Dimitrios Fessas

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9574110/publications.pdf

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23	349	840776 11	794594 19
papers	citations	h-index	g-index

23	23	23	501
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	New Drug Delivery Nanosystem Combining Liposomal and Dendrimeric Technology (Liposomal) Tj ETQq1 1 0.784314 rgBT /Overlock	3.3	47
2	Bound Fatty Acids Modulate the Sensitivity of Bovine Î²-Lactoglobulin to Chemical and Physical Denaturation. Journal of Agricultural and Food Chemistry, 2011, 59, 5729-5737.	5.2	38
3	Thermodynamic and structural characterization of Liposomal-Locked in-Dendrimers as drug carriers. Colloids and Surfaces B: Biointerfaces, 2010, 81, 11-19.	5.0	34
4	Alkalizing Reactions Streamline Cellular Metabolism in Acidogenic Microorganisms. PLoS ONE, 2010, 5, e15520.	2.5	32
5	A New Chimeric Drug Delivery Nano System (chi-aDDnS) Composed of PAMAM G 3.5 Dendrimer and Liposomes as Doxorubicin's Carrier. <I>In Vitro</I> Pharmacological Studies. Journal of Nanoscience and Nanotechnology, 2011, 11, 3764-3772.	0.9	26
6	Isothermal calorimetry approach to evaluate shelf life of foods. Thermochimica Acta, 2001, 370, 73-81.	2.7	24
7	Shelf life extension of whole-wheat breadsticks: Formulation and packaging strategies. Food Chemistry, 2017, 230, 532-539.	8.2	23
8	Advanced Drug Delivery Nanosystems for Shikonin: A Calorimetric and Electron Paramagnetic Resonance Study. Langmuir, 2018, 34, 9424-9434.	3.5	20
9	Microbial biosensors to monitor the encapsulation effectiveness of Doxorubicin in chimeric advanced Drug Delivery Nano Systems: A calorimetric approach. International Journal of Pharmaceutics, 2017, 516, 178-184.	5.2	16
10	Calorimetry and thermal analysis in food science. Journal of Thermal Analysis and Calorimetry, 2019, 138, 2721-2732.	3.6	12
11	Influence of Free Fatty Acids on Lipid Membraneâ€“Nisin Interaction. Langmuir, 2020, 36, 13535-13544.	3.5	12
12	IR spectroscopy and chemometrics for physical property prediction of structured lipids produced by interesterification of beef tallow. LWT - Food Science and Technology, 2019, 110, 25-31.	5.2	11
13	DSC on ovalbumin-hematite â€œtemperaâ€•paints: the role of water and pigment on protein stability. Thermochimica Acta, 2020, 694, 178780.	2.7	11
14	Isothermal calorimetry and microbial growth: beyond modeling. Journal of Thermal Analysis and Calorimetry, 2017, 130, 567-572.	3.6	10
15	Dissecting the effects of free fatty acids on the thermodynamic stability of complex model membranes mimicking insulin secretory granules. Colloids and Surfaces B: Biointerfaces, 2019, 176, 167-175.	5.0	9
16	pH-responsive chimeric liposomes: From nanotechnology to biological assessment. International Journal of Pharmaceutics, 2020, 574, 118849.	5.2	8
17	Calorimetric and thermodynamic analysis of an enantioselective carboxylesterase from Bacillus coagulans: Insights for an industrial scale-up. Thermochimica Acta, 2022, 713, 179247.	2.7	5
18	Isothermal calorimetry protocols to monitor the shelf life and aftermarket follow-up of fresh cut vegetables. Journal of Thermal Analysis and Calorimetry, 2019, 137, 1673-1680.	3.6	4

#	Article	IF	Citations
19	Hierarchy of interactions dictating the thermodynamics of real cell membranes: Following the insulin secretory granules paradigm up to fifteen-components vesicles. Colloids and Surfaces B: Biointerfaces, 2020, 186, 110715.	5.0	2
20	Oil crystallization properties as an index for monitoring early stage curing of oil-based paints: DSC analysis on linseed oil systems. Journal of Thermal Analysis and Calorimetry, 2022, 147, 10285-10292.	3.6	2
21	Thermodynamic insights on the effects of low-molecular-weight heparins on antithrombin III. Thermochimica Acta, 2022, 713, 179248.	2.7	2
22	Thermogenic flux induced by lignoceric acid in peroxisomes isolated from HepG2 cells and from Xâ€adrenoleukodystrophy and control fibroblasts. Journal of Cellular Physiology, 2019, 234, 18344-18348.	4.1	1
23	Grapevine stilbenoids as natural food preservatives: calorimetric and spectroscopic insights on the interaction with model cell membranes. Food and Function, 2021, , .	4.6	0