Maria Papagianni

List of Publications by Year
in descending order

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33 papers	2,647 citations	394286 19 h-index	434063 31 g-index
34 all docs	34 docs citations	34 times ranked	3328 citing authors

#	Article	IF	Citations
1	Fungal morphology and metabolite production in submerged mycelial processes. Biotechnology Advances, 2004, 22, 189-259.	6.0	669
2	Advances in citric acid fermentation by Aspergillus niger: Biochemical aspects, membrane transport and modeling. Biotechnology Advances, 2007, 25, 244-263.	6.0	408
3	Pediocins: The bacteriocins of Pediococci. Sources, production, properties and applications. Microbial Cell Factories, 2009, 8, 3.	1.9	247
4	Ribosomally synthesized peptides with antimicrobial properties: biosynthesis, structure, function, and applications. Biotechnology Advances, 2003, 21, 465-499.	6.0	242
5	Recent advances in engineering the central carbon metabolism of industrially important bacteria. Microbial Cell Factories, 2012, 11, 50.	1.9	112
6	METABOLIC ENGINEERING OF LACTIC ACID BACTERIA FOR THE PRODUCTION OF INDUSTRIALLY IMPORTANT COMPOUNDS. Computational and Structural Biotechnology Journal, 2012, 3, e201210003.	1.9	105
7	Morphological development of Aspergillus niger in submerged citric acid fermentation as a function of the spore inoculum level. Application of neural network and cluster analysis for characterization of mycelial morphology. Microbial Cell Factories, 2006, 5, 3.	1.9	99
8	Pediocin SA-1, an antimicrobial peptide from Pediococcus acidilactici NRRL B5627: Production conditions, purification and characterization. Bioresource Technology, 2008, 99, 5384-5390.	4.8	97
9	Protease secretion in glucoamylase producer Aspergillus niger cultures: fungal morphology and inoculum effects. Process Biochemistry, 2002, 37, 1271-1278.	1.8	77
10	Fate and Role of Ammonium Ions during Fermentation of Citric Acid by Aspergillus niger. Applied and Environmental Microbiology, 2005, 71, 7178-7186.	1.4	61
11	Production of phytase by Aspergillus niger in submerged and solid-state fermentation. Process Biochemistry, 1999, 35, 397-402.	1.8	60
12	Mould growth on traditional greek sausages and penicillin production by Penicillium isolates. Meat Science, 2007, 76, 653-657.	2.7	54
13	Glycolysis and the regulation of glucose transport in Lactococcus lactis spp. lactis in batch and fed-batch culture. Microbial Cell Factories, 2007, 6, 16.	1.9	48
14	Purification, amino acid sequence and characterization of the class IIa bacteriocin weissellin A, produced by Weissella paramesenteroides DX. Bioresource Technology, 2011, 102, 6730-6734.	4.8	48
15	Quantification of the fractal nature of mycelial aggregation in Aspergillus niger submerged cultures. Microbial Cell Factories, 2006, 5, 5.	1.9	44
16	High efficiency electrotransformation of Lactococcus lactis spp. lactis cells pretreated with lithium acetate and dithiothreitol. BMC Biotechnology, 2007, 7, 15.	1.7	43
17	Morphology and citric acid production of Aspergillus niger PM 1. Biotechnology Letters, 1994, 16, 929-934.	1.1	42
18	Lactococcus lactis as a cell factory: A twofold increase in phosphofructokinase activity results in a proportional increase in specific rates of glucose uptake and lactate formation. Enzyme and Microbial Technology, 2011, 49, 197-202.	1.6	32

#	Article	IF	Citations
19	Determination of bacteriocin activity with bioassays carried out on solid and liquid substrates: assessing the factor "indicator microorganism". Microbial Cell Factories, 2006, 5, 30.	1.9	29
20	Characterization of Fungal Morphology using Digital Image Analysis Techniques. Journal of Microbial & Biochemical Technology, 2014, 06, .	0.2	20
21	Increased mannitol production in Lactobacillus reuteri ATCC 55730 production strain with a modified 6-phosphofructo-1-kinase. Journal of Biotechnology, 2014, 181, 20-26.	1.9	15
22	Rapid quantifiable assessment of nutritional parameters influencing pediocin production by Pediococcus acidilactici NRRL B5627. Bioresource Technology, 2008, 99, 6646-6650.	4.8	14
23	Effects of dissolved oxygen and pH levels on weissellin A production by Weissella paramesenteroides DX in fermentation. Bioprocess and Biosystems Engineering, 2012, 35, 1035-1041.	1.7	14
24	Engineering the central pathways in Lactococcus lactis: Functional expression of the phosphofructokinase (pfk) and alternative oxidase (aox1) genes from Aspergillus niger in Lactococcus lactis facilitates improved carbon conversion rates under oxidizing conditions. Enzyme and Microbial Technology, 2012, 51, 125-130.	1.6	12
25	Recent Advances in Solid-State Fermentation Applications for the Food Industry. Current Biochemical Engineering, 2013, 1, 2-8.	1.3	12
26	An Evaluation of the Proteolytic and Lipolytic Potential of Penicillium spp. Isolated from Traditional Greek Sausages in Submerged Fermentation. Applied Biochemistry and Biotechnology, 2014, 172, 767-775.	1.4	10
27	Cloning and functional expression of the mitochondrial alternative oxidase gene (aox1) of Aspergillus niger in Lactococcus lactis and its induction by oxidizing conditions. Enzyme and Microbial Technology, 2012, 50, 17-21.	1.6	8
28	Production of the Antimicrobial Protein Weisselin A by Weissella paramesenteroides DX in Batch Fermentations: the Type of Carbohydrate Used as the C-Source in the Substrate Affects the Association of Production with Growth. Applied Biochemistry and Biotechnology, 2012, 168, 1212-1222.	1.4	7
29	Plasmid transformation of Weissella paramesenteroides DX by electroporation. Anaerobe, 2014, 30, 60-64.	1.0	6
30	Chemostat production of pediocin <scp>SM</scp>â€1 by Pediococcus pentosaceus Mees 1934. Biotechnology Progress, 2015, 31, 1481-1486.	1.3	5
31	Novel FRET-substrates of Rhizomucor pusillus rennin: Activity and mechanistic studies. Food Chemistry, 2018, 245, 926-933.	4.2	4
32	Organic Acids. , 2019, , 85-97.		1
33	Improving the carbon conversion rate in Lactococcus lactis fermentations: Cloning strategies. , 2009, , .		0