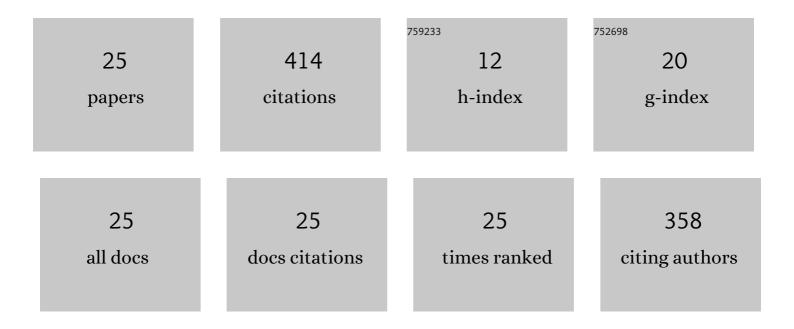
IOANNA KOSMA

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5775394/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Differentiation of Greek extra virgin olive oils according to cultivar based on volatile compound analysis and fatty acid composition. European Journal of Lipid Science and Technology, 2016, 118, 849-861.	1.5	46
2	Recent Developments in Seafood Packaging Technologies. Foods, 2021, 10, 940.	4.3	40
3	Innovative Seafood Preservation Technologies: Recent Developments. Animals, 2021, 11, 92.	2.3	36
4	Geographical Differentiation of Greek Extra Virgin Olive Oil from Lateâ€Harvested Koroneiki Cultivar Fruits. JAOCS, Journal of the American Oil Chemists' Society, 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. Journal of Food Composition and Analysis, 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. Foods, 2021, 10, 635.	4.3	23
7	Characterization and Classification of Extra Virgin Olive Oil from Five Less Wellâ€Known Greek Olive Cultivars. JAOCS, Journal of the American Oil Chemists' Society, 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. European Food Research and Technology, 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. International Dairy Journal, 2020, 110, 104799.	3.0	17
10	Consumers' Attitude and Perception toward Traditional Foods of Northwest Greece during the COVID-19 Pandemic. Applied Sciences (Switzerland), 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. Foods, 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. Foods, 2020, 9, 1672.	4.3	15
13	Consumers' Trust in Greek Traditional Foods in the Post COVID-19 Era. Sustainability, 2021, 13, 9975.	3.2	14
14	Quality characteristics of Koroneiki olive oil from Zakynthos island (Greece) and differentiation depending on the altitude level. European Food Research and Technology, 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. Sustainability, 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. Foods, 2019, 8, 442.	4.3	11
17	Molecular Authentication, Phytochemical Evaluation and Asexual Propagation of Wild-Growing Rosa canina L. (Rosaceae) Genotypes of Northern Greece for Sustainable Exploitation. Plants, 2021, 10, 2634.	3.5	10
18	Consumers' Perception on Traceability of Greek Traditional Foods in the Post-COVID-19 Era. Sustainability, 2021, 13, 12687.	3.2	9

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#	Article	IF	CITATIONS
19	Combined Effect of Chitosan Coating and Laurel Essential Oil (Laurus nobilis) on the Microbiological, Chemical, and Sensory Attributes of Water Buffalo Meat. Foods, 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. European Food Research and Technology, 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. Molecules, 2020, 25, 3507.	3.8	5
22	Quality Parameters of Wheat Bread with the Addition of Untreated Cheese Whey. Molecules, 2021, 26, 7518.	3.8	5
23	Documenting Greek Indigenous Germplasm of Cornelian Cherry (Cornus mas L.) for Sustainable Utilization: Molecular Authentication, Asexual Propagation, and Phytochemical Evaluation. Plants, 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. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 476-487.	2.3	4
25	The Impact of COVID-19 on Consumers' Motives in Purchasing and Consuming Quality Greek Wine. Sustainability, 2022, 14, 7769.	3.2	4