

Anna Āepecka

List of Publications by Year in descending order

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7
papers

74
citations

1684188
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h-index

1720034
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7
all docs

7
docs citations

7
times ranked

59
citing authors

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