

Nick Kalogeropoulos

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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
105	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
104	<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
103	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
102	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
101	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
100	Volatile Profiling of and Mushrooms Cultivated on Agricultural and Agro-Industrial By-Products. <i>Foods</i> , 2021 , 10,	4.9	2
99	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
98	Copper Complexing Capacity and Trace Metal Content in Common and Balsamic Vinegars: Impact of Organic Matter. <i>Molecules</i> , 2020 , 25,	4.8	4
97	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
96	Mushrooms Content in Glucans and Ergosterol Assessed by ATR-FTIR Spectroscopy and Multivariate Analysis. <i>Foods</i> , 2020 , 9,	4.9	15
95	The Association of Plasma-Free Branched-Chain Amino Acids with Disease Related Parameters in Ulcerative Colitis. <i>Diagnostics</i> , 2020 , 10,	3.8	1
94	Free Amino Acids in Three Species Cultivated on Agricultural and Agro-Industrial By-Products. <i>Molecules</i> , 2020 , 25,	4.8	9
93	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
92	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
91	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
90	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

89	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, 1252-1263	8.5	8
88	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
87	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	5.7	33
86	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	4.4	2
85	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
84	On the Characterization and Correlation of Compositional, Antioxidant and Colour Profile of Common and Balsamic Vinegars. <i>Antioxidants</i> , 2018 , 7,	7.1	12
83	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
82	Virgin Olive Oil as Frying Oil. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 632-646	16.4	24
81	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
80	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
79	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
78	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
77	Determination of Polychlorinated Biphenyls in Aegean Fish and Seafood. <i>Analytical Letters</i> , 2016 , 49, 1114-1126	2.2	4
76	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
75	Nutritional evaluation and functional properties of traditional composite salad dishes. <i>LWT - Food Science and Technology</i> , 2015 , 62, 775-782	5.4	4
74	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
73	Waste Prevention Scenarios Using a Web-Based Tool for Local Authorities. <i>Waste and Biomass Valorization</i> , 2015 , 6, 625-636	3.2	12
72	Effect of Fruit Maturity on Olive Oil Phenolic Composition and Antioxidant Capacity 2015 , 123-145		5

71	Levels of perfluorinated compounds in raw and cooked Mediterranean finfish and shellfish. <i>Chemosphere</i> , 2015 , 127, 117-26	8.4	54
70	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
69	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
68	Antioxidants in Greek Virgin Olive Oils. <i>Antioxidants</i> , 2014 , 3, 387-413	7.1	73
67	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
66	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
65	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
64	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
63	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
62	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
61	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
60	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
59	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
58	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
57	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
56	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
55	Volatile compounds of some popular Mediterranean seafood species. <i>Mediterranean Marine Science</i> , 2013 , 14, 343	2.7	16
54	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

53	Heavy metals in raw, fried and grilled Mediterranean finfish and shellfish. <i>Food and Chemical Toxicology</i> , 2012 , 50, 3702-8	4.7	80
52	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
51	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
50	Bioactive phytochemicals in industrial tomatoes and their processing byproducts. <i>LWT - Food Science and Technology</i> , 2012 , 49, 213-216	5.4	127
49	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	
48	Migration of health promoting microconstituents from frying vegetable oils to French fries. <i>Food Chemistry</i> , 2012 , 133, 1255-1263	8.5	34
47	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
46	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
45	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	3.7	37
44	Alcohol Intake and Cardiovascular Disease Risk: Cheers, Tears, or Both?. <i>Food Reviews International</i> , 2011 , 27, 274-299	5.5	1
43	Recovery and Distribution of Macro- and Selected Microconstituents after Pan-frying of Vegetables in Virgin Olive Oil 2010 , 767-776		0
42	Recovery and Distribution of Macro- and Selected Microconstituents after Pan-frying of Mediterranean Fish in Virgin Olive Oil 2010 , 755-765		
41	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
40	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
39	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
38	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
37	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
36	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

35	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
34	Thermal oxidation of vanillin affects its antioxidant and antimicrobial properties. <i>Food Chemistry</i> , 2009 , 114, 791-797	8.5	75
33	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
32	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
31	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
30	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
29	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
28	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
27	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
26	Encapsulation of nutraceutical monoterpenes in beta-cyclodextrin and modified starch. <i>Journal of Food Science</i> , 2008 , 73, S89-94	3.4	92
25	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
24	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
23	Recovery and distribution of natural antioxidants (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
22	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
21	Retention and distribution of natural antioxidants (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	5.4	53
20	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
19	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
18	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

17	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
16	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
15	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
14	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
13	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
12	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
11	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
10	Adipose fat quality vs. quantity: relationships with children's serum lipid levels. <i>Preventive Medicine</i> , 2001 , 33, 525-35	4.3	12
9	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
8	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
7	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
6	Organochlorine levels in a Mediterranean monk seal (<i>Monachus monachus</i>). <i>Marine Pollution Bulletin</i> , 1994 , 28, 181-183	6.7	4
5	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
4	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
3	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
2	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
1	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