

Efthimios S Papastergiadis

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

530
citations

759055

12
h-index

839398

18
g-index

19
all docs

19
docs citations

19
times ranked

529
citing authors

#	ARTICLE	IF	CITATIONS
1	Acorn and water interactions on the microstructure of gluten-free yeasted dough. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15876.	0.9	4
2	Novel Approaches for Biocorrosion Mitigation in Sewer Systems. <i>Chemistry</i> , 2021, 3, 1166-1177.	0.9	1
3	Properties and Performance of Novel Mg(OH) ₂ -Based Coatings for Corrosion Mitigation in Concrete Sewer Pipes. <i>Materials</i> , 2020, 13, 5291.	1.3	18
4	Least Cost Analysis for Biocorrosion Mitigation Strategies in Concrete Sewers. <i>Sustainability</i> , 2020, 12, 4578.	1.6	5
5	Biocorrosion of Concrete Sewers in Greece: Current Practices and Challenges. <i>Sustainability</i> , 2020, 12, 2638.	1.6	12
6	Inclusion Complexes of Non-Granular Maize Starch with Fatty Acids and Ibuprofen. A Comparative Study of Their Morphology and Structure. <i>Starch/Staerke</i> , 2019, 71, 1800100.	1.1	17
7	Preparation of model starch complex hydrogels. <i>Food Hydrocolloids</i> , 2019, 96, 365-372.	5.6	21
8	Production of spray-dried starch molecular inclusion complexes on an industrial scale. <i>Food and Bioproducts Processing</i> , 2019, 116, 186-195.	1.8	17
9	Effect of acorn meal-water combinations on technological properties and fine structure of gluten-free bread. <i>Food Chemistry</i> , 2018, 253, 119-126.	4.2	43
10	Investigation of the presence of KCl in the structure and morphology of V-amylose inclusion complexes. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2017, 88, 69-76.	0.9	3
11	An investigation into the structure, morphology and thermal properties of amylo maize starch-fatty acid complexes prepared at different temperatures. <i>Food Research International</i> , 2016, 90, 111-120.	2.9	60
12	Structural characterization and thermal properties of amylose-fatty acid complexes prepared at different temperatures. <i>Food Hydrocolloids</i> , 2016, 58, 224-234.	5.6	86
13	Fundamental properties of epoxy resin-modified cement grouts. <i>Construction and Building Materials</i> , 2016, 125, 184-195.	3.2	79
14	Morphological characteristics, oxidative stability and enzymic hydrolysis of amylose-fatty acid complexes. <i>Carbohydrate Polymers</i> , 2016, 141, 106-115.	5.1	70
15	Coagulation/Flocculation/Sedimentation Applied to Marble Processing Wastewater Treatment. <i>Modern Applied Science</i> , 2015, 9, .	0.4	8
16	Effect of heating time and temperature on partially gelatinized starch-fatty acid interactions. <i>LWT - Food Science and Technology</i> , 2015, 60, 698-707.	2.5	31
17	Crust pore characteristics and their development during frying of French-fries. <i>Journal of Food Engineering</i> , 2014, 120, 175-182.	2.7	42
18	Characterization and Crystallization Kinetics of in situ Prepared Poly(propylene) Tj ETQqO O O rgBT /Overlock 10 Tf 50 67 Td (terephthalate) 66-79.	1.1	12

#	ARTICLE	IF	CITATIONS
19	Influence of Malonic Acid on the Corrosion and SCC Behaviour of Anodic Coated 1050 Al-Alloys. Key Engineering Materials, 0, 438, 155-162.	0.4	1