

Anastasia E Lytou

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6639244/publications.pdf>

Version: 2024-02-01

7
papers

153
citations

1307594

7
h-index

1720034

7
g-index

8
all docs

8
docs citations

8
times ranked

171
citing authors

| # | ARTICLE | IF | CITATIONS |
|---|--|-----|-----------|
| 1 | 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. | 4.7 | 38 |
| 2 | 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. | 4.2 | 35 |
| 3 | 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. | 4.2 | 33 |
| 4 | 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. | 4.7 | 15 |
| 5 | Quality and Safety Assessment of Edible Seaweeds <i>Alaria esculenta</i> and <i>Saccharina latissima</i> Cultivated in Scotland. <i>Foods</i> , 2021, 10, 2210. | 4.3 | 15 |
| 6 | Recent Advances and Applications of Rapid Microbial Assessment from a Food Safety Perspective. <i>Sensors</i> , 2022, 22, 2800. | 3.8 | 9 |
| 7 | 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. | 4.7 | 8 |