

IOANNA KOSMA

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

414
citations

858243

12
h-index

843174

20
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25
docs citations

25
times ranked

384
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.6	7
2	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.	1.6	13
3	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.	1.6	5
4	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.	1.9	8
5	The Impact of COVID-19 on Consumers'™ Motives in Purchasing and Consuming Quality Greek Wine. <i>Sustainability</i> , 2022, 14, 7769.	1.6	4
6	Innovative Seafood Preservation Technologies: Recent Developments. <i>Animals</i> , 2021, 11, 92.	1.0	36
7	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.	1.1	4
8	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.	1.9	23
9	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.	1.6	13
10	Recent Developments in Seafood Packaging Technologies. <i>Foods</i> , 2021, 10, 940.	1.9	40
11	Consumers'™ Attitude and Perception toward Traditional Foods of Northwest Greece during the COVID-19 Pandemic. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4080.	1.3	17
12	Consumers'™ Trust in Greek Traditional Foods in the Post COVID-19 Era. <i>Sustainability</i> , 2021, 13, 9975.	1.6	14
13	Molecular Authentication, Phytochemical Evaluation and Asexual Propagation of Wild-Growing <i>Rosa canina</i> L. (<i>Rosaceae</i>) Genotypes of Northern Greece for Sustainable Exploitation. <i>Plants</i> , 2021, 10, 2634.	1.6	10
14	Consumers'™ Perception on Traceability of Greek Traditional Foods in the Post-COVID-19 Era. <i>Sustainability</i> , 2021, 13, 12687.	1.6	9
15	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.	1.9	16
16	Quality Parameters of Wheat Bread with the Addition of Untreated Cheese Whey. <i>Molecules</i> , 2021, 26, 7518.	1.7	5
17	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.	1.6	21
18	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.	1.9	15

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19	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.	1.7	5
20	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.	1.5	17
21	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.	1.9	11
22	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.	1.9	25
23	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.	0.8	28
24	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.	0.8	22
25	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.	1.0	46