

Nick Kalogeropoulos

List of Publications by Year in descending order

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107
papers

4,413
citations

76196

40
h-index

114278

63
g-index

109
all docs

109
docs citations

109
times ranked

6471
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition, antioxidant activity and antimicrobial properties of propolis extracts from Greece and Cyprus. <i>Food Chemistry</i> , 2009, 116, 452-461.	4.2	264
2	Nutritional evaluation and bioactive microconstituents (phytosterols, tocopherols, polyphenols,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 Chemistry</i> , 2010, 121, 682-690.	4.2	226
3	Bioactive phytochemicals in industrial tomatoes and their processing byproducts. <i>LWT - Food Science and Technology</i> , 2012, 49, 213-216.	2.5	169
4	Effects of dietary soybean and cod-liver oil levels on growth and body composition of gilthead bream (<i>Sparus aurata</i>). <i>Aquaculture</i> , 1992, 104, 293-308.	1.7	159
5	Fortification of yoghurts with grape (<i>Vitis vinifera</i>) seed extracts. <i>LWT - Food Science and Technology</i> , 2013, 53, 522-529.	2.5	153
6	Unsaturated fatty acids are inversely associated and n-6/n-3 ratios are positively related to inflammation and coagulation markers in plasma of apparently healthy adults. <i>Clinica Chimica Acta</i> , 2010, 411, 584-591.	0.5	132
7	Bioactive microconstituents and antioxidant properties of wild edible mushrooms from the island of Lesvos, Greece. <i>Food and Chemical Toxicology</i> , 2013, 55, 378-385.	1.8	119
8	Heavy metals in raw, fried and grilled Mediterranean finfish and shellfish. <i>Food and Chemical Toxicology</i> , 2012, 50, 3702-3708.	1.8	106
9	Encapsulation of Nutraceutical Monoterpenes in β -Cyclodextrin and Modified Starch. <i>Journal of Food Science</i> , 2008, 73, S89-94.	1.5	103
10	Polyphenol characterization and encapsulation in β -cyclodextrin of a flavonoid-rich <i>Hypericum perforatum</i> (St John's wort) extract. <i>LWT - Food Science and Technology</i> , 2010, 43, 882-889.	2.5	103
11	Deterioration of natural antioxidant species of vegetable edible oils during the domestic deep-frying and pan-frying of potatoes. <i>International Journal of Food Sciences and Nutrition</i> , 2002, 53, 351-363.	1.3	102
12	Performance of virgin olive oil and vegetable shortening during domestic deep-frying and pan-frying of potatoes. <i>International Journal of Food Science and Technology</i> , 2002, 37, 177-190.	1.3	100
13	Antioxidants in Greek Virgin Olive Oils. <i>Antioxidants</i> , 2014, 3, 387-413.	2.2	98
14	Thermal oxidation of vanillin affects its antioxidant and antimicrobial properties. <i>Food Chemistry</i> , 2009, 114, 791-797.	4.2	97
15	Thermal Stability of Anthocyanin Extract of <i>Hibiscus sabdariffa</i> L. in the Presence of β -Cyclodextrin. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10303-10310.	2.4	88
16	Trace metal contents in wild edible mushrooms growing on serpentine and volcanic soils on the island of Lesvos, Greece. <i>Ecotoxicology and Environmental Safety</i> , 2012, 78, 184-194.	2.9	75
17	Recovery and distribution of natural antioxidants (α -tocopherol, polyphenols and terpenic acids) after pan-frying of Mediterranean finfish in virgin olive oil. <i>Food Chemistry</i> , 2007, 100, 509-517.	4.2	73
18	Pan-frying of French fries in three different edible oils enriched with olive leaf extract: Oxidative stability and fate of microconstituents. <i>LWT - Food Science and Technology</i> , 2009, 42, 1090-1097.	2.5	73

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19	The influence of ripening and crop year on quality indices, polyphenols, terpenic acids, squalene, fatty acid profile, and sterols in virgin olive oil (Koroneiki cv.) produced by organic versus non-organic cultivation method. <i>International Journal of Food Science and Technology</i> , 2011, 46, 170-178.	1.3	72
20	Herbal infusions; their phenolic profile, antioxidant and anti-inflammatory effects in HT29 and PC3 cells. <i>Food and Chemical Toxicology</i> , 2013, 61, 152-159.	1.8	71
21	Levels of perfluorinated compounds in raw and cooked Mediterranean finfish and shellfish. <i>Chemosphere</i> , 2015, 127, 117-126.	4.2	71
22	Deployment of response surface methodology to optimise recovery of grape (<i>Vitis vinifera</i>) stem polyphenols. <i>Talanta</i> , 2009, 79, 1311-1321.	2.9	65
23	Dietary evaluation of Mediterranean fish and molluscs pan-fried in virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1750-1758.	1.7	60
24	Flaxseed oil does not affect inflammatory markers and lipid profile compared to olive oil, in young, healthy, normal weight adults. <i>Metabolism: Clinical and Experimental</i> , 2013, 62, 686-693.	1.5	60
25	Retention and distribution of natural antioxidants (α -tocopherol, polyphenols and terpenic acids) after shallow frying of vegetables in virgin olive oil. <i>LWT - Food Science and Technology</i> , 2007, 40, 1008-1017.	2.5	59
26	Prostate cancer vs hyperplasia: relationships with prostatic and adipose tissue fatty acid composition. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2002, 66, 467-477.	1.0	56
27	Phenolic profiles and antioxidant and anticarcinogenic activities of Greek herbal infusions; balancing delight and chemoprevention?. <i>Food Chemistry</i> , 2014, 142, 233-241.	4.2	56
28	Encapsulation of complex extracts in β -cyclodextrin: An application to propolis ethanolic extract. <i>Journal of Microencapsulation</i> , 2009, 26, 603-613.	1.2	54
29	Toward an Increased Functionality in Oyster (<i>Pleurotus</i>) Mushrooms Produced on Grape Marc or Olive Mill Wastes Serving as Sources of Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5971-5983.	2.4	52
30	A pilot, randomized controlled trial to examine the health outcomes of raisin consumption in patients with diabetes. <i>Nutrition</i> , 2014, 30, 358-364.	1.1	51
31	Depression and long chain n-3 fatty acids in adipose tissue in adults from Crete. <i>European Journal of Clinical Nutrition</i> , 2006, 60, 882-888.	1.3	50
32	Parenteral MCT/ω-3 Polyunsaturated Fatty Acid-Enriched Intravenous Fat Emulsion Is Associated With Cytokine and Fatty Acid Profiles Consistent With Attenuated Inflammatory Response in Preterm Neonates. <i>Nutrition in Clinical Practice</i> , 2016, 31, 235-244.	1.1	50
33	Retention and Distribution of Polyphenols after Pan-Frying of French Fries in Oils Enriched with Olive Leaf Extract. <i>Journal of Food Science</i> , 2007, 72, S574-84.	1.5	49
34	<i>Pleurotus</i> Mushrooms Content in Glucans and Ergosterol Assessed by ATR-FTIR Spectroscopy and Multivariate Analysis. <i>Foods</i> , 2020, 9, 535.	1.9	48
35	Bioactive compounds and antioxidant activity exhibit high intraspecific variability in <i>Pleurotus ostreatus</i> mushrooms and correlate well with cultivation performance parameters. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 98.	1.7	45
36	Formation and distribution of oxidized fatty acids during deep- and pan-frying of potatoes. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1111-1123.	1.0	44

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37	Nutritional evaluation and health promoting activities of nuts and seeds cultivated in Greece. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 757-767.	1.3	44
38	Migration of health promoting microconstituents from frying vegetable oils to French fries. <i>Food Chemistry</i> , 2012, 133, 1255-1263.	4.2	43
39	Chemical Composition of Greek Avgotaracho Prepared from Mullet (<i>Mugil cephalus</i>): Nutritional and Health Benefits. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5916-5925.	2.4	42
40	Validation of the MedDietScore via the determination of plasma fatty acids. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 168-180.	1.3	41
41	Nutritional evaluation and bioactive microconstituents (carotenoids, tocopherols, sterols and) Tj ETQq1 1 0.784314 rgBT /Overlock 107 43, 2006-2013.	2.9	40
42	Effect of dietary lipids on growth and tissue fatty acid composition of grey mullet (<i>Mugil cephalus</i>). <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , 1992, 101, 129-135.	0.7	36
43	Virgin Olive Oil as Frying Oil. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 632-646.	5.9	36
44	Factorial design optimisation of grape (<i>Vitis vinifera</i>) seed polyphenol extraction. <i>European Food Research and Technology</i> , 2009, 229, 731-742.	1.6	35
45	Absorption and Bioavailability of Antioxidant Phytochemicals and Increase of Serum Oxidation Resistance in Healthy Subjects Following Supplementation with Raisins. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 411-415.	1.4	34
46	Composition, volatile profiles and functional properties of virgin olive oils produced by two-phase vs three-phase centrifugal decanters. <i>LWT - Food Science and Technology</i> , 2014, 58, 272-279.	2.5	33
47	Enhancing the nutritional and functional properties of <i>Pleurotus citrinopileatus</i> mushrooms through the exploitation of winery and olive mill wastes. <i>Food Chemistry</i> , 2022, 370, 131022.	4.2	32
48	Distribution and retention of phytosterols in frying oils and fried potatoes during repeated deep and pan frying. <i>European Food Research and Technology</i> , 2008, 227, 391-400.	1.6	30
49	Evaluation of cholesterol and other nutrient parameters of Greek cheese varieties. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 155-167.	1.9	29
50	Squalene in oils and fats from domestic and commercial fryings of potatoes. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 125-129.	1.3	29
51	Evaluation of Plasma Trace Elements in Different Stages of Nonalcoholic Fatty Liver Disease. <i>Biological Trace Element Research</i> , 2019, 188, 326-333.	1.9	29
52	Amelioration of oxidative and inflammatory status in hearts of cholesterol-fed rats supplemented with oils or oil-products with extra virgin olive oil components. <i>European Journal of Nutrition</i> , 2016, 55, 1283-1296.	1.8	26
53	Antioxidative Efficacy of a <i>Pistacia Lentiscus</i> Supplement and Its Effect on the Plasma Amino Acid Profile in Inflammatory Bowel Disease: A Randomised, Double-Blind, Placebo-Controlled Trial. <i>Nutrients</i> , 2018, 10, 1779.	1.7	26
54	Screening of macro- and bioactive microconstituents of commercial finfish and sea urchin eggs. <i>LWT - Food Science and Technology</i> , 2012, 46, 525-531.	2.5	25

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55	On the Characterization and Correlation of Compositional, Antioxidant and Colour Profile of Common and Balsamic Vinegars. <i>Antioxidants</i> , 2018, 7, 139.	2.2	25
56	Organoleptic and chemical quality of farmed meagre (<i>Argyrosomus regius</i>) as affected by size. <i>Food Chemistry</i> , 2013, 141, 3153-3159.	4.2	24
57	Culinary preparation effects on lipid and sensory quality of farmed gilthead seabream (<i>Sparus aurata</i>) and meagre (<i>Argyrosomus regius</i>): An inter-species comparison. <i>Food Chemistry</i> , 2019, 301, 125263.	4.2	24
58	Abdominal vs buttock adipose fat: relationships with children's serum lipid levels. <i>European Journal of Clinical Nutrition</i> , 2002, 56, 1081-1086.	1.3	22
59	Fatty Acids Intake and Depressive Symptomatology in a Greek Sample: An Epidemiological Analysis. <i>Journal of the American College of Nutrition</i> , 2010, 29, 586-594.	1.1	22
60	French Fries oleuropein content during the successive deep frying in oils enriched with an olive leaf extract. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1165-1171.	1.3	22
61	Volatile Profiling of <i>Pleurotus eryngii</i> and <i>Pleurotus ostreatus</i> Mushrooms Cultivated on Agricultural and Agro-Industrial By-Products. <i>Foods</i> , 2021, 10, 1287.	1.9	21
62	Volatile compounds of some popular Mediterranean seafood species. <i>Mediterranean Marine Science</i> , 2013, 14, 343.	0.6	20
63	Free Amino Acids in Three <i>Pleurotus</i> Species Cultivated on Agricultural and Agro-Industrial By-Products. <i>Molecules</i> , 2020, 25, 4015.	1.7	18
64	On the Identification and Quantification of Ergothioneine and Lovastatin in Various Mushroom Species: Assets and Challenges of Different Analytical Approaches. <i>Molecules</i> , 2021, 26, 1832.	1.7	18
65	<i>Pleurotus eryngii</i> improves postprandial glycaemia, hunger and fullness perception, and enhances ghrelin suppression in people with metabolically unhealthy obesity. <i>Pharmacological Research</i> , 2022, 175, 105979.	3.1	18
66	The lipid composition of selected tissues from a Mediterranean monk seal, <i>Monachus monachus</i> . <i>Lipids</i> , 1994, 29, 577-582.	0.7	17
67	Serum lipid profile and inflammatory markers in the aorta of cholesterol-fed rats supplemented with extra virgin olive oil, sunflower oils and oil-products. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 766-773.	1.3	17
68	Diabetes mellitus associated with processed and unprocessed red meat: an overview. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 735-743.	1.3	17
69	Predictors of cadmium and lead concentrations in the blood of residents from the metropolitan area of Athens (Greece). <i>Science of the Total Environment</i> , 2016, 568, 263-270.	3.9	15
70	Quality Characteristics and Antioxidants of Mavroliola cv. Virgin Olive Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 253-259.	0.8	14
71	Waste Prevention Scenarios Using a Web-Based Tool for Local Authorities. <i>Waste and Biomass Valorization</i> , 2015, 6, 625-636.	1.8	14
72	Plasma free amino acid profile in quiescent Inflammatory Bowel Disease patients orally administered with Mastiha (<i>Pistacia lentiscus</i>); a randomised clinical trial. <i>Phytomedicine</i> , 2019, 56, 40-47.	2.3	14

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73	Adipose Fat Quality vs Quantity: Relationships with Children's Serum Lipid Levels. Preventive Medicine, 2001, 33, 525-535.	1.6	13
74	Trace elements, polycyclic aromatic hydrocarbons, mineral composition, and FT-IR characterization of unrefined sea and rock salts: environmental interactions. Environmental Science and Pollution Research, 2020, 27, 10857-10868.	2.7	13
75	Dietary Evaluation of Vegetables Pan-Fried in Virgin Olive Oil Following the Greek Traditional Culinary Practice. Ecology of Food and Nutrition, 2006, 45, 105-123.	0.8	12
76	The impact of fruit maturation on bioactive microconstituents, inhibition of serum oxidation and inflammatory markers in stimulated PBMCs and sensory characteristics of Koroneiki virgin olive oils from Messenia, Greece. Food and Function, 2013, 4, 1185.	2.1	12
77	Vanadium in particles and sediments of the northern Saronikos Gulf, Greece. Science of the Total Environment, 1989, 79, 241-252.	3.9	11
78	Organic Remains in Early Christian Egyptian Metal Vessels: Investigation with Fourier Transform Infrared Spectroscopy and Gas Chromatography-Mass Spectrometry. Heritage, 2021, 4, 3611-3629.	0.9	11
79	Copper complexing properties and physico-chemical characterisation of the organic matter in Greek herbal infusions. Food Chemistry, 2014, 160, 53-60.	4.2	10
80	Use of NAA in marine environment and in archaeology in Greece. Journal of Radioanalytical and Nuclear Chemistry, 1997, 219, 177-185.	0.7	9
81	Deployment of response surface methodology to optimize recovery of grape (<i>Vitis vinifera</i>) stem and seed polyphenols. Procedia Food Science, 2011, 1, 1686-1693.	0.6	9
82	Effect of Fruit Maturity on Olive Oil Phenolic Composition and Antioxidant Capacity. , 2015, , 123-145.		9
83	Copper complexing properties, trace metal content and organic matter physico-chemical characterization of Greek beers. Microchemical Journal, 2017, 135, 66-73.	2.3	9
84	Trace Elements in <i>Pleurotus Ostreatus</i> , <i>P. Eryngii</i> and <i>P. Nebrodensis</i> Mushrooms Cultivated on Various Agricultural By-Products. Analytical Letters, 2019, 52, 2692-2709.	1.0	8
85	Determination of rare earth elements in sediment cores from Northern Saronikos Gulf, Greece, by instrumental neutron activation analysis. Journal of Radioanalytical and Nuclear Chemistry, 1987, 114, 45-55.	0.7	7
86	Application of two INAA methods to pollution studies of sediments from Saronikos Gulf, Greece. Journal of Radioanalytical and Nuclear Chemistry, 1993, 167, 369-381.	0.7	7
87	Compositional Changes and Enrichment of Mediterranean Finfish During Pan Frying With Virgin Olive Oil. Ecology of Food and Nutrition, 2006, 45, 171-188.	0.8	7
88	Adipokine expression in adipose tissue and in peripheral blood mononuclear cells in children. Clinica Chimica Acta, 2009, 410, 85-89.	0.5	7
89	Nutritional evaluation and functional properties of traditional composite salad dishes. LWT - Food Science and Technology, 2015, 62, 775-782.	2.5	6
90	Pollution studies of silver and antimony in Saronikos Gulf, Greece by INAA. Journal of Radioanalytical and Nuclear Chemistry, 1994, 179, 231-241.	0.7	5

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91	Modulation of Free Amino Acid Profile in Healthy Humans Administered with Mastiha Terpenes. An Open-Label Trial. <i>Nutrients</i> , 2018, 10, 715.	1.7	5
92	Organochlorine levels in a Mediterranean monk seal (<i>Monachus monachus</i>). <i>Marine Pollution Bulletin</i> , 1994, 28, 181-183.	2.3	4
93	Determination of Polychlorinated Biphenyls in Aegean Fish and Seafood. <i>Analytical Letters</i> , 2016, 49, 1114-1126.	1.0	4
94	The Association of Plasma-Free Branched-Chain Amino Acids with Disease Related Parameters in Ulcerative Colitis. <i>Diagnostics</i> , 2020, 10, 798.	1.3	4
95	Copper Complexing Capacity and Trace Metal Content in Common and Balsamic Vinegars: Impact of Organic Matter. <i>Molecules</i> , 2020, 25, 861.	1.7	4
96	Dietary Pistachio (<i>Pistacia vera</i> L.) Beneficially Alters Fatty Acid Profiles in Streptozotocin-Induced Diabetic Rat. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4606.	1.3	4
97	Effect of Differently Fed Farmed Gilthead Sea Bream Consumption on Platelet Aggregation and Circulating Haemostatic Markers among Apparently Healthy Adults: A Double-Blind Randomized Crossover Trial. <i>Nutrients</i> , 2021, 13, 286.	1.7	3
98	Unfolding beeswax use in Neolithic and Chalcolithic Cyprus through molecular analysis of lipids extracted from ceramic containers. <i>Archaeological and Anthropological Sciences</i> , 2021, 13, 1.	0.7	3
99	Additional benefit in CVD risk indices derived from the consumption of fortified milk when combined with a lifestyle intervention. <i>Public Health Nutrition</i> , 2014, 17, 440-449.	1.1	2
100	Electrochemical, photometric, and chromatographic methods for the evaluation of organic matter and bioactive compounds in coffee brews. <i>European Food Research and Technology</i> , 2018, 244, 1953-1961.	1.6	2
101	Early Postnatal Changes of Bone Turnover Biomarkers in Very Low Birth Weight Neonates The Effect of Two Parenteral Lipid Emulsions with Different Polyunsaturated Fatty Acid Content: A Randomized Double-Blind Study. <i>Journal of Parenteral and Enteral Nutrition</i> , 2020, 44, 361-369.	1.3	2
102	Consumption of Farmed Fish, Fed with an Olive-Pomace Enriched Diet, and Its Effect on the Inflammatory, Redox, and Platelet-Activating Factor Enzyme Profile of Apparently Healthy Adults: A Double-Blind Randomized Crossover Trial. <i>Foods</i> , 2022, 11, 2105.	1.9	2
103	Recovery and Distribution of Macro- and Selected Microconstituents after Pan-frying of Vegetables in Virgin Olive Oil. , 2010, , 767-776.		1
104	THE EFFECT OF pH ON THE EFFICIENCY OF VINIFICATION BY PRODUCT EXTRACTS TO INHIBIT LIPID PEROXIDATION IN A LECITHIN LIPOSOME MODEL MATRIX. <i>Journal of Food Quality</i> , 2011, 34, 299-305.	1.4	1
105	Alcohol Intake and Cardiovascular Disease Risk: Cheers, Tears, or Both?. <i>Food Reviews International</i> , 2011, 27, 274-299.	4.3	1
106	Recovery and Distribution of Macro- and Selected Microconstituents after Pan-frying of Mediterranean Fish in Virgin Olive Oil. , 2010, , 755-765.		0
107	Beyond Olive Oil: Active Components and Health Aspects of Some Less Studied Mediterranean Plant Products. <i>ACS Symposium Series</i> , 2012, , 237-261.	0.5	0