

# Antonios Kanavouras

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7865094/publications.pdf>

Version: 2024-02-01

12  
papers

165  
citations

1684188

5  
h-index

1474206

9  
g-index

12  
all docs

12  
docs citations

12  
times ranked

219  
citing authors

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