

Parthena Kotzekidou

List of Publications by Year in descending order

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48
papers

2,115
citations

218677

26
h-index

233421

45
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49
all docs

49
docs citations

49
times ranked

2119
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of lactic acid bacteria isolated from a Greek dry-fermented sausage in respect of their technological and probiotic properties. <i>Meat Science</i> , 2003, 65, 859-867.	5.5	287
2	Characterization of Micrococcaceae isolated from dry fermented sausage. <i>Food Microbiology</i> , 2002, 19, 441-449.	4.2	143
3	Antimicrobial activity of some plant extracts and essential oils against foodborne pathogens in vitro and on the fate of inoculated pathogens in chocolate. <i>LWT - Food Science and Technology</i> , 2008, 41, 119-127.	5.2	138
4	Technological characteristics of yeast strains and their potential as starter adjuncts in Greek-style black olive fermentation. <i>World Journal of Microbiology and Biotechnology</i> , 2006, 22, 1329-1336.	3.6	108
5	Effect of the aeration rate and agitation speed on β -carotene production and morphology of <i>Blakeslea trispora</i> in a stirred tank reactor: mathematical modeling. <i>Biochemical Engineering Journal</i> , 2002, 10, 123-135.	3.6	97
6	Application of central composite design and response surface methodology to the fermentation of olive juice by <i>Lactobacillus plantarum</i> and <i>Debaryomyces hansenii</i> . <i>International Journal of Food Microbiology</i> , 2004, 95, 157-168.	4.7	94
7	Effect of protective cultures and packaging film permeability on shelf-life of sliced vacuum-packed cooked ham. <i>Meat Science</i> , 1996, 42, 333-345.	5.5	88
8	Lactic acid production from deproteinized whey by mixed cultures of free and coimmobilized <i>Lactobacillus casei</i> and <i>Lactococcus lactis</i> cells using fedbatch culture. <i>Enzyme and Microbial Technology</i> , 1998, 22, 199-204.	3.2	79
9	Heat resistance of <i>Byssoschlamys nivea</i> , <i>Byssoschlamys fulva</i> and <i>Neosartorya fischeri</i> isolated from canned tomato paste. <i>Journal of Food Science</i> , 1997, 62, 410-412.	3.1	68
10	Effect of selected autochthonous starter cultures on processing and quality characteristics of Greek fermented sausages. <i>LWT - Food Science and Technology</i> , 2011, 44, 54-61.	5.2	65
11	Microbial Stability and Fate of <i>Salmonella</i> Enteritidis in Halva, a Low-Moisture Confection. <i>Journal of Food Protection</i> , 1998, 61, 181-185.	1.7	62
12	Pretreatment of date syrup to increase citric acid production. <i>Enzyme and Microbial Technology</i> , 1997, 21, 273-276.	3.2	61
13	Microbiological examination of ready-to-eat foods and ready-to-bake frozen pastries from university canteens. <i>Food Microbiology</i> , 2013, 34, 337-343.	4.2	58
14	Control of <i>Listeria monocytogenes</i> by low-dose irradiation in combination with refrigeration in the soft whey cheese "Anthotyros". <i>Food Microbiology</i> , 2002, 19, 117-126.	4.2	48
15	Pomegranate peel waste: a new substrate for citric acid production by <i>Aspergillus niger</i> in solid-state fermentation under non-aseptic conditions. <i>Environmental Science and Pollution Research</i> , 2020, 27, 13105-13113.	5.3	45
16	Production of lactic acid from deproteinized whey by coimmobilized <i>Lactobacillus casei</i> and <i>Lactococcus lactis</i> cells. <i>Enzyme and Microbial Technology</i> , 1991, 13, 33-38.	3.2	42
17	Fermentation of table olives by oleuropeinolytic starter culture in reduced salt brines and inactivation of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2015, 208, 122-130.	4.7	40
18	Identification of yeasts from black olives in rapid system microtitre plates. <i>Food Microbiology</i> , 1997, 14, 609-616.	4.2	35

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19	Optimization of β -Carotene Production from Synthetic Medium by <i>Blakeslea trispora</i> : A Mathematical Modeling. <i>Applied Biochemistry and Biotechnology</i> , 2002, 101, 153-176.	2.9	35
20	Optimization of extracellular lipase production by <i>Debaryomyces hansenii</i> isolates from dry-salted olives using response surface methodology. <i>Food and Bioproducts Processing</i> , 2013, 91, 413-420.	3.6	35
21	Influence of some trace metals and stimulants on citric acid production from brewery wastes by <i>Aspergillus niger</i> . <i>Enzyme and Microbial Technology</i> , 1987, 9, 291-294.	3.2	34
22	Characteristics of oleuropeinolytic strains of <i>Lactobacillus plantarum</i> group and influence on phenolic compounds in table olives elaborated under reduced salt conditions. <i>Food Microbiology</i> , 2015, 48, 58-62.	4.2	34
23	Production of Citric Acid from Brewery Wastes by Surface Fermentation Using <i>Aspergillus niger</i> . <i>Journal of Food Science</i> , 1986, 51, 225-228.	3.1	33
24	Continuous production of lactic acid from deproteinized whey by coimmobilized <i>Lactobacillus casei</i> and <i>Lactococcus lactis</i> cells in a packed-bed reactor. <i>Food Biotechnology</i> , 1996, 10, 231-242.	1.5	29
25	Inhibition of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in liquid broth medium and during processing of fermented sausage using autochthonous starter cultures. <i>Meat Science</i> , 2013, 95, 458-464.	5.5	29
26	From Cheese Whey to Carotenes by <i>Blakeslea trispora</i> in a Bubble Column Reactor. <i>Applied Biochemistry and Biotechnology</i> , 2015, 175, 182-193.	2.9	29
27	Production of β -Carotene From Beet Molasses by <i>Blakeslea trispora</i> in Stirred-Tank and Bubble Column Reactors: Development of a Mathematical Modeling. <i>Applied Biochemistry and Biotechnology</i> , 2004, 112, 37-54.	2.9	27
28	Survey of <i>Listeria monocytogenes</i> , <i>Salmonella</i> spp. and <i>Escherichia coli</i> O157:H7 in raw ingredients and ready-to-eat products by commercial real-time PCR kits. <i>Food Microbiology</i> , 2013, 35, 86-91.	4.2	25
29	Role of hydrolytic enzymes and oxidative stress in autolysis and morphology of <i>Blakeslea trispora</i> during β -carotene production in submerged fermentation. <i>Applied Microbiology and Biotechnology</i> , 2007, 74, 447-453.	3.6	23
30	Rotary biofilm reactor: A new tool for long-term bioethanol production from non-sterilized beet molasses by <i>Saccharomyces cerevisiae</i> in repeated-batch fermentation. <i>Journal of Cleaner Production</i> , 2020, 257, 120519.	9.3	20
31	Microbial and sensory changes in vacuum-packed frankfurter-type sausage by <i>Lactobacillus alimentarius</i> and fate of inoculated <i>Salmonella enteritidis</i> . <i>Food Microbiology</i> , 1998, 15, 101-111.	4.2	19
32	Effect of starter cultures on fermentation of naturally and alkali-treated cv. <i>Conservolea</i> green olives. <i>LWT - Food Science and Technology</i> , 2018, 89, 403-408.	5.2	19
33	From food industry wastes to second generation bioethanol: a review. <i>Reviews in Environmental Science and Biotechnology</i> , 2022, 21, 299-329.	8.1	19
34	Application of Response Surface Methodology to Improve Carotene Production from Synthetic Medium by <i>Blakeslea trispora</i> in Submerged Fermentation. <i>Food and Bioprocess Technology</i> , 2012, 5, 1189-1196.	4.7	18
35	Effect of the ratio of (+) and ($\hat{\alpha}$) mating type of <i>Blakeslea trispora</i> on carotene production from cheese whey in submerged fermentation. <i>World Journal of Microbiology and Biotechnology</i> , 2010, 26, 2151-2156.	3.6	17
36	Identification of Staphylococci and Micrococci Isolated from an Intermediate Moisture Meat Product. <i>Journal of Food Science</i> , 1992, 57, 249-251.	3.1	16

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37	AUTOLYSIS OF <i>Blakeslea trispora</i> DURING CAROTENE PRODUCTION FROM CHEESE WHEY IN AN AIRLIFT REACTOR. <i>Preparative Biochemistry and Biotechnology</i> , 2010, 41, 7-21.	1.9	16
38	OPTIMIZATION OF β -CAROTENE PRODUCTION FROM SYNTHETIC MEDIUM BY <i>BLAKESLEA TRISPOA</i> IN A STIRRED TANK REACTOR AND RELATIONSHIP BETWEEN MORPHOLOGICAL CHANGES AND PIGMENT FORMATION. <i>Food Biotechnology</i> , 2002, 16, 167-187.	1.5	15
39	Effect of Non-Ionic Surfactants and Beta-Ionone on the Morphology of <i>Blakeslea trispora</i> and Carotenoids Production from Cheese Whey in Submerged Aerobic Growth: A Statistical Approach. <i>Food Biotechnology</i> , 2010, 24, 197-214.	1.5	12
40	Factors influencing microbial safety of ready-to-eat foods. , 2016, , 33-50.		10
41	Carotene production from waste cooking oil by <i>Blakeslea trispora</i> in a bubble column reactor: The role of oxidative stress. <i>Engineering in Life Sciences</i> , 2017, 17, 775-780.	3.6	10
42	Production of polygalacturonase by <i>Byssoschlamys fulva</i> . <i>Journal of Industrial Microbiology</i> , 1991, 7, 53-56.	0.9	9
43	INACTIVATION OF VEROCYTOTOXIGENIC <i>ESCHERICHIA COLI</i> AND <i>LISTERIA MONOCYTOGENES</i> CO-CULTURED WITH <i>LACTOBACILLUS SAKEI</i> IN A SIMULATED MEAT FERMENTATION MEDIUM. <i>Journal of Food Safety</i> , 2009, 29, 331-347.	2.3	7
44	A new medium for spore production of <i>Blakeslea trispora</i> using response surface methodology. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 307-317.	3.6	7
45	Characterization and Distribution of Lactobacilli during Lactic Fermentation of Okra (<i>Hibiscus</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 1	3.1	5
46	A microtitre tray procedure for a simplified identification of <i>Bacillus</i> spp. in spoiled canned foods. <i>Food Microbiology</i> , 1996, 13, 35-40.	4.2	3
47	Fermentation Characteristics of Lactobacilli in Okra (<i>Hibiscus esculentus</i>) Juice. <i>Journal of Food Science</i> , 1987, 52, 487-488.	3.1	2
48	Production of Beta-Carotene from Synthetic Medium by <i>Blakeslea trispora</i> in Fed-batch Culture. <i>Food Biotechnology</i> , 2004, 18, 343-361.	1.5	0