

Margarita Garriga

List of Publications by Year in descending order

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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	High-pressure processing inactivation of Salmonella in raw pet food for dog is enhanced by acidulation with lactic acid. <i>Animal Feed Science and Technology</i> , 2022, 290, 115347.	1.1	1
2	Modelling the piezo-protection effect exerted by lactate on the high pressure resistance of <i>Listeria monocytogenes</i> in cooked ham. <i>Food Research International</i> , 2021, 140, 110003.	2.9	6
3	Risk management tool to define a corrective storage to enhance Salmonella inactivation in dry fermented sausages. <i>International Journal of Food Microbiology</i> , 2021, 346, 109160.	2.1	6
4	Modeling and designing a <i>Listeria monocytogenes</i> control strategy for dry-cured ham taking advantage of water activity and storage temperature. <i>Meat Science</i> , 2020, 165, 108131.	2.7	17
5	Domestic refrigerator temperatures in Spain: Assessment of its impact on the safety and shelf-life of cooked meat products. <i>Food Research International</i> , 2019, 126, 108578.	2.9	38
6	Assessment of the bioprotective potential of lactic acid bacteria against <i>Listeria monocytogenes</i> on vacuum-packed cold-smoked salmon stored at 8°C. <i>Food Microbiology</i> , 2019, 83, 64-70.	2.1	42
7	New insights on <i>Listeria monocytogenes</i> growth in pressurised cooked ham: A piezo-stimulation effect enhanced by organic acids during storage. <i>International Journal of Food Microbiology</i> , 2019, 290, 150-158.	2.1	20
8	The effect of mild preservation treatments on the invasiveness of different <i>Listeria monocytogenes</i> strains on Greenshell [®] mussels. <i>Food Control</i> , 2017, 71, 322-328.	2.8	5
9	Modelling the impact of water activity and fat content of dry-cured ham on the reduction of <i>Salmonella enterica</i> by high pressure processing. <i>Meat Science</i> , 2017, 123, 120-125.	2.7	47
10	Closing gaps for performing a risk assessment on <i>Listeria monocytogenes</i> in ready-to-eat (RTE) foods: activity 1, an extensive literature search and study selection with data extraction on <i>L. monocytogenes</i> in a wide range of RTE food. <i>EFSA Supporting Publications</i> , 2016, 13, 1141E.	0.3	14
11	Probiotic Fermented Sausages: Myth or Reality?. <i>Procedia Food Science</i> , 2015, 5, 133-136.	0.6	11
12	Impact of different cryoprotectants on the survival of freeze-dried <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus casei/paracasei</i> during long-term storage. <i>Beneficial Microbes</i> , 2015, 6, 381-386.	1.0	33
13	Potentially probiotic and bioprotective lactic acid bacteria starter cultures antagonise the <i>Listeria monocytogenes</i> adhesion to HT29 colonocyte-like cells. <i>Beneficial Microbes</i> , 2015, 6, 337-343.	1.0	35
14	Modeling the protective effect of a w and fat content on the high pressure resistance of <i>Listeria monocytogenes</i> in dry-cured ham. <i>Food Research International</i> , 2015, 75, 194-199.	2.9	44
15	Antilisterial effect of two bioprotective cultures in a model system of Iberian chorizo fermentation. <i>International Journal of Food Science and Technology</i> , 2014, 49, 753-758.	1.3	13
16	Food safety and microbiological quality aspects of QDS process [®] and high pressure treatment of fermented fish sausages. <i>Food Control</i> , 2014, 38, 130-135.	2.8	13
17	Nutritionally enhanced fermented sausages as a vehicle for potential probiotic lactobacilli delivery. <i>Meat Science</i> , 2014, 96, 937-942.	2.7	51
18	Characterization of lactic acid bacteria isolated from infant faeces as potential probiotic starter cultures for fermented sausages. <i>Food Microbiology</i> , 2014, 38, 303-311.	2.1	104

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19	The potential probiotic <i>Lactobacillus rhamnosus</i> CTC1679 survives the passage through the gastrointestinal tract and its use as starter culture results in safe nutritionally enhanced fermented sausages. <i>International Journal of Food Microbiology</i> , 2014, 186, 55-60.	2.1	41
20	Analysing and modelling the growth behaviour of <i>Listeria monocytogenes</i> on RTE cooked meat products after a high pressure treatment at 400MPa. <i>International Journal of Food Microbiology</i> , 2014, 186, 84-94.	2.1	53
21	Diversity and distribution of <i>Listeria monocytogenes</i> in meat processing plants. <i>Food Microbiology</i> , 2014, 44, 119-127.	2.1	132
22	NaCl-free processing, acidification, smoking and high pressure: Effects on growth of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> in QDS processed [®] dry-cured ham. <i>Food Control</i> , 2014, 35, 56-64.	2.8	20
23	Effect of Amplicon Length in Propidium Monoazide Quantitative PCR for the Enumeration of Viable Cells of <i>Salmonella</i> in Cooked Ham. <i>Food Analytical Methods</i> , 2013, 6, 683-690.	1.3	48
24	Probiotic strains <i>Lactobacillus plantarum</i> 299V and <i>Lactobacillus rhamnosus</i> GG as starter cultures for fermented sausages. <i>LWT - Food Science and Technology</i> , 2013, 54, 51-56.	2.5	59
25	High pressure inactivation of a virulent <i>Enterococcus faecalis</i> on dry-cured ham: Modeling the effect of processing parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 43-47.	2.7	11
26	Assessment of safe enterococci as bioprotective cultures in low-acid fermented sausages combined with high hydrostatic pressure. <i>Food Microbiology</i> , 2013, 33, 158-165.	2.1	32
27	Active packaging containing nisin and high pressure processing as post-processing listericidal treatments for convenience fermented sausages. <i>Food Control</i> , 2013, 30, 325-330.	2.8	81
28	Inactivation of <i>Serratia liquefaciens</i> on dry-cured ham by high pressure processing. <i>Food Microbiology</i> , 2013, 35, 34-37.	2.1	14
29	The effect of NaCl-free processing and high pressure on the fate of <i>Listeria monocytogenes</i> and <i>Salmonella</i> on sliced smoked dry-cured ham. <i>Meat Science</i> , 2012, 90, 472-477.	2.7	37
30	K-lactate and high pressure effects on the safety and quality of restructured hams. <i>Meat Science</i> , 2012, 91, 56-61.	2.7	32
31	Pre-PCR treatments as a key factor on the probability of detection of <i>Listeria monocytogenes</i> and <i>Salmonella</i> in ready-to-eat meat products by real-time PCR. <i>Food Control</i> , 2012, 27, 163-169.	2.8	15
32	Response surface methodology to investigate the effect of high pressure processing on <i>Salmonella</i> inactivation on dry-cured ham. <i>Food Research International</i> , 2012, 45, 1111-1117.	2.9	35
33	The impact of fast drying (QDS process [®]) and high pressure on food safety of NaCl-free processed dry fermented sausages. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 89-95.	2.7	16
34	Modeling the high pressure inactivation kinetics of <i>Listeria monocytogenes</i> on RTE cooked meat products. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 305-315.	2.7	55
35	High hydrostatic pressure and biopreservation of dry-cured ham to meet the Food Safety Objectives for <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2012, 154, 107-112.	2.1	117
36	Ensuring food safety by an innovative fermented sausage manufacturing system. <i>Food Control</i> , 2011, 22, 1984-1991.	2.8	20

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37	High pressure and freezing temperature effect on quality and microbial inactivation of cured pork carpaccio. <i>Meat Science</i> , 2011, 88, 542-547.	2.7	49
38	Model for <i>Listeria monocytogenes</i> inactivation on dry-cured ham by high hydrostatic pressure processing. <i>Food Microbiology</i> , 2011, 28, 804-809.	2.1	80
39	Prevalence of <i>Salmonella</i> spp. and <i>Listeria monocytogenes</i> at Small-Scale Spanish Factories Producing Traditional Fermented Sausages. <i>Journal of Food Protection</i> , 2011, 74, 812-815.	0.8	43
40	Physical Performance of Biodegradable Films Intended for Antimicrobial Food Packaging. <i>Journal of Food Science</i> , 2010, 75, E502-7.	1.5	32
41	Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. <i>Journal of Food Protection</i> , 2010, 73, 524-528.	0.8	39
42	Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. <i>LWT - Food Science and Technology</i> , 2010, 43, 20-25.	2.5	52
43	Combined effect of enterocin AS-48 and high hydrostatic pressure to control food-borne pathogens inoculated in low acid fermented sausages. <i>Meat Science</i> , 2010, 84, 594-600.	2.7	79
44	Volatile profile and microbiological characterization of hollow defect in dry-cured ham. <i>Meat Science</i> , 2010, 86, 801-807.	2.7	35
45	Inactivation and recovery of <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> and <i>Staphylococcus aureus</i> after high hydrostatic pressure treatments up to 900 MPa. <i>International Microbiology</i> , 2010, 13, 105-12.	1.1	61
46	Advanced Decontamination Technologies: High Hydrostatic Pressure on Meat Products. , 2009, , 183-208.		15
47	Identification and tracing of <i>Enterococcus</i> spp. by RAPD-PCR in traditional fermented sausages and meat environment. <i>Journal of Applied Microbiology</i> , 2009, 106, 66-77.	1.4	29
48	Improvement of the food safety of low acid fermented sausages by enterocins A and B and high pressure. <i>Food Control</i> , 2009, 20, 179-184.	2.8	55
49	Efficiency of high hydrostatic pressure at 600 MPa against food-borne microorganisms by challenge tests on convenience meat products. <i>LWT - Food Science and Technology</i> , 2009, 42, 924-928.	2.5	98
50	Application of enterocins A and B, sakacin K and nisin to extend the safe shelf-life of pressurized ready-to-eat meat products. <i>European Food Research and Technology</i> , 2008, 228, 159-162.	1.6	28
51	Biogenic amines in traditional fermented sausages produced in selected European countries. <i>Food Chemistry</i> , 2008, 107, 912-921.	4.2	128
52	High-pressure processing and antimicrobial biodegradable packaging to control <i>Listeria monocytogenes</i> during storage of cooked ham. <i>Food Microbiology</i> , 2008, 25, 177-182.	2.1	104
53	Inhibition of <i>Salmonella</i> sp. <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in cooked ham by combining antimicrobials, high hydrostatic pressure and refrigeration. <i>Meat Science</i> , 2008, 78, 53-59.	2.7	122
54	Identification of <i>Enterococcus</i> species by melting curve analysis of restriction fragments. <i>Journal of Microbiological Methods</i> , 2008, 75, 145-147.	0.7	4

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55	Combined effect of natural antimicrobials and high pressure processing to prevent <i>Listeria monocytogenes</i> growth after a cold chain break during storage of cooked ham. <i>Food Control</i> , 2008, 19, 76-81.	2.8	80
56	Assessment of the effectiveness of antimicrobial packaging combined with high pressure to control <i>Salmonella</i> sp. in cooked ham. <i>Food Control</i> , 2008, 19, 634-638.	2.8	67
57	Protein synthesis in lactic acid and pathogenic bacteria during recovery from a high pressure treatment. <i>Research in Microbiology</i> , 2007, 158, 512-520.	1.0	35
58	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. <i>Meat Science</i> , 2007, 75, 460-469.	2.7	63
59	Assessment of high hydrostatic pressure and starter culture on the quality properties of low-acid fermented sausages. <i>Meat Science</i> , 2007, 76, 46-53.	2.7	67
60	Technologies to shorten the drying period of dry-cured meat products. <i>Meat Science</i> , 2007, 77, 81-89.	2.7	89
61	Traditional dry fermented sausages produced in small-scale processing units in Mediterranean countries and Slovakia. 1: Microbial ecosystems of processing environments. <i>Meat Science</i> , 2007, 77, 570-579.	2.7	92
62	Inhibition of <i>Listeria monocytogenes</i> in Cooked Ham through Active Packaging with Natural Antimicrobials and High-Pressure Processing. <i>Journal of Food Protection</i> , 2007, 70, 2498-2502.	0.8	55
63	Tracing <i>Salmonella</i> in Alheira processing plants. <i>Journal of Applied Microbiology</i> , 2007, 103, 1-10.	1.4	10
64	Use of antimicrobial biodegradable packaging to control <i>Listeria monocytogenes</i> during storage of cooked ham. <i>International Journal of Food Microbiology</i> , 2007, 120, 152-158.	2.1	78
65	Safety properties and molecular strain typing of lactic acid bacteria from slightly fermented sausages. <i>Journal of Applied Microbiology</i> , 2006, 100, 40-49.	1.4	132
66	Molecular, technological and safety characterization of Gram-positive catalase-positive cocci from slightly fermented sausages. <i>International Journal of Food Microbiology</i> , 2006, 107, 148-158.	2.1	145
67	Rapid Quantitative Detection of <i>Lactobacillus sakei</i> in Meat and Fermented Sausages by Real-Time PCR. <i>Applied and Environmental Microbiology</i> , 2006, 72, 6040-6048.	1.4	62
68	The Use of Bacteriocins Against Meat-Borne Pathogens. <i>Food Additives</i> , 2006, , 371-399.	0.1	3
69	Evaluation of High Pressure Processing as an Additional Hurdle to Control <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> in Low-Acid Fermented Sausages. <i>Journal of Food Science</i> , 2005, 70, m339-m344.	1.5	68
70	Genetic diversity and safety aspects of enterococci from slightly fermented sausages. <i>Journal of Applied Microbiology</i> , 2005, 98, 1177-1190.	1.4	83
71	Simultaneous detection of <i>Listeria monocytogenes</i> and <i>Salmonella</i> by multiplex PCR in cooked ham. <i>Food Microbiology</i> , 2005, 22, 109-115.	2.1	103
72	Control of <i>Listeria monocytogenes</i> in model sausages by enterocin AS-48. <i>International Journal of Food Microbiology</i> , 2005, 103, 179-190.	2.1	95

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73	Starter Cultures and High-Pressure Processing To Improve the Hygiene and Safety of Slightly Fermented Sausages. <i>Journal of Food Protection</i> , 2005, 68, 2341-2348.	0.8	45
74	Rapid Quantitative Detection of <i>Listeria monocytogenes</i> in Salmon Products: Evaluation of Pre-Real-Time PCR Strategies. <i>Journal of Food Protection</i> , 2005, 68, 1467-1471.	0.8	43
75	Inhibition of <i>Listeria monocytogenes</i> and <i>Salmonella</i> by Natural Antimicrobials and High Hydrostatic Pressure in Sliced Cooked Ham. <i>Journal of Food Protection</i> , 2005, 68, 173-178.	0.8	131
76	Quantification of <i>Listeria monocytogenes</i> in fermented sausages by MPN-PCR method. <i>Letters in Applied Microbiology</i> , 2004, 39, 290-295.	1.0	29
77	Functionality of enterococci in meat products. <i>International Journal of Food Microbiology</i> , 2003, 88, 223-233.	2.1	197
78	Microbial Quality and Direct PCR Identification of Lactic Acid Bacteria and Nonpathogenic Staphylococci from Artisanal Low-Acid Sausages. <i>Applied and Environmental Microbiology</i> , 2003, 69, 4583-4594.	1.4	229
79	Prevention of ropiness in cooked pork by bacteriocinogenic cultures. <i>International Dairy Journal</i> , 2002, 12, 239-246.	1.5	52
80	New mild technologies in meat processing: high pressure as a model technology. <i>Meat Science</i> , 2002, 62, 359-371.	2.7	323
81	Enhancement of sakacin K activity against <i>Listeria monocytogenes</i> in fermented sausages with pepper or manganese as ingredients. <i>Food Microbiology</i> , 2002, 19, 519-528.	2.1	47
82	Bactericidal synergism through bacteriocins and high pressure in a meat model system during storage. <i>Food Microbiology</i> , 2002, 19, 509-518.	2.1	152
83	The effect of certain amino acids and browning inhibitors on the 'black spot' phenomenon produced by <i>Carnimonas nigrificans</i> . <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1655-1658.	1.7	3
84	Effect of sausage ingredients and additives on the production of enterocin A and B by <i>Enterococcus faecium</i> CTC492. Optimization of in vitro production and anti-listerial effect in dry fermented sausages. <i>Journal of Applied Microbiology</i> , 2000, 88, 686-694.	1.4	105
85	Bacteriocin-producing lactobacilli in Spanish-style fermented sausages: characterization of bacteriocins. <i>Food Microbiology</i> , 2000, 17, 33-45.	2.1	86
86	Application of Enterocins as Biopreservatives against <i>Listeria innocua</i> in Meat Products. <i>Journal of Food Protection</i> , 2000, 63, 721-726.	0.8	120
87	<i>Lactobacillus salivarius</i> CTC2197 Prevents <i>Salmonella enteritidis</i> Colonization in Chickens. <i>Applied and Environmental Microbiology</i> , 1999, 65, 4981-4986.	1.4	244
88	Application of the bacteriocinogenic <i>Lactobacillus sakei</i> CTC494 to prevent growth of <i>Listeria</i> in fresh and cooked meat products packed with different atmospheres. <i>Food Microbiology</i> , 1998, 15, 639-650.	2.1	97
89	Selection of lactobacilli for chicken probiotic adjuncts. <i>Journal of Applied Microbiology</i> , 1998, 84, 125-132.	1.4	111
90	Technological and sensorial evaluation of <i>Lactobacillus</i> strains as starter cultures in fermented sausages. <i>International Journal of Food Microbiology</i> , 1996, 32, 173-183.	2.1	60

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91	Inhibition of <i>Listeria</i> in dry fermented sausages by the bacteriocinogenic <i>Lactobacillus sake</i> CTC494. <i>Journal of Applied Bacteriology</i> , 1995, 79, 322-330.	1.1	155
92	Bacteriocinogenic activity of lactobacilli from fermented sausages. <i>Journal of Applied Bacteriology</i> , 1993, 75, 142-148.	1.1	75
93	Electrotransformation of meat lactobacilli. Effect of several parameters on their efficiency of transformation. <i>Journal of Applied Bacteriology</i> , 1993, 75, 320-325.	1.1	21
94	Biochemical characterization of lactobacilli from dry fermented sausages. <i>International Journal of Food Microbiology</i> , 1993, 18, 107-113.	2.1	145