

# Marija Zunabovic

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7484483/publications.pdf>

Version: 2024-02-01

12  
papers

310  
citations

1163117

8  
h-index

1199594

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

575  
citing authors

#	ARTICLE	IF	CITATIONS
1	<i>Listeria monocytogenes</i> in Aquatic Food Products—A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 798-813.	11.7	125
2	Reduced Detectability of <i>Listeria monocytogenes</i> in the Presence of <i>Listeria innocua</i> . <i>Journal of Food Protection</i> , 2011, 74, 1282-1287.	1.7	43
3	Practical relevance of methodologies for detecting and tracing of <i>Listeria monocytogenes</i> in ready-to-eat foods and manufacture environments — A review. <i>LWT - Food Science and Technology</i> , 2011, 44, 351-362.	5.2	42
4	Post-packaging application of pulsed light for microbial decontamination of solid foods: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 145-156.	5.6	32
5	Potential of Flow Cytometric Approaches for Rapid Microbial Detection and Characterization in the Food Industry—A Review. <i>Foods</i> , 2021, 10, 3112.	4.3	17
6	Monitoring Transmission Routes of <i>Listeria</i> spp. in Smoked Salmon Production with Repetitive Element Sequence-Based PCR Techniques. <i>Journal of Food Protection</i> , 2012, 75, 504-511.	1.7	15
7	Influence of argon modified atmosphere packaging on the growth potential of strains of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> . <i>Food Control</i> , 2016, 59, 513-523.	5.5	14
8	Biofilm-Forming Ability of <i>Microbacterium lacticum</i> and <i>Staphylococcus capitis</i> Considering Physicochemical and Topographical Surface Properties. <i>Foods</i> , 2021, 10, 611.	4.3	8
9	Previous Homologous and Heterologous Stress Exposure Induces Tolerance Development to Pulsed Light in <i>Listeria monocytogenes</i> . <i>Frontiers in Microbiology</i> , 2016, 7, 490.	3.5	7
10	Single-staining flow cytometry approach using SYTOX <sup>®</sup> green to describe electroporation effects on <i>Escherichia coli</i> . <i>Food Control</i> , 2022, 132, 108488.	5.5	4
11	Diversity of lactic acid bacteria isolated from traditional Montenegrin dairy products. <i>Genetika</i> , 2018, 50, 465-482.	0.4	2
12	The Influence of Meat Batter Composition and Sausage Diameter on Microbiota and Sensory Traits of Artisanal Wild Boar Meat Sausages. <i>Food Technology and Biotechnology</i> , 2019, 57, 378-387.	2.1	1