Eleni P Kalogianni

List of Publications by Year
in descending order

20	366	840119 11	794141 19
papers	citations	h-index	g-index

21	21	21	458
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Exposure Assessment and Risk Characterization of Aflatoxin M1 Intake through Consumption of Milk and Yoghurt by Student Population in Serbia and Greece. Toxins, 2019, 11, 205.	1.5	49
2	Fabrication of hollow microneedles using liquid crystal display (LCD) vat polymerization 3D printing technology for transdermal macromolecular delivery. International Journal of Pharmaceutics, 2021, 597, 120303.	2.6	48
3	Crust pore characteristics and their development during frying of French-fries. Journal of Food Engineering, 2014, 120, 175-182.	2.7	42
4	Effect of the Presence and Absence of Potatoes under Repeated Frying Conditions on the Composition of Palm Oil. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 561-571.	0.8	28
5	Effect of potato presence on the degradation of extra virgin olive oil during frying. International Journal of Food Science and Technology, 2010, 45, 765-775.	1.3	28
6	Novel emulsifiers from olive processing solid waste. Food Hydrocolloids, 2015, 48, 274-281.	5.6	28
7	Olive Oil Processing: Current Knowledge, Literature Gaps, and Future Perspectives. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 481-507.	0.8	22
8	Formulation and Structural Study of a Biocompatible Water-in-Oil Microemulsion as an Appropriate Enzyme Carrier: The Model Case of Horseradish Peroxidase. Langmuir, 2019, 35, 150-160.	1.6	17
9	Rapid Methods for Frying Oil Quality Determination: Evaluation with Respect to Legislation Criteria. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 19-36.	0.8	16
10	Development of a rapid method for the determination of frying oil quality based on capillary penetration. International Journal of Food Science and Technology, 2015, 50, 1215-1223.	1.3	15
11	Characterization of porous media by dynamic wicking combined with image analysis. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2012, 413, 50-57.	2.3	12
12	Effect of frying variables on <scp>F</scp>rench fry properties. International Journal of Food Science and Technology, 2013, 48, 758-770.	1.3	11
13	Heightâ€“time and weightâ€“time approach in capillary penetration: Investigation of similarities and differences. Journal of Colloid and Interface Science, 2017, 495, 149-156.	5.0	11
14	Olive oil droplet coalescence during malaxation. Journal of Food Engineering, 2019, 240, 99-104.	2.7	11
15	Emulsifiers from Partially Composted Olive Waste. Foods, 2019, 8, 271.	1.9	9
16	Dynamic Surface Activity of Phenylalanine Glycerolâ˜'Ether Surfactant Solutions Measured by a Differential Maximum Bubble Pressure Tensiometer. Langmuir, 2006, 22, 46-51.	1.6	7
17	Injection Molded PP Foams Using Food Ingredients for Food Packaging Applications. Polymers, 2021, 13, 288.	2.0	6
18	Fractionation of a hydrocolloid emulsifier reclaimed from winery waste. Food Chemistry, 2019, 301, 125259.	4.2	3

#	Article	IF	Citations
19	A novel rapid method for the determination of frying oil quality: development of prototype and equations and examination with respect to legislation criteria. International Journal of Food Science and Technology, 2021, 56, 2832-2842.	1.3	2
20	Extraction of surfaceâ€active polymers from the compost of olive processing waste. Journal of Food Process Engineering, 0, , e13799.	1.5	1