

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	Volatile organic compounds of mountainous plant species and the produced milk as affected by altitude in Greece: A preliminary study. <i>International Journal of Dairy Technology</i> , 2019, 72, 159-164.	1.3	6
2	Compositional characteristics and volatile organic compounds of traditional <sc>PDO</sc> Feta cheese made in two different mountainous areas of Greece. <i>International Journal of Dairy Technology</i> , 2018, 71, 673-682.	1.3	26
3	Assessment of microbial diversity of the dominant microbiota in fresh and mature PDO Feta cheese made at three mountainous areas of Greece. <i>LWT - Food Science and Technology</i> , 2016, 72, 525-533.	2.5	28
4	Technological, phenotypic and genotypic characterization of lactobacilli from Graviera Kritis PDO Greek cheese, manufactured at two traditional dairies. <i>LWT - Food Science and Technology</i> , 2016, 68, 681-689.	2.5	15
5	âœGraviera Naxou and Graviera Kritis Greek PDO cheeses: Discrimination based on microbiological and physicochemical criteria and volatile organic compounds profileâœ. <i>Small Ruminant Research</i> , 2016, 136, 161-172.	0.6	11
6	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. <i>International Journal of Food Microbiology</i> , 2015, 200, 87-96.	2.1	30
7	The Microfloras of Traditional Greek Cheeses. <i>Microbiology Spectrum</i> , 2014, 2, CM-0009-2012.	1.2	19
8	Preservation of pears in water in the presence of <i>Sinapis arvensis</i> seeds: A Greek tradition. <i>International Journal of Food Microbiology</i> , 2012, 159, 254-262.	2.1	7
9	Probiotic and Technological Properties of Facultatively Heterofermentative Lactobacilli from Greek Traditional Cheeses. <i>Food Biotechnology</i> , 2012, 26, 85-105.	0.6	22
10	Selection of Dominant NSLAB from a Mature Traditional Cheese According to their Technological Properties and <i>in vitro</i> Intestinal Challenges. <i>Journal of Food Science</i> , 2012, 77, M298-306.	1.5	14
11	Differentiation of Lactococci from 2 Greek Cheeses with Protected Designation of Origin by Phenotypic Criteria and RAPDâœPCR. <i>Journal of Food Science</i> , 2011, 76, M175-83.	1.5	10
12	Microbiological characteristics of Greek traditional cheeses. <i>Small Ruminant Research</i> , 2011, 101, 17-32.	0.6	75
13	Antibacterial activities of the surface microflora of Kefalograviera cheese. <i>Food Control</i> , 2008, 19, 898-905.	2.8	6
14	Changes in numbers and kinds of bacteria during a chickpea submerged fermentation used as a leavening agent for bread production. <i>International Journal of Food Microbiology</i> , 2007, 116, 37-43.	2.1	21
15	Populations, types and biochemical activities of aerobic bacteria and lactic acid bacteria from the air of cheese factories. <i>International Journal of Dairy Technology</i> , 2006, 59, 200-208.	1.3	7
16	Production of hard cheese from caprine milk by the use of two types of probiotic cultures as adjuncts. <i>International Journal of Dairy Technology</i> , 2005, 58, 30-38.	1.3	31
17	Probiotic and Technological Properties of Enterococci Isolates from Infants and Cheese. <i>Food Biotechnology</i> , 2004, 18, 307-325.	0.6	25
18	Existing and potential applications of ultraviolet light in the food industry - a critical review. , 2000, 80, 637-645.		625

#	ARTICLE	IF	CITATIONS
19	Microbiology of brines used to mature feta cheese. International Journal of Dairy Technology, 2000, 53, 106-112.	1.3	38
20	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
21	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
22	Biochemical Activities of Pediococcus pentosaceus isolates of Dairy Origin. Journal of Dairy Science, 1989, 72, 859-863.	1.4	44
23	Changes During Ripening of Commercial GruyÃˆre Cheese. Journal of Dairy Science, 1984, 67, 1397-1405.	1.4	38
24	Existing and potential applications of ultraviolet light in the food industry â€” a critical review. , 0, .		1
25	The Microfloras of Traditional Greek Cheeses. , 0, , 177-218.		0