Sara Bover-Cid

List of Publications by Year
in descending order

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		46984	82499
126	6,030	47	72
papers	citations	h-index	g-index

129	129	129	4511
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Improved screening procedure for biogenic amine production by lactic acid bacteria. International Journal of Food Microbiology, 1999, 53, 33-41.	2.1	626
2	Amino acid-decarboxylase activity of bacteria isolated from fermented pork sausages. International Journal of Food Microbiology, 2001, 66, 185-189.	2.1	252
3	Scientific Opinion on the update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA (2017â€“2019). EFSA Journal, 2020, 18, e05966.	0.9	178
4	Molecular, technological and safety characterization of Gram-positive catalase-positive cocci from slightly fermented sausages. International Journal of Food Microbiology, 2006, 107, 148-158.	2.1	145
5	Safety properties and molecular strain typing of lactic acid bacteria from slightly fermented sausages. Journal of Applied Microbiology, 2006, 100, 40-49.	1.4	132
6	Biogenic amines in traditional fermented sausages produced in selected European countries. Food Chemistry, 2008, 107, 912-921.	4.2	128
7	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 13: suitability of taxonomic units notified to EFSA until September 2020. EFSA Journal, 2021, 19, e06377.	0.9	127
8	High hydrostatic pressure and biopreservation of dry-cured ham to meet the Food Safety Objectives for Listeria monocytogenes. International Journal of Food Microbiology, 2012, 154, 107-112.	2.1	117
9	Pathogenicity assessment of Shiga toxinâ€producing Escherichia coli (STEC) and the public health risk posed by contamination of food with STEC. EFSA Journal, 2020, 18, e05967.	0.9	111
10	Validation of an ultra high pressure liquid chromatographic method for the determination of biologically active amines in food. Journal of Chromatography A, 2009, 1216, 7715-7720.	1.8	101
11	Salmonella control in poultry flocks and its public health impact. EFSA Journal, 2019, 17, e05596.	0.9	93
12	Understanding How Microorganisms Respond to Acid pH Is Central to Their Control and Successful Exploitation. Frontiers in Microbiology, 2020, 11, 556140.	1.5	90
13	Changes in biogenic amine and polyamine contents in slightly fermented sausages manufactured with and without sugar. Meat Science, 2001, 57, 215-221.	2.7	87
14	Whole genome sequencing and metagenomics for outbreak investigation, source attribution and risk assessment of foodâ€borne microorganisms. EFSA Journal, 2019, 17, e05898.	0.9	83
15	Relationship between biogenic amine contents and the size of dry fermented sausages. Meat Science, 1999, 51, 305-311.	2.7	82
16	Influence of Hygienic Quality of Raw Materials on Biogenic Amine Production during Ripening and Storage of Dry Fermented Sausages. Journal of Food Protection, 2000, 63, 1544-1550.	0.8	82
17	Effect of proteolytic starter cultures of Staphylococcus spp. on biogenic amine formation during the ripening of dry fermented sausages. International Journal of Food Microbiology, 1999, 46, 95-104.	2.1	81
18	Ion-pair high-performance liquid chromatographic determination of biogenic amines and polyamines in wine and other alcoholic beverages. Journal of Chromatography A, 2003, 998, 235-241.	1.8	80

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19	Model for Listeria monocytogenes inactivation on dry-cured ham by high hydrostatic pressure processing. Food Microbiology, 2011, 28, 804-809.	2.1	80
20	Mixed Starter Cultures To Control Biogenic Amine Production in Dry Fermented Sausages. Journal of Food Protection, 2000, 63, 1556-1562.	0.8	77
21	Diversity of microorganisms in the environment and dry fermented sausages of small traditional French processing units. Meat Science, 2007, 76, 112-122.	2.7	76
22	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 12: suitability of taxonomic units notified to EFSA until March 2020. EFSA Journal, 2020, 18, e06174.	0.9	76
23	Improved method for the determination of biogenic amines and polyamines in vegetable products by ion-pair high-performance liquid chromatography. Journal of Chromatography A, 2006, 1129, 67-72.	1.8	73
24	Effect of the interaction between a low tyramine-producing Lactobacillus and proteolytic staphylococci on biogenic amine production during ripening and storage of dry sausages. International Journal of Food Microbiology, 2001, 65, 113-123.	2.1	70
25	Role played by the environment in the emergence and spread of antimicrobial resistance (AMR) through the food chain. EFSA Journal, 2021, 19, e06651.	0.9	68
26	Reduction of Biogenic Amine Formation Using a Negative Amino Acidâ€“Decarboxylase Starter Culture for Fermentation of Fuet Sausages. Journal of Food Protection, 2000, 63, 237-243.	0.8	67
27	Effectiveness of a Lactobacillus sakei Starter Culture in the Reduction of Biogenic Amine Accumulation as a Function of the Raw Material Quality. Journal of Food Protection, 2001, 64, 367-373.	0.8	66
28	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. Meat Science, 2007, 75, 460-469.	2.7	63
29	Tyramine and histamine risk assessment related to consumption of dry fermented sausages by the Spanish population. Food and Chemical Toxicology, 2017, 99, 78-85.	1.8	63
30	Rapid Detection and Quantification of Tyrosine Decarboxylase Gene (tdc) and Its Expression in Gram-Positive Bacteria Associated with Fermented Foods Using PCR-Based Methods. Journal of Food Protection, 2008, 71, 93-101.	0.8	62
31	Update and review of control options for Campylobacter in broilers at primary production. EFSA Journal, 2020, 18, e06090.	0.9	62
32	Biogenic mono-, di- and polyamine contents in Spanish wines and influence of a limited irrigation. Food Chemistry, 2006, 96, 43-47.	4.2	61
33	Amino acid decarboxylation by Lactobacillus curvatus CTC273 affected by the pH and glucose availability. Food Microbiology, 2008, 25, 269-277.	2.1	61
34	Public health risks associated with foodâ€borne parasites. EFSA Journal, 2018, 16, e05495.	0.9	61
35	Inactivation and recovery of Listeria monocytogenes, Salmonella enterica and Staphylococcus aureus after high hydrostatic pressure treatments up to 900 MPa. International Microbiology, 2010, 13, 105-12.	1.1	61
36	Probiotic strains Lactobacillus plantarum 299V and Lactobacillus rhamnosus GG as starter cultures for fermented sausages. LWT - Food Science and Technology, 2013, 54, 51-56.	2.5	59

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37	Characterization of Staphylococcus xylosus and Staphylococcus carnosus isolated from Slovak meat products. Meat Science, 2006, 73, 559-564.	2.7	57
38	Modeling the high pressure inactivation kinetics of Listeria monocytogenes on RTE cooked meat products. Innovative Food Science and Emerging Technologies, 2012, 16, 305-315.	2.7	55
39	Control of Biogenic Amines in Fermented Sausages: Role of Starter Cultures. Frontiers in Microbiology, 2012, 3, 169.	1.5	55
40	Next generation of microbiological risk assessment: Potential of omics data for exposure assessment. International Journal of Food Microbiology, 2018, 287, 18-27.	2.1	54
41	Development of a Quality Index Method to Evaluate Freshness in Mediterranean Hake (Merluccius) Tj ETQq1 1 0.784314 rgBT /Overlo	1.5	53
42	Analysing and modelling the growth behaviour of Listeria monocytogenes on RTE cooked meat products after a high pressure treatment at 400MPa. International Journal of Food Microbiology, 2014, 186, 84-94.	2.1	53
43	Non-animal proteins as cutting-edge ingredients to reformulate animal-free foodstuffs: Present status and future perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 6390-6420.	5.4	53
44	Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. LWT - Food Science and Technology, 2010, 43, 20-25.	2.5	52
45	Contribution of contaminant enterobacteria and lactic acid bacteria to biogenic amine accumulation in spontaneous fermentation of pork sausages.. European Food Research and Technology, 2003, 216, 477-482.	1.6	51
46	Trimethylamine and Total Volatile Basic Nitrogen Determination by Flow Injection/Gas Diffusion in Mediterranean Hake (Merluccius merluccius)â€. Journal of Agricultural and Food Chemistry, 2001, 49, 1681-1686.	2.4	50
47	Effect of starter culture and storage temperature on the content of biogenic amines in dry fermented sausage poliÄ±n. Meat Science, 2001, 59, 267-276.	2.7	48
48	Chemical and Sensory Changes in Mediterranean Hake (Merluccius merluccius) under Refrigeration (6â^'8 Â°C) and Stored in Ice. Journal of Agricultural and Food Chemistry, 2002, 50, 6504-6510.	2.4	48
49	Modelling the impact of water activity and fat content of dry-cured ham on the reduction of Salmonella enterica by high pressure processing. Meat Science, 2017, 123, 120-125.	2.7	47
50	Freezing of meat raw materials affects tyramine and diamine accumulation in spontaneously fermented sausages. Meat Science, 2006, 72, 62-68.	2.7	46
51	Starter Cultures and High-Pressure Processing To Improve the Hygiene and Safety of Slightly Fermented Sausages. Journal of Food Protection, 2005, 68, 2341-2348.	0.8	45
52	Biogenic Amine Index for Freshness Evaluation in Iced Mediterranean Hake (Merluccius merluccius). Journal of Food Protection, 2005, 68, 2433-2438.	0.8	44
53	Modeling the protective effect of a w and fat content on the high pressure resistance of Listeria monocytogenes in dry-cured ham. Food Research International, 2015, 75, 194-199.	2.9	44
54	Biogenic amine accumulation in ripened sausages affected by the addition of sodium sulphite. Meat Science, 2001, 59, 391-396.	2.7	43

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55	Modeling the Aminogenic Potential of Enterococcus faecalis EF37 in Dry Fermented Sausages through Chemical and Molecular Approaches. Applied and Environmental Microbiology, 2008, 74, 2740-2750.	1.4	43
56	Amino acid availability as an influential factor on the biogenic amine formation in dry fermented sausages. Food Control, 2014, 36, 76-81.	2.8	42
57	Assessment of the bioprotective potential of lactic acid bacteria against Listeria monocytogenes on vacuum-packed cold-smoked salmon stored at 8â€Â°C.. Food Microbiology, 2019, 83, 64-70.	2.1	42
58	Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. Journal of Food Protection, 2010, 73, 524-528.	0.8	39
59	Application of lactic acid bacteria starter cultures for decreasing the biogenic amine levels in sauerkraut. European Food Research and Technology, 2002, 215, 509-514.	1.6	38
60	Biogenic amines in Spanish fermented sausages as a function of diameter and artisanal or industrial origin. Journal of the Science of Food and Agriculture, 2006, 86, 549-557.	1.7	38
61	Domestic refrigerator temperatures in Spain: Assessment of its impact on the safety and shelf-life of cooked meat products. Food Research International, 2019, 126, 108578.	2.9	38
62	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 10: Suitability of taxonomic units notified to EFSA until March 2019. EFSA Journal, 2019, 17, e05753.	0.9	37
63	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 9: suitability of taxonomic units notified to EFSA until September 2018. EFSA Journal, 2019, 17, e05555.	0.9	37
64	Response surface methodology to investigate the effect of high pressure processing on Salmonella inactivation on dry-cured ham. Food Research International, 2012, 45, 1111-1117.	2.9	35
65	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 11: suitability of taxonomic units notified to EFSA until September 2019. EFSA Journal, 2020, 18, e05965.	0.9	34
66	Volatile and Nonvolatile Amines in Mediterranean Hake as Function of their Storage Temperature. Journal of Food Science, 2001, 66, 83-88.	1.5	33
67	Assessment of safe enterococci as bioprotective cultures in low-acid fermented sausages combined with high hydrostatic pressure. Food Microbiology, 2013, 33, 158-165.	2.1	32
68	Use of volatile and non-volatile amines to evaluate the freshness of anchovies stored in ice. Journal of the Science of Food and Agriculture, 2006, 86, 699-705.	1.7	31
69	Thin-layer chromatography for the identification and semi-quantification of biogenic amines produced by bacteria. Journal of Chromatography A, 2009, 1216, 4128-4132.	1.8	31
70	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 15: suitability of taxonomic units notified to EFSA until September 2021. EFSA Journal, 2022, 20, e07045.	0.9	31
71	Occurrence of Biogenic Amines and Polyamines in Spinach and Changes during Storage under Refrigeration. Journal of Agricultural and Food Chemistry, 2007, 55, 9514-9519.	2.4	28
72	Histamine, Cadaverine, and Putrescine Produced In Vitro by Enterobacteriaceae and Pseudomonadaceae Isolated from Spinach. Journal of Food Protection, 2010, 73, 385-389.	0.8	28

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73	Update on chronic wasting disease (CWD) III. EFSA Journal, 2019, 17, e05863.	0.9	28
74	Determination of available lysine in infant milk formulae by high-performance liquid chromatography. Journal of Chromatography A, 1997, 778, 235-241.	1.8	27
75	Modelling the interaction of the sakacin-producing Lactobacillus sakei CTC494 and Listeria monocytogenes in filleted gilthead sea bream (Sparus aurata) under modified atmosphere packaging at isothermal and non-isothermal conditions. International Journal of Food Microbiology, 2019, 297, 72-84.	2.1	26
76	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 14: suitability of taxonomic units notified to EFSA until March 2021. EFSA Journal, 2021, 19, e06689.	0.9	26
77	Influence of technological conditions of sausage fermentation on the aminogenic activity of L.Âcurvatus CTC273. Food Microbiology, 2012, 29, 43-48.	2.1	25
78	Suitability of Volatile Amines as Freshness Indexes for Iced Mediterranean Hake. Journal of Food Science, 2003, 68, 1607-1610.	1.5	24
79	Relationships between microbial population dynamics and putrescine and cadaverine accumulation during dry fermented sausage ripening. Journal of Applied Microbiology, 2009, 106, 1397-1407.	1.4	24
80	Contribution of enterococci to the volatile profile of slightly-fermented sausages. LWT - Food Science and Technology, 2011, 44, 145-152.	2.5	24
81	The public health risk posed by Listeria monocytogenes in frozen fruit and vegetables including herbs, blanched during processing. EFSA Journal, 2020, 18, e06092.	0.9	24
82	Effects of previous frozen storage on chemical, microbiological and sensory changes during chilled storage of Mediterranean hake (Merluccius merluccius) after thawing. European Food Research and Technology, 2007, 226, 287-293.	1.6	23
83	Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. European Food Research and Technology, 2005, 220, 312-315.	1.6	22
84	Processing Contaminants: Biogenic Amines. , 2014, , 381-391.		22
85	Volatile and Biogenic Amines, Microbiological Counts, and Bacterial Amino Acid Decarboxylase Activity throughout the Salt-Ripening Process of Anchovies (Engraulis encrasicholus). Journal of Food Protection, 2005, 68, 1683-1689.	0.8	21
86	Technological conditions influence aminogenesis during spontaneous sausage fermentation. Meat Science, 2010, 85, 537-541.	2.7	21
87	New insights on Listeria monocytogenes growth in pressurised cooked ham: A piezo-stimulation effect enhanced by organic acids during storage. International Journal of Food Microbiology, 2019, 290, 150-158.	2.1	20
88	Biogenic amine production by Morganella morganii and Klebsiella oxytoca in tuna. European Food Research and Technology, 2004, 218, 284-288.	1.6	19
89	Effect of Gutting on Microbial Loads, Sensory Properties, and Volatile and Biogenic Amine Contents of European Hake (Merluccius merluccius var. mediterraneus) Stored in Ice. Journal of Food Protection, 2009, 72, 1671-1676.	0.8	18
90	Closing gaps for performing a risk assessment on Listeria monocytogenes in readyâ€toâ€eat (RTE) foods: activity 2, a quantitative risk characterization on L.Âmonocytogenes in RTE foods; starting from the retail stage. EFSA Supporting Publications, 2017, 14, .	0.3	17

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91	Evaluation of the safety and efficacy of the organic acids lactic and acetic acids to reduce microbiological surface contamination on pork carcasses and pork cuts. EFSA Journal, 2018, 16, e05482.	0.9	17
92	Guidance on date marking and related food information: part 1 (date marking). EFSA Journal, 2020, 18, e06306.	0.9	17
93	Modeling and designing a Listeria monocytogenes control strategy for dry-cured ham taking advantage of water activity and storage temperature. Meat Science, 2020, 165, 108131.	2.7	17
94	Amino acid-decarboxylase activity in bacteria associated with Mediterranean hake spoilage. European Food Research and Technology, 2003, 217, 164-167.	1.6	15
95	Inactivation of Serratia liquefaciens on dry-cured ham by high pressure processing. Food Microbiology, 2013, 35, 34-37.	2.1	14
96	Closing gaps for performing a risk assessment on Listeria monocytogenes in readyâ€toâ€eat (RTE) foods: activity 1, an extensive literature search and study selection with data extraction on L. monocytogenes in a wide range of RTE food. EFSA Supporting Publications, 2016, 13, 1141E.	0.3	14
97	MLVA subtyping of Listeria monocytogenes isolates from meat products and meat processing plants. Food Research International, 2018, 106, 225-232.	2.9	12
98	The efficacy and safety of highâ€pressure processing of food. EFSA Journal, 2022, 20, e07128.	0.9	12
99	High pressure inactivation of a virulent Enterococcus faecalis on dry-cured ham: Modeling the effect of processing parameters. Innovative Food Science and Emerging Technologies, 2013, 18, 43-47.	2.7	11
100	Quantifying the bioprotective effect of Lactobacillus sakei CTC494 against Listeria monocytogenes on vacuum packaged hot-smoked sea bream. Food Microbiology, 2021, 94, 103649.	2.1	9
101	Growth-Promoting Effect of Cava Lees on Lactic Acid Bacteria Strains: A Potential Revalorization Strategy of a Winery By-Product. Foods, 2021, 10, 1636.	1.9	9
102	Revalorization of Cava Lees to Improve the Safety of Fermented Sausages. Foods, 2021, 10, 1916.	1.9	9
103	Potential BSE risk posed by the use of ruminant collagen and gelatine in feed for nonâ€ruminant farmed animals. EFSA Journal, 2020, 18, e06267.	0.9	8
104	A new expanded modelling approach for investigating the bioprotective capacity of Latilactobacillus sakei CTC494 against Listeria monocytogenes in ready-to-eat fish products. Food Research International, 2021, 147, 110545.	2.9	7
105	Challenges and opportunities related to the use of innovative modelling approaches and tools for microbiological food safety management. Current Opinion in Food Science, 2022, 45, 100839.	4.1	7
106	Modelling the piezo-protection effect exerted by lactate on the high pressure resistance of Listeria monocytogenes in cooked ham. Food Research International, 2021, 140, 110003.	2.9	6
107	Unravelling the Molecular Mechanisms Underlying the Protective Effect of Lactate on the High-Pressure Resistance of Listeria monocytogenes. Biomolecules, 2021, 11, 677.	1.8	6
108	Risk management tool to define a corrective storage to enhance Salmonella inactivation in dry fermented sausages. International Journal of Food Microbiology, 2021, 346, 109160.	2.1	6

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109	Evaluation of public and animal health risks in case of a delayed postâ€mortem inspection in ungulates. EFSA Journal, 2020, 18, e06307.	0.9	6
110	A mathematical model to predict the antilisteria bioprotective effect of Latilactobacillus sakei CTC494 in vacuum packaged cooked ham. International Journal of Food Microbiology, 2021, 363, 109491.	2.1	6
111	Inhibition of Biogenic Amines Formation in Fermented Foods by the Addition of Cava Lees. Frontiers in Microbiology, 2021, 12, 818565.	1.5	6
112	Enterocin A-based antimicrobial film exerted strong antilisterial activity in sliced dry-cured ham immediately and after 6 months at 8ÂÂ°C. Food Microbiology, 2022, 105, 104005.	2.1	6
113	Hazard analysis approaches for certain small retail establishments and food donations: second scientific opinion. EFSA Journal, 2018, 16, e05432.	0.9	5
114	The use of the soâ€called â€˜tubsâ€™ for transporting and storing fresh fishery products. EFSA Journal, 2020, 18, e06091.	0.9	5
115	Physicochemical characterisation of restructured FenalÃ¥r and safety implications of salt and nitrite reduction. Food Control, 2021, 119, 107460.	2.8	4
116	The use of the soâ€called â€˜superchillingâ€™ technique for the transport of fresh fishery products. EFSA Journal, 2021, 19, e06378.	0.9	4
117	Guidance on date marking and related food information: part 2 (food information). EFSA Journal, 2021, 19, e06510.	0.9	4
118	Evaluation of the safety and efficacy of lactic acid to reduce microbiological surface contamination on carcases from kangaroos, wild pigs, goats and sheep. EFSA Journal, 2022, 20, e07265.	0.9	4
119	Evaluation of an alternative method for production of biodiesel from processed fats derived from Category 1, 2 and 3 animal byâ€products (submitted by College Proteins). EFSA Journal, 2020, 18, e06089.	0.9	3
120	Modeling the combined effects of enterocins A and B, lactate, and EDTA on the growth of Salmonella at different temperatures. International Microbiology, 2008, 11, 11-6.	1.1	3
121	Inactivation of indicator microorganisms and biological hazards by standard and/or alternative processing methods in Category 2 and 3 animal byâ€products and derived products to be used as organic fertilisers and/or soil improvers. EFSA Journal, 2021, 19, e06932.	0.9	2
122	Enhanced high hydrostatic pressure lethality in acidulated raw pet food formulations was pathogen species and strain dependent. Food Microbiology, 2022, 104, 104002.	2.1	2
123	Evaluation of Alternative Methods of Tunnel Composting (submitted by the European Composting) Tj ETQq1 1 0.784314 rgBT /Overlo	0.9	1
124	Evaluation of the application for new alternative biodiesel production process for rendered fat including Category 1 animal byâ€products (BDIâ€RepCatÂ® process, AT). EFSA Journal, 2021, 19, e06511.	0.9	1
125	High-pressure processing inactivation of Salmonella in raw pet food for dog is enhanced by acidulation with lactic acid. Animal Feed Science and Technology, 2022, 290, 115347.	1.1	1
126	Biogenic Amines. , 2008, , 665-686.		0