Teresa Aymerich

List of Publications by Year
in descending order

80 papers	5,770 citations	50170 46 h-index	74018 75 g-index
83 all docs	83 docs citations	83 times ranked	4137 citing authors

#	Article	IF	Citations
1	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
2	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
3	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. International Journal of Food Microbiology, 2018, 274, 67-70.	2.1	23
4	MLVA subtyping of Listeria monocytogenes isolates from meat products and meat processing plants. Food Research International, 2018, 106, 225-232.	2.9	12
5	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
6	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
7	Probiotic Fermented Sausages: Myth or Reality?. Procedia Food Science, 2015, 5, 133-136.	0.6	11
8	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
9	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
10	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
11	Nutritionally enhanced fermented sausages as a vehicle for potential probiotic lactobacilli delivery. Meat Science, 2014, 96, 937-942.	2.7	51
12	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
13	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
14	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
15	Molecular Basis of the Behavior of Hepatitis A Virus Exposed to High Hydrostatic Pressure. Applied and Environmental Microbiology, 2014, 80, 6499-6505.	1.4	8
16	Diversity and distribution of Listeria monocytogenes in meat processing plants. Food Microbiology, 2014, 44, 119-127.	2.1	132
17	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
18	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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19	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
20	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
21	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
22	Inactivation of Serratia liquefaciens on dry-cured ham by high pressure processing. Food Microbiology, 2013, 35, 34-37.	2.1	14
23	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
24	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
25	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
26	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
27	Contribution of enterococci to the volatile profile of slightly-fermented sausages. LWT - Food Science and Technology, 2011, 44, 145-152.	2.5	24
28	Model for Listeria monocytogenes inactivation on dry-cured ham by high hydrostatic pressure processing. Food Microbiology, 2011, 28, 804-809.	2.1	80
29	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
30	Physical Performance of Biodegradable Films Intended for Antimicrobial Food Packaging. Journal of Food Science, 2010, 75, E502-7.	1.5	32
31	Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. Journal of Food Protection, 2010, 73, 524-528.	0.8	39
32	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
33	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
34	Advanced Decontamination Technologies: High Hydrostatic Pressure on Meat Products. , 2009, , 183-208.		15
35	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
36	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

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37	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
38	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
39	Biogenic amines in traditional fermented sausages produced in selected European countries. Food Chemistry, 2008, 107, 912-921.	4.2	128
40	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
41	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
42	Decontamination technologies for meat products. Meat Science, 2008, 78, 114-129.	2.7	317
43	Identification of Enterococcus species by melting curve analysis of restriction fragments. Journal of Microbiological Methods, 2008, 75, 145-147.	0.7	4
44	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
45	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
46	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
47	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. Meat Science, 2007, 75, 460-469.	2.7	63
48	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
49	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
50	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
51	Tracing Salmonella in Alheira processing plants. Journal of Applied Microbiology, 2007, 103, 1-10.	1.4	10
52	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
53	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
54	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

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55	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
56	The Use of Bacteriocins Against Meat-Borne Pathogens. Food Additives, 2006, , 371-399.	0.1	3
57	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
58	Genetic diversity and safety aspects of enterococci from slightly fermented sausages. Journal of Applied Microbiology, 2005, 98, 1177-1190.	1.4	83
59	Simultaneous detection of Listeria monocytogenes and Salmonella by multiplex PCR in cooked ham. Food Microbiology, 2005, 22, 109-115.	2.1	103
60	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
61	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
62	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
63	Multicenter Validation of PCR-Based Method for Detection of Salmonella in Chicken and Pig Samples. Journal of AOAC INTERNATIONAL, 2004, 87, 861-866.	0.7	29
64	Quantification of Listeria monocytogenes in fermented sausages by MPN-PCR method. Letters in Applied Microbiology, 2004, 39, 290-295.	1.0	29
65	Rapid Quantitative Detection of Listeria monocytogenes in Meat Products by Real-Time PCR. Applied and Environmental Microbiology, 2004, 70, 6299-6301.	1.4	85
66	Functionalty of enterococci in meat products. International Journal of Food Microbiology, 2003, 88, 223-233.	2.1	197
67	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
68	Prevention of ropiness in cooked pork by bacteriocinogenic cultures. International Dairy Journal, 2002, 12, 239-246.	1.5	52
69	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
70	Bactericidal synergism through bacteriocins and high pressure in a meat model system during storage. Food Microbiology, 2002, 19, 509-518.	2.1	152
71	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
72	Bacteriocin-producing lactobacilli in Spanish-style fermented sausages: characterization of bacteriocins. Food Microbiology, 2000, 17, 33-45.	2.1	86

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73	Application of Enterocins as Biopreservatives against Listeria innocua in Meat Products. Journal of Food Protection, 2000, 63, 721-726.	0.8	120
74	Review : Bacteriocinogenic lactic acid bacteria associated with meat products / RevisiÃ³n: Bacterias lÃ¡cticas productoras de bacteriocinas asociadas a productos cÃ¡rnicos. Food Science and Technology International, 1998, 4, 141-158.	1.1	49
75	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
76	Biochemical and genetic characterization of enterocin A from Enterococcus faecium, a new antilisterial bacteriocin in the pediocin family of bacteriocins. Applied and Environmental Microbiology, 1996, 62, 1676-1682.	1.4	380
77	Inhibition of Listeria in dry fermented sausages by the bacteriocinogenic Lactobacillus sake CTC494. Journal of Applied Bacteriology, 1995, 79, 322-330.	1.1	155
78	Bacteriocinogenic activity of lactobacilli from fermented sausages. Journal of Applied Bacteriology, 1993, 75, 142-148.	1.1	75
79	Electrotransformation of meat lactobacilli. Effect of several parameters on their efficiency of transformation. Journal of Applied Bacteriology, 1993, 75, 320-325.	1.1	21
80	Biochemical characterization of lactobacilli from dry fermented sausages. International Journal of Food Microbiology, 1993, 18, 107-113.	2.1	145