Panagiotis N Skandamis

List of Publications by Year
in descending order

125	4,649	94433	118850
papers	citations	37 h-index	62 g-index

128	128	128	5188
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Listeria monocytogenes contamination of readyâ€toâ€eat foods and the risk for human health in the EU. EFSA Journal, 2018, 16, e05134.	1.8	217
2	Prevalence and sources of cheese contamination with pathogens at farm and processing levels. Food Control, 2010, 21, 805-815.	5.5	205
3	Preservation of fresh meat with active and modified atmosphere packaging conditions. International Journal of Food Microbiology, 2002, 79, 35-45.	4.7	202
4	Development and Evaluation of a Model Predicting the Survival of Escherichia coli O157:H7 NCTC 12900 in Homemade Eggplant Salad at Various Temperatures, pHs, and Oregano Essential Oil Concentrations. Applied and Environmental Microbiology, 2000, 66, 1646-1653.	3.1	194
5	Scientific Opinion on the update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSAâ€. EFSA Journal, 2017, 15, e04664.	1.8	185
6	Quorum Sensing in the Context of Food Microbiology. Applied and Environmental Microbiology, 2012, 78, 5473-5482.	3.1	176
7	EMA and EFSA Joint Scientific Opinion on measures to reduce the need to use antimicrobial agents in animal husbandry in the European Union, and the resulting impacts on food safety (RONAFA). EFSA Journal, 2017, 15, e04666.	1.8	137
8	Heat and acid tolerance of Listeria monocytogenes after exposure to single and multiple sublethal stresses. Food Microbiology, 2008, 25, 294-303.	4.2	129
9	Environmental sampling for Listeria monocytogenes control in food processing facilities reveals three contamination scenarios. Food Control, 2015, 51, 94-107.	5.5	121
10	Pathogenicity assessment of Shiga toxinâ€producing Escherichia coli (STEC) and the public health risk posed by contamination of food with STEC. EFSA Journal, 2020, 18, e05967.	1.8	111
11	Variability of Listeria monocytogenes strains in biofilm formation on stainless steel and polystyrene materials and resistance to peracetic acid and quaternary ammonium compounds. International Journal of Food Microbiology, 2016, 237, 164-171.	4.7	98
12	Public health risks associated with hepatitis E virus (HEV) as a foodâ€borne pathogen. EFSA Journal, 2017, 15, e04886.	1.8	97
13	Salmonella control in poultry flocks and its public health impact. EFSA Journal, 2019, 17, e05596.	1.8	93
14	Microbial ecology of food contact surfaces and products of small-scale facilities producing traditional sausages. Food Microbiology, 2008, 25, 313-323.	4.2	89
15	Whole genome sequencing and metagenomics for outbreak investigation, source attribution and risk assessment of foodâ€borne microorganisms. EFSA Journal, 2019, 17, e05898.	1.8	83
16	Study of the effect of lethal and sublethal pH and aw stresses on the inactivation or growth of Listeria monocytogenes and Salmonella Typhimurium. International Journal of Food Microbiology, 2009, 134, 104-112.	4.7	82
17	Efficiency of different sanitation methods on Listeria monocytogenes biofilms formed under various environmental conditions. International Journal of Food Microbiology, 2011, 145, S46-S52.	4.7	80
18	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 12: suitability of taxonomic units notified to EFSA until March 2020. EFSA Journal, 2020, 18, e06174.	1.8	76

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19	Applications of active packaging for increasing microbial stability in foods: natural volatile antimicrobial compounds. Current Opinion in Food Science, 2016, 12, 1-12.	8.0	62
20	Update and review of control options for Campylobacter in broilers at primary production. EFSA Journal, 2020, 18, e06090.	1.8	62
21	Public health risks associated with foodâ€borne parasites. EFSA Journal, 2018, 16, e05495.	1.8	61
22	Listeria monocytogenes Attachment to and Detachment from Stainless Steel Surfaces in a Simulated Dairy Processing Environment. Applied and Environmental Microbiology, 2009, 75, 7182-7188.	3.1	57
23	Effect of single or combined chemical and natural antimicrobial interventions on Escherichia coli O157:H7, total microbiota and color of packaged spinach and lettuce. International Journal of Food Microbiology, 2016, 220, 6-18.	4.7	53
24	Control of Natural Microbial Flora and Listeria monocytogenes in Vacuum-Packaged Trout at 4 and 10Â° C Using Irradiation. Journal of Food Protection, 2002, 65, 515-522.	1.7	51
25	Evaluating the combined effect of water activity, pH and temperature on ochratoxin A production by Aspergillus ochraceus and Aspergillus carbonarius Î¿n culture medium and Corinth raisins. Food Control, 2009, 20, 725-732.	5.5	49
26	Optimisation of octadecyl (C18) sorbent amount in QuEChERS analytical method for the accurate organophosphorus pesticide residues determination in low-fatty baby foods with response surface methodology. Food Chemistry, 2011, 128, 536-542.	8.2	46
27	Risk for the development of Antimicrobial Resistance (AMR) due to feeding of calves with milk containing residues of antibiotics. EFSA Journal, 2017, 15, e04665.	1.8	45
28	Postprocess Control of Listeria monocytogenes on Commercial Frankfurters Formulated with and without Antimicrobials and Stored at 10Â°C. Journal of Food Protection, 2006, 69, 53-61.	1.7	44
29	Adaptive Response of Listeria monocytogenes to Heat, Salinity and Low pH, after Habituation on Cherry Tomatoes and Lettuce Leaves. PLoS ONE, 2016, 11, e0165746.	2.5	43
30	Thermal inactivation of Listeria monocytogenes and Salmonella spp. in sous-vide processed marinated chicken breast. Food Research International, 2017, 100, 894-898.	6.2	42
31	Modeling transfer of Escherichia coli O157:H7 and Listeria monocytogenes during preparation of fresh-cut salads: Impact of cutting and shredding practices. Food Microbiology, 2015, 45, 254-265.	4.2	41
32	The Role of Regulatory Mechanisms and Environmental Parameters in Staphylococcal Food Poisoning and Resulting Challenges to Risk Assessment. Frontiers in Microbiology, 2019, 10, 1307.	3.5	41
33	Sodium alginateâ€“cinnamon essential oil coated apples and pears: Variability of Aspergillus carbonarius growth and ochratoxin A production. Food Research International, 2019, 119, 876-885.	6.2	41
34	Modeling and predicting spoilage of cooked, cured meat products by multivariate analysis. Meat Science, 2007, 77, 348-356.	5.5	40
35	Effect of frozen storage, different thawing methods and cooking processes on the survival of Salmonella spp. and Escherichia coli O157:H7 in commercially shaped beef patties. Meat Science, 2015, 101, 25-32.	5.5	39
36	Alginate-Based Edible Films Delivering Probiotic Bacteria to Sliced Ham Pretreated with High Pressure Processing. International Journal of Molecular Sciences, 2017, 18, 1867.	4.1	39

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37	Antimicrobial Activity of Oregano Essential Oil Incorporated in Sodium Alginate Edible Films: Control of Listeria monocytogenes and Spoilage in Ham Slices Treated with High Pressure Processing. Materials, 2019, 12, 3726.	2.9	39
38	Effect of acid tolerance response (ATR) on attachment of Listeria monocytogenes Scott A to stainless steel under extended exposure to acid or/and salt stress and resistance of sessile cells to subsequent strong acid challenge. International Journal of Food Microbiology, 2011, 145, 400-406.	4.7	37
39	Virulence Gene Sequencing Highlights Similarities and Differences in Sequences in Listeria monocytogenes Serotype 1/2a and 4b Strains of Clinical and Food Origin From 3 Different Geographic Locations. Frontiers in Microbiology, 2018, 9, 1103.	3.5	37
40	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 9: suitability of taxonomic units notified to EFSA until September 2018. EFSA Journal, 2019, 17, e05555.	1.8	37
41	Elevated Enterotoxin A Expression and Formation in Staphylococcus aureus and Its Association with Prophage Induction. Applied and Environmental Microbiology, 2012, 78, 4942-4948.	3.1	36
42	Colonial vs. planktonic type of growth: mathematical modeling of microbial dynamics on surfaces and in liquid, semi-liquid and solid foods. Frontiers in Microbiology, 2015, 6, 1178.	3.5	36
43	High throughput cellular biosensor for the ultra-sensitive, ultra-rapid detection of aflatoxin M1. Food Control, 2013, 29, 208-212.	5.5	35
44	Growth, detection and virulence of Listeria monocytogenes in the presence of other microorganisms: microbial interactions from species to strain level. International Journal of Food Microbiology, 2018, 277, 10-25.	4.7	34
45	Effect of Packaging and Storage Temperature on the Survival of Listeria monocytogenes Inoculated Postprocessing on Sliced Salami. Journal of Food Protection, 2007, 70, 2313-2320.	1.7	33
46	Escherichia coli O157:H7 survival, biofilm formation and acid tolerance under simulated slaughter plant moist and dry conditions. Food Microbiology, 2009, 26, 112-119.	4.2	33
47	Assessing the capacity of growth, survival, and acid adaptive response of Listeria monocytogenes during storage of various cheeses and subsequent simulated gastric digestion. International Journal of Food Microbiology, 2017, 246, 50-63.	4.7	33
48	Post-processing application of chemical solutions for control of Listeria monocytogenes, cultured under different conditions, on commercial smoked sausage formulated with and without potassium lactateâ€“sodium diacetate. Food Microbiology, 2006, 23, 762-771.	4.2	32
49	Growth of Salmonella enteritidis and Salmonella typhimurium in the presence of quorum sensing signalling compounds produced by spoilage and pathogenic bacteria. Food Microbiology, 2011, 28, 1011-1018.	4.2	32
50	Inhibition of A. carbonarius growth and reduction of ochratoxin A by bacteria and yeast composites of technological importance in culture media and beverages. International Journal of Food Microbiology, 2012, 152, 91-99.	4.7	31
51	Short-term effects of a low glycemic index carob-containing snack on energy intake, satiety, and glycemic response in normal-weight, healthy adults: Results from two randomized trials. Nutrition, 2017, 42, 12-19.	2.4	31
52	Highly Invasive Listeria monocytogenes Strains Have Growth and Invasion Advantages in Strain Competition. PLoS ONE, 2015, 10, e0141617.	2.5	31
53	Microbial Ecology of Greek Wheat Sourdoughs, Identified by a Culture-Dependent and a Culture-Independent Approach. Foods, 2020, 9, 1603.	4.3	30
54	A vitalistic approach for non-thermal inactivation of pathogens in traditional Greek salads. Food Microbiology, 2002, 19, 405-421.	4.2	29

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55	Volatile Compounds of Wines Produced by Cells Immobilized on Grape Skins. Journal of Agricultural and Food Chemistry, 2003, 51, 3060-3066.	5.2	28
56	Genetic resistance to transmissible spongiform encephalopathies (TSE) in goats. EFSA Journal, 2017, 15, e04962.	1.8	28
57	Variation of microbial load and biochemical activity of ready-to-eat salads in Cyprus as affected by vegetable type, season, and producer. Food Microbiology, 2019, 83, 200-210.	4.2	28
58	Acid tolerance of acid-adapted and nonacid-adapted Escherichia coli O157:H7 strains in beef decontamination runoff fluids or on beef tissue. Food Microbiology, 2007, 24, 530-538.	4.2	27
59	Dynamics of low (1â€“4 cells) vs high populations of Listeria monocytogenes and Salmonella Typhimurium in fresh-cut salads and their sterile liquid or solidified extracts. Food Control, 2013, 29, 318-327.	5.5	27
60	Growth differences and competition between Listeria monocytogenes strains determine their predominance on ham slices and lead to bias during selective enrichment with the ISO protocol. International Journal of Food Microbiology, 2016, 235, 60-70.	4.7	27
61	Food recalls and warnings due to the presence of foodborne pathogens â€” a focus on fresh fruits, vegetables, dairy and eggs. Current Opinion in Food Science, 2017, 18, 71-75.	8.0	27
62	Chronic wasting disease (CWD) inÂcervids. EFSA Journal, 2017, 15, e04667.	1.8	26
63	Development of a model describing the effect of temperature, water activity and (gel) structure on growth and ochratoxin A production by Aspergillus carbonarius in vitro and evaluation in food matrices of different viscosity. Food Microbiology, 2011, 28, 727-735.	4.2	24
64	Adaptive acid tolerance response of Listeria monocytogenes strains under planktonic and immobilized growth conditions. International Journal of Food Microbiology, 2012, 159, 160-166.	4.7	24
65	Development and validation of a tertiary simulation model for predicting the growth of the food microorganisms under dynamic and static temperature conditions. Computers and Electronics in Agriculture, 2011, 76, 119-129.	7.7	22
66	Investigating boundaries of survival, growth and expression of genes associated with stress and virulence of Listeria monocytogenes in response to acid and osmotic stress. Food Microbiology, 2015, 45, 231-244.	4.2	22
67	Listeria monocytogenes Strains Underrepresented during Selective Enrichment with an ISO Method Might Dominate during Passage through Simulated Gastric Fluid and In Vitro Infection of Caco-2 Cells. Applied and Environmental Microbiology, 2016, 82, 6846-6858.	3.1	22
68	Assessment of high and low enterotoxin A producing Staphylococcus aureus strains on pork sausage. International Journal of Food Microbiology, 2014, 182-183, 44-50.	4.7	20
69	A Predictive Model for the Effect of Temperature and Predrying Treatments in Reducing Listeria monocytogenes Populations during Drying of Beef Jerky. Journal of Food Protection, 2006, 69, 62-70.	1.7	19
70	A modified Weibull model for describing the survival of Campylobacter jejuni in minced chicken meat. International Journal of Food Microbiology, 2009, 136, 52-58.	4.7	19
71	Evaluation of cost-effective methods in the pesticide residue analysis of non-fatty baby foods. Food Chemistry, 2009, 115, 1164-1169.	8.2	19
72	Attachment and Biofilm Formation by Salmonella in Food Processing Environments. , 0, , .		19

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73	Comparison of polymerase chain reaction methods and plating for analysis of enriched cultures of Listeria monocytogenes when using the ISO11290-1 method. Journal of Microbiological Methods, 2014, 98, 8-14.	1.6	19
74	A 3-year hygiene and safety monitoring of a meat processing plant which uses raw materials of global origin. International Journal of Food Microbiology, 2015, 209, 60-69.	4.7	19
75	Control of Listeria monocytogenes by applying ethanol-based antimicrobial edible films on ham slices and microwave-reheated frankfurters. Food Microbiology, 2016, 54, 80-90.	4.2	19
76	Effect of Acid Adaptation on Growth during Storage at 10Â°C and Resistance to Simulated Gastric Fluid of Listeria monocytogenes Inoculated onto Bologna Formulated with or without Antimicrobials. Journal of Food Protection, 2007, 70, 65-69.	1.7	18
77	Heat and Acid Tolerance Responses of Listeria monocytogenes as Affected by Sequential Exposure to Hurdles during Growth. Journal of Food Protection, 2009, 72, 1412-1418.	1.7	18
78	Microbial Ecology of Sheep Milk, Artisanal Feta, and Kefalograviera Cheeses. Part II: Technological, Safety, and Probiotic Attributes of Lactic Acid Bacteria Isolates. Foods, 2022, 11, 459.	4.3	18
79	A generic model for spoilage of acidic emulsified foods: Combining physicochemical data, diversity and levels of specific spoilage organisms. International Journal of Food Microbiology, 2014, 170, 1-11.	4.7	17
80	Evaluation of growth/no growth interface of Listeria monocytogenes growing on stainless steel surfaces, detached from biofilms or in suspension, in response to pH and NaCl. International Journal of Food Microbiology, 2011, 145, S53-S60.	4.7	16
81	Assessing the survival and sublethal injury kinetics of Listeria monocytogenes under different food processing-related stresses. International Journal of Food Microbiology, 2021, 346, 109159.	4.7	16
82	Investigating the influence of organic acid marinades, storage temperature and time on the survival/inactivation interface of Salmonella on chicken breast fillets. International Journal of Food Microbiology, 2019, 299, 47-57.	4.7	15
83	Technological and Safety Attributes of Lactic Acid Bacteria and Yeasts Isolated from Spontaneously Fermented Greek Wheat Sourdoughs. Microorganisms, 2021, 9, 671.	3.6	13
84	Control of Listeria monocytogenes in the Processing Environment by Understanding Biofilm Formation and Resistance to Sanitizers. Methods in Molecular Biology, 2014, 1157, 251-261.	0.9	13
85	Listeria monocytogenes Sublethal Injury and Viable-but-Nonculturable State Induced by Acidic Conditions and Disinfectants. Microbiology Spectrum, 2021, 9, e0137721.	3.0	13
86	Application of Enterococcus faecium KE82, an Enterocin A-B-Pâ€“Producing Strain, as an Adjunct Culture Enhances Inactivation of Listeria monocytogenes during Traditional Protected Designation of Origin Galotyri Processing. Journal of Food Protection, 2021, 84, 87-98.	1.7	11
87	Evaluation of antimicrobial activities of plant aqueous extracts against Salmonella Typhimurium and their application to improve safety of pork meat. Scientific Reports, 2021, 11, 21971.	3.3	11
88	Microbial Ecology of Artisanal Feta and Kefalograviera Cheeses, Part I: Bacterial Community and Its Functional Characteristics with Focus on Lactic Acid Bacteria as Determined by Culture-Dependent Methods and Phenotype Microarrays. Microorganisms, 2022, 10, 161.	3.6	10
89	Field Validation of Predictive Models for the Growth of Lactic Acid Bacteria in Acidic Cheese-Based Greek Appetizers. Journal of Food Protection, 2009, 72, 101-110.	1.7	9
90	Microbiological and physicochemical parameters for predicting quality of fat and lowâ€fat raw ground beef during refrigerated aerobic storage. Journal of Food Science, 2020, 85, 465-476.	3.1	8

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91	Expiration Date of Ready-to-Eat Salads: Effects on Microbial Load and Biochemical Attributes. Foods, 2021, 10, 941.	4.3	8
92	Internalization of Salmonella in Leafy Greens and Impact on Acid Tolerance. Applied and Environmental Microbiology, 2022, 88, aem0224921.	3.1	8
93	Sublethal concentrations of undissociated acetic acid may not always stimulate acid resistance in Salmonella enterica sub. entericaÂserovar Enteritidis Phage Type 4: Implications of challenge substrate associated factors. PLoS ONE, 2020, 15, e0234999.	2.5	7
94	Salmonella Enteritidis survival in different temperatures and nutrient solution pH levels in hydroponically grown lettuce. Food Microbiology, 2022, 102, 103898.	4.2	7
95	Developing a Commercial Antimicrobial Active Packaging System of Ground Beef Based on â€œTsipouroâ€• Alcoholic Distillate. Foods, 2020, 9, 1171.	4.3	6
96	Differential Modulation of Listeria monocytogenes Fitness, In Vitro Virulence, and Transcription of Virulence-Associated Genes in Response to the Presence of Different Microorganisms. Applied and Environmental Microbiology, 2020, 86, .	3.1	6
97	Assessment of Spoilage Potential Posed by Alicyclobacillus spp. in Plant-Based Dairy Beverages Mixed with Fruit Juices during Storage. Journal of Food Protection, 2021, 84, 497-508.	1.7	6
98	Î•valuation of oxygen availability on growth and inter-strain interactions of L. monocytogenes in/on liquid, semi-solid and solid laboratory media. International Journal of Food Microbiology, 2021, 341, 109052.	4.7	5
99	Effect Î¿f Î¿xygen availability and pH Î¿n adaptive acid tolerance response of immobilized Listeria monocytogenes in structured growth media. Food Microbiology, 2021, 99, 103826.	4.2	5
100	Development of Mathematical Models to Predict Staphylococcus aureus Growth in Sauces under Constant and Dynamic Temperatures. Food Science and Technology Research, 2013, 19, 331-335.	0.6	5
101	Prior exposure to different combinations of pH and undissociated acetic acid can affect the induced resistance of Salmonella spp. strains in mayonnaise stored under refrigeration and the regulation of acid-resistance related genes. Food Microbiology, 2021, 95, 103680.	4.2	4
102	Guidance on date marking and related food information: part 2 (food information). EFSA Journal, 2021, 19, e06510.	1.8	4
103	High-quality draft genome sequence data of six Lactiplantibacillus plantarum subsp. argentoratensis strains isolated from various Greek wheat sourdoughs. Data in Brief, 2021, 37, 107172.	1.0	4
104	Whole-genome sequence data of the proteolytic and bacteriocin producing strain Enterococcus faecalis PK23 isolated from the traditional Halitzia cheese produced in Cyprus. Data in Brief, 2021, 38, 107437.	1.0	4
105	In Vitro Virulence Potential, Surface Attachment, and Transcriptional Response of Sublethally Injured Listeria monocytogenes following Exposure to Peracetic Acid. Applied and Environmental Microbiology, 2022, 88, AEM0158221.	3.1	4
106	Effects of Spaghetti Differing in Soluble Fiber and Protein Content on Glycemic Responses in Humans: A Randomized Clinical Trial in Healthy Subjects. International Journal of Environmental Research and Public Health, 2022, 19, 3001.	2.6	4
107	The Effect of Incubation Temperature, Substrate and Initial pH Value on Plantaricin Activity and the Relative Transcription of pln Genes of Six Sourdough Derived Lactiplantibacillus plantarum Strains. Fermentation, 2021, 7, 320.	3.0	4
108	Impact of population density and stress adaptation on the internalization of Salmonella in leafy greens. Food Microbiology, 2022, 106, 104053.	4.2	4

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109	Modelling the effect of osmotic adaptation and temperature on the nonâ€“thermal inactivation of Salmonella spp. on brioche-type products. International Journal of Food Microbiology, 2019, 296, 48-57.	4.7	3
110	Î•valuation of the microbial stability and shelf life of 50% NaCl-reduced traditional Greek pork meat product â€œSyglino of Monemvasiaâ€•stored under vacuum at different temperatures. Heliyon, 2021, 7, e08296.	3.2	3
111	Raw vs. frozen pork â€œgyrosâ€: Predicting simultaneous growth of pathogenic and spoilage microorganisms under commercially occurring roasting scenarios. Food Control, 2022, 137, 108900.	5.5	3
112	Investigating the correlation of constitutive proteins with the growth limits of Salmonella enterica isolates from feeds in response to temperature, pH, formic and lactic acid. Food Research International, 2013, 53, 291-296.	6.2	2
113	Adaptive response of bacteria: Multiple hurdles, cross-tolerance and tools to illustrate underlying mechanisms. AIP Conference Proceedings, 2015, , .	0.4	2
114	Using the gamma concept in modelling fungal growth: A case study on brioche-type products. Food Microbiology, 2019, 81, 12-21.	4.2	2
115	Effect of Dough-Related Parameters on the Antimold Activity of Wickerhamomyces anomalus Strains and Mold-Free Shelf Life of Bread. Applied Sciences (Switzerland), 2022, 12, 4506.	2.5	2
116	Ecological attributes of foodborne infections. Virulence, 2011, 2, 570-572.	4.4	1
117	Studying the effect of oxygen availability and matrix structure on population density and inter-strain interactions of Listeria monocytogenes in different dairy model systems. Food Research International, 2022, 156, 111118.	6.2	1
118	Factors Affecting the Accurate Quantification of Pesticide Residues in Non-Fatty Matrices. , 0, , .		0
119	Advancements of biotracing in the dairy chain. International Journal of Food Microbiology, 2011, 145, S23.	4.7	0
120	Culture-dependent PCR-DGGE-based fingerprinting to trace fishing origin or storage history of gilthead seabream. Food Control, 2021, 130, 108398.	5.5	0
121	Control of Listeria monocytogenes Biofilms in a Simulated Food-Processing Environment. Methods in Molecular Biology, 2021, 2220, 219-231.	0.9	0
122	Title is missing!. , 2020, 15, e0234999.		0
123	Title is missing!. , 2020, 15, e0234999.		0
124	Title is missing!. , 2020, 15, e0234999.		0
125	Title is missing!. , 2020, 15, e0234999.		0