Nikolaos G Stoforos

List of Publications by Year
in descending order

37 papers	762 citations	516710 16 h-index	526287 27 g-index
38 all docs	38 docs citations	38 times ranked	642 citing authors

#	Article	IF	Citations
1	Production of added‐value metabolites by *Yarrowia lipolytica* growing in olive mill wastewater‐based media under aseptic and non‐aseptic conditions. Engineering in Life Sciences, 2017, 17, 695-709.	3.6	75
2	*Rhodosporidium toruloides* cultivated in NaCl‐enriched glucose‐based media: Adaptation dynamics and lipid production. Engineering in Life Sciences, 2017, 17, 237-248.	3.6	68
3	Evaluation and modelling of rheological properties of high pressure treated waxy maize starch dispersions. Journal of Food Engineering, 1999, 40, 293-298.	5.2	58
4	The effect of storage on the antioxidant activity of reconstituted orange juice which had been pasteurized by high pressure or heat. International Journal of Food Science and Technology, 2004, 39, 783-791.	2.7	51
5	Estimating Heat Transfer Coefficients in Liquid/Particulate Canned Foods using Only Liquid Temperature Data. Journal of Food Science, 1990, 55, 478-483.	3.1	40
6	Effect of Cold Atmospheric Plasma processing on quality and shelf-life of ready-to-eat rocket leafy salad. Innovative Food Science and Emerging Technologies, 2020, 66, 102502.	5.6	40
7	Notes - Measurement of Heat Transfer Coefficients in Rotating Liquid/Particulate Systems. Biotechnology Progress, 1991, 7, 267-271.	2.6	38
8	Biotechnological valorization of biodiesel-derived glycerol: Trials with the non-conventional yeasts Yarrowia lipolytica and Rhodosporidium sp. Carbon Resources Conversion, 2021, 4, 61-75.	5.9	38
9	Physical Property and Rotational Speed Effects on Heat Transfer in Axially Rotating Liquid/Particulate Canned Foods. Journal of Food Science, 1992, 57, 749-754.	3.1	37
10	Physiological Characterization of a Novel Wild-Type Yarrowia lipolytica Strain Grown on Glycerol: Effects of Cultivation Conditions and Mode on Polyols and Citric Acid Production. Applied Sciences (Switzerland), 2020, 10, 7373.	2.5	23
11	The future of polyethylene terephthalate bottles: Challenges and sustainability. Packaging Technology and Science, 2022, 35, 317-325.	2.8	22
12	Factors Influencing Serum Separation of Tomato Ketchup. Journal of Food Science, 1992, 57, 707-713.	3.1	20
13	Thermal Process Calculations Through Ball's Original Formula Method: A Critical Presentation of the Method and Simplification of its Use Through Regression Equations. Food Engineering Reviews, 2010, 2, 1-16.	5.9	20
14	A critical analysis of mathematical procedures for the evaluation and design of in‐container thermal processes for foods. Critical Reviews in Food Science and Nutrition, 1997, 37, 411-441.	10.3	19
15	A theoretical procedure for using multiple response time-temperature integrators for the design and evaluation of thermal processes. Food Control, 1998, 9, 279-287.	5.5	19
16	Lipid production by Cryptococcus curvatus growing on commercial xylose and subsequent valorization of fermentation waste-waters for the production of edible and medicinal mushrooms. Biochemical Engineering Journal, 2020, 162, 107706.	3.6	18
17	Kinetics of Listeria monocytogenes cell reduction in processed cheese during storage. Food Control, 2013, 29, 18-21.	5.5	14
18	Effect of Particle Orientation during Thermal Processing of Canned Peach Halves: A CFD Simulation. Foods, 2014, 3, 304-317.	4.3	14

#	Article	IF	Citations
19	Thermal process design. Food Control, 1995, 6, 81-94.	5.5	13
20	ON BALL'S FORMULA METHOD FOR THERMAL PROCESS CALCULATIONS. Journal of Food Process Engineering, 1991, 13, 255-268.	2.9	12
21	Quality evaluation of slightly concentrated tomato juice produced under high pressure conditions. Procedia Food Science, 2011, 1, 800-804.	0.6	12
22	A Theoretical Analysis for Assessing the Variability of Secondary Model Thermal Inactivation Kinetic Parameters. Foods, 2017, 6, 7.	4.3	12
23	Thermal degradation kinetics of l-carnitine. Journal of Food Engineering, 2018, 231, 91-100.	5.2	11
24	Sustainable and Eco-Friendly Conversions of Olive Mill Wastewater-Based Media by Pleurotus pulmonarius Cultures. Fermentation, 2022, 8, 129.	3.0	11
25	A SOLUTION to the EQUATIONS GOVERNING HEAT TRANSFER IN AGITATING LIQUID/PARTICULATE CANNED FOODS. Journal of Food Process Engineering, 1995, 18, 165-185.	2.9	9
26	Substrate contribution on free radical scavenging capacity of carotenoid extracts produced from Blakeslea trispora cultures. World Journal of Microbiology and Biotechnology, 2011, 27, 851-858.	3.6	9
27	Effect of starch concentration and resistant starch filler addition on the physical properties of starch hydrogels. Journal of Food Science, 2021, 86, 5340-5352.	3.1	9
28	Bi-phasic growth of Listeria monocytogenes in chemically defined medium at low temperatures. International Journal of Food Microbiology, 2014, 186, 110-119.	4.7	8
29	Quality and Shelf-Life Modeling of Frozen Fish at Constant and Variable Temperature Conditions. Foods, 2020, 9, 1893.	4.3	7
30	Current and new Green Deal solutions for sustainable food processing. Current Opinion in Environmental Science and Health, 2021, 21, 100244.	4.1	7
31	EFFECT of STEAM/AIR MIXTURES ON THERMAL PROCESSING of an INDUCED CONVECTION-HEATING PRODUCT (TOMATO CONCENTRATE) IN A STERITORT. Journal of Food Process Engineering, 1992, 15, 49-64.	2.9	5
32	Inverse Superposition for Calculating Food Product Temperatures during In-container Thermal Processing. Journal of Food Science, 1997, 62, 220-224.	3.1	5
33	CFD simulations in still cans filled with solid food items in liquid. Procedia Food Science, 2011, 1, 1216-1222.	0.6	5
34	An Overview of Aseptic Processing of Particulate Foods. Developments in Food Science, 1992, 29, 665-677.	0.0	5
35	A Test for Evaluation of the Serum Separation Potential of Tomato Ketchup. Journal of Food Science, 1990, 55, 1626-1629.	3.1	2
36	On optimum dynamic temperature profiles for thermal inactivation kinetics determination. Journal of Food Science, 2021, 86, 2172-2193.	3.1	2

#	Article	IF	Citations
37	Thermal Processing. Contemporary Food Engineering, 2015, , 27-56.	0.2	1