

Evgenia D Spyrelli

List of Publications by Year in descending order

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9
papers

100
citations

1307594
7
h-index

1474206
9
g-index

9
all docs

9
docs citations

9
times ranked

80
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbiological and Metagenomic Analysis to Assess the Effect of Container Material on the Microbiota of Feta Cheese during Ripening. <i>Fermentation</i> , 2020, 6, 12.	3.0	19
2	Microbiota of Chicken Breast and Thigh Fillets Stored under Different Refrigeration Temperatures Assessed by Next-Generation Sequencing. <i>Foods</i> , 2021, 10, 765.	4.3	17
3	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
4	Spoilage assessment of chicken breast fillets by means of fourier transform infrared spectroscopy and multispectral image analysis. <i>Current Research in Food Science</i> , 2021, 4, 121-131.	5.8	16
5	Implementation of Multispectral Imaging (MSI) for Microbiological Quality Assessment of Poultry Products. <i>Microorganisms</i> , 2020, 8, 552.	3.6	11
6	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
7	Microbiological Quality Assessment of Chicken Thigh Fillets Using Spectroscopic Sensors and Multivariate Data Analysis. <i>Foods</i> , 2021, 10, 2723.	4.3	7
8	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
9	Development and validation of a mathematical model for pseudomonads growth as a basis for predicting spoilage of fresh poultry breast and thigh fillets. <i>Poultry Science</i> , 2022, 101, 101985.	3.4	3