

Photis Papademas

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

1,123
citations

430754

18
h-index

454834

30
g-index

59
all docs

59
docs citations

59
times ranked

1180
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of donkey milk: Technology, functionality, and future prospects. JDS Communications, 2022, 3, 228-233.	0.5	8
2	Non-thermal Processing Technologies for Dairy Products: Their Effect on Safety and Quality Characteristics. Frontiers in Sustainable Food Systems, 2022, 6, .	1.8	9
3	Nonthermal turbulent flow <scp>ultravioletâ€C</scp> (<scp>UVâ€C</scp>) radiation processing for cheese wheyâ€Brines purification. International Journal of Dairy Technology, 2022, 75, 710-716.	1.3	2
4	Covid-19 pandemic effects on food safety - Multi-country survey study. Food Control, 2021, 122, 107800.	2.8	84
5	The forgotten role of food cultures. FEMS Microbiology Letters, 2021, 368, .	0.7	22
6	Investigation of donkey milk bacterial diversity by 16S rDNA high-throughput sequencing on a Cyprus donkey farm. Journal of Dairy Science, 2021, 104, 167-178.	1.4	18
7	Optimization of UV-C Processing of Donkey Milk: An Alternative to Pasteurization?. Animals, 2021, 11, 42.	1.0	10
8	Effect of Pasteurization and Ripening Temperature on Chemical and Sensory Characteristics of Traditional Motal Cheese. Fermentation, 2020, 6, 95.	1.4	9
9	Snapshot of Cyprus Raw Goat Milk Bacterial Diversity via 16S rDNA High-Throughput Sequencing; Impact of Cold Storage Conditions. Fermentation, 2020, 6, 100.	1.4	9
10	Characterizing Halloumi cheese's bacterial communities through metagenomic analysis. LWT - Food Science and Technology, 2020, 126, 109298.	2.5	22
11	Review on Non-Dairy Probiotics and Their Use in Non-Dairy Based Products. Fermentation, 2020, 6, 30.	1.4	104
12	Chemistry of Food Contaminants and Their Remediation or Mitigation. Journal of Chemistry, 2019, 2019, 1-2.	0.9	0
13	Conventional and omics approaches shed light on Halitzia cheese, a long-forgotten white-brined cheese from Cyprus. International Dairy Journal, 2019, 98, 72-83.	1.5	17
14	Cross-European initial survey on the use of mathematical models in food industry. Journal of Food Engineering, 2019, 261, 109-116.	2.7	23
15	Physico-chemical composition and antimicrobial protein content of early lactation donkey milk. International Journal of Food Studies, 2019, 8, 68-75.	0.5	7
16	Physico-chemical composition and antimicrobial protein content of early lactation donkey milk. International Journal of Food Studies, 2019, 8, .	0.5	0
17	Donkey milk as a supplement in infant formula: Benefits and technological challenges. Food Research International, 2018, 109, 416-425.	2.9	53
18	Bioactive properties of fermented donkey milk, before and after in vitro simulated gastrointestinal digestion. Food Chemistry, 2018, 268, 476-484.	4.2	60

#	ARTICLE	IF	CITATIONS
19	Raw donkey milk as a source of Enterococcus diversity: Assessment of their technological properties and safety characteristics. Food Control, 2017, 73, 81-90.	2.8	38
20	Donkey milk: An overview on functionality, technology, and future prospects. Food Reviews International, 2017, 33, 316-333.	4.3	66
21	Application of bacteriocin-producing Enterococcus faecium isolated from donkey milk, in the bio-control of Listeria monocytogenes in fresh whey cheese. International Dairy Journal, 2017, 73, 1-9.	1.5	69
22	Mould Surface-Ripened Cheeses. , 2017, , 392-396.		0
23	Microbiological Characteristics of Trachanas, a Traditional Fermented Dairy Product from Cyprus. Journal of Food Quality, 2017, 2017, 1-6.	1.4	1
24	Macro- and Micronutrients in Non-cow Milk and Products and Their Impact on Human Health. , 2016, , 209-261.		9
25	Assessment of donkey milk chemical, microbiological and sensory attributes in Greece and Cyprus. International Journal of Dairy Technology, 2016, 69, 143-146.	1.3	41
26	Major and trace elements in milk and Halloumi cheese as markers for authentication of goat feeding regimes and geographical origin. International Journal of Dairy Technology, 2015, 68, 573-581.	1.3	42
27	Effect of dehydration by sun or by oven on volatiles and aroma compounds of Trachanas. Dairy Science and Technology, 2010, 90, 715-727.	2.2	9
28	Food safety management systems (FSMS) in the dairy industry: A review. International Journal of Dairy Technology, 2010, 63, 489-503.	1.3	59
29	Some Volatile Plant Compounds in Halloumi Cheeses made from Ovine or Bovine Milk. LWT - Food Science and Technology, 2002, 35, 512-516.	2.5	17
30	Microbiological quality of white-brined cheeses: a review. International Journal of Dairy Technology, 2002, 55, 113-120.	1.3	79
31	The sensory characteristics of different types of halloumi cheese as perceived by tasters of different ages. International Journal of Dairy Technology, 2001, 54, 94-99.	1.3	18
32	Lactobacillus cypricasei sp. nov., isolated from Halloumi cheese.. International Journal of Systematic and Evolutionary Microbiology, 2001, 51, 45-49.	0.8	42
33	A comparison of the chemical, microbiological and sensory characteristics of bovine and ovine Halloumi cheese. International Dairy Journal, 2000, 10, 761-768.	1.5	49
34	BRUCELLA Problems with Dairy Products. , 1999, , 324-328.		1
35	Halloumi cheese: the product and its characteristics. International Journal of Dairy Technology, 1998, 51, 98-103.	1.3	51