

Voula Alexandraki

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

509
citations

1040056

9
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

835
citing authors

#	ARTICLE	IF	CITATIONS
1	Discovering probiotic microorganisms: in vitro, in vivo, genetic and omics approaches. <i>Frontiers in Microbiology</i> , 2015, 6, 58.	3.5	257
2	Probiotic Features of Lactic Acid Bacteria Isolated from a Diverse Pool of Traditional Greek Dairy Products Regarding Specific Strain-Host Interactions. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 313-322.	3.9	48
3	Comparative Genomics of <i>Streptococcus thermophilus</i> Support Important Traits Concerning the Evolution, Biology and Technological Properties of the Species. <i>Frontiers in Microbiology</i> , 2019, 10, 2916.	3.5	39
4	The complete genome sequence of the yogurt isolate <i>Streptococcus thermophilus</i> ACA-DC 2. <i>Standards in Genomic Sciences</i> , 2017, 12, 18.	1.5	31
5	Reverse micelles as nano-carriers of nisin against foodborne pathogens. Part II: The case of essential oils. <i>Food Chemistry</i> , 2019, 278, 415-423.	8.2	31
6	Complete Genome Sequence of the Dairy Isolate <i>Lactobacillus acidipiscis</i> ACA-DC 1533. <i>Genome Announcements</i> , 2017, 5, .	0.8	23
7	Comparative Genomics of <i>Lactobacillus acidipiscis</i> ACA-DC 1533 Isolated From Traditional Greek Kopanisti Cheese Against Species Within the <i>Lactobacillus salivarius</i> Clade. <i>Frontiers in Microbiology</i> , 2018, 9, 1244.	3.5	22
8	Reverse micelles as nanocarriers of nisin against foodborne pathogens. <i>Food Chemistry</i> , 2018, 255, 97-103.	8.2	21
9	Microemulsions as Potential Carriers of Nisin: Effect of Composition on Structure and Efficacy. <i>Langmuir</i> , 2016, 32, 8988-8998.	3.5	18
10	Para- κ -casein during the ripening and storage of low-pH, high-moisture Feta cheese. <i>Journal of Dairy Research</i> , 2018, 85, 226-231.	1.4	7
11	Whole-genome sequence data and analysis of <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> ACA-DC 178 isolated from Greek Kasser cheese. <i>Data in Brief</i> , 2019, 25, 104282.	1.0	4
12	Whole-Genome Sequence of the Cheese Isolate <i>Lactobacillus rennini</i> ACA-DC 565. <i>Genome Announcements</i> , 2017, 5, .	0.8	3
13	Complete Genome Sequence of the Sourdough Isolate <i>Lactobacillus zymae</i> ACA-DC 3411. <i>Genome Announcements</i> , 2017, 5, .	0.8	2
14	Complete Genome Sequence of the Yogurt Isolate <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> ACA-DC 87. <i>Genome Announcements</i> , 2017, 5, .	0.8	2
15	Engineered strains of <i>Streptococcus macedonicus</i> towards an osmotic stress resistant phenotype retain their ability to produce the bacteriocin macedocin under hyperosmotic conditions. <i>Journal of Biotechnology</i> , 2015, 212, 125-133.	3.8	1