Konstantinos Papadimitriou

List of Publications by Year
in descending order

63	2,051	279798 23	265206 42
papers	citations	h-index	g-index

64	64	64	2600
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fermentation Efficiency of Genetically Modified Yeasts in Grapes Must. Foods, 2022, 11, 413.	4.3	1
2	Integrated Genomic and Metabolomic Analysis Illuminates Key Secreted Metabolites Produced by the Novel Endophyte Bacillus halotolerans Cal.l.30 Involved in Diverse Biological Control Activities. Microorganisms, 2022, 10, 399.	3.6	15
3	Comparison of the Microbiome of Artisanal Homemade and Industrial Feta Cheese through Amplicon Sequencing and Shotgun Metagenomics. Microorganisms, 2022, 10, 1073.	3.6	12
4	SARS-CoV-2 Amino Acid Mutations Detection in Greek Patients Infected in the First Wave of the Pandemic. Microorganisms, 2022, 10, 1430.	3.6	0
5	Applying Image-Based Food-Recognition Systems on Dietary Assessment: A Systematic Review. Advances in Nutrition, 2022, 13, 2590-2619.	6.4	16
6	Assessing the survival and sublethal injury kinetics of Listeria monocytogenes under different food processing-related stresses. International Journal of Food Microbiology, 2021, 346, 109159.	4.7	16
7	Genomic Analysis and Secondary Metabolites Production of the Endophytic Bacillus velezensis Bvel1: A Biocontrol Agent against Botrytis cinerea Causing Bunch Rot in Post-Harvest Table Grapes. Plants, 2021, 10, 1716.	3.5	34
8	Whole-genome sequence data of the proteolytic and bacteriocin producing strain Enterococcus faecalis PK23 isolated from the traditional Halitzia cheese produced in Cyprus. Data in Brief, 2021, 38, 107437.	1.0	4
9	Kaimaki ice cream as a vehicle for Limosilactobacillus fermentum ACA-DC 179 to exert potential probiotic effects: Overview of strain stability and final product quality. International Dairy Journal, 2021, 123, 105177.	3.0	3
10	Editorial: Probiotic Trigger Molecules in Action. Frontiers in Microbiology, 2021, 12, 789209.	3.5	0
11	Genomic and Metabolomic Insights into Secondary Metabolites of the Novel Bacillus halotolerans Hil4, an Endophyte with Promising Antagonistic Activity against Gray Mold and Plant Growth Promoting Potential. Microorganisms, 2021, 9, 2508.	3.6	16
12	Dietary Components, Microbial Metabolites and Human Health: Reading between the Lines. Foods, 2020, 9, 1045.	4.3	7
13	Editorial: Omics and Systems Approaches to Study the Biology and Applications of Lactic Acid Bacteria. Frontiers in Microbiology, 2020, 11, 1786.	3.5	0
14	Complete Genome Sequence of the Deep-Sea Bacterium Moritella marina MP-1 (ATCC 15381). Microbiology Resource Announcements, 2020, 9, .	0.6	1
15	The microbiota of Kalathaki and Melichloro Greek artisanal cheeses comprises functional lactic acid bacteria. LWT - Food Science and Technology, 2020, 130, 109570.	5.2	17
16	Differential Modulation of Listeria monocytogenes Fitness, In Vitro Virulence, and Transcription of Virulence-Associated Genes in Response to the Presence of Different Microorganisms. Applied and Environmental Microbiology, 2020, 86, .	3.1	6
17	Whole-genome sequence data and analysis of Lactobacillus delbrueckii subsp. lactis ACA-DC 178 isolated from Greek Kasseri cheese. Data in Brief, 2019, 25, 104282.	1.0	4
18	Sourdough Bread. , 2019, , 127-158.		15

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19	Comparative Genomics of Streptococcus thermophilus Support Important Traits Concerning the Evolution, Biology and Technological Properties of the Species. Frontiers in Microbiology, 2019, 10, 2916.	3.5	39
20	Reverse micelles as nano-carriers of nisin against foodborne pathogens. Part II: The case of essential oils. Food Chemistry, 2019, 278, 415-423.	8.2	31
21	Reverse micelles as nanocarriers of nisin against foodborne pathogens. Food Chemistry, 2018, 255, 97-103.	8.2	21
22	Probiotics and Prebiotics: An Overview on Recent Trends. , 2018, , 1-34.		14
23	Evaluating the probiotic potential and technological characteristics of yeasts implicated in cv. Kalamata natural black olive fermentation. International Journal of Food Microbiology, 2018, 271, 48-59.	4.7	49
24	Novel insight into the pathogenicity of Streptococcus gallolyticus subsp. gallolyticus belonging to the Streptococcus bovis/Streptococcus equinus complex. Virulence, 2018, 9, 662-665.	4.4	7
25	Probiotic Features of Lactic Acid Bacteria Isolated from a Diverse Pool of Traditional Greek Dairy Products Regarding Specific Strain-Host Interactions. Probiotics and Antimicrobial Proteins, 2018, 10, 313-322.	3.9	48
26	Virulence Gene Sequencing Highlights Similarities and Differences in Sequences in Listeria monocytogenes Serotype 1/2a and 4b Strains of Clinical and Food Origin From 3 Different Geographic Locations. Frontiers in Microbiology, 2018, 9, 1103.	3.5	37
27	Comparative Genomics of Lactobacillus acidipiscis ACA-DC 1533 Isolated From Traditional Greek Kopanisti Cheese Against Species Within the Lactobacillus salivarius Clade. Frontiers in Microbiology, 2018, 9, 1244.	3.5	22
28	The complete genome sequence of the yogurt isolate Streptococcus thermophilus ACA-DC 2. Standards in Genomic Sciences, 2017, 12, 18.	1.5	31
29	Whole-Genome Sequence of the Cheese Isolate Lactobacillus rennini ACA-DC 565. Genome Announcements, 2017, 5, .	0.8	3
30	Production of probiotic Feta cheese using Propionibacterium freudenreichii subsp. shermanii as adjunct. International Dairy Journal, 2017, 66, 135-139.	3.0	27
31	Complete Genome Sequence of the Sourdough Isolate Lactobacillus zymae ACA-DC 3411. Genome Announcements, 2017, 5, .	0.8	2
32	Complete Genome Sequence of the Yogurt Isolate Lactobacillus delbrueckii subsp. bulgaricus ACA-DC 87. Genome Announcements, 2017, 5, .	0.8	2
33	Phytochemical analysis and evaluation of the antioxidant and antimicrobial properties of selected herbs cultivated in Greece. Industrial Crops and Products, 2017, 108, 616-628.	5.2	17
34	Evaluation of the antihypertensive angiotensin-converting enzyme inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. International Dairy Journal, 2017, 75, 10-21.	3.0	38
35	Dairy probiotics: Beyond the role of promoting gut and immune health. International Dairy Journal, 2017, 67, 46-60.	3.0	52
36	Whole-Genome Sequences of Three Streptococcus macedonicus Strains Isolated from Italian Cheeses in the Veneto Region. Genome Announcements, 2017, 5, .	0.8	8

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37	Complete Genome Sequence of the Dairy Isolate Lactobacillus acidipiscis ACA-DC 1533. Genome Announcements, 2017, 5, .	0.8	23
38	Microemulsions as Potential Carriers of Nisin: Effect of Composition on Structure and Efficacy. Langmuir, 2016, 32, 8988-8998.	3.5	18
39	Listeria monocytogenes Strains Underrepresented during Selective Enrichment with an ISO Method Might Dominate during Passage through Simulated Gastric Fluid and In Vitro Infection of Caco-2 Cells. Applied and Environmental Microbiology, 2016, 82, 6846-6858.	3.1	22
40	Stress Physiology of Lactic Acid Bacteria. Microbiology and Molecular Biology Reviews, 2016, 80, 837-890.	6.6	487
41	Whole-Genome Sequence of the Cheese Isolate Streptococcus macedonicus 679. Genome Announcements, 2016, 4, .	0.8	3
42	Analysis of the complete genome sequence of the archaeon Pyrococcus chitonophagus DSM 10152 (formerly Thermococcus chitonophagus). Extremophiles, 2016, 20, 351-361.	2.3	7
43	Deficiency in the Î±1 subunit of Na⁺/K⁺â€ATPase Enhances the Antiâ€Proliferative Effect of High Osmolality in Nucleus Pulposus Intervertebral Disc Cells. Journal of Cellular Physiology, 2015, 230, 3037-3048.	4.1	14
44	Acquisition through Horizontal Gene Transfer of Plasmid pSMA198 by Streptococcus macedonicus ACA-DC 198 Points towards the Dairy Origin of the Species. PLoS ONE, 2015, 10, e0116337.	2.5	39
45	How microbes adapt to a diversity of food niches. Current Opinion in Food Science, 2015, 2, 29-35.	8.0	52
46	Discovering probiotic microorganisms: in vitro, in vivo, genetic and omics approaches. Frontiers in Microbiology, 2015, 6, 58.	3.5	257
47	Engineered strains of Streptococcus macedonicus towards an osmotic stress resistant phenotype retain their ability to produce the bacteriocin macedocin under hyperosmotic conditions. Journal of Biotechnology, 2015, 212, 125-133.	3.8	1
48	Comparative genomics of the dairy isolate Streptococcus macedonicus ACA-DC 198 against related members of the Streptococcus bovis/Streptococcus equinus complex. BMC Genomics, 2014, 15, 272.	2.8	74
49	Determination of triterpenic acids in natural and alkaline-treated Greek table olives throughout the fermentation process. LWT - Food Science and Technology, 2014, 58, 609-613.	5.2	25
50	Macedovicin, the second food-grade lantibiotic produced by Streptococcus macedonicus ACA-DC 198. Food Microbiology, 2013, 33, 124-130.	4.2	23
51	Incidence of Bacteriocins Produced by Food-Related Lactic Acid Bacteria Active towards Oral Pathogens. International Journal of Molecular Sciences, 2013, 14, 4640-4654.	4.1	33
52	Complete Genome Sequence of the Dairy Isolate Streptococcus macedonicus ACA-DC 198. Journal of Bacteriology, 2012, 194, 1838-1839.	2.2	27
53	Comparative and evolutionary analysis of plasmid pREN isolated from Lactobacillus rennini, a novel member of the theta-replicating pUCL287 family. FEMS Microbiology Letters, 2011, 318, 18-26.	1.8	4
54	In Silico Evidence for the Horizontal Transfer of gsiB , a Ïƒ ^{Î’} -Regulated Gene in Gram-Positive Bacteria, to Lactic Acid Bacteria. Applied and Environmental Microbiology, 2011, 77, 3526-3531.	3.1	7

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55	Stress Responses of Streptococci. , 2011, , 251-303.		4
56	Future Challenges in Lactic Acid Bacteria Stress Physiology Research. , 2011, , 507-518.		2
57	Feed supplementation of Lactobacillus plantarum PCA 236 modulates gut microbiota and milk fatty acid composition in dairy goats â€" a preliminary study. International Journal of Food Microbiology, 2010, 141, S109-S116.	4.7	54
58	Characterization of pLAC1, a cryptic plasmid isolated from Lactobacillus acidipiscis and comparative analysis with its related plasmids. International Journal of Food Microbiology, 2010, 141, 222-228.	4.7	10
59	Detection of changes in the cellular composition of Salmonella enterica serovar Typhimurium in the presence of antimicrobial compound(s) of Lactobacillus strains using Fourier transform infrared spectroscopy. International Journal of Food Microbiology, 2010, 144, 202-207.	4.7	19
60	RNA Arbitrarily Primed PCR and Fourier Transform Infrared Spectroscopy Reveal Plasticity in the Acid Tolerance Response ofStreptococcus macedonicus. Applied and Environmental Microbiology, 2008, 74, 6068-6076.	3.1	22
61	Acid Tolerance of Streptococcus macedonicus as Assessed by Flow Cytometry and Single-Cell Sorting. Applied and Environmental Microbiology, 2007, 73, 465-476.	3.1	44
62	Rapid assessment of the physiological status of Streptococcus macedonicus by flow cytometry and fluorescence probes. International Journal of Food Microbiology, 2006, 111, 197-205.	4.7	67
63	Purification and characterisation of an intracellular X-prolyl-dipeptidyl aminopeptidase from Streptococcus thermophilus ACA-DC 4. Journal of Biotechnology, 1998, 59, 203-211.	3.8	27