

Spiros Paramithiotis

List of Publications by Year in descending order

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91
papers

2,674
citations

304743

22
h-index

197818

49
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99
docs citations

99
times ranked

3313
citing authors

#	ARTICLE	IF	CITATIONS
1	Revitalization of plant growth promoting rhizobacteria for sustainable development in agriculture. <i>Microbiological Research</i> , 2018, 206, 131-140.	5.3	765
2	Kimchi and Other Widely Consumed Traditional Fermented Foods of Korea: A Review. <i>Frontiers in Microbiology</i> , 2016, 7, 1493.	3.5	196
3	The Biodiversity of Lactic Acid Bacteria in Greek Traditional Wheat Sourdoughs Is Reflected in Both Composition and Metabolite Formation. <i>Applied and Environmental Microbiology</i> , 2002, 68, 6059-6069.	3.1	182
4	Phenotypic and technological diversity of lactic acid bacteria and staphylococci isolated from traditionally fermented sausages in Southern Greece. <i>Food Microbiology</i> , 2007, 24, 260-270.	4.2	139
5	Lactic acid bacteria population dynamics during minced beef storage under aerobic or modified atmosphere packaging conditions. <i>Food Microbiology</i> , 2010, 27, 1028-1034.	4.2	104
6	Characterization of the Enterobacteriaceae community that developed during storage of minced beef under aerobic or modified atmosphere packaging conditions. <i>International Journal of Food Microbiology</i> , 2011, 145, 77-83.	4.7	91
7	Interactions between <i>Saccharomyces cerevisiae</i> and lactic acid bacteria in sourdough. <i>Process Biochemistry</i> , 2006, 41, 2429-2433.	3.7	83
8	Screening of bacterial strains capable of converting biodiesel-derived raw glycerol into 1,3-propanediol, 2,3-butanediol and ethanol. <i>Engineering in Life Sciences</i> , 2012, 12, 57-68.	3.6	80
9	Polyphasic Identification of Wild Yeast Strains Isolated from Greek Sourdoughs. <i>Systematic and Applied Microbiology</i> , 2000, 23, 156-164.	2.8	65
10	Application of selected starter cultures for the production of wheat sourdough bread using a traditional three-stage procedure. <i>Process Biochemistry</i> , 2005, 40, 2813-2819.	3.7	49
11	Traditional fermented foods with anti-aging effect: A concentric review. <i>Food Research International</i> , 2020, 134, 109269.	6.2	47
12	Microbial oil production from various carbon sources by newly isolated oleaginous yeasts. <i>Engineering in Life Sciences</i> , 2017, 17, 333-344.	3.6	45
13	Expression of <i>Listeria monocytogenes</i> key virulence genes during growth in liquid medium, on rocket and melon at 4, 10 and 30°C. <i>Food Microbiology</i> , 2016, 55, 7-15.	4.2	43
14	Development of the microbial community during spontaneous cauliflower fermentation. <i>Food Research International</i> , 2010, 43, 1098-1103.	6.2	41
15	Evolution of Yeast Consortia during the Fermentation of Kalamata Natural Black Olives upon Two Initial Acidification Treatments. <i>Frontiers in Microbiology</i> , 2017, 8, 2673.	3.5	36
16	Comparative study of spontaneously fermented sourdoughs originating from two regions of Greece: Peloponnesus and Thessaly. <i>European Food Research and Technology</i> , 2010, 231, 883-890.	3.3	34
17	Microbial Ecology of Greek Wheat Sourdoughs, Identified by a Culture-Dependent and a Culture-Independent Approach. <i>Foods</i> , 2020, 9, 1603.	4.3	30
18	<i>Listeria monocytogenes</i> Serotype Prevalence and Biodiversity in Diverse Food Products. <i>Journal of Food Protection</i> , 2014, 77, 2115-2120.	1.7	28

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19	Effect of lemongrass essential oil on <i>Listeria monocytogenes</i> gene expression. <i>LWT - Food Science and Technology</i> , 2017, 77, 510-516.	5.2	27
20	Food recalls and warnings due to the presence of foodborne pathogens – a focus on fresh fruits, vegetables, dairy and eggs. <i>Current Opinion in Food Science</i> , 2017, 18, 71-75.	8.0	27
21	Detection of <i>Listeria monocytogenes</i> in cut melon fruit using analysis of volatile organic compounds. <i>Food Microbiology</i> , 2016, 54, 52-59.	4.2	25
22	Development and optimization of an ELISA based method to detect <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157 in fresh vegetables. <i>Analytical Methods</i> , 2013, 5, 4622.	2.7	24
23	<i>Crocus sativus</i> L . tepals: The natural source of antioxidant and antimicrobial factors. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2017, 4, 66-74.	1.5	24
24	Flour carbohydrate catabolism and metabolite production by sourdough lactic acid bacteria. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1417-1423.	3.6	23
25	Fate of <i>Listeria monocytogenes</i> and <i>Salmonella Typhimurium</i> during spontaneous cauliflower fermentation. <i>Food Control</i> , 2012, 27, 178-183.	5.5	23
26	Quantifying <i>Listeria monocytogenes</i> prevalence and concentration in minced pork meat and estimating performance of three culture media from presence/absence microbiological testing using a deterministic and stochastic approach. <i>Food Microbiology</i> , 2013, 36, 395-405.	4.2	22
27	Genetic Analysis of the <i>Listeria</i> Pathogenicity Island 1 of <i>Listeria monocytogenes</i> 1/2a and 4b Isolates. <i>Current Microbiology</i> , 2018, 75, 857-865.	2.2	19
28	The Sustainability Challenge of Food and Environmental Nanotechnology: Current Status and Imminent Perceptions. <i>International Journal of Environmental Research and Public Health</i> , 2019, 16, 4848.	2.6	19
29	Effect of ripening stage on the development of the microbial community during spontaneous fermentation of green tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1600-1606.	3.5	18
30	Lactic acid bacteria population dynamics during spontaneous fermentation of radish (<i>Raphanus</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 3	3.6	18
31	Biogenic amines in fresh fish and fishery products and emerging control. <i>Aquaculture and Fisheries</i> , 2023, 8, 431-450.	2.2	18
32	Microbial Ecology of Sheep Milk, Artisanal Feta, and Kefalograviera Cheeses. Part II: Technological, Safety, and Probiotic Attributes of Lactic Acid Bacteria Isolates. <i>Foods</i> , 2022, 11, 459.	4.3	18
33	Identification and Characterization of <i>Enterococcus</i> spp. in Greek Spontaneous Sausage Fermentation. <i>Journal of Food Protection</i> , 2008, 71, 1244-1247.	1.7	17
34	Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from <i>Vitis vinifera</i> cultivar Agiorgitiko. <i>European Food Research and Technology</i> , 2014, 239, 1067-1075.	3.3	15
35	Biotechnological valorization of low-cost sugar-based media for bacteriocin production by <i>Leuconostoc mesenteroides</i> E131. <i>New Biotechnology</i> , 2011, 28, 600-609.	4.4	13
36	Technological and Safety Attributes of Lactic Acid Bacteria and Yeasts Isolated from Spontaneously Fermented Greek Wheat Sourdoughs. <i>Microorganisms</i> , 2021, 9, 671.	3.6	13

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37	A Comparative Genomic and Safety Assessment of Six <i>Lactiplantibacillus plantarum</i> subsp. <i>argentoratensis</i> Strains Isolated from Spontaneously Fermented Greek Wheat Sourdoughs for Potential Biotechnological Application. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2487.	4.1	13
38	Fate of Bioactive Compounds during Lactic Acid Fermentation of Fruits and Vegetables. <i>Foods</i> , 2022, 11, 733.	4.3	13
39	Microbial Profile Antibacterial Properties and Chemical Composition of Raw Donkey Milk. <i>Animals</i> , 2020, 10, 2001.	2.3	12
40	In vitro assessment of properties associated with the survival through the gastro-intestinal tract of staphylococci isolated from traditional sausage fermentation. <i>Food Microbiology</i> , 2006, 23, 663-671.	4.2	11
41	Effect of Lemongrass Essential Oil Vapors on Microbial Dynamics and <i>Listeria monocytogenes</i> Survival on Rocket and Melon Stored under Different Packaging Conditions and Temperatures. <i>Microorganisms</i> , 2015, 3, 535-550.	3.6	11
42	Sugary Kefir: Microbial Identification and Biotechnological Properties. <i>Beverages</i> , 2019, 5, 61.	2.8	11
43	Effect of Rocket (<i>Eruca sativa</i>) Extract on MRSA Growth and Proteome: Metabolic Adjustments in Plant-Based Media. <i>Frontiers in Microbiology</i> , 2017, 8, 782.	3.5	10
44	Effect of different conditions on <i>Listeria monocytogenes</i> biofilm formation and removal. <i>Czech Journal of Food Sciences</i> , 2018, 36, 208-214.	1.2	10
45	Insights into Fresh Meat Spoilage. , 2009, , 55-82.		10
46	Microbial Ecology of Artisanal Feta and Kefalograviera Cheeses, Part I: Bacterial Community and Its Functional Characteristics with Focus on Lactic Acid Bacteria as Determined by Culture-Dependent Methods and Phenotype Microarrays. <i>Microorganisms</i> , 2022, 10, 161.	3.6	10
47	Editorial: Application of Nanotechnology in Food Science and Food Microbiology. <i>Frontiers in Microbiology</i> , 2018, 9, 714.	3.5	9
48	Microbiological and physicochemical characterisation of green table olives of Halkidiki and Conservolea varieties processed by the Spanish method on industrial scale. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3845-3857.	2.7	9
49	Estimation of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 Prevalence and Levels in Naturally Contaminated Rocket and Cucumber Samples by Deterministic and Stochastic Approaches. <i>Journal of Food Protection</i> , 2015, 78, 311-322.	1.7	8
50	Microbial population dynamics during spontaneous fermentation of <i>Asparagus officinalis</i> L. young sprouts. <i>European Food Research and Technology</i> , 2014, 239, 297-304.	3.3	7
51	Evaluation of Plantaricin Genes Expression During Fermentation of <i>Raphanus sativus</i> Roots with a Plantaricin-Producing <i>Lactobacillus plantarum</i> Starter. <i>Current Microbiology</i> , 2019, 76, 909-916.	2.2	7
52	Evaluation of psychrophilic, mesophilic, histamine forming bacteria and biogenic amine content in the muscle of mud spiny lobster, <i>Panulirus polyphagus</i> (HERBST, 1793) during ice storage. <i>Journal of Food Safety</i> , 2019, 39, e12582.	2.3	7
53	<i>Listeria monocytogenes</i> Serogroup 1/2 Strains Have a Competitive Growth Advantage over Serotype 4b during Refrigerated Storage of an Artificially Contaminated Ready-To-Eat Pork Meat Product. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6096.	2.5	7
54	Microbiological quality and aflatoxin B1 content of some spices and additives used in meat. <i>Quality Assurance and Safety of Crops and Foods</i> , 2010, 2, 41-45.	3.4	6

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55	Food quality changes during shelf life. , 2019, , 1-31.		6
56	Dual Transcriptional Profile of <i>Aspergillus flavus</i> during Co-Culture with <i>Listeria monocytogenes</i> and Aflatoxin B1 Production: A Pathogen-Pathogen Interaction. <i>Pathogens</i> , 2019, 8, 198.	2.8	6
57	Differential Modulation of <i>Listeria monocytogenes</i> Fitness, <i>In Vitro</i> Virulence, and Transcription of Virulence-Associated Genes in Response to the Presence of Different Microorganisms. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	6
58	Evaluation of Malolactic Starters in White and RosÃ© Winemaking of Moschofilero Wines. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5722.	2.5	5
59	<i>In Vitro</i> Gene Transcription of <i>Listeria monocytogenes</i> After Exposure to Human Gastric and Duodenal Aspirates. <i>Journal of Food Protection</i> , 2020, 83, 89-100.	1.7	4
60	Prior exposure to different combinations of pH and undissociated acetic acid can affect the induced resistance of <i>Salmonella</i> spp. strains in mayonnaise stored under refrigeration and the regulation of acid-resistance related genes. <i>Food Microbiology</i> , 2021, 95, 103680.	4.2	4
61	High-quality draft genome sequence data of six <i>Lactiplantibacillus plantarum</i> subsp. <i>argentoratensis</i> strains isolated from various Greek wheat sourdoughs. <i>Data in Brief</i> , 2021, 37, 107172.	1.0	4
62	<i>In Vitro</i> Virulence Potential, Surface Attachment, and Transcriptional Response of Sublethally Injured <i>Listeria monocytogenes</i> following Exposure to Peracetic Acid. <i>Applied and Environmental Microbiology</i> , 2022, 88, AEM0158221.	3.1	4
63	The Effect of Incubation Temperature, Substrate and Initial pH Value on Plantaricin Activity and the Relative Transcription of <i>pln</i> Genes of Six Sourdough Derived <i>Lactiplantibacillus plantarum</i> Strains. <i>Fermentation</i> , 2021, 7, 320.	3.0	4
64	Physicochemical and Microbiological Changes During Drying of Wolf Herring (<i>Chirocentrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 Product Technology, 2017, 26, 929-939.	1.4	3
65	Labeling accuracy and detection of DNA sequences originating from GMOs in meat products commercially available in Greece. <i>LWT - Food Science and Technology</i> , 2021, 137, 110420.	5.2	3
66	Microbiological, physico-chemical and safety parameters of cereal-based animal diets. <i>Quality Assurance and Safety of Crops and Foods</i> , 2009, 1, 170-178.	3.4	2
67	Investigating the correlation of constitutive proteins with the growth limits of <i>Salmonella enterica</i> isolates from feeds in response to temperature, pH, formic and lactic acid. <i>Food Research International</i> , 2013, 53, 291-296.	6.2	2
68	Field study on the microbiological quality of pickles in brine and survival of <i>Salmonella Typhimurium</i> and <i>Listeria monocytogenes</i> during storage at 4°C. <i>European Food Research and Technology</i> , 2013, 236, 391-397.	3.3	2
69	Effect of co-culture with enterocinogenic <i>E. faecium</i> on <i>L. monocytogenes</i> key virulence gene expression. <i>AIMS Microbiology</i> , 2016, 2, 359-371.	2.2	2
70	Effect of Dough-Related Parameters on the Antimold Activity of <i>Wickerhamomyces anomalus</i> Strains and Mold-Free Shelf Life of Bread. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4506.	2.5	2
71	Antimicrobial Activity of Bacteriocins and Their Applications. , 2008, , 375-397.		1
72	Transcriptomic Response of <i>L. monocytogenes</i> to Co-Culture with <i>S. cerevisiae</i> . <i>Beverages</i> , 2021, 7, 55.	2.8	1

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73	Evolution of the Microbial Community During Traditional Fermentation of Globe Artichoke Immature Inflorescence. International Journal of Clinical & Medical Microbiology, 2016, 1, .	0.3	1
74	Prevalence of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in strawberries in Greece and performance evaluation of the culture media. Clinical Research and Trials, 2018, 4, .	0.1	1
75	Applications of Nanotechnology in Food and Agriculture. , 2019, , 223-249.		1
76	Molecular Tools for Evolution and Taxonomy Assessment. , 2019, , 41-56.		1
77	Detection of Biogenic Amines in Indian Fish and Fishery Products Consumed in Southeast Coast Region of India. Journal of Aquatic Food Product Technology, 2021, 30, 95-106.	1.4	1
78	Probiotic Dairy Products: Inventions Toward Ultramodern Production. , 2018, , 143-157.		0
79	Molecular Typing of Major Foodborne Pathogens. , 2018, , 421-472.		0
80	Thoughts on the future of probiotic beverages. , 2021, , 441-466.		0
81	Biogenic Amines in Wine. , 2021, , 452-467.		0
82	Transcription of <i>Listeria</i> Monocytogenes Key Virulence Genes on Tomato, Cucumber and Carrot. Applied Sciences (Switzerland), 2021, 11, 5983.	2.5	0
83	Microorganisms Associated with Food Fermentation. , 2021, , 3-47.		0
84	The Genomics of Major Foodborne Pathogens: An Update. , 2018, , 3-29.		0
85	Genomic Insights into Gram-Negative Food Spoilers. , 2019, , 207-222.		0
86	Food Molecular Microbiology An Overview. , 2019, , 1-20.		0
87	Transcription of <i>Escherichia Coli</i> O157:H7 Key Virulence Genes During Growth in Liquid Medium and Rocket (<i>Eruca Sativa</i>) at 4 and 10oC. Applied Microbiology Theory and Technology, 0, , .	0.0	0
88	Towards Recreation of Food Commodities Based on Ancient Texts; The Case of Avyrtake. Applied Sciences (Switzerland), 2022, 12, 1697.	2.5	0
89	Detection of Genetically Modified Organisms in Foods of Plant Origin. , 2022, , 117-137.		0
90	Kimchi and sauerkraut lactic acid bacteria and human health. , 2022, , 47-62.		0

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91	Health promoting functional genomic features of lactic acid bacteria. , 2022, , 221-244.		0