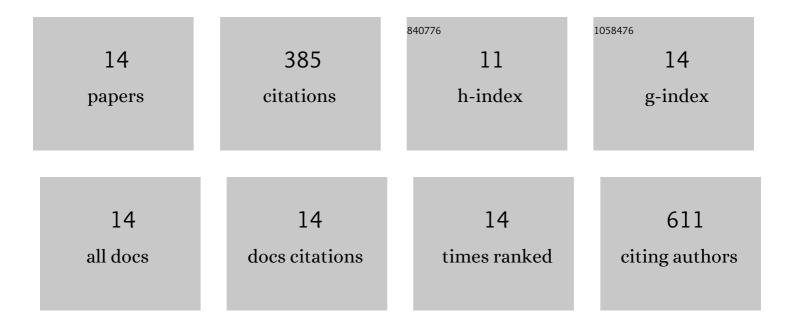
Gregoria Mitropoulou

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Immobilization Technologies in Probiotic Food Production. Journal of Nutrition and Metabolism, 2013, 2013, 1-15.	1.8	100
2	Phytochemical Profile and Evaluation of the Biological Activities of Essential Oils Derived from the Greek Aromatic Plant Species Ocimum basilicum, Mentha spicata, Pimpinella anisum and Fortunella margarita. Molecules, 2016, 21, 1069.	3.8	83
3	Chemical Composition and Evaluation of the Biological Properties of the Essential Oil of the Dietary Phytochemical Lippia citriodora. Molecules, 2018, 23, 123.	3.8	35
4	Disinfection efficiencies of sage and spearmint essential oils against planktonic and biofilm Staphylococcus aureus cells in comparison with sodium hypochlorite. International Journal of Food Microbiology, 2017, 257, 19-25.	4.7	30
5	Functional modulation of gut microbiota in diabetic rats following dietary intervention with pistachio nuts (Pistacia vera L.). Metabolism Open, 2020, 7, 100040.	2.9	26
6	Composition, antimicrobial, antioxidant, and antiproliferative activity ofOriganum dictamnus(dittany) essential oil. Microbial Ecology in Health and Disease, 2015, 26, 26543.	3.5	25
7	Effect of Sugar Content on Quality Characteristics and Shelf-Life of Probiotic Dry-Fermented Sausages Produced by Free or Immobilized Lactobacillus casei ATCC 393. Foods, 2019, 8, 219.	4.3	19
8	Assessment of the Antimicrobial, Antioxidant, and Antiproliferative Potential of Sideritis raeseri subps. raeseri Essential Oil. Foods, 2020, 9, 860.	4.3	15
9	Maintaining Digestive Health in Diabetes: The Role of the Gut Microbiome and the Challenge of Functional Foods. Microorganisms, 2021, 9, 516.	3.6	15
10	Citrus medica and Cinnamomum zeylanicum Essential Oils as Potential Biopreservatives against Spoilage in Low Alcohol Wine Products. Foods, 2020, 9, 577.	4.3	13
11	Freeze-Dried Immobilized Kefir Culture in Low Alcohol Winemaking. Foods, 2020, 9, 115.	4.3	12
12	Charting the structural and thermodynamic determinants in phenolic acid natural product – cyclodextrin encapsulations. Journal of Biomolecular Structure and Dynamics, 2021, 39, 2642-2658.	3.5	9
13	Biotechnological potential of Zymotisâ€2 bioreactor for the cultivation of filamentous fungi. Biotechnology Journal, 2022, 17, e2100288.	3.5	2
14	Origanum vulgare ssp. hirtum Essential Oil as a Natural Intrinsic Hurdle against Common Spoilage and Pathogenic Microbes of Concern in Tomato Juice. Applied Microbiology, 2021, 1, 1-10.	1.6	1