

Athanasios Alexopoulos

List of Publications by Year in descending order

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Version: 2024-02-01

72
papers

1,825
citations

279487

23
h-index

301761

39
g-index

76
all docs

76
docs citations

76
times ranked

2633
citing authors

#	ARTICLE	IF	CITATIONS
1	Toxic and essential trace elements in human milk from Greek lactating women: Association with dietary habits and other factors. <i>Chemosphere</i> , 2005, 61, 238-247.	4.2	139
2	Microbiological Exploration of Different Types of Kefir Grains. <i>Fermentation</i> , 2017, 3, 1.	1.4	118
3	Isolation, characterization and evaluation of the probiotic potential of a novel <i>Lactobacillus</i> strain isolated from Feta-type cheese. <i>Food Chemistry</i> , 2017, 226, 102-108.	4.2	104
4	Antimicrobial activity of essential oils of cultivated oregano (<i>Origanum vulgare</i>), sage (<i>Salvia officinalis</i>), and thyme (<i>Thymus vulgaris</i>) against clinical isolates of <i>Escherichia coli</i> , <i>Klebsiella oxytoca</i> , and <i>Klebsiella pneumoniae</i> . <i>Microbial Ecology in Health and Disease</i> , 2015, 26, 23289.	3.8	85
5	Evaluation of ozone efficacy on the reduction of microbial population of fresh cut lettuce (<i>Lactuca</i>) Tj ETQq1 1 0.784314 rgBJ/Overlo	2.8	78
6	Antibacterial activity of different honeys against pathogenic bacteria. <i>Anaerobe</i> , 2011, 17, 375-379.	1.0	74
7	Potential of the Probiotic <i>Lactobacillus Plantarum</i> ATCC 14917 Strain to Produce Functional Fermented Pomegranate Juice. <i>Foods</i> , 2019, 8, 4.	1.9	73
8	Potential effects of probiotics in cheese and yogurt production: A review. <i>Engineering in Life Sciences</i> , 2012, 12, 433-440.	2.0	65
9	Production of a Novel Functional Fruit Beverage Consisting of Cornelian Cherry Juice and Probiotic Bacteria. <i>Antioxidants</i> , 2018, 7, 163.	2.2	55
10	Examination of freshness degradation of sourdough bread made with kefir through monitoring the aroma volatile composition during storage. <i>Food Chemistry</i> , 2011, 124, 627-633.	4.2	47
11	Effect of a novel <i>Lactobacillus paracasei</i> starter on sourdough bread quality. <i>Food Chemistry</i> , 2019, 271, 259-265.	4.2	46
12	Assessment of the probiotic potential of lactic acid bacteria isolated from kefir grains: evaluation of adhesion and antiproliferative properties in in vitro experimental systems. <i>Annals of Microbiology</i> , 2019, 69, 751-763.	1.1	46
13	Functional pomegranate beverage production by fermentation with a novel synbiotic <i>L. paracasei</i> biocatalyst. <i>Food Chemistry</i> , 2020, 308, 125658.	4.2	46
14	Organochlorine Pesticide Residues in Human Breast Milk from Southwest Greece: Associations with Weekly Food Consumption Patterns of Mothers. <i>Archives of Environmental Health</i> , 2000, 55, 411-417.	0.4	43
15	Isolation of microbial pathogens of subclinical mastitis from raw sheep's milk of Epirus (Greece) and their role in its hygiene. <i>Anaerobe</i> , 2011, 17, 315-319.	1.0	42
16	A quantitative approach to the effectiveness of ozone against microbiota organisms colonizing toothbrushes. <i>Journal of Dentistry</i> , 2008, 36, 600-605.	1.7	40
17	Antibacterial activities of essential oils from eight Greek aromatic plants against clinical isolates of <i>Staphylococcus aureus</i> . <i>Anaerobe</i> , 2011, 17, 399-402.	1.0	39
18	Application of novel starter cultures for sourdough bread production. <i>Anaerobe</i> , 2011, 17, 486-489.	1.0	37

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19	Principal methods for isolation and identification of soil microbial communities. <i>Folia Microbiologica</i> , 2013, 58, 61-68.	1.1	35
20	Microbiological and Chemical Properties of Chokeberry Juice Fermented by Novel Lactic Acid Bacteria with Potential Probiotic Properties during Fermentation at 4 Å°C for 4 Weeks. <i>Foods</i> , 2021, 10, 768.	1.9	30
21	Occurrence of <i>Clostridium perfringens</i> from different cultivated soils. <i>Anaerobe</i> , 2011, 17, 320-324.	1.0	27
22	Microbial challenges of poultry meat production. <i>Anaerobe</i> , 2011, 17, 341-343.	1.0	26
23	Experimental effect of ozone upon the microbial flora of commercially produced dairy fermented products. <i>International Journal of Food Microbiology</i> , 2017, 246, 5-11.	2.1	26
24	Production of a potentially synbiotic fermented Cornelian cherry (<i>Cornus mas</i> L.) beverage using <i>Lactobacillus paracasei</i> K5 immobilized on wheat bran. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 347-351.	1.5	26
25	Upgrading of discarded oranges through fermentation using kefir in food industry. <i>Food Chemistry</i> , 2008, 106, 40-49.	4.2	25
26	Physical, chemical and microbiological quality of ice used to cool drinks and foods in Greece and its public health implications. <i>Anaerobe</i> , 2011, 17, 351-353.	1.0	24
27	Production of a Potentially Synbiotic Pomegranate Beverage by Fermentation with <i>Lactobacillus plantarum</i> ATCC 14917 Adsorbed on a Prebiotic Carrier. <i>Applied Biochemistry and Biotechnology</i> , 2019, 188, 1096-1107.	1.4	22
28	Study of kefir grains application in sourdough bread regarding rope spoilage caused by <i>Bacillus</i> spp.. <i>Food Chemistry</i> , 2014, 143, 17-21.	4.2	21
29	Production of Low-Alcohol Fruit Beverages Through Fermentation of Pomegranate and Orange Juices with Kefir Grains. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 19-26.	0.3	21
30	Assessment of the Immunomodulatory Properties of the Probiotic Strain <i>Lactobacillus paracasei</i> K5 In Vitro and In Vivo. <i>Microorganisms</i> , 2020, 8, 709.	1.6	19
31	Microbiological quality and related factors of sheep milk produced in farms of NE Greece. <i>Anaerobe</i> , 2011, 17, 276-279.	1.0	18
32	Occurrence of <i>Bifidobacterium</i> in the intestine of newborns by fluorescence in situ hybridization. <i>Comparative Immunology, Microbiology and Infectious Diseases</i> , 2006, 29, 345-352.	0.7	17
33	Effectiveness of Bacteriocin-Producing Lactic Acid Bacteria and <i>Bifidobacterium</i> Isolated from Honeycombs against Spoilage Microorganisms and Pathogens Isolated from Fruits and Vegetables. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7309.	1.3	16
34	Isolation of a <i>Lactobacillus paracasei</i> Strain with Probiotic Attributes from Kefir Grains. <i>Biomedicines</i> , 2020, 8, 594.	1.4	15
35	Reviewing Classical and Molecular Techniques Regarding Profiling of Probiotic Character of Microorganisms. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 27-47.	0.3	15
36	Fermentation of <i>Cornus Mas</i> L. Juice for Functional Low Alcoholic Beverage Production. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 119-124.	0.3	15

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37	Biodiversity and Microbial Resistance of Lactobacilli Isolated From the Traditional Greek Cheese Kopanisti. <i>Frontiers in Microbiology</i> , 2018, 9, 517.	1.5	14
38	Assessment of Antimicrobial Activity of Pomegranate, Cranberry, and Black Chokeberry Extracts against Foodborne Pathogens. <i>Foods</i> , 2021, 10, 486.	1.9	14
39	Genomic Insight Into Lactocaseibacillus paracasei SP5, Reveals Genes and Gene Clusters of Probiotic Interest and Biotechnological Potential. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	14
40	Microbial ecology of fish species on-growing in Greek sea farms and their watery environment. <i>Anaerobe</i> , 2011, 17, 264-266.	1.0	13
41	Microbial ecology and quality assurance in food fermentation systems. The case of kefir grains application. <i>Anaerobe</i> , 2011, 17, 483-485.	1.0	13
42	Experimental Effect of Ozone upon Some Indicator Bacteria for Preservation of an Ecologically Protected Watery System. <i>Water, Air, and Soil Pollution</i> , 2007, 181, 161-171.	1.1	12
43	Mode of Antimicrobial Action of Origanum Vulgare Essential Oil Against Clinical Pathogens. <i>Current Research in Nutrition and Food Science</i> , 2017, 5, 109-115.	0.3	12
44	Microbiological quality of grey-mullet roe. <i>Anaerobe</i> , 2011, 17, 273-275.	1.0	11
45	Assessment of Ready-to-Use Freeze-dried Immobilized Biocatalysts as Innovative Starter Cultures in Sourdough Bread Making. <i>Foods</i> , 2019, 8, 40.	1.9	11
46	Plant Extract and Essential Oil Application against Food-Borne Pathogens in Raw Pork Meat. <i>Foods</i> , 2022, 11, 861.	1.9	11
47	Kefir Immobilized on Corn Grains as Biocatalyst for Lactic Acid Fermentation and Sourdough Bread Making. <i>Journal of Food Science</i> , 2012, 77, C1256-62.	1.5	10
48	Microbiological assessment of tubular cellulose filters used for liquid foods cold pasteurization. <i>LWT - Food Science and Technology</i> , 2016, 67, 151-158.	2.5	10
49	Application of A Novel Potential Probiotic Lactobacillus paracasei Strain Isolated from Kefir Grains in the Production of Feta-Type Cheese. <i>Microorganisms</i> , 2018, 6, 121.	1.6	10
50	Plasma retinol and tocopherol levels in greek elderly population from an urban and a rural area: associations with the dietary habits. <i>European Journal of Epidemiology</i> , 2000, 16, 1009-1016.	2.5	9
51	Assessment of Volatile Compounds Evolution, Antioxidant Activity, and Total Phenolics Content during Cold Storage of Pomegranate Beverage Fermented by Lactobacillus paracasei K5. <i>Fermentation</i> , 2018, 4, 95.	1.4	9
52	An In Vitro Study of Different Types of Greek Honey as Potential Natural Antimicrobials against Dental Caries and Other Oral Pathogenic Microorganisms. Case Study Simulation of Oral Cavity Conditions. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6318.	1.3	9
53	Comparative Susceptibility Study Against Pathogens Using Fermented Cranberry Juice and Antibiotics. <i>Frontiers in Microbiology</i> , 2019, 10, 1294.	1.5	8
54	Saccharomyces cerevisiae and kefir production using waste pomegranate juice, molasses, and whey. <i>Czech Journal of Food Sciences</i> , 2015, 33, 277-282.	0.6	7

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55	Chemical and microbiological characterization of artisan inoculants used for the fermentation of traditional dairy products in Epirus area (Greece). <i>Anaerobe</i> , 2011, 17, 354-357.	1.0	6
56	Combined Action of Piperitenone Epoxide and Antibiotics Against Clinical Isolates of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Frontiers in Microbiology</i> , 2019, 10, 2607.	1.5	6
57	Biochemical and antimicrobial profile of <i>Enterococcus faecium</i> and <i>E. faecalis</i> isolated from traditional dairy products and infant intestinal microbiota. <i>Microbial Ecology in Health and Disease</i> , 2009, 21, 241-250.	3.8	5
58	A Phase II trial of the combination of vinorelbine and capecitabine as second-line treatment in metastatic breast cancer previously treated with taxanes and/or anthracyclines. <i>Journal of Cancer Research and Clinical Oncology</i> , 2010, 136, 115-121.	1.2	5
59	Hygienic quality and antibiotic resistance profile of sliced butchery. <i>Anaerobe</i> , 2011, 17, 344-350.	1.0	5
60	Prevalence of <i>C. perfringens</i> in agricultural fields with different vegetation types. <i>Folia Microbiologica</i> , 2014, 59, 1-4.	1.1	5
61	Development of human lactic acid (LAB) gastrointestinal microbiota in a Greek rural population. <i>Open Life Sciences</i> , 2008, 3, 55-60.	0.6	3
62	In Vitro Screening Potential Antibacterial Properties of the Greek Oregano Honey against Clinical Isolates of <i>Helicobacter pylori</i> . <i>Foods</i> , 2021, 10, 1568.	1.9	3
63	Safety Issues Regarding the Detection of Antibiotics Residues, Microbial Indicators and Somatic Cell Counts in Ewes' and Goats' Milk Reared in Two Different Farming Systems. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1009.	1.3	3
64	Leaching of metals in buried industrial sludge, spiked with cadmium, chromium and lead. Results of a trial. <i>Toxicological and Environmental Chemistry</i> , 2000, 75, 113-126.	0.6	2
65	Survey of probiotic enterococci from traditional dairy products and their impact upon the infant intestinal microbiota. <i>Journal of General and Applied Microbiology</i> , 2009, 55, 311-315.	0.4	2
66	Microbial ecology of the watery ecosystems of Evros river in North Eastern Greece and its influence upon the cultivated soil ecosystem. <i>Anaerobe</i> , 2011, 17, 325-329.	1.0	2
67	Investigating Nutritional Behavior and Oral Health Habits among Adults and Children in North-Eastern Greece. <i>Oral</i> , 2021, 1, 56-74.	0.6	2
68	Title is missing!. <i>Water, Air, and Soil Pollution</i> , 1999, 114, 67-83.	1.1	1
69	Microbial Risk Assessment in the Beverage Industry During Experimental Exploitation of <i>Klebsiella Oxytoca</i> . <i>International Journal of Infectious Diseases</i> , 2008, 12, e208-e209.	1.5	0
70	Phenotypical profile against antibiotics of <i>Lactobacillus</i> sp isolated from artisanal cheeses. <i>International Journal of Infectious Diseases</i> , 2010, 14, e64-e65.	1.5	0
71	Antibiotic activity of tigecycline against clinical pathogens by the micro dilution method. <i>Anaerobe</i> , 2011, 17, 391-393.	1.0	0
72	Preliminary Investigation into the Effect of Some Bakery Improvers in the Rheology of Bread Wheat Dough. , 2021, 6, .		0