

Alexandra Lianou

List of Publications by Year in descending order

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44
papers

1,555
citations

361413

20
h-index

302126

39
g-index

45
all docs

45
docs citations

45
times ranked

1503
citing authors

#	ARTICLE	IF	CITATIONS
1	A Review of the Incidence and Transmission of <i>Listeria monocytogenes</i> in Ready-to-Eat Products in Retail and Food Service Environments. <i>Journal of Food Protection</i> , 2007, 70, 2172-2198.	1.7	294
2	Growth and Stress Resistance Variation in Culture Broth among <i>Listeria monocytogenes</i> Strains of Various Serotypes and Origins. <i>Journal of Food Protection</i> , 2006, 69, 2640-2647.	1.7	137
3	Strain variability of the behavior of foodborne bacterial pathogens: A review. <i>International Journal of Food Microbiology</i> , 2013, 167, 310-321.	4.7	108
4	Strain variability of the biofilm-forming ability of <i>Salmonella enterica</i> under various environmental conditions. <i>International Journal of Food Microbiology</i> , 2012, 160, 171-178.	4.7	99
5	Stochasticity in Colonial Growth Dynamics of Individual Bacterial Cells. <i>Applied and Environmental Microbiology</i> , 2013, 79, 2294-2301.	3.1	93
6	Effect of the growth environment on the strain variability of <i>Salmonella enterica</i> kinetic behavior. <i>Food Microbiology</i> , 2011, 28, 828-837.	4.2	69
7	Changes in the Microbial Composition of Raw Milk Induced by Thermization Treatments Applied Prior to Traditional Greek Hard Cheese Processing. <i>Journal of Food Protection</i> , 2009, 72, 783-790.	1.7	65
8	Evaluation of the strain variability of <i>Salmonella enterica</i> acid and heat resistance. <i>Food Microbiology</i> , 2013, 34, 259-267.	4.2	53
9	Fate of <i>Listeria monocytogenes</i> in Commercial Ham, Formulated with or without Antimicrobials, under Conditions Simulating Contamination in the Processing or Retail Environment and during Home Storage. <i>Journal of Food Protection</i> , 2007, 70, 378-385.	1.7	44
10	Strain variability in biofilm formation: A food safety and quality perspective. <i>Food Research International</i> , 2020, 137, 109424.	6.2	40
11	Latest developments in foodborne pathogens modeling. <i>Current Opinion in Food Science</i> , 2016, 8, 89-98.	8.0	38
12	Variability in the adaptive acid tolerance response phenotype of <i>Salmonella enterica</i> strains. <i>Food Microbiology</i> , 2017, 62, 99-105.	4.2	35
13	Behavior of <i>Listeria monocytogenes</i> at 7°C in commercial turkey breast, with or without antimicrobials, after simulated contamination for manufacturing, retail and consumer settings. <i>Food Microbiology</i> , 2007, 24, 433-443.	4.2	32
14	Evaluation of Fourier transform infrared spectroscopy and multispectral imaging as means of estimating the microbiological spoilage of farmed sea bream. <i>Food Microbiology</i> , 2019, 79, 27-34.	4.2	30
15	Enhanced Control of <i>Listeria monocytogenes</i> by <i>Enterococcus faecium</i> KE82, a Multiple Enterocin-Producing Strain, in Different Milk Environments. <i>Journal of Food Protection</i> , 2017, 80, 74-85.	1.7	28
16	Modelling biofilm formation of <i>Salmonella enterica</i> ser. Newport as a function of pH and water activity. <i>Food Microbiology</i> , 2016, 53, 76-81.	4.2	26
17	Growth of <i>Listeria monocytogenes</i> in pasteurized vanilla cream pudding as affected by storage temperature and the presence of cinnamon extract. <i>Food Research International</i> , 2018, 106, 1114-1122.	6.2	26
18	Application of spectroscopic and multispectral imaging technologies on the assessment of ready-to-eat pineapple quality: A performance evaluation study of machine learning models generated from two commercial data analytics tools. <i>Computers and Electronics in Agriculture</i> , 2020, 175, 105529.	7.7	24

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19	Detection of Meat Adulteration Using Spectroscopy-Based Sensors. <i>Foods</i> , 2021, 10, 861.	4.3	23
20	A stochastic approach for integrating strain variability in modeling <i>Salmonella enterica</i> growth as a function of pH and water activity. <i>International Journal of Food Microbiology</i> , 2011, 149, 254-261.	4.7	22
21	Newly isolated bacterial strains belonging to Bacillaceae (<i>Bacillus</i> sp.) and Micrococcaceae accelerate death of the honey bee mite, <i>Varroa destructor</i> (<i>V. jacobsoni</i>), in laboratory assays. <i>Biotechnology Letters</i> , 2004, 26, 529-532.	2.2	19
22	Growth interactions and antilisterial effects of the bacteriocinogenic <i>Lactococcus lactis</i> subsp. <i>cremoris</i> M104 and <i>Enterococcus faecium</i> KE82 strains in thermized milk in the presence or absence of a commercial starter culture. <i>Food Microbiology</i> , 2017, 64, 145-154.	4.2	19
23	Development and validation of predictive models for the effect of storage temperature and pH on the growth boundaries and kinetics of <i>Alicyclobacillus acidoterrestris</i> ATCC 49025 in fruit drinks. <i>Food Microbiology</i> , 2018, 74, 40-49.	4.2	19
24	A unified spectra analysis workflow for the assessment of microbial contamination of ready-to-eat green salads: Comparative study and application of non-invasive sensors. <i>Computers and Electronics in Agriculture</i> , 2018, 155, 212-219.	7.7	19
25	Assuring Growth Inhibition of Listerial Contamination during Processing and Storage of Traditional Greek Graviera Cheese: Compliance with the New European Union Regulatory Criteria for <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2009, 72, 2264-2271.	1.7	17
26	Evaluation of the effect of defrosting practices of ground beef on the heat tolerance of <i>Listeria monocytogenes</i> and <i>Salmonella Enteritidis</i> . <i>Meat Science</i> , 2009, 82, 461-468.	5.5	16
27	Estimation of Minced Pork Microbiological Spoilage through Fourier Transform Infrared and Visible Spectroscopy and Multispectral Vision Technology. <i>Foods</i> , 2019, 8, 238.	4.3	16
28	Addition to Thermized Milk of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> M104, a Wild, Novel Nisin Aâ€‘Producing Strain, Replaces the Natural Antilisterial Activity of the Autochthonous Raw Milk Microbiota Reduced by Thermization. <i>Journal of Food Protection</i> , 2014, 77, 1289-1297.	1.7	15
29	Meat Safetyâ€‘I Foodborne Pathogens and Other Biological Issues. , 2017, , 521-552.		15
30	Behavior of <i>Staphylococcus aureus</i> in Culture Broth, in Raw and Thermized Milk, and during Processing and Storage of Traditional Greek Graviera Cheese in the Presence or Absence of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> M104, a Wild, Novel Nisin Aâ€‘Producing Raw Milk Isolate. <i>Journal of Food Protection</i> , 2014, 77, 1703-1714.	1.7	14
31	Prediction of indigenous <i>Pseudomonas</i> spp. growth on oyster mushrooms (<i>Pleurotus ostreatus</i>) as a function of storage temperature. <i>LWT - Food Science and Technology</i> , 2019, 111, 506-512.	5.2	13
32	Bioconversion of pomegranate residues into biofuels and bioactive lipids. <i>Journal of Cleaner Production</i> , 2021, 323, 129193.	9.3	11
33	Assessment of the effect of a <i>Salmonella enterica</i> ser. Typhimurium culture supernatant on the single-cell lag time of foodborne pathogens. <i>International Journal of Food Microbiology</i> , 2015, 215, 143-148.	4.7	10
34	Effect of storage temperature on the lag time of <i>Geobacillus stearothermophilus</i> individual spores. <i>Food Microbiology</i> , 2017, 67, 76-84.	4.2	10
35	Spoilage potential of <i>Bacillus subtilis</i> in a neutral-pH dairy dessert. <i>Food Microbiology</i> , 2021, 95, 103715.	4.2	10
36	Behavior of artificial listerial contamination in model Greek Graviera cheeses manufactured with the indigenous nisin Aâ€‘producing strain <i>Lactococcus lactis</i> subsp. <i>cremoris</i> M104 as costarter culture. <i>Journal of Food Safety</i> , 2017, 37, e12326.	2.3	9

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37	Online Feature Selection for Robust Classification of the Microbiological Quality of Traditional Vanilla Cream by Means of Multispectral Imaging. <i>Sensors</i> , 2019, 19, 4071.	3.8	8
38	Estimation of the Microbiological Quality of Meat Using Rapid and Non-Invasive Spectroscopic Sensors. <i>IEEE Access</i> , 2020, 8, 106614-106628.	4.2	8
39	Rapid Assessment of the Microbiological Quality of Pasteurized Vanilla Cream by Means of Fourier Transform Infrared Spectroscopy in Tandem with Support Vector Machine Analysis. <i>Food Analytical Methods</i> , 2018, 11, 840-847.	2.6	7
40	Analysis of the variability in microbial inactivation by acid treatments. <i>LWT - Food Science and Technology</i> , 2016, 66, 369-377.	5.2	4
41	Spectroscopy and imaging technologies coupled with machine learning for the assessment of the microbiological spoilage associated to ready-to-eat leafy vegetables. <i>International Journal of Food Microbiology</i> , 2022, 361, 109458.	4.7	4
42	Fraud in meat and poultry products. , 2021, , 85-108.		3
43	Growth of <i>Listeria monocytogenes</i> in Partially Cooked Battered Chicken Nuggets as a Function of Storage Temperature. <i>Foods</i> , 2021, 10, 533.	4.3	3
44	Interventions for Hazard Control in Retail-Handled Ready-To-Eat Foods. , 0, , 411-435.		0