

Nick Kalogeropoulos

List of Publications by Citations

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106
papers

3,422
citations

34
h-index

56
g-index

109
ext. papers

3,851
ext. citations

4.9
avg, IF

5.22
L-index

#	Paper	IF	Citations
106	Chemical composition, antioxidant activity and antimicrobial properties of propolis extracts from Greece and Cyprus. <i>Food Chemistry</i> , 2009 , 116, 452-461	8.5	211
105	Nutritional evaluation and bioactive microconstituents (phytosterols, tocopherols, polyphenols, triterpenic acids) in cooked dry legumes usually consumed in the Mediterranean countries. <i>Food Chemistry</i> , 2010 , 121, 682-690	8.5	186
104	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	4.4	145
103	Bioactive phytochemicals in industrial tomatoes and their processing byproducts. <i>LWT - Food Science and Technology</i> , 2012 , 49, 213-216	5.4	127
102	Fortification of yoghurts with grape (<i>Vitis vinifera</i>) seed extracts. <i>LWT - Food Science and Technology</i> , 2013 , 53, 522-529	5.4	116
101	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, 584-91	6.2	109
100	Encapsulation of nutraceutical monoterpenes in beta-cyclodextrin and modified starch. <i>Journal of Food Science</i> , 2008 , 73, S89-94	3.4	92
99	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, 351-63	3.7	90
98	Bioactive microconstituents and antioxidant properties of wild edible mushrooms from the island of Lesbos, Greece. <i>Food and Chemical Toxicology</i> , 2013 , 55, 378-85	4.7	89
97	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	5.4	86
96	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	3.8	83
95	Heavy metals in raw, fried and grilled Mediterranean finfish and shellfish. <i>Food and Chemical Toxicology</i> , 2012 , 50, 3702-8	4.7	80
94	Thermal stability of anthocyanin extract of <i>Hibiscus sabdariffa</i> L. in the presence of beta-cyclodextrin. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10303-10	5.7	80
93	Thermal oxidation of vanillin affects its antioxidant and antimicrobial properties. <i>Food Chemistry</i> , 2009 , 114, 791-797	8.5	75
92	Antioxidants in Greek Virgin Olive Oils. <i>Antioxidants</i> , 2014 , 3, 387-413	7.1	73
91	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	8.5	69
90	Trace metal contents in wild edible mushrooms growing on serpentine and volcanic soils on the island of Lesbos, Greece. <i>Ecotoxicology and Environmental Safety</i> , 2012 , 78, 184-94	7	65

89	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	5.4	65
88	Herbal infusions; their phenolic profile, antioxidant and anti-inflammatory effects in HT29 and PC3 cells. <i>Food and Chemical Toxicology</i> , 2013 , 61, 152-9	4.7	59
87	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	4.3	55
86	Levels of perfluorinated compounds in raw and cooked Mediterranean finfish and shellfish. <i>Chemosphere</i> , 2015 , 127, 117-26	8.4	54
85	Deployment of response surface methodology to optimise recovery of grape (<i>Vitis vinifera</i>) stem polyphenols. <i>Talanta</i> , 2009 , 79, 1311-21	6.2	54
84	Retention and distribution of natural antioxidants (β-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	5.17	53
83	Prostate cancer vs hyperplasia: relationships with prostatic and adipose tissue fatty acid composition. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2002 , 66, 467-77	2.8	52
82	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, 686-93	12.7	49
81	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	3.8	49
80	Phenolic profiles and antioxidant and anticarcinogenic activities of Greek herbal infusions; balancing delight and chemoprevention?. <i>Food Chemistry</i> , 2014 , 142, 233-41	8.5	46
79	Depression and long chain n-3 fatty acids in adipose tissue in adults from Crete. <i>European Journal of Clinical Nutrition</i> , 2006 , 60, 882-8	5.2	43
78	Encapsulation of complex extracts in beta-cyclodextrin: an application to propolis ethanolic extract. <i>Journal of Microencapsulation</i> , 2009 , 26, 603-13	3.4	42
77	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	3.4	42
76	A pilot, randomized controlled trial to examine the health outcomes of raisin consumption in patients with diabetes. <i>Nutrition</i> , 2014 , 30, 358-64	4.8	40
75	Validation of the MedDietScore via the determination of plasma fatty acids. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 5, 168-80	3.7	36
74	Migration of health promoting microconstituents from frying vegetable oils to French fries. <i>Food Chemistry</i> , 2012 , 133, 1255-1263	8.5	34
73	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	3	34
72	Parenteral MCT/EB Polyunsaturated Fatty Acid-Enriched Intravenous Fat Emulsion Is Associated With Cytokine and Fatty Acid Profiles Consistent With Attenuated Inflammatory Response in Preterm Neonates: A Randomized, Double-Blind Clinical Trial. <i>Nutrition in Clinical Practice</i> , 2016 , 31, 235-44	3.6	33

71	Toward an Increased Functionality in Oyster (Pleurotus) 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	5.7	33
70	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, 5916-25	5.7	33
69	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	4.4	32
68	Nutritional evaluation and health promoting activities of nuts and seeds cultivated in Greece. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 757-67	3.7	31
67	Factorial design optimisation of grape (<i>Vitis vinifera</i>) seed polyphenol extraction. <i>European Food Research and Technology</i> , 2009 , 229, 731-742	3.4	29
66	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		28
65	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, 411-5	3.9	27
64	Nutritional evaluation and bioactive microconstituents (carotenoids, tocopherols, sterols and squalene) of raw and roasted chicken fed on DHA-rich microalgae. <i>Food Research International</i> , 2010 , 43, 2006-2013	7	25
63	Virgin Olive Oil as Frying Oil. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 632-646	16.4	24
62	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	5.4	24
61	Squalene in oils and fats from domestic and commercial fryings of potatoes. <i>International Journal of Food Sciences and Nutrition</i> , 2004 , 55, 125-9	3.7	24
60	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, 1283-96	5.2	23
59	Screening of macro- and bioactive microconstituents of commercial finfish and sea urchin eggs. <i>LWT - Food Science and Technology</i> , 2012 , 46, 525-531	5.4	22
58	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	3.4	22
57	Organoleptic and chemical quality of farmed meagre (<i>Argyrosomus regius</i>) as affected by size. <i>Food Chemistry</i> , 2013 , 141, 3153-9	8.5	21
56	Abdominal vs buttock adipose fat: relationships with children's serum lipid levels. <i>European Journal of Clinical Nutrition</i> , 2002 , 56, 1081-6	5.2	21
55	Evaluation of cholesterol and other nutrient parameters of Greek cheese varieties. <i>Journal of Food Composition and Analysis</i> , 2003 , 16, 155-167	4.1	21
54	Fatty acids intake and depressive symptomatology in a Greek sample: an epidemiological analysis. <i>Journal of the American College of Nutrition</i> , 2010 , 29, 586-94	3.5	19

53	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	3.8	17
52	Volatile compounds of some popular Mediterranean seafood species. <i>Mediterranean Marine Science</i> , 2013 , 14, 343	2.7	16
51	Mushrooms Content in Glucans and Ergosterol Assessed by ATR-FTIR Spectroscopy and Multivariate Analysis. <i>Foods</i> , 2020 , 9,	4.9	15
50	The lipid composition of selected tissues from a Mediterranean monk seal, <i>Monachus monachus</i> . <i>Lipids</i> , 1994 , 29, 577-82	1.6	15
49	Antioxidative Efficacy of a 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,	6.7	14
48	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, 766-73	3.7	12
47	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	10.2	12
46	Waste Prevention Scenarios Using a Web-Based Tool for Local Authorities. <i>Waste and Biomass Valorization</i> , 2015 , 6, 625-636	3.2	12
45	Quality Characteristics and Antioxidants of Mavrolia cv. Virgin Olive Oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2012 , 89, 253-259	1.8	12
44	Adipose fat quality vs. quantity: relationships with children's serum lipid levels. <i>Preventive Medicine</i> , 2001 , 33, 525-35	4.3	12
43	On the Characterization and Correlation of Compositional, Antioxidant and Colour Profile of Common and Balsamic Vinegars. <i>Antioxidants</i> , 2018 , 7,	7.1	12
42	Evaluation of Plasma Trace Elements in Different Stages of Nonalcoholic Fatty Liver Disease. <i>Biological Trace Element Research</i> , 2019 , 188, 326-333	4.5	10
41	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. <i>Food and Function</i> , 2013 , 4, 1185-94	6.1	10
40	Dietary Evaluation of Vegetables Pan-Fried in Virgin Olive Oil Following the Greek Traditional Culinary Practice. <i>Ecology of Food and Nutrition</i> , 2006 , 45, 105-123	1.9	10
39	Vanadium in particles and sediments of the northern Saronikos Gulf, Greece. <i>Science of the Total Environment</i> , 1989 , 79, 241-52	10.2	10
38	Diabetes mellitus associated with processed and unprocessed red meat: an overview. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 735-43	3.7	9
37	Copper complexing properties and physico-chemical characterisation of the organic matter in Greek herbal infusions. <i>Food Chemistry</i> , 2014 , 160, 53-60	8.5	9
36	Use of NAA in marine environment and in archaeology in Greece. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1997 , 219, 177-185	1.5	9

35	Free Amino Acids in Three Species Cultivated on Agricultural and Agro-Industrial By-Products. <i>Molecules</i> , 2020 , 25,	4.8	9
34	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	6.5	8
33	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	8.5	8
32	Compositional Changes and Enrichment of Mediterranean Finfish During Pan Frying With Virgin Olive Oil. <i>Ecology of Food and Nutrition</i> , 2006 , 45, 171-188	1.9	7
31	Application of two INAA methods to pollution studies of sediments from Saronikos Gulf, Greece. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1993 , 167, 369-381	1.5	7
30	Determination of rare earth elements in sediment cores from Northern Saronikos Gulf, Greece, by instrumental neutron activation analysis. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1987 , 114, 45-55	1.5	7
29	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,	4.8	7
28	Trace elements, polycyclic aromatic hydrocarbons, mineral composition, and FT-IR characterization of unrefined sea and rock salts: environmental interactions. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 10857-10868	5.1	6
27	Deployment of response surface methodology to optimize recovery of grape (<i>Vitis vinifera</i>) stem and seed polyphenols. <i>Procedia Food Science</i> , 2011 , 1, 1686-1693		6
26	Adipokine expression in adipose tissue and in peripheral blood mononuclear cells in children Correlation with BMI and fatty acid content. <i>Clinica Chimica Acta</i> , 2009 , 410, 85-9	6.2	6
25	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	8.5	6
24	Copper complexing properties, trace metal content and organic matter physico-chemical characterization of Greek beers. <i>Microchemical Journal</i> , 2017 , 135, 66-73	4.8	5
23	Effect of Fruit Maturity on Olive Oil Phenolic Composition and Antioxidant Capacity 2015 , 123-145		5
22	Pollution studies of silver and antimony in Saronikos Gulf, Greece by INAA. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1994 , 179, 231-241	1.5	5
21	Nutritional evaluation and functional properties of traditional composite salad dishes. <i>LWT - Food Science and Technology</i> , 2015 , 62, 775-782	5.4	4
20	Copper Complexing Capacity and Trace Metal Content in Common and Balsamic Vinegars: Impact of Organic Matter. <i>Molecules</i> , 2020 , 25,	4.8	4
19	Determination of Polychlorinated Biphenyls in Aegean Fish and Seafood. <i>Analytical Letters</i> , 2016 , 49, 1114-1126	2.2	4
18	Modulation of Free Amino Acid Profile in Healthy Humans Administered with Mastiha Terpenes. An Open-Label Trial. <i>Nutrients</i> , 2018 , 10,	6.7	4

17	Organochlorine levels in a Mediterranean monk seal (<i>Monachus monachus</i>). <i>Marine Pollution Bulletin</i> , 1994 , 28, 181-183	6.7	4
16	Trace Elements in <i>Pleurotus Ostreatus</i> , <i>P. Eryngii</i> , and <i>P. Nebrodensis</i> Mushrooms Cultivated on Various Agricultural By-Products. <i>Analytical Letters</i> , 2019 , 52, 2692-2709	2.2	3
15	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	3.4	2
14	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, 440-9	3.3	2
13	Organic Remains in Early Christian Egyptian Metal Vessels: Investigation with Fourier Transform Infrared Spectroscopy and Gas Chromatography-Mass Spectrometry. <i>Heritage</i> , 2021 , 4, 3611-3629	1.6	2
12	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	1.8	2
11	Volatile Profiling of and Mushrooms Cultivated on Agricultural and Agro-Industrial By-Products. <i>Foods</i> , 2021 , 10,	4.9	2
10	Alcohol Intake and Cardiovascular Disease Risk: Cheers, Tears, or Both?. <i>Food Reviews International</i> , 2011 , 27, 274-299	5.5	1
9	The Association of Plasma-Free Branched-Chain Amino Acids with Disease Related Parameters in Ulcerative Colitis. <i>Diagnostics</i> , 2020 , 10,	3.8	1
8	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	4.2	1
7	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,	6.7	1
6	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	2.6	1
5	Recovery and Distribution of Macro- and Selected Microconstituents after Pan-frying of Vegetables in Virgin Olive Oil 2010 , 767-776		0
4	<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> , 2021 , 175, 105979	10.2	0
3	Beyond Olive Oil: Active Components and Health Aspects of Some Less Studied Mediterranean Plant Products. <i>ACS Symposium Series</i> , 2012 , 237-261	0.4	
2	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	2.7	
1	Recovery and Distribution of Macro- and Selected Microconstituents after Pan-frying of Mediterranean Fish in Virgin Olive Oil 2010 , 755-765		