

# Dimitrios Skalkos

## List of Publications by Year in descending order

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papers

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docs citations

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times ranked

631  
citing authors

#	ARTICLE	IF	CITATIONS
1	Constructed Wetlands as Nature-Based Solutions in the Post-COVID Agri-Food Supply Chain: Challenges and Opportunities. Sustainability, 2022, 14, 3145.	3.2	14
2	Functional Bakery Snacks for the Post-COVID-19 Market, Fortified with Omega-3 Fatty Acids. Sustainability, 2022, 14, 4816.	3.2	4
3	Adapting Open Innovation Practices for the Creation of a Traceability System in a Meat-Producing Industry in Northwest Greece. Sustainability, 2022, 14, 5111.	3.2	7
4	Innovative Agrifood Supply Chain in the Post-COVID 19 Era. Sustainability, 2022, 14, 5359.	3.2	1
5	The Impact of COVID-19 on Consumersâ€™ Motives in Purchasing and Consuming Quality Greek Wine. Sustainability, 2022, 14, 7769.	3.2	4
6	Traditional Foods in Europe: Perceptions & Prospects in the New Business Era. Modern Concepts & Developments in Agronomy, 2021, 8, .	0.1	3
7	Consumersâ€™ Attitude and Perception toward Traditional Foods of Northwest Greece during the COVID-19 Pandemic. Applied Sciences (Switzerland), 2021, 11, 4080.	2.5	17
8	Olive Paste-Enriched Cookies Exert Increased Antioxidant Activities. Applied Sciences (Switzerland), 2021, 11, 5515.	2.5	11
9	Postprandial Bioactivity of a Spread Cheese Enriched with Mountain Tea and Orange Peel Extract in Plasma Oxidative Stress Status, Serum Lipids and Glucose Levels: An Interventional Study in Healthy Adults. Biomolecules, 2021, 11, 1241.	4.0	8
10	Consumersâ€™ Trust in Greek Traditional Foods in the Post COVID-19 Era. Sustainability, 2021, 13, 9975.	3.2	14
11	Trends in Food Innovation: An Interventional Study on the Benefits of Consuming Novel Functional Cookies Enriched with Olive Paste. Sustainability, 2021, 13, 11472.	3.2	6
12	Consumersâ€™ Perception on Traceability of Greek Traditional Foods in the Post-COVID-19 Era. Sustainability, 2021, 13, 12687.	3.2	9
13	Effectiveness of Regional Innovation Actions: Cases from Small, Low-Innovative Regions. Journal of the Knowledge Economy, 2020, 11, 140-173.	4.4	7
14	Valorization of Fruits by-products to Unconventional Sources of Additives, Oil, Biomolecules and Innovative Functional Foods. Current Pharmaceutical Biotechnology, 2019, 20, 776-786.	1.6	35
15	A Novel Innovation Management Process: For Applications in Fields such as Food Innovation. International Journal of Innovation Science, 2012, 4, 245-258.	2.7	9
16	Innovation management technique (IMT) for very small-enterprises: concept, development and application. International Journal of Innovation and Regional Development, 2011, 3, 573.	0.1	7
17	Antioxidant activity and bioactive components of the aerial parts of Hypericum perforatum L. from Epirus, Greece. Food Chemistry, 2009, 117, 398-404.	8.2	62
18	Improved method for the in vitro assessment of antioxidant activity of plant extracts by headspace solid-phase microextraction and gas chromatographyâ€“electron capture detection. Journal of Chromatography A, 2007, 1152, 150-155.	3.7	28

#	ARTICLE	IF	CITATIONS
19	Photophysical properties of Hypericum perforatum L. extracts – Novel photosensitizers for PDT. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2006, 82, 146-151.	3.8	32
20	Hypericum perforatum L. extract – Novel photosensitizer against human bladder cancer cells. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2006, 84, 64-69.	3.8	25
21	Does Hypericum perforatum L. extract show any specificity as photosensitizer for HL-60 leukemic cells and cord blood hemopoietic progenitors during photodynamic therapy?. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2005, 80, 208-216.	3.8	12
22	Single-drop liquid-phase microextraction for the determination of hypericin, pseudohypericin and hyperforin in biological fluids by high performance liquid chromatography. <i>Journal of Chromatography A</i> , 2005, 1093, 1-10.	3.7	77
23	The Lipophilic Extract of Hypericum perforatum Exerts Significant Cytotoxic Activity Against T24 and NBT-II Urinary Bladder Tumor Cells. <i>Planta Medica</i> , 2005, 71, 1030-1035.	1.3	20
24	Towards a consensus structure of hypericin in solution: direct evidence for a single tautomer and different ionization states in protic and nonprotic solvents by the use of variable temperature gradient <sup>1</sup> H NMR. <i>Tetrahedron</i> , 2002, 58, 4925-4929.	1.9	23
25	IMPAIRED ACCUMULATION OF A CATIONIC PHOTSENSITIZING AGENT BY A CELL LINE EXHIBITING MULTIDRUG RESISTANCE. <i>Photochemistry and Photobiology</i> , 1994, 60, 61-63.	2.5	20
26	IMINIUM SALT BENZOCHLORINS: STRUCTURE-ACTIVITY RELATIONSHIP STUDIES. <i>Photochemistry and Photobiology</i> , 1994, 59, 175-181.	2.5	13
27	COPPER BENZOCHLORIN, A NOVEL PHOTSENSITIZER FOR PHOTODYNAMIC THERAPY: EFFECTS ON A TRANSPLANTABLE UROTHELIAL TUMOR. <i>Photochemistry and Photobiology</i> , 1993, 57, 681-685.	2.5	31
28	IMINIUM SALT OF COPPER BENZOCHLORIN (CDS1), A NOVEL PHOTSENSITIZER FOR PHOTODYNAMIC THERAPY: MECHANISM OF CELL KILLING. <i>Photochemistry and Photobiology</i> , 1993, 58, 100-105.	2.5	32
29	OBSERVATIONS ON THE SYNTHESIS AND <i>in vivo</i> PHOTODYNAMIC ACTIVITY OF SOME BENZOCHLORINS. <i>Photochemistry and Photobiology</i> , 1992, 55, 133-136.	2.5	30
30	Synthesis and <i>in vivo</i> photodynamic activity of some bacteriochlorin derivatives against bladder tumors in rodents. <i>Journal of Medicinal Chemistry</i> , 1991, 34, 2126-2133.	6.4	19
31	TIN ETIOPURPURIN DICHLORIDE-SENSITIZED LIPID PHOTOOXIDATION OF ERYTHROCYTE MEMBRANES. <i>Photochemistry and Photobiology</i> , 1990, 52, 987-991.	2.5	14
32	Synthesis and <i>in vivo</i> activity of some porphyrindione derivatives with potential in photodynamic therapy. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 1990, 6, 133-141.	3.8	8
33	Diels-Alder adducts of vinyl porphyrins: synthesis and <i>in vivo</i> photodynamic effect against a rat bladder tumor. <i>Journal of Medicinal Chemistry</i> , 1990, 33, 1258-1262.	6.4	11
34	Ultrasound-assisted extraction of Texas variety almond oil and <i>in vitro</i> evaluation of its health beneficial bioactivities. <i>Journal of Food Processing and Preservation</i> , 0, , e16144.	2.0	1