

# Benjamin Zwirzitz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3137718/publications.pdf>

Version: 2024-02-01

12  
papers

205  
citations

1307594

7  
h-index

1281871

11  
g-index

14  
all docs

14  
docs citations

14  
times ranked

190  
citing authors

#	ARTICLE	IF	CITATIONS
1	The sources and transmission routes of microbial populations throughout a meat processing facility. <i>Npj Biofilms and Microbiomes</i> , 2020, 6, 26.	6.4	63
2	Reused poultry litter microbiome with competitive exclusion potential against <i>Salmonella</i> Heidelberg. <i>Journal of Environmental Quality</i> , 2020, 49, 869-881.	2.0	39
3	Co-Occurrence of <i>Listeria</i> spp. and Spoilage Associated Microbiota During Meat Processing Due to Cross-Contamination Events. <i>Frontiers in Microbiology</i> , 2021, 12, 632935.	3.5	26
4	Austrian Raw-Milk Hard-Cheese Ripening Involves Successional Dynamics of Non-Inoculated Bacteria and Fungi. <i>Foods</i> , 2020, 9, 1851.	4.3	13
5	Litter Commensal Bacteria Can Limit the Horizontal Gene Transfer of Antimicrobial Resistance to <i>Salmonella</i> in Chickens. <i>Applied and Environmental Microbiology</i> , 2022, 88, e0251721.	3.1	13
6	Microbiota of the Gut-Lymph Node Axis: Depletion of Mucosa-Associated Segmented Filamentous Bacteria and Enrichment of <i>Methanobrevibacter</i> by Colistin Sulfate and Linco-Spectin in Pigs. <i>Frontiers in Microbiology</i> , 2019, 10, 599.	3.5	11
7	Microbiome Research as an Effective Driver of Success Stories in Agrifood Systems – A Selection of Case Studies. <i>Frontiers in Microbiology</i> , 0, 13, .	3.5	10
8	Reduction potential of steam vacuum and high-pressure water treatment on microbes during beef meat processing. <i>Food Control</i> , 2019, 106, 106728.	5.5	9
9	Biofilms in Water Hoses of a Meat Processing Environment Harbor Complex Microbial Communities. <i>Frontiers in Microbiology</i> , 2022, 13, 832213.	3.5	7
10	Autochthonous fungi are central components in microbial community structure in raw fermented sausages. <i>Microbial Biotechnology</i> , 2022, 15, 1392-1403.	4.2	5
11	Culture-Independent Evaluation of Bacterial Contamination Patterns on Pig Carcasses at a Commercial Slaughter Facility. <i>Journal of Food Protection</i> , 2019, 82, 1677-1682.	1.7	4
12	Succession patterns of the bacterial community in poultry litter after bird removal and sodium bisulfate application. <i>Journal of Environmental Quality</i> , 2021, 50, 923-933.	2.0	4