

Spiros Paramithiotis

List of Publications by Year in descending order

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91
papers

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citations

304743

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197818

49
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99
docs citations

99
times ranked

3313
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic amines in fresh fish and fishery products and emerging control. <i>Aquaculture and Fisheries</i> , 2023, 8, 431-450.	2.2	18
2	<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
3	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
4	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
5	Towards Recreation of Food Commodities Based on Ancient Texts; The Case of Avyrtake. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1697.	2.5	0
6	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
7	Fate of Bioactive Compounds during Lactic Acid Fermentation of Fruits and Vegetables. <i>Foods</i> , 2022, 11, 733.	4.3	13
8	Detection of Genetically Modified Organisms in Foods of Plant Origin. , 2022, , 117-137.		0
9	Kimchi and sauerkraut lactic acid bacteria and human health. , 2022, , 47-62.		0
10	Health promoting functional genomic features of lactic acid bacteria. , 2022, , 221-244.		0
11	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
12	Evaluation of Malolactic Starters in White and RosÃ© Winemaking of Moschofilero Wines. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5722.	2.5	5
13	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
14	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
15	Thoughts on the future of probiotic beverages. , 2021, , 441-466.		0
16	Biogenic Amines in Wine. , 2021, , 452-467.		0
17	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
18	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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19	Listeria monocytogenes 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. Applied Sciences (Switzerland), 2021, 11, 6096.	2.5	7
20	Transcription of Listeria monocytogenes Key Virulence Genes on Tomato, Cucumber and Carrot. Applied Sciences (Switzerland), 2021, 11, 5983.	2.5	0
21	Transcriptomic Response of L. monocytogenes to Co-Culture with S. cerevisiae. Beverages, 2021, 7, 55.	2.8	1
22	High-quality draft genome sequence data of six Lactiplantibacillus plantarum subsp. argentoratensis strains isolated from various Greek wheat sourdoughs. Data in Brief, 2021, 37, 107172.	1.0	4
23	Microorganisms Associated with Food Fermentation. , 2021, , 3-47.		0
24	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
25	The Effect of Incubation Temperature, Substrate and Initial pH Value on Plantaricin Activity and the Relative Transcription of pln Genes of Six Sourdough Derived Lactiplantibacillus plantarum Strains. Fermentation, 2021, 7, 320.	3.0	4
26	In Vitro Gene Transcription of Listeria monocytogenes After Exposure to Human Gastric and Duodenal Aspirates. Journal of Food Protection, 2020, 83, 89-100.	1.7	4
27	Microbial Ecology of Greek Wheat Sourdoughs, Identified by a Culture-Dependent and a Culture-Independent Approach. Foods, 2020, 9, 1603.	4.3	30
28	Microbial Profile Antibacterial Properties and Chemical Composition of Raw Donkey Milk. Animals, 2020, 10, 2001.	2.3	12
29	Differential Modulation of Listeria monocytogenes Fitness, <i>In Vitro</i> Virulence, and Transcription of Virulence-Associated Genes in Response to the Presence of Different Microorganisms. Applied and Environmental Microbiology, 2020, 86, .	3.1	6
30	Traditional fermented foods with anti-aging effect: A concentric review. Food Research International, 2020, 134, 109269.	6.2	47
31	Food quality changes during shelf life. , 2019, , 1-31.		6
32	Sugary Kefir: Microbial Identification and Biotechnological Properties. Beverages, 2019, 5, 61.	2.8	11
33	Dual Transcriptional Profile of Aspergillus flavus during Co-Culture with Listeria monocytogenes and Aflatoxin B1 Production: A Pathogen-Pathogen Interaction. Pathogens, 2019, 8, 198.	2.8	6
34	Evaluation of Plantaricin Genes Expression During Fermentation of Raphanus sativus Roots with a Plantaricin-Producing Lactobacillus plantarum Starter. Current Microbiology, 2019, 76, 909-916.	2.2	7
35	The Sustainability Challenge of Food and Environmental Nanotechnology: Current Status and Imminent Perceptions. International Journal of Environmental Research and Public Health, 2019, 16, 4848.	2.6	19
36	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. Journal of Food Safety, 2019, 39, e12582.	2.3	7

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37	Genomic Insights into Gram-Negative Food Spoilers. , 2019, , 207-222.		0
38	Applications of Nanotechnology in Food and Agriculture. , 2019, , 223-249.		1
39	Molecular Tools for Evolution and Taxonomy Assessment. , 2019, , 41-56.		1
40	Food Molecular Microbiology An Overview. , 2019, , 1-20.		0
41	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
42	Probiotic Dairy Products: Inventions Toward Ultramodern Production. , 2018, , 143-157.		0
43	Revitalization of plant growth promoting rhizobacteria for sustainable development in agriculture. <i>Microbiological Research</i> , 2018, 206, 131-140.	5.3	765
44	Molecular Typing of Major Foodborne Pathogens. , 2018, , 421-472.		0
45	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
46	Editorial: Application of Nanotechnology in Food Science and Food Microbiology. <i>Frontiers in Microbiology</i> , 2018, 9, 714.	3.5	9
47	Prevalence of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in strawberries in Greece and performance evaluation of the culture media. <i>Clinical Research and Trials</i> , 2018, 4, .	0.1	1
48	The Genomics of Major Foodborne Pathogens: An Update. , 2018, , 3-29.		0
49	Lactic acid bacteria population dynamics during spontaneous fermentation of radish (<i>Raphanus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 3.6 18		
50	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
51	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
52	Physicochemical and Microbiological Changes During Drying of Wolf Herring (<i>Chirocentrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 Product Technology, 2017, 26, 929-939.	1.4	3
53	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
54	<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

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55	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
56	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
57	Kimchi and Other Widely Consumed Traditional Fermented Foods of Korea: A Review. <i>Frontiers in Microbiology</i> , 2016, 7, 1493.	3.5	196
58	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
59	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
60	Evolution of the Microbial Community During Traditional Fermentation of Globe Artichoke Immature Inflorescence. <i>International Journal of Clinical & Medical Microbiology</i> , 2016, 1, .	0.3	1
61	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
62	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
63	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
64	<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
65	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
66	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
67	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
68	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
69	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
70	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
71	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
72	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

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73	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
74	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
75	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
76	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
77	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
78	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
79	Development of the microbial community during spontaneous cauliflower fermentation. <i>Food Research International</i> , 2010, 43, 1098-1103.	6.2	41
80	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
81	Insights into Fresh Meat Spoilage. , 2009, , 55-82.		10
82	Antimicrobial Activity of Bacteriocins and Their Applications. , 2008, , 375-397.		1
83	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
84	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
85	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
86	Interactions between <i>Saccharomyces cerevisiae</i> and lactic acid bacteria in sourdough. <i>Process Biochemistry</i> , 2006, 41, 2429-2433.	3.7	83
87	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
88	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
89	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
90	Polyphasic Identification of Wild Yeast Strains Isolated from Greek Sourdoughs. <i>Systematic and Applied Microbiology</i> , 2000, 23, 156-164.	2.8	65

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91	Transcription of Escherichia Coli O157:H7 Key Virulence Genes During Growth in Liquid Medium and Rocket (Eruca Sativa) at 4 and 10oC. Applied Microbiology Theory i¼† Technology, 0, , .	0.0	0