i> L. Crocins in Rats. <i>Molecules</i> , 2020, 25, 5647.	3.8	4
141	Crocins, the Bioactive Components of <i>Crocus sativus</i> L., Counteract the Disrupting Effects of Anesthetic Ketamine on Memory in Rats. <i>Molecules</i> , 2021, 26, 528.	3.8	4
142	Tumor-Suppressing Properties of <i>Crocus sativus</i> L.: Nature as an Anti-Cancer Agent. <i>Critical Reviews in Oncogenesis</i> , 2017, 22, 263-273.	0.4	4
143	Chemical Characterization, Antioxidant and Antimicrobial Properties of Different Types of Tissue of <i>Cedrus brevifolia</i> Henry Extracts. <i>Molecules</i> , 2022, 27, 2717.	3.8	4
144	An In Vitro Study of Saffron Carotenoids: The Effect of Crocin Extracts and Dimethylcrocetin on Cancer Cell Lines. <i>Antioxidants</i> , 2022, 11, 1074.	5.1	3

#	ARTICLE	IF	CITATIONS
145	Quality Evaluation of Winery By-Products from Ionian Islands Grape Varieties in the Concept of Circular Bioeconomy. <i>Sustainability</i> , 2021, 13, 5454.	3.2	2
146	Biological activity of selected Greek medicinal and aromatic plants extracts on <i>Alternaria alternata</i> . <i>Emirates Journal of Food and Agriculture</i> , 2016, 28, 796.	1.0	2
147	The application of right-angle fluorescence spectroscopy as a tool to distinguish five autochthonous commercial Greek white wines. <i>Current Research in Food Science</i> , 2021, 4, 815-820.	5.8	2
148	Effect of Dough-Related Parameters on the Antimold Activity of <i>Wickerhamomyces anomalus</i> Strains and Mold-Free Shelf Life of Bread. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4506.	2.5	2
149	Crocins: The Active Constituents of <i>Crocus Sativus</i> L. Stigmas, Exert Significant Cytotoxicity on Tumor Cells In Vitro. <i>Current Cancer Therapy Reviews</i> , 2019, 15, 225-234.	0.3	1
150	Estimation of Avocado Oil (<i>Persea americana</i> Mill., Greek "Zutano" Variety) Volatile Fraction over Ripening by Classical and Ultrasound Extraction Using HS-SPME-GC-MS. <i>Compounds</i> , 2022, 2, 25-36.	1.9	1
151	Greek Honey Authentication: Botanical Approach. <i>Encyclopedia</i> , 2021, 1, 1322-1333.	4.5	1
152	Spectroscopic Determination of the Degree of Esterification of Pectic Substances from Kenaf. <i>Natural Product Research</i> , 2004, 18, 335-340.	1.8	0
153	SyMiC, a Methodology for the Pinpointing and Utilization of Natural Products: A Review and Future Prospects. , 2009, , .		0
154	Optimized Isolation of Safranal from Saffron by Solid-Phase Microextraction (SPME) and Rotatable Central Composite Design-Response Surface Methodology (RCCD-RSM). <i>Separations</i> , 2022, 9, 48.	2.4	0