

George Botsaris

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

855
citations

516215

16
h-index

476904

29
g-index

32
all docs

32
docs citations

32
times ranked

1157
citing authors

#	ARTICLE	IF	CITATIONS
1	Salmonella Enteritidis survival in different temperatures and nutrient solution pH levels in hydroponically grown lettuce. <i>Food Microbiology</i> , 2022, 102, 103898.	2.1	7
2	Expiration Date of Ready-to-Eat Salads: Effects on Microbial Load and Biochemical Attributes. <i>Foods</i> , 2021, 10, 941.	1.9	8
3	The Potential of Sun-Dried Grape Pomace as a Multi-Functional Ingredient for Herbal Infusion: Effects of Brewing Parameters on Composition and Bioactivity. <i>Antioxidants</i> , 2021, 10, 586.	2.2	7
4	Rapid Detection of <i>Mycoplasma bovis</i> , <i>Staphylococcus aureus</i> and <i>Streptococcus agalactiae</i> in Cattle Bulk Tank Milk in Cyprus and Relations with Somatic Cell Counts. <i>Pathogens</i> , 2021, 10, 841.	1.2	3
5	Functional stability of goats' milk yoghurt supplemented with <i>Pistacia atlantica</i> resin extracts and <i>Saccharomyces boulardii</i> . <i>International Journal of Dairy Technology</i> , 2020, 73, 134-143.	1.3	45
6	Processing Wastewaters from Spanish-Style cv. Chalkidiki Green Olives: A Potential Source of <i>Enterococcus casseliflavus</i> and Hydroxytyrosol. <i>Microorganisms</i> , 2020, 8, 1274.	1.6	2
7	Valorization of Carob Fruit Residues for the Preparation of Novel Bi-Functional Polyphenolic Coating for Food Packaging Applications. <i>Molecules</i> , 2019, 24, 3162.	1.7	11
8	Variation of microbial load and biochemical activity of ready-to-eat salads in Cyprus as affected by vegetable type, season, and producer. <i>Food Microbiology</i> , 2019, 83, 200-210.	2.1	28
9	Application of the urban exposome framework using drinking water and quality of life indicators: a proof-of-concept study in Limassol, Cyprus. <i>PeerJ</i> , 2019, 7, e6851.	0.9	5
10	Detection of foodborne viruses in ready-to-eat meat products and meat processing plants. <i>Journal of Food Safety</i> , 2018, 38, e12436.	1.1	5
11	Survival of <i>Mycobacterium avium</i> subspecies <i>paratuberculosis</i> in retail pasteurised milk. <i>Food Microbiology</i> , 2018, 74, 57-63.	2.1	48
12	Mint and pomegranate extracts/oils as antibacterial agents against <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> on shredded carrots. <i>Journal of Food Safety</i> , 2018, 38, e12423.	1.1	18
13	Straw Wine Melanoidins as Potential Multifunctional Agents: Insight into Antioxidant, Antibacterial, and Angiotensin-I-Converting Enzyme Inhibition Effects. <i>Biomedicines</i> , 2018, 6, 83.	1.4	11
14	Antioxidant and antibacterial activities, mineral and essential oil composition of spearmint (<i>Mentha</i>) Tj ETQq0 0 0 rBT /Overlock 10 Tf	2.5	110
15	Potential application of spearmint and lavender essential oils for assuring endive quality and safety. <i>Crop Protection</i> , 2017, 102, 94-103.	1.0	24
16	Influence of Air-Drying on the Quality Characteristics of Spearmint: Effects of Air Temperature and Velocity. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12817.	0.9	7
17	Adherence to the Mediterranean Diet and Lifestyle Characteristics of University Students in Cyprus: A Cross-Sectional Survey. <i>Journal of Nutrition and Metabolism</i> , 2016, 2016, 1-8.	0.7	43
18	Prevalence of <i>Listeria</i> Spp. and <i>Listeria Monocytogenes</i> in Cattle Farms in Cyprus using Bulk Tank Milk Samples. <i>Journal of Food Safety</i> , 2016, 36, 482-488.	1.1	11

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19	Detection of viable <i>Mycobacterium avium</i> subspecies paratuberculosis in powdered infant formula by phage-PCR and confirmed by culture. <i>International Journal of Food Microbiology</i> , 2016, 216, 91-94.	2.1	57
20	Effect of High-Pressure Processing on the Microbial Quality throughout the Shelf Life of Vacuum-Packed Sliced Ham and Frankfurters. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 840-845.	0.9	9
21	Antioxidant and Antimicrobial Effects of <i>Pistacia lentiscus</i> L. Extracts in Pork Sausages. <i>Food Technology and Biotechnology</i> , 2015, 53, 472-478.	0.9	20
22	<i>Mycobacterium avium</i> subsp. paratuberculosis Sheep Strains Isolated from Cyprus Sheep and Goats. <i>Transboundary and Emerging Diseases</i> , 2015, 62, 223-227.	1.3	9
23	Microbial quality and molecular identification of cultivable microorganisms isolated from an urban drinking water distribution system (Limassol, Cyprus). <i>Environmental Monitoring and Assessment</i> , 2015, 187, 739.	1.3	6
24	Health-Promoting Effects of <i>Pistacia</i> Resins: Recent Advances, Challenges, and Potential Applications in the Food Industry. <i>Food Reviews International</i> , 2015, 31, 1-12.	4.3	20
25	Evidence of arsenic release promoted by disinfection by-products within drinking-water distribution systems. <i>Science of the Total Environment</i> , 2014, 472, 1145-1151.	3.9	11
26	Separation and recovery of proteins and sugars from Halloumi cheese whey. <i>Food Research International</i> , 2014, 65, 477-483.	2.9	90
27	Pipe Scales and Biofilms in Drinking-Water Distribution Systems: Undermining Finished Water Quality. <i>Critical Reviews in Environmental Science and Technology</i> , 2014, 44, 1477-1523.	6.6	99
28	Detection of <i>Mycobacterium avium</i> subsp. paratuberculosis in bulk tank milk by combined phage-PCR assay: Evidence that plaque number is a good predictor of MAP. <i>International Journal of Food Microbiology</i> , 2013, 164, 76-80.	2.1	34
29	Potential application of <i>Saccharomyces boulardii</i> as a probiotic in goat's yoghurt: survival and organoleptic effects. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1445-1452.	1.3	26
30	Bayesian estimation of the true prevalence of <i>Mycobacterium avium</i> subsp. paratuberculosis infection in Cypriot dairy sheep and goat flocks. <i>Small Ruminant Research</i> , 2011, 95, 174-178.	0.6	18
31	Rapid detection methods for viable <i>Mycobacterium avium</i> subspecies paratuberculosis in milk and cheese. <i>International Journal of Food Microbiology</i> , 2010, 141, S87-S90.	2.1	61