

Ioanna G Mandala

List of Publications by Year in descending order

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67
papers

2,482
citations

185998

28
h-index

214527

47
g-index

68
all docs

68
docs citations

68
times ranked

2881
citing authors

#	ARTICLE	IF	CITATIONS
1	Bacterial Cellulose Production from Industrial Waste and by-Product Streams. International Journal of Molecular Sciences, 2015, 16, 14832-14849.	1.8	235
2	Bacterial cellulose as stabilizer of o/w emulsions. Food Hydrocolloids, 2016, 53, 225-232.	5.6	150
3	Influence of osmotic dehydration conditions on apple air-drying kinetics and their quality characteristics. Journal of Food Engineering, 2005, 69, 307-316.	2.7	141
4	Ultrasonic energy input influence in the production of sub-micron o/w emulsions containing whey protein and common stabilizers. Ultrasonics Sonochemistry, 2013, 20, 881-891.	3.8	91
5	Influence of jet milling and particle size on the composition, physicochemical and mechanical properties of barley and rye flours. Food Chemistry, 2017, 215, 326-332.	4.2	91
6	Wine lees valorization: Biorefinery development including production of a generic fermentation feedstock employed for poly(3-hydroxybutyrate) synthesis. Food Research International, 2015, 73, 81-87.	2.9	83
7	Effect of bacterial cellulose addition on physical properties of WPI emulsions. Comparison with common thickeners. Food Hydrocolloids, 2016, 54, 245-254.	5.6	77
8	Effect of water, albumen and fat on the quality of gluten-free bread containing amaranth. International Journal of Food Science and Technology, 2010, 45, 661-669.	1.3	70
9	Encapsulation of hydrophilic and lipophilized catechin into nanoparticles through emulsion electrospraying. Food Hydrocolloids, 2017, 64, 123-132.	5.6	62
10	Modification of resistant starch nanoparticles using high-pressure homogenization treatment. Food Hydrocolloids, 2020, 103, 105677.	5.6	62
11	Sensory characteristics and iron dialyzability of gluten-free bread fortified with iron. Food Chemistry, 2007, 102, 309-316.	4.2	58
12	Influence of frozen storage on bread enriched with different ingredients. Journal of Food Engineering, 2009, 92, 137-145.	2.7	57
13	Influence of Ultrasonication Parameters on Physical Characteristics of Olive Oil Model Emulsions Containing Xanthan. Food and Bioprocess Technology, 2014, 7, 2038-2049.	2.6	56
14	Jet Milling Effect on Functionality, Quality and In Vitro Digestibility of Whole Wheat Flour and Bread. Food and Bioprocess Technology, 2015, 8, 1319-1329.	2.6	53
15	Mathematical approach of structural and textural properties of gluten free bread enriched with carob flour. Journal of Cereal Science, 2012, 56, 603-609.	1.8	50
16	Effect of Carob Flour Addition on the Rheological Properties of Gluten-Free Breads. Food and Bioprocess Technology, 2014, 7, 868-876.	2.6	50
17	Physical properties of fresh and frozen stored, microwave-reheated breads, containing hydrocolloids. Journal of Food Engineering, 2005, 66, 291-300.	2.7	47
18	Jet milling effect on wheat flour characteristics and starch hydrolysis. Journal of Food Science and Technology, 2016, 53, 784-791.	1.4	47

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19	Structural role of fibre addition to increase knowledge of non-gluten bread. <i>Journal of Cereal Science</i> , 2016, 67, 58-67.	1.8	44
20	Structural modification of bacterial cellulose fibrils under ultrasonic irradiation. <i>Carbohydrate Polymers</i> , 2016, 150, 5-12.	5.1	42
21	Whey protein films reinforced with bacterial cellulose nanowhiskers: Improving edible film properties via a circular economy approach. <i>Food Chemistry</i> , 2022, 385, 132604.	4.2	41
22	Phase and rheological behaviors of xanthan/amylose and xanthan/starch mixed systems. <i>Carbohydrate Polymers</i> , 2004, 58, 285-292.	5.1	39
23	Physical properties of breads containing hydrocolloids stored at low temperature: Effect of freezing. <i>Food Hydrocolloids</i> , 2008, 22, 1443-1451.	5.6	39
24	Physical properties and sensory evaluation of bread containing micronized whole wheat flour. <i>Food Chemistry</i> , 2020, 318, 126497.	4.2	36
25	Stability of double emulsions with PGPR, bacterial cellulose and whey protein isolate. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 522, 445-452.	2.3	35
26	The effect of salt concentration on swelling power, rheological properties and saltiness perception of waxy, normal and high amylose maize starch. <i>Food and Function</i> , 2017, 8, 3792-3802.	2.1	35
27	Encapsulation by nanoemulsions. , 2017, , 36-73.		35
28	Rheological, Physical, and Sensory Attributes of Gluten-Free Rice Cakes Containing Resistant Starch. <i>Journal of Food Science</i> , 2015, 80, E341-8.	1.5	34
29	Encapsulation of EGCG and esterified EGCG derivatives in double emulsions containing Whey Protein Isolate, Bacterial Cellulose and salt. <i>Food Chemistry</i> , 2019, 281, 171-177.	4.2	33
30	Physical characteristics of submicron emulsions upon partial displacement of whey protein by a small molecular weight surfactant and pectin addition. <i>Food Research International</i> , 2014, 66, 401-408.	2.9	31
31	Improving Carob Flour Performance for Making Gluten-Free Breads by Particle Size Fractionation and Jet Milling. <i>Food and Bioprocess Technology</i> , 2017, 10, 831-841.	2.6	31
32	Effect of jet milled whole wheat flour in biscuits properties. <i>LWT - Food Science and Technology</i> , 2016, 74, 106-113.	2.5	28
33	Bioprocess development for the production of novel oleogels from soybean and microbial oils. <i>Food Research International</i> , 2019, 126, 108684.	2.9	28
34	Effect of Iron Fortification on Physical and Sensory Quality of Gluten-Free Bread. <i>Food and Bioprocess Technology</i> , 2012, 5, 385-390.	2.6	27
35	Olive Oil Oleogel Formulation Using Wax Esters Derived from Soybean Fatty Acid Distillate. <i>Biomolecules</i> , 2020, 10, 106.	1.8	27
36	Wheat bread quality attributes using jet milling flour fractions. <i>LWT - Food Science and Technology</i> , 2018, 92, 540-547.	2.5	26

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37	The influence of functional properties of different whey protein concentrates on the rheological and emulsification capacity of blends with xanthan gum. <i>Carbohydrate Polymers</i> , 2011, 86, 433-440.	5.1	22
38	Development of Microbial Oil Wax-Based Oleogel with Potential Application in Food Formulations. <i>Food and Bioprocess Technology</i> , 2019, 12, 899-909.	2.6	22
39	Physical and textural properties of biscuits containing jet milled rye and barley flour. <i>Journal of Food Science and Technology</i> , 2019, 56, 367-375.	1.4	22
40	Enzymatic synthesis of bio-based wax esters from palm and soybean fatty acids using crude lipases produced on agricultural residues. <i>Industrial Crops and Products</i> , 2019, 139, 111499.	2.5	21
41	Stability properties of different fenugreek galactomannans in emulsions prepared by high-shear and ultrasonic method. <i>Food Hydrocolloids</i> , 2016, 52, 487-496.	5.6	20
42	Compression of gellan gels. Part II: Effect of sugars. <i>Food Hydrocolloids</i> , 2010, 24, 392-397.	5.6	19
43	Effect of different iron compounds on wheat and gluten-free breads. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1136-1145.	1.7	19
44	Stability, physical properties and acceptance of salad dressings containing saffron (<i>Crocus sativus</i>) or pomegranate juice powder as affected by high shear (HS) and ultrasonication (US) process. <i>LWT - Food Science and Technology</i> , 2018, 97, 404-413.	2.5	19
45	Effect of inulin on texture and clarity of gellan gels. <i>Journal of Food Engineering</i> , 2010, 101, 381-385.	2.7	18
46	Effect of rheological and structural properties of bacterial cellulose fibrils and whey protein biocomposites on electrosprayed food-grade particles. <i>Carbohydrate Polymers</i> , 2020, 241, 116319.	5.1	18
47	Compression of gellan gels. Part I: effect of salts. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1076-1080.	1.3	17
48	Stability and physical properties of model macro- and nano/submicron emulsions containing fenugreek gum. <i>Food Hydrocolloids</i> , 2016, 61, 625-632.	5.6	17
49	Textural attributes of commercial biscuits. Effect of relative humidity on their quality. <i>International Journal of Food Science and Technology</i> , 2006, 41, 782-789.	1.3	14
50	Olive oil emulsions formed by catastrophic phase inversion using bacterial cellulose and whey protein isolate. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 486, 203-210.	2.3	14
51	Jet milling conditions impact on wheat flour particle size. <i>Journal of Food Engineering</i> , 2021, 294, 110418.	2.7	13
52	Rheological and sensory attributes of cream caramel desserts containing fructooligosaccharides as substitute sweeteners. <i>International Journal of Food Science and Technology</i> , 2013, 48, 663-669.	1.3	12
53	Emerging product formation. , 2015, , 293-317.		12
54	Protein isolation from jet milled rye flours differing in particle size. <i>Food and Bioprocess Processing</i> , 2017, 104, 13-18.	1.8	12

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55	Effects of bran size and carob seed flour of optimized bread formulas on glycemic responses in humans: A randomized clinical trial. <i>Journal of Functional Foods</i> , 2018, 46, 345-355.	1.6	12
56	Physicochemical and rheological characteristics of pectin extracted from renewable orange peel employing conventional and green technologies. <i>Food Hydrocolloids</i> , 2022, 132, 107887.	5.6	11
57	Tuning the physical and functional properties of whey protein edible films: Effect of pH and inclusion of antioxidants from spent coffee grounds. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 27, 100700.	1.6	10
58	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.	1.5	9
59	Gluten-Free Bread. , 2011, , 161-169.		8
60	Current and new Green Deal solutions for sustainable food processing. <i>Current Opinion in Environmental Science and Health</i> , 2021, 21, 100244.	2.1	7
61	Effect of drying and grinding or micro-grinding process on physical and rheological properties of whole cladode (<i>Opuntia ficus-indica</i>) flour. <i>LWT - Food Science and Technology</i> , 2021, 151, 112171.	2.5	6
62	Chemical Profiling, Bioactivity Evaluation and the Discovery of a Novel Biopigment Produced by <i>Penicillium purpurogenum</i> CBS 113139. <i>Molecules</i> , 2022, 27, 69.	1.7	5
63	The sensory attributes of cakes containing large numbers of low sugar raisins, as evaluated by consumers and a trained sensory panel. <i>International Journal of Food Science and Technology</i> , 2005, 40, 759-769.	1.3	4
64	Modeling the rheological properties of currant paste as a function of plasticizers concentration, storage temperature and time and process temperature. <i>Food Research International</i> , 2019, 116, 1357-1365.	2.9	3
65	Exploration of Betalains and Determination of the Antioxidant and Cytotoxicity Profile of Orange and Purple <i>Opuntia</i> spp. Cultivars in Greece. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 198-205.	1.4	3
66	Rheological characterization of liquid nanoencapsulated food ingredients by viscometers. , 2020, , 529-545.		1
67	The Effect of Inulin on the Physical and Textural Properties of Biscuits Containing Jet Milled Barley Flour. <i>Polysaccharides</i> , 2021, 2, 39-46.	2.1	1