Alexandra Lianou

List of Publications by Year
in descending order

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	Spectroscopy and imaging technologies coupled with machine learning for the assessment of the microbiological spoilage associated to ready-to-eat leafy vegetables. International Journal of Food Microbiology, 2022, 361, 109458.	4.7	4
2	Spoilage potential of Bacillus subtilis in a neutral-pH dairy dessert. Food Microbiology, 2021, 95, 103715.	4.2	10
3	Fraud in meat and poultry products. , 2021, , 85-108.		3
4	Growth of Listeria monocytogenes in Partially Cooked Battered Chicken Nuggets as a Function of Storage Temperature. Foods, 2021, 10, 533.	4.3	3
5	Detection of Meat Adulteration Using Spectroscopy-Based Sensors. Foods, 2021, 10, 861.	4.3	23
6	Bioconversion of pomegranate residues into biofuels and bioactive lipids. Journal of Cleaner Production, 2021, 323, 129193.	9.3	11
7	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. Computers and Electronics in Agriculture, 2020, 175, 105529.	7.7	24
8	Estimation of the Microbiological Quality of Meat Using Rapid and Non-Invasive Spectroscopic Sensors. IEEE Access, 2020, 8, 106614-106628.	4.2	8
9	Strain variability in biofilm formation: A food safety and quality perspective. Food Research International, 2020, 137, 109424.	6.2	40
10	Estimation of Minced Pork Microbiological Spoilage through Fourier Transform Infrared and Visible Spectroscopy and Multispectral Vision Technology. Foods, 2019, 8, 238.	4.3	16
11	Online Feature Selection for Robust Classification of the Microbiological Quality of Traditional Vanilla Cream by Means of Multispectral Imaging. Sensors, 2019, 19, 4071.	3.8	8
12	Prediction of indigenous Pseudomonas spp. growth on oyster mushrooms (Pleurotus ostreatus) as a function of storage temperature. LWT - Food Science and Technology, 2019, 111, 506-512.	5.2	13
13	Evaluation of Fourier transform infrared spectroscopy and multispectral imaging as means of estimating the microbiological spoilage of farmed sea bream. Food Microbiology, 2019, 79, 27-34.	4.2	30
14	Development and validation of predictive models for the effect of storage temperature and pH on the growth boundaries and kinetics of Alicyclobacillus acidoterrestris ATCC 49025 in fruit drinks. Food Microbiology, 2018, 74, 40-49.	4.2	19
15	Rapid Assessment of the Microbiological Quality of Pasteurized Vanilla Cream by Means of Fourier Transform Infrared Spectroscopy in Tandem with Support Vector Machine Analysis. Food Analytical Methods, 2018, 11, 840-847.	2.6	7
16	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. Computers and Electronics in Agriculture, 2018, 155, 212-219.	7.7	19
17	Growth of Listeria monocytogenes in pasteurized vanilla cream pudding as affected by storage temperature and the presence of cinnamon extract. Food Research International, 2018, 106, 1114-1122.	6.2	26
18	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. Journal of Food Safety, 2017, 37, e12326.	2.3	9

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19	Effect of storage temperature on the lag time of Geobacillus stearothermophilus individual spores. Food Microbiology, 2017, 67, 76-84.	4.2	10
20	Meat Safetyâ€"I Foodborne Pathogens and Other Biological Issues. , 2017, , 521-552.		15
21	Growth interactions and antilisterial effects of the bacteriocinogenic Lactococcus lactis subsp. cremoris M104 and Enterococcus faecium KE82 strains in thermized milk in the presence or absence of a commercial starter culture. Food Microbiology, 2017, 64, 145-154.	4.2	19
22	Variability in the adaptive acid tolerance response phenotype of Salmonella enterica strains. Food Microbiology, 2017, 62, 99-105.	4.2	35
23	Enhanced Control of Listeria monocytogenes by Enterococcus faecium KE82, a Multiple Enterocinâ€"Producing Strain, in Different Milk Environments. Journal of Food Protection, 2017, 80, 74-85.	1.7	28
24	Latest developments in foodborne pathogens modeling. Current Opinion in Food Science, 2016, 8, 89-98.	8.0	38
25	Modelling biofilm formation of Salmonella enterica ser. Newport as a function of pH and water activity. Food Microbiology, 2016, 53, 76-81.	4.2	26
26	Analysis of the variability in microbial inactivation by acid treatments. LWT - Food Science and Technology, 2016, 66, 369-377.	5.2	4
27	Assessment of the effect of a Salmonella enterica ser. Typhimurium culture supernatant on the single-cell lag time of foodborne pathogens. International Journal of Food Microbiology, 2015, 215, 143-148.	4.7	10
28	Behavior of Staphylococcus aureus in Culture Broth, in Raw and Thermized Milk, and during Processing and Storage of Traditional Greek Graviera Cheese in the Presence or Absence of Lactococcus lactis subsp. cremoris M104, a Wild, Novel Nisin Aâ€"Producing Raw Milk Isolate. Journal of Food Protection, 2014, 77, 1703-1714.	1.7	14
29	Addition to Thermized Milk of Lactococcus lactis subsp. cremoris M104, a Wild, Novel Nisin Aâ€"Producing Strain, Replaces the Natural Antilisterial Activity of the Autochthonous Raw Milk Microbiota Reduced by Thermization. Journal of Food Protection, 2014, 77, 1289-1297.	1.7	15
30	Strain variability of the behavior of foodborne bacterial pathogens: A review. International Journal of Food Microbiology, 2013, 167, 310-321.	4.7	108
31	Evaluation of the strain variability of Salmonella enterica acid and heat resistance. Food Microbiology, 2013, 34, 259-267.	4.2	53
32	Stochasticity in Colonial Growth Dynamics of Individual Bacterial Cells. Applied and Environmental Microbiology, 2013, 79, 2294-2301.	3.1	93
33	Strain variability of the biofilm-forming ability of Salmonella enterica under various environmental conditions. International Journal of Food Microbiology, 2012, 160, 171-178.	4.7	99
34	Effect of the growth environment on the strain variability of Salmonella enterica kinetic behavior. Food Microbiology, 2011, 28, 828-837.	4.2	69
35	A stochastic approach for integrating strain variability in modeling Salmonella enterica growth as a function of pH and water activity. International Journal of Food Microbiology, 2011, 149, 254-261.	4.7	22
36	Assuring Growth Inhibition of Listerial Contamination during Processing and Storage of Traditional Greek Graviera Cheese: Compliance with the New European Union Regulatory Criteria for Listeria monocytogenes. Journal of Food Protection, 2009, 72, 2264-2271.	1.7	17

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37	Changes in the Microbial Composition of Raw Milk Induced by Thermization Treatments Applied Prior to Traditional Greek Hard Cheese Processing. Journal of Food Protection, 2009, 72, 783-790.	1.7	65
38	Evaluation of the effect of defrosting practices of ground beef on the heat tolerance of Listeria monocytogenes and Salmonella Enteritidis. Meat Science, 2009, 82, 461-468.	5.5	16
39	A Review of the Incidence and Transmission of Listeria monocytogenes in Ready-to-Eat Products in Retail and Food Service Environments. Journal of Food Protection, 2007, 70, 2172-2198.	1.7	294
40	Fate of Listeria monocytogenes in Commercial Ham, Formulated with or without Antimicrobials, under Conditions Simulating Contamination in the Processing or Retail Environment and during Home Storage. Journal of Food Protection, 2007, 70, 378-385.	1.7	44
41	Behavior of Listeria monocytogenes at 7Â°C in commercial turkey breast, with or without antimicrobials, after simulated contamination for manufacturing, retail and consumer settings. Food Microbiology, 2007, 24, 433-443.	4.2	32
42	Growth and Stress Resistance Variation in Culture Broth among Listeria monocytogenes Strains of Various Serotypes and Origins. Journal of Food Protection, 2006, 69, 2640-2647.	1.7	137
43	Newly isolated bacterial strains belonging to Bacillaceae (Bacillus sp.) and Micrococcaceae accelerate death of the honey bee mite, Varroa destructor (V. jacobsoni), in laboratory assays. Biotechnology Letters, 2004, 26, 529-532.	2.2	19
44	Interventions for Hazard Control in Retail-Handled Ready-To-Eat Foods. , 0, , 411-435.		0