David Rodriguez-Lazaro

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Virus hazards from food, water and other contaminated environments. FEMS Microbiology Reviews, 2012, 36, 786-814.	3.9	250
2	Quantitative Detection of Listeria monocytogenes and Listeria innocua by Real-Time PCR: Assessment of hly, iap, and lin02483 Targets and AmpliFluor Technology. Applied and Environmental Microbiology, 2004, 70, 1366-1377.	1.4	215
3	Trends in analytical methodology in food safety and quality: monitoring microorganisms and genetically modified organisms. Trends in Food Science and Technology, 2007, 18, 306-319.	7.8	155
4	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. International Journal of Food Microbiology, 2021, 337, 108966.	2.1	151
5	Prioritisation of food-borne parasites in Europe, 2016. Eurosurveillance, 2018, 23, .	3.9	139
6	Hepatitis E Virus in Pork Production Chain in Czech Republic, Italy, and Spain, 2010. Emerging Infectious Diseases, 2012, 18, 1282-9.	2.0	126
7	Environmental sampling for Listeria monocytogenes control in food processing facilities reveals three contamination scenarios. Food Control, 2015, 51, 94-107.	2.8	121
8	Analytical Methods for Virus Detection in Water and Food. Food Analytical Methods, 2011, 4, 4-12.	1.3	105
9	Simultaneous detection of Listeria monocytogenes and Salmonella by multiplex PCR in cooked ham. Food Microbiology, 2005, 22, 109-115.	2.1	103
10	Co-occurrence of colistin-resistance genes mcr-1 and mcr-3 among multidrug-resistant Escherichia coli isolated from cattle, Spain, September 2015. Eurosurveillance, 2017, 22, .	3.9	100
11	The presence of SARS-CoV-2 RNA in human sewage in Santa Catarina, Brazil, November 2019. Science of the Total Environment, 2021, 778, 146198.	3.9	99
12	Rapid Quantitative Detection of Listeria monocytogenes in Meat Products by Real-Time PCR. Applied and Environmental Microbiology, 2004, 70, 6299-6301.	1.4	85
13	Real-time PCR-based methods for detection of Mycobacterium avium subsp. paratuberculosis in water and milk. International Journal of Food Microbiology, 2005, 101, 93-104.	2.1	85
14	A Novel Real-Time PCR for Listeria monocytogenes That Monitors Analytical Performance via an Internal Amplification Control. Applied and Environmental Microbiology, 2005, 71, 9008-9012.	1.4	82
15	TORMES: an automated pipeline for whole bacterial genome analysis. Bioinformatics, 2019, 35, 4207-4212.	1.8	82
16	Development of melting temperature-based SYBR Green I polymerase chain reaction methods for multiplex genetically modified organism detection. Analytical Biochemistry, 2003, 323, 164-170.	1.1	78
17	Occurrence of Human Enteric Viruses in Commercial Mussels at Retail Level in Three European Countries. Food and Environmental Virology, 2012, 4, 73-80.	1.5	78
18	A rapid and direct real time PCR-based method for identification of Salmonella spp Journal of Microbiological Methods, 2003, 54, 381-390.	0.7	72

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19	Interlaboratory Transfer of a PCR Multiplex Method for Simultaneous Detection of Four Genetically Modified Maize Lines:  Bt11, MON810, T25, and GA21. Journal of Agricultural and Food Chemistry, 2005, 53, 3333-3337.	2.4	66
20	Prevalence and transmission of hepatitis E virus in domestic swine populations in different European countries. BMC Research Notes, 2012, 5, 190.	0.6	64
21	Presence of methicillin-resistant Staphylococcus aureus in the food chain. Trends in Food Science and Technology, 2017, 61, 49-59.	7.8	63
22	Nucleic Acid Amplification-Based Methods for Detection of Enteric Viruses: Definition of Controls and Interpretation of Results. Food and Environmental Virology, 2011, 3, 55-60.	1.5	60
23	A filtration-based real-time PCR method for the quantitative detection of viable Salmonella enterica and Listeria monocytogenes in food samples. Food Microbiology, 2009, 26, 311-316.	2.1	58
24	Virus transfer proportions between gloved fingertips, soft berries, and lettuce, and associated health risks. International Journal of Food Microbiology, 2013, 166, 419-425.	2.1	58
25	Quantitative Detection of Clostridium tyrobutyricum in Milk by Real-Time PCR. Applied and Environmental Microbiology, 2007, 73, 3747-3751.	1.4	54
26	Simultaneous quantitative detection ofListeriaspp. andListeria monocytogenesusing a duplex real-time PCR-based assay. FEMS Microbiology Letters, 2004, 233, 257-267.	0.7	53
27	Dynamics of the oral microbiota as a tool to estimate time since death. Molecular Oral Microbiology, 2017, 32, 511-516.	1.3	52
28	Current Methodology for Detection, Identification and Quantification of Genetically Modified Organisms. Current Analytical Chemistry, 2005, 1, 203-221.	0.6	51
29	Construction and Analytical Application of Internal Amplification Controls (IAC) for Detection of Food Supply Chain-Relevant Viruses by Real-Time PCR-Based Assays. Food Analytical Methods, 2011, 4, 437-445.	1.3	50
30	Inactivation of parasite transmission stages: Efficacy of treatments on food of animal origin. Trends in Food Science and Technology, 2019, 83, 114-128.	7.8	50
31	Detection and Characterization of Staphylococcus aureus and Methicillin-Resistant S. aureus in Foods Confiscated in EU Borders. Frontiers in Microbiology, 2017, 8, 1344.	1.5	48
32	Internally Controlled Real-Time PCR Method for Quantitative Species-Specific Detection and vapA Genotyping of Rhodococcus equi. Applied and Environmental Microbiology, 2006, 72, 4256-4263.	1.4	47
33	Daily thanatomicrobiome changes in soil as an approach of postmortem interval estimation: An ecological perspective. Forensic Science International, 2017, 278, 388-395.	1.3	47
34	Construction Strategy for an Internal Amplification Control for Real-Time Diagnostic Assays Using Nucleic Acid Sequence-Based Amplification: Development and Clinical Application. Journal of Clinical Microbiology, 2004, 42, 5832-5836.	1.8	46
35	A molecular beacon-based real-time NASBA assay for detection ofMycobacterium aviumsubsp.paratuberculosisin water and milk. FEMS Microbiology Letters, 2004, 237, 119-126.	0.7	45
36	Rapid Quantitative Detection of Listeria monocytogenes in Salmon Products: Evaluation of Pre–Real-Time PCR Strategies. Journal of Food Protection, 2005, 68, 1467-1471.	0.8	43

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37	European validation of a real-time PCR-based method for detection of Listeria monocytogenes in soft cheese. International Journal of Food Microbiology, 2014, 184, 128-133.	2.1	43
38	Next day Salmonella spp. detection method based on real-time PCR for meat, dairy and vegetable food products. International Journal of Food Microbiology, 2014, 184, 113-120.	2.1	41
39	Different Lactobacillus populations dominate in "Chorizo de León―manufacturing performed in different production plants. Food Microbiology, 2018, 70, 94-102.	2.1	41
40	Design and Application of Nucleic Acid Standards for Quantitative Detection of Enteric Viruses by Real-Time PCR. Food and Environmental Virology, 2011, 3, 92-98.	1.5	38
41	Molecular Investigation of Tularemia Outbreaks, Spain, 1997–2008. Emerging Infectious Diseases, 2014, 20, 754-761.	2.0	37
42	High hydrostatic pressure as emergent technology for the elimination of foodborne viruses. Trends in Food Science and Technology, 2010, 21, 558-568.	7.8	36
43	Analytical Application of a Sample Process Control in Detection of Foodborne Viruses. Food Analytical Methods, 2011, 4, 614-618.	1.3	35
44	Inactivation of parasite transmission stages: Efficacy of treatments on foods of non-animal origin. Trends in Food Science and Technology, 2019, 91, 12-23.	7.8	35
45	Occurrence of Hepatitis E Virus in Pigs and Pork Cuts and Organs at the Time of Slaughter, Spain, 2017. Frontiers in Microbiology, 2019, 10, 2990.	1.5	35
46	Foods confiscated from non-EU flights as a neglected route of potential methicillin-resistant Staphylococcus aureus transmission. International Journal of Food Microbiology, 2015, 209, 29-33.	2.1	33
47	Application of the SureTect Detection Methods for Listeria monocytogenes and Listeria spp. in Meat, Dairy, Fish, and Vegetable Products. Food Analytical Methods, 2015, 8, 1-6.	1.3	32
48	Long-range dispersal moved Francisella tularensis into Western Europe from the East. Microbial Genomics, 2016, 2, e000100.	1.0	32
49	Autochthonous facility-specific microbiota dominates washed-rind Austrian hard cheese surfaces and its production environment. International Journal of Food Microbiology, 2018, 267, 54-61.	2.1	31
50	Listeria monocytogenes colonization in a newly established dairy processing facility. International Journal of Food Microbiology, 2019, 289, 64-71.	2.1	31
51	APPLICATION OF NUCLEIC ACID SEQUENCE-BASED AMPLIFICATION FOR THE DETECTION OF VIABLE FOODBORNE PATHOGENS: PROGRESS AND CHALLENGES. Journal of Rapid Methods and Automation in Microbiology, 2006, 14, 218-236.	0.4	30
52	European validation of Real-Time PCR method for detection of Salmonella spp. in pork meat. International Journal of Food Microbiology, 2014, 184, 134-138.	2.1	30
53	Methicillin-Resistant Staphylococcus aureus Harboring <i>mecC</i> in Livestock in Spain. Journal of Clinical Microbiology, 2014, 52, 4067-4069.	1.8	30
54	Reducing time in the analysis of Listeria monocytogenes in meat, dairy and vegetable products. International Journal of Food Microbiology, 2014, 184, 98-105.	2.1	30

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55	Fecal Microbiota of Toxigenic Clostridioides difficile-Associated Diarrhea. Frontiers in Microbiology, 2018, 9, 3331.	1.5	30
56	Real-time PCR in Food Science: PCR Diagnostics. Current Issues in Molecular Biology, 2013, 15, 39-44.	1.0	30
57	Are Animals a Neglected Transmission Route of SARS-CoV-2?. Pathogens, 2020, 9, 480.	1.2	29
58	Simultaneous quantitative detection of Listeria spp. and Listeria monocytogenes using a duplex real-time PCR-based assay. FEMS Microbiology Letters, 2004, 233, 257-267.	0.7	28
59	Foods from black market at EU border as a neglected route of potential methicillin-resistant Staphylococcus aureus transmission. International Journal of Food Microbiology, 2015, 209, 34-38.	2.1	28
60	Effect of high hydrostatic pressure processing on norovirus infectivity and genome stability in strawberry puree and mineral water. International Journal of Food Microbiology, 2012, 152, 35-39.	2.1	27
61	Survival kinetics of Listeria monocytogenes on raw sheep milk cured cheese under different storage temperatures. International Journal of Food Microbiology, 2014, 184, 39-44.	2.1	27
62	Characterization of Biofilms Formed by Foodborne Methicillin-Resistant Staphylococcus aureus. Frontiers in Microbiology, 2018, 9, 3004.	1.5	27
63	SARS-CoV-2 in Human Sewage and River Water from a Remote and Vulnerable Area as a Surveillance Tool in Brazil. Food and Environmental Virology, 2022, 14, 417-420.	1.5	27
64	Identification and molecular characterization of pathogenic bacteria in foods confiscated from non-EU flights passengers at one Spanish airport. International Journal of Food Microbiology, 2015, 209, 20-25.	2.1	26
65	Different Behavior of Enteric Bacteria and Viruses in Clay and Sandy Soils after Biofertilization with Swine Digestate. Frontiers in Microbiology, 2017, 8, 74.	1.5	26
66	Distribution and Persistence of Listeria monocytogenes in a Heavily Contaminated Poultry Processing Facility. Journal of Food Protection, 2019, 82, 1524-1531.	0.8	26
67	The Role of Essential Oils against Pathogenic Escherichia coli in Food Products. Microorganisms, 2020, 8, 924.	1.6	26
68	Bioactive Compounds from Mangrove Endophytic Fungus and Their Uses for Microorganism Control. Journal of Fungi (Basel, Switzerland), 2021, 7, 455.	1.5	26
69	Real-time PCR in Food Science: Introduction. Current Issues in Molecular Biology, 2013, 15, 25-38.	1.0	26
70	A survey of Mycoplasma agalactiaein dairy sheep farms in Spain. BMC Veterinary Research, 2012, 8, 171.	0.7	25
71	Virus Genome Quantification Does not Predict Norovirus Infectivity After Application of Food Inactivation Processing Technologies. Food and Environmental Virology, 2011, 3, 141-146.	1.5	24
72	Presence of pathogenic enteric viruses in illegally imported meat and meat products to EU by international air travelers. International Journal of Food Microbiology, 2015, 209, 39-43.	2.1	24

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73	Escherichia coli ST167 carrying plasmid mobilisable mcr-1 and blaCTX-M-15 resistance determinants isolated from a human respiratory infection. International Journal of Antimicrobial Agents, 2017, 50, 285-286.	1.1	24
74	Molecular Epidemiology of Invasive Listeriosis due to <i>Listeria monocytogenes</i> in a Spanish Hospital over a Nine-Year Study Period, 2006–2014. BioMed Research International, 2015, 2015, 1-10.	0.9	23
75	<i>Mycoplasma agalactiae p40</i> Gene, a Novel Marker for Diagnosis of Contagious Agalactia in Sheep by Real-Time PCR: Assessment of Analytical Performance and In-House Validation Using Naturally Contaminated Milk Samples. Journal of Clinical Microbiology, 2009, 47, 445-450.	1.8	22
76	Impact of the prevalence of different pathogens on the performance of sampling plans in lettuce products. International Journal of Food Microbiology, 2014, 184, 69-73.	2.1	22
77	Characterization and antimicrobial susceptibility of one antibiotic-sensitive and one multidrug-resistant Corynebacterium kroppenstedtii strain isolated from patients with granulomatous mastitis. New Microbes and New Infections, 2016, 14, 93-97.	0.8	22
78	Natural Plant Essential Oils Do Not Inactivate Non-enveloped Enteric Viruses. Food and Environmental Virology, 2012, 4, 209-212.	1.5	21
79	Propidium Monoazide Coupled with PCR Predicts Infectivity of Enteric Viruses in Swine Manure and Biofertilized Soil. Food and Environmental Virology, 2016, 8, 79-85.	1.5	21
80	Oxacillin-susceptible mecA-positive Staphylococcus aureus associated with processed food in Europe. Food Microbiology, 2019, 82, 107-110.	2.1	21
81	High-throughput sequencing and food microbiology. Advances in Food and Nutrition Research, 2020, 91, 275-300.	1.5	21
82	Propidium Monoazide Integrated with qPCR Enables the Detection and Enumeration of Infectious Enteric RNA and DNA Viruses in Clam and Fermented Sausages. Frontiers in Microbiology, 2016, 7, 2008.	1.5	20
83	Multicenter Collaborative Trial Evaluation of a Method for Detection of Human Adenoviruses in Berry Fruit. Food Analytical Methods, 2012, 5, 1-7.	1.3	19
84	Optimization of a Real Time PCR based method for the detection of Listeria monocytogenes in pork meat. International Journal of Food Microbiology, 2014, 184, 106-108.	2.1	19
85	Comparison of polymerase chain reaction methods and plating for analysis of enriched cultures of Listeria monocytogenes when using the ISO11290-1 method. Journal of Microbiological Methods, 2014, 98, 8-14.	0.7	19
86	Validation of a Loop-Mediated Amplification/ISO 6579-Based Method for Analysing Soya Meal for the Presence of Salmonella enterica. Food Analytical Methods, 2016, 9, 2979-2985.	1.3	19
87	Day-old chicks are a source of antimicrobial resistant bacteria for laying hen farms. Veterinary Microbiology, 2019, 230, 221-227.	0.8	19
88	The Response to Oxidative Stress in Listeria monocytogenes Is Temperature Dependent. Microorganisms, 2020, 8, 521.	1.6	18
89	Evaluation of high hydrostatic pressure effect on human adenovirus using molecular methods and cell culture. International Journal of Food Microbiology, 2012, 157, 368-374.	2.1	17
90	ISOLATION OF LISTERIA MONOCYTOGENES DNA FROM MEAT PRODUCTS FOR QUANTITATIVE DETECTION BY REAL-TIME PCR. Journal of Rapid Methods and Automation in Microbiology, 2006, 14, 395-404.	0.4	15

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91	smcL as a novel diagnostic marker for quantitative detection of Listeria ivanovii in biological samples. Journal of Applied Microbiology, 2010, 109, 863-872.	1.4	15
92	Executive summary: Consensus document of the diagnosis, management and prevention of infection with the hepatitis E virus: Study Group for Viral Hepatitis (GEHEP) of the Spanish Society of Infectious Diseases and Clinical Microbiology (SEIMC). Enfermedades Infecciosas Y MicrobiologÃa ClÃnica, 2020, 38, 28-32.	0.3	15
93	Definition of sampling procedures for collective-eating establishments based on the distribution of environmental microbiological contamination on food handlers, utensils and surfaces. Food Control, 2017, 77, 8-16.	2.8	14
94	Characterization of Virulence and Persistence Abilities of Listeria monocytogenes Strains Isolated from Food Processing Premises. Journal of Food Protection, 2019, 82, 1922-1930.	0.8	14
95	Proline-Rich Hypervariable Region of Hepatitis E Virus: Arranging the Disorder. Microorganisms, 2020, 8, 1417.	1.6	14
96	Uses of Bacteriophages as Bacterial Control Tools and Environmental Safety Indicators. Frontiers in Microbiology, 2021, 12, 793135.	1.5	14
97	Unexpected detection of DNA by nucleic acid sequence-based amplification technique. Molecular and Cellular Probes, 2004, 18, 251-253.	0.9	13
98	Household-based biodigesters promote reduction of enteric virus and bacteria in vulnerable and poverty rural area. Environmental Pollution, 2019, 252, 8-13.	3.7	13
99	A molecular beacon-based real-time NASBA assay for detection of Mycobacterium avium subsp. paratuberculosis in water and milk. FEMS Microbiology Letters, 2004, 237, 119-126.	0.7	12
100	Probabilistic approach for determining Salmonella spp. and L. monocytogenes concentration in pork meat from presence/absence microbiological data. International Journal of Food Microbiology, 2014, 184, 60-63.	2.1	12
101	National colistin sales versus colistin resistance in Spanish pig production. Research in Veterinary Science, 2019, 123, 141-143.	0.9	12
102	Molecular Characterization of Mycoplasma agalactiae Reveals the Presence of an Endemic Clone in Spain. Journal of Clinical Microbiology, 2013, 51, 656-660.	1.8	11
103	Classical and Next-Generation Vaccine Platforms to SARS-CoV-2: Biotechnological Strategies and Genomic Variants. International Journal of Environmental Research and Public Health, 2022, 19, 2392.	1.2	11
104	Hepatitis E Virus: A New Foodborne Zoonotic Concern. Advances in Food and Nutrition Research, 2018, 86, 55-70.	1.5	10
105	Longitudinal study of the mcr-1 gene prevalence in Spanish food-producing pigs from 1998 to 2021 and its relationship with the use of polymyxins. Porcine Health Management, 2022, 8, 12.	0.9	10
106	Modelling the fate and serogroup variability of persistent Listeria monocytogenes strains on grated cheese at different storage temperatures. International Journal of Food Microbiology, 2018, 286, 48-54.	2.1	9
107	Involvement of hpap2 and dgkA Genes in Colistin Resistance Mediated by mcr Determinants. Antibiotics, 2020, 9, 531.	1.5	9
108	Tularemia Outbreaks in Spain from 2007 to 2020 in Humans and Domestic and Wild Animals. Pathogens, 2021, 10, 892.	1.2	9

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109	Nutritional, Energy and Sanitary Aspects of Swine Manure and Carcass Co-digestion. Frontiers in Bioengineering and Biotechnology, 2020, 8, 333.	2.0	8
110	Measuring microbiological contamination in fruit and vegetables. , 2005, , 89-134.		7
111	Draft Genome Sequences of Corynebacterium kroppenstedtii CNM633/14 and CNM632/14, Multidrug-Resistant and Antibiotic-Sensitive Isolates from Nodules of Granulomatous Mastitis Patients. Genome Announcements, 2015, 3, .	0.8	7
112	Mineral Waste Containing High Levels of Iron from an Environmental Disaster (Bento Rodrigues,) Tj ETQq0 0 0 rg 2019, 11, 178-183.	gBT /Over 1.5	lock 10 Tf 50 7
113	Evaluation of PCR assays for Campylobacter fetus detection and discrimination between C.Âfetus subspecies in bovine preputial wash samples. Theriogenology, 2021, 172, 300-306.	0.9	7
114	Listeria monocytogenes survives better at lower storage temperatures in regular and low-salt soft and cured cheeses. Food Microbiology, 2022, 104, 103979.	2.1	7
115	Evaluation of Extraction Methods for Efficient Detection of Enteric Viruses in Pork Meat Products. Food Analytical Methods, 2011, 4, 13-22.	1.3	6
116	Proposal of performance objectives and sampling schemes for Listeria monocytogenes in fresh meat intended to be eaten cooked under different storage practices. International Journal of Food Microbiology, 2014, 184, 50-54.	2.1	6
117	Phenotypic, molecular characterization, antimicrobial susceptibility and draft genome sequence of Corynebacterium argentoratense strains isolated from clinical samples. New Microbes and New Infections, 2016, 10, 116-121.	0.8	6
118	Quick identification and epidemiological characterization of Francisella tularensis by MALDI-TOF mass spectrometry. Journal of Microbiological Methods, 2020, 177, 106055.	0.7	6
119	Haemophilus parasuisSubunit Vaccines Based on Native Proteins with Affinity to Porcine Transferrin Prevent the Expression of Proinflammatory Chemokines and Cytokines in Pigs. Clinical and Developmental Immunology, 2013, 2013, 1-8.	3.3	5
120	Evaluation of two commercially available chromogenic media for confirmation of methicillin-resistant Staphylococcus aureus from human, animal, and food samples. International Journal of Food Microbiology, 2015, 209, 26-28.	2.1	5
121	Monitoring of Extraction Efficiency by a Sample Process Control Virus Added Immediately Upon Sample Receipt. Food and Environmental Virology, 2015, 7, 413-416.	1.5	5
122	Evaluation of eryC as a Molecular Marker for the Quantitative Detection of Brucella Spp. by Real-Time PCR in Food Samples. Food Analytical Methods, 2017, 10, 1148-1155.	1.3	5
123	Evaluation of the Effective Inactivation of Enteric Bacteria and Viruses From Swine Effluent and Sludge at Tropical Temperatures. Water, Air, and Soil Pollution, 2018, 229, 1.	1.1	5
124	Reduction of Salmonella Typhimurium Cecal Colonisation and Improvement of Intestinal Health in Broilers Supplemented with Fermented Defatted â€~Alperujo', an Olive Oil By-Product. Animals, 2020, 10, 1931.	1.0	5
125	Antimicrobial Resistance of Coagulase-Positive Staphylococcus Isolates Recovered in a Veterinary University Hospital. Antibiotics, 2020, 9, 752.	1.5	5
126	Liver Transudate, a Potential Alternative to Detect Anti-Hepatitis E Virus Antibodies in Pigs and Wild Boars (Sus scrofa). Microorganisms, 2020, 8, 450.	1.6	5

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127	The Plasmid-Mediated <i>Kluyvera</i> -Like <i>arnBCADTEF</i> Operon Confers Colistin (Hetero)Resistance to Escherichia coli. Antimicrobial Agents and Chemotherapy, 2021, 65, .	1.4	5
128	Performance Objectives for Salmonella in fresh pork meat intended to be eaten cooked: How to derive them and verify their achievement. International Journal of Food Microbiology, 2014, 184, 55-59.	2.1	4
129	Quantitative Detection of Clostridium perfringens by Real-Time PCR in Raw Milk. Food Analytical Methods, 2017, 10, 1139-1147.	1.3	4
130	Complementarity of Selective Culture and qPCR for Colistin Resistance Screening in Fresh and Frozen Pig Cecum Samples. Frontiers in Microbiology, 2020, 11, 572712.	1.5	4
131	Dietary Supplementation with Sugar Beet Fructooligosaccharides and Garlic Residues Promotes Growth of Beneficial Bacteria and Increases Weight Gain in Neonatal Lambs. Biomolecules, 2020, 10, 1179.	1.8	4
132	In Vitro Antimicrobial Susceptibilities of Francisella tularensis subsp. holarctica Isolates from Tularemia Outbreaks That Occurred from the End of the 20th Century to the 2020s in Spain. Antibiotics, 2021, 10, 938.	1.5	4
133	Hepatitis E Virus in Manure and Its Removal by Psychrophilic anaerobic Biodigestion in Intensive Production Farms, Santa Catarina, Brazil, 2018–2019. Microorganisms, 2020, 8, 2045.	1.6	4
134	Analysis of Cheese Small Molecules by UPLC–QToF-MS and Multivariate Statistical Methods Using Several Extraction Procedures. Food Analytical Methods, 2013, 6, 1497-1507.	1.3	3
135	Draft Genome Sequences of the Two Unrelated Macrolide-Resistant Corynebacterium argentoratense Strains CNM 463/05 and CNM 601/08, Isolated from Patients in the University Hospital of León, Spain. Genome Announcements, 2015, 3, .	0.8	3
136	What stimulated a consortium to settle some pieces of information on neglected routes of pathogen transmission?. International Journal of Food Microbiology, 2015, 209, 1-2.	2.1	3
137	Future directions for molecular microbial diagnostic methods for the food industry. , 2016, , 19-37.		3
138	Dietary supplementation with fermented defatted "alperujo―induces modifications of the intestinal mucosa and cecal microbiota of broiler chickens. Poultry Science, 2020, 99, 5308-5315.	1.5	3
139	Executive summary: Consensus document of the diagnosis, management and prevention of infection with the hepatitis E virus: Study Group for Viral Hepatitis (GEHEP) of the Spanish Society of Infectious Diseases and Clinical Microbiology (SEIMC). Enfermedades Infecciosas Y Microbiologia Clinica (English Ed), 2020, 38, 28-32.	0.2	3
140	Detection of Enteric Viruses and Core Microbiome Analysis in Artisanal Colonial Salami-Type Dry-Fermented Sausages from Santa Catarina, Brazil. Foods, 2021, 10, 1957.	1.9	3
141	Confirmation of Isolates of Listeria by Conventional and Real-Time PCR. Methods in Molecular Biology, 2014, 1157, 31-38.	0.4	3
142	Molecular methodology in Food Microbiology diagnostics: trends and current challenges. , 2006, , .		3
143	Broad Spectrum Algae Compounds Against Viruses. Frontiers in Microbiology, 2021, 12, 809296.	1.5	3
144	Molecular epidemiology of methicillin-resistant Staphylococcus aureus in a university hospital in northwestern Spain. International Microbiology, 2014, 17, 149-57.	1.1	3

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145	Current Challenges in Molecular Diagnostics in Food Microbiology. , 2009, , 211-228.		2
146	Molecular detection of viruses in foods and food-processing environments. , 2013, , 49-78.		2
147	LISTERIA Detection by Classical Cultural Techniques. , 2014, , 470-476.		2
148	Infrequent isolation of extensively drug-resistant (XDR) Klebsiella pneumoniae resistant to colistin in Spain. International Journal of Antimicrobial Agents, 2018, 51, 531-533.	1.1	2
149	Emerging Biological Risks in a Global Context: An Introduction. Advances in Food and Nutrition Research, 2018, 86, 1-12.	1.5	2
150	Perspectives of biological bacteriophage-based tools for wastewater systems monitoring and sanitary control. , 2021, , 33-50.		2
151	Harmonization and Validation of Methods in Food Safety – FOOD-PCR. , 2009, , 199-209.		1
152	Digester Slurry Management: The "One Health―Perspective. Biofuel and Biorefinery Technologies, 2019, , 243-256.	0.1	1
153	Biopreservation: Foodborne Virus Contamination and Control in Minimally Processed Food. , 2021, , 93-106.		1
154	Wastewater Treatment for Bioenergy Purposes Using a Metaproteomic Approach. , 2021, , 253-278.		1
155	Colistin Selection of the Mcr-1 Gene in Broiler Chicken Intestinal Microbiota. Antibiotics, 2021, 10, 677.	1.5	1
156	Salmonella enterica Serovar Enteritidis Control in Poultry Litter Mediated by Lytic Bacteriophage Isolated from Swine Manure. International Journal of Environmental Research and Public Health, 2021, 18, 8862.	1.2	1
157	Real-Time PCR Methods for Detection of Foodborne Bacterial Pathogens in Meat and Meat Products. , 2009, , 427-446.		1
158	Introduction to the Real-time Polymerase Chain Reaction. , 2019, , .		1
159	Editorial: New Advances in Identification and Quantification of Foodborne Pathogens. Frontiers in Microbiology, 2021, 12, 783406.	1.5	1
160	Next-Day Salmonella spp. Detection Method Based on Real-Time PCR for Foods. Methods in Molecular Biology, 2021, 2182, 1-6.	0.4	1
161	Foreword to the Special Issue on Food Allergen Methodologies. Food Analytical Methods, 2010, 3, 338-338.	1.3	0
162	IDENTIFICATION METHODS Real-Time PCR. , 2014, , 344-350.		0

IDENTIFICATION METHODS | Real-Time PCR. , 2014, , 344-350. 162

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163	Selection and improving of fit-for-purpose sampling procedures for specific foods and risks. International Journal of Food Microbiology, 2014, 184, 1.	2.1	0
164	Yersinia enterocolitica: Detection and Treatment. , 2016, , 600-605.		0
165	Hepatitis E Virus. , 2017, , .		0
166	Preface. Advances in Food and Nutrition Research, 2018, 86, xi-xii.	1.5	0
167	Zero-inflated binomial regressions for modelling low prevalence of pathogens in chicken meat as affected by sampling site. Microbial Risk Analysis, 2018, 10, 28-36.	1.3	0
168	Carbapenemase-Producing Elizabethkingia Meningoseptica from Healthy Pigs Associated with Colistin Use in Spain. Antibiotics, 2019, 8, 146.	1.5	0
169	Molecular Detection of Viruses in Foods: From PCR to High-Throughput Sequencing and Beyond. , 2021, , 117-122.		0
170	Detection of the Principal Foodborne Pathogens in Seafoods and Seafood-Related Environments. , 2009, , 557-578.		0
171	Listeria- Detection by Classical Cultural Techniques. , 2018, , .		0
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