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	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
2	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
3	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
4	The efficacy and safety of highâ€pressure processing of food. EFSA Journal, 2022, 20, e07128.	0.9	12
5	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
6	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
7	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
8	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
9	Physicochemical characterisation of restructured FenalÃ¥r and safety implications of salt and nitrite reduction. Food Control, 2021, 119, 107460.	2.8	4
10	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
11	The use of the soâ€called â€˜superchillingâ€™ technique for the transport of fresh fishery products. EFSA Journal, 2021, 19, e06378.	0.9	4
12	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
13	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
14	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
15	Guidance on date marking and related food information: part 2 (food information). EFSA Journal, 2021, 19, e06510.	0.9	4
16	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
17	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
18	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

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19	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
20	Revalorization of Cava Lees to Improve the Safety of Fermented Sausages. Foods, 2021, 10, 1916.	1.9	9
21	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
22	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
23	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
24	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
25	Inhibition of Biogenic Amines Formation in Fermented Foods by the Addition of Cava Lees. Frontiers in Microbiology, 2021, 12, 818565.	1.5	6
26	Update and review of control options for Campylobacter in broilers at primary production. EFSA Journal, 2020, 18, e06090.	0.9	62
27	Understanding How Microorganisms Respond to Acid pH Is Central to Their Control and Successful Exploitation. Frontiers in Microbiology, 2020, 11, 556140.	1.5	90
28	Evaluation of Alternative Methods of Tunnel Composting (submitted by the European Composting) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	1
29	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
30	Guidance on date marking and related food information: part 1 (date marking). EFSA Journal, 2020, 18, e06306.	0.9	17
31	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
32	The use of the soâ€called â€˜tubsâ€™ for transporting and storing fresh fishery products. EFSA Journal, 2020, 18, e06091.	0.9	5
33	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
34	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
35	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
36	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

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	Salmonella control in poultry flocks and its public health impact. EFSA Journal, 2019, 17, e05596.	0.9	93
45	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
46	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
47	Update on chronic wasting disease (CWD) III. EFSA Journal, 2019, 17, e05863.	0.9	28
48	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
49	MLVA subtyping of Listeria monocytogenes isolates from meat products and meat processing plants. Food Research International, 2018, 106, 225-232.	2.9	12
50	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
51	Hazard analysis approaches for certain small retail establishments and food donations: second scientific opinion. EFSA Journal, 2018, 16, e05432.	0.9	5
52	Public health risks associated with foodâ€borne parasites. EFSA Journal, 2018, 16, e05495.	0.9	61
53	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
54	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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55	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
56	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
57	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
58	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
59	Processing Contaminants: Biogenic Amines. , 2014, , 381-391.		22
60	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
61	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
62	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
63	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
64	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
65	Inactivation of Serratia liquefaciens on dry-cured ham by high pressure processing. Food Microbiology, 2013, 35, 34-37.	2.1	14
66	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
67	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
68	Control of Biogenic Amines in Fermented Sausages: Role of Starter Cultures. Frontiers in Microbiology, 2012, 3, 169.	1.5	55
69	Influence of technological conditions of sausage fermentation on the aminogenic activity of L.Âcurvatus CTC273. Food Microbiology, 2012, 29, 43-48.	2.1	25
70	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
71	Contribution of enterococci to the volatile profile of slightly-fermented sausages. LWT - Food Science and Technology, 2011, 44, 145-152.	2.5	24
72	Model for Listeria monocytogenes inactivation on dry-cured ham by high hydrostatic pressure processing. Food Microbiology, 2011, 28, 804-809.	2.1	80

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73	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
74	Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. Journal of Food Protection, 2010, 73, 524-528.	0.8	39
75	Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. LWT - Food Science and Technology, 2010, 43, 20-25.	2.5	52
76	Technological conditions influence aminogenesis during spontaneous sausage fermentation. Meat Science, 2010, 85, 537-541.	2.7	21
77	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
78	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
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	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
81	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
82	Biogenic amines in traditional fermented sausages produced in selected European countries. Food Chemistry, 2008, 107, 912-921.	4.2	128
83	Amino acid decarboxylation by Lactobacillus curvatus CTC273 affected by the pH and glucose availability. Food Microbiology, 2008, 25, 269-277.	2.1	61
84	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
85	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
86	Biogenic Amines. , 2008, , 665-686.		0
87	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
88	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. Meat Science, 2007, 75, 460-469.	2.7	63
89	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
90	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

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91	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
92	Freezing of meat raw materials affects tyramine and diamine accumulation in spontaneously fermented sausages. Meat Science, 2006, 72, 62-68.	2.7	46
93	Characterization of Staphylococcus xylosus and Staphylococcus carnosus isolated from Slovak meat products. Meat Science, 2006, 73, 559-564.	2.7	57
94	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
95	Biogenic mono-, di- and polyamine contents in Spanish wines and influence of a limited irrigation. Food Chemistry, 2006, 96, 43-47.	4.2	61
96	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
97	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
98	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
99	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
100	Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. European Food Research and Technology, 2005, 220, 312-315.	1.6	22
101	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
102	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
103	Biogenic Amine Index for Freshness Evaluation in Iced Mediterranean Hake (Merluccius merluccius). Journal of Food Protection, 2005, 68, 2433-2438.	0.8	44
104	Biogenic amine production by Morganella morganii and Klebsiella oxytoca in tuna. European Food Research and Technology, 2004, 218, 284-288.	1.6	19
105	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
106	Amino acid-decarboxylase activity in bacteria associated with Mediterranean hake spoilage. European Food Research and Technology, 2003, 217, 164-167.	1.6	15
107	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
108	Development of a Quality Index Method to Evaluate Freshness in Mediterranean Hake (Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.5	53

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109	Suitability of Volatile Amines as Freshness Indexes for Iced Mediterranean Hake. Journal of Food Science, 2003, 68, 1607-1610.	1.5	24
110	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
111	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
112	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
113	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
114	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
115	Biogenic amine accumulation in ripened sausages affected by the addition of sodium sulphite. Meat Science, 2001, 59, 391-396.	2.7	43
116	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
117	Volatile and Nonvolatile Amines in Mediterranean Hake as Function of their Storage Temperature. Journal of Food Science, 2001, 66, 83-88.	1.5	33
118	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
119	Amino acid-decarboxylase activity of bacteria isolated from fermented pork sausages. International Journal of Food Microbiology, 2001, 66, 185-189.	2.1	252
120	Mixed Starter Cultures To Control Biogenic Amine Production in Dry Fermented Sausages. Journal of Food Protection, 2000, 63, 1556-1562.	0.8	77
121	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
122	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
123	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
124	Improved screening procedure for biogenic amine production by lactic acid bacteria. International Journal of Food Microbiology, 1999, 53, 33-41.	2.1	626
125	Relationship between biogenic amine contents and the size of dry fermented sausages. Meat Science, 1999, 51, 305-311.	2.7	82
126	Determination of available lysine in infant milk formulae by high-performance liquid chromatography. Journal of Chromatography A, 1997, 778, 235-241.	1.8	27