

Charis M Galanakis

List of Publications by Citations

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110
papers

6,705
citations

41
h-index

81
g-index

143
ext. papers

7,962
ext. citations

6.3
avg, IF

7.48
L-index

#	Paper	IF	Citations
110	Recovery of high added-value components from food wastes: Conventional, emerging technologies and commercialized applications. <i>Trends in Food Science and Technology</i> , 2012 , 26, 68-87	15.3	833
109	The Food Systems in the Era of the Coronavirus (COVID-19) Pandemic Crisis. <i>Foods</i> , 2020 , 9,	4.9	386
108	Emerging technologies for the production of nutraceuticals from agricultural by-products: A viewpoint of opportunities and challenges. <i>Food and Bioproducts Processing</i> , 2013 , 91, 575-579	4.9	351
107	Clean recovery of antioxidant compounds from plant foods, by-products and algae assisted by ultrasounds processing. Modeling approaches to optimize processing conditions. <i>Trends in Food Science and Technology</i> , 2015 , 42, 134-149	15.3	251
106	Separation of functional macromolecules and micromolecules: From ultrafiltration to the border of nanofiltration. <i>Trends in Food Science and Technology</i> , 2015 , 42, 44-63	15.3	233
105	Safety of foods, food supply chain and environment within the COVID-19 pandemic. <i>Trends in Food Science and Technology</i> , 2020 , 102, 293-299	15.3	218
104	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. <i>Food and Bioprocess Technology</i> , 2015 , 8, 885-894	5.1	217
103	Recovery and Removal of Phenolic Compounds from Olive Mill Wastewater. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1-18	1.8	198
102	Fruit juice sonication: Implications on food safety and physicochemical and nutritional properties. <i>Food Research International</i> , 2015 , 77, 743-752	7	182
101	A Knowledge Base for The Recovery of Natural Phenols with Different Solvents. <i>International Journal of Food Properties</i> , 2013 , 16, 382-396	3	182
100	Clarification of high-added value products from olive mill wastewater. <i>Journal of Food Engineering</i> , 2010 , 99, 190-197	6	179
99	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. <i>Food Engineering Reviews</i> , 2015 , 7, 357-381	6.5	170
98	Potential use of pulsed electric technologies and ultrasounds to improve the recovery of high-added value compounds from blackberries. <i>Journal of Food Engineering</i> , 2015 , 167, 38-44	6	162
97	Recovery and fractionation of different phenolic classes from winery sludge using ultrafiltration. <i>Separation and Purification Technology</i> , 2013 , 107, 245-251	8.3	150
96	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	8.5	138
95	Utilization of plant-based natural coagulants as future alternatives towards sustainable water clarification. <i>Journal of Environmental Sciences</i> , 2014 , 26, 2178-89	6.4	135
94	Recovery and preservation of phenols from olive waste in ethanolic extracts. <i>Journal of Chemical Technology and Biotechnology</i> , 2010 , 85, 1148-1155	3.5	117

93	Implementation of phenols recovered from olive mill wastewater as UV booster in cosmetics. <i>Industrial Crops and Products</i> , 2018 , 111, 30-37	5.9	111
92	Phenols recovered from olive mill wastewater as additives in meat products. <i>Trends in Food Science and Technology</i> , 2018 , 79, 98-105	15.3	107
91	Innovations and technology disruptions in the food sector within the COVID-19 pandemic and post-lockdown era. <i>Trends in Food Science and Technology</i> , 2021 , 110, 193-200	15.3	104
90	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	5.9	98
89	Unlocking challenges and opportunities presented by COVID-19 pandemic for cross-cutting disruption in agri-food and green deal innovations: Quo Vadis?. <i>Science of the Total Environment</i> , 2020 , 748, 141362	10.2	97
88	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	5.4	95
87	Ultrafiltration optimization for the recovery of Eglucan from oat mill waste. <i>Journal of Membrane Science</i> , 2011 , 373, 53-63	9.6	95
86	Olive fruit dietary fiber: components, recovery and applications. <i>Trends in Food Science and Technology</i> , 2011 , 22, 175-184	15.3	92
85	Food Ingredients and Active Compounds against the Coronavirus Disease (COVID-19) Pandemic: A Comprehensive Review. <i>Foods</i> , 2020 , 9,	4.9	92
84	Hydro-Ethanollic Mixtures for the Recovery of Phenols from Mediterranean Plant Materials. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1384-1393	5.1	91
83	Nanofiltration of brackish groundwater by using a polypiperazine membrane. <i>Desalination</i> , 2012 , 286, 277-284	10.3	89
82	Dietary fiber suspensions from olive mill wastewater as potential fat replacements in meatballs. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1018-1025	5.4	86
81	Separation and recovery of proteins and sugars from Halloumi cheese whey. <i>Food Research International</i> , 2014 , 65, 477-483	7	83
80	Phenolic content and antioxidant capacity of Cypriot wines. <i>Czech Journal of Food Sciences</i> , 2016 , 33, 126-136	1.3	72
79	Functionality of Food Components and Emerging Technologies. <i>Foods</i> , 2021 , 10,	4.9	71
78	Phenols from olive mill wastewater and other natural antioxidants as UV filters in sunscreens. <i>Environmental Technology and Innovation</i> , 2018 , 9, 160-168	7	68
77	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	5.4	67
76	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	15.3	62

75	Agronomic application of olive mill wastewater: Effects on maize production and soil properties. <i>Journal of Environmental Management</i> , 2016 , 171, 158-165	7.9	61
74	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	7	58
73	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	7	54
72	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	8.5	46
71	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	5.9	41
70	Transformation of the Food Sector: Security and Resilience during the COVID-19 Pandemic. <i>Foods</i> , 2021 , 10,	4.9	39
69	Effect of pressure and temperature on alcoholic fermentation by <i>Saccharomyces cerevisiae</i> immobilized on Alumina pellets. <i>Bioresource Technology</i> , 2012 , 114, 492-8	11	37
68	Improvement of Biohydrogen Production through Combined Reuses of Palm Oil Mill Effluent Together with Pulp and Paper Mill Effluent in Photofermentation. <i>Energy & Fuels</i> , 2015 , 29, 5816-5824	4.1	35
67	Olive oil production sector: environmental effects and sustainability challenges 2017 , 1-28		35
66	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, 1758-70	11.5	32
65	Extraction of phytochemicals using hydrotropic solvents. <i>Separation Science and Technology</i> , 2016 , 51, 1151-1165	2.5	31
64	Effects of powder from white cabbage outer leaves on sponge cake quality. <i>International Agrophysics</i> , 2015 , 29, 493-500	2	31
63	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	25
62	Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. <i>Sustainability</i> , 2021 , 13, 150	3.6	21
61	Recovery and Stabilization of Anthocyanins and Phenolic Antioxidants of Roselle (<i>L.</i>) with Hydrophilic Deep Eutectic Solvents. <i>Molecules</i> , 2020 , 25,	4.8	21
60	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	5.1	20
59	Nutritional compositions and bioactivities of <i>Dacryodes</i> species: a review. <i>Food Chemistry</i> , 2014 , 165, 247-55	8.5	18
58	Carotenoids 2017 , 259-296		18

57	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	18
56	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	1.6	18
55	Extraction of Carotenoids from Tomato Pomace via Water-Induced Hydrocolloidal Complexation. <i>Biomolecules</i> , 2020 , 10,	5.9	15
54	The fourth industrial revolution in the food industry-Part I: Industry 4.0 technologies.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	12
53	Periscope: quantitative prediction of soluble protein expression in the periplasm of <i>Escherichia coli</i> . <i>Scientific Reports</i> , 2016 , 6, 21844	4.9	12
52	Reuse of olive mill waste as soil amendment 2017 , 97-117		11
51	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	5.4	11
50	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	11
49	Recovery of bioactive compounds from olive mill waste 2017 , 205-229		10
48	Food Waste Recovery: Prospects and Opportunities 2018 , 401-419		9
47	Cost and safety issues of emerging technologies against conventional techniques 2015 , 321-336		9
46	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	5.1	8
45	Extraction of carotenoids and applications 2020 , 259-288		8
44	A versatile and economical method for the release of recombinant proteins from <i>Escherichia coli</i> by 1-propanol cell disruption. <i>RSC Advances</i> , 2016 , 6, 62291-62297	3.7	8
43	Recovery of high added-value compounds from brewing and distillate processing by-products 2018 , 189-225		8
42	Recovery of Microquantities of Human Epidermal Growth Factor from <i>Escherichia coli</i> Homogenate and <i>Pichia pastoris</i> Culture Medium using Expanded Bed Adsorption. <i>Separation Science and Technology</i> , 2014 , 49, 702-708	2.5	8
41	Sustainable Applications for the Valorization of Cereal Processing By-Products.. <i>Foods</i> , 2022 , 11,	4.9	8
40	Bioeconomy and green recovery in a post-COVID-19 era. <i>Science of the Total Environment</i> , 2021 , 152180	10.2	8

39	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	16.4	8
38	Glucosinolates and Respective Derivatives (Isothiocyanates) from Plants 2017 , 3-22		7
37	Modeling in food and bioproducts processing using Boltzmann entropy equation: A viewpoint of future perspectives. <i>Food and Bioproducts Processing</i> , 2017 , 106, 102-107	4.9	7
36	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> , 2021 ,	16.4	7
35	Valorization of Dacryodes rostrata fruit through the characterization of its oil. <i>Food Chemistry</i> , 2017 , 235, 257-264	8.5	6
34	Olive Fruit and Olive Oil 2019 , 193-220		6
33	The universal recovery strategy 2015 , 59-81		6
32	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. <i>Arabian Journal of Chemistry</i> , 2022 , 15, 103752	5.9	6
31	Stepwise optimization of recombinant protein production in Escherichia coli utilizing computational and experimental approaches. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 3253-3266	5.7	5
30	Membrane Technologies for the Separation of Compounds Recovered From Grape Processing By-Products 2017 , 137-154		5
29	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,	4.9	5
28	Valorisation of carrot peel waste by water-induced hydrocolloidal complexation for extraction of carotene and pectin.. <i>Chemosphere</i> , 2021 , 272, 129919	8.4	5
27	Antioxidant and antimicrobial effects of gelatin films incorporated with citrus seed extract on the shelf life of sea bass (Dicentrarchus labrax) fillets. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15304	2.1	5
26	Concluding remarks and future perspectives 2018 , 319-327		5
25	Kinetic modeling of bacteriocin-like inhibitory substance secretion by Kp10 and its stability in food manufacturing conditions. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1270-1284	3.3	4
24	Patented and commercialized applications 2015 , 337-360		4
23	Utilization of Eggshell Membrane and Olive Leaf Extract for the Preparation of Functional Materials. <i>Foods</i> , 2021 , 10,	4.9	4
22	PURIFICATION OF RECOMBINANT GREEN FLUORESCENT PROTEIN FROM ESCHERICHIA COLI USING HYDROPHOBIC INTERACTION CHROMATOGRAPHY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2014 , 37, 1873-1884	1.3	3

21	Optimization of Osmotic Dehydration of Autumn Olive Berries Using Response Surface Methodology. <i>Foods</i> , 2021 , 10,	4.9	3
20	Introduction in Functional Components for Membrane Separations 2019 , 31-77		3
19	Food use for social innovation by optimizing food waste recovery strategies 2022 , 209-227		2
18	Vacuum-Assisted Osmotic Dehydration of Autumn Olive Berries: Modeling of Mass Transfer Kinetics and Quality Assessment. <i>Foods</i> , 2021 , 10,	4.9	2
17	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	2.6	2
16	Colorimetric quantification of sucrose in presence of thermo-sensitive polymers present in aqueous two-phase systems. <i>MethodsX</i> , 2014 , 1, 229-32	1.9	1
15	A Single-Step Purification of the Glycoprotein of Nipah Virus Produced in Insect Cells using an Anion Exchange Chromatography Method. <i>Separation Science and Technology</i> , 2014 , 49, 249-257	2.5	1
14	Bioeconomy Opportunities for a Green Recovery and Enhanced System Resilience. <i>Industrial Biotechnology</i> ,	1.3	1
13	Classification and discrimination of soybean (<i>Glycine max</i> (L.) Merr.) genotypes based on their isoflavone content. <i>Journal of Food Composition and Analysis</i> , 2021 , 95, 103670	4.1	1
12	Optimization of drying process for <i>Rosa pimpinellifolia</i> L. fruit (black rose hips) based on bioactive compounds and modeling of drying process. <i>International Journal of Food Properties</i> , 2021 , 24, 1367-1386	3.2	1
11	Recovery technologies and encapsulation techniques 2018 , 233-264		0
10	Design of experiments (DoE) to model phenolic compounds recovery from grape pomace using ultrasounds. <i>Journal of Food Science and Technology</i> , 2021 , 1-12	3.3	0
9	Isolation and characterisation of milk-derived amyloid-like protein aggregates (MAPA) from cottage cheese. <i>Food Chemistry</i> , 2021 , 373, 131486	8.5	0
8	Enhanced structural stability of insulin aspart in cholinium aminoate ionic liquids.. <i>International Journal of Biological Macromolecules</i> , 2022 , 208, 544-552	7.9	0
7	Membrane technologies for the fractionation of compounds recovered from cereal processing by-products 2018 , 159-187		
6	Challenges and opportunities 2022 , 335-344		
5	Carotenoids 2017 , 313-362		
4	Recovery techniques, stability, and applications of glucosinolates 2020 , 251-280		

3 Patented and commercialized applications **2021**, 295-311

2 The universal recovery strategy **2021**, 51-68

1 Carica papaya biowaste valorization: Biorefinery advances and extraction optimization. *Food Reviews International*, 1-16 5-5