Maria Papagianni

List of Publications by Year
in descending order

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33 papers	2,647 citations	394421 19 h-index	434195 31 g-index
34 all docs	34 docs citations	34 times ranked	3328 citing authors

#	Article	IF	Citations
1	Organic Acids. , 2019, , 85-97.		1
2	Novel FRET-substrates of Rhizomucor pusillus rennin: Activity and mechanistic studies. Food Chemistry, 2018, 245, 926-933.	8.2	4
3	Chemostat production of pediocin <scp>SM</scp>â€1 by Pediococcus pentosaceus Mees 1934. Biotechnology Progress, 2015, 31, 1481-1486.	2.6	5
4	Characterization of Fungal Morphology using Digital Image Analysis Techniques. Journal of Microbial & Biochemical Technology, 2014, 06, .	0.2	20
5	Increased mannitol production in Lactobacillus reuteri ATCC 55730 production strain with a modified 6-phosphofructo-1-kinase. Journal of Biotechnology, 2014, 181, 20-26.	3.8	15
6	Plasmid transformation of Weissella paramesenteroides DX by electroporation. Anaerobe, 2014, 30, 60-64.	2.1	6
7	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.	2.9	10
8	Recent Advances in Solid-State Fermentation Applications for the Food Industry. Current Biochemical Engineering, 2013, 1, 2-8.	1.3	12
9	METABOLIC ENGINEERING OF LACTIC ACID BACTERIA FOR THE PRODUCTION OF INDUSTRIALLY IMPORTANT COMPOUNDS. Computational and Structural Biotechnology Journal, 2012, 3, e201210003.	4.1	105
10	Recent advances in engineering the central carbon metabolism of industrially important bacteria. Microbial Cell Factories, 2012, 11, 50.	4.0	112
11	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.	3.2	12
12	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.	2.9	7
13	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.	3.4	14
14	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.	3.2	8
15	Purification, amino acid sequence and characterization of the class IIa bacteriocin weissellin A, produced by Weissella paramesenteroides DX. Bioresource Technology, 2011, 102, 6730-6734.	9.6	48
16	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.	3.2	32
17	Pediocins: The bacteriocins of Pediococci. Sources, production, properties and applications. Microbial Cell Factories, 2009, 8, 3.	4.0	247
18	Improving the carbon conversion rate in Lactococcus lactis fermentations: Cloning strategies. , 2009, , .		0

#	Article	IF	Citations
19	Rapid quantifiable assessment of nutritional parameters influencing pediocin production by Pediococcus acidilactici NRRL B5627. Bioresource Technology, 2008, 99, 6646-6650.	9.6	14
20	Pediocin SA-1, an antimicrobial peptide from Pediococcus acidilactici NRRL B5627: Production conditions, purification and characterization. Bioresource Technology, 2008, 99, 5384-5390.	9.6	97
21	Mould growth on traditional greek sausages and penicillin production by Penicillium isolates. Meat Science, 2007, 76, 653-657.	5.5	54
22	Glycolysis and the regulation of glucose transport in Lactococcus lactis spp. lactis in batch and fed-batch culture. Microbial Cell Factories, 2007, 6, 16.	4.0	48
23	High efficiency electrotransformation of Lactococcus lactis spp. lactis cells pretreated with lithium acetate and dithiothreitol. BMC Biotechnology, 2007, 7, 15.	3.3	43
24	Advances in citric acid fermentation by Aspergillus niger: Biochemical aspects, membrane transport and modeling. Biotechnology Advances, 2007, 25, 244-263.	11.7	408
25	Determination of bacteriocin activity with bioassays carried out on solid and liquid substrates: assessing the factor "indicator microorganism". Microbial Cell Factories, 2006, 5, 30.	4.0	29
26	Quantification of the fractal nature of mycelial aggregation in Aspergillus niger submerged cultures. Microbial Cell Factories, 2006, 5, 5.	4.0	44
27	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.	4.0	99
28	Fate and Role of Ammonium Ions during Fermentation of Citric Acid by Aspergillus niger. Applied and Environmental Microbiology, 2005, 71, 7178-7186.	3.1	61
29	Fungal morphology and metabolite production in submerged mycelial processes. Biotechnology Advances, 2004, 22, 189-259.	11.7	669
30	Ribosomally synthesized peptides with antimicrobial properties: biosynthesis, structure, function, and applications. Biotechnology Advances, 2003, 21, 465-499.	11.7	242
31	Protease secretion in glucoamylase producer Aspergillus niger cultures: fungal morphology and inoculum effects. Process Biochemistry, 2002, 37, 1271-1278.	3.7	77
32	Production of phytase by Aspergillus niger in submerged and solid-state fermentation. Process Biochemistry, 1999, 35, 397-402.	3.7	60
33	Morphology and citric acid production of Aspergillus niger PM 1. Biotechnology Letters, 1994, 16, 929-934.	2.2	42