Margarita Garriga

List of Publications by Year
in descending order

94 papers	6,180 citations	43973 48 h-index	71532 76 g-index
98 all docs	98 docs citations	98 times ranked	4308 citing authors

#	Article	IF	Citations
1	New mild technologies in meat processing: high pressure as a model technology. Meat Science, 2002, 62, 359-371.	2.7	323
2	Lactobacillus salivarius CTC2197 Prevents Salmonella enteritidis Colonization in Chickens. Applied and Environmental Microbiology, 1999, 65, 4981-4986.	1.4	244
3	Microbial Quality and Direct PCR Identification of Lactic Acid Bacteria and Nonpathogenic Staphylococci from Artisanal Low-Acid Sausages. Applied and Environmental Microbiology, 2003, 69, 4583-4594.	1.4	229
4	Functionalty of enterococci in meat products. International Journal of Food Microbiology, 2003, 88, 223-233.	2.1	197
5	Inhibition of Listeria in dry fermented sausages by the bacteriocinogenic Lactobacillus sake CTC494. Journal of Applied Bacteriology, 1995, 79, 322-330.	1.1	155
6	Bactericidal synergism through bacteriocins and high pressure in a meat model system during storage. Food Microbiology, 2002, 19, 509-518.	2.1	152
7	Biochemical characterization of lactobacilli from dry fermented sausages. International Journal of Food Microbiology, 1993, 18, 107-113.	2.1	145
8	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
9	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
10	Diversity and distribution of Listeria monocytogenes in meat processing plants. Food Microbiology, 2014, 44, 119-127.	2.1	132
11	Inhibition of Listeria monocytogenes and Salmonella by Natural Antimicrobials and High Hydrostatic Pressure in Sliced Cooked Ham. Journal of Food Protection, 2005, 68, 173-178.	0.8	131
12	Biogenic amines in traditional fermented sausages produced in selected European countries. Food Chemistry, 2008, 107, 912-921.	4.2	128
13	Inhibition of Salmonella sp. Listeria monocytogenes and Staphylococcus aureus in cooked ham by combining antimicrobials, high hydrostatic pressure and refrigeration. Meat Science, 2008, 78, 53-59.	2.7	122
14	Application of Enterocins as Biopreservatives against Listeria innocua in Meat Products. Journal of Food Protection, 2000, 63, 721-726.	0.8	120
15	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
16	Selection of lactobacilli for chicken probiotic adjuncts. Journal of Applied Microbiology, 1998, 84, 125-132.	1.4	111
17	Effect of sausage ingredients and additives on the production of enterocin A and B by Enterococcus faecium CTC492. Optimization of in vitro production and anti-listerial effect in dry fermented sausages. Journal of Applied Microbiology, 2000, 88, 686-694.	1.4	105
18	High-pressure processing and antimicrobial biodegradable packaging to control Listeria monocytogenes during storage of cooked ham. Food Microbiology, 2008, 25, 177-182.	2.1	104

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19	Characterization of lactic acid bacteria isolated from infant faeces as potential probiotic starter cultures for fermented sausages. Food Microbiology, 2014, 38, 303-311.	2.1	104
20	Simultaneous detection of Listeria monocytogenes and Salmonella by multiplex PCR in cooked ham. Food Microbiology, 2005, 22, 109-115.	2.1	103
21	Efficiency of high hydrostatic pressure at 600 MPa against food-borne microorganisms by challenge tests on convenience meat products. LWT - Food Science and Technology, 2009, 42, 924-928.	2.5	98
22	Application of the bacteriocinogenicLactobacillus sakeiCTC494 to prevent growth of Listeria in fresh and cooked meat products packed with different atmospheres. Food Microbiology, 1998, 15, 639-650.	2.1	97
23	Control of Listeria monocytogenes in model sausages by enterocin AS-48. International Journal of Food Microbiology, 2005, 103, 179-190.	2.1	95
24	Traditional dry fermented sausages produced in small-scale processing units in Mediterranean countries and Slovakia. 1: Microbial ecosystems of processing environments. Meat Science, 2007, 77, 570-579.	2.7	92
25	Technologies to shorten the drying period of dry-cured meat products. Meat Science, 2007, 77, 81-89.	2.7	89
26	Bacteriocin-producing lactobacilli in Spanish-style fermented sausages: characterization of bacteriocins. Food Microbiology, 2000, 17, 33-45.	2.1	86
27	Genetic diversity and safety aspects of enterococci from slightly fermented sausages. Journal of Applied Microbiology, 2005, 98, 1177-1190.	1.4	83
28	Active packaging containing nisin and high pressure processing as post-processing listericidal treatments for convenience fermented sausages. Food Control, 2013, 30, 325-330.	2.8	81
29	Combined effect of natural antimicrobials and high pressure processing to prevent Listeria monocytogenes growth after a cold chain break during storage of cooked ham. Food Control, 2008, 19, 76-81.	2.8	80
30	Model for Listeria monocytogenes inactivation on dry-cured ham by high hydrostatic pressure processing. Food Microbiology, 2011, 28, 804-809.	2.1	80
31	Combined effect of enterocin AS-48 and high hydrostatic pressure to control food-borne pathogens inoculated in low acid fermented sausages. Meat Science, 2010, 84, 594-600.	2.7	79
32	Use of antimicrobial biodegradable packaging to control Listeria monocytogenes during storage of cooked ham. International Journal of Food Microbiology, 2007, 120, 152-158.	2.1	78
33	Bacteriocinogenic activity of lactobacilli from fermented sausages. Journal of Applied Bacteriology, 1993, 75, 142-148.	1.1	75
34	Evaluation of High Pressure Processing as an Additional Hurdle to Control Listeria monocytogenes and Salmonella enterica in Low-Acid Fermented Sausages. Journal of Food Science, 2005, 70, m339-m344.	1.5	68
35	Assessment of high hydrostatic pressure and starter culture on the quality properties of low-acid fermented sausages. Meat Science, 2007, 76, 46-53.	2.7	67
36	Assessment of the effectiveness of antimicrobial packaging combined with high pressure to control Salmonella sp. in cooked ham. Food Control, 2008, 19, 634-638.	2.8	67

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37	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. Meat Science, 2007, 75, 460-469.	2.7	63
38	Rapid Quantitative Detection of Lactobacillus sakei in Meat and Fermented Sausages by Real-Time PCR. Applied and Environmental Microbiology, 2006, 72, 6040-6048.	1.4	62
39	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
40	Technological and sensorial evaluation of Lactobacillus strains as starter cultures in fermented sausages. International Journal of Food Microbiology, 1996, 32, 173-183.	2.1	60
41	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
42	Inhibition of Listeria monocytogenes in Cooked Ham through Active Packaging with Natural Antimicrobials and High-Pressure Processing. Journal of Food Protection, 2007, 70, 2498-2502.	0.8	55
43	Improvement of the food safety of low acid fermented sausages by enterocins A and B and high pressure. Food Control, 2009, 20, 179-184.	2.8	55
44	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
45	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
46	Prevention of ropiness in cooked pork by bacteriocinogenic cultures. International Dairy Journal, 2002, 12, 239-246.	1.5	52
47	Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. LWT - Food Science and Technology, 2010, 43, 20-25.	2.5	52
48	Nutritionally enhanced fermented sausages as a vehicle for potential probiotic lactobacilli delivery. Meat Science, 2014, 96, 937-942.	2.7	51
49	High pressure and freezing temperature effect on quality and microbial inactivation of cured pork carpaccio. Meat Science, 2011, 88, 542-547.	2.7	49
50	Effect of Amplicon Length in Propidium Monoazide Quantitative PCR for the Enumeration of Viable Cells of Salmonella in Cooked Ham. Food Analytical Methods, 2013, 6, 683-690.	1.3	48
51	Enhancement of sakacin K activity against Listeria monocytogenes in fermented sausages with pepper or manganese as ingredients. Food Microbiology, 2002, 19, 519-528.	2.1	47
52	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
53	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
54	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

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55	Rapid Quantitative Detection of Listeria monocytogenes in Salmon Products: Evaluation of Preâ€“Real-Time PCR Strategies. Journal of Food Protection, 2005, 68, 1467-1471.	0.8	43
56	Prevalence of Salmonella spp. and Listeria monocytogenes at Small-Scale Spanish Factories Producing Traditional Fermented Sausages. Journal of Food Protection, 2011, 74, 812-815.	0.8	43
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	The potential probiotic Lactobacillus rhamnosus CTC1679 survives the passage through the gastrointestinal tract and its use as starter culture results in safe nutritionally enhanced fermented sausages. International Journal of Food Microbiology, 2014, 186, 55-60.	2.1	41
59	Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. Journal of Food Protection, 2010, 73, 524-528.	0.8	39
60	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
61	The effect of NaCl-free processing and high pressure on the fate of Listeria monocytogenes and Salmonella on sliced smoked dry-cured ham. Meat Science, 2012, 90, 472-477.	2.7	37
62	Protein synthesis in lactic acid and pathogenic bacteria during recovery from a high pressure treatment. Research in Microbiology, 2007, 158, 512-520.	1.0	35
63	Volatile profile and microbiological characterization of hollow defect in dry-cured ham. Meat Science, 2010, 86, 801-807.	2.7	35
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	Potentially probiotic and bioprotective lactic acid bacteria starter cultures antagonise the Listeria monocytogenes adhesion to HT29 colonocyte-like cells. Beneficial Microbes, 2015, 6, 337-343.	1.0	35
66	Impact of different cryoprotectants on the survival of freeze-dried Lactobacillus rhamnosus and Lactobacillus casei/paracasei during long-term storage. Beneficial Microbes, 2015, 6, 381-386.	1.0	33
67	Physical Performance of Biodegradable Films Intended for Antimicrobial Food Packaging. Journal of Food Science, 2010, 75, E502-7.	1.5	32
68	K-lactate and high pressure effects on the safety and quality of restructured hams. Meat Science, 2012, 91, 56-61.	2.7	32
69	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
70	Quantification of Listeria monocytogenes in fermented sausages by MPN-PCR method. Letters in Applied Microbiology, 2004, 39, 290-295.	1.0	29
71	Identification and tracing ofEnterococcusspp. by RAPD-PCR in traditional fermented sausages and meat environment. Journal of Applied Microbiology, 2009, 106, 66-77.	1.4	29
72	Application of enterocins A and B, sakacin K and nisin to extend the safe shelf-life of pressurized ready-to-eat meat products. European Food Research and Technology, 2008, 228, 159-162.	1.6	28

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73	Electrotransformation of meat lactobacilli. Effect of several parameters on their efficiency of transformation. Journal of Applied Bacteriology, 1993, 75, 320-325.	1.1	21
74	Ensuring food safety by an innovative fermented sausage manufacturing system. Food Control, 2011, 22, 1984-1991.	2.8	20
75	NaCl-free processing, acidification, smoking and high pressure: Effects on growth of Listeria monocytogenes and Salmonella enterica in QDS processedÂ® dry-cured ham. Food Control, 2014, 35, 56-64.	2.8	20
76	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
77	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
78	The impact of fast drying (QDS processÂ®) and high pressure on food safety of NaCl-free processed dry fermented sausages. Innovative Food Science and Emerging Technologies, 2012, 16, 89-95.	2.7	16
79	Advanced Decontamination Technologies: High Hydrostatic Pressure on Meat Products. , 2009, , 183-208.		15
80	Pre-PCR treatments as a key factor on the probability of detection of Listeria monocytogenes and Salmonella in ready-to-eat meat products by real-time PCR. Food Control, 2012, 27, 163-169.	2.8	15
81	Inactivation of Serratia liquefaciens on dry-cured ham by high pressure processing. Food Microbiology, 2013, 35, 34-37.	2.1	14
82	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
83	Antilisterial effect of two bioprotective cultures in a model system of <scp>I</scp>berian chorizo fermentation. International Journal of Food Science and Technology, 2014, 49, 753-758.	1.3	13
84	Food safety and microbiological quality aspects of QDS processÂ® andÂhigh pressure treatment of fermented fish sausages. Food Control, 2014, 38, 130-135.	2.8	13
85	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
86	Probiotic Fermented Sausages: Myth or Reality?. Procedia Food Science, 2015, 5, 133-136.	0.6	11
87	Tracing Salmonella in Alheira processing plants. Journal of Applied Microbiology, 2007, 103, 1-10.	1.4	10
88	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
89	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
90	The effect of mild preservation treatments on the invasiveness of different Listeria monocytogenes strains on Greenshellâ„¢ mussels. Food Control, 2017, 71, 322-328.	2.8	5

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91	Identification of Enterococcus species by melting curve analysis of restriction fragments. Journal of Microbiological Methods, 2008, 75, 145-147.	0.7	4
92	The effect of certain amino acids and browning inhibitors on the ?black spot? phenomenon produced byCarnimonas nigrificans. Journal of the Science of Food and Agriculture, 2000, 80, 1655-1658.	1.7	3
93	The Use of Bacteriocins Against Meat-Borne Pathogens. Food Additives, 2006, , 371-399.	0.1	3
94	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