Vassiliki Papadimitriou

List of Publications by Year
in descending order

54 papers	1,382 citations	304743 22 h-index	361022 35 g-index
54 all docs	54 docs citations	54 times ranked	1648 citing authors

#	Article	IF	Citations
1	Development of food grade O/W nanoemulsions as carriers of vitamin D for the fortification of emulsion based food matrices: A structural and activity study. Journal of Molecular Liquids, 2018, 268, 734-742.	4.9	95
2	Formulation and characterization of food-grade microemulsions as carriers of natural phenolic antioxidants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 483, 130-136.	4.7	74
3	Oxidative stability and radical scavenging activity of extra virgin olive oils: An electron paramagnetic resonance spectroscopy study. Analytica Chimica Acta, 2006, 573-574, 453-458.	5.4	71
4	Biocompatible Microemulsions Based on Limonene:â€‰ Formulation, Structure, and Applications. Langmuir, 2008, 24, 3380-3386.	3.5	69
5	Colloidal structures in natural oils. Current Opinion in Colloid and Interface Science, 2010, 15, 55-60.	7.4	69
6	Encapsulation of carotenoids extracted from halophilic Archaea in oil-in-water (O/W) micro- and nano-emulsions. Colloids and Surfaces B: Biointerfaces, 2018, 161, 219-227.	5.0	62
7	Olive Oil Microemulsions:Â Enzymatic Activities and Structural Characteristics. Langmuir, 2007, 23, 2071-2077.	3.5	55
8	Lecithin Organogels Used as Bioactive Compounds Carriers. A Microdomain Properties Investigation. Langmuir, 2007, 23, 4438-4447.	3.5	49
9	Development and Study of Nanoemulsions and Nanoemulsion-Based Hydrogels for the Encapsulation of Lipophilic Compounds. Nanomaterials, 2020, 10, 2464.	4.1	46
10	Tacrolimus loaded biocompatible lecithin-based microemulsions with improved skin penetration: Structure characterization and in vitro/in vivo performances. International Journal of Pharmaceutics, 2017, 529, 491-505.	5.2	44
11	Characterization of cephalexin loaded nonionic microemulsions. Journal of Colloid and Interface Science, 2011, 361, 115-121.	9.4	41
12	Biocompatible Colloidal Dispersions as Potential Formulations of Natural Pyrethrins: A Structural and Efficacy Study. Langmuir, 2015, 31, 5722-5730.	3.5	39
13	Drug nanocarriers for cancer chemotherapy based on microemulsions: The case of Vemurafenib analog PLX4720. Colloids and Surfaces B: Biointerfaces, 2017, 154, 350-356.	5.0	34
14	Surfactant-rich biocompatible microemulsions as effective carriers of methylxanthine drugs. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 442, 80-87.	4.7	33
15	Reverse micelles as nano-carriers of nisin against foodborne pathogens. Part II: The case of essential oils. Food Chemistry, 2019, 278, 415-423.	8.2	31
16	Nano-formulation enhances insecticidal activity of natural pyrethrins against Aphis gossypii (Hemiptera: Aphididae) and retains their harmless effect to non-target predators. Environmental Science and Pollution Research, 2018, 25, 10243-10249.	5.3	30
17	Antioxidant Properties of Fruits and Vegetables Shots and Juices: An Electron Paramagnetic Resonance Study. Food Biophysics, 2008, 3, 48-53.	3.0	29
18	Microstructure and biopharmaceutical performances of curcumin-loaded low-energy nanoemulsions containing eucalyptol and pinene: Terpenesâ€™ role overcome penetration enhancement effect?. European Journal of Pharmaceutical Sciences, 2020, 142, 105135.	4.0	28

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19	Biocompatible nanodispersions as delivery systems of food additives: A structural study. Food Research International, 2013, 54, 1448-1454.	6.2	27
20	Microemulsion versus emulsion as effective carrier of hydroxytyrosol. Colloids and Surfaces B: Biointerfaces, 2016, 137, 146-151.	5.0	27
21	Structure and Dynamics of Veiled Virgin Olive Oil: Influence of Production Conditions and Relation to its Antioxidant Capacity. Food Biophysics, 2013, 8, 112-121.	3.0	24
22	Proteolytic activity in various water-in-oil microemulsions as related to the polarity of the reaction medium. Colloids and Surfaces B: Biointerfaces, 1993, 1, 295-303.	5.0	23
23	Structure, activity and dynamics of extra virgin olive oil-in-water nanoemulsions loaded with vitamin D3 and calcium citrate. Journal of Molecular Liquids, 2020, 306, 112908.	4.9	23
24	Partial purification and characterization of peroxidase from olives (Olea europaea cv. Koroneiki). European Food Research and Technology, 2009, 228, 487-495.	3.3	21
25	Reverse micelles as nanocarriers of nisin against foodborne pathogens. Food Chemistry, 2018, 255, 97-103.	8.2	21
26	Biocompatible microemulsions for improved dermal delivery of sertaconazole nitrate: Phase behavior study and microstructure influence on drug biopharamaceutical properties. Journal of Molecular Liquids, 2018, 272, 746-758.	4.9	20
27	Curcumin-loaded low-energy nanoemulsions: Linking EPR spectroscopy-analysed microstructure and antioxidant potential with in vitro evaluated biological activity. Journal of Molecular Liquids, 2020, 301, 112479.	4.9	19
28	Physicochemical Characteristics of Four Limonene-Based Nanoemulsions and Their Larvicidal Properties against Two Mosquito Species, Aedes albopictus and Culex pipiens molestus. Insects, 2020, 11, 740.	2.2	19
29	Highly water dilutable microemulsions: a structural study. Colloid and Polymer Science, 2015, 293, 1111-1119.	2.1	18
30	Microemulsions as Potential Carriers of Nisin: Effect of Composition on Structure and Efficacy. Langmuir, 2016, 32, 8988-8998.	3.5	18
31	Biocolloids Based on Amphiphilic Block Copolymers as a Medium for Enzyme Encapsulation. Journal of Physical Chemistry B, 2014, 118, 9808-9816.	2.6	16
32	Olive oil microemulsions as a biomimetic medium for enzymatic studies: Oxidation of oleuropein. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 335-340.	1.9	15
33	Influence of Nanoreactor Environment and Substrate Location on the Activity of Horseradish Peroxidase in Olive Oil Based Water-in-Oil Microemulsions. Langmuir, 2011, 27, 2692-2700.	3.5	15
34	Microemulsions based on virgin olive oil: A model biomimetic system for studying native oxidative enzymatic activities. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2011, 382, 232-237.	4.7	15
35	Food grade water-in-oil microemulsions as replacement of oil phase to help process and stabilization of whipped cream. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 510, 69-76.	4.7	15
36	EPR studies of proteolytic enzymes in microemulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1998, 144, 295-304.	4.7	14

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37	Colloidal nanodispersions for the topical delivery of Ibuprofen: Structure, dynamics and bioperformances. Journal of Molecular Liquids, 2021, 334, 116021.	4.9	14
38	Antioxidant activity of polar extracts from olive oil and olive mill wastewaters: an EPR and photometric study. European Journal of Lipid Science and Technology, 2005, 107, 513-520.	1.5	13
39	Effect of oleic acid on the properties of protein adsorbed layers at water/oil interfaces: An EPR study combined with dynamic interfacial tension measurements. Colloids and Surfaces B: Biointerfaces, 2017, 158, 498-506.	5.0	13
40	Melanin and humic acid-like polymer complex from olive mill waste waters. Part I. Isolation and characterization. Food Chemistry, 2016, 203, 540-547.	8.2	12
41	Development and characterization of a digestion model based on olive oil microemulsions. European Journal of Lipid Science and Technology, 2013, 115, 601-611.	1.5	11
42	Nanoencapsulated Lecitase Ultra and Thermomyces lanuginosus Lipase, a Comparative Structural Study. Langmuir, 2016, 32, 6746-6756.	3.5	10
43	Oxidation of oleuropein studied by EPR and spectrophotometry. European Journal of Lipid Science and Technology, 2008, 110, 149-157.	1.5	9
44	Melanin and humic acid-like polymer complex from olive mill waste waters. Part II. Surfactant properties and encapsulation in W/O microemulsions. Journal of Molecular Liquids, 2016, 222, 480-486.	4.9	9
45	Structural and catalytic aspects of cutinase in w/o microemulsions. Colloid and Polymer Science, 1997, 275, 609-616.	2.1	8
46	Oil-In-Water Microemulsions as Hosts for Benzothiophene-Based Cytotoxic Compounds: An Effective Combination. Biomimetics, 2018, 3, 13.	3.3	6
47	Nanocarriers for effective drug delivery. , 2020, , 315-341.		5
48	Nutraceutical phycocyanobilin binding to catalase protects the pigment from oxidation without affecting catalytic activity. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 251, 119483.	3.9	5
49	Recent progress on nano-carriers fabrication for food applications with special reference to olive oil-based systems. Current Opinion in Food Science, 2022, 43, 146-154.	8.0	5
50	Biocatalysis in Microemulsions. Surfactant Science, 2008, , .	0.0	3
51	Encapsulation of food ingredients by microemulsions. , 2019, , 129-149.		3
52	Biological Evaluation of Oil-in-Water Microemulsions as Carriers of Benzothiophene Analogues for Dermal Applications. Biomimetics, 2021, 6, 10.	3.3	3
53	Development and Evaluation of Liposomal Nanoparticles Incorporating Dimethoxycurcumin. In vitro Toxicity and Permeability Studies. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, , 129223.	4.7	3
54	Addendum: Oil-in-Water Microemulsions as Hosts for Benzothiophene-Based Cytotoxic Compounds: An Effective Combination. Biomimetics 2018, 3, 13. Biomimetics, 2018, 3, 33.	3.3	1