Afroditi Chatzifragkou

List of Publications by Year
in descending order

52	3,186	218592	189801
papers	citations	26 h-index	50 g-index

52	52	52	3310
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Adhesion mechanisms mediated by probiotics and prebiotics and their potential impact on human health. Applied Microbiology and Biotechnology, 2019, 103, 6463-6472.	1.7	365
2	Design and techno-economic evaluation of microbial oil production as a renewable resource for biodiesel and oleochemical production. Fuel, 2014, 116, 566-577.	3.4	301
3	Biotechnological conversions of biodiesel derived waste glycerol by yeast and fungal species. Energy, 2011, 36, 1097-1108.	4.5	255
4	Production of 1,3-propanediol by Clostridium butyricum growing on biodiesel-derived crude glycerol through a non-sterilized fermentation process. Applied Microbiology and Biotechnology, 2011, 91, 101-112.	1.7	145
5	Biosynthesis of lipids and organic acids by Yarrowia lipolytica strains cultivated on glucose. European Journal of Lipid Science and Technology, 2009, 111, 1221-1232.	1.0	142
6	Effect of impurities in biodiesel-derived waste glycerol on the performance and feasibility of biotechnological processes. Applied Microbiology and Biotechnology, 2012, 95, 13-27.	1.7	139
7	Biotechnological conversions of bioâ€dieselâ€derived crude glycerol by Yarrowia lipolytica strains. Engineering in Life Sciences, 2009, 9, 468-478.	2.0	135
8	Optimisation and modelling of supercritical CO2 extraction process of carotenoids from carrot peels. Journal of Supercritical Fluids, 2018, 133, 94-102.	1.6	104
9	Commercial sugars as substrates for lipid accumulation in Cunninghamella echinulata and Mortierella isabellina fungi. European Journal of Lipid Science and Technology, 2010, 112, 1048-1057.	1.0	102
10	Effect of biodieselâ€derived waste glycerol impurities on biomass and 1,3â€propanediol production of Clostridium butyricum VPI 1718. Biotechnology and Bioengineering, 2010, 107, 76-84.	1.7	100
11	Supercritical Fluid Extraction of Carotenoids from Vegetable Waste Matrices. Molecules, 2019, 24, 466.	1.7	95
12	Formulation of fermentation media from flour-rich waste streams for microbial lipid production by Lipomyces starkeyi. Journal of Biotechnology, 2014, 189, 36-45.	1.9	91
13	Valorisation strategies for cocoa pod husk and its fractions. Current Opinion in Green and Sustainable Chemistry, 2018, 14, 80-88.	3.2	91
14	Stability of probiotic Lactobacillus plantarum in dry microcapsules under accelerated storage conditions. Food Research International, 2015, 74, 208-216.	2.9	80
15	Oleaginous yeast Cryptococcus curvatus exhibits interplay between biosynthesis of intracellular sugars and lipids. European Journal of Lipid Science and Technology, 2015, 117, 657-672.	1.0	68
16	Rhodosporidium toruloides cultivated in NaClâ€enriched glucoseâ€based media: Adaptation dynamics and lipid production. Engineering in Life Sciences, 2017, 17, 237-248.	2.0	68
17	Utilisation of By-Products from Sunflower-Based Biodiesel Production Processes for the Production of Fermentation Feedstock. Waste and Biomass Valorization, 2013, 4, 529-537.	1.8	66
18	Bioprocess development for biolubricant production using microbial oil derived via fermentation from confectionery industry wastes. Bioresource Technology, 2018, 267, 311-318.	4.8	65

#	Article	IF	Citations
19	Suitability of Low-Cost Sugars as Substrates for Lipid Production by the FungusThamnidium elegans. Energy & Fuels, 2010, 24, 4078-4086.	2.5	61
20	Evaluating glucose and xylose as cosubstrates for lipid accumulation andÎ³-linolenic acid biosynthesis ofThamnidium elegans. Journal of Applied Microbiology, 2013, 114, 1020-1032.	1.4	60
21	Biorefinery strategies for upgrading Distillersâ€™ Dried Grains with Solubles (DDGS). Process Biochemistry, 2015, 50, 2194-2207.	1.8	46
22	Biorefinery development through utilization of biodiesel industry by-products as sole fermentation feedstock for 1,3-propanediol production. Bioresource Technology, 2014, 159, 167-175.	4.8	42
23	Impact of anaerobiosis strategy and bioreactor geometry on the biochemical response of Clostridium butyricum VPI 1718 during 1,3-propanediol fermentation. Bioresource Technology, 2011, 102, 10625-10632.	4.8	38
24	Valorisation of side streams from wheat milling and confectionery industries for consolidated production and extraction of microbial lipids. Food Chemistry, 2016, 198, 85-92.	4.2	34
25	Optimised Production and Extraction of Astaxanthin from the Yeast Xanthophyllomyces dendrorhous. Microorganisms, 2020, 8, 430.	1.6	33
26	Properties of protein isolates extracted by ultrasonication from soybean residue (okara). Food Chemistry, 2022, 368, 130837.	4.2	31
27	Waste fat biodegradation and biomodification by Yarrowia lipolytica and a bacterial consortium composed of Bacillus spp. and Pseudomonas putida. Engineering in Life Sciences, 2018, 18, 932-942.	2.0	29
28	Purification and polymerisation of microbial d-lactic acid from DDGS hydrolysates fermentation. Biochemical Engineering Journal, 2019, 150, 107265.	1.8	27
29	Effect of Origanum vulgare L. Essential Oil on Growth and Lipid Profile of Yarrowia lipolytica Cultivated on Glycerolâ€Based Media. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1955-1964.	0.8	26
30	Extractability and characteristics of proteins deriving from wheat DDGS. Food Chemistry, 2016, 198, 12-19.	4.2	24
31	Development of surfactant-coated alginate capsules containing Lactobacillus plantarum. Food Hydrocolloids, 2018, 82, 490-499.	5.6	24
32	Understanding the influence of processing conditions on the extraction of rhamnogalacturonan-I â€œhairyâ€•pectin from sugar beet pulp. Food Chemistry: X, 2019, 2, 100026.	1.8	23
33	Lipid Production by Yeasts Growing on Commercial Xylose in Submerged Cultures with Process Water Being Partially Replaced by Olive Mill Wastewaters. Processes, 2020, 8, 819.	1.3	23
34	Microbial production of <scp>d</scp>â€lactic acid from dried distiller's grains with solubles. Engineering in Life Sciences, 2019, 19, 21-30.	2.0	21
35	The Functionality of Inulin as a Sugar Replacer in Cakes and Biscuits; Highlighting the Influence of Differences in Degree of Polymerisation on the Properties of Cake Batter and Product. Foods, 2021, 10, 951.	1.9	21
36	Supercritical Carbon Dioxide Extraction of Phenolic Compounds from Potato (Solanum tuberosum) Peels. Applied Sciences (Switzerland), 2021, 11, 3410.	1.3	21

#	Article	IF	Citations
37	Seaweed fermentation within the fields of food and natural products. Trends in Food Science and Technology, 2021, 116, 1056-1073.	7.8	21
38	Rapeseed meal hydrolysate as substrate for microbial astaxanthin production. Biochemical Engineering Journal, 2019, 151, 107330.	1.8	20
39	Anaerobic Digestion of Steam-Exploded Wheat Straw and Co-Digestion Strategies for Enhanced Biogas Production. Applied Sciences (Switzerland), 2020, 10, 8284.	1.3	18
40	Acetic acid buffer as extraction medium for free and bound phenolics from dried blackcurrant (Ribes nigrum L.) skins. Journal of Food Science, 2020, 85, 3745-3755.	1.5	18
41	Evaluation of the prebiotic potential of arabinoxylans extracted from wheat distillersâ€™ dried grains with solubles (DDGS) and in-process samples. Applied Microbiology and Biotechnology, 2018, 102, 7577-7587.	1.7	17
42	Effect of dehydration on phenolic compounds and antioxidant activity of blackcurrant (Ribes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	1.3	16
43	Adaptation dynamics of Clostridium butyricum in high 1,3-propanediol content media. Applied Microbiology and Biotechnology, 2012, 95, 1541-1552.	1.7	14
44	Changes in the arabinoxylan fraction of wheat grain during alcohol production. Food Chemistry, 2017, 221, 1754-1762.	4.2	14
45	Distiller's dried grains with solubles (DDGS) and intermediate products as starting materials in biorefinery strategies. , 2018, , 63-86.		10
46	Development and characterisation of protein films derived from dried distillersâ€™ grains with solubles and in-process samples. Industrial Crops and Products, 2018, 121, 258-266.	2.5	9
47	Alkaline fractionation and enzymatic saccharification of wheat dried distillers grains with solubles (DDGS). Food and Bioproducts Processing, 2019, 118, 103-113.	1.8	9
48	Purification of supercritical-fluid carotenoid-rich extracts by hydrophobic interaction chromatography. Separation and Purification Technology, 2018, 203, 1-10.	3.9	8
49	Effect of acidified water on phenolic profile and antioxidant activity of dried blackcurrant (Ribes) Tj ETQq1 1 0.784314 rgBT /Overlock	2.5	6
50	Chemicals from Food Supply Chain By-Products and Waste Streams. Molecules, 2019, 24, 978.	1.7	5
51	Valorisation of Natural Resources and the Need for Economic and Sustainability Assessment: The Case of Cocoa Pod Husk in Indonesia. Sustainability, 2020, 12, 8962.	1.6	5
52	Analysis of carbohydrates and glycoconjugates in food by CE and HPLC. , 2021, , 815-842.		0