Charis M Galanakis

List of Publications by Year
in descending order

115 papers	9,145 citations	57631 44 h-index	43802 91 g-index
143 all docs	143 docs citations	143 times ranked	7380 citing authors

#	Article	IF	Citations
1	Recovery of high added-value components from food wastes: Conventional, emerging technologies and commercialized applications. Trends in Food Science and Technology, 2012, 26, 68-87.	7.8	978
2	The Food Systems in the Era of the Coronavirus (COVID-19) Pandemic Crisis. Foods, 2020, 9, 523.	1.9	630
3	Emerging technologies for the production of nutraceuticals from agricultural by-products: A viewpoint of opportunities and challenges. Food and Bioproducts Processing, 2013, 91, 575-579.	1.8	398
4	Safety of foods, food supply chain and environment within the COVID-19 pandemic. Trends in Food Science and Technology, 2020, 102, 293-299.	7.8	371
5	Clean recovery of antioxidant compounds from plant foods, by-products and algae assisted by ultrasounds processing. Modeling approaches to optimize processing conditions. Trends in Food Science and Technology, 2015, 42, 134-149.	7.8	301
6	Separation of functional macromolecules and micromolecules: From ultrafiltration to the border of nanofiltration. Trends in Food Science and Technology, 2015, 42, 44-63.	7.8	276
7	Innovations and technology disruptions in the food sector within the COVID-19 pandemic and post-lockdown era. Trends in Food Science and Technology, 2021, 110, 193-200.	7.8	275
8	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. Food and Bioprocess Technology, 2015, 8, 885-894.	2.6	254
9	Recovery and Removal of Phenolic Compounds from Olive Mill Wastewater. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1-18.	0.8	249
10	A Knowledge Base for The Recovery of Natural Phenols with Different Solvents. International Journal of Food Properties, 2013, 16, 382-396.	1.3	239
11	Fruit juice sonication: Implications on food safety and physicochemical and nutritional properties. Food Research International, 2015, 77, 743-752.	2.9	222
12	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. Food Engineering Reviews, 2015, 7, 357-381.	3.1	212
13	Clarification of high-added value products from olive mill wastewater. Journal of Food Engineering, 2010, 99, 190-197.	2.7	205
14	Utilization of plant-based natural coagulants as future alternatives towards sustainable water clarification. Journal of Environmental Sciences, 2014, 26, 2178-2189.	3.2	189
15	Functionality of Food Components and Emerging Technologies. Foods, 2021, 10, 128.	1.9	183
16	Potential use of pulsed electric technologies and ultrasounds to improve the recovery of high-added value compounds from blackberries. Journal of Food Engineering, 2015, 167, 38-44.	2.7	178
17	Food Ingredients and Active Compounds against the Coronavirus Disease (COVID-19) Pandemic: A Comprehensive Review. Foods, 2020, 9, 1701.	1.9	177
18	Unlocking challenges and opportunities presented by COVID-19 pandemic for cross-cutting disruption in agri-food and green deal innovations: Quo Vadis?. Science of the Total Environment, 2020, 748, 141362.	3.9	177

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19	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from Stevia rebaudiana Bertoni leaves. Food Chemistry, 2018, 254, 150-157.	4.2	171
20	Recovery and fractionation of different phenolic classes from winery sludge using ultrafiltration. Separation and Purification Technology, 2013, 107, 245-251.	3.9	169
21	Phenols recovered from olive mill wastewater as additives in meat products. Trends in Food Science and Technology, 2018, 79, 98-105.	7.8	142
22	Implementation of phenols recovered from olive mill wastewater as UV booster in cosmetics. Industrial Crops and Products, 2018, 111, 30-37.	2.5	135
23	Recovery and preservation of phenols from olive waste in ethanolic extracts. Journal of Chemical Technology and Biotechnology, 2010, 85, 1148-1155.	1.6	125
24	Transformation of the Food Sector: Security and Resilience during the COVID-19 Pandemic. Foods, 2021, 10, 497.	1.9	112
25	A study of the recovery of the dietary fibres from olive mill wastewater and the gelling ability of the soluble fibre fraction. LWT - Food Science and Technology, 2010, 43, 1009-1017.	2.5	109
26	Ultrafiltration optimization for the recovery of Î²-glucan from oat mill waste. Journal of Membrane Science, 2011, 373, 53-63.	4.1	109
27	Nanofiltration of brackish groundwater by using a polypiperazine membrane. Desalination, 2012, 286, 277-284.	4.0	109
28	Two level half factorial design for the extraction of phenolics, flavonoids and antioxidants recovery from palm kernel by-product. Industrial Crops and Products, 2015, 63, 238-248.	2.5	109
29	Hydro-Ethanolic Mixtures for the Recovery of Phenols from Mediterranean Plant Materials. Food and Bioprocess Technology, 2012, 5, 1384-1393.	2.6	103
30	Application of protein-based edible coatings for fat uptake reduction in deep-fat fried foods with an emphasis on muscle food proteins. Trends in Food Science and Technology, 2018, 80, 167-174.	7.8	103
31	Olive fruit dietary fiber: components, recovery and applications. Trends in Food Science and Technology, 2011, 22, 175-184.	7.8	101
32	Dietary fiber suspensions from olive mill wastewater as potential fat replacements in meatballs. LWT - Food Science and Technology, 2010, 43, 1018-1025.	2.5	94
33	Separation and recovery of proteins and sugars from Halloumi cheese whey. Food Research International, 2014, 65, 477-483.	2.9	90
34	Phenolic content and antioxidant capacity of Cypriot wines. Czech Journal of Food Sciences, 2015, 33, 126-136.	0.6	80
35	Phenols from olive mill wastewater and other natural antioxidants as UV filters in sunscreens. Environmental Technology and Innovation, 2018, 9, 160-168.	3.0	77
36	Agronomic application of olive mill wastewater: Effects on maize production and soil properties. Journal of Environmental Management, 2016, 171, 158-165.	3.8	75

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37	The effect of heat processing on the functional properties of pectin contained in olive mill wastewater. LWT - Food Science and Technology, 2010, 43, 1001-1008.	2.5	71
38	Polyphenols recovered from olive mill wastewater as natural preservatives in extra virgin olive oils and refined olive kernel oils. Environmental Technology and Innovation, 2018, 10, 62-70.	3.0	66
39	Control of microbial growth in bakery products fortified with polyphenols recovered from olive mill wastewater. Environmental Technology and Innovation, 2018, 10, 1-15.	3.0	66
40	A facile water-induced complexation of lycopene and pectin from pink guava byproduct: Extraction, characterization and kinetic studies. Food Chemistry, 2019, 296, 47-55.	4.2	66
41	Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron (Crocus sativus L.). Industrial Crops and Products, 2020, 145, 111978.	2.5	62
42	The fourth industrial revolution in the food industryâ€"Part I: Industry 4.0 technologies. Critical Reviews in Food Science and Nutrition, 2023, 63, 6547-6563.	5.4	57
43	Bioeconomy and green recovery in a post-COVID-19 era. Science of the Total Environment, 2022, 808, 152180.	3.9	55
44	Olive oil production sector: environmental effects and sustainability challenges. , 2017, , 1-28.		51
45	Sustainable Applications for the Valorization of Cereal Processing By-Products. Foods, 2022, 11, 241.	1.9	51
46	Effect of pressure and temperature on alcoholic fermentation by Saccharomyces cerevisiae immobilized on Î³-alumina pellets. Bioresource Technology, 2012, 114, 492-498.	4.8	43
47	Isolation, characterization and the potential use of starch from jackfruit seed wastes as a coagulant aid for treatment of turbid water. Environmental Science and Pollution Research, 2017, 24, 2876-2889.	2.7	42
48	A comprehensive review on current and emerging technologies toward the valorization of bioâ€based wastes and by products from foods. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 46-105.	5.9	42
49	Improvement of Biohydrogen Production through Combined Reuses of Palm Oil Mill Effluent Together with Pulp and Paper Mill Effluent in Photofermentation. Energy & Fuels, 2015, 29, 5816-5824.	2.5	41
50	Recovery and Stabilization of Anthocyanins and Phenolic Antioxidants of Roselle (Hibiscus sabdariffa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	41
51	Extraction of phytochemicals using hydrotropic solvents. Separation Science and Technology, 2016, 51, 1151-1165.	1.3	39
52	Effects of powder from white cabbage outer leaves on sponge cake quality. International Agrophysics, 2015, 29, 493-500.	0.7	38
53	Enzyme Kinetics Modeling as a Tool to Optimize Food Industry: A Pragmatic Approach Based on Amylolytic Enzymes. Critical Reviews in Food Science and Nutrition, 2015, 55, 1758-1770.	5.4	34
54	Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. Sustainability, 2021, 13, 150.	1.6	32

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55	Optimization and Encapsulation of Phenolic Compounds Extracted from Maize Waste by Freeze-Drying, Spray-Drying, and Microwave-Drying Using Maltodextrin. Foods, 2021, 10, 1396.	1.9	29
56	Stepwise optimization of recombinant protein production in Escherichia coli utilizing computational and experimental approaches. Applied Microbiology and Biotechnology, 2020, 104, 3253-3266.	1.7	28
57	Recovery of Human Interferon Alpha-2b from RecombinantEscherichia coliby Aqueous Two-Phase System. Separation Science and Technology, 2012, 47, 1023-1030.	1.3	26
58	Effect of Medium Composition and Culture Condition on the Production of Bacteriocin-Like Inhibitory Substances (BLIS) byLactobacillus ParacaseiLA07, a Strain Isolated from Budu. Biotechnology and Biotechnological Equipment, 2011, 25, 2652-2657.	0.5	23
59	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. Separation Science and Technology, 2012, 47, 73-80.	1.3	23
60	Nutritional compositions and bioactivities of Dacryodes species: A review. Food Chemistry, 2014, 165, 247-255.	4.2	23
61	Extraction of Carotenoids from Tomato Pomace via Water-Induced Hydrocolloidal Complexation. Biomolecules, 2020, 10, 1019.	1.8	23
62	Green and highly extraction of phenolic compounds and antioxidant capacity from kinkeliba (Combretum micranthum G. Don) by natural deep eutectic solvents (NADESs) using maceration, ultrasound-assisted extraction and homogenate-assisted extraction. Arabian Journal of Chemistry, 2022, 15, 103752.	2.3	23
63	Valorisation of carrot peel waste by water-induced hydrocolloidal complexation for extraction of carotene and pectin. Chemosphere, 2021, 272, 129919.	4.2	21
64	Recent development and challenges in extraction of phytonutrients from palm oil. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 4031-4061.	5.9	20
65	Reuse of olive mill waste as soil amendment. , 2017, , 97-117.		19
66	Cost and safety issues of emerging technologies against conventional techniques. , 2015, , 321-336.		16
67	Reusing colored industrial wastewaters in a photofermentation for enhancing biohydrogen production by using ultrasound stimulated Rhodobacter sphaeroides. Environmental Science and Pollution Research, 2017, 24, 15870-15881.	2.7	16
68	Periscope: quantitative prediction of soluble protein expression in the periplasm of Escherichia coli. Scientific Reports, 2016, 6, 21844.	1.6	15
69	Inhibitory effects of high pressure processing on Photobacterium phosphoreum and Morganella psychrotolerans in vacuum packed herring (Clupea harengus). Journal of Food Safety, 2018, 38, e12519.	1.1	14
70	Inhibitory effects of high pressure treatment on microbial growth and biogenic amine formation in marinated herring (Clupea harengus) inoculated with Morganella psychrotolerans. LWT - Food Science and Technology, 2019, 99, 50-56.	2.5	14
71	Carboxylic acid-based deep eutectic solvents combined with innovative extraction techniques for greener extraction of phenolic compounds from sumac (Rhus coriaria L.). Journal of Applied Research on Medicinal and Aromatic Plants, 2022, 30, 100380.	0.9	14
72	Recovery of bioactive compounds from olive mill waste. , 2017, , 205-229.		13

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73	Food Waste Recovery: Prospects and Opportunities. , 2018, , 401-419.		13
74	Extraction of carotenoids and applications. , 2020, , 259-288.		13
75	Olive Fruit and Olive Oil. , 2019, , 193-220.		12
76	Antioxidant and antimicrobial effects of gelatin films incorporated with citrus seed extract on the shelf life of sea bass (Dicentrarchus labrax) fillets. Journal of Food Processing and Preservation, 2021, 45, e15304.	0.9	12
77	Recovery of high added-value compounds from brewing and distillate processing by-products. , 2018, , 189-225.		11
78	The universal recovery strategy. , 2015, , 59-81.		10
79	Socio-cultural and economic factors affecting the choice of food diet in West Africa: a twoâ€'stage Heckman approach. , 2022, 2, .		10
80	A versatile and economical method for the release of recombinant proteins from Escherichia coli by 1-propanol cell disruption. RSC Advances, 2016, 6, 62291-62297.	1.7	9
81	Glucosinolates and Respective Derivatives (Isothiocyanates) from Plants. , 2017, , 3-22.		9
82	Recovery of Microquantities of Human Epidermal Growth Factor fromEscherichia coliHomogenate andPichia pastorisCulture Medium using Expanded Bed Adsorption. Separation Science and Technology, 2014, 49, 702-708.	1.3	8
83	Vacuum-Assisted Osmotic Dehydration of Autumn Olive Berries: Modeling of Mass Transfer Kinetics and Quality Assessment. Foods, 2021, 10, 2286.	1.9	8
84	Patented and commercialized applications. , 2015, , 337-360.		7
85	Valorization of Dacryodes rostrata fruit through the characterization of its oil. Food Chemistry, 2017, 235, 257-264.	4.2	7
86	Modeling in food and bioproducts processing using Boltzmann entropy equation: A viewpoint of future perspectives. Food and Bioproducts Processing, 2017, 106, 102-107.	1.8	7
87	Optimization of Osmotic Dehydration of Autumn Olive Berries Using Response Surface Methodology. Foods, 2021, 10, 1075.	1.9	7
88	Design of experiments (DoE) to model phenolic compounds recovery from grape pomace using ultrasounds. Journal of Food Science and Technology, 2021, , 1-12.	1.4	7
89	Kinetic modeling of bacteriocin-like inhibitory substance secretion by Pediococcus acidilactici Kp10 and its stability in food manufacturing conditions. Journal of Food Science and Technology, 2018, 55, 1270-1284.	1.4	6
90	Utilization of Eggshell Membrane and Olive Leaf Extract for the Preparation of Functional Materials. Foods, 2021, 10, 806.	1.9	6

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91	Optimization of drying process for Rosa pimpinellifolia L. fruit (black rose hips) based on bioactive compounds and modeling of drying process. International Journal of Food Properties, 2021, 24, 1367-1386.	1.3	6
92	The Impact of COVID-19 Pandemic on Seafood Safety and Human Health. Frontiers in Microbiology, 0, 13, .	1.5	6
93	Membrane Technologies for the Separation of Compounds Recovered From Grape Processing By-Products. , 2017, , 137-154.		5
94	Concluding remarks and future perspectives. , 2018, , 319-327.		5
95	Folate-Modified Chitosan 5-Flourouraci Nanoparticles-Embedded Calcium Alginate Beads for Colon Targeted Delivery. Pharmaceutics, 2022, 14, 1366.	2.0	5
96	PURIFICATION OF RECOMBINANT GREEN FLUORESCENT PROTEIN FROM ESCHERICHIA COLI USING HYDROPHOBIC INTERACTION CHROMATOGRAPHY. Journal of Liquid Chromatography and Related Technologies, 2014, 37, 1873-1884.	0.5	4
97	Recovery technologies and encapsulation techniques. , 2018, , 233-264.		4
98	Classification and discrimination of soybean (Glycine max (L.) Merr.) genotypes based on their isoflavone content. Journal of Food Composition and Analysis, 2021, 95, 103670.	1.9	4
99	Isolation and characterisation of milk-derived amyloid-like protein aggregates (MAPA) from cottage cheese. Food Chemistry, 2022, 373, 131486.	4.2	4
100	Introduction in Functional Components for Membrane Separations. , 2019, , 31-77.		3
101	Food use for social innovation by optimizing food waste recovery strategies. , 2022, , 209-227.		3
102	Optimization and encapsulation of phenolic compounds from the tea of maize husk using maltodextrin and different drying techniques. Journal of Food Processing and Preservation, 0, , .	0.9	3
103	A Single-Step Purification of the Glycoprotein of Nipah Virus Produced in Insect Cells using an Anion Exchange Chromatography Method. Separation Science and Technology, 2014, 49, 249-257.	1.3	2
104	Bioeconomy Opportunities for a Green Recovery and Enhanced System Resilience. Industrial Biotechnology, 2021, 17, 134-150.	0.5	2
105	Enhanced structural stability of insulin aspart in cholinium aminoate ionic liquids. International Journal of Biological Macromolecules, 2022, 208, 544-552.	3.6	2
106	Food science articles in a post-COVID-19 era. , 2021, 1, 1.		2
107	Colorimetric quantification of sucrose in presence of thermo-sensitive polymers present in aqueous two-phase systems. MethodsX, 2014, 1, 229-232.	0.7	1
108	Co-extraction of lycopene and pectin from pink guava decanter by water-induced colloidal complexation: Optimization and techno-economic assessment. Food and Bioproducts Processing, 2022, 134, 181-192.	1.8	1

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109	High Value-Added Compounds from Food Waste. , 2016, , .		0
110	Membrane technologies for the fractionation of compounds recovered from cereal processing by-products. , 2018, , 159-187.		0
111	Recovery techniques, stability, and applications of glucosinolates. , 2020, , 251-280.		0
112	Patented and commercialized applications. , 2021, , 295-311.		0
113	The universal recovery strategy. , 2021, , 51-68.		0
114	Challenges and opportunities. , 2022, , 335-344.		0
115	Carica papaya biowaste valorization: Biorefinery advances and extraction optimization. Food Reviews International, 2023, 39, 4745-4760.	4.3	0