

# Charis M Galanakis

## List of Publications by Year in descending order

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Version: 2024-02-01

115  
papers

9,145  
citations

57758  
44  
h-index

43889  
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.	15.1	978
2	The Food Systems in the Era of the Coronavirus (COVID-19) Pandemic Crisis. Foods, 2020, 9, 523.	4.3	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.	3.6	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.	15.1	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.	15.1	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.	15.1	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.	15.1	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.	4.7	254
9	Recovery and Removal of Phenolic Compounds from Olive Mill Wastewater. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1-18.	1.9	249
10	A Knowledge Base for The Recovery of Natural Phenols with Different Solvents. International Journal of Food Properties, 2013, 16, 382-396.	3.0	239
11	Fruit juice sonication: Implications on food safety and physicochemical and nutritional properties. Food Research International, 2015, 77, 743-752.	6.2	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.	5.9	212
13	Clarification of high-added value products from olive mill wastewater. Journal of Food Engineering, 2010, 99, 190-197.	5.2	205
14	Utilization of plant-based natural coagulants as future alternatives towards sustainable water clarification. Journal of Environmental Sciences, 2014, 26, 2178-2189.	6.1	189
15	Functionality of Food Components and Emerging Technologies. Foods, 2021, 10, 128.	4.3	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.	5.2	178
17	Food Ingredients and Active Compounds against the Coronavirus Disease (COVID-19) Pandemic: A Comprehensive Review. Foods, 2020, 9, 1701.	4.3	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.	8.0	177

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19	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Food Chemistry</i> , 2018, 254, 150-157.	8.2	171
20	Recovery and fractionation of different phenolic classes from winery sludge using ultrafiltration. <i>Separation and Purification Technology</i> , 2013, 107, 245-251.	7.9	169
21	Phenols recovered from olive mill wastewater as additives in meat products. <i>Trends in Food Science and Technology</i> , 2018, 79, 98-105.	15.1	142
22	Implementation of phenols recovered from olive mill wastewater as UV booster in cosmetics. <i>Industrial Crops and Products</i> , 2018, 111, 30-37.	5.2	135
23	Recovery and preservation of phenols from olive waste in ethanolic extracts. <i>Journal of Chemical Technology and Biotechnology</i> , 2010, 85, 1148-1155.	3.2	125
24	Transformation of the Food Sector: Security and Resilience during the COVID-19 Pandemic. <i>Foods</i> , 2021, 10, 497.	4.3	112
25	A study of the recovery of the dietary fibres from olive mill wastewater and the gelling ability of the soluble fibre fraction. <i>LWT - Food Science and Technology</i> , 2010, 43, 1009-1017.	5.2	109
26	Ultrafiltration optimization for the recovery of $\beta$ -glucan from oat mill waste. <i>Journal of Membrane Science</i> , 2011, 373, 53-63.	8.2	109
27	Nanofiltration of brackish groundwater by using a polypiperazine membrane. <i>Desalination</i> , 2012, 286, 277-284.	8.2	109
28	Two level half factorial design for the extraction of phenolics, flavonoids and antioxidants recovery from palm kernel by-product. <i>Industrial Crops and Products</i> , 2015, 63, 238-248.	5.2	109
29	Hydro-Ethanolic Mixtures for the Recovery of Phenols from Mediterranean Plant Materials. <i>Food and Bioprocess Technology</i> , 2012, 5, 1384-1393.	4.7	103
30	Application of protein-based edible coatings for fat uptake reduction in deep-fat fried foods with an emphasis on muscle food proteins. <i>Trends in Food Science and Technology</i> , 2018, 80, 167-174.	15.1	103
31	Olive fruit dietary fiber: components, recovery and applications. <i>Trends in Food Science and Technology</i> , 2011, 22, 175-184.	15.1	101
32	Dietary fiber suspensions from olive mill wastewater as potential fat replacements in meatballs. <i>LWT - Food Science and Technology</i> , 2010, 43, 1018-1025.	5.2	94
33	Separation and recovery of proteins and sugars from Halloumi cheese whey. <i>Food Research International</i> , 2014, 65, 477-483.	6.2	90
34	Phenolic content and antioxidant capacity of Cypriot wines. <i>Czech Journal of Food Sciences</i> , 2015, 33, 126-136.	1.2	80
35	Phenols from olive mill wastewater and other natural antioxidants as UV filters in sunscreens. <i>Environmental Technology and Innovation</i> , 2018, 9, 160-168.	6.1	77
36	Agronomic application of olive mill wastewater: Effects on maize production and soil properties. <i>Journal of Environmental Management</i> , 2016, 171, 158-165.	7.8	75

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37	The effect of heat processing on the functional properties of pectin contained in olive mill wastewater. <i>LWT - Food Science and Technology</i> , 2010, 43, 1001-1008.	5.2	71
38	Polyphenols recovered from olive mill wastewater as natural preservatives in extra virgin olive oils and refined olive kernel oils. <i>Environmental Technology and Innovation</i> , 2018, 10, 62-70.	6.1	66
39	Control of microbial growth in bakery products fortified with polyphenols recovered from olive mill wastewater. <i>Environmental Technology and Innovation</i> , 2018, 10, 1-15.	6.1	66
40	A facile water-induced complexation of lycopene and pectin from pink guava byproduct: Extraction, characterization and kinetic studies. <i>Food Chemistry</i> , 2019, 296, 47-55.	8.2	66
41	Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron ( <i>Crocus sativus</i> L.). <i>Industrial Crops and Products</i> , 2020, 145, 111978.	5.2	62
42	The fourth industrial revolution in the food industry—Part I: Industry 4.0 technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6547-6563.	10.3	57
43	Bioeconomy and green recovery in a post-COVID-19 era. <i>Science of the Total Environment</i> , 2022, 808, 152180.	8.0	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. <i>Foods</i> , 2022, 11, 241.	4.3	51
46	Effect of pressure and temperature on alcoholic fermentation by <i>Saccharomyces cerevisiae</i> immobilized on $\gamma$ -alumina pellets. <i>Bioresource Technology</i> , 2012, 114, 492-498.	9.6	43
47	Isolation, characterization and the potential use of starch from jackfruit seed wastes as a coagulant aid for treatment of turbid water. <i>Environmental Science and Pollution Research</i> , 2017, 24, 2876-2889.	5.3	42
48	A comprehensive review on current and emerging technologies toward the valorization of bio-based wastes and by products from foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 46-105.	11.7	42
49	Improvement of Biohydrogen Production through Combined Reuses of Palm Oil Mill Effluent Together with Pulp and Paper Mill Effluent in Photofermentation. <i>Energy &amp; Fuels</i> , 2015, 29, 5816-5824.	5.1	41
50	Recovery and Stabilization of Anthocyanins and Phenolic Antioxidants of Roselle ( <i>Hibiscus sabdariffa</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.8	41
51	Extraction of phytochemicals using hydrotropic solvents. <i>Separation Science and Technology</i> , 2016, 51, 1151-1165.	2.5	39
52	Effects of powder from white cabbage outer leaves on sponge cake quality. <i>International Agrophysics</i> , 2015, 29, 493-500.	1.7	38
53	Enzyme Kinetics Modeling as a Tool to Optimize Food Industry: A Pragmatic Approach Based on Amylolytic Enzymes. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1758-1770.	10.3	34
54	Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. <i>Sustainability</i> , 2021, 13, 150.	3.2	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. <i>Foods</i> , 2021, 10, 1396.	4.3	29
56	Stepwise optimization of recombinant protein production in <i>Escherichia coli</i> utilizing computational and experimental approaches. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 3253-3266.	3.6	28
57	Recovery of Human Interferon Alpha-2b from Recombinant <i>Escherichia coli</i> by Aqueous Two-Phase System. <i>Separation Science and Technology</i> , 2012, 47, 1023-1030.	2.5	26
58	Effect of Medium Composition and Culture Condition on the Production of Bacteriocin-Like Inhibitory Substances (BLIS) by <i>Lactobacillus Paracasei</i> LA07, a Strain Isolated from Budu. <i>Biotechnology and Biotechnological Equipment</i> , 2011, 25, 2652-2657.	1.3	23
59	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. <i>Separation Science and Technology</i> , 2012, 47, 73-80.	2.5	23
60	Nutritional compositions and bioactivities of <i>Dacryodes</i> species: A review. <i>Food Chemistry</i> , 2014, 165, 247-255.	8.2	23
61	Extraction of Carotenoids from Tomato Pomace via Water-Induced Hydrocolloidal Complexation. <i>Biomolecules</i> , 2020, 10, 1019.	4.0	23
62	Green and highly extraction of phenolic compounds and antioxidant capacity from kinkeliba ( <i>Combretum micranthum</i> G. Don) by natural deep eutectic solvents (NADESs) using maceration, ultrasound-assisted extraction and homogenate-assisted extraction. <i>Arabian Journal of Chemistry</i> , 2022, 15, 103752.	4.9	23
63	Valorisation of carrot peel waste by water-induced hydrocolloidal complexation for extraction of carotene and pectin. <i>Chemosphere</i> , 2021, 272, 129919.	8.2	21
64	Recent development and challenges in extraction of phytonutrients from palm oil. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 4031-4061.	11.7	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 <i>Rhodobacter sphaeroides</i> . <i>Environmental Science and Pollution Research</i> , 2017, 24, 15870-15881.	5.3	16
68	Periscope: quantitative prediction of soluble protein expression in the periplasm of <i>Escherichia coli</i> . <i>Scientific Reports</i> , 2016, 6, 21844.	3.3	15
69	Inhibitory effects of high pressure processing on <i>Photobacterium phosphoreum</i> and <i>Morganella psychrotolerans</i> in vacuum packed herring ( <i>Clupea harengus</i> ). <i>Journal of Food Safety</i> , 2018, 38, e12519.	2.3	14
70	Inhibitory effects of high pressure treatment on microbial growth and biogenic amine formation in marinated herring ( <i>Clupea harengus</i> ) inoculated with <i>Morganella psychrotolerans</i> . <i>LWT - Food Science and Technology</i> , 2019, 99, 50-56.	5.2	14
71	Carboxylic acid-based deep eutectic solvents combined with innovative extraction techniques for greener extraction of phenolic compounds from sumac ( <i>Rhus coriaria</i> L.). <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2022, 30, 100380.	1.5	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 ( <i>Dicentrarchus labrax</i> ) fillets. Journal of Food Processing and Preservation, 2021, 45, e15304.	2.0	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 two-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.	3.6	9
81	Glucosinolates and Respective Derivatives (Isothiocyanates) from Plants. , 2017, , 3-22.		9
82	Recovery of Microquantities of Human Epidermal Growth Factor from Escherichia coli Homogenate and Pichia pastoris Culture Medium using Expanded Bed Adsorption. Separation Science and Technology, 2014, 49, 702-708.	2.5	8
83	Vacuum-Assisted Osmotic Dehydration of Autumn Olive Berries: Modeling of Mass Transfer Kinetics and Quality Assessment. Foods, 2021, 10, 2286.	4.3	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.	8.2	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.	3.6	7
87	Optimization of Osmotic Dehydration of Autumn Olive Berries Using Response Surface Methodology. Foods, 2021, 10, 1075.	4.3	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.	2.8	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.	2.8	6
90	Utilization of Eggshell Membrane and Olive Leaf Extract for the Preparation of Functional Materials. Foods, 2021, 10, 806.	4.3	6

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91	Optimization of drying process for <i>Rosa pimpinellifolia</i> L. fruit (black rose hips) based on bioactive compounds and modeling of drying process. International Journal of Food Properties, 2021, 24, 1367-1386.	3.0	6
92	The Impact of COVID-19 Pandemic on Seafood Safety and Human Health. Frontiers in Microbiology, 0, 13, .	3.5	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-Fluorouracil Nanoparticles-Embedded Calcium Alginate Beads for Colon Targeted Delivery. Pharmaceutics, 2022, 14, 1366.	4.5	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.	1.0	4
97	Recovery technologies and encapsulation techniques. , 2018, , 233-264.		4
98	Classification and discrimination of soybean ( <i>Glycine max</i> (L.) Merr.) genotypes based on their isoflavone content. Journal of Food Composition and Analysis, 2021, 95, 103670.	3.9	4
99	Isolation and characterisation of milk-derived amyloid-like protein aggregates (MAPA) from cottage cheese. Food Chemistry, 2022, 373, 131486.	8.2	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, , .	2.0	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.	2.5	2
104	Bioeconomy Opportunities for a Green Recovery and Enhanced System Resilience. Industrial Biotechnology, 2021, 17, 134-150.	0.8	2
105	Enhanced structural stability of insulin aspart in cholinium aminoate ionic liquids. International Journal of Biological Macromolecules, 2022, 208, 544-552.	7.5	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.	1.6	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.	3.6	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.	8.4	0