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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Impact of native sprayâ€dried lactic acid bacteria, packing density and wilting time on fermentation characteristics of experimental maize and lucerne silages. Grass and Forage Science, 2022, 77, 66-78.	2.9	2
2	The role of homofermentative and heterofermentative lactic acid bacteria for alfalfa silage: a meta-analysis. Journal of Agricultural Science, 2020, 158, 107-118.	1.3	29
3	Technological variables influencing the growth and stability of a silage inoculant based on sprayâ€dried lactic acid bacteria. Journal of Applied Microbiology, 2020, 129, 1486-1496.	3.1	6
4	Development and storage studies of high density macrocapsules containing Lactobacillus spp. strains as nutritional supplement in young calves. Revista Argentina De Microbiologia, 2018, 50, 398-407.	0.7	2
5	A meta-analysis on the effectiveness of homofermentative and heterofermentative lactic acid bacteria for corn silage. Journal of Applied Microbiology, 2018, 125, 1655-1669.	3.1	54
6	Development of cecal-predominant microbiota in broilers during a complete rearing using denaturing gradient gel electrophoresis. Animal Production Science, 2017, 57, 458.	1.3	2
7	Quantification of FITC-labelled probiotic Lactobacillus salivarius DSPV 001P during gastrointestinal transit in broilers. Beneficial Microbes, 2017, 8, 55-64.	2.4	6
8	Impact of lyophilized Lactobacillus salivarius DSPV 001P administration on growth performance, microbial translocation, and gastrointestinal microbiota of broilers reared under low ambient temperature. Research in Veterinary Science, 2017, 114, 388-394.	1.9	13
9	Genetic diversity of thermotolerant Campylobacter spp. isolates from different stages of the poultry meat supply chain in Argentina. Revista Argentina De Microbiologia, 2017, 49, 235-241.	0.7	6
10	Quantitative Risk Assessment of Human Trichinellosis Caused by Consumption of Pork Meat Sausages in <scp>A</scp> rgentina. Zoonoses and Public Health, 2016, 63, 167-176.	2.2	4
11	Probiotic effect on calves infected with Salmonella Dublin: haematological parameters and serum biochemical profile. Beneficial Microbes, 2016, 7, 23-33.	2.4	4
12	Effects of probiotics in swines growth performance: A meta-analysis of randomised controlled trials. Animal Feed Science and Technology, 2016, 219, 280-293.	2.2	35
13	Poultry blood from slaughterhouses: development of a biopreservation system to improve microbiological quality prior to transforming blood into by-products. British Poultry Science, 2016, 57, 1-6.	1.7	1
14	In vitro and in vivo screening of native lactic acid bacteria toward their selection as a probiotic in broiler chickens. Research in Veterinary Science, 2015, 101, 50-56.	1.9	32
15	Antimicrobial resistance in thermotolerant Campylobacter isolated from different stages of the poultry meat supply chain in Argentina. Food Control, 2015, 57, 136-141.	5.5	22
16	Probiotics and broiler growth performance: a meta-analysis of randomised controlled trials. British Poultry Science, 2014, 55, 483-494.	1.7	32