Panagiota-Kyriaki Revelou

List of Publications by Year
in descending order

22	220	1170033 9	1181555 14
papers	citations	h-index	g-index

22	22	22	219
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Cruciferous vegetables as functional foods: effects of selenium biofortification. International Journal of Vegetable Science, 2022, 28, 191-210.	0.6	7
2	Estimation of Avocado Oil (Persea americana Mill., Greek â€œZutanoâ€•Variety) Volatile Fraction over Ripening by Classical and Ultrasound Extraction Using HS-SPMEâ€“GCâ€“MS. Compounds, 2022, 2, 25-36.	1.0	1
3	Optimized Isolation of Safranal from Saffron by Solid-Phase Microextraction (SPME) and Rotatable Central Composite Design-Response Surface Methodology (RCCD-RSM). Separations, 2022, 9, 48.	1.1	0
4	Development of a UPLC-Q-ToF-MS Method for the Determination of Sulforaphane and Iberin in Cruciferous Vegetables. , 2022, 12, .		0
5	Discrimination of botanical origin of olive oil from selected Greek cultivars by <scp>SPMEâ€GC</scp>â€<scp>MS</scp> and <scp>ATRâ€FTIR</scp> spectroscopy combined with chemometrics. Journal of the Science of Food and Agriculture, 2021, 101, 2994-3002.	1.7	15
6	The Use of Right Angle Fluorescence Spectroscopy to Distinguish the Botanical Origin of Greek Common Honey Varieties. Applied Sciences (Switzerland), 2021, 11, 4047.	1.3	9
7	SPME-GC-MS and FTIR-ATR Spectroscopic Study as a Tool for Unifloral Common Greek Honeysâ€™ Botanical Origin Identification. Applied Sciences (Switzerland), 2021, 11, 3159.	1.3	12
8	Response Surface Methodology to Optimize the Isolation of Dominant Volatile Compounds from Monofloral Greek Thyme Honey Using SPME-GC-MS. Molecules, 2021, 26, 3612.	1.7	6
9	Chemometric Study of Fatty Acid Composition of Virgin Olive Oil from Four Widespread Greek Cultivars. Molecules, 2021, 26, 4151.	1.7	5
10	Authentication of the Botanical and Geographical Origin and Detection of Adulteration of Olive Oil Using Gas Chromatography, Infrared and Raman Spectroscopy Techniques: A Review. Foods, 2021, 10, 1565.	1.9	10
11	The Use of SPME-GC-MS IR and Raman Techniques for Botanical and Geographical Authentication and Detection of Adulteration of Honey. Foods, 2021, 10, 1671.	1.9	24
12	Current Methods for the Extraction and Analysis of Isothiocyanates and Indoles in Cruciferous Vegetables. Analyticaâ€”A Journal of Analytical Chemistry and Chemical Analysis, 2021, 2, 93-120.	0.8	8
13	Unifloral Autumn Heather Honey from Indigenous Greek Erica manipuliflora Salisb.: SPME/GC-MS Characterization of the Volatile Fraction and Optimization of the Isolation Parameters. Foods, 2021, 10, 2487.	1.9	7
14	A Review of the Analytical Methods for the Determination of 4(5)-Methylimidazole in Food Matrices. Chemosensors, 2021, 9, 322.	1.8	6
15	The application of right-angle fluorescence spectroscopy as a tool to distinguish five autochthonous commercial Greek white wines. Current Research in Food Science, 2021, 4, 815-820.	2.7	2
16	Greek Honey Authentication: Botanical Approach. Encyclopedia, 2021, 1, 1322-1333.	2.4	1
17	Determination of indole-type phytonutrients in cruciferous vegetables. Natural Product Research, 2020, 34, 2554-2557.	1.0	7
18	Identification of Auxin Metabolites in Brassicaceae by Ultra-Performance Liquid Chromatography Coupled with High-Resolution Mass Spectrometry. Molecules, 2019, 24, 2615.	1.7	10

#	Article	IF	Citations
19	Preparation of synthetic auxin-amino acid conjugates. Synthetic Communications, 2019, 49, 1708-1712.	1.1	4
20	Direct determination of total isothiocyanate content in broccoli using attenuated total reflectance infrared Fourier transform spectroscopy. Journal of Food Composition and Analysis, 2017, 61, 47-51.	1.9	12
21	High resolution mass spectrometry studies of sulforaphane and indole-3-carbinol in broccoli. Food Chemistry, 2017, 237, 566-573.	4.2	38
22	Novel prolinamideâ€“ureas as organocatalysts for the asymmetric aldol reaction. Tetrahedron, 2012, 68, 8732-8738.	1.0	36