

John Kaposlos

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

277
citations

933447

10
h-index

888059

17
g-index

20
all docs

20
docs citations

20
times ranked

322
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation of Calcium Phosphates in Aqueous Solutions in the Presence of Carbonate Ions. <i>Langmuir</i> , 1999, 15, 6557-6562.	3.5	51
2	Time distribution of adsorption entropy of gases on heterogeneous surfaces by reversed-flow gas chromatography. <i>Journal of Chromatography A</i> , 2006, 1127, 221-227.	3.7	33
3	Surface energy of solid catalysts measured by inverse gas chromatography. <i>Journal of Colloid and Interface Science</i> , 2004, 270, 455-461.	9.4	30
4	Factors affecting yeast ethanol tolerance and fermentation efficiency. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 114.	3.6	26
5	Water content, temperature and biocide effects on the growth kinetics of bacteria isolated from JP-8 aviation fuel storage tanks. <i>Fuel</i> , 2012, 93, 559-566.	6.4	18
6	Ochratoxin A levels in Greek retail wines. <i>Food Control</i> , 2014, 42, 139-143.	5.5	18
7	The use of sedimentation field-flow fractionation in the size characterization of bovine milk fat globules as affected by heat treatment. <i>Food Research International</i> , 2009, 42, 659-665.	6.2	17
8	Identification and characterization of microbial contaminants isolated from stored aviation fuels by DNA sequencing and restriction fragment length analysis of a PCR-amplified region of the 16S rRNA gene. <i>Fuel</i> , 2011, 90, 695-700.	6.4	12
9	Evaluation of acrylic polymeric resin and small siloxane molecule for protecting cultural heritage monuments against sulfur dioxide corrosion. <i>Progress in Organic Coatings</i> , 2007, 59, 152-159.	3.9	11
10	Study of the growth rate of <i>Saccharomyces cerevisiae</i> strains using wheat starch granules as support for yeast immobilization monitoring by sedimentation/steric field-flow fractionation. <i>Food Research International</i> , 2007, 40, 717-724.	6.2	10
11	Kinetic Study of the Alcoholic Fermentation Process, in the Presence of Free and Immobilized <i>Saccharomyces Cerevisiae</i> Cells, at Different Initial Glucose Concentrations by Reversed Flow GC. <i>Chromatographia</i> , 2010, 72, 1149-1156.	1.3	9
12	Kinetic study of aggregation of milk protein and/or surfactant-stabilized oil-in-water emulsions by Sedimentation Field-Flow Fractionation. <i>Journal of Chromatography A</i> , 2013, 1305, 221-229.	3.7	8
13	New gas chromatographic instrumentation for studying the action of sulfur dioxide on marbles. <i>Journal of Chromatography A</i> , 2005, 1087, 169-176.	3.7	7
14	Specific serine residues of Msn2/4 are responsible for regulation of alcohol fermentation rates and ethanol resistance. <i>Biotechnology Progress</i> , 2019, 35, e2759.	2.6	7
15	SEDIMENTATION FIELD-FLOW FRACTIONATION AS A TOOL FOR THE STUDY OF MILK PROTEIN-STABILIZED MODEL OIL-IN-WATER EMULSIONS: EFFECT OF PROTEIN CONCENTRATION AND HOMOGENIZATION PRESSURE. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2013, 36, 288-303.	1.0	6
16	Ser625 of msn2 transcription factor is indispensable for ethanol tolerance and alcoholic fermentation process. <i>Biotechnology Progress</i> , 2019, 35, e2837.	2.6	5
17	Study of the influence of surfactants on the activity coefficients and mass transfer coefficients of methanol in aqueous mixtures by reversed-flow gas chromatography. <i>Journal of Chromatography A</i> , 2017, 1524, 169-178.	3.7	3
18	Reversed-Flow Gas Chromatography as a Tool for Studying the Interaction between Aroma Compounds and Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12111-12121.	5.2	3

#	ARTICLE	IF	CITATIONS
19	Heterogeneous catalysis on solids of gases diffusing through a liquid layer, studied by inverse gas chromatography. Journal of Chromatography A, 2002, 977, 107-114.	3.7	2
20	Fermentation Efficiency of Genetically Modified Yeasts in Grapes Must. Foods, 2022, 11, 413.	4.3	1