

Theodoros H Varzakas

List of Publications by Year in descending order

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Version: 2024-02-01

103
papers

2,726
citations

270111

25
h-index

232693

48
g-index

111
all docs

111
docs citations

111
times ranked

3269
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1 | How Does the Addition of Biostimulants Affect the Growth, Yield, and Quality Parameters of the Snap Bean (<i>Phaseolus vulgaris</i> L.)? How Is This Reflected in Its Nutritional Value?. <i>Applied Sciences</i> (Switzerland), 2022, 12, 776. | 1.3 | 13 |
| 2 | Advances, Applications, and Comparison of Thermal (Pasteurization, Sterilization, and Aseptic) Technologies in Food Processing. <i>Applied Sciences</i> (Switzerland), 2022, 12, 2202. | 1.3 | 49 |
| 3 | Cereal and Confectionary Packaging: Background, Application and Shelf-Life Extension. <i>Foods</i> , 2022, 11, 697. | 1.9 | 15 |
| 4 | Efficacy of Probiotics-Based Interventions as Therapy for Inflammatory Bowel Disease: A Recent Update. <i>Saudi Journal of Biological Sciences</i> , 2022, 29, 3546-3567. | 1.8 | 17 |
| 5 | Cereal and Confectionary Packaging: Assessment of Sustainability and Environmental Impact with a Special Focus on Greenhouse Gas Emissions. <i>Foods</i> , 2022, 11, 1347. | 1.9 | 7 |
| 6 | Breaking the vicious circle of diet, malnutrition and oral health for the independent elderly. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3233-3255. | 5.4 | 14 |
| 7 | Chemometric Discrimination of the Geographical Origin of Three Greek Cultivars of Olive Oils by Stable Isotope Ratio Analysis. <i>Foods</i> , 2021, 10, 336. | 1.9 | 18 |
| 8 | Circular Economy in Conjunction with Treatment Methodologies in the Biomedical and Dental Waste Sectors. <i>Circular Economy and Sustainability</i> , 2021, 1, 563-592. | 3.3 | 28 |
| 9 | Maintaining Digestive Health in Diabetes: The Role of the Gut Microbiome and the Challenge of Functional Foods. <i>Microorganisms</i> , 2021, 9, 516. | 1.6 | 15 |
| 10 | Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. <i>Marine Drugs</i> , 2021, 19, 233. | 2.2 | 19 |
| 11 | Mushroom Nutrition as Preventative Healthcare in Sub-Saharan Africa. <i>Applied Sciences</i> (Switzerland), 2021, 11, 4221. | 1.3 | 15 |
| 12 | Extra Virgin Olive Oil (EVOO): Quality, Safety, Authenticity, and Adulteration. <i>Foods</i> , 2021, 10, 995. | 1.9 | 6 |
| 13 | Is Ultra-High Temperature Processed Milk Safe in Terms of Heterocyclic Aromatic Amines?. <i>Foods</i> , 2021, 10, 1247. | 1.9 | 7 |
| 14 | Probiotics, Prebiotics, Synbiotics and Dental Caries. New Perspectives, Suggestions, and Patient Coaching Approach for a Cavity-Free Mouth. <i>Applied Sciences</i> (Switzerland), 2021, 11, 5472. | 1.3 | 19 |
| 15 | Advances in Food Processing (Food Preservation, Food Safety, Quality and Manufacturing Processes). <i>Applied Sciences</i> (Switzerland), 2021, 11, 5417. | 1.3 | 1 |
| 16 | An In Vitro Study of Different Types of Greek Honey as Potential Natural Antimicrobials against Dental Caries and Other Oral Pathogenic Microorganisms. Case Study Simulation of Oral Cavity Conditions. <i>Applied Sciences</i> (Switzerland), 2021, 11, 6318. | 1.3 | 9 |
| 17 | An Insight into Probiotics Bio-Route: Translocation from the Mother's Gut to the Mammary Gland. <i>Applied Sciences</i> (Switzerland), 2021, 11, 7247. | 1.3 | 13 |
| 18 | Antibacterial Efficiencies of CVD-PECVD Graphene Nanostructures Synthesized onto Glass and Nickel Substrates against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> Bacteria. <i>Applied Sciences</i> (Switzerland), 2021, 11, 7922. | 1.3 | 1 |

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|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 19 | High Protein Substitutes for Gluten in Gluten-Free Bread. <i>Foods</i> , 2021, 10, 1997. | 1.9 | 42 |
| 20 | Authentication and Chemometric Discrimination of Six Greek PDO Table Olive Varieties through Morphological Characteristics of Their Stones. <i>Foods</i> , 2021, 10, 1829. | 1.9 | 6 |
| 21 | Implementation of Food Safety Management Systems along with Other Management Tools (HAZOP,) Tj ETQq1 1 0.784314 rgBT /Ove Microbiological Criteria. <i>Foods</i> , 2021, 10, 2169. | 1.9 | 22 |
| 22 | Fermentative Foods: Microbiology, Biochemistry, Potential Human Health Benefits and Public Health Issues. <i>Foods</i> , 2021, 10, 69. | 1.9 | 90 |
| 23 | Biotechnological Addition of β -Glucans from Cereals, Mushrooms and Yeasts in Foods and Animal Feed. <i>Processes</i> , 2021, 9, 1889. | 1.3 | 10 |
| 24 | Recyclability and Redesign Challenges in Multilayer Flexible Food Packaging“A Review. <i>Foods</i> , 2021, 10, 2702. | 1.9 | 36 |
| 25 | The Gut Microbiome Alterations in Pediatric Patients with Functional Abdominal Pain Disorders. <i>Microorganisms</i> , 2021, 9, 2354. | 1.6 | 7 |
| 26 | New Insights in Oral Health and Diets. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11397. | 1.3 | 0 |
| 27 | The Role of Hydrocolloids in Gluten-Free Bread and Pasta; Rheology, Characteristics, Staling and Glycemic Index. <i>Foods</i> , 2021, 10, 3121. | 1.9 | 43 |
| 28 | Preliminary Investigation into the Effect of Some Bakery Improvers in the Rheology of Bread Wheat Dough. , 2021, 6, . | | 0 |
| 29 | Evaluation and Origin Discrimination of Two Monocultivar Extra Virgin Olive Oils, Cultivated in the Coastline Part of North-Western Greece. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6733. | 1.3 | 8 |
| 30 | Microbiology of Fermented Foods and Beverages. <i>Foods</i> , 2020, 9, 1660. | 1.9 | 7 |
| 31 | Effectiveness of Bacteriocin-Producing Lactic Acid Bacteria and Bifidobacterium Isolated from Honeycombs against Spoilage Microorganisms and Pathogens Isolated from Fruits and Vegetables. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7309. | 1.3 | 16 |
| 32 | Diet and Oral Health Coaching Methods and Models for the Independent Elderly. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4021. | 1.3 | 6 |
| 33 | Lactic Acid Bacteria as Antibacterial Agents to Extend the Shelf Life of Fresh and Minimally Processed Fruits and Vegetables: Quality and Safety Aspects. <i>Microorganisms</i> , 2020, 8, 952. | 1.6 | 109 |
| 34 | Comparison and Discrimination of Two Major Monocultivar Extra Virgin Olive Oils in the Southern Region of Peloponnese, According to Specific Compositional/Traceability Markers. <i>Foods</i> , 2020, 9, 155. | 1.9 | 19 |
| 35 | Advances in Occurrence, Importance, and Mycotoxin Control Strategies: Prevention and Detoxification in Foods. <i>Foods</i> , 2020, 9, 137. | 1.9 | 358 |
| 36 | Advances in Analysis and Detection of Major Mycotoxins in Foods. <i>Foods</i> , 2020, 9, 518. | 1.9 | 101 |

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|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 37 | Advances in Processing, Quality, Safety, Authenticity, Nutrition, Health, and Oral Health of Extra Virgin Olive Oil. Proceedings (mdpi), 2020, 70, . | 0.2 | 2 |
| 38 | Emerging Nanomaterial Applications for Food Packaging and Preservation: Safety Issues and Risk Assessment. Proceedings (mdpi), 2020, 70, . | 0.2 | 2 |
| 39 | Effect of Milk Type on the Microbiological, Physicochemical and Sensory Characteristics of Probiotic Fermented Milk. Microorganisms, 2019, 7, 274. | 1.6 | 27 |
| 40 | Preliminary Study and Observation of "Kalamata PDO" Extra Virgin Olive Oil, in the Messinia Region, Southwest of Peloponnese (Greece). Foods, 2019, 8, 610. | 1.9 | 13 |
| 41 | Strategic Reformulation for Development of Healthier Food Products: Emerging Technologies and Novel Ingredients. , 2019, , 199-217. | | 3 |
| 42 | Novel Biosensors for the Rapid Detection of Toxicants in Foods. Advances in Food and Nutrition Research, 2018, 84, 57-102. | 1.5 | 16 |
| 43 | Hazard analysis approaches for certain small retail establishments and food donations: second scientific opinion. EFSA Journal, 2018, 16, e05432. | 0.9 | 5 |
| 44 | Effect of food processing, quality, and safety with emphasis on kosher, halal, vegetarian, and GM food. , 2018, , 193-214. | | 2 |
| 45 | Innovative and fortified food: Probiotics, prebiotics, GMOs, and superfood. , 2018, , 67-129. | | 21 |
| 46 | Carotenoids: From Plants to Food and Feed Industries. Methods in Molecular Biology, 2018, 1852, 57-71. | 0.4 | 105 |
| 47 | Hazard analysis approaches for certain small retail establishments in view of the application of their food safety management systems. EFSA Journal, 2017, 15, e04697. | 0.9 | 20 |
| 48 | Fermented Vegetables. Food Engineering Series, 2017, , 537-584. | 0.3 | 6 |
| 49 | Minimally Processed Fresh Green Beverage Industry (Smoothies, Shakes, Frappes, Pop Ups). Food Engineering Series, 2017, , 513-536. | 0.3 | 0 |
| 50 | Plant Food Residues as a Source of Nutraceuticals and Functional Foods. Foods, 2016, 5, 88. | 1.9 | 133 |
| 51 | The effect of thermal processing in oil on the macromolecular integrity and acrylamide formation from starch of three potato cultivars organically fertilized. Cogent Food and Agriculture, 2016, 2, . | 0.6 | 2 |
| 52 | Quality and Safety Aspects of Cereals (Wheat) and Their Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 2495-2510. | 5.4 | 26 |
| 53 | Mikromani's Artichoke (Cynara Cardunculus Var. Scolymus) - A Mediterranean Nutraceutical. Current Research in Nutrition and Food Science, 2016, 4, 16-18. | 0.3 | 1 |
| 54 | Production of Low-Alcohol Fruit Beverages Through Fermentation of Pomegranate and Orange Juices with Kefir Grains. Current Research in Nutrition and Food Science, 2016, 4, 19-26. | 0.3 | 21 |

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|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 55 | Reviewing Classical and Molecular Techniques Regarding Profiling of Probiotic Character of Microorganisms. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 27-47. | 0.3 | 15 |
| 56 | Lipid Profile And Antioxidant Properties of Selected Pear Cactus (<i>Opuntia Ficus- Indica</i>) Ecotypes From Southern Greece. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 54-57. | 0.3 | 3 |
| 57 | Sea Buckthorn (<i>Hippophae Rhamnoides</i>) Lipids and their Functionality on Health Aspects. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 182-194. | 0.3 | 11 |
| 58 | Probiotic Yogurt Production with <i>Lactobacillus casei</i> and Prebiotics. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 48-53. | 0.3 | 23 |
| 59 | Super foods and Super herbs: Antioxidant and Antifungal Activity. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 138-145. | 0.3 | 9 |
| 60 | Carotenoids: From Plants to Food Industry. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 38-51. | 0.3 | 60 |
| 61 | Glycemic Index of Two Different Fried Potato Varieties Cultivated Under Organic Fertilization Conditions. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 09-15. | 0.3 | 3 |
| 62 | Applications of graphene microelectrodes in clinical analysis. , 2016, , 459-472. | | 0 |
| 63 | Hygiene and Food Sanitation. <i>Contemporary Food Engineering</i> , 2015, , 73-104. | 0.2 | 0 |
| 64 | ISO 22000, HACCP, and Other Management Tools for Implementation of Food Safety-Traceability Case Studies. <i>Contemporary Food Engineering</i> , 2015, , 105-140. | 0.2 | 0 |
| 65 | Food Waste Management. <i>Contemporary Food Engineering</i> , 2015, , 141-178. | 0.2 | 0 |
| 66 | Dairy Product Technology. <i>Contemporary Food Engineering</i> , 2015, , 179-200. | 0.2 | 1 |
| 67 | Quality determination of wheat: genetic determination, biochemical markers, seed storage proteins and bread and durum wheat germplasm. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2819-2829. | 1.7 | 16 |
| 68 | Activity of flavonoids and β -carotene during the auto-oxidative deterioration of model food oil-in water emulsions. <i>Food Chemistry</i> , 2014, 150, 280-286. | 4.2 | 39 |
| 69 | Mixing-Emulsions. <i>Contemporary Food Engineering</i> , 2014, , 181-252. | 0.2 | 3 |
| 70 | Preparation, Storage and Distribution of Coated and Uncoated Chicken Meat Products. <i>International Journal of Food Engineering</i> , 2013, 9, 209-215. | 0.7 | 3 |
| 71 | Changes in physico-chemical characteristics of mandarin (common Mediterranean cultivar) Chiotiko (<i>Citrus deliciosa Tenore</i>) from Chios Island in Greece - evaluation of antioxidant capacity and flavonoid content of citrus peels. <i>International Journal of Postharvest Technology and Innovation</i> , 2013, 3, 190. | 0.1 | 1 |
| 72 | Genetically Modified Herbicide-Tolerant Crops and Sugar Beet Environmental and Health Concerns. , 2012, , 367-394. | | 0 |

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|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 73 | Application of ISO22000, Failure Mode, and Effect Analysis (FMEA) Cause and Effect Diagrams and Pareto in Conjunction with HACCP and Risk Assessment for Processing of Pastry Products. Critical Reviews in Food Science and Nutrition, 2011, 51, 762-782. | 5.4 | 27 |
| 74 | Ethanol production from potato peel waste (PPW). Waste Management, 2010, 30, 1898-1902. | 3.7 | 257 |
| 75 | Application of failure mode and effect analysis (FMEA) and cause and effect analysis for industrial processing of common octopus (<i>Octopus vulgaris</i>) - Part II. International Journal of Food Science and Technology, 2009, 44, 79-92. | 1.3 | 13 |
| 76 | Application of ISO 22000 and comparison with HACCP on industrial processing of common octopus (<i>Octopus vulgaris</i>) – Part I. International Journal of Food Science and Technology, 2009, 44, 58-78. | 1.3 | 30 |
| 77 | Application of failure mode and effect analysis and cause and effect analysis on processing of ready to eat vegetables – part II. International Journal of Food Science and Technology, 2009, 44, 932-939. | 1.3 | 11 |
| 78 | Reliability and maintainability analysis of strudel production line with experimental data – A case study. Journal of Food Engineering, 2009, 91, 250-259. | 2.7 | 37 |
| 79 | Reliability and maintainability analysis of cheese (feta) production line in a Greek medium-size company: A case study. Journal of Food Engineering, 2009, 94, 233-240. | 2.7 | 35 |
| 80 | Application of Failure Mode and Effect Analysis (FMEA) and Cause and Effect Analysis in Conjunction with ISO 22000 to a Snails (<i>Helix aspersa</i>) Processing Plant; A Case Study. Critical Reviews in Food Science and Nutrition, 2009, 49, 607-625. | 5.4 | 14 |
| 81 | APPLICATION OF ISO22000 AND FAILURE MODE AND EFFECT ANALYSIS (FMEA) FOR INDUSTRIAL PROCESSING OF POULTRY PRODUCTS. IFIP Advances in Information and Communication Technology, 2009, , 1783-1795. | 0.5 | 0 |
| 82 | Noise Levels Produced by Agricultural Machinery and Different Farming Processes. International Journal of Acoustics and Vibrations, 2009, 14, . | 0.3 | 2 |
| 83 | Enzymes Applied in Food Technology. , 2009, , 101-129. | | 0 |
| 84 | Glucoamylases production of <i>Aspergillus niger</i> in solid state fermentation using a continuous counter-current reactor. International Journal of Food Science and Technology, 2008, 43, 1159-1168. | 1.3 | 18 |
| 85 | Application of ISO22000 and comparison to HACCP for processing of ready to eat vegetables: Part I. International Journal of Food Science and Technology, 2008, 43, 1729-1741. | 1.3 | 26 |
| 86 | In Vitro Activity of Vitamins, Flavonoids, and Natural Phenolic Antioxidants Against the Oxidative Deterioration of Oil-Based Systems. Critical Reviews in Food Science and Nutrition, 2008, 48, 78-93. | 5.4 | 105 |
| 87 | Vegetable Waste Management: Treatment Methods and Potential Uses of Treated Waste. , 2008, , 703-761. | | 7 |
| 88 | Application of ISO 22000 and Failure Mode and Effect Analysis (FMEA) for Industrial Processing of Salmon: A Case Study. Critical Reviews in Food Science and Nutrition, 2008, 48, 411-429. | 5.4 | 55 |
| 89 | Fruit/Fruit Juice Waste Management: Treatment Methods and Potential Uses of Treated Waste. , 2008, , 569-628. | | 14 |
| 90 | Vegetable Waste Treatment: Comparison and Critical Presentation of Methodologies. Critical Reviews in Food Science and Nutrition, 2008, 48, 205-247. | 5.4 | 65 |

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| 91 | Standardized Inspections of Food Premises during the 2004 Athens Olympic Games: Descriptive Analysis and Risk Factors for Unsatisfactory Results. <i>Journal of Food Protection</i> , 2008, 71, 1632-1640. | 0.8 | 4 |
| 92 | Approaches in the risk assessment of genetically modified foods by the Hellenic Food Safety Authority. <i>Food and Chemical Toxicology</i> , 2007, 45, 530-542. | 1.8 | 21 |
| 93 | The Politics and Science Behind GMO Acceptance. <i>Critical Reviews in Food Science and Nutrition</i> , 2007, 47, 335-361. | 5.4 | 48 |
| 94 | Application of Failure Mode and Effect Analysis (FMEA), Cause and Effect Analysis, and Pareto Diagram in Conjunction with HACCP to a Corn Curl Manufacturing Plant. <i>Critical Reviews in Food Science and Nutrition</i> , 2007, 47, 363-387. | 5.4 | 24 |
| 95 | A conjoint study of quantitative and semi-quantitative assessment of failure in a strudel manufacturing plant by means of FMEA and HACCP, Cause and Effect and Pareto diagram. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1156-1176. | 1.3 | 22 |
| 96 | Application of failure mode and effect analysis (FMEA), cause and effect analysis and Pareto diagram in conjunction with HACCP to a potato chips manufacturing plant. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1424-1442. | 1.3 | 31 |
| 97 | The role of the Hellenic Food Safety Authority in Greece's Implementation strategies. <i>Food Control</i> , 2006, 17, 957-965. | 2.8 | 18 |
| 98 | An update of US food safety, food technology, GM food and water protection and management legislation. <i>International Journal of Food Science and Technology</i> , 2006, 41, 130-159. | 1.3 | 21 |
| 99 | Kinetics of endoglucanase and endoxylanase uptake by soybean seeds. <i>Journal of Bioscience and Bioengineering</i> , 2006, 101, 111-119. | 1.1 | 7 |
| 100 | Theoretical and experimental approaches towards the determination of solute effective diffusivities in foods. <i>Enzyme and Microbial Technology</i> , 2005, 37, 29-41. | 1.6 | 42 |
| 101 | Infusion of an endoglucanase and an endoxylanase from <i>Aspergillus niger</i> in soybean. <i>LWT - Food Science and Technology</i> , 2005, 38, 239-247. | 2.5 | 4 |
| 102 | Estimation of endoglucanase and lysozyme effective diffusion coefficients in polysulphone membranes. <i>Journal of Biotechnology</i> , 1999, 72, 77-83. | 1.9 | 14 |
| 103 | Globalisation of food quality standards: the impact in Greece. <i>Food Policy</i> , 1997, 22, 501-514. | 2.8 | 6 |