George-John E Nychas

List of Publications by Citations

308 papers	16,980 citations	73 h-index	120 g-index
323 ext. papers	19,207 ext. citations	5.1 avg, IF	6.95 L-index

#	Paper	IF	Citations
308	A study of the minimum inhibitory concentration and mode of action of oregano essential oil, thymol and carvacrol. *Journal of Applied Microbiology*, **2001**, 91, 453-62	4.7	1530
307	Meat spoilage during distribution. *Meat Science*, **2008**, 78, 77-89	6.4	590
306	Selection of potential probiotic lactic acid bacteria from fermented olives by in vitro tests. *Food Microbiology*, **2013**, 33, 282-91	6	577
305	Critical review on biofilm methods. *Critical Reviews in Microbiology*, **2017**, 43, 313-351	7.8	454
304	Spoilage microbiota associated to the storage of raw meat in different conditions. *International Journal of Food Microbiology*, **2012**, 157, 130-41	5.8	337
303	Analysis of flavonoids and phenolic acids in Greek aromatic plants: Investigation of their antioxidant capacity and antimicrobial activity. *Food Chemistry*, **2006**, 95, 664-671	8.5	328
302	Bacterial populations and the volatilome associated to meat spoilage. *Food Microbiology*, **2015**, 45, 83-102	4	302
301	RP-HPLC analysis of the phenolic compounds of plant extracts. investigation of their antioxidant capacity and antimicrobial activity. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 1190-5	5.7	257
300	A review of the incidence and transmission of Listeria monocytogenes in ready-to-eat products in retail and food service environments. *Journal of Food Protection*, **2007**, 70, 2172-98	2.5	256
299	Effect of oregano essential oil on microbiological and physico-chemical attributes of minced meat stored in air and modified atmospheres. *Journal of Applied Microbiology*, **2001**, 91, 1011-22	4.7	234
298	Behaviour of Listeria monocytogenes and autochthonous flora on meat stored under aerobic, vacuum and modified atmosphere packaging conditions with or without the presence of oregano essential oil at 5 degrees C. *Journal of Applied Microbiology*, **2000**, 89, 901-9	4.7	221
297	Attachment and biofilm formation by foodborne bacteria in meat processing environments: causes, implications, role of bacterial interactions and control by alternative novel methods. *Meat Science*, **2014**, 97, 298-309	6.4	212
296	Effects of essential oil from mint (Mentha piperita) on Salmonella enteritidis and Listeria monocytogenes in model food systems at 4 degrees and 10 degrees C. *Journal of Applied Bacteriology*, **1995**, 78, 593-600		212
295	Essential oils of Satureja, Origanum, and Thymus species: chemical composition and antibacterial activities against foodborne pathogens. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 8261-7	5.7	201
294	Application of a systematic experimental procedure to develop a microbial model for rapid fish shelf life predictions. *International Journal of Food Microbiology*, **2000**, 60, 171-84	5.8	183
293	Inhibition of Salmonella enteritidis and Staphylococcus aureus in nutrient broth by mint essential oil. *Food Research International*, **2000**, 33, 273-280	7	176
292	Development of a microbial model for the combined effect of temperature and pH on spoilage of ground meat, and validation of the model under dynamic temperature conditions. *Applied and Environmental Microbiology*, **2006**, 72, 124-34	4.8	175

291	Preservation of fresh meat with active and modified atmosphere packaging conditions. *International Journal of Food Microbiology*, **2002**, 79, 35-45	5.8	174
290	Development and evaluation of a model predicting the survival of Escherichia coli O157:H7 NCTC 12900 in homemade eggplant salad at various temperatures, pHs, and oregano essential oil concentrations. *Applied and Environmental Microbiology*, **2000**, 66, 1646-53	4.8	171
289	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. *Frontiers in Microbiology*, **2015**, 6, 841	5.7	162
288	Use of time-temperature integrators and predictive modelling for shelf life control of chilled fish under dynamic storage conditions. *International Journal of Food Microbiology*, **1999**, 53, 21-31	5.8	158
287	Natural antimicrobials from plants **1995**, 58-89		149
286	Factors affecting quality and safety of fresh-cut produce. *Critical Reviews in Food Science and Nutrition*, **2012**, 52, 595-610	11.5	147
285	Quorum sensing in the context of food microbiology. *Applied and Environmental Microbiology*, **2012**, 78, 5473-82	4.8	142
284	Spoilage Processes and Proteolysis in Chicken as Detected by HPLC. *Journal of the Science of Food and Agriculture*, **1997**, 74, 199-208	4.3	142
283	Disinfectant test against monoculture and mixed-culture biofilms composed of technological, spoilage and pathogenic bacteria: bactericidal effect of essential oil and hydrosol of Satureja thymbra and comparison with standard acid-base sanitizers. *Journal of Applied Microbiology*, **2008**, 104, 1586-96	4.7	137
282	Use of titanium dioxide (TiO2) photocatalysts as alternative means for Listeria monocytogenes biofilm disinfection in food processing. *Food Microbiology*, **2011**, 28, 164-70	6	133
281	Microbiological and biochemical profile of cv. Conservolea naturally black olives during controlled fermentation with selected strains of lactic acid bacteria. *Food Microbiology*, **2008**, 25, 348-58	6	132
280	Field evaluation of the application of time temperature integrators for monitoring fish quality in the chill chain. *International Journal of Food Microbiology*, **2005**, 102, 323-36	5.8	132
279	Production of 1,3-propanediol by Clostridium butyricum growing on biodiesel-derived crude glycerol through a non-sterilized fermentation process. *Applied Microbiology and Biotechnology*, **2011**, 91, 101-12	5.7	128
278	Chemical and sensory changes associated with microbial flora of Mediterranean boque (Boops boops) stored aerobically at 0, 3, 7, and 10 degreesC. *Applied and Environmental Microbiology*, **1999**, 65, 698-706	4.8	127
277	The effect of oregano essential oil on survival/death of Salmonella typhimurium in meat stored at 5□C under aerobic, VP/MAP conditions. *Food Microbiology*, **2002**, 19, 97-103	6	120
276	Differential biofilm formation and chemical disinfection resistance of sessile cells of Listeria monocytogenes strains under monospecies and dual-species (with Salmonella enterica) conditions. *Applied and Environmental Microbiology*, **2012**, 78, 2586-95	4.8	119
275	Development of a Safety Monitoring and Assurance System for chilled food products. *International Journal of Food Microbiology*, **2005**, 100, 253-60	5.8	112
274	Growth and stress resistance variation in culture broth among Listeria monocytogenes strains of various serotypes and origins. *Journal of Food Protection*, **2006**, 69, 2640-7	2.5	111

273	Sensory and microbiological quality assessment of beef fillets using a portable electronic nose in tandem with support vector machine analysis. *Food Research International*, **2013**, 50, 241-249	7	107
272	Probabilistic model for Listeria monocytogenes growth during distribution, retail storage, and domestic storage of pasteurized milk. *Applied and Environmental Microbiology*, **2010**, 76, 2181-91	4.8	103
271	Data mining derived from food analyses using non-invasive/non-destructive analytical techniques; determination of food authenticity, quality & safety in tandem with computer science disciplines. *Trends in Food Science and Technology*, **2016**, 50, 11-25	15.3	101
270	Characterization of Pseudomonas spp. associated with spoilage of gilt-head sea bream stored under various conditions. *Applied and Environmental Microbiology*, **2002**, 68, 65-72	4.8	98
269	Strain variability of the behavior of foodborne bacterial pathogens: a review. *International Journal of Food Microbiology*, **2013**, 167, 310-21	5.8	96
268	Antilisterial activities of polyphenol-rich extracts of grapes and vinification byproducts. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 457-63	5.7	96
267	Lactic acid bacteria population dynamics during minced beef storage under aerobic or modified atmosphere packaging conditions. *Food Microbiology*, **2010**, 27, 1028-34	6	96
266	Microbial colonization of naturally black olives during fermentation and associated biochemical activities in the cover brine. *Letters in Applied Microbiology*, **2002**, 34, 173-7	2.9	96
265	The effect of the olive phenolic compound, oleuropein, on growth and enterotoxin B production by Staphylococcus aureus. *Journal of Applied Bacteriology*, **1993**, 74, 253-9		96
264	Attachment and biofilm formation by Escherichia coli O157:H7 at different temperatures, on various food-contact surfaces encountered in beef processing. *International Journal of Food Microbiology*, **2011**, 149, 262-8	5.8	95
263	Multispectral image analysis approach to detect adulteration of beef and pork in raw meats. *Food Research International*, **2015**, 67, 12-18	7	93
262	Inoculated fermentation of green olives with potential probiotic Lactobacillus pentosus and Lactobacillus plantarum starter cultures isolated from industrially fermented olives. *Food Microbiology*, **2014**, 38, 208-18	6	93
261	Yeast community structures and dynamics in healthy and Botrytis-affected grape must fermentations. *Applied and Environmental Microbiology*, **2007**, 73, 6705-13	4.8	93
260	A comparison of Raman and FT-IR spectroscopy for the prediction of meat spoilage. *Food Control*, **2013**, 29, 461-470	6.2	90
259	Rapid qualitative and quantitative detection of beef fillets spoilage based on Fourier transform infrared spectroscopy data and artificial neural networks. *Sensors and Actuators B: Chemical*, **2010**, 145, 146-154	8.5	90
258	Effect of temperature, pH, and water activity on biofilm formation by Salmonella enterica enteritidis PT4 on stainless steel surfaces as indicated by the bead vortexing method and conductance measurements. *Journal of Food Protection*, **2005**, 68, 2149-54	2.5	90
257	Rapid monitoring of the spoilage of minced beef stored under conventionally and active packaging conditions using Fourier transform infrared spectroscopy in tandem with chemometrics. *Meat Science*, **2009**, 81, 507-14	6.4	89
256	Applicability of an Arrhenius model for the combined effect of temperature and CO(2) packaging on the spoilage microflora of fish. *Applied and Environmental Microbiology*, **2000**, 66, 3528-34	4.8	89

255	Using Multispectral Imaging for Spoilage Detection of Pork Meat. *Food and Bioprocess Technology*, **2013**, 6, 2268-2279	5.1	88
254	Co-culture with Listeria monocytogenes within a dual-species biofilm community strongly increases resistance of Pseudomonas putida to benzalkonium chloride. *PLoS ONE*, **2013**, 8, e77276	3.7	87
253	Application of shelf life decision system (SLDS) to marine cultured fish quality. *International Journal of Food Microbiology*, **2002**, 73, 375-82	5.8	85
252	The dynamics of the HS/SPME-GC/MS as a tool to assess the spoilage of minced beef stored under different packaging and temperature conditions. *International Journal of Food Microbiology*, **2015**, 193, 51-8	5.8	84
251	Potential of multispectral imaging technology for rapid and non-destructive determination of the microbiological quality of beef filets during aerobic storage. *International Journal of Food Microbiology*, **2014**, 174, 1-11	5.8	83
250	Inhibition of Resident Microbial Flora and Pathogen Inocula on Cold Fresh Fish Fillets in Olive Oil, Oregano, and Lemon Juice under Modified Atmosphere or Air. *Journal of Food Protection*, **1996**, 59, 31-34	2.5	83
249	Microbiological spoilage and volatiles production of gutted European sea bass stored under air and commercial modified atmosphere package at 2□C. *Food Microbiology*, **2015**, 50, 44-53	6	82
248	Yeast populations residing on healthy or botrytis-infected grapes from a vineyard in Attica, Greece. *Applied and Environmental Microbiology*, **2007**, 73, 2765-8	4.8	81
247	Characterization of the Enterobacteriaceae community that developed during storage of minced beef under aerobic or modified atmosphere packaging conditions. *International Journal of Food Microbiology*, **2011**, 145, 77-83	5.8	80
246	Storage of poultry meat under modified atmospheres or vacuum packs: possible role of microbial metabolites as indicator of spoilage. *Journal of Applied Bacteriology*, **1994**, 76, 163-72		80
245	Strain variability of the biofilm-forming ability of Salmonella enterica under various environmental conditions. *International Journal of Food Microbiology*, **2012**, 160, 171-8	5.8	79
244	Contribution of Fourier transform infrared (FTIR) spectroscopy data on the quantitative determination of minced pork meat spoilage. *Food Research International*, **2011**, 44, 3264-3271	7	79
243	Survival of Escherichia coli O157:H7 during the fermentation of Spanish-style green table olives (conservolea variety) supplemented with different carbon sources. *International Journal of Food Microbiology*, **2001**, 66, 3-11	5.8	79
242	Stochasticity in colonial growth dynamics of individual bacterial cells. *Applied and Environmental Microbiology*, **2013**, 79, 2294-301	4.8	78
241	Yeast heterogeneity during spontaneous fermentation of black Conservolea olives in different brine solutions. *Journal of Applied Microbiology*, **2010**, 108, 396-405	4.7	78
240	Biogenic amines and sensory changes associated with the microbial flora of Mediterranean gilt-head sea bream (Sparus aurata) stored aerobically at 0, 8, and 15 degrees C. *Journal of Food Protection*, **1999**, 62, 398-402	2.5	78
239	Control of spoilage microorganisms in minced pork by a self-developed modified atmosphere induced by the respiratory activity of meat microflora. *Food Microbiology*, **2008**, 25, 915-21	6	77
238	Ecophysiological attributes of Salmonella typhimurium in liquid culture and within a gelatin gel with or without the addition of oregano essential oil. *World Journal of Microbiology and Biotechnology*, **2000**, 16, 31-35	4.4	76

237	A predictive model for the non-thermal inactivation of Salmonella enteritidis in a food model system supplemented with a natural antimicrobial. *International Journal of Food Microbiology*, **1999**, 49, 63-74	5.8	76
236	Microbial ecology of food contact surfaces and products of small-scale facilities producing traditional sausages. *Food Microbiology*, **2008**, 25, 313-23	6	74
235	Screening of bacterial strains capable of converting biodiesel-derived raw glycerol into 1,3-propanediol, 2,3-butanediol and ethanol. *Engineering in Life Sciences*, **2012**, 12, 57-68	3.4	72
234	Probiotic Incorporation in Edible Films and Coatings: Bioactive Solution for Functional Foods. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	70
233	The adherence of Salmonella Enteritidis PT4 to stainless steel: the importance of the air-liquid interface and nutrient availability. *Food Microbiology*, **2006**, 23, 747-52	6	70
232	Antimicrobial activity of the essential oil of mastic gum (Pistacia lentiscus var. chia) on Gram positive and Gram negative bacteria in broth and in Model Food System. *International Biodeterioration and Biodegradation*, **1995**, 36, 411-420	4.8	68
231	Inhibition of Staphylococcus aureus by Olive Phenolics in Broth and in a Model Food System. *Journal of Food Protection*, **1994**, 57, 120-124	2.5	65
230	Development and assessment of an intelligent shelf life decision system for quality optimization of the food chill chain. *Journal of Food Protection*, **2001**, 64, 1051-7	2.5	63
229	Variability of Listeria monocytogenes strains in biofilm formation on stainless steel and polystyrene materials and resistance to peracetic acid and quaternary ammonium compounds. *International Journal of Food Microbiology*, **2016**, 237, 164-171	5.8	62
228	Growth/survival of psychrotrophic pathogens on meat packaged under modified atmospheres. *International Journal of Food Microbiology*, **1995**, 28, 221-31	5.8	62
227	Methicillin-resistant food-related Staphylococcus aureus: a review of current knowledge and biofilm formation for future studies and applications. *Research in Microbiology*, **2017**, 168, 1-15	4	60
226	Modelling the effectiveness of a natural antimicrobial on Salmonella enteritidis as a function of concentration, temperature and pH, using conductance measurements. *Journal of Applied Microbiology*, **1998**, 84, 981-7	4.7	60
225	Staphylococci: their role in fermented sausages. *Journal of Applied Bacteriology*, **1990**, 19, 167S-188S		60
224	Multispectral imaging (MSI): A promising method for the detection of minced beef adulteration with horsemeat. *Food Control*, **2017**, 73, 57-63	6.2	59
223	Bacterial species associated with sound and Botrytis-infected grapes from a Greek vineyard. *International Journal of Food Microbiology*, **2011**, 145, 432-6	5.8	59
222	Inhibition of Salmonella enteritidis by oleuropein in broth and in a model food system. *Letters in Applied Microbiology*, **1995**, 20, 120-4	2.9	59
221	Modelling the combined effect of temperature, pH and aw on the growth rate of Monascus ruber, a heat-resistant fungus isolated from green table olives. *Journal of Applied Microbiology*, **2003**, 94, 146-56	4.7	58
220	Effect of the growth environment on the strain variability of Salmonella enterica kinetic behavior. *Food Microbiology*, **2011**, 28, 828-37	6	57

219	Insights into the role of quorum sensing in food spoilage. *Journal of Food Protection*, **2008**, 71, 1510-25	2.5	57
218	Dynamic modeling of Listeria monocytogenes growth in pasteurized milk. *Journal of Applied Microbiology*, **2006**, 100, 1289-98	4.7	56
217	Effect of NaCl and KCl on fate and growth/no growth interfaces of Listeria monocytogenes Scott A at different pH and nisin concentrations. *Journal of Applied Microbiology*, **2007**, 102, 796-805	4.7	54
216	Microbial pathogen control in the beef chain: recent research advances. *Meat Science*, **2014**, 97, 288-97	6.4	53
215	Incidence of foodborne pathogens on European fish. *Food Control*, **2001**, 12, 67-71	6.2	53
214	Inhibition of the early stage of Salmonella enterica serovar Enteritidis biofilm development on stainless steel by cell-free supernatant of a Hafnia alvei culture. *Applied and Environmental Microbiology*, **2010**, 76, 2018-22	4.8	52
213	A comparison of artificial neural networks and partial least squares modelling for the rapid detection of the microbial spoilage of beef fillets based on Fourier transform infrared spectral fingerprints. *Food Microbiology*, **2011**, 28, 782-90	6	51
212	Ecophysiological attributes of a Lactobacillus sp. and a Pseudomonas sp. on sterile beef fillets in relation to storage temperature and film permeability. *Journal of Applied Microbiology*, **2001**, 90, 696-705	4.7	49
211	Types of traditional Greek foods and their safety. *Food Control*, **2013**, 29, 32-41	6.2	48
210	Evaluation of the strain variability of Salmonella enterica acid and heat resistance. *Food Microbiology*, **2013**, 34, 259-67	6	48
209	Characterization of the essential oil volatiles of Satureja thymbra and Satureja parnassica: influence of harvesting time and antimicrobial activity. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3139-45	5.7	48
208	Potential of a simple HPLC-based approach for the identification of the spoilage status of minced beef stored at various temperatures and packaging systems. *International Journal of Food Microbiology*, **2011**, 150, 25-33	5.8	46
207	Listeria monocytogenes attachment to and detachment from stainless steel surfaces in a simulated dairy processing environment. *Applied and Environmental Microbiology*, **2009**, 75, 7182-8	4.8	46
206	Antimicrobials from herbs and spices **2003**, 176-200		46
205	The effect of glucose supplementation on the spoilage microflora and chemical composition of minced beef stored aerobically or under a modified atmosphere at 4 degrees C. *International Journal of Food Microbiology*, **1996**, 30, 281-91	5.8	46
204	Bacterial synergism or antagonism in a gel cassette system. *Applied and Environmental Microbiology* , **2003**, 69, 7204-9	4.8	44
203	An automated ranking platform for machine learning regression models for meat spoilage prediction using multi-spectral imaging and metabolic profiling. *Food Research International*, **2017**, 99, 206-215	7	43
202	Table Olive Fermentation Using Starter Cultures with Multifunctional Potential. *Microorganisms*, **2017**, 5,	4.9	43

201	A study on the implications of NaCl reduction in the fermentation profile of Conservolea natural black olives. *Food Microbiology*, **2011**, 28, 1301-7	6	43
200	Microbiological, physicochemical and organoleptic changes of shredded carrots stored under modified storage. *International Journal of Food Science and Technology*, **1996**, 31, 359-366	3.8	43
199	A volatilomics approach for off-line discrimination of minced beef and pork meat and their admixture using HS-SPME GC/MS in tandem with multivariate data analysis. *Meat Science*, **2019**, 151, 43-53	6.4	42
198	Microbial association and acidity development of unheated and pasteurized green-table olives fermented using glucose or sucrose supplements at various levels. *Food Microbiology*, **2005**, 22, 117-124	6	42
197	Effect of single or combined chemical and natural antimicrobial interventions on Escherichia coli O157:H7, total microbiota and color of packaged spinach and lettuce. *International Journal of Food Microbiology*, **2016**, 220, 6-18	5.8	41
196	Novel approaches for food safety management and communication. *Current Opinion in Food Science* , **2016**, 12, 13-20	9.8	40
195	Monitoring the succession of the biota grown on a selective medium for pseudomonads during storage of minced beef with molecular-based methods. *Food Microbiology*, **2013**, 34, 62-9	6	40
194	Differential protein expression patterns between planktonic and biofilm cells of Salmonella enterica serovar Enteritidis PT4 on stainless steel surface. *International Journal of Food Microbiology*, **2013**, 162, 105-13	5.8	40
193	Attributes of fresh gilt-head seabream (Sparus aurata) fillets treated with potassium sorbate, sodium gluconate and stored under a modified atmosphere at 0±1°C. *Journal of Applied Microbiology*, **1997**, 83, 569-575	4.7	40
192	Modelling fungal growth using radial basis function neural networks: the case of the ascomycetous fungus Monascus ruber van Tieghem. *International Journal of Food Microbiology*, **2007**, 117, 276-86	5.8	40
191	Survival of Salmonella enteritidis and Listeria monocytogenes on salad vegetables. *World Journal of Microbiology and Biotechnology*, **1998**, 14, 383-387	4.4	38
190	Next generation of microbiological risk assessment: Potential of omics data for exposure assessment. *International Journal of Food Microbiology*, **2018**, 287, 18-27	5.8	37
189	Molecular characterization of lactic acid bacteria isolated from industrially fermented Greek table olives. *LWT - Food Science and Technology*, **2013**, 50, 353-356	5.4	37
188	A newly developed assay to study the minimum inhibitory concentration of Satureja spinosa essential oil. *Journal of Applied Microbiology*, **2006**, 100, 778-86	4.7	37
187	Modelling the effect of temperature and water activity on the growth rate and growth/no growth interface of Byssochlamys fulva and Byssochlamys nivea. *Food Microbiology*, **2010**, 27, 618-27	6	36
186	Diversity of Shewanella population in fish Sparus aurata harvested in the Aegean Sea. *Journal of Applied Microbiology*, **2007**, 103, 711-21	4.7	36
185	Molecular characterization and molasses fermentation performance of a wild yeast strain operating in an extremely wide temperature range. *Bioresource Technology*, **2009**, 100, 4854-62	11	35
184	Modeling and predicting spoilage of cooked, cured meat products by multivariate analysis. *Meat Science*, **2007**, 77, 348-56	6.4	35

183	Ensemble-based support vector machine classifiers as an efficient tool for quality assessment of beef fillets from electronic nose data. *Analytical Methods*, **2016**, 8, 3711-3721	3.2	35
182	Effect of acid tolerance response (ATR) on attachment of Listeria monocytogenes Scott A to stainless steel under extended exposure to acid or/and salt stress and resistance of sessile cells to subsequent strong acid challenge. *International Journal of Food Microbiology*, **2011**, 145, 400-6	5.8	33
181	Table olives volatile fingerprints: Potential of an electronic nose for quality discrimination. *Sensors and Actuators B: Chemical*, **2008**, 134, 902-907	8.5	33
180	Phenolic extract from olives: inhibition of Staphylococcus aureus. *Letters in Applied Microbiology*, **1990**, 10, 217-220	2.9	33
179	Rapid detection of frozen-then-thawed minced beef using multispectral imaging and Fourier transform infrared spectroscopy. *Meat Science*, **2018**, 135, 142-147	6.4	32
178	Presence of quorum sensing signal molecules in minced beef stored under various temperature and packaging conditions. *International Journal of Food Microbiology*, **2014**, 173, 1-8	5.8	32
177	Biodiversity and ITS-RFLP characterisation of Aspergillus section Nigri isolates in grapes from four traditional grape-producing areas in Greece. *PLoS ONE*, **2014**, 9, e93923	3.7	32
176	Differential Listeria monocytogenes strain survival and growth in Katiki, a traditional Greek soft cheese, at different storage temperatures. *Applied and Environmental Microbiology*, **2009**, 75, 3621-6	4.8	31
175	Technological and flavour potential of cultures isolated from traditional Greek cheeses A pool of novel species and starters. *International Dairy Journal*, **2009**, 19, 595-604	3.5	31
174	The influence of different oils on the death rate of Salmonella enteritidis in homemade mayonnaise. *Letters in Applied Microbiology*, **1991**, 12, 125-128	2.9	31
173	Effect of Lactobacillus plantarum L125 strain with probiotic potential on physicochemical, microbiological and sensorial characteristics of dry-fermented sausages. *LWT - Food Science and Technology*, **2020**, 118, 108810	5.4	31
172	Isolation, identification and screening of yeasts towards their ability to assimilate biodiesel-derived crude glycerol: microbial production of polyols, endopolysaccharides and lipid. *Journal of Applied Microbiology*, **2019**, 127, 1080-1100	4.7	30
171	Fresh meat spoilage and modified atmosphere packaging (MAP) **2005**, 461-502		30
170	Performance of Pseudomonas CFC-selective medium in the fish storage ecosystems. *Journal of Microbiological Methods*, **2001**, 47, 243-7	2.8	30
169	Latest developments in foodborne pathogens modeling. *Current Opinion in Food Science*, **2016**, 8, 89-98	9.8	30
168	Identification of meat spoilage gene biomarkers in Pseudomonas putida using gene profiling. *Food Control*, **2015**, 57, 152-160	6.2	29
167	Effect of packaging and storage temperature on the survival of Listeria monocytogenes inoculated postprocessing on sliced salami. *Journal of Food Protection*, **2007**, 70, 2313-20	2.5	29
166	Alginate-Based Edible Films Delivering Probiotic Bacteria to Sliced Ham Pretreated with High Pressure Processing. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	28

165	Effect of pomegranate based marinades on the microbiological, chemical and sensory quality of chicken meat: A metabolomics approach. *International Journal of Food Microbiology*, **2018**, 267, 42-53	5.8	28
164	Variability in the adaptive acid tolerance response phenotype of Salmonella enterica strains. *Food Microbiology*, **2017**, 62, 99-105	6	28
163	Behavior of Listeria monocytogenes at 7 degrees C in commercial turkey breast, with or without antimicrobials, after simulated contamination for manufacturing, retail and consumer settings. *Food Microbiology*, **2007**, 24, 433-43	6	28
162	Evaluating the probiotic potential and technological characteristics of yeasts implicated in cv. Kalamata natural black olive fermentation. *International Journal of Food Microbiology*, **2018**, 271, 48-59	5.8	27
161	Identification of the Listeria monocytogenes survival curves in UHT whole milk utilising local linear wavelet neural networks. *Expert Systems With Applications*, **2012**, 39, 1435-1450	7.8	27
160	Growth of Salmonella enteritidis and Salmonella typhimurium in the presence of quorum sensing signalling compounds produced by spoilage and pathogenic bacteria. *Food Microbiology*, **2011**, 28, 1011-8	6	27
159	Genotypic characterization of Brochothrix thermosphacta isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. *Meat Science*, **2012**, 92, 735-8	6.4	26
158	Effect of wine-based marinades on the behavior of Salmonella Typhimurium and background flora in beef fillets. *International Journal of Food Microbiology*, **2013**, 164, 119-27	5.8	26
157	Biofilm formation on Conservolea natural black olives during single and combined inoculation with a functional Lactobacillus pentosus starter culture. *Food Microbiology*, **2016**, 56, 35-44	6	25
156	Microbiological and physicochemical changes in minced meats under carbon dioxide, nitrogen or air at 3□C. *International Journal of Food Science and Technology*, **2007**, 25, 389-398	3.8	25
155	A machine learning workflow for raw food spectroscopic classification in a future industry. *Scientific Reports*, **2020**, 10, 11212	4.9	25
154	Adaptive Response of Listeria monocytogenes to Heat, Salinity and Low pH, after Habituation on Cherry Tomatoes and Lettuce Leaves. *PLoS ONE*, **2016**, 11, e0165746	3.7	25
153	Effect of different marinating conditions on the evolution of spoilage microbiota and metabolomic profile of chicken breast fillets. *Food Microbiology*, **2017**, 66, 141-149	6	24
152	Development of a predictive model for the growth kinetics of aerobic microbial population on pomegranate marinated chicken breast fillets under isothermal and dynamic temperature conditions. *Food Microbiology*, **2016**, 55, 25-31	6	24
151	Modeling the microbial interaction and the death of Escherichia coli O157:H7 during the fermentation of Spanish-style green table olives. *Journal of Food Protection*, **2003**, 66, 1166-75	2.5	24
150	Growth/survival of Salmonella enteritidis on fresh poultry and fish stored under vacuum or modified atmosphere. *Letters in Applied Microbiology*, **1996**, 23, 115-9	2.9	24
149	Hydrosol of Thymbra capitata Is a Highly Efficient Biocide against Salmonella enterica Serovar Typhimurium Biofilms. *Applied and Environmental Microbiology*, **2016**, 82, 5309-19	4.8	23
148	Production of acetate and lactate in relation to glucose content during modified atmosphere storage of gilt-head seabream (Sparus aurata) at 0□1□C. *Food Research International*, **1997**, 30, 711-717	7	23

147	Effect of microbial cell-free meat extract on the growth of spoilage bacteria. *Journal of Applied Microbiology*, **2009**, 107, 1819-29	4.7	22
146	Image analysis as a mean to model growth of Escherichia coli O157:H7 in gel cassettes. *Journal of Applied Microbiology*, **2007**, 103, 937-47	4.7	22
145	Exploiting multispectral imaging for non-invasive contamination assessment and mapping of meat samples. *Talanta*, **2016**, 161, 606-614	6.2	22
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