

# Anna Āepecka

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/253598/publications.pdf>

Version: 2024-02-01

7  
papers

74  
citations

1684188  
5  
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1720034  
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all docs

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docs citations

7  
times ranked

59  
citing authors

#	ARTICLE	IF	CITATIONS
1	Consumer Understanding of the Date of Minimum Durability of Food in Association with Quality Evaluation of Food Products After Expiration. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 1632.	2.6	24
2	<i>Lactobacillus plantarum</i> Strains Isolated from Polish Regional Cheeses Exhibit Anti-Staphylococcal Activity and Selected Probiotic Properties. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1025-1038.	3.9	23
3	Growth and adhesion inhibition of pathogenic bacteria by live and heat-killed food-origin <i>Lactobacillus</i> strains or their supernatants. <i>FEMS Microbiology Letters</i> , 2021, 368, .	1.8	7
4	The Use of Unique, Environmental Lactic Acid Bacteria Strains in the Traditional Production of Organic Cheeses from Unpasteurized Cow's Milk. <i>Molecules</i> , 2022, 27, 1097.	3.8	6
5	Changes in Selected Food Quality Components after Exceeding the Date of Minimum Durability's Contribution to Food Waste Reduction. <i>Sustainability</i> , 2020, 12, 3187.	3.2	5
6	Assessment of the Microbiological Quality of Ready-to-Eat Salads: Are There Any Reasons for Concern about Public Health?. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 1582.	2.6	5
7	The Influence of Environmental Conditions on the Antagonistic Activity of Lactic Acid Bacteria Isolated from Fermented Meat Products. <i>Foods</i> , 2021, 10, 2267.	4.3	4