Eugenios Katsanidis

List of Publications by Year
in descending order

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31	890	567144 15	454834 30
papers	citations	h-index	g-index

31	31	31	915
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent insights in flavor-enhancers: Definition, mechanism of action, taste-enhancing ingredients, analytical techniques and the potential of utilization. Critical Reviews in Food Science and Nutrition, 2022, 62, 9036-9052.	5.4	13
2	Crystalline microstructure and physicochemical properties of olive oil oleogels formulated with monoglycerides and phytosterols. LWT - Food Science and Technology, 2022, 154, 112815.	2.5	25
3	Modified fermented sausages with olive oil oleogel and NaClâ€“KCl substitution for improved nutritional quality. LWT - Food Science and Technology, 2022, 158, 113172.	2.5	25
4	Effect of Process Temperature on the Physical State of Beef Meat Constituents â€“ Implications on Diffusion Kinetics during Osmotic Dehydration. Food and Bioprocess Technology, 2022, 15, 706-716.	2.6	2
5	Osmotic Processing of Meat: Mathematical Modeling and Quality Parameters. Food Engineering Reviews, 2020, 12, 32-47.	3.1	13
6	Development of low fat: Low salt processed meat products. Journal on Processing and Energy in Agriculture, 2020, 24, 89-94.	0.3	1
7	Diffusion coefficients and volume changes of beef meat during osmotic dehydration in binary and ternary solutions. Food and Bioproducts Processing, 2019, 116, 10-19.	1.8	16
8	Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: Application in a model yogurt system. Journal of Functional Foods, 2017, 33, 386-395.	1.6	36
9	Partial replacement of animal fat by oleogels structured with monoglycerides and phytosterols in frankfurter sausages. Meat Science, 2017, 130, 38-46.	2.7	123
10	Effect of Maltodextrin, Sodium Chloride, and Liquid Smoke on the Mass Transfer Kinetics and Storage Stability of Osmotically Dehydrated Beef Meat. Food and Bioprocess Technology, 2017, 10, 2034-2045.	2.6	22
11	Mass transfer kinetics during osmotic processing of beef meat using ternary solutions. Food and Bioproducts Processing, 2016, 100, 560-569.	1.8	23
12	Sunflower oil organogels and organogel-in-water emulsions (part II): Implementation in frankfurter sausages. LWT - Food Science and Technology, 2016, 73, 351-356.	2.5	82
13	Sunflower oil organogels and organogel-in-water emulsions (part I): Microstructure and mechanical properties. LWT - Food Science and Technology, 2016, 73, 153-161.	2.5	64
14	Combined Hurdle Effects of Process Parameters on Biochemical, Microbiological and Sensory Attributes of Trout Fillets. Journal of Food Processing and Preservation, 2014, 38, 466-476.	0.9	4
15	Use of marination for controlling Salmonella enterica and Listeria monocytogenes in raw beef. Food Microbiology, 2013, 36, 248-253.	2.1	34
16	Effect of Liquid Smoke Dipping and Packaging Method on the Keeping Quality of Raw and Cooked Chub Mackerel (Scomber japonicus) Fillets. Journal of Aquatic Food Product Technology, 2012, 21, 445-454.	0.6	9
17	Effects of Additives on the Selected Quality Attributes and Cooking Yield of Squid: Modelling and Optimization. International Journal of Food Properties, 2012, 15, 579-589.	1.3	9
18	Impact of initial handling and subsequent storage conditions on the safety and keeping quality of sardines. Procedia Food Science, 2011, 1, 1105-1110.	0.6	3

#	Article	IF	Citations
19	Effect of freeze-dried leek powder (FDLP) and nitrite level on processing and quality characteristics of fermented sausages. Meat Science, 2011, 87, 140-145.	2.7	40
20	Efficacies of soy sauce and wine base marinades for controlling spoilage of raw beef. Food Microbiology, 2011, 28, 158-163.	2.1	57
21	APPLICATION OF ORGANIC ACIDS FOR TEXTURE MODIFICATION OF OCTOPUS (OCTOPUS VULGARIS) MUSCLE. Journal of Texture Studies, 2009, 40, 637-645.	1.1	5
22	Effect of the ripening time under vacuum and packaging film permeability on processing and quality characteristics of low-fat fermented sausages. Meat Science, 2009, 83, 589-598.	2.7	69
23	Vascular Infusion as a Means to Improve the Antioxidantâ€“Prooxidant Balance of Beef. Journal of Food Science, 2003, 68, 1149-1154.	1.5	4
24	Effects of postexsanguination vascular infusion of cattle with a solution of saccharides, sodium chloride, and phosphates or with calcium chloride on quality and sensory traits of steaks and ground beef1,2. Journal of Animal Science, 2003, 81, 156-166.	0.2	22
25	Effects of vascular infusion with a solution of saccharides, sodium chloride, and phosphates with or without vitamin C on carcass traits, Warnerâ€“Bratzler shear force, flavor-profile, and descriptive-attribute characteristics of steaks and ground beef from Charolais cattle. Meat Science, 2002, 60, 341-347.	2.7	10
26	Effects of vascular infusion with a solution of saccharides; sodium chloride; phosphates; and vitamins C, E, or both on carcass traits, Warner-Bratzlershear force, and palatability traits of steaks and ground beef1. Journal of Animal Science, 2002, 80, 1904-1910.	0.2	7
27	Effects of postexsanguination vascular infusion of cattle with a solution of saccharides, sodium chloride, phosphates, and vitamins C, E, or C+E on meat display-color stability.. Journal of Animal Science, 2001, 79, 2619.	0.2	10
28	Solubilized Cellulose and Dehydrated Potato Extract in Cooked, Low-fat Comminuted Beef. Journal of Food Science, 2001, 66, 758-761.	1.5	4
29	INHIBITION OF RANCIDITY AND IMPROVEMENT OF COOKING YIELD CAN ALLOW FOR PRECOOKING OF PATTIES AS A MEANS OF CONTROLLING PATHOGENS. Journal of Foodservice, 1999, 11, 107-113.	0.2	3
30	Novel HPLC analysis of tocopherols, tocotrienols, and cholesterol in tissue. Free Radical Biology and Medicine, 1999, 27, 1137-1140.	1.3	125
31	Sorption Changes Induced by Osmotic Preconcentration of Apple Slices in Different Osmotic Media. Journal of Food Science, 1995, 60, 348-350.	1.5	30