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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Recent Advances in Mycotoxin Analysis and Detection of Mycotoxigenic Fungi in Grapes and Derived Products. Sustainability, 2021, 13, 2537.	3.2	13
2	Evaluation of Plant Origin Essential Oils as Herbal Biocides for the Protection of Caves Belonging to Natural and Cultural Heritage Sites. Microorganisms, 2021, 9, 1836.	3.6	12
3	Antioxidant Profiles of <i>Vitis vinifera</i> L. and <i>Salvia triloba</i> L. Leaves Using High-Energy Extraction Methodologies. Journal of AOAC INTERNATIONAL, 2020, 103, 413-421.	1.5	13
4	Ochratoxigenic fungi and Ochratoxin A determination in dried grapes marketed in Tunisia. Annals of Microbiology, 2020, 70, .	2.6	4
5	Evaluating the efficacy of turbimetric measurements as a rapid screening technique to assess fungal susceptibility to antimicrobial compounds as exemplified by the use of sodium metabisulfite. Food Research International, 2018, 106, 1037-1041.	6.2	13
6	Differentiation and identification of grape-associated black aspergilli using Fourier transform infrared (FT-IR) spectroscopic analysis of mycelia. International Journal of Food Microbiology, 2017, 259, 22-28.	4.7	12
7	Modeling the effect of natamycin, pine-resin and environmental factors on the growth and OTA production by Aspergillus carbonarius using response surface methodology. Food Research International, 2016, 79, 19-28.	6.2	9
8	Discrimination and risk assessment due to the volatile compounds and the inorganic elements present in the Greek marc distillates Tsipouro and Tsikoudia. Oeno One, 2016, 39, 31.	1.4	6
9	Comparative study of growth responses and screening of inter-specific OTA production kinetics by A. carbonarius isolated from grapes. Frontiers in Microbiology, 2015, 6, 502.	3.5	12
10	Modelling the influence of temperature, water activity and sodium metabisulphite on the growth and OTA production of Aspergillus carbonarius isolated from Greek wine grapes. Food Microbiology, 2015, 49, 12-22.	4.2	19
11	Effect of Water Activity, Temperature, and Mixed Fungal Spore Interactions on Ochratoxin A Production by Aspergillus carbonarius. Journal of Food Protection, 2015, 78, 376-382.	1.7	4
12	Effect of interaction between Aspergillus carbonarius and non-ochratoxigenic grape-associated fungal isolates on growth and ochratoxin A production at different water activities and temperatures. Food Microbiology, 2015, 46, 521-527.	4.2	20
13	Biodiversity and ITS-RFLP Characterisation of Aspergillus Section Nigri Isolates in Grapes from Four Traditional Grape-Producing Areas in Greece. PLoS ONE, 2014, 9, e93923.	2.5	37
14	A survey of ochratoxin A occurence in Greek wines. Food Additives and Contaminants: Part B Surveillance, 2011, 4, 61-66.	2.8	26
15	Effect of temperature and water activity on growth and ochratoxin A production boundaries of two <i>Aspergillus carbonarius</i> isolates on a simulated grape juice medium. Journal of Applied Microbiology, 2009, 107, 257-268.	3.1	46
16	Impact of Water Activity and Temperature on Growth and Ochratoxin A Production of Two Aspergillus carbonarius Isolates from Wine Grapes in Greece. Journal of Food Protection, 2007, 70, 2884-2888.	1.7	18
17	Modelling the effect of temperature and water activity on the growth of two ochratoxigenic strains of Aspergillus carbonarius from Greek wine grapes. Journal of Applied Microbiology, 2007, 103, 2267-2276.	3.1	36
18	Production process and characterization of the traditional Greek fruit distillate $\hat{a} \in \mathbb{C}$ Koumaro $\hat{a} \in \mathbb{C}$ by aromatic and mineral composition, lournal of Food Composition and Analysis, 2005, 18, 699-716	3.9	80

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19	Characterization and safety evaluation of the traditional Greek fruit distillate "Mouro―by flavor compounds and mineral analysis. Food Chemistry, 2004, 86, 625-636.	8.2	120

20 A survey of ochratoxin A occurence in Greek wines. , 0, .