Agapi I Doulgeraki

List of Publications by Year
in descending order

35	1,657	471509 17	395702 33
papers	citations	h-index	g-index

36	36	36	2052
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Mapping the Key Technological and Functional Characteristics of Indigenous Lactic Acid Bacteria Isolated from Greek Traditional Dairy Products. Microorganisms, 2022, 10, 246.	3.6	12
2	Dynamics of Water and Biofilm Bacterial Community Composition in a Mediterranean Recirculation Aquaculture System. Aquaculture Journal, 2022, 2, 164-179.	1.8	7
3	Microbiological and Metagenomic Characterization of a Retail Delicatessen Galotyri-Like Fresh Acid-Curd Cheese Product. Fermentation, 2021, 7, 67.	3.0	10
4	Microbiota of Chicken Breast and Thigh Fillets Stored under Different Refrigeration Temperatures Assessed by Next-Generation Sequencing. Foods, 2021, 10, 765.	4.3	17
5	Evaluation of Plant Origin Essential Oils as Herbal Biocides for the Protection of Caves Belonging to Natural and Cultural Heritage Sites. Microorganisms, 2021, 9, 1836.	3.6	12
6	Culture-dependent PCR-DGGE-based fingerprinting to trace fishing origin or storage history of gilthead seabream. Food Control, 2021, 130, 108398.	5.5	0
7	Food Microbial Diversity. Microorganisms, 2021, 9, 2556.	3.6	0
8	Microbial Diversity of Fermented Greek Table Olives of Halkidiki and Konservolia Varieties from Different Regions as Revealed by Metagenomic Analysis. Microorganisms, 2020, 8, 1241.	3.6	25
9	Exploring the Bacterial Communities of the Kaiafas Thermal Spring Anigrides Nymphes in Greece Prior to Rehabilitation Actions. International Journal of Environmental Research and Public Health, 2020, 17, 9133.	2.6	2
10	Characterization of Indigenous Lactic Acid Bacteria in Cow Milk of the Maltese Islands: A Geographical and Seasonal Assessment. Microorganisms, 2020, 8, 812.	3.6	10
11	Microbiological and Metagenomic Analysis to Assess the Effect of Container Material on the Microbiota of Feta Cheese during Ripening. Fermentation, 2020, 6, 12.	3.0	19
12	Implementation of Multispectral Imaging (MSI) for Microbiological Quality Assessment of Poultry Products. Microorganisms, 2020, 8, 552.	3.6	11
13	Rapid Microbial Quality Assessment of Chicken Liver Inoculated or Not With Salmonella Using FTIR Spectroscopy and Machine Learning. Frontiers in Microbiology, 2020, 11, 623788.	3.5	10
14	Monitoring Biofilm Formation and Microbial Interactions that May Occur During a Salmonella Contamination Incident across the Network of a Water Bottling Plant. Microorganisms, 2019, 7, 236.	3.6	3
15	A single enzyme PCR-RFLP assay targeting V1-V3 region of 16S rRNA gene for direct identification of Alicyclobacillus acidoterrestris from other Alicyclobacillus species. Journal of Applied Genetics, 2019, 60, 225-229.	1.9	3
16	Next generation microbiological risk assessment meta-omics: The next need for integration. International Journal of Food Microbiology, 2018, 287, 10-17.	4.7	80
17	Methicillin-resistant food-related Staphylococcus aureus: a review of current knowledge and biofilm formation for future studies and applications. Research in Microbiology, 2017, 168, 1-15.	2.1	87
18	Effect of Rocket (Eruca sativa) Extract on MRSA Growth and Proteome: Metabolic Adjustments in Plant-Based Media. Frontiers in Microbiology, 2017, 8, 782.	3.5	10

#	Article	IF	Citations
19	Hydrosol of Thymbra capitata Is a Highly Efficient Biocide against Salmonella enterica Serovar Typhimurium Biofilms. Applied and Environmental Microbiology, 2016, 82, 5309-5319.	3.1	33
20	Biofilm formation on Conservolea natural black olives during single and combined inoculation with a functional Lactobacillus pentosus starter culture. Food Microbiology, 2016, 56, 35-44.	4.2	30
21	Targeted gene expression study of Salmonella enterica during biofilm formation on rocket leaves. LWT - Food Science and Technology, 2016, 65, 254-260.	5.2	14
22	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. Frontiers in Microbiology, 2015, 6, 841.	3.5	232
23	Quantification and characterization of microbial biofilm community attached on the surface of fermentation vessels used in green table olive processing. International Journal of Food Microbiology, 2015, 203, 41-48.	4.7	22
24	Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from Vitis vinifera cultivar Agiorgitiko. European Food Research and Technology, 2014, 239, 1067-1075.	3.3	15
25	Microbial population dynamics during spontaneous fermentation of Asparagus officinalis L. young sprouts. European Food Research and Technology, 2014, 239, 297-304.	3.3	7
26	Monitoring the succession of the biota grown on a selective medium for pseudomonads during storage of minced beef with molecular-based methods. Food Microbiology, 2013, 34, 62-69.	4.2	45
27	An in vitro study of Lactobacillus plantarum strains for the presence of plantaricin genes and their potential control of the table olive microbiota. Antonie Van Leeuwenhoek, 2013, 103, 821-832.	1.7	13
28	Molecular characterization of lactic acid bacteria isolated from industrially fermented Greek table olives. LWT - Food Science and Technology, 2013, 50, 353-356.	5.2	46
29	Co-Culture with Listeria monocytogenes within a Dual-Species Biofilm Community Strongly Increases Resistance of Pseudomonas putida to Benzalkonium Chloride. PLoS ONE, 2013, 8, e77276.	2.5	104
30	Lactic acid bacteria and yeast heterogeneity during aerobic and modified atmosphere packaging storage of natural black Conservolea olives in polyethylene pouches. Food Control, 2012, 26, 49-57.	5.5	46
31	Genotypic characterization of Brochothrix thermosphacta isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. Meat Science, 2012, 92, 735-738.	5.5	28
32	Spoilage microbiota associated to the storage of raw meat in different conditions. International Journal of Food Microbiology, 2012, 157, 130-141.	4.7	454
33	Characterization of the Enterobacteriaceae community that developed during storage of minced beef under aerobic or modified atmosphere packaging conditions. International Journal of Food Microbiology, 2011, 145, 77-83.	4.7	91
34	Potential of a simple HPLC-based approach for the identification of the spoilage status of minced beef stored at various temperatures and packaging systems. International Journal of Food Microbiology, 2011, 150, 25-33.	4.7	55
35	Lactic acid bacteria population dynamics during minced beef storage under aerobic or modified atmosphere packaging conditions. Food Microbiology, 2010, 27, 1028-1034.	4.2	104