## Maria Kazou

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1081208/publications.pdf

Version: 2024-02-01

20 times ranked	1985 citing authors
	20 times ranked

#	Article	IF	Citations
1	Microbiome definition re-visited: old concepts and new challenges. Microbiome, 2020, 8, 103.	11.1	903
2	Discovering probiotic microorganisms: in vitro, in vivo, genetic and omics approaches. Frontiers in Microbiology, 2015, 6, 58.	3.5	257
3	Probiotic Features of Lactic Acid Bacteria Isolated from a Diverse Pool of Traditional Greek Dairy Products Regarding Specific Strain-Host Interactions. Probiotics and Antimicrobial Proteins, 2018, 10, 313-322.	3.9	48
4	Comparative Genomics of Streptococcus thermophilus Support Important Traits Concerning the Evolution, Biology and Technological Properties of the Species. Frontiers in Microbiology, 2019, 10, 2916.	3.5	39
5	Evaluation of the antihypertensive angiotensin-converting enzyme inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. International Dairy Journal, 2017, 75, 10-21.	3.0	38
6	Zooming Into the Microbiota of Home-Made and Industrial Kefir Produced in Greece Using Classical Microbiological and Amplicon-Based Metagenomics Analyses. Frontiers in Microbiology, 2021, 12, 621069.	3.5	32
7	The complete genome sequence of the yogurt isolate Streptococcus thermophilus ACA-DC 2. Standards in Genomic Sciences, 2017, 12, 18.	1.5	31
8	Unraveling the Microbiota of Natural Black cv. Kalamata Fermented Olives through 16S and ITS Metataxonomic Analysis. Microorganisms, 2020, 8, 672.	3.6	24
9	Complete Genome Sequence of the Dairy Isolate Lactobacillus acidipiscis ACA-DC 1533. Genome Announcements, 2017, 5, .	0.8	23
10	Comparative Genomics of Lactobacillus acidipiscis ACA-DC 1533 Isolated From Traditional Greek Kopanisti Cheese Against Species Within the Lactobacillus salivarius Clade. Frontiers in Microbiology, 2018, 9, 1244.	3.5	22
11	Conventional and omics approaches shed light on Halitzia cheese, a long-forgotten white-brined cheese from Cyprus. International Dairy Journal, 2019, 98, 72-83.	3.0	17
12	Omics Approaches to Assess Flavor Development in Cheese. Foods, 2022, 11, 188.	4.3	15
13	Lactobacillus kefiranofaciens: From Isolation and Taxonomy to Probiotic Properties and Applications. Microorganisms, 2021, 9, 2158.	3.6	14
14	Whole-genome sequence data and analysis of Lactobacillus delbrueckii subsp. lactis ACA-DC 178 isolated from Greek Kasseri cheese. Data in Brief, 2019, 25, 104282.	1.0	4
15	Whole-Genome Sequence of the Cheese Isolate Lactobacillus rennini ACA-DC 565. Genome Announcements, 2017, 5, .	0.8	3
16	Complete Genome Sequence of the Sourdough Isolate Lactobacillus zymae ACA-DC 3411. Genome Announcements, 2017, 5, .	0.8	2
17	Complete Genome Sequence of the Yogurt Isolate Lactobacillus delbrueckii subsp. <i>bulgaricus</i> ACA-DC 87. Genome Announcements, 2017, 5, .	0.8	2
18	Engineered strains of Streptococcus macedonicus towards an osmotic stress resistant phenotype retain their ability to produce the bacteriocin macedocin under hyperosmotic conditions. Journal of Biotechnology, 2015, 212, 125-133.	3.8	1

#	Article	IF	CITATIONS
19	Reconstruction of Greek population diet from Neolithic period to modern times. American Journal of Biological Anthropology, 0, , .	1.1	O