

Agapi I Doulgeraki

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

1,657
citations

471509

17
h-index

395702

33
g-index

36
all docs

36
docs citations

36
times ranked

2052
citing authors

#	ARTICLE	IF	CITATIONS
1	Spoilage microbiota associated to the storage of raw meat in different conditions. <i>International Journal of Food Microbiology</i> , 2012, 157, 130-141.	4.7	454
2	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. <i>Frontiers in Microbiology</i> , 2015, 6, 841.	3.5	232
3	Lactic acid bacteria population dynamics during minced beef storage under aerobic or modified atmosphere packaging conditions. <i>Food Microbiology</i> , 2010, 27, 1028-1034.	4.2	104
4	Co-Culture with <i>Listeria monocytogenes</i> within a Dual-Species Biofilm Community Strongly Increases Resistance of <i>Pseudomonas putida</i> to Benzalkonium Chloride. <i>PLoS ONE</i> , 2013, 8, e77276.	2.5	104
5	Characterization of the Enterobacteriaceae community that developed during storage of minced beef under aerobic or modified atmosphere packaging conditions. <i>International Journal of Food Microbiology</i> , 2011, 145, 77-83.	4.7	91
6	Methicillin-resistant food-related <i>Staphylococcus aureus</i> : a review of current knowledge and biofilm formation for future studies and applications. <i>Research in Microbiology</i> , 2017, 168, 1-15.	2.1	87
7	Next generation microbiological risk assessment meta-omics: The next need for integration. <i>International Journal of Food Microbiology</i> , 2018, 287, 10-17.	4.7	80
8	Potential of a simple HPLC-based approach for the identification of the spoilage status of minced beef stored at various temperatures and packaging systems. <i>International Journal of Food Microbiology</i> , 2011, 150, 25-33.	4.7	55
9	Lactic acid bacteria and yeast heterogeneity during aerobic and modified atmosphere packaging storage of natural black <i>Conservolea</i> olives in polyethylene pouches. <i>Food Control</i> , 2012, 26, 49-57.	5.5	46
10	Molecular characterization of lactic acid bacteria isolated from industrially fermented Greek table olives. <i>LWT - Food Science and Technology</i> , 2013, 50, 353-356.	5.2	46
11	Monitoring the succession of the biota grown on a selective medium for pseudomonads during storage of minced beef with molecular-based methods. <i>Food Microbiology</i> , 2013, 34, 62-69.	4.2	45
12	Hydrosol of <i>Thymra capitata</i> Is a Highly Efficient Biocide against <i>Salmonella enterica</i> Serovar Typhimurium Biofilms. <i>Applied and Environmental Microbiology</i> , 2016, 82, 5309-5319.	3.1	33
13	Biofilm formation on <i>Conservolea</i> natural black olives during single and combined inoculation with a functional <i>Lactobacillus pentosus</i> starter culture. <i>Food Microbiology</i> , 2016, 56, 35-44.	4.2	30
14	Genotypic characterization of <i>Brochothrix thermosphacta</i> isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. <i>Meat Science</i> , 2012, 92, 735-738.	5.5	28
15	Microbial Diversity of Fermented Greek Table Olives of Halkidiki and Konservolia Varieties from Different Regions as Revealed by Metagenomic Analysis. <i>Microorganisms</i> , 2020, 8, 1241.	3.6	25
16	Quantification and characterization of microbial biofilm community attached on the surface of fermentation vessels used in green table olive processing. <i>International Journal of Food Microbiology</i> , 2015, 203, 41-48.	4.7	22
17	Microbiological and Metagenomic Analysis to Assess the Effect of Container Material on the Microbiota of Feta Cheese during Ripening. <i>Fermentation</i> , 2020, 6, 12.	3.0	19
18	Microbiota of Chicken Breast and Thigh Fillets Stored under Different Refrigeration Temperatures Assessed by Next-Generation Sequencing. <i>Foods</i> , 2021, 10, 765.	4.3	17

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19	Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from <i>Vitis vinifera</i> cultivar Agiorgitiko. <i>European Food Research and Technology</i> , 2014, 239, 1067-1075.	3.3	15
20	Targeted gene expression study of <i>Salmonella enterica</i> during biofilm formation on rocket leaves. <i>LWT - Food Science and Technology</i> , 2016, 65, 254-260.	5.2	14
21	An in vitro study of <i>Lactobacillus plantarum</i> strains for the presence of plantaricin genes and their potential control of the table olive microbiota. <i>Antonie Van Leeuwenhoek</i> , 2013, 103, 821-832.	1.7	13
22	Evaluation of Plant Origin Essential Oils as Herbal Biocides for the Protection of Caves Belonging to Natural and Cultural Heritage Sites. <i>Microorganisms</i> , 2021, 9, 1836.	3.6	12
23	Mapping the Key Technological and Functional Characteristics of Indigenous Lactic Acid Bacteria Isolated from Greek Traditional Dairy Products. <i>Microorganisms</i> , 2022, 10, 246.	3.6	12
24	Implementation of Multispectral Imaging (MSI) for Microbiological Quality Assessment of Poultry Products. <i>Microorganisms</i> , 2020, 8, 552.	3.6	11
25	Effect of Rocket (<i>Eruca sativa</i>) Extract on MRSA Growth and Proteome: Metabolic Adjustments in Plant-Based Media. <i>Frontiers in Microbiology</i> , 2017, 8, 782.	3.5	10
26	Characterization of Indigenous Lactic Acid Bacteria in Cow Milk of the Maltese Islands: A Geographical and Seasonal Assessment. <i>Microorganisms</i> , 2020, 8, 812.	3.6	10
27	Rapid Microbial Quality Assessment of Chicken Liver Inoculated or Not With <i>Salmonella</i> Using FTIR Spectroscopy and Machine Learning. <i>Frontiers in Microbiology</i> , 2020, 11, 623788.	3.5	10
28	Microbiological and Metagenomic Characterization of a Retail Delicatessen Galotyri-Like Fresh Acid-Curd Cheese Product. <i>Fermentation</i> , 2021, 7, 67.	3.0	10
29	Microbial population dynamics during spontaneous fermentation of <i>Asparagus officinalis</i> L. young sprouts. <i>European Food Research and Technology</i> , 2014, 239, 297-304.	3.3	7
30	Dynamics of Water and Biofilm Bacterial Community Composition in a Mediterranean Recirculation Aquaculture System. <i>Aquaculture Journal</i> , 2022, 2, 164-179.	1.8	7
31	Monitoring Biofilm Formation and Microbial Interactions that May Occur During a <i>Salmonella</i> Contamination Incident across the Network of a Water Bottling Plant. <i>Microorganisms</i> , 2019, 7, 236.	3.6	3
32	A single enzyme PCR-RFLP assay targeting V1-V3 region of 16S rRNA gene for direct identification of <i>Alicyclobacillus acidoterrestris</i> from other <i>Alicyclobacillus</i> species. <i>Journal of Applied Genetics</i> , 2019, 60, 225-229.	1.9	3
33	Exploring the Bacterial Communities of the Kaiafas Thermal Spring Anigrades Nymphes in Greece Prior to Rehabilitation Actions. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 9133.	2.6	2
34	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
35	Food Microbial Diversity. <i>Microorganisms</i> , 2021, 9, 2556.	3.6	0