

# Panagiotis N Skandamis

## List of Publications by Year in descending order

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Version: 2024-02-01

125  
papers

4,649  
citations

94433

37  
h-index

118850

62  
g-index

128  
all docs

128  
docs citations

128  
times ranked

5188  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Salmonella Enteritidis survival in different temperatures and nutrient solution pH levels in hydroponically grown lettuce. Food Microbiology, 2022, 102, 103898.  | 4.2 | 7         |
| 2  | <i>In Vitro</i> Virulence Potential, Surface Attachment, and Transcriptional Response of Sublethally Injured <i>Listeria monocytogenes</i> following Exposure to Peracetic Acid. Applied and Environmental Microbiology, 2022, 88, AEM0158221.                                      | 3.1 | 4         |
| 3  | 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        |
| 4  | Internalization of Salmonella in Leafy Greens and Impact on Acid Tolerance. Applied and Environmental Microbiology, 2022, 88, aem0224921.   | 3.1 | 8         |
| 5  | 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        |
| 6  | 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         |
| 7  | Studying the effect of oxygen availability and matrix structure on population density and inter-strain interactions of <i>Listeria monocytogenes</i> in different dairy model systems. Food Research International, 2022, 156, 111118.  | 6.2 | 1         |
| 8  | Raw vs. frozen pork <i>coegyros</i> : Predicting simultaneous growth of pathogenic and spoilage microorganisms under commercially occurring roasting scenarios. Food Control, 2022, 137, 108900.  | 5.5 | 3         |
| 9  | Effect of Dough-Related Parameters on the Antimold Activity of <i>Wickerhamomyces anomalus</i> Strains and Mold-Free Shelf Life of Bread. Applied Sciences (Switzerland), 2022, 12, 4506.   | 2.5 | 2         |
| 10 | Impact of population density and stress adaptation on the internalization of Salmonella in leafy greens. Food Microbiology, 2022, 106, 104053.  | 4.2 | 4         |
| 11 | Prior exposure to different combinations of pH and undissociated acetic acid can affect the induced resistance of <i>Salmonella</i> spp. strains in mayonnaise stored under refrigeration and the regulation of acid-resistance related genes. Food Microbiology, 2021, 95, 103680. | 4.2 | 4         |
| 12 | Valuation of oxygen availability on growth and inter-strain interactions of <i>L. monocytogenes</i> in/on liquid, semi-solid and solid laboratory media. International Journal of Food Microbiology, 2021, 341, 109052.   | 4.7 | 5         |
| 13 | Technological and Safety Attributes of Lactic Acid Bacteria and Yeasts Isolated from Spontaneously Fermented Greek Wheat Sourdoughs. Microorganisms, 2021, 9, 671.  | 3.6 | 13        |
| 14 | Expiration Date of Ready-to-Eat Salads: Effects on Microbial Load and Biochemical Attributes. Foods, 2021, 10, 941.   | 4.3 | 8         |
| 15 | Guidance on date marking and related food information: part 2 (food information). EFSA Journal, 2021, 19, e06510.   | 1.8 | 4         |
| 16 | Assessing the survival and sublethal injury kinetics of <i>Listeria monocytogenes</i> under different food processing-related stresses. International Journal of Food Microbiology, 2021, 346, 109159.  | 4.7 | 16        |
| 17 | High-quality draft genome sequence data of six <i>Lactiplantibacillus plantarum</i> subsp. <i>argentoratensis</i> strains isolated from various Greek wheat sourdoughs. Data in Brief, 2021, 37, 107172.  | 1.0 | 4         |
| 18 | Whole-genome sequence data of the proteolytic and bacteriocin producing strain <i>Enterococcus faecalis</i> PK23 isolated from the traditional Halitzia cheese produced in Cyprus. Data in Brief, 2021, 38, 107437.   | 1.0 | 4         |

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|----|---|-----|-----------|
| 19 | Effect of oxygen availability and pH on adaptive acid tolerance response of immobilized <i>Listeria monocytogenes</i> in structured growth media. <i>Food Microbiology</i> , 2021, 99, 103826.  | 4.2 | 5         |
| 20 | Culture-dependent PCR-DGGE-based fingerprinting to trace fishing origin or storage history of gilthead seabream. <i>Food Control</i> , 2021, 130, 108398.   | 5.5 | 0         |
| 21 | Application of <i>Enterococcus faecium</i> KE82, an Enterocin A-B-Producing Strain, as an Adjunct Culture Enhances Inactivation of <i>Listeria monocytogenes</i> during Traditional Protected Designation of Origin Galotyri Processing. <i>Journal of Food Protection</i> , 2021, 84, 87-98. | 1.7 | 11        |
| 22 | Assessment of Spoilage Potential Posed by <i>Alicyclobacillus</i> spp. in Plant-Based Dairy Beverages Mixed with Fruit Juices during Storage. <i>Journal of Food Protection</i> , 2021, 84, 497-508.  | 1.7 | 6         |
| 23 | Control of <i>Listeria monocytogenes</i> Biofilms in a Simulated Food-Processing Environment. <i>Methods in Molecular Biology</i> , 2021, 2220, 219-231.  | 0.9 | 0         |
| 24 | Evaluation of the microbial stability and shelf life of 50% NaCl-reduced traditional Greek pork meat product stored under vacuum at different temperatures. <i>Heliyon</i> , 2021, 7, e08296.   | 3.2 | 3         |
| 25 | Evaluation of antimicrobial activities of plant aqueous extracts against <i>Salmonella Typhimurium</i> and their application to improve safety of pork meat. <i>Scientific Reports</i> , 2021, 11, 21971.   | 3.3 | 11        |
| 26 | The Effect of Incubation Temperature, Substrate and Initial pH Value on Plantaricin Activity and the Relative Transcription of <i>pln</i> Genes of Six Sourdough Derived <i>Lactiplantibacillus plantarum</i> Strains. <i>Fermentation</i> , 2021, 7, 320.                                    | 3.0 | 4         |
| 27 | <i>Listeria monocytogenes</i> Sublethal Injury and Viable-but-Nonculturable State Induced by Acidic Conditions and Disinfectants. <i>Microbiology Spectrum</i> , 2021, 9, e0137721.   | 3.0 | 13        |
| 28 | Update and review of control options for <i>Campylobacter</i> in broilers at primary production. <i>EFSA Journal</i> , 2020, 18, e06090.  | 1.8 | 62        |
| 29 | Microbial Ecology of Greek Wheat Sourdoughs, Identified by a Culture-Dependent and a Culture-Independent Approach. <i>Foods</i> , 2020, 9, 1603.  | 4.3 | 30        |
| 30 | Sublethal concentrations of undissociated acetic acid may not always stimulate acid resistance in <i>Salmonella enterica</i> sub. <i>enterica</i> serovar Enteritidis Phage Type 4: Implications of challenge substrate associated factors. <i>PLoS ONE</i> , 2020, 15, e0234999.             | 2.5 | 7         |
| 31 | Developing a Commercial Antimicrobial Active Packaging System of Ground Beef Based on Tsipouro Alcoholic Distillate. <i>Foods</i> , 2020, 9, 1171.  | 4.3 | 6         |
| 32 | Pathogenicity assessment of Shiga toxin-producing <i>Escherichia coli</i> (STEC) and the public health risk posed by contamination of food with STEC. <i>EFSA Journal</i> , 2020, 18, e05967.   | 1.8 | 111       |
| 33 | Update of the list of QPS recommended biological agents intentionally added to food or feed as notified to EFSA 12: suitability of taxonomic units notified to EFSA until March 2020. <i>EFSA Journal</i> , 2020, 18, e06174.   | 1.8 | 76        |
| 34 | Differential Modulation of <i>Listeria monocytogenes</i> Fitness, <i>In Vitro</i> Virulence, and Transcription of Virulence-Associated Genes in Response to the Presence of Different Microorganisms. <i>Applied and Environmental Microbiology</i> , 2020, 86, .                             | 3.1 | 6         |
| 35 | Microbiological and physicochemical parameters for predicting quality of fat and low-fat raw ground beef during refrigerated aerobic storage. <i>Journal of Food Science</i> , 2020, 85, 465-476.   | 3.1 | 8         |
| 36 | Title is missing!. , 2020, 15, e0234999.  |     | 0         |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 37 | Title is missing!. , 2020, 15, e0234999.   |     | 0         |
| 38 | Title is missing!. , 2020, 15, e0234999.   |     | 0         |
| 39 | Title is missing!. , 2020, 15, e0234999.   |     | 0         |
| 40 | Using the gamma concept in modelling fungal growth: A case study on brioche-type products. Food Microbiology, 2019, 81, 12-21.   | 4.2 | 2         |
| 41 | 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        |
| 42 | 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        |
| 43 | 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        |
| 44 | 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         |
| 45 | Salmonella control in poultry flocks and its public health impact. EFSA Journal, 2019, 17, e05596.   | 1.8 | 93        |
| 46 | 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        |
| 47 | 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        |
| 48 | 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        |
| 49 | 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        |
| 50 | 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        |
| 51 | 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       |
| 52 | Public health risks associated with foodâ€borne parasites. EFSA Journal, 2018, 16, e05495.   | 1.8 | 61        |
| 53 | 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        |
| 54 | Chronic wasting disease (CWD) inÂcervids. EFSA Journal, 2017, 15, e04667.  | 1.8 | 26        |

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|----|---|-----|-----------|
| 55 | 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       |
| 56 | Assessing the capacity of growth, survival, and acid adaptive response of <i>Listeria monocytogenes</i> during storage of various cheeses and subsequent simulated gastric digestion. International Journal of Food Microbiology, 2017, 246, 50-63.                             | 4.7 | 33        |
| 57 | 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        |
| 58 | Short-term effects of a low glycemic index carb-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        |
| 59 | Scientific Opinion on the update of the list of QPS recommended biological agents intentionally added to food or feed as notified to EFSA. EFSA Journal, 2017, 15, e04664.  | 1.8 | 185       |
| 60 | Public health risks associated with hepatitis E virus (HEV) as a foodborne pathogen. EFSA Journal, 2017, 15, e04886.  | 1.8 | 97        |
| 61 | Thermal inactivation of <i>Listeria monocytogenes</i> and <i>Salmonella</i> spp. in sous-vide processed marinated chicken breast. Food Research International, 2017, 100, 894-898.  | 6.2 | 42        |
| 62 | Food recalls and warnings due to the presence of foodborne pathogens – a focus on fresh fruits, vegetables, dairy and eggs. Current Opinion in Food Science, 2017, 18, 71-75.   | 8.0 | 27        |
| 63 | 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        |
| 64 | Genetic resistance to transmissible spongiform encephalopathies (TSE) in goats. EFSA Journal, 2017, 15, e04962.   | 1.8 | 28        |
| 65 | Adaptive Response of <i>Listeria monocytogenes</i> to Heat, Salinity and Low pH, after Habituation on Cherry Tomatoes and Lettuce Leaves. PLoS ONE, 2016, 11, e0165746.   | 2.5 | 43        |
| 66 | Variability of <i>Listeria monocytogenes</i> 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        |
| 67 | Growth differences and competition between <i>Listeria monocytogenes</i> 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        |
| 68 | <i>Listeria monocytogenes</i> Strains Underrepresented during Selective Enrichment with an ISO Method Might Dominate during Passage through Simulated Gastric Fluid and <i>In Vitro</i> Infection of Caco-2 Cells. Applied and Environmental Microbiology, 2016, 82, 6846-6858. | 3.1 | 22        |
| 69 | 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        |
| 70 | Effect of single or combined chemical and natural antimicrobial interventions on <i>Escherichia coli</i> O157:H7, total microbiota and color of packaged spinach and lettuce. International Journal of Food Microbiology, 2016, 220, 6-18.                                      | 4.7 | 53        |
| 71 | Control of <i>Listeria monocytogenes</i> by applying ethanol-based antimicrobial edible films on ham slices and microwave-reheated frankfurters. Food Microbiology, 2016, 54, 80-90.  | 4.2 | 19        |
| 72 | Adaptive response of bacteria: Multiple hurdles, cross-tolerance and tools to illustrate underlying mechanisms. AIP Conference Proceedings, 2015, , .   | 0.4 | 2         |

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|----|---|-----|-----------|
| 73 | Colonial vs. planktonic type of growth: mathematical modeling of microbial dynamics on surfaces and in liquid, semi-liquid and solid foods. <i>Frontiers in Microbiology</i> , 2015, 6, 1178.   | 3.5 | 36        |
| 74 | A 3-year hygiene and safety monitoring of a meat processing plant which uses raw materials of global origin. <i>International Journal of Food Microbiology</i> , 2015, 209, 60-69.  | 4.7 | 19        |
| 75 | Modeling transfer of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> during preparation of fresh-cut salads: Impact of cutting and shredding practices. <i>Food Microbiology</i> , 2015, 45, 254-265.                         | 4.2 | 41        |
| 76 | Investigating boundaries of survival, growth and expression of genes associated with stress and virulence of <i>Listeria monocytogenes</i> in response to acid and osmotic stress. <i>Food Microbiology</i> , 2015, 45, 231-244.                | 4.2 | 22        |
| 77 | Environmental sampling for <i>Listeria monocytogenes</i> control in food processing facilities reveals three contamination scenarios. <i>Food Control</i> , 2015, 51, 94-107.   | 5.5 | 121       |
| 78 | Effect of frozen storage, different thawing methods and cooking processes on the survival of <i>Salmonella</i> spp. and <i>Escherichia coli</i> O157:H7 in commercially shaped beef patties. <i>Meat Science</i> , 2015, 101, 25-32.            | 5.5 | 39        |
| 79 | Highly Invasive <i>Listeria monocytogenes</i> Strains Have Growth and Invasion Advantages in Strain Competition. <i>PLoS ONE</i> , 2015, 10, e0141617.  | 2.5 | 31        |
| 80 | Comparison of polymerase chain reaction methods and plating for analysis of enriched cultures of <i>Listeria monocytogenes</i> when using the ISO11290-1 method. <i>Journal of Microbiological Methods</i> , 2014, 98, 8-14.                    | 1.6 | 19        |
| 81 | A generic model for spoilage of acidic emulsified foods: Combining physicochemical data, diversity and levels of specific spoilage organisms. <i>International Journal of Food Microbiology</i> , 2014, 170, 1-11.                              | 4.7 | 17        |
| 82 | Assessment of high and low enterotoxin A producing <i>Staphylococcus aureus</i> strains on pork sausage. <i>International Journal of Food Microbiology</i> , 2014, 182-183, 44-50.  | 4.7 | 20        |
| 83 | Control of <i>Listeria monocytogenes</i> in the Processing Environment by Understanding Biofilm Formation and Resistance to Sanitizers. <i>Methods in Molecular Biology</i> , 2014, 1157, 251-261.  | 0.9 | 13        |
| 84 | Dynamics of low ( $10^4$ cells) vs high populations of <i>Listeria monocytogenes</i> and <i>Salmonella</i> Typhimurium in fresh-cut salads and their sterile liquid or solidified extracts. <i>Food Control</i> , 2013, 29, 318-327.            | 5.5 | 27        |
| 85 | High throughput cellular biosensor for the ultra-sensitive, ultra-rapid detection of aflatoxin M1. <i>Food Control</i> , 2013, 29, 208-212.   | 5.5 | 35        |
| 86 | Investigating the correlation of constitutive proteins with the growth limits of <i>Salmonella enterica</i> isolates from feeds in response to temperature, pH, formic and lactic acid. <i>Food Research International</i> , 2013, 53, 291-296. | 6.2 | 2         |
| 87 | Development of Mathematical Models to Predict <i>Staphylococcus aureus</i> Growth in Sauces under Constant and Dynamic Temperatures. <i>Food Science and Technology Research</i> , 2013, 19, 331-335.   | 0.6 | 5         |
| 88 | Adaptive acid tolerance response of <i>Listeria monocytogenes</i> strains under planktonic and immobilized growth conditions. <i>International Journal of Food Microbiology</i> , 2012, 159, 160-166.   | 4.7 | 24        |
| 89 | Elevated Enterotoxin A Expression and Formation in <i>Staphylococcus aureus</i> and Its Association with Prophage Induction. <i>Applied and Environmental Microbiology</i> , 2012, 78, 4942-4948.   | 3.1 | 36        |
| 90 | Quorum Sensing in the Context of Food Microbiology. <i>Applied and Environmental Microbiology</i> , 2012, 78, 5473-5482.  | 3.1 | 176       |

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|-----|---|-----|-----------|
| 91  | Inhibition of <i>A. carbonarius</i> growth and reduction of ochratoxin A by bacteria and yeast composites of technological importance in culture media and beverages. <i>International Journal of Food Microbiology</i> , 2012, 152, 91-99.   | 4.7 | 31        |
| 92  | Development and validation of a tertiary simulation model for predicting the growth of the food microorganisms under dynamic and static temperature conditions. <i>Computers and Electronics in Agriculture</i> , 2011, 76, 119-129.  | 7.7 | 22        |
| 93  | Development of a model describing the effect of temperature, water activity and (gel) structure on growth and ochratoxin A production by <i>Aspergillus carbonarius</i> in vitro and evaluation in food matrices of different viscosity. <i>Food Microbiology</i> , 2011, 28, 727-735.                            | 4.2 | 24        |
| 94  | Growth of <i>Salmonella enteritidis</i> and <i>Salmonella typhimurium</i> in the presence of quorum sensing signalling compounds produced by spoilage and pathogenic bacteria. <i>Food Microbiology</i> , 2011, 28, 1011-1018.  | 4.2 | 32        |
| 95  | Efficiency of different sanitation methods on <i>Listeria monocytogenes</i> biofilms formed under various environmental conditions. <i>International Journal of Food Microbiology</i> , 2011, 145, S46-S52.   | 4.7 | 80        |
| 96  | Evaluation of growth/no growth interface of <i>Listeria monocytogenes</i> growing on stainless steel surfaces, detached from biofilms or in suspension, in response to pH and NaCl. <i>International Journal of Food Microbiology</i> , 2011, 145, S53-S60.   | 4.7 | 16        |
| 97  | Advancements of biotracing in the dairy chain. <i>International Journal of Food Microbiology</i> , 2011, 145, S23.  | 4.7 | 0         |
| 98  | Effect of acid tolerance response (ATR) on attachment of <i>Listeria monocytogenes</i> Scott A to stainless steel under extended exposure to acid or/and salt stress and resistance of sessile cells to subsequent strong acid challenge. <i>International Journal of Food Microbiology</i> , 2011, 145, 400-406. | 4.7 | 37        |
| 99  | 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. <i>Food Chemistry</i> , 2011, 128, 536-542.  | 8.2 | 46        |
| 100 | Ecological attributes of foodborne infections. <i>Virulence</i> , 2011, 2, 570-572.   | 4.4 | 1         |
| 101 | Prevalence and sources of cheese contamination with pathogens at farm and processing levels. <i>Food Control</i> , 2010, 21, 805-815.   | 5.5 | 205       |
| 102 | Field Validation of Predictive Models for the Growth of Lactic Acid Bacteria in Acidic Cheese-Based Greek Appetizers. <i>Journal of Food Protection</i> , 2009, 72, 101-110.  | 1.7 | 9         |
| 103 | Heat and Acid Tolerance Responses of <i>Listeria monocytogenes</i> as Affected by Sequential Exposure to Hurdles during Growth. <i>Journal of Food Protection</i> , 2009, 72, 1412-1418.  | 1.7 | 18        |
| 104 | <i>Listeria monocytogenes</i> Attachment to and Detachment from Stainless Steel Surfaces in a Simulated Dairy Processing Environment. <i>Applied and Environmental Microbiology</i> , 2009, 75, 7182-7188.  | 3.1 | 57        |
| 105 | <i>Escherichia coli</i> O157:H7 survival, biofilm formation and acid tolerance under simulated slaughter plant moist and dry conditions. <i>Food Microbiology</i> , 2009, 26, 112-119.  | 4.2 | 33        |
| 106 | Study of the effect of lethal and sublethal pH and aw stresses on the inactivation or growth of <i>Listeria monocytogenes</i> and <i>Salmonella Typhimurium</i> . <i>International Journal of Food Microbiology</i> , 2009, 134, 104-112.   | 4.7 | 82        |
| 107 | A modified Weibull model for describing the survival of <i>Campylobacter jejuni</i> in minced chicken meat. <i>International Journal of Food Microbiology</i> , 2009, 136, 52-58.   | 4.7 | 19        |
| 108 | Evaluation of cost-effective methods in the pesticide residue analysis of non-fatty baby foods. <i>Food Chemistry</i> , 2009, 115, 1164-1169.   | 8.2 | 19        |



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|-----|--|-----|-----------|
| 109 | Evaluating the combined effect of water activity, pH and temperature on ochratoxin A production by <i>Aspergillus ochraceus</i> and <i>Aspergillus carbonarius</i> in culture medium and Corinth raisins. <i>Food Control</i> , 2009, 20, 725-732.                                   | 5.5 | 49        |
| 110 | Microbial ecology of food contact surfaces and products of small-scale facilities producing traditional sausages. <i>Food Microbiology</i> , 2008, 25, 313-323.  | 4.2 | 89        |
| 111 | Heat and acid tolerance of <i>Listeria monocytogenes</i> after exposure to single and multiple sublethal stresses. <i>Food Microbiology</i> , 2008, 25, 294-303.   | 4.2 | 129       |
| 112 | Modeling and predicting spoilage of cooked, cured meat products by multivariate analysis. <i>Meat Science</i> , 2007, 77, 348-356.   | 5.5 | 40        |
| 113 | Effect of Packaging and Storage Temperature on the Survival of <i>Listeria monocytogenes</i> Inoculated Postprocessing on Sliced Salami. <i>Journal of Food Protection</i> , 2007, 70, 2313-2320.  | 1.7 | 33        |
| 114 | Effect of Acid Adaptation on Growth during Storage at 10°C and Resistance to Simulated Gastric Fluid of <i>Listeria monocytogenes</i> Inoculated onto Bologna Formulated with or without Antimicrobials. <i>Journal of Food Protection</i> , 2007, 70, 65-69.                        | 1.7 | 18        |
| 115 | Acid tolerance of acid-adapted and nonacid-adapted <i>Escherichia coli</i> O157:H7 strains in beef decontamination runoff fluids or on beef tissue. <i>Food Microbiology</i> , 2007, 24, 530-538.  | 4.2 | 27        |
| 116 | A Predictive Model for the Effect of Temperature and Predrying Treatments in Reducing <i>Listeria monocytogenes</i> Populations during Drying of Beef Jerky. <i>Journal of Food Protection</i> , 2006, 69, 62-70.  | 1.7 | 19        |
| 117 | Postprocess Control of <i>Listeria monocytogenes</i> on Commercial Frankfurters Formulated with and without Antimicrobials and Stored at 10°C. <i>Journal of Food Protection</i> , 2006, 69, 53-61.  | 1.7 | 44        |
| 118 | Post-processing application of chemical solutions for control of <i>Listeria monocytogenes</i> , cultured under different conditions, on commercial smoked sausage formulated with and without potassium lactate and sodium diacetate. <i>Food Microbiology</i> , 2006, 23, 762-771. | 4.2 | 32        |
| 119 | Volatile Compounds of Wines Produced by Cells Immobilized on Grape Skins. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3060-3066.   | 5.2 | 28        |
| 120 | Control of Natural Microbial Flora and <i>Listeria monocytogenes</i> in Vacuum-Packaged Trout at 4 and 10°C Using Irradiation. <i>Journal of Food Protection</i> , 2002, 65, 515-522.  | 1.7 | 51        |
| 121 | Preservation of fresh meat with active and modified atmosphere packaging conditions. <i>International Journal of Food Microbiology</i> , 2002, 79, 35-45.  | 4.7 | 202       |
| 122 | A vitalistic approach for non-thermal inactivation of pathogens in traditional Greek salads. <i>Food Microbiology</i> , 2002, 19, 405-421.   | 4.2 | 29        |
| 123 | Development and Evaluation of a Model Predicting the Survival of <i>Escherichia coli</i> O157:H7 NCTC 12900 in Homemade Eggplant Salad at Various Temperatures, pHs, and Oregano Essential Oil Concentrations. <i>Applied and Environmental Microbiology</i> , 2000, 66, 1646-1653.  | 3.1 | 194       |
| 124 | Factors Affecting the Accurate Quantification of Pesticide Residues in Non-Fatty Matrices. , 0, , .  |     | 0         |
| 125 | Attachment and Biofilm Formation by <i>Salmonella</i> in Food Processing Environments. , 0, , .  |     | 19        |