Evgenia D Spyrelli

List of Publications by Year in descending order

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1307594 1474206 9 100 9 7 citations g-index h-index papers 9 9 9 80 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Development and validation of a mathematical model for pseudomonads growth as a basis for predicting spoilage of fresh poultry breast and thigh fillets. Poultry Science, 2022, 101, 101985.	3.4	3
2	Growth of Listeria monocytogenes in Partially Cooked Battered Chicken Nuggets as a Function of Storage Temperature. Foods, 2021, 10, 533.	4.3	3
3	Microbiota of Chicken Breast and Thigh Fillets Stored under Different Refrigeration Temperatures Assessed by Next-Generation Sequencing. Foods, 2021, 10, 765.	4.3	17
4	Spoilage assessment of chicken breast fillets by means of fourier transform infrared spectroscopy and multispectral image analysis. Current Research in Food Science, 2021, 4, 121-131.	5.8	16
5	Microbiological Quality Assessment of Chicken Thigh Fillets Using Spectroscopic Sensors and Multivariate Data Analysis. Foods, 2021, 10, 2723.	4.3	7
6	Estimation of the Microbiological Quality of Meat Using Rapid and Non-Invasive Spectroscopic Sensors. IEEE Access, 2020, 8, 106614-106628.	4.2	8
7	Microbiological and Metagenomic Analysis to Assess the Effect of Container Material on the Microbiota of Feta Cheese during Ripening. Fermentation, 2020, 6, 12.	3.0	19
8	Implementation of Multispectral Imaging (MSI) for Microbiological Quality Assessment of Poultry Products. Microorganisms, 2020, 8, 552.	3.6	11
9	Estimation of Minced Pork Microbiological Spoilage through Fourier Transform Infrared and Visible Spectroscopy and Multispectral Vision Technology. Foods, 2019, 8, 238.	4.3	16