Loulouda A Bosnea

List of Publications by Year
in descending order

42	1,738	393982	276539
papers	citations	19 h-index	41 g-index

42	42	42	2284
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Consolidated bioprocessing of lactose into lactic acid and ethanol using non-engineered cell factories. Bioresource Technology, 2022, 345, 126464.	4.8	12
2	Microbial Ecology of Artisanal Feta and Kefalograviera Cheeses, Part I: Bacterial Community and Its Functional Characteristics with Focus on Lactic Acid Bacteria as Determined by Culture-Dependent Methods and Phenotype Microarrays. Microorganisms, 2022, 10, 161.	1.6	10
3	Microbial Ecology of Sheep Milk, Artisanal Feta, and Kefalograviera Cheeses. Part II: Technological, Safety, and Probiotic Attributes of Lactic Acid Bacteria Isolates. Foods, 2022, 11, 459.	1.9	18
4	Fermented Foods: New Concepts and Technologies for the Development of New Products, Quality Control. Foods, 2022, 11, 441.	1.9	0
5	A Comparative Genomic and Safety Assessment of Six Lactiplantibacillus plantarum subsp. argentoratensis Strains Isolated from Spontaneously Fermented Greek Wheat Sourdoughs for Potential Biotechnological Application. International Journal of Molecular Sciences, 2022, 23, 2487.	1.8	13
6	Effect of Dough-Related Parameters on the Antimold Activity of Wickerhamomyces anomalus Strains and Mold-Free Shelf Life of Bread. Applied Sciences (Switzerland), 2022, 12, 4506.	1.3	2
7	Farmers Profile and Characterization of Sheep and Goat Dairy Chain in Northwestern Greece. Sustainability, 2021, 13, 833.	1.6	11
8	Technological and Safety Attributes of Lactic Acid Bacteria and Yeasts Isolated from Spontaneously Fermented Greek Wheat Sourdoughs. Microorganisms, 2021, 9, 671.	1.6	13
9	Safety Evaluation, Biogenic Amine Formation, and Enzymatic Activity Profiles of Autochthonous Enterocin-Producing Greek Cheese Isolates of the Enterococcus faecium/durans Group. Microorganisms, 2021, 9, 777.	1.6	15
10	Cell factory models of non-engineered S. cerevisiae containing lactase in a second layer for lactose fermentation in one batch. Enzyme and Microbial Technology, 2021, 145, 109750.	1.6	8
11	White Brined Cheese Production by Incorporation of a Traditional Milk-Cereal Prebiotic Matrix with a Candidate Probiotic Bacterial Strain. Applied Sciences (Switzerland), 2021, 11, 6182.	1.3	13
12	High-quality draft genome sequence data of six Lactiplantibacillus plantarum subsp. argentoratensis strains isolated from various Greek wheat sourdoughs. Data in Brief, 2021, 37, 107172.	0.5	4
13	Assessment of the spoilage microbiota in minced free-range chicken meat during storage at 4ÂC in retail modified atmosphere packages. Food Microbiology, 2021, 99, 103822.	2.1	21
14	Assessment of the Spoilage Microbiota during Refrigerated (4 Â°C) Vacuum-Packed Storage of Fresh Greek Anthotyros Whey Cheese without or with a Crude Enterocin A-B-P-Containing Extract. Foods, 2021, 10, 2946.	1.9	6
15	Influence of Incorporated Arthrospira (Spirulina) platensis on the Growth of Microflora and Physicochemical Properties of Feta-Type Cheese as Functional Food. Proceedings (mdpi), 2021, 70, 97.	0.2	2
16	The Effect of Incubation Temperature, Substrate and Initial pH Value on Plantaricin Activity and the Relative Transcription of pln Genes of Six Sourdough Derived Lactiplantibacillus plantarum Strains. Fermentation, 2021, 7, 320.	1.4	4
17	Enhanced Aromatic Profile and Functionality of Cheese Whey Beverages by Incorporation of Probiotic Cells Immobilized on Pistacia terebinthus Resin. Foods, 2020, 9, 13.	1.9	22
18	Microbial Ecology of Greek Wheat Sourdoughs, Identified by a Culture-Dependent and a Culture-Independent Approach. Foods, 2020, 9, 1603.	1.9	30

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19	Semi-Industrial Production of Kashkaval of Pindos Cheese Using Sheep or a Mixture of Sheepâ€“Goat Milk and Utilization of the Whey for Manufacturing Urda Cheese. Foods, 2020, 9, 736.	1.9	8
20	Incorporation of Spirulina platensis on Traditional Greek Soft Cheese with Respect to Its Nutritional and Sensory Perspectives. Proceedings (mdpi), 2020, 70, .	0.2	7
21	Probiotics in Food Systems: Significance and Emerging Strategies Towards Improved Viability and Delivery of Enhanced Beneficial Value. Nutrients, 2019, 11, 1591.	1.7	390
22	Pistacia terebinthus Resin as Yeast Immobilization Support for Alcoholic Fermentation. Foods, 2019, 8, 127.	1.9	12
23	Novel frozen yogurt production fortified with sea buckthorn berries and probiotics. LWT - Food Science and Technology, 2019, 105, 242-249.	2.5	65
24	Growth Capacity of a Novel Potential Probiotic Lactobacillus paracasei K5 Strain Incorporated in Industrial White Brined Cheese as an Adjunct Culture. Journal of Food Science, 2018, 83, 723-731.	1.5	28
25	Entrapment of Lactobacillus casei ATCC393 in the viscus matrix of Pistacia terebinthus resin for functional myzithra cheese manufacture. LWT - Food Science and Technology, 2018, 89, 441-448.	2.5	37
26	Wheat bran as prebiotic cell immobilisation carrier for industrial functional Feta-type cheese making: Chemical, microbial and sensory evaluation. Biocatalysis and Agricultural Biotechnology, 2018, 13, 75-83.	1.5	28
27	Evaluation of Chios mastic gum as antimicrobial agent and matrix forming material targeting probiotic cell encapsulation for functional fermented milk production. LWT - Food Science and Technology, 2018, 97, 109-116.	2.5	33
28	Production of a novel probiotic yogurt by incorporation of L. casei enriched fresh apple pieces, dried raisins and wheat grains. Food and Bioproducts Processing, 2017, 102, 62-71.	1.8	34
29	Novel cheese production by incorporation of sea buckthorn berries (Hippophae rhamnoides L.) supported probiotic cells. LWT - Food Science and Technology, 2017, 79, 616-624.	2.5	43
30	Progress in bacterial cellulose matrices for biotechnological applications. Bioresource Technology, 2016, 213, 172-180.	4.8	223
31	Use of Pistacia terebinthus resin as immobilization support for Lactobacillus casei cells and application in selected dairy products. Journal of Food Science and Technology, 2015, 52, 5700-5708.	1.4	27
32	Complex Coacervation as a Novel Microencapsulation Technique to Improve Viability of Probiotics Under Different Stresses. Food and Bioprocess Technology, 2014, 7, 2767-2781.	2.6	106
33	Corrigendum to â€œAlcohol production from sterilized and non-sterilized molasses by Saccharomyces cerevisiae immobilized on brewer's spent grains in two types of continuous bioreactor systemsâ€• [Biomass Bioenerg, 45 (2012) 87â€“94]. Biomass and Bioenergy, 2012, 46, 809.	2.9	2
34	Alcohol production from sterilized and non-sterilized molasses by Saccharomyces cerevisiae immobilized on brewer's spent grains in two types of continuous bioreactor systems. Biomass and Bioenergy, 2012, 45, 87-94.	2.9	25
35	Volatiles Formation from Grape Must Fermentation Using a Cryophilic and Thermotolerant Yeast. Applied Biochemistry and Biotechnology, 2012, 167, 1183-1198.	1.4	12
36	Novel Technology Development through Thermal Drying of Encapsulated Kluyveromyces marxianus in Micro- and Nano-tubular Cellulose in Lactose Fermentation and Its Evaluation for Food Production. Applied Biochemistry and Biotechnology, 2012, 168, 2148-2159.	1.4	5

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37	Potential effects of probiotics in cheese and yogurt production: A review. Engineering in Life Sciences, 2012, 12, 433-440.	2.0	65
38	Scale-up of Thermally Dried Kefir Production as Starter Culture for Hard-Type Cheese Making: An Economic Evaluation. Applied Biochemistry and Biotechnology, 2010, 160, 1734-1743.	1.4	8
39	Whey valorisation: A complete and novel technology development for dairy industry starter culture production. Bioresource Technology, 2009, 100, 3734-3739.	4.8	95
40	Functionality of freeze-dried L. casei cells immobilized on wheat grains. LWT - Food Science and Technology, 2009, 42, 1696-1702.	2.5	47
41	Fermentation efficiency of thermally dried kefir. Bioresource Technology, 2008, 99, 6949-6956.	4.8	22
42	Migration of Substances from Food Packaging Materials to Foods. Critical Reviews in Food Science and Nutrition, 2004, 44, 63-76.	5.4	212