

Nikolaos G Stoforos

List of Publications by Year in descending order

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37
papers

762
citations

516710

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38
times ranked

642
citing authors

#	ARTICLE	IF	CITATIONS
1	The future of polyethylene terephthalate bottles: Challenges and sustainability. <i>Packaging Technology and Science</i> , 2022, 35, 317-325.	2.8	22
2	Sustainable and Eco-Friendly Conversions of Olive Mill Wastewater-Based Media by <i>Pleurotus pulmonarius</i> Cultures. <i>Fermentation</i> , 2022, 8, 129.	3.0	11
3	Biotechnological valorization of biodiesel-derived glycerol: Trials with the non-conventional yeasts <i>Yarrowia lipolytica</i> and <i>Rhodospiridium</i> sp. <i>Carbon Resources Conversion</i> , 2021, 4, 61-75.	5.9	38
4	On optimum dynamic temperature profiles for thermal inactivation kinetics determination. <i>Journal of Food Science</i> , 2021, 86, 2172-2193.	3.1	2
5	Current and new Green Deal solutions for sustainable food processing. <i>Current Opinion in Environmental Science and Health</i> , 2021, 21, 100244.	4.1	7
6	Effect of starch concentration and resistant starch filler addition on the physical properties of starch hydrogels. <i>Journal of Food Science</i> , 2021, 86, 5340-5352.	3.1	9
7	Effect of Cold Atmospheric Plasma processing on quality and shelf-life of ready-to-eat rocket leafy salad. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102502.	5.6	40
8	Lipid production by <i>Cryptococcus curvatus</i> growing on commercial xylose and subsequent valorization of fermentation waste-waters for the production of edible and medicinal mushrooms. <i>Biochemical Engineering Journal</i> , 2020, 162, 107706.	3.6	18
9	Quality and Shelf-Life Modeling of Frozen Fish at Constant and Variable Temperature Conditions. <i>Foods</i> , 2020, 9, 1893.	4.3	7
10	Physiological Characterization of a Novel Wild-Type <i>Yarrowia lipolytica</i> Strain Grown on Glycerol: Effects of Cultivation Conditions and Mode on Polyols and Citric Acid Production. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7373.	2.5	23
11	Thermal degradation kinetics of l-carnitine. <i>Journal of Food Engineering</i> , 2018, 231, 91-100.	5.2	11
12	<i>Rhodospiridium toruloides</i> cultivated in NaCl-enriched glucose-based media: Adaptation dynamics and lipid production. <i>Engineering in Life Sciences</i> , 2017, 17, 237-248.	3.6	68
13	Production of added-value metabolites by <i>Yarrowia lipolytica</i> growing in olive mill wastewater-based media under aseptic and non-aseptic conditions. <i>Engineering in Life Sciences</i> , 2017, 17, 695-709.	3.6	75
14	A Theoretical Analysis for Assessing the Variability of Secondary Model Thermal Inactivation Kinetic Parameters. <i>Foods</i> , 2017, 6, 7.	4.3	12
15	Thermal Processing. <i>Contemporary Food Engineering</i> , 2015, , 27-56.	0.2	1
16	Effect of Particle Orientation during Thermal Processing of Canned Peach Halves: A CFD Simulation. <i>Foods</i> , 2014, 3, 304-317.	4.3	14
17	Bi-phasic growth of <i>Listeria monocytogenes</i> in chemically defined medium at low temperatures. <i>International Journal of Food Microbiology</i> , 2014, 186, 110-119.	4.7	8
18	Kinetics of <i>Listeria monocytogenes</i> cell reduction in processed cheese during storage. <i>Food Control</i> , 2013, 29, 18-21.	5.5	14

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19	Quality evaluation of slightly concentrated tomato juice produced under high pressure conditions. <i>Procedia Food Science</i> , 2011, 1, 800-804.	0.6	12
20	CFD simulations in still cans filled with solid food items in liquid. <i>Procedia Food Science</i> , 2011, 1, 1216-1222.	0.6	5
21	Substrate contribution on free radical scavenging capacity of carotenoid extracts produced from <i>Blakeslea trispora</i> cultures. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 851-858.	3.6	9
22	Thermal Process Calculations Through Ball's Original Formula Method: A Critical Presentation of the Method and Simplification of its Use Through Regression Equations. <i>Food Engineering Reviews</i> , 2010, 2, 1-16.	5.9	20
23	The effect of storage on the antioxidant activity of reconstituted orange juice which had been pasteurized by high pressure or heat. <i>International Journal of Food Science and Technology</i> , 2004, 39, 783-791.	2.7	51
24	Evaluation and modelling of rheological properties of high pressure treated waxy maize starch dispersions. <i>Journal of Food Engineering</i> , 1999, 40, 293-298.	5.2	58
25	A theoretical procedure for using multiple response time-temperature integrators for the design and evaluation of thermal processes. <i>Food Control</i> , 1998, 9, 279-287.	5.5	19
26	A critical analysis of mathematical procedures for the evaluation and design of in-container thermal processes for foods. <i>Critical Reviews in Food Science and Nutrition</i> , 1997, 37, 411-441.	10.3	19
27	Inverse Superposition for Calculating Food Product Temperatures during In-container Thermal Processing. <i>Journal of Food Science</i> , 1997, 62, 220-224.	3.1	5
28	A SOLUTION to the EQUATIONS GOVERNING HEAT TRANSFER IN AGITATING LIQUID/PARTICULATE CANNED FOODS. <i>Journal of Food Process Engineering</i> , 1995, 18, 165-185.	2.9	9
29	Thermal process design. <i>Food Control</i> , 1995, 6, 81-94.	5.5	13
30	EFFECT of STEAM/AIR MIXTURES ON THERMAL PROCESSING of an INDUCED CONVECTION-HEATING PRODUCT (TOMATO CONCENTRATE) IN A STERITORT. <i>Journal of Food Process Engineering</i> , 1992, 15, 49-64.	2.9	5
31	Factors Influencing Serum Separation of Tomato Ketchup. <i>Journal of Food Science</i> , 1992, 57, 707-713.	3.1	20
32	Physical Property and Rotational Speed Effects on Heat Transfer in Axially Rotating Liquid/Particulate Canned Foods. <i>Journal of Food Science</i> , 1992, 57, 749-754.	3.1	37
33	An Overview of Aseptic Processing of Particulate Foods. <i>Developments in Food Science</i> , 1992, 29, 665-677.	0.0	5
34	ON BALL'S FORMULA METHOD FOR THERMAL PROCESS CALCULATIONS. <i>Journal of Food Process Engineering</i> , 1991, 13, 255-268.	2.9	12
35	Notes - Measurement of Heat Transfer Coefficients in Rotating Liquid/Particulate Systems. <i>Biotechnology Progress</i> , 1991, 7, 267-271.	2.6	38
36	A Test for Evaluation of the Serum Separation Potential of Tomato Ketchup. <i>Journal of Food Science</i> , 1990, 55, 1626-1629.	3.1	2

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37	Estimating Heat Transfer Coefficients in Liquid/Particulate Canned Foods using Only Liquid Temperature Data. <i>Journal of Food Science</i> , 1990, 55, 478-483.	3.1	40