

George Boskou

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8989922/publications.pdf>

Version: 2024-02-01

37
papers

2,184
citations

471061

17
h-index

454577

30
g-index

37
all docs

37
docs citations

37
times ranked

3091
citing authors

#	ARTICLE	IF	CITATIONS
1	Tea and herbal infusions: Their antioxidant activity and phenolic profile. Food Chemistry, 2005, 89, 27-36.	4.2	573
2	Polyphenolic content and in vitro antioxidant characteristics of wine industry and other agri-food solid waste extracts. Journal of Food Composition and Analysis, 2007, 20, 125-132.	1.9	425
3	Antioxidant capacity and phenolic profile of table olives from the Greek market. Food Chemistry, 2006, 94, 558-564.	4.2	159
4	Effect of modified atmosphere packaging on the TVB/TMA-producing microflora of cod fillets. International Journal of Food Microbiology, 1996, 31, 221-229.	2.1	155
5	Recovery of antioxidant phenolics from white vinification solid by-products employing water/ethanol mixtures. Bioresource Technology, 2007, 98, 2963-2967.	4.8	134
6	Content of trans,trans-2,4-decadienal in deep-fried and pan-fried potatoes. European Journal of Lipid Science and Technology, 2006, 108, 109-115.	1.0	89
7	Electrothermal atomic absorption spectrometric determination of aluminium, cadmium, chromium, copper, iron, manganese, nickel and lead in olive oil. Journal of Analytical Atomic Spectrometry, 1998, 13, 201-204.	1.6	87
8	Oxidative Stability of Edible Vegetable Oils Enriched in Polyphenols with Olive Leaf Extract. Food Science and Technology International, 2007, 13, 413-421.	1.1	79
9	Constituents of red wine other than alcohol improve endothelial function in patients with coronary artery disease. Coronary Artery Disease, 2004, 15, 485-490.	0.3	75
10	Reduction of trimethylamine oxide by <i>Shewanella</i> spp. under modified atmospheres in vitro. Food Microbiology, 1997, 14, 543-553.	2.1	51
11	The effect of a kindergarten-based, family-involved intervention on objectively measured physical activity in Belgian preschool boys and girls of high and low SES: the ToyBox-study. International Journal of Behavioral Nutrition and Physical Activity, 2014, 11, 38.	2.0	48
12	Characterisation of certain major polyphenolic antioxidants in grape (<i>Vitis vinifera</i> cv. Roditis) stems by liquid chromatography-mass spectrometry. European Food Research and Technology, 2008, 226, 1075-1079.	1.6	47
13	Migration of health promoting microconstituents from frying vegetable oils to French fries. Food Chemistry, 2012, 133, 1255-1263.	4.2	43
14	An Investigation on Factors Affecting Recovery of Antioxidant Phenolics and Anthocyanins from Red Grape (<i>Vitis vinifera</i> L.) Pomace Employing Water/Ethanol-Based Solutions. American Journal of Food Technology, 2008, 3, 164-173.	0.2	40
15	Shelf-life extension of cod fillets with an acetate buffer spray prior to packaging under modified atmospheres. Food Additives and Contaminants, 2000, 17, 17-25.	2.0	34
16	<i>In vitro</i> study of TMAO reduction by <i>Shewanella putrefaciens</i> isolated from cod fillets packed in modified atmosphere. Food Additives and Contaminants, 1998, 15, 229-236.	2.0	29
17	Quality assessment of frying oils and fats from 63 restaurants in Athens, Greece. Journal of Foodservice, 2003, 3, 49-59.	1.5	25
18	Monitoring of 2,4-decadienal in oils and fats used for frying in restaurants in Athens, Greece. European Journal of Lipid Science and Technology, 2004, 106, 671-679.	1.0	17

#	ARTICLE	IF	CITATIONS
19	Modelling activity-based costing in restaurants. <i>Journal of Modelling in Management</i> , 2011, 6, 243-257.	1.1	14
20	Existing policies, regulation, legislation and ongoing health promotion activities related to physical activity and nutrition in pre-primary education settings: an overview. <i>Obesity Reviews</i> , 2012, 13, 118-128.	3.1	13
21	Evaluation of medium polarity materials isolated from fried edible oils by RP-HPLC. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 110-115.	1.0	11
22	Microbiological quality of tomatoes and peppers produced under the good agricultural practices protocol AGRO 2-1 & 2-2 in Crete, Greece. <i>Food Control</i> , 2007, 18, 1538-1546.	2.8	8
23	Antioxidant Capacity and Phenolic Profile of Table Olives from the Greek Market. , 2010, , 925-934.		5
24	A tool to benchmark the food safety management systems in Greece. <i>Benchmarking</i> , 2018, 25, 3206-3224.	2.9	4
25	Changes in vegetable microbiological quality introduced by processing methods. <i>International Journal of Food Science and Technology</i> , 2008, 43, 603-609.	1.3	3
26	Online Producers: Studying the Information Needs and Internet Seeking Behavior in the Agricultural Sector. <i>International Information and Library Review</i> , 2014, 46, 137-148.	0.8	3
27	Traditional Greek vs conventional hotel breakfast: nutritional comparison. <i>Nutrition and Food Science</i> , 2019, 50, 711-723.	0.4	3
28	Developing a methodology to create nutritionally balanced meals. <i>British Food Journal</i> , 2021, 123, 2170-2182.	1.6	3
29	Benchmarking between vegetable suppliers in Greece. <i>Benchmarking</i> , 2017, 24, 1649-1662.	2.9	2
30	Preferences for nutrition information in foodservice outlets among Greek consumers. <i>Journal of Foodservice Business Research</i> , 2021, 24, 612-627.	1.3	2
31	Evaluation of medium polarity materials isolated from fried edible oils by RP-HPLC. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 110-115.	1.0	1
32	Personalized Nutrition Recommendations in Food Services. <i>Advances in Medical Diagnosis, Treatment, and Care</i> , 2020, , 147-170.	0.1	1
33	Do ready-to-eat meals of Greek supermarkets need reformulation?. <i>International Journal of Food Sciences and Nutrition</i> , 2021, , 1-10.	1.3	1
34	Nutritional application software for restaurants: the tool of customer satisfaction and behaviour. <i>International Journal of Electronic Customer Relationship Management</i> , 2016, 10, 198.	0.1	0
35	Food safety benchmarking between retail outlets in Greece. <i>Benchmarking</i> , 2018, 25, 2404-2413.	2.9	0
36	Consumer Protection and Food Safety in Greece: Sanctions imposed by Hellenic Food Authority, in the years 2005-2013. <i>Journal of the Hellenic Veterinary Medical Society</i> , 2018, 69, 965.	0.1	0

#	ARTICLE	IF	CITATIONS
37	A Hypothetical Tavern Menu for the Evaluation of Calorie Selection through Menu Labelling. <i>Foods</i> , 2022, 11, 1624.	1.9	0