## Antonios Kanavouras

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Chemical analysis, quality control and packaging issues of olive oil. European Journal of Lipid Science and Technology, 2002, 104, 628-638.	1.5	74
2	Oxidation-derived flavor compounds as quality indicators for packaged olive oil. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 251.	1.9	42
3	Food-packaging migration models: A critical discussion. Critical Reviews in Food Science and Nutrition, 2018, 58, 2262-2272.	10.3	24
4	Systematic transition from description to prediction for the oxidation in packaged olive oil. Food Chemistry, 2017, 229, 820-827.	8.2	9
5	Alterations of PET material physical properties during storage of olive oil. Food Packaging and Shelf Life, 2019, 21, 100336.	7.5	6
6	Use of the activation energy concept to estimate the quality reduction of packaged olive oil. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 119-123.	1.9	4
7	Preservation engineering assets developed from an oxidation predictive model. Open Chemistry, 2016, 14, 357-362.	1.9	3
8	Experimentation Methodology for Engineers. SpringerBriefs in Applied Sciences and Technology, 2018,	0.4	2
9	Can Fick lawâ€based models accurately describe migration within a complete food product life cycle?. Journal of Food Processing and Preservation, 2018, 42, e13520.	2.0	1
10	Scientific Research—Perspective, Awareness and Criticism. SpringerBriefs in Applied Sciences and Technology, 2018, , 31-79.	0.4	0
11	Validation method for the systematization of results based on a similarity concept. Mathematical Methods in the Applied Sciences, 2019, 42, 656-666.	2.3	0
12	Similarity Among Physical Phenomena Recognized on the Basis of the Classification of Existing Knowledge. Journal of Mathematical Sciences and Modelling, 2020, 3, 47-54.	0.3	0