

Gregoria Mitropoulou

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

385
citations

840776

11
h-index

1058476

14
g-index

14
all docs

14
docs citations

14
times ranked

611
citing authors

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