

Dimitrios Fessas

List of Publications by Year in descending order

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

Version: 2024-02-01

23
papers

349
citations

840776

11
h-index

794594

19
g-index

23
all docs

23
docs citations

23
times ranked

501
citing authors

#	ARTICLE	IF	CITATIONS
1	Oil crystallization properties as an index for monitoring early stage curing of oil-based paints: DSC analysis on linseed oil systems. <i>Journal of Thermal Analysis and Calorimetry</i> , 2022, 147, 10285-10292.	3.6	2
2	Thermodynamic insights on the effects of low-molecular-weight heparins on antithrombin III. <i>Thermochimica Acta</i> , 2022, 713, 179248.	2.7	2
3	Calorimetric and thermodynamic analysis of an enantioselective carboxylesterase from <i>Bacillus coagulans</i> : Insights for an industrial scale-up. <i>Thermochimica Acta</i> , 2022, 713, 179247.	2.7	5
4	Grapevine stilbenoids as natural food preservatives: calorimetric and spectroscopic insights on the interaction with model cell membranes. <i>Food and Function</i> , 2021, , .	4.6	0
5	Hierarchy of interactions dictating the thermodynamics of real cell membranes: Following the insulin secretory granules paradigm up to fifteen-components vesicles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 186, 110715.	5.0	2
6	pH-responsive chimeric liposomes: From nanotechnology to biological assessment. <i>International Journal of Pharmaceutics</i> , 2020, 574, 118849.	5.2	8
7	DSC on ovalbumin-hematite "tempera" paints: the role of water and pigment on protein stability. <i>Thermochimica Acta</i> , 2020, 694, 178780.	2.7	11
8	Influence of Free Fatty Acids on Lipid Membrane-Nisin Interaction. <i>Langmuir</i> , 2020, 36, 13535-13544.	3.5	12
9	IR spectroscopy and chemometrics for physical property prediction of structured lipids produced by interesterification of beef tallow. <i>LWT - Food Science and Technology</i> , 2019, 110, 25-31.	5.2	11
10	Calorimetry and thermal analysis in food science. <i>Journal of Thermal Analysis and Calorimetry</i> , 2019, 138, 2721-2732.	3.6	12
11	Thermogenic flux induced by lignoceric acid in peroxisomes isolated from HepG2 cells and from X-adrenoleukodystrophy and control fibroblasts. <i>Journal of Cellular Physiology</i> , 2019, 234, 18344-18348.	4.1	1
12	Isothermal calorimetry protocols to monitor the shelf life and aftermarket follow-up of fresh cut vegetables. <i>Journal of Thermal Analysis and Calorimetry</i> , 2019, 137, 1673-1680.	3.6	4
13	Dissecting the effects of free fatty acids on the thermodynamic stability of complex model membranes mimicking insulin secretory granules. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 176, 167-175.	5.0	9
14	Advanced Drug Delivery Nanosystems for Shikonin: A Calorimetric and Electron Paramagnetic Resonance Study. <i>Langmuir</i> , 2018, 34, 9424-9434.	3.5	20
15	Shelf life extension of whole-wheat breadsticks: Formulation and packaging strategies. <i>Food Chemistry</i> , 2017, 230, 532-539.	8.2	23
16	Isothermal calorimetry and microbial growth: beyond modeling. <i>Journal of Thermal Analysis and Calorimetry</i> , 2017, 130, 567-572.	3.6	10
17	Microbial biosensors to monitor the encapsulation effectiveness of Doxorubicin in chimeric advanced Drug Delivery Nano Systems: A calorimetric approach. <i>International Journal of Pharmaceutics</i> , 2017, 516, 178-184.	5.2	16
18	Bound Fatty Acids Modulate the Sensitivity of Bovine β -Lactoglobulin to Chemical and Physical Denaturation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5729-5737.	5.2	38

#	ARTICLE	IF	CITATIONS
19	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
20	New Drug Delivery Nanosystem Combining Liposomal and Dendrimeric Technology (Liposomal) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	3.3	47
21	Thermodynamic and structural characterization of Liposomal-Locked in-Dendrimers as drug carriers. Colloids and Surfaces B: Biointerfaces, 2010, 81, 11-19.	5.0	34
22	Alkalizing Reactions Streamline Cellular Metabolism in Acidogenic Microorganisms. PLoS ONE, 2010, 5, e15520.	2.5	32
23	Isothermal calorimetry approach to evaluate shelf life of foods. Thermochimica Acta, 2001, 370, 73-81.	2.7	24