

# IOANNA KOSMA

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

414  
citations

759233

12  
h-index

752698

20  
g-index

25  
all docs

25  
docs citations

25  
times ranked

358  
citing authors

#	ARTICLE	IF	CITATIONS
1	Differentiation of Greek extra virgin olive oils according to cultivar based on volatile compound analysis and fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 849-861.	1.5	46
2	Recent Developments in Seafood Packaging Technologies. <i>Foods</i> , 2021, 10, 940.	4.3	40
3	Innovative Seafood Preservation Technologies: Recent Developments. <i>Animals</i> , 2021, 11, 92.	2.3	36
4	Geographical Differentiation of Greek Extra Virgin Olive Oil from Late-Harvested Koroneiki Cultivar Fruits. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1373-1384.	1.9	28
5	Characterization and differentiation of botanical and geographical origin of selected popular sweet cherry cultivars grown in Greece. <i>Journal of Food Composition and Analysis</i> , 2018, 72, 48-56.	3.9	25
6	Characterization of Artisanal Spontaneous Sourdough Wheat Bread from Central Greece: Evaluation of Physico-Chemical, Microbiological, and Sensory Properties in Relation to Conventional Yeast Leavened Wheat Bread. <i>Foods</i> , 2021, 10, 635.	4.3	23
7	Characterization and Classification of Extra Virgin Olive Oil from Five Less Well-Known Greek Olive Cultivars. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 837-848.	1.9	22
8	Varietal classification of red wine samples from four native Greek grape varieties based on volatile compound analysis, color parameters and phenolic composition. <i>European Food Research and Technology</i> , 2020, 246, 41-53.	3.3	21
9	Characterisation and differentiation of geographical origin of Graviera cheeses produced in Greece based on physico-chemical, chromatographic and spectroscopic analyses, in combination with chemometrics. <i>International Dairy Journal</i> , 2020, 110, 104799.	3.0	17
10	Consumers' Attitude and Perception toward Traditional Foods of Northwest Greece during the COVID-19 Pandemic. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4080.	2.5	17
11	Profile of Volatile Compounds in Dessert Yogurts Prepared from Cow and Goat Milk, Using Different Starter Cultures and Probiotics. <i>Foods</i> , 2021, 10, 3153.	4.3	16
12	The Application of Chemometrics to Volatile Compound Analysis for the Recognition of Specific Markers for Cultivar Differentiation of Greek Virgin Olive Oil Samples. <i>Foods</i> , 2020, 9, 1672.	4.3	15
13	Consumers' Trust in Greek Traditional Foods in the Post COVID-19 Era. <i>Sustainability</i> , 2021, 13, 9975.	3.2	14
14	Quality characteristics of Koroneiki olive oil from Zakynthos island (Greece) and differentiation depending on the altitude level. <i>European Food Research and Technology</i> , 2021, 247, 1235-1248.	3.3	13
15	The Effect of Whey Protein Films with Ginger and Rosemary Essential Oils on Microbiological Quality and Physicochemical Properties of Minced Lamb Meat. <i>Sustainability</i> , 2022, 14, 3434.	3.2	13
16	Physicochemical, Spectroscopic and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of Four Sweet Cherry Cultivars Grown in Northern Greece. <i>Foods</i> , 2019, 8, 442.	4.3	11
17	Molecular Authentication, Phytochemical Evaluation and Asexual Propagation of Wild-Growing <i>Rosa canina</i> L. (Rosaceae) Genotypes of Northern Greece for Sustainable Exploitation. <i>Plants</i> , 2021, 10, 2634.	3.5	10
18	Consumers' Perception on Traceability of Greek Traditional Foods in the Post-COVID-19 Era. <i>Sustainability</i> , 2021, 13, 12687.	3.2	9

#	ARTICLE	IF	CITATIONS
19	Combined Effect of Chitosan Coating and Laurel Essential Oil ( <i>Laurus nobilis</i> ) on the Microbiological, Chemical, and Sensory Attributes of Water Buffalo Meat. <i>Foods</i> , 2022, 11, 1664.	4.3	8
20	Effect of starter culture, probiotics, and flavor additives on physico-chemical, rheological, and sensory properties of cow and goat dessert yogurts. <i>European Food Research and Technology</i> , 2022, 248, 1191-1202.	3.3	7
21	Physicochemical, Spectroscopic, and Chromatographic Analyses in Combination with Chemometrics for the Discrimination of the Geographical Origin of Greek Graviera Cheeses. <i>Molecules</i> , 2020, 25, 3507.	3.8	5
22	Quality Parameters of Wheat Bread with the Addition of Untreated Cheese Whey. <i>Molecules</i> , 2021, 26, 7518.	3.8	5
23	Documenting Greek Indigenous Germplasm of Cornelian Cherry ( <i>Cornus mas</i> L.) for Sustainable Utilization: Molecular Authentication, Asexual Propagation, and Phytochemical Evaluation. <i>Plants</i> , 2022, 11, 1345.	3.5	5
24	Determination of six underivatized biogenic amines by LC-MS/MS and study of biogenic amine production during trout ( <i>Salmo trutta</i> ) storage in ice. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 476-487.	2.3	4
25	The Impact of COVID-19 on Consumers'™ Motives in Purchasing and Consuming Quality Greek Wine. <i>Sustainability</i> , 2022, 14, 7769.	3.2	4