

Evanthia Litopoulou-Tzanetaki

List of Publications by Year in descending order

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25
papers

1,237
citations

566801

15
h-index

676716

22
g-index

25
all docs

25
docs citations

25
times ranked

1432
citing authors

#	ARTICLE	IF	CITATIONS
1	Existing and potential applications of ultraviolet light in the food industry - a critical review. , 2000, 80, 637-645.		625
2	Changes in Numbers and Kinds of Lactic Acid Bacteria in Feta and Teleme, Two Greek Cheeses from Ewesâ€™ Milk. Journal of Dairy Science, 1992, 75, 1389-1393.	1.4	106
3	Microbiological characteristics of Greek traditional cheeses. Small Ruminant Research, 2011, 101, 17-32.	0.6	75
4	Biochemical Activities of <i>Pediococcus pentosaceus</i> isolates of Dairy Origin. Journal of Dairy Science, 1989, 72, 859-863.	1.4	44
5	Changes During Ripening of Commercial Gruyère Cheese. Journal of Dairy Science, 1984, 67, 1397-1405.	1.4	38
6	Microbiology of brines used to mature feta cheese. International Journal of Dairy Technology, 2000, 53, 106-112.	1.3	38
7	Characteristics of Anevato Cheese made from Raw or Heat-treated Goat Milk Inoculated with a Lactic Starter. LWT - Food Science and Technology, 2000, 33, 483-488.	2.5	32
8	Production of hard cheese from caprine milk by the use of two types of probiotic cultures as adjuncts. International Journal of Dairy Technology, 2005, 58, 30-38.	1.3	31
9	A comparison for acid production, proteolysis, autolysis and inhibitory properties of lactic acid bacteria from fresh and mature Feta PDO Greek cheese, made at three different mountainous areas. International Journal of Food Microbiology, 2015, 200, 87-96.	2.1	30
10	Assessment of microbial diversity of the dominant microbiota in fresh and mature PDO Feta cheese made at three mountainous areas of Greece. LWT - Food Science and Technology, 2016, 72, 525-533.	2.5	28
11	Compositional characteristics and volatile organic compounds of traditional <scp>PDO</scp> Feta cheese made in two different mountainous areas of Greece. International Journal of Dairy Technology, 2018, 71, 673-682.	1.3	26
12	Probiotic and Technological Properties of Enterococci Isolates from Infants and Cheese. Food Biotechnology, 2004, 18, 307-325.	0.6	25
13	Probiotic and Technological Properties of Facultatively Heterofermentative Lactobacilli from Greek Traditional Cheeses. Food Biotechnology, 2012, 26, 85-105.	0.6	22
14	Changes in numbers and kinds of bacteria during a chickpea submerged fermentation used as a leavening agent for bread production. International Journal of Food Microbiology, 2007, 116, 37-43.	2.1	21
15	The Microfloras of Traditional Greek Cheeses. Microbiology Spectrum, 2014, 2, CM-0009-2012.	1.2	19
16	Technological, phenotypic and genotypic characterization of lactobacilli from Graviera Kritis PDO Greek cheese, manufactured at two traditional dairies. LWT - Food Science and Technology, 2016, 68, 681-689.	2.5	15
17	Selection of Dominant NSLAB from a Mature Traditional Cheese According to their Technological Properties and <i>in vitro</i> Intestinal Challenges. Journal of Food Science, 2012, 77, M298-306.	1.5	14
18	Graviera Naxou and Graviera Kritis Greek PDO cheeses: Discrimination based on microbiological and physicochemical criteria and volatile organic compounds profile. Small Ruminant Research, 2016, 136, 161-172.	0.6	11

#	ARTICLE	IF	CITATIONS
19	Differentiation of Lactococci from 2 Greek Cheeses with Protected Designation of Origin by Phenotypic Criteria and RAPD-PCR. Journal of Food Science, 2011, 76, M175-83.	1.5	10
20	Populations, types and biochemical activities of aerobic bacteria and lactic acid bacteria from the air of cheese factories. International Journal of Dairy Technology, 2006, 59, 200-208.	1.3	7
21	Preservation of pears in water in the presence of Sinapis arvensis seeds: A Greek tradition. International Journal of Food Microbiology, 2012, 159, 254-262.	2.1	7
22	Antibacterial activities of the surface microflora of Kefalograviera cheese. Food Control, 2008, 19, 898-905.	2.8	6
23	Volatile organic compounds of mountainous plant species and the produced milk as affected by altitude in Greece: A preliminary study. International Journal of Dairy Technology, 2019, 72, 159-164.	1.3	6
24	Existing and potential applications of ultraviolet light in the food industry – a critical review. , 0, .		1
25	The Microfloras of Traditional Greek Cheeses. , 0, , 177-218.		0