

George-John E Nychas

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Spectroscopy and imaging technologies coupled with machine learning for the assessment of the microbiological spoilage associated to ready-to-eat leafy vegetables. <i>International Journal of Food Microbiology</i> , 2022 , 361, 109458	5.8	1
307	Fruit Juice Spoilage by : Detection and Control Methods-A Comprehensive Review.. <i>Foods</i> , 2022 , 11,	4.9	3
306	Trials of Commercial- and Wild-Type <i>Saccharomyces cerevisiae</i> Strains under Aerobic and Microaerophilic/Anaerobic Conditions: Ethanol Production and Must Fermentation from Grapes of Santorini (Greece) Native Varieties. <i>Fermentation</i> , 2022 , 8, 249	4.7	1
305	Dynamics of Water and Biofilm Bacterial Community Composition in a Mediterranean Recirculation Aquaculture System. <i>Aquaculture Journal</i> , 2022 , 2, 164-179		2
304	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 , 101985	3.9	1
303	Effect of Packaging on Microbial Survival and Physicochemical Characteristics of Non-Thermally Preserved Green Spanish-Style Olives. <i>Proceedings (mdpi)</i> , 2021 , 70, 61	0.3	1
302	Microbiological Quality Assessment of Chicken Thigh Fillets Using Spectroscopic Sensors and Multivariate Data Analysis. <i>Foods</i> , 2021 , 10,	4.9	2
301	Assessing the Biofilm Formation Capacity of the Wine Spoilage Yeast through FTIR Spectroscopy. <i>Microorganisms</i> , 2021 , 9,	4.9	1
300	Detection of Meat Adulteration Using Spectroscopy-Based Sensors. <i>Foods</i> , 2021 , 10,	4.9	3
299	Microbiota of Chicken Breast and Thigh Fillets Stored under Different Refrigeration Temperatures Assessed by Next-Generation Sequencing. <i>Foods</i> , 2021 , 10,	4.9	5
298	Rapid detection of minced pork and chicken adulteration in fresh, stored and cooked ground meat. <i>Food Control</i> , 2021 , 125, 108002	6.2	7
297	Microbiological assessment of aerobically stored horse fillets through predictive microbiology and metabolomic approach. <i>Meat Science</i> , 2021 , 172, 108323	6.4	1
296	Spoilage potential of <i>Bacillus subtilis</i> in a neutral-pH dairy dessert. <i>Food Microbiology</i> , 2021 , 95, 103715	6	2
295	Dietary Intake Assessment of Pre-Packed Graviera Cheese in Greece and Nutritional Characterization Using the Nutri-Score Front of Pack Label Scheme. <i>Nutrients</i> , 2021 , 13,	6.7	2
294	Fraud in meat and poultry products 2021 , 85-108		
293	Data Science in the Food Industry. <i>Annual Review of Biomedical Data Science</i> , 2021 , 4, 341-367	5.6	4
292	Evolution of fungal community associated with ready-to-eat pineapple during storage under different temperature conditions. <i>Food Microbiology</i> , 2021 , 97, 103736	6	2

291	Quality and Safety Assessment of Edible Seaweeds and Cultivated in Scotland. <i>Foods</i> , 2021 , 10,	4.9	2
290	Volumetric oxygen transfer coefficient as fermentation control parameter to manipulate the production of either acetoin or D-2,3-butanediol using bakery waste. <i>Bioresource Technology</i> , 2021 , 335, 125155	11	5
289	Bioconversion of pomegranate residues into biofuels and bioactive lipids. <i>Journal of Cleaner Production</i> , 2021 , 323, 129193	10.3	1
288	Microbial colonization of naturally fermented olives 2021 , 145-159		
287	Quest of Intelligent Research Tools for Rapid Evaluation of Fish Quality: FTIR Spectroscopy and Multispectral Imaging Versus Microbiological Analysis. <i>Foods</i> , 2021 , 10,	4.9	1
286	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	5.6	4
285	Alicyclobacillus acidoterrestris Strain Variability in the Inactivation Kinetics of Spores in Orange Juice by Temperature-Assisted High Hydrostatic Pressure. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 7542	2.6	1
284	Spoilage Potential of () and LAB (,) Strains and Their Volatilome Profile During Storage of Sterile Pork Meat Using GC/MS and Data Analytics. <i>Foods</i> , 2020 , 9,	4.9	18
283	Occurrence and characterization of Shiga toxin-producing Escherichia coli (STEC) isolated from Chinese beef processing plants. <i>Meat Science</i> , 2020 , 168, 108188	6.4	3
282	Application of spectroscopic and multispectral imaging technologies on the assessment of ready-to-eat pineapple quality: A performance evaluation study of machine learning models generated from two commercial data analytics tools. <i>Computers and Electronics in Agriculture</i> , 2020 , 175, 105529	6.5	8
281	Estimation of the Microbiological Quality of Meat Using Rapid and Non-Invasive Spectroscopic Sensors. <i>IEEE Access</i> , 2020 , 8, 106614-106628	3.5	4
280	Strain variability in biofilm formation: A food safety and quality perspective. <i>Food Research International</i> , 2020 , 137, 109424	7	14
279	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	4.7	12
278	Nutritional Characteristics of Prepacked Feta PDO Cheese Products in Greece: Assessment of Dietary Intakes and Nutritional Profiles. <i>Foods</i> , 2020 , 9,	4.9	3
277	Assessment of the microbiological quality and safety of marinated chicken products from Greek retail outlets. <i>International Journal of Food Microbiology</i> , 2020 , 320, 108506	5.8	4
276	Implementation of Multispectral Imaging (MSI) for Microbiological Quality Assessment of Poultry Products. <i>Microorganisms</i> , 2020 , 8,	4.9	6
275	Effect of Lactobacillus plantarum L125 strain with probiotic potential on physicochemical, microbiological and sensorial characteristics of dry-fermented sausages. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108810	5.4	31
274	Competitive yeast action against Aspergillus carbonarius growth and ochratoxin A production. <i>International Journal of Food Microbiology</i> , 2020 , 317, 108460	5.8	15

273	A machine learning workflow for raw food spectroscopic classification in a future industry. <i>Scientific Reports</i> , 2020 , 10, 11212	4.9	25
272	Microbial Diversity of Fermented Greek Table Olives of Halkidiki and Konservolia Varieties from Different Regions as Revealed by Metagenomic Analysis. <i>Microorganisms</i> , 2020 , 8,	4.9	11
271	Valorisation of sugarcane molasses for the production of microbial lipids via fermentation of two <i>Rhodospiridium</i> strains for enzymatic synthesis of polyol esters. <i>Journal of Chemical Technology and Biotechnology</i> , 2020 , 95, 402-407	3.5	22
270	Rapid Microbial Quality Assessment of Chicken Liver Inoculated or Not With Using FTIR Spectroscopy and Machine Learning. <i>Frontiers in Microbiology</i> , 2020 , 11, 623788	5.7	3
269	Online Feature Selection for Robust Classification of the Microbiological Quality of Traditional Vanilla Cream by Means of Multispectral Imaging. <i>Sensors</i> , 2019 , 19,	3.8	4
268	Monitoring Biofilm Formation and Microbial Interactions that May Occur During a Contamination Incident across the Network of a Water Bottling Plant. <i>Microorganisms</i> , 2019 , 7,	4.9	2
267	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. <i>Meat Science</i> , 2019 , 151, 43-53	6.4	42
266	Prediction of indigenous <i>Pseudomonas</i> spp. growth on oyster mushrooms (<i>Pleurotus ostreatus</i>) as a function of storage temperature. <i>LWT - Food Science and Technology</i> , 2019 , 111, 506-512	5.4	7
265	A single enzyme PCR-RFLP assay targeting V1-V3 region of 16S rRNA gene for direct identification of <i>Alicyclobacillus acidoterrestris</i> from other <i>Alicyclobacillus</i> species. <i>Journal of Applied Genetics</i> , 2019 , 60, 225-229	2.5	3
264	Bioprocess development for (2R,3R)-butanediol and acetoin production using very high polarity cane sugar and sugarcane molasses by a <i>Bacillus amyloliquefaciens</i> strain. <i>Journal of Chemical Technology and Biotechnology</i> , 2019 , 94, 2167	3.5	4
263	Investigating the influence of organic acid marinades, storage temperature and time on the survival/inactivation interface of <i>Salmonella</i> on chicken breast fillets. <i>International Journal of Food Microbiology</i> , 2019 , 299, 47-57	5.8	9
262	Estimation of Minced Pork Microbiological Spoilage through Fourier Transform Infrared and Visible Spectroscopy and Multispectral Vision Technology. <i>Foods</i> , 2019 , 8,	4.9	11
261	Isolation, identification and screening of yeasts towards their ability to assimilate biodiesel-derived crude glycerol: microbial production of polyols, endopolysaccharides and lipid. <i>Journal of Applied Microbiology</i> , 2019 , 127, 1080-1100	4.7	30
260	Volatilomics for food quality and authentication. <i>Current Opinion in Food Science</i> , 2019 , 28, 88-95	9.8	16
259	Antimicrobial Activity of Oregano Essential Oil Incorporated in Sodium Alginate Edible Films: Control of and Spoilage in Ham Slices Treated with High Pressure Processing. <i>Materials</i> , 2019 , 12,	3.5	20
258	<i>In Vitro</i> Screening of β Aminobutyric Acid and Autoinducer-2 Signalling in Lactic Acid Bacteria Exhibiting Probiotic Potential Isolated from Natural Black Conservolea Olives. <i>Foods</i> , 2019 , 8,	4.9	3
257	Effect of Myclobutanil Pesticide on the Physiological Behavior of Two Newly Isolated Strains during Very-High-Gravity Alcoholic Fermentation. <i>Microorganisms</i> , 2019 , 7,	4.9	9
256	Identification and characterization of a long-chain N-acyl homoserine lactone from <i>Rhizobium</i> sp. isolated from <i>Zea x mays</i> rhizosphere. <i>Rhizosphere</i> , 2019 , 9, 34-37	3.5	2

255	Evaluation of Fourier transform infrared spectroscopy and multispectral imaging as means of estimating the microbiological spoilage of farmed sea bream. <i>Food Microbiology</i> , 2019 , 79, 27-34	6	19
254	Improvement on bioprocess economics for 2,3-butanediol production from very high polarity cane sugar via optimisation of bioreactor operation. <i>Bioresource Technology</i> , 2019 , 274, 343-352	11	22
253	Evaluating the probiotic potential and technological characteristics of yeasts implicated in cv. Kalamata natural black olive fermentation. <i>International Journal of Food Microbiology</i> , 2018 , 271, 48-59	5.8	27
252	Effect of pomegranate based marinades on the microbiological, chemical and sensory quality of chicken meat: A metabolomics approach. <i>International Journal of Food Microbiology</i> , 2018 , 267, 42-53	5.8	28
251	Use of Fourier transform infrared spectroscopy for monitoring the shelf life of ham slices packed with probiotic supplemented edible films after treatment with high pressure processing. <i>Food Research International</i> , 2018 , 106, 1061-1068	7	14
250	Development and validation of predictive models for the effect of storage temperature and pH on the growth boundaries and kinetics of <i>Alicyclobacillus acidoterrestris</i> ATCC 49025 in fruit drinks. <i>Food Microbiology</i> , 2018 , 74, 40-49	6	10
249	Rapid Assessment of the Microbiological Quality of Pasteurized Vanilla Cream by Means of Fourier Transform Infrared Spectroscopy in Tandem with Support Vector Machine Analysis. <i>Food Analytical Methods</i> , 2018 , 11, 840-847	3.4	7
248	Valorisation of fruit and vegetable waste from open markets for the production of 2,3-butanediol. <i>Food and Bioproducts Processing</i> , 2018 , 108, 27-36	4.9	20
247	Next generation of microbiological risk assessment: Potential of omics data for exposure assessment. <i>International Journal of Food Microbiology</i> , 2018 , 287, 18-27	5.8	37
246	Rapid detection of frozen-then-thawed minced beef using multispectral imaging and Fourier transform infrared spectroscopy. <i>Meat Science</i> , 2018 , 135, 142-147	6.4	32
245	Probiotic Incorporation in Edible Films and Coatings: Bioactive Solution for Functional Foods. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	70
244	Growth of <i>Listeria monocytogenes</i> in pasteurized vanilla cream pudding as affected by storage temperature and the presence of cinnamon extract. <i>Food Research International</i> , 2018 , 106, 1114-1122	7	11
243	Consumer food safety perceptions and self-reported practices in Greece. <i>International Journal of Consumer Studies</i> , 2018 , 42, 27-34	5.7	11
242	A unified spectra analysis workflow for the assessment of microbial contamination of ready-to-eat green salads: Comparative study and application of non-invasive sensors. <i>Computers and Electronics in Agriculture</i> , 2018 , 155, 212-219	6.5	15
241	Multispectral imaging (MSI): A promising method for the detection of minced beef adulteration with horsemeat. <i>Food Control</i> , 2017 , 73, 57-63	6.2	59
240	Effect of storage temperature on the lag time of <i>Geobacillus stearothermophilus</i> individual spores. <i>Food Microbiology</i> , 2017 , 67, 76-84	6	7
239	Meat Safety Foodborne Pathogens and Other Biological Issues 2017 , 521-552		6
238	Effect of different marinating conditions on the evolution of spoilage microbiota and metabolomic profile of chicken breast fillets. <i>Food Microbiology</i> , 2017 , 66, 141-149	6	24

237	An automated ranking platform for machine learning regression models for meat spoilage prediction using multi-spectral imaging and metabolic profiling. <i>Food Research International</i> , 2017 , 99, 206-215	7	43
236	Survival and transfer efficacy of mixed strain <i>Salmonella enterica</i> ser. Typhimurium from beef burgers to abiotic surfaces and determination of individual strain contribution. <i>Meat Science</i> , 2017 , 130, 58-63	6.4	3
235	Alginate-Based Edible Films Delivering Probiotic Bacteria to Sliced Ham Pretreated with High Pressure Processing. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	28
234	Biofilm formation by <i>Salmonella</i> Typhimurium and <i>Staphylococcus aureus</i> on stainless steel under either mono- or dual-species multi-strain conditions and resistance of sessile communities to sub-lethal chemical disinfection. <i>Food Control</i> , 2017 , 73, 838-846	6.2	19
233	In vitro evaluation of essential oils against <i>Aspergillus carbonarius</i> isolates and their effects on Ochratoxin A related gene expression in synthetic grape medium. <i>Food Control</i> , 2017 , 73, 71-80	6.2	20
232	Methicillin-resistant food-related <i>Staphylococcus aureus</i> : a review of current knowledge and biofilm formation for future studies and applications. <i>Research in Microbiology</i> , 2017 , 168, 1-15	4	60
231	Variability in the adaptive acid tolerance response phenotype of <i>Salmonella enterica</i> strains. <i>Food Microbiology</i> , 2017 , 62, 99-105	6	28
230	Effect of inoculum size, bacterial species, type of surfaces and contact time to the transfer of foodborne pathogens from inoculated to non-inoculated beef fillets via food processing surfaces. <i>Food Microbiology</i> , 2017 , 62, 51-57	6	7
229	Critical review on biofilm methods. <i>Critical Reviews in Microbiology</i> , 2017 , 43, 313-351	7.8	454
228	Table Olive Fermentation Using Starter Cultures with Multifunctional Potential. <i>Microorganisms</i> , 2017 , 5,	4.9	43
227	Anti-adhesion and Anti-biofilm Potential of Organosilane Nanoparticles against Foodborne Pathogens. <i>Frontiers in Microbiology</i> , 2017 , 8, 1295	5.7	21
226	Effect of Rocket () Extract on MRSA Growth and Proteome: Metabolic Adjustments in Plant-Based Media. <i>Frontiers in Microbiology</i> , 2017 , 8, 782	5.7	5
225	Variability of <i>Listeria monocytogenes</i> strains in biofilm formation on stainless steel and polystyrene materials and resistance to peracetic acid and quaternary ammonium compounds. <i>International Journal of Food Microbiology</i> , 2016 , 237, 164-171	5.8	62
224	Hydrosol of <i>Thymbra capitata</i> Is a Highly Efficient Biocide against <i>Salmonella enterica</i> Serovar Typhimurium Biofilms. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 5309-19	4.8	23
223	Rapid methods for microbial analysis of meat and meat products 2016 , 321-344		
222	Novel approaches for food safety management and communication. <i>Current Opinion in Food Science</i> , 2016 , 12, 13-20	9.8	40
221	Biofilm formation on <i>Conservolea</i> natural black olives during single and combined inoculation with a functional <i>Lactobacillus pentosus</i> starter culture. <i>Food Microbiology</i> , 2016 , 56, 35-44	6	25
220	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. <i>Food Microbiology</i> , 2016 , 55, 25-31	6	24

219	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. <i>Trends in Food Science and Technology</i> , 2016 , 50, 11-25	15.3	101
218	Effect of single or combined chemical and natural antimicrobial interventions on Escherichia coli O157:H7, total microbiota and color of packaged spinach and lettuce. <i>International Journal of Food Microbiology</i> , 2016 , 220, 6-18	5.8	41
217	Modelling biofilm formation of Salmonella enterica ser. Newport as a function of pH and water activity. <i>Food Microbiology</i> , 2016 , 53, 76-81	6	17
216	Targeted gene expression study of Salmonella enterica during biofilm formation on rocket leaves. <i>LWT - Food Science and Technology</i> , 2016 , 65, 254-260	5.4	13
215	Investigating the Effect of Different Treatments with Lactic Acid Bacteria on the Fate of Listeria monocytogenes and Staphylococcus aureus Infection in Galleria mellonella Larvae. <i>PLoS ONE</i> , 2016 , 11, e0161263	3.7	11
214	Adaptive Response of Listeria monocytogenes to Heat, Salinity and Low pH, after Habituation on Cherry Tomatoes and Lettuce Leaves. <i>PLoS ONE</i> , 2016 , 11, e0165746	3.7	25
213	Transfer of Salmonella enterica Serovar Typhimurium from Beef to Tomato through Kitchen Equipment and the Efficacy of Intermediate Decontamination Procedures. <i>Journal of Food Protection</i> , 2016 , 79, 1252-8	2.5	10
212	Quorum sensing and microbial ecology of foods 2016 , 600-616		2
211	Ensemble-based support vector machine classifiers as an efficient tool for quality assessment of beef fillets from electronic nose data. <i>Analytical Methods</i> , 2016 , 8, 3711-3721	3.2	35
210	Latest developments in foodborne pathogens modeling. <i>Current Opinion in Food Science</i> , 2016 , 8, 89-98	9.8	30
209	Exploiting multispectral imaging for non-invasive contamination assessment and mapping of meat samples. <i>Talanta</i> , 2016 , 161, 606-614	6.2	22
208	Microbiological Spoilage of Foods and Beverages 2016 , 3-42		11
207	Quantification of Aspergillus carbonarius in grapes using a real time PCR assay. <i>Food Microbiology</i> , 2015 , 51, 139-43	6	9
206	Effect of water activity, temperature, and mixed fungal spore interactions on ochratoxin A production by Aspergillus carbonarius. <i>Journal of Food Protection</i> , 2015 , 78, 376-82	2.5	3
205	Microbiological spoilage and volatiles production of gutted European sea bass stored under air and commercial modified atmosphere package at 2°C. <i>Food Microbiology</i> , 2015 , 50, 44-53	6	82
204	Assessment of the effect of a Salmonella enterica ser. Typhimurium culture supernatant on the single-cell lag time of foodborne pathogens. <i>International Journal of Food Microbiology</i> , 2015 , 215, 143-8 ^{5.8}		9
203	Real-Time PCR Assay Targeting the veA Gene for Quantification of Aspergillus carbonarius in Grapes. <i>Journal of Food Protection</i> , 2015 , 78, 2240-6	2.5	2
202	Bacterial populations and the volatilome associated to meat spoilage. <i>Food Microbiology</i> , 2015 , 45, 83-102		302

201	Multispectral image analysis approach to detect adulteration of beef and pork in raw meats. <i>Food Research International</i> , 2015 , 67, 12-18	7	93
200	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. <i>International Journal of Food Microbiology</i> , 2015 , 193, 51-8	5.8	84
199	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. <i>Frontiers in Microbiology</i> , 2015 , 6, 841	5.7	162
198	Identification of meat spoilage gene biomarkers in <i>Pseudomonas putida</i> using gene profiling. <i>Food Control</i> , 2015 , 57, 152-160	6.2	29
197	Modelling the influence of temperature, water activity and sodium metabisulphite on the growth and OTA production of <i>Aspergillus carbonarius</i> isolated from Greek wine grapes. <i>Food Microbiology</i> , 2015 , 49, 12-22	6	17
196	High Throughput Multispectral Image Processing with Applications in Food Science. <i>PLoS ONE</i> , 2015 , 10, e0140122	3.7	17
195	Potential of multispectral imaging technology for rapid and non-destructive determination of the microbiological quality of beef filets during aerobic storage. <i>International Journal of Food Microbiology</i> , 2014 , 174, 1-11	5.8	83
194	Impact of acid adaptation on attachment of <i>Listeria monocytogenes</i> to stainless steel during long-term incubation under low or moderate temperature conditions and on subsequent recalcitrance of attached cells to lethal acid treatments. <i>International Journal of Food Microbiology</i> , 2014 , 174, 1-11	5.8	16
193	Inoculated fermentation of green olives with potential probiotic <i>Lactobacillus pentosus</i> and <i>Lactobacillus plantarum</i> starter cultures isolated from industrially fermented olives. <i>Food Microbiology</i> , 2014 , 38, 208-18	6	93
192	Microbial pathogen control in the beef chain: recent research advances. <i>Meat Science</i> , 2014 , 97, 288-97	6.4	53
191	Presence of quorum sensing signal molecules in minced beef stored under various temperature and packaging conditions. <i>International Journal of Food Microbiology</i> , 2014 , 173, 1-8	5.8	32
190	Attachment and biofilm formation by foodborne bacteria in meat processing environments: causes, implications, role of bacterial interactions and control by alternative novel methods. <i>Meat Science</i> , 2014 , 97, 298-309	6.4	212
189	MALDI-TOF Mass Spectrometry, a Rapid and Reliable Method for the Identification of Bacterial Species in Food-Microbiology Laboratories 2014 , 361-393		3
188	Microbiological Risk Assessment of Raw, Fresh Produce 2014 , 3-16		
187	Biodiversity and ITS-RFLP characterisation of <i>Aspergillus section Nigri</i> isolates in grapes from four traditional grape-producing areas in Greece. <i>PLoS ONE</i> , 2014 , 9, e93923	3.7	32
186	Acquired acid adaptation of <i>Listeria monocytogenes</i> during its planktonic growth enhances subsequent survival of its sessile population to disinfection with natural organic compounds. <i>Food Research International</i> , 2014 , 64, 896-900	7	8
185	PRESERVATIVES Traditional Preservatives Oils and Spices 2014 , 113-118		3
184	MEAT AND POULTRY Spoilage of Meat 2014 , 514-519		6

183	Nonthermal pasteurization of fermented green table olives by means of high hydrostatic pressure processing. <i>BioMed Research International</i> , 2014 , 2014, 515623	3	11
182	Pathogens: Risks and Control 2014 , 389-412		
181	Using Multispectral Imaging for Spoilage Detection of Pork Meat. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2268-2279	5.1	88
180	Sensory and microbiological quality assessment of beef fillets using a portable electronic nose in tandem with support vector machine analysis. <i>Food Research International</i> , 2013 , 50, 241-249	7	107
179	Strain variability of the behavior of foodborne bacterial pathogens: a review. <i>International Journal of Food Microbiology</i> , 2013 , 167, 310-21	5.8	96
178	Selection of potential probiotic lactic acid bacteria from fermented olives by in vitro tests. <i>Food Microbiology</i> , 2013 , 33, 282-91	6	577
177	A comparison of Raman and FT-IR spectroscopy for the prediction of meat spoilage. <i>Food Control</i> , 2013 , 29, 461-470	6.2	90
176	Types of traditional Greek foods and their safety. <i>Food Control</i> , 2013 , 29, 32-41	6.2	48
175	Monitoring the succession of the biota grown on a selective medium for pseudomonads during storage of minced beef with molecular-based methods. <i>Food Microbiology</i> , 2013 , 34, 62-9	6	40
174	Survival of food-borne pathogens on natural black table olives after post-processing contamination. <i>International Journal of Food Microbiology</i> , 2013 , 161, 197-202	5.8	20
173	Evaluation of the strain variability of Salmonella enterica acid and heat resistance. <i>Food Microbiology</i> , 2013 , 34, 259-67	6	48
172	Differential protein expression patterns between planktonic and biofilm cells of Salmonella enterica serovar Enteritidis PT4 on stainless steel surface. <i>International Journal of Food Microbiology</i> , 2013 , 162, 105-13	5.8	40
171	Effect of wine-based marinades on the behavior of Salmonella Typhimurium and background flora in beef fillets. <i>International Journal of Food Microbiology</i> , 2013 , 164, 119-27	5.8	26
170	An in vitro study of Lactobacillus plantarum strains for the presence of plantaricin genes and their potential control of the table olive microbiota. <i>Antonie Van Leeuwenhoek</i> , 2013 , 103, 821-32	2.1	12
169	Molecular characterization of lactic acid bacteria isolated from industrially fermented Greek table olives. <i>LWT - Food Science and Technology</i> , 2013 , 50, 353-356	5.4	37
168	Microbiological aspects and shelf life of processed seafood products. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1184-90	4.3	20
167	Stochasticity in colonial growth dynamics of individual bacterial cells. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 2294-301	4.8	78
166	Antilisterial properties of marinades during refrigerated storage and microwave oven reheating against post-cooking inoculated chicken breast meat. <i>Journal of Food Science</i> , 2013 , 78, M285-9	3.4	8

165	Co-culture with <i>Listeria monocytogenes</i> within a dual-species biofilm community strongly increases resistance of <i>Pseudomonas putida</i> to benzalkonium chloride. <i>PLoS ONE</i> , 2013 , 8, e77276	3.7	87
164	Identification of the <i>Listeria monocytogenes</i> survival curves in UHT whole milk utilising local linear wavelet neural networks. <i>Expert Systems With Applications</i> , 2012 , 39, 1435-1450	7.8	27
163	Transfer, attachment, and formation of biofilms by <i>Escherichia coli</i> O157:H7 on meat-contact surface materials. <i>Journal of Food Science</i> , 2012 , 77, M343-7	3.4	12
162	Herbs, spices and their active components as natural antimicrobials in foods 2012 , 17-50		4
161	Transfer of foodborne pathogenic bacteria to non-inoculated beef fillets through meat mincing machine. <i>Meat Science</i> , 2012 , 90, 865-9	6.4	19
160	Fate of <i>Listeria monocytogenes</i> and <i>Salmonella</i> Typhimurium during spontaneous cauliflower fermentation. <i>Food Control</i> , 2012 , 27, 178-183	6.2	20
159	Genotypic characterization of <i>Brochothrix thermosphacta</i> isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. <i>Meat Science</i> , 2012 , 92, 735-8	6.4	26
158	Strain variability of the biofilm-forming ability of <i>Salmonella enterica</i> under various environmental conditions. <i>International Journal of Food Microbiology</i> , 2012 , 160, 171-8	5.8	79
157	Factors affecting quality and safety of fresh-cut produce. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 595-610	11.5	147
156	Attachment and Biofilm Formation by <i>Salmonella</i> in Food Processing Environments 2012 ,		12
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6	Phenolic extract from olives: inhibition of <i>Staphylococcus aureus</i> . <i>Letters in Applied Microbiology</i> , 1990 , 10, 217-220	2.9	33
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