Dimitrios Arapoglou

List of Publications by Year
in descending order

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31 papers	1,048 citations	623734 14 h-index	501196 28 g-index
32 all docs	32 docs citations	32 times ranked	1353 citing authors

#	Article	IF	Citations
1	Ethanol production from potato peel waste (PPW). Waste Management, 2010, 30, 1898-1902.	7.4	257
2	Degradation of Methylparathion in Aqueous Solution by Electrochemical Oxidation. Environmental Science & Technology, 2004, 38, 6125-6131.	10.0	90
3	Treatment of olive mill waste water with activated carbons from agricultural by-products. Waste Management, 2002, 22, 803-812.	7.4	85
4	Detoxification of methyl-parathion pesticide in aqueous solutions by electrochemical oxidation. Journal of Hazardous Materials, 2003, 98, 191-199.	12.4	71
5	Waste paper and clinoptilolite as a bulking material with dewatered anaerobically stabilized primary sewage sludge (DASPSS) for compost production. Waste Management, 2003, 23, 27-35.	7.4	71
6	In vitro cytostatic and immunomodulatory properties of the medicinal mushroom Lentinula edodes. Phytomedicine, 2008, 15, 512-519.	5.3	71
7	Characterization and seasonal variation of the quality of virgin olive oil of the Throumbolia and Koroneiki varieties from southern Greece. Grasas Y Aceites, 2010, 61, 221-231.	0.9	63
8	Electrochemical detoxification of four phosphorothioate obsolete pesticides stocks. Chemosphere, 2005, 58, 439-447.	8.2	48
9	Theoretical and experimental approaches towards the determination of solute effective diffusivities in foods. Enzyme and Microbial Technology, 2005, 37, 29-41.	3.2	42
10	Impact of thermal treatment on metal in sewage sludge from the Psittalias wastewater treatment plant, Athens, Greece. Journal of Hazardous Materials, 2001, 82, 291-298.	12.4	34
11	Improvement of phenolic antioxidants and quality characteristics of virgin olive oil with the addition of enzymes and nitrogen during olive paste processing. Grasas Y Aceites, 2010, 61, 303-311.	0.9	28
12	Growing Spirulina (Arthrospira platensis) in seawater supplemented with digestate: Trade-offs between increased salinity, nutrient and light availability. Biochemical Engineering Journal, 2021, 165, 107815.	3.6	21
13	Conversion of brewersâ€™ spent grain into proteinaceous animal feed using solid state fermentation. Environmental Science and Pollution Research, 2022, 29, 29562-29569.	5.3	20
14	Cultivation and safety aspects of Arthrospira platensis (Spirulina) grown with struvite recovered from anaerobic digestion plant as phosphorus source. Algal Research, 2019, 44, 101716.	4.6	15
15	Manufacture of Reduced Fat White-Brined Cheese with the Addition of Î²-Glucans Biobased Polysaccharides as Textural Properties Improvements. Polymers, 2020, 12, 2647.	4.5	14
16	Methane production through anaerobic digestion of residual microalgal biomass after the extraction of valuable compounds. Biomass Conversion and Biorefinery, 2022, 12, 419-426.	4.6	13
17	Production of Arthrospira (Spirulina) platensis Enriched in Î²-Glucans through Phosphorus Limitation. Applied Sciences (Switzerland), 2021, 11, 8121.	2.5	12
18	Effect of Fortification with Mushroom Polysaccharide Î²-Glucan on the Quality of Ovine Soft Spreadable Cheese. Foods, 2022, 11, 417.	4.3	12

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19	Electrochemical Oxidation of Three Obsolete Organophosphorous Pesticides Stocks. Journal of Pesticide Sciences, 2004, 29, 105-109.	1.4	11
20	Electrochemical treatment of methyl parathion based on the implementation of a factorial design. Journal of Applied Electrochemistry, 2004, 34, 1265-1269.	2.9	11
21	Electrochemical oxidation of two organophosphoric obsolete pesticide stocks. International Journal of Environment and Pollution, 2005, 23, 289.	0.2	11
22	Effect of Glycerol Concentration and Light Intensity on Growth and Biochemical Composition of Arthrospira (Spirulina) Platensis: A Study in Semi-Continuous Mode with Non-Aseptic Conditions. Applied Sciences (Switzerland), 2019, 9, 4703.	2.5	11
23	Biotechnological Addition of Î²-Glucans from Cereals, Mushrooms and Yeasts in Foods and Animal Feed. Processes, 2021, 9, 1889.	2.8	10
24	The detection, purity and structural properties of partially soluble mushroom and cereal Î²-D-glucans: A solid-state NMR study. Carbohydrate Polymers, 2021, 266, 118103.	10.2	8
25	Kinetics of endoglucanase and endoxylanase uptake by soybean seeds. Journal of Bioscience and Bioengineering, 2006, 101, 111-119.	2.2	7
26	Transformation of mixtures of olive mill stone waste and oat bran or Lathyrus clymenum pericarps into high added value products using solid state fermentation. Waste Management, 2022, 149, 168-176.	7.4	6
27	Infusion of an endoglucanase and an endoxylanase from Aspergillus niger in soybean. LWT - Food Science and Technology, 2005, 38, 239-247.	5.2	4
28	Mushroom and cereal Î²-D-glucan solid state NMR and FTIR datasets. Data in Brief, 2022, 40, 107765.	1.0	2
29	Enzymes Applied in Food Technology. , 2009, , 101-129.		0
30	Enrichment of Pistachio Shell with Olive Mill Waste or Lathyrus clymenum Pericarp Mixtures via Solid State Fermentation with Pleurotus ostreatus. Fermentation, 2022, 8, 59.	3.0	0
31	Preliminary Research Concerning the Enrichment of Industrial Hemp Extract Residues via Solid State Fermentation with Pleurotus ostreatus. Applied Sciences (Switzerland), 2022, 12, 2376.	2.5	0