

# Vassilios Raikos

## List of Publications by Year in descending order

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Version: 2024-02-01

49  
papers

1,821  
citations

293460

24  
h-index

299063

42  
g-index

49  
all docs

49  
docs citations

49  
times ranked

2528  
citing authors

#	ARTICLE	IF	CITATIONS
1	A comparison of the nutritional content and price between dairy and non-dairy milks and cheeses in UK supermarkets: A cross sectional analysis. <i>Nutrition and Health</i> , 2024, 30, 157-165.	0.6	5
2	Physicochemical and nutritional properties of yogurt emulsion with lycopene during chilled storage. <i>Journal of Food Science and Technology</i> , 2022, 59, 4037-4044.	1.4	3
3	Encapsulation of Vitamin E in Yogurt-Based Beverage Emulsions: Influence of Bulk Pasteurization and Chilled Storage on Physicochemical Stability and Starter Culture Viability. <i>Molecules</i> , 2021, 26, 1504.	1.7	11
4	Interaction of whey protein with polyphenols from salal fruits ( <i>Gaultheria shallon</i> ) and the effects on protein structure and hydrolysis pattern by Flavourzyme $\text{\AA}$ . <i>International Journal of Food Science and Technology</i> , 2020, 55, 1281-1288.	1.3	8
5	Aquafaba from commercially canned chickpeas as potential egg replacer for the development of vegan mayonnaise: recipe optimisation and storage stability. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1935-1942.	1.3	53
6	Physicochemical properties, texture, and probiotic survivability of oat-based yogurt using aquafaba as a gelling agent. <i>Food Science and Nutrition</i> , 2020, 8, 6426-6432.	1.5	30
7	Vicia faba hull: A novel source of fibre, and a functional food with antidiabetic properties. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	3
8	Addition of Broad Bean Hull to Wheat Flour for the Development of High-Fiber Bread: Effects on Physical and Nutritional Properties. <i>Foods</i> , 2020, 9, 1192.	1.9	28
9	Sapogenol is a Major Microbial Metabolite in Human Plasma Associated with High Protein Soy-Based Diets: The Relevance for Functional Food Formulations. <i>Foods</i> , 2020, 9, 422.	1.9	17
10	Antioxidant Properties of a Yogurt Beverage Enriched with Salal ( <i>Gaultheria shallon</i> ) Berries and Blackcurrant ( <i>Ribes nigrum</i> ) Pomace during Cold Storage. <i>Beverages</i> , 2019, 5, 2.	1.3	30
11	Angiotensin-converting enzyme inhibitory activity of hydrolysates generated from whey protein fortified with salal fruits ( <i>Gaultheria shallon</i> ) by enzymatic treatment with Pronase from <i>Streptomyces griseus</i> . <i>International Journal of Food Science and Technology</i> , 2019, 54, 2975-2982.	1.3	6
12	Lactic-acid bacteria fermentation-induced effects on microstructure and interfacial properties of oil-in-water emulsions stabilized by goat-milk proteins. <i>LWT - Food Science and Technology</i> , 2019, 109, 70-76.	2.5	15
13	Rosemary powder filtrate improves the oxidative stability and antioxidant properties of rapeseed oil: potential applications for domestic cooking. <i>International Journal of Food Science and Technology</i> , 2019, 54, 432-439.	1.3	9
14	Optimising the ratio of long-chain to short-chain triglycerides of the lipid phase to enhance physical stability and bioaccessibility of lycopene-loaded beverage emulsions. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1355-1362.	1.3	21
15	Beetroot improves oxidative stability and functional properties of processed foods: singular and combined effects with chocolate. <i>Journal of Food Science and Technology</i> , 2018, 55, 2401-2409.	1.4	8
16	Revealing the relationship between vegetable oil composition and oxidative stability: A multifactorial approach. <i>Journal of Food Composition and Analysis</i> , 2018, 66, 221-229.	1.9	81
17	Formulating orange oil-in-water beverage emulsions for effective delivery of bioactives: Improvements in chemical stability, antioxidant activity and gastrointestinal fate of lycopene using carrier oils. <i>Food Research International</i> , 2018, 106, 439-445.	2.9	32
18	Use of $\beta$ -glucan from spent brewer's yeast as a thickener in skimmed yogurt: Physicochemical, textural, and structural properties related to sensory perception. <i>Journal of Dairy Science</i> , 2018, 101, 5821-5831.	1.4	37

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19	Physicochemical stability, antioxidant properties and bioaccessibility of $\beta$ -carotene in orange oil-in-water beverage emulsions: influence of carrier oil types. <i>Food and Function</i> , 2018, 9, 320-330.	2.1	32
20	Synergistic anticancer and antibacterial activities of cordycepin and selected natural bioactive compounds. <i>Tropical Journal of Pharmaceutical Research</i> , 2018, 17, 1621.	0.2	1
21	Incorporating salal berry ( <i>Gaultheria shallon</i> ) and blackcurrant ( <i>Ribes nigrum</i> ) pomace in yogurt for the development of a beverage with antidiabetic properties. <i>Heliyon</i> , 2018, 4, e00875.	1.4	25
22	Lycopene in Beverage Emulsions: Optimizing Formulation Design and Processing Effects for Enhanced Delivery. <i>Beverages</i> , 2018, 4, 14.	1.3	16
23	Natural antioxidants from herbs and spices improve the oxidative stability and frying performance of vegetable oils. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2422-2428.	1.3	35
24	Proteomic and Glucosinolate Profiling of Rapeseed Isolates from Meals Produced by Different Oil Extraction Processes. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13060.	0.9	11
25	Encapsulation of vitamin E in edible orange oil-in-water emulsion beverages: Influence of heating temperature on physicochemical stability during chilled storage. <i>Food Hydrocolloids</i> , 2017, 72, 155-162.	5.6	63
26	Comparing the efficiency of different food-grade emulsifiers to form and stabilise orange oil-in-water beverage emulsions: influence of emulsifier concentration and storage time. <i>International Journal of Food Science and Technology</i> , 2017, 52, 348-358.	1.3	35
27	Designing emulsion droplets of foods and beverages to enhance delivery of lipophilic bioactive components – a review of recent advances. <i>International Journal of Food Science and Technology</i> , 2017, 52, 68-80.	1.3	71
28	Breads Fortified with Freeze-Dried Vegetables: Quality and Nutritional Attributes. Part I: Breads Containing Oil as an Ingredient. <i>Foods</i> , 2016, 5, 19.	1.9	23
29	Breads Fortified with Freeze-Dried Vegetables: Quality and Nutritional Attributes. Part II: Breads Not Containing Oil as an Ingredient. <i>Foods</i> , 2016, 5, 62.	1.9	36
30	Processed beetroot ( <i>Beta vulgaris</i> L.) as a natural antioxidant in mayonnaise: Effects on physical stability, texture and sensory attributes. <i>Food Science and Human Wellness</i> , 2016, 5, 191-198.	2.2	64
31	Processing and storage effects on the oxidative stability of hemp ( <i>Cannabis sativa</i> ) Tj ETQq1 1 0.784314 ggBT /Ov	1.3	13
32	Anti- and pro-oxidative effect of fresh and freeze-dried vegetables during storage of mayonnaise. <i>Journal of Food Science and Technology</i> , 2015, 52, 7914-7923.	1.4	16
33	Denaturation and Oxidative Stability of Hemp Seed ( <i>Cannabis sativa</i> L.) Protein Isolate as Affected by Heat Treatment. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 304-309.	1.4	33
34	Physicochemical stability of egg protein-stabilised oil-in-water emulsions supplemented with vegetable powders. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2433-2440.	1.3	13
35	Health-promoting properties of bioactive peptides derived from milk proteins in infant food: a review. <i>Dairy Science and Technology</i> , 2014, 94, 91-101.	2.2	70
36	Comparative study of the functional properties of lupin, green pea, fava bean, hemp, and buckwheat flours as affected by pH. <i>Food Science and Nutrition</i> , 2014, 2, 802-810.	1.5	68

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37	Enzymatic Hydrolysis of Milk Proteins as a Tool for Modification of Functional Properties at Interfaces of Emulsions and Foams - A Review. <i>Current Nutrition and Food Science</i> , 2014, 10, 134-140.	0.3	3
38	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.	1.8	8
39	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.	0.5	6
40	Editorial (Hot Topic: Proteins and Polysaccharides; From Structuring Food to Nourishing Infants). <i>Current Nutrition and Food Science</i> , 2013, 9, 2-2.	0.3	0
41	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.	3.4	18
42	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.	3.4	12
43	Effect of heat treatment on milk protein functionality at emulsion interfaces. A review. <i>Food Hydrocolloids</i> , 2010, 24, 259-265.	5.6	225
44	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.	2.9	17
45	Effects of sucrose and sodium chloride on foaming properties of egg white proteins. <i>Food Research International</i> , 2007, 40, 347-355.	2.9	118
46	Rheology and texture of hen's egg protein heat-set gels as affected by pH and the addition of sugar and/or salt. <i>Food Hydrocolloids</i> , 2007, 21, 237-244.	5.6	118
47	Separation and identification of hen egg protein isoforms using SDS-PAGE and 2D gel electrophoresis with MALDI-TOF mass spectrometry. <i>Food Chemistry</i> , 2006, 99, 702-710.	4.2	66
48	Heat stability and emulsifying ability of whole egg and egg yolk as related to heat treatment. <i>Food Hydrocolloids</i> , 2005, 19, 533-539.	5.6	47
49	Modification of functional properties of egg-white proteins. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 369-376.	0.0	166