

# Stamatina Kallithraka

## List of Publications by Year in descending order

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81  
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147566  
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docs citations

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times ranked

4542  
citing authors

#	ARTICLE	IF	CITATIONS
1	Authentication of wine and other alcohol-based beveragesâ€”Future global scenario. , 2022, , 669-695.		2
2	Effect of Yeast Assimilable Nitrogen Content on Fermentation Kinetics, Wine Chemical Composition and Sensory Character in the Production of Assyrtiko Wines. Applied Sciences (Switzerland), 2022, 12, 1405.	1.3	9
3	Browning Development and Antioxidant Compounds in White Wines after Selenium, Iron, and Peroxide Addition. Applied Sciences (Switzerland), 2022, 12, 3834.	1.3	2
4	Trials of Commercial- and Wild-Type <i>Saccharomyces cerevisiae</i> Strains under Aerobic and Microaerophilic/Anaerobic Conditions: Ethanol Production and Must Fermentation from Grapes of Santorini (Greece) Native Varieties. Fermentation, 2022, 8, 249.	1.4	4
5	Reducing SO <sub>2</sub> content in wine by combining High Pressure and glutathione addition. Oeno One, 2021, 55, 235-252.	0.7	4
6	Improving Wine Quality and Safety. Beverages, 2021, 7, 19.	1.3	3
7	Effects of post-veraison irrigation on the phenolic composition of <i>Vitis vinifera</i> L. cv. â€œXinomavroâ€™ grapes. Oeno One, 2021, 55, 173-189.	0.7	4
8	Discrimination of five Greek red grape varieties according to the anthocyanin and proanthocyanidin profiles of their skins and seeds. Journal of Food Composition and Analysis, 2020, 92, 103547.	1.9	28
9	Wine Authenticity and Traceability with the Use of FT-IR. Beverages, 2020, 6, 30.	1.3	18
10	Limit SO <sub>2</sub> content of wines by applying High Hydrostatic Pressure. Innovative Food Science and Emerging Technologies, 2020, 62, 102342.	2.7	23
11	Color change of bottled white wines as a quality indicator. Oeno One, 2020, 54, 543-551.	0.7	10
12	Effect of the combined application of heat treatment and proteases on protein stability and volatile composition of Greek white wines. Oeno One, 2020, 54, 175-188.	0.7	10
13	Proanthocyanidin content as an astringency estimation tool and maturation index in red and white winemaking technology. Food Chemistry, 2019, 299, 125135.	4.2	26
14	Effect of Myclobutanil Pesticide on the Physiological Behavior of Two Newly Isolated <i>Saccharomyces cerevisiae</i> Strains during Very-High-Gravity Alcoholic Fermentation. Microorganisms, 2019, 7, 666.	1.6	13
15	Ellagitannins in wines: Future prospects in methods of analysis using FT-IR spectroscopy. LWT - Food Science and Technology, 2019, 101, 48-53.	2.5	12
16	Anthocyanin content and composition in four red winegrape cultivars ( <i>Vitis vinifera</i> L.) under variable irrigation. Oeno One, 2019, 53, .	0.7	15
17	Preliminary study of flavor compounds as oxidation markers in bottled white wines of Greek origin. Oeno One, 2019, 53, .	0.7	3
18	Refining of wine lees and cheese whey for the production of microbial oil, polyphenolâ€”rich extracts and value-added co-products. Journal of Chemical Technology and Biotechnology, 2018, 93, 257-268.	1.6	51

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19	Row Orientation and Defoliation Effects on Grape Composition of <i>Vitis vinifera</i> L. Agiorgitiko in Nemea (Greece). <i>E3S Web of Conferences</i> , 2018, 50, 01039.	0.2	5
20	Amino acid content of Agiorgitiko ( <i>Vitis vinifera</i> L. cv.) grape cultivar grown in representative regions of Nemea. <i>European Food Research and Technology</i> , 2018, 244, 2041-2050.	1.6	5
21	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.	1.3	26
22	Characterization of Greek Wines by Ultraviolet-Visible Absorption Spectroscopy and Statistical Multivariate Methods. <i>Analytical Letters</i> , 2017, 50, 1950-1963.	1.0	11
23	Characterization of grape and wine proanthocyanidins of Agiorgitiko ( <i>Vitis vinifera</i> L. cv.) cultivar grown in different regions of Nemea. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 98-110.	1.9	18
24	Fuzzy logic tool for wine quality classification. <i>Computers and Electronics in Agriculture</i> , 2017, 142, 552-562.	3.7	23
25	Changes in Tannin Composition of Syrah Grape Skins and Seeds during Fruit Ripening under Contrasting Water Conditions. <i>Molecules</i> , 2017, 22, 1453.	1.7	52
26	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.	0.7	17
27	Addition of wood chips in red wine during and after alcoholic fermentation: differences in color parameters, phenolic content and volatile composition. <i>Oeno One</i> , 2017, 50, .	0.7	20
28	Irrigation and Leaf Removal Effects on Polyphenolic Content of Grapes and Wines Produced from cv. Agiorgitiko ( <i>Vitis vinifera</i> L.). <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2016, 44, 133-139.	0.5	8
29	Effect of irrigation regime on anthocyanin content and antioxidant activity of <i>Vitis vinifera</i> L. cv. Syrah grapes under semiarid conditions. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 988-996.	1.7	30
30	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
31	Effect of irrigation regime on perceived astringency and proanthocyanidin composition of skins and seeds of <i>Vitis vinifera</i> L. cv. Syrah grapes under semiarid conditions. <i>Food Chemistry</i> , 2016, 203, 292-300.	4.2	39
32	Evaluation of a Raman spectroscopic method for the determination of alcohol content in Greek spirit Tsipouro. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 01-09.	0.3	9
33	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.	0.3	14
34	Effect of vine training system on the phenolic composition of red grapes ( <i>Vitis</i> ). <i>Journal of Food Science</i> , 2015, 50, 142-147.	0.7	11
35	Monitoring wine aging with Fourier transform infrared spectroscopy (FT-IR). <i>BIO Web of Conferences</i> , 2015, 5, 02016.	0.1	4
36	Analytical phenolic composition and sensory assessment of selected rare Greek cultivars after extended bottle ageing. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1638-1647.	1.7	17

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37	Differentiation of Wines Treated with Wood Chips Based on Their Phenolic Content, Volatile Composition, and Sensory Parameters. <i>Journal of Food Science</i> , 2015, 80, C2701-10.	1.5	22
38	Direct and Simultaneous Quantification of Tannin Mean Degree of Polymerization and Percentage of Galloylation in Grape Seeds Using Diffuse Reflectance Fourier Transform Infrared Spectroscopy. <i>Journal of Food Science</i> , 2015, 80, C298-306.	1.5	12
39	Effect of the degree of toasting on the extraction pattern and profile of antioxidant polyphenols leached from oak chips in model wine systems. <i>European Food Research and Technology</i> , 2015, 240, 1065-1074.	1.6	11
40	A Comparative Evaluation of Aqueous Natural Organic Acid Media for the Efficient Recovery of Flavonoids from Red Grape ( <i>Vitis vinifera</i> ) Pomace. <i>Waste and Biomass Valorization</i> , 2015, 6, 391-400.	1.8	13
41	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.	2.5	25
42	Kinetic Modelling for Flavonoid Recovery from Red Grape ( <i>Vitis vinifera</i> ) Pomace with Aqueous Lactic Acid. <i>Processes</i> , 2014, 2, 901-911.	1.3	4
43	Grape brandy production, composition and sensory evaluation. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 404-414.	1.7	71
44	Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from <i>Vitis vinifera</i> cultivar Agiorgitiko. <i>European Food Research and Technology</i> , 2014, 239, 1067-1075.	1.6	15
45	Metabolism of Anthocyanins by Human Gut Microflora and Their Influence on Gut Bacterial Growth. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3882-3890.	2.4	371
46	Effects of Severity of Post-flowering Leaf Removal on Berry Growth and Composition of Three Red <i>Vitis vinifera</i> L. Cultivars Grown under Semiarid Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6000-6010.	2.4	69
47	Sensory assessment and chemical measurement of astringency of Greek wines: Correlations with analytical polyphenolic composition. <i>Food Chemistry</i> , 2011, 126, 1953-1958.	4.2	36
48	Anthocyanin profiles of major red grape ( <i>Vitis vinifera</i> L.) varieties cultivated in Greece and their relationship with <i>in vitro</i> antioxidant characteristics. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2385-2393.	1.3	37
49	Changes in phenolic composition and antioxidant activity of white wine during bottle storage: Accelerated browning test versus bottle storage. <i>Food Chemistry</i> , 2009, 113, 500-505.	4.2	153
50	Irrigation and Rootstock Effects on the Phenolic Concentration and Aroma Potential of <i>Vitis vinifera</i> L. cv. Cabernet Sauvignon Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7805-7813.	2.4	118
51	A natural alternative to sulphur dioxide for red wine production: Influence on colour, antioxidant activity and anthocyanin content. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 660-666.	1.9	41
52	Differentiation of Young Red Wines Based on Chemometrics of Minor Polyphenolic Constituents. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3233-3239.	2.4	32
53	Differentiation of young red wines based on cultivar and geographical origin with application of chemometrics of principal polyphenolic constituents. <i>Talanta</i> , 2006, 70, 1143-1152.	2.9	101
54	Evolution of malolactic bacteria and biogenic amines during spontaneous malolactic fermentations in a Greek winery. <i>Letters in Applied Microbiology</i> , 2006, 43, 155-160.	1.0	24

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55	Principal phenolic compounds in Greek red wines. Food Chemistry, 2006, 99, 784-793.	4.2	93
56	Kinetics of browning onset in white wines: influence of principal redox-active polyphenols and impact on the reducing capacity. Food Chemistry, 2006, 94, 98-104.	4.2	46
57	Flavonols in grapes, grape products and wines: Burden, profile and influential parameters. Journal of Food Composition and Analysis, 2006, 19, 396-404.	1.9	146
58	Mediterranean Diet in the Maghreb: An Update. , 2006, 97, 139-161.		8
59	Determination of major anthocyanin pigments in Hellenic native grape varieties ( <i>Vitis vinifera</i> sp.): association with antiradical activity. Journal of Food Composition and Analysis, 2005, 18, 375-386.	1.9	146
60	Determination of low molecular weight polyphenolic constituents in grape ( <i>Vitis vinifera</i> sp.) seed extracts: Correlation with antiradical activity. Food Chemistry, 2005, 89, 1-9.	4.2	168
61	Browning development in white wines: dependence on compositional parameters and impact on antioxidant characteristics. European Food Research and Technology, 2005, 220, 326-330.	1.6	29
62	An analytical survey of the polyphenols of seeds of varieties of grape ( <i>Vitis vinifera</i> ) cultivated in Greece: implications for exploitation as a source of value-added phytochemicals. Phytochemical Analysis, 2005, 16, 17-23.	1.2	42
63	Thermal stability of Hibiscus sabdariffa L. anthocyanins in solution and in solid state: effects of copigmentation and glass transition. Food Chemistry, 2003, 83, 423-436.	4.2	151
64	Flavour analysis of Greek white wine by solid-phase microextractionâ€“capillary gas chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2003, 985, 233-246.	1.8	98
65	The effect of polyphenolic composition as related to antioxidant capacity in white wines. Food Research International, 2003, 36, 805-814.	2.9	83
66	Polyphenols in Hellenic wines: creating composition tables as a tool for epidemiological studies. Journal of Wine Research, 2003, 14, 103-114.	0.9	2
67	Nutritional Composition of Selected Wild Plants in the Diet of Crete. , 2003, 91, 22-40.		56
68	Nutritional Composition of Molokhia <i>(Corchorus olitorius)</i> and Stamnagathi <i>(Cichorium)</i>		79
69	Evaluation of the antiradical and reducing properties of selected Greek white wines: correlation with polyphenolic composition. Journal of the Science of Food and Agriculture, 2002, 82, 1014-1020.	1.7	53
70	Correlations between saliva protein composition and some Tâ€“l parameters of astringency. Food Quality and Preference, 2001, 12, 145-152.	2.3	106
71	Instrumental and sensory analysis of Greek wines; implementation of principal component analysis (PCA) for classification according to geographical origin. Food Chemistry, 2001, 73, 501-514.	4.2	191
72	The application of an improved method for trans-resveratrol to determine the origin of Greek red wines. Food Chemistry, 2001, 75, 355-363.	4.2	59

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73	Interaction of (+)-catechin, (?)-epicatechin, procyanidin B2 and procyanidin C1 with pooled human salivain vitro. Journal of the Science of Food and Agriculture, 2001, 81, 261-268.	1.7	31
74	Mediterranean Diets in the Maghreb. , 2000, 87, 160-179.		2
75	Application of quality control methods for assessing wine authenticity: Use of multivariate analysis (chemometrics). Trends in Food Science and Technology, 1999, 10, 321-336.	7.8	213
76	EVIDENCE THAT SALIVARY PROTEINS ARE INVOLVED IN ASTRINGENCY. Journal of Sensory Studies, 1998, 13, 29-43.	0.8	90
77	Effect of pH on Astringency in Model Solutions and Wines. Journal of Agricultural and Food Chemistry, 1997, 45, 2211-2216.	2.4	72
78	Red Wine and Model Wine Astringency as Affected by Malic and Lactic Acid. Journal of Food Science, 1997, 62, 416-420.	1.5	47
79	EVALUATION OF BITTERNESS AND ASTRINGENCY OF (+)-CATECHIN AND (-)-EPICATECHIN IN RED WINE AND IN MODEL SOLUTION. Journal of Sensory Studies, 1997, 12, 25-37.	0.8	103
80	Survey of solvents for the extraction of grape seed phenolics. Phytochemical Analysis, 1995, 6, 265-267.	1.2	153
81	Effects of foliar application of inactivated yeast on the phenolic composition of <em>Vitis vinifera</em> L. cv. Agiorgitiko grapes under different irrigation levels. International Journal of Wine Research, 0, Volume 9, 23-33.	0.5	5