

Charis M Galanakis

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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 | Sustainable Applications for the Valorization of Cereal Processing By-Products.. <i>Foods</i> , 2022 , 11, | 4.9 | 8 |
| 109 | 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 | 5.9 | 6 |
| 108 | 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 |
| 107 | Food use for social innovation by optimizing food waste recovery strategies 2022 , 209-227 | | 2 |
| 106 | Challenges and opportunities 2022 , 335-344 | | |
| 105 | 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 |
| 104 | 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 |
| 103 | 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 |
| 102 | Bioeconomy and green recovery in a post-COVID-19 era. <i>Science of the Total Environment</i> , 2021 , 152180 | 10.2 | 8 |
| 101 | Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. <i>Sustainability</i> , 2021 , 13, 150 | 3.6 | 21 |
| 100 | Isolation and characterisation of milk-derived amyloid-like protein aggregates (MAPA) from cottage cheese. <i>Food Chemistry</i> , 2021 , 373, 131486 | 8.5 | 0 |
| 99 | 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 |
| 98 | Utilization of Eggshell Membrane and Olive Leaf Extract for the Preparation of Functional Materials. <i>Foods</i> , 2021 , 10, | 4.9 | 4 |
| 97 | Optimization of Osmotic Dehydration of Autumn Olive Berries Using Response Surface Methodology. <i>Foods</i> , 2021 , 10, | 4.9 | 3 |
| 96 | 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 |
| 95 | 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 |
| 94 | 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 |

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

92 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 2.1 5

91 Transformation of the Food Sector: Security and Resilience during the COVID-19 Pandemic. *Foods*, **2021**, 10, 4.9 39

90 Vacuum-Assisted Osmotic Dehydration of Autumn Olive Berries: Modeling of Mass Transfer Kinetics and Quality Assessment. *Foods*, **2021**, 10, 4.9 2

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

88 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, 1367-1388 2 1

87 Functionality of Food Components and Emerging Technologies. *Foods*, **2021**, 10, 4.9 71

86 A comprehensive review on current and emerging technologies toward the valorization of bio-based wastes and by products from foods.. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 16.4 7

85 Safety of foods, food supply chain and environment within the COVID-19 pandemic. *Trends in Food Science and Technology*, **2020**, 102, 293-299 15.3 218

84 Extraction of carotenoids and applications **2020**, 259-288 8

83 Stepwise optimization of recombinant protein production in *Escherichia coli* utilizing computational and experimental approaches. *Applied Microbiology and Biotechnology*, **2020**, 104, 3253-3266 5.7 5

82 The Food Systems in the Era of the Coronavirus (COVID-19) Pandemic Crisis. *Foods*, **2020**, 9, 4.9 386

81 Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron (*Crocus sativus* L.). *Industrial Crops and Products*, **2020**, 145, 111978 5.9 41

80 Recovery techniques, stability, and applications of glucosinolates **2020**, 251-280

79 Recent development and challenges in extraction of phytonutrients from palm oil. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 4031-4061 16.4 8

78 Extraction of Carotenoids from Tomato Pomace via Water-Induced Hydrocolloidal Complexation. *Biomolecules*, **2020**, 10, 5.9 15

77 Food Ingredients and Active Compounds against the Coronavirus Disease (COVID-19) Pandemic: A Comprehensive Review. *Foods*, **2020**, 9, 4.9 92

76 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 10.2 97

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|----|---|------|-----|
| 75 | Recovery and Stabilization of Anthocyanins and Phenolic Antioxidants of Roselle (L.) with Hydrophilic Deep Eutectic Solvents. <i>Molecules</i> , 2020 , 25, | 4.8 | 21 |
| 74 | Olive Fruit and Olive Oil 2019 , 193-220 | | 6 |
| 73 | 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 |
| 72 | Introduction in Functional Components for Membrane Separations 2019 , 31-77 | | 3 |
| 71 | 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 |
| 70 | 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 |
| 69 | 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 |
| 68 | 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 |
| 67 | 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 |
| 66 | 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 |
| 65 | Recovery of high added-value compounds from brewing and distillate processing by-products 2018 , 189-225 | | 8 |
| 64 | Food Waste Recovery: Prospects and Opportunities 2018 , 401-419 | | 9 |
| 63 | 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 |
| 62 | Membrane technologies for the fractionation of compounds recovered from cereal processing by-products 2018 , 159-187 | | |
| 61 | Recovery technologies and encapsulation techniques 2018 , 233-264 | | 0 |
| 60 | 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 |
| 59 | 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 |
| 58 | Concluding remarks and future perspectives 2018 , 319-327 | | 5 |

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| 57 | 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 |
| 56 | Glucosinolates and Respective Derivatives (Isothiocyanates) from Plants 2017 , 3-22 | | 7 |
| 55 | 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 |
| 54 | Valorization of <i>Dacryodes rostrata</i> fruit through the characterization of its oil. <i>Food Chemistry</i> , 2017 , 235, 257-264 | 8.5 | 6 |
| 53 | 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 |
| 52 | 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 |
| 51 | Carotenoids 2017 , 259-296 | | 18 |
| 50 | Reuse of olive mill waste as soil amendment 2017 , 97-117 | | 11 |
| 49 | Membrane Technologies for the Separation of Compounds Recovered From Grape Processing By-Products 2017 , 137-154 | | 5 |
| 48 | Olive oil production sector: environmental effects and sustainability challenges 2017 , 1-28 | | 35 |
| 47 | Recovery of bioactive compounds from olive mill waste 2017 , 205-229 | | 10 |
| 46 | Carotenoids 2017 , 313-362 | | |
| 45 | Phenolic content and antioxidant capacity of Cypriot wines. <i>Czech Journal of Food Sciences</i> , 2016 , 33, 126-136 | 1.3 | 72 |
| 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 | 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 |
| 42 | Extraction of phytochemicals using hydrotropic solvents. <i>Separation Science and Technology</i> , 2016 , 51, 1151-1165 | 2.5 | 31 |
| 41 | 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 |
| 40 | 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 |

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| 39 | 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 |
| 38 | Fruit juice sonication: Implications on food safety and physicochemical and nutritional properties. <i>Food Research International</i> , 2015 , 77, 743-752 | 7 | 182 |
| 37 | 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 |
| 36 | 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 |
| 35 | 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 |
| 34 | 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 |
| 33 | Effects of powder from white cabbage outer leaves on sponge cake quality. <i>International Agrophysics</i> , 2015 , 29, 493-500 | 2 | 31 |
| 32 | Patented and commercialized applications 2015 , 337-360 | | 4 |
| 31 | The universal recovery strategy 2015 , 59-81 | | 6 |
| 30 | Cost and safety issues of emerging technologies against conventional techniques 2015 , 321-336 | | 9 |
| 29 | 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 |
| 28 | 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 |
| 27 | Separation and recovery of proteins and sugars from Halloumi cheese whey. <i>Food Research International</i> , 2014 , 65, 477-483 | 7 | 83 |
| 26 | 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 |
| 25 | Recovery of Microquantities of Human Epidermal Growth Factor from Escherichia coli Homogenate and Pichia pastoris Culture Medium using Expanded Bed Adsorption. <i>Separation Science and Technology</i> , 2014 , 49, 702-708 | 2.5 | 8 |
| 24 | Nutritional compositions and bioactivities of Dacryodes species: a review. <i>Food Chemistry</i> , 2014 , 165, 247-55 | 8.5 | 18 |
| 23 | 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 |
| 22 | 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 |

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| 21 | 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 |
| 20 | Recovery and Removal of Phenolic Compounds from Olive Mill Wastewater. <i>JAOCS, Journal of the American Oil ChemistspSociety</i> , 2014 , 91, 1-18 | 1.8 | 198 |
| 19 | 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 |
| 18 | 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 |
| 17 | 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 |
| 16 | Nanofiltration of brackish groundwater by using a polypiperazine membrane. <i>Desalination</i> , 2012 , 286, 277-284 | 10.3 | 89 |
| 15 | 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 |
| 14 | 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 |
| 13 | 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 |
| 12 | 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 |
| 11 | Hydro-Ethanolic Mixtures for the Recovery of Phenols from Mediterranean Plant Materials. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1384-1393 | 5.1 | 91 |
| 10 | Olive fruit dietary fiber: components, recovery and applications. <i>Trends in Food Science and Technology</i> , 2011 , 22, 175-184 | 15.3 | 92 |
| 9 | Ultrafiltration optimization for the recovery of β -glucan from oat mill waste. <i>Journal of Membrane Science</i> , 2011 , 373, 53-63 | 9.6 | 95 |
| 8 | 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 |
| 7 | 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 |
| 6 | 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 |
| 5 | 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 |
| 4 | 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 |

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|---|---|-----|-----|
| 3 | Clarification of high-added value products from olive mill wastewater. <i>Journal of Food Engineering</i> , 2010 , 99, 190-197 | 6 | 179 |
| 2 | Bioeconomy Opportunities for a Green Recovery and Enhanced System Resilience. <i>Industrial Biotechnology</i> , | 1,3 | 1 |
| 1 | Carica papaya biowaste valorization: Biorefinery advances and extraction optimization. <i>Food Reviews International</i> ,1-16 | 5,5 | |