Nikolaos Kontoudakis

List of Publications by Year
in descending order

31 papers	853 citations	17 h-index	29 g-index
		471061	476904
31 all docs	**31** docs citations	**31** times ranked	**1001** citing authors

#	Article	IF	Citations
1	Sulfide-bound copper removal from red and white wine using membrane and depth filters: Impacts of oxygen, H2S-to-Cu ratios, diatomaceous earth and wine volume. Food Chemistry, 2022, 377, 131758.	4.2	5
2	Effect of Nitrogen Fertilization on Savvatiano (Vitis vinifera L.) Grape and Wine Composition. Beverages, 2022, 8, 29.	1.3	7
3	Abscisic Acid and Chitosan Modulate Polyphenol Metabolism and Berry Qualities in the Domestic White-Colored Cultivar Savvatiano. Plants, 2022, 11, 1648.	1.6	1
4	Impact of Application of Abscisic Acid, Benzothiadiazole and Chitosan on Berry Quality Characteristics and Plant Associated Microbial Communities of Vitis vinifera L var. Mouhtaro Plants. Sustainability, 2021, 13, 5802.	1.6	11
5	The removal of Cu from wine by copolymer PVI/PVP: Impact on Cu fractions and binding agents. Food Chemistry, 2021, 357, 129764.	4.2	3
6	Sulfide-binding to Cu(II) in wine: Impact on oxygen consumption rates. Food Chemistry, 2020, 316, 126352.	4.2	9
7	Changes in Red Wine Composition during Bottle Aging: Impacts of Grape Variety, Vineyard Location, Maturity, and Oxygen Availability during Aging. Journal of Agricultural and Food Chemistry, 2020, 68, 13331-13343.	2.4	13
8	Analytical strategies for the measurement of different forms of Cu and Fe in wine: Comparison between approaches in relation to wine composition. Food Chemistry, 2019, 274, 89-99.	4.2	19
9	Rapid Quantitation of 12 Volatile Aldehyde Compounds in Wine by LC-QQQ-MS: A Combined Measure of Free and Hydrogen-Sulfite-Bound Forms. Journal of Agricultural and Food Chemistry, 2019, 67, 3502-3510.	2.4	9
10	Determination of 13 Volatile Aldehyde Compounds in Wine by GC-QQQ-MS: p-Benzoquinone to Dissociate Hydrogen Sulfite Addition Products. Food Analytical Methods, 2019, 12, 1285-1297.	1.3	7
11	Copper(II) and Sulfur Dioxide in Chardonnay Juice and Shiraz Must: Impact on Volatile Aroma Compounds and Cu Forms in Wine. Beverages, 2019, 5, 70.	1.3	2
12	Increasing the Efficiency and Accuracy of Labile Cu Measurement in Wine with Screen-Printed Electrodes. Chemosensors, 2018, 6, 35.	1.8	4
13	Biological interactions of a calcium silicate based cement (Biodentineâ„¢) with Stem Cells from Human Exfoliated Deciduous teeth. Dental Materials, 2018, 34, 1797-1813.	1.6	21
14	Influence of the volatile substances released by oak barrels into a Cabernet Sauvignon red wine and a discolored Macabeo white wine on sensory appreciation by a trained panel. European Food Research and Technology, 2018, 244, 245-258.	1.6	18
15	The effect of supplementation with three commercial inactive dry yeasts on the colour, phenolic compounds, polysaccharides and astringency of a model wine solution and red wine. Journal of the Science of Food and Agriculture, 2017, 97, 172-181.	1.7	27
16	Improved method for the extraction and chromatographic analysis on a fused-core column of ellagitannins found in oak-aged wine. Food Chemistry, 2017, 226, 23-31.	4.2	11
17	Production and Isomeric Distribution of Xanthylium Cation Pigments and Their Precursors in Wine-like Conditions: Impact of Cu(II), Fe(II), Fe(III), Mn(II), Zn(II), and Al(III). Journal of Agricultural and Food Chemistry, 2017, 65, 2414-2425.	2.4	15
18	The impact of aging wine in high and low oxygen conditions on the fractionation of Cu and Fe in Chardonnay wine. Food Chemistry, 2017, 229, 319-328.	4.2	26

#	Article	IF	Citations
19	The impact of wine components on fractionation of Cu and Fe in model wine systems: Macromolecules, phenolic and sulfur compounds. Food Research International, 2017, 98, 95-102.	2.9	23
20	Influence of grape maturity and prefermentative cluster treatment of the Grenache cultivar on wine composition and quality. Oeno One, 2017, 50, 169.	0.7	5
21	Oxygen consumption by oak chips in a model wine solution; Influence of the botanical origin, toast level and ellagitannin content. Food Chemistry, 2016, 199, 822-827.	4.2	40
22	Measurement of labile copper in wine by medium exchange stripping potentiometry utilising screen printed carbon electrodes. Talanta, 2016, 154, 431-437.	2.9	28
23	Influence of the botanical origin and toasting level on the ellagitannin content of wines aged in new and used oak barrels. Food Research International, 2016, 87, 197-203.	2.9	20
24	Impact of wine production on the fractionation of copper and iron in Chardonnay wine: Implications for oxygen consumption. Food Chemistry, 2016, 203, 440-447.	4.2	42
25	Influence of grape maturity on the foaming properties of base wines and sparkling wines (Cava). Journal of the Science of Food and Agriculture, 2015, 95, 2071-2080.	1.7	27
26	Oenological consequences of sequential inoculation with non-Saccharomyces yeasts (Torulaspora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 wine production. European Food Research and Technology, 2015, 240, 999-1012.	1.6	116
27	Influence of Grape Maturity and Maceration Length on Color, Polyphenolic Composition, and Polysaccharide Content of Cabernet Sauvignon and Tempranillo Wines. Journal of Agricultural and Food Chemistry, 2012, 60, 7988-8001.	2.4	90
28	Influence of Wine pH on Changes in Color and Polyphenol Composition Induced by Micro-oxygenation. Journal of Agricultural and Food Chemistry, 2011, 59, 1974-1984.	2.4	50
29	Phenolic compounds present in natural haze protein of Sauvignon white wine. Food Research International, 2011, 44, 77-83.	2.9	37
30	Influence of the heterogeneity of grape phenolic maturity on wine composition and quality. Food Chemistry, 2011, 124, 767-774.	4.2	121
31	Comparison of methods for estimating phenolic maturity in grapes: Correlation between predicted and obtained parameters. Analytica Chimica Acta, 2010, 660, 127-133.	2.6	46