Marinos Xagoraris

List of Publications by Year in descending order

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		1478505	1372567
17	109	6	10
papers	citations	h-index	g-index
20	20	20	86
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	The Use of SPME-GC-MS IR and Raman Techniques for Botanical and Geographical Authentication and Detection of Adulteration of Honey. Foods, 2021, 10, 1671.	4.3	24
2	Botanical origin discrimination of Greek honeys: physicochemical parameters <i>versus </i> Raman spectroscopy. Journal of the Science of Food and Agriculture, 2021, 101, 3319-3327.	3.5	18
3	SPME-GC-MS and FTIR-ATR Spectroscopic Study as a Tool for Unifloral Common Greek Honeys' Botanical Origin Identification. Applied Sciences (Switzerland), 2021, 11, 3159.	2.5	12
4	The Use of Right Angle Fluorescence Spectroscopy to Distinguish the Botanical Origin of Greek Common Honey Varieties. Applied Sciences (Switzerland), 2021, 11, 4047.	2.5	9
5	Current Methods for the Extraction and Analysis of Isothiocyanates and Indoles in Cruciferous Vegetables. Analytica—A Journal of Analytical Chemistry and Chemical Analysis, 2021, 2, 93-120.	1.7	8
6	Cruciferous vegetables as functional foods: effects of selenium biofortification. International Journal of Vegetable Science, 2022, 28, 191-210.	1.3	7
7	Unifloral Autumn Heather Honey from Indigenous Greek Erica manipuliflora Salisb.: SPME/GC-MS Characterization of the Volatile Fraction and Optimization of the Isolation Parameters. Foods, 2021, 10, 2487.	4.3	7
8	Response Surface Methodology to Optimize the Isolation of Dominant Volatile Compounds from Monofloral Greek Thyme Honey Using SPME-GC-MS. Molecules, 2021, 26, 3612.	3.8	6
9	A Review of the Analytical Methods for the Determination of 4(5)-Methylimidazole in Food Matrices. Chemosensors, 2021, 9, 322.	3.6	6
10	Chemometric Study of Fatty Acid Composition of Virgin Olive Oil from Four Widespread Greek Cultivars. Molecules, 2021, 26, 4151.	3.8	5
11	Quality Evaluation of Winery By-Products from Ionian Islands Grape Varieties in the Concept of Circular Bioeconomy. Sustainability, 2021, 13, 5454.	3.2	2
12	The application of right-angle fluorescence spectroscopy as a tool to distinguish five autochthonous commercial Greek white wines. Current Research in Food Science, 2021, 4, 815-820.	5.8	2
13	Mediterranean Fruits and Berries with Bioactive and Toxic Components. A Review. Current Topics in Nutraceutical Research, 2021, 20, 113-128.	0.1	1
14	Estimation of Avocado Oil (Persea americana Mill., Greek "Zutano―Variety) Volatile Fraction over Ripening by Classical and Ultrasound Extraction Using HS-SPME–GC–MS. Compounds, 2022, 2, 25-36.	1.9	1
15	Greek Honey Authentication: Botanical Approach. Encyclopedia, 2021, 1, 1322-1333.	4.5	1
16	Optimized Isolation of Safranal from Saffron by Solid-Phase Microextraction (SPME) and Rotatable Central Composite Design-Response Surface Methodology (RCCD-RSM). Separations, 2022, 9, 48.	2.4	0
17	Development of a UPLC-Q-ToF-MS Method for the Determination of Sulforaphane and Iberin in Cruciferous Vegetables., 2022, 12, .		O