

Andriana C Kaliora

List of Publications by Year in descending order

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Version: 2024-02-01

61
papers

1,789
citations

318942

23
h-index

325983

40
g-index

62
all docs

62
docs citations

62
times ranked

2787
citing authors

#	ARTICLE	IF	CITATIONS
1	Enhancing the nutritional and functional properties of <i>Pleurotus citrinopileatus</i> mushrooms through the exploitation of winery and olive mill wastes. <i>Food Chemistry</i> , 2022, 370, 131022.	4.2	32
2	<i>Pleurotus eryngii</i> improves postprandial glycaemia, hunger and fullness perception, and enhances ghrelin suppression in people with metabolically unhealthy obesity. <i>Pharmacological Research</i> , 2022, 175, 105979.	3.1	18
3	Nutraceuticals for Knee Osteoarthritis Pain Relief. Results from a Preliminary Randomised Clinical Trial. <i>Dietetics</i> , 2022, 1, 2-14.	0.4	3
4	Association of Dietary Patterns with MRI Markers of Hepatic Inflammation and Fibrosis in the MAST4HEALTH Study. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 971.	1.2	2
5	Development, Validation and Application of a UHPLC-MS Method for the Quantification of Chios Mastic Gum Triterpenoids in Human Plasma. <i>Planta Medica</i> , 2021, 87, 1101-1109.	0.7	4
6	Dietary Interventions with Polyphenols in Osteoarthritis: A Systematic Review Directed from the Preclinical Data to Randomized Clinical Studies. <i>Nutrients</i> , 2021, 13, 1420.	1.7	14
7	Effect of Mastiha supplementation on NAFLD: The MAST4HEALTH Randomised, Controlled Trial. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001178.	1.5	19
8	Nutrigenetic Interactions Might Modulate the Antioxidant and Anti-Inflammatory Status in Mastiha-Supplemented Patients With NAFLD. <i>Frontiers in Immunology</i> , 2021, 12, 683028.	2.2	12
9	Linking the IL-17A immune response with NMR-based faecal metabolic profile in IBD patients treated with Mastiha. <i>Biomedicine and Pharmacotherapy</i> , 2021, 138, 111535.	2.5	10
10	Mastiha has efficacy in immune-mediated inflammatory diseases through a microRNA-155 Th17 dependent action. <i>Pharmacological Research</i> , 2021, 171, 105753.	3.1	17
11	The iMPROVE Study; Design, Dietary Patterns, and Development of a Lifestyle Index in Overweight and Obese Greek Adults. <i>Nutrients</i> , 2021, 13, 3495.	1.7	0
12	Adherence to Mediterranean diet in Crohn's disease. <i>European Journal of Nutrition</i> , 2020, 59, 1115-1121.	1.8	42
13	The effect of prenatal maternal physical activity and lifestyle in perinatal outcome: results from a Greek study. <i>European Journal of Public Health</i> , 2020, 30, 328-332.	0.1	3
14	The Association of Plasma-Free Branched-Chain Amino Acids with Disease Related Parameters in Ulcerative Colitis. <i>Diagnostics</i> , 2020, 10, 798.	1.3	4
15	Free Amino Acids in Three <i>Pleurotus</i> Species Cultivated on Agricultural and Agro-Industrial By-Products. <i>Molecules</i> , 2020, 25, 4015.	1.7	18
16	An Absorption and Plasma Kinetics Study of Monoterpenes Present in Mastiha Oil in Humans. <i>Foods</i> , 2020, 9, 1019.	1.9	11
17	Serum Vitamins D, B9 and B12 in Greek Patients with Inflammatory Bowel Diseases. <i>Nutrients</i> , 2020, 12, 3734.	1.7	9
18	Plasma free amino acid profile in quiescent Inflammatory Bowel Disease patients orally administered with Mastiha (<i>Pistacia lentiscus</i>); a randomised clinical trial. <i>Phytomedicine</i> , 2019, 56, 40-47.	2.3	14

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19	Antioxidant and Anti-Inflammatory Properties of Mastiha: A Review of Preclinical and Clinical Studies. <i>Antioxidants</i> , 2019, 8, 208.	2.2	22
20	The Effectiveness of Mediterranean Diet in Nonalcoholic Fatty Liver Disease Clinical Course: An Intervention Study. <i>Journal of Medicinal Food</i> , 2019, 22, 729-740.	0.8	16
21	The Effect of Antioxidant Supplementation in Patients with Tinnitus and Normal Hearing or Hearing Loss: A Randomized, Double-Blind, Placebo Controlled Trial. <i>Nutrients</i> , 2019, 11, 3037.	1.7	15
22	Regulation of faecal biomarkers in inflammatory bowel disease patients treated with oral mastiha (<sc><i>Pistacia lentiscus</i></sc>) supplement: A double-blind and placebo-controlled randomised trial. <i>Phytotherapy Research</i> , 2019, 33, 360-369.	2.8	20
23	A modified response of NAFLD patients with non-significant fibrosis in nutritional counseling according to GCKR rs1260326. <i>European Journal of Nutrition</i> , 2018, 57, 2227-2235.	1.8	11
24	Intake of ω -3 polyunsaturated fatty acids in patients with rheumatoid arthritis: A systematic review and meta-analysis. <i>Nutrition</i> , 2018, 45, 114-124.e4.	1.1	140
25	Bioavailability of Terpenes and Postprandial Effect on Human Antioxidant Potential. An Open-Label Study in Healthy Subjects. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700751.	1.5	16
26	Antioxidative Efficacy of a Pistacia Lentiscus Supplement and Its Effect on the Plasma Amino Acid Profile in Inflammatory Bowel Disease: A Randomised, Double-Blind, Placebo-Controlled Trial. <i>Nutrients</i> , 2018, 10, 1779.	1.7	26
27	Modulation of Free Amino Acid Profile in Healthy Humans Administered with Mastiha Terpenes. An Open-Label Trial. <i>Nutrients</i> , 2018, 10, 715.	1.7	5
28	Toward an Increased Functionality in Oyster (<i>Pleurotus</i>) Mushrooms Produced on Grape Marc or Olive Mill Wastes Serving as Sources of Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5971-5983.	2.4	52
29	Electrochemical, photometric, and chromatographic methods for the evaluation of organic matter and bioactive compounds in coffee brews. <i>European Food Research and Technology</i> , 2018, 244, 1953-1961.	1.6	2
30	Regulation of GIP and Ghrelin in Healthy Subjects Fed on Sun-Dried Raisins: A Pilot Study with a Crossover Trial Design. <i>Journal of Medicinal Food</i> , 2017, 20, 301-308.	0.8	11
31	Bioactive compounds and antioxidant activity exhibit high intraspecific variability in Pleurotus ostreatus mushrooms and correlate well with cultivation performance parameters. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 98.	1.7	45
32	The effect of raisins on biomarkers of endothelial function and oxidant damage; an open-label and randomized controlled intervention. <i>Food Research International</i> , 2017, 102, 674-680.	2.9	21
33	The effect of minimal dietary changes with raisins in NAFLD patients with non-significant fibrosis: a randomized controlled intervention. <i>Food and Function</i> , 2016, 7, 4533-4544.	2.1	23
34	Amelioration of oxidative and inflammatory status in hearts of cholesterol-fed rats supplemented with oils or oil-products with extra virgin olive oil components. <i>European Journal of Nutrition</i> , 2016, 55, 1283-1296.	1.8	26
35	Parenteral MCT/ ω -3 Polyunsaturated Fatty Acid-Enriched Intravenous Fat Emulsion Is Associated With Cytokine and Fatty Acid Profiles Consistent With Attenuated Inflammatory Response in Preterm Neonates. <i>Nutrition in Clinical Practice</i> , 2016, 31, 235-244.	1.1	50
36	Effect of Fruit Maturity on Olive Oil Phenolic Composition and Antioxidant Capacity. , 2015, , 123-145.		9

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37	Nutritional evaluation and functional properties of traditional composite salad dishes. <i>LWT - Food Science and Technology</i> , 2015, 62, 775-782.	2.5	6
38	Serum lipid profile and inflammatory markers in the aorta of cholesterol-fed rats supplemented with extra virgin olive oil, sunflower oils and oil-products. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 766-773.	1.3	17
39	Phenolic profiles and antioxidant and anticarcinogenic activities of Greek herbal infusions; balancing delight and chemoprevention?. <i>Food Chemistry</i> , 2014, 142, 233-241.	4.2	56
40	Composition, volatile profiles and functional properties of virgin olive oils produced by two-phase vs three-phase centrifugal decanters. <i>LWT - Food Science and Technology</i> , 2014, 58, 272-279.	2.5	33
41	Chemopreventive properties of raisins originating from Greece in colon cancer cells. <i>Food and Function</i> , 2013, 4, 366-372.	2.1	32
42	The impact of fruit maturation on bioactive microconstituents, inhibition of serum oxidation and inflammatory markers in stimulated PBMCs and sensory characteristics of Koroneiki virgin olive oils from Messenia, Greece. <i>Food and Function</i> , 2013, 4, 1185.	2.1	12
43	Herbal infusions; their phenolic profile, antioxidant and anti-inflammatory effects in HT29 and PC3 cells. <i>Food and Chemical Toxicology</i> , 2013, 61, 152-159.	1.8	71
44	A Study of Glycemic Response to Corinthian Raisins in Healthy Subjects and in Type 2 Diabetes Mellitus Patients. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 145-148.	1.4	27
45	Chios Mastic Fractions in Experimental Colitis: Implication of the Nuclear Factor κ B Pathway in Cultured HT29 Cells. <i>Journal of Medicinal Food</i> , 2012, 15, 974-983.	0.8	22
46	Beyond Olive Oil: Active Components and Health Aspects of Some Less Studied Mediterranean Plant Products. <i>ACS Symposium Series</i> , 2012, , 237-261.	0.5	0
47	Quality Characteristics and Antioxidants of Mavrolia cv. Virgin Olive Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 253-259.	0.8	14
48	The influence of ripening and crop year on quality indices, polyphenols, terpenic acids, squalene, fatty acid profile, and sterols in virgin olive oil (Koroneiki cv.) produced by organic versus non-organic cultivation method. <i>International Journal of Food Science and Technology</i> , 2011, 46, 170-178.	1.3	72
49	<i>Pistacia lentiscus</i> Resin Regulates Intestinal Damage and Inflammation in Trinitrobenzene Sulfonic Acid-Induced Colitis. <i>Journal of Medicinal Food</i> , 2011, 14, 1403-1411.	0.8	33
50	Antioxidant Properties of Raisins (<i>Vitis vinifera</i> L.). <i>Journal of Medicinal Food</i> , 2009, 12, 1302-1309.	0.8	27
51	In-vitro gastric cancer prevention by a polyphenol-rich extract from olives through induction of apoptosis. <i>European Journal of Cancer Prevention</i> , 2009, 18, 33-39.	0.6	21
52	Effect of Greek Raisins (<i>Vitis Vinifera</i> L.) From Different Origins on Gastric Cancer Cell Growth. <i>Nutrition and Cancer</i> , 2008, 60, 792-799.	0.9	27
53	Natural antioxidant compounds in risk factors for CVD. <i>Pharmacological Research</i> , 2007, 56, 99-109.	3.1	63
54	Chios mastic treatment of patients with active Crohn's disease. <i>World Journal of Gastroenterology</i> , 2007, 13, 748.	1.4	78

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55	Alterations in the function of circulating mononuclear cells derived from patients with Crohn's disease treated with mastic. <i>World Journal of Gastroenterology</i> , 2007, 13, 6031.	1.4	24
56	Effect of phenols on natural killer (NK) cell-mediated death in the K562 human leukemic cell line. <i>Cell Biology International</i> , 2005, 29, 884-889.	1.4	18
57	Effect of <i>Alkanna albugam</i> root on LDL oxidation. A comparative study with species of the Lamiaceae family. <i>Phytotherapy Research</i> , 2005, 19, 1077-1079.	2.8	10
58	Antiatherogenic effect of <i>Pistacia lentiscus</i> via GSH restoration and downregulation of CD36 mRNA expression. <i>Atherosclerosis</i> , 2004, 174, 293-303.	0.4	110
59	Biological activity of some naturally occurring resins, gums and pigments against <i>in vitro</i> LDL oxidation. <i>Phytotherapy Research</i> , 2003, 17, 501-507.	2.8	113
60	Oleuropein Inhibits LDL Oxidation Induced by Cooking Oil Frying By-products and Platelet Aggregation Induced by Platelet-Activating Factor. <i>LWT - Food Science and Technology</i> , 2002, 35, 479-484.	2.5	47
61	Inhibitory Activity of Minor Polyphenolic and Nonpolyphenolic Constituents of Olive Oil Against <i>In Vitro</i> Low-Density Lipoprotein Oxidation. <i>Journal of Medicinal Food</i> , 2002, 5, 1-7.	0.8	114