MarÃ-a V Zbrun

List of Publications by Year
in descending order

20	280	933447	888059
papers	citations	10 h-index	17 g-index

21	21	21	392
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Lactic acid bacteria viability in different refrigerated food matrices: a systematic review and Metaâ€analysis. Critical Reviews in Food Science and Nutrition, 2023, 63, 12178-12206.	10.3	5
2	Possible reservoirs of thermotolerant Campylobacter at the farm between rearing periods and after the use of enrofloxacin as a therapeutic treatment. International Journal of Food Microbiology, 2021, 340, 109046.	4.7	8
3	Murine colonization model by Campylobacter coli DSPV458. Journal of Applied Microbiology, 2021, , .	3.1	0
4	Protective effect of Lactiplantibacillus plantarum LP5 in a murine model of colonisation by Campylobacter coli DSPV458. Beneficial Microbes, 2021, 12, 553-565.	2.4	2
5	Prevalence, genotypic diversity and detection of virulence genes in thermotolerant Campylobacter at different stages of the poultry meat supply chain. International Journal of Food Microbiology, 2020, 326, 108641.	4.7	21
6	Worldwide meta-analysis of the prevalence of Campylobacter in animal food products. Research in Veterinary Science, 2020, 132, 69-77.	1.9	19
7	Metaâ€analysis of the prevalence of thermotolerant Campylobacter in foodâ€producing animals worldwide. Zoonoses and Public Health, 2019, 66, 359-369.	2.2	29
8	Antimicrobial Resistance of Thermotolerant Campylobacter Species Isolated from Humans, Food-Producing Animals, and Products of Animal Origin: A Worldwide Meta-Analysis. Microbial Drug Resistance, 2018, 24, 1174-1190.	2.0	30
9	Quantification of FITC-labelled probiotic Lactobacillus salivarius DSPV 001P during gastrointestinal transit in broilers. Beneficial Microbes, 2017, 8, 55-64.	2.4	6
10	Genetic diversity of thermotolerant Campylobacter spp. isolates from different stages of the poultry meat supply chain in Argentina. Revista Argentina De Microbiologia, 2017, 49, 235-241.	0.7	6
11	Quantitative Risk Assessment of Human Trichinellosis Caused by Consumption of Pork Meat Sausages in <scp>A</scp>rgentina. Zoonoses and Public Health, 2016, 63, 167-176.	2.2	4
12	Poultry blood from slaughterhouses: development of a biopreservation system to improve microbiological quality prior to transforming blood into by-products. British Poultry Science, 2016, 57, 1-6.	1.7	1
13	Faecal culturable microbiota, growth and clinical parameters of calves supplemented with lactic acid bacteria and lactose prior and during experimental infection with Salmonella Dublin DSPV 595T. Archivos De Medicina Veterinaria, 2015, 47, 237-244.	0.2	3
14	In vitro and in vivo screening of native lactic acid bacteria toward their selection as a probiotic in broiler chickens. Research in Veterinary Science, 2015, 101, 50-56.	1.9	32
15	Antimicrobial resistance in thermotolerant Campylobacter isolated from different stages of the poultry meat supply chain in Argentina. Food Control, 2015, 57, 136-141.	5.5	22
16	Probiotics and broiler growth performance: a meta-analysis of randomised controlled trials. British Poultry Science, 2014, 55, 483-494.	1.7	32
17	Quantitative risk assessment of human campylobacteriosis by consumption of salad cross-contaminated with thermophilic Campylobacter spp. from broiler meat in Argentina. Preventive Veterinary Medicine, 2013, 109, 37-46.	1.9	22
18	Occurrence of thermotolerantCampylobacterspp. at different stages of the poultry meat supply chain in Argentina. New Zealand Veterinary Journal, 2013, 61, 337-343.	0.9	18

#	Article	IF	Citations
19	Evaluation of anti-Moraxella bovis pili immunoglobulin-A in tears following intranasal vaccination of cattle. Research in Veterinary Science, 2012, 93, 183-189.	1.9	10
20	Dynamics ofMoraxella bovisinfection and humoral immune response to bovine herpes virus type 1 during a natural outbreak of infectious bovine keratoconjunctivitis in beef calves. Journal of Veterinary Science, 2011, 12, 347.	1.3	8