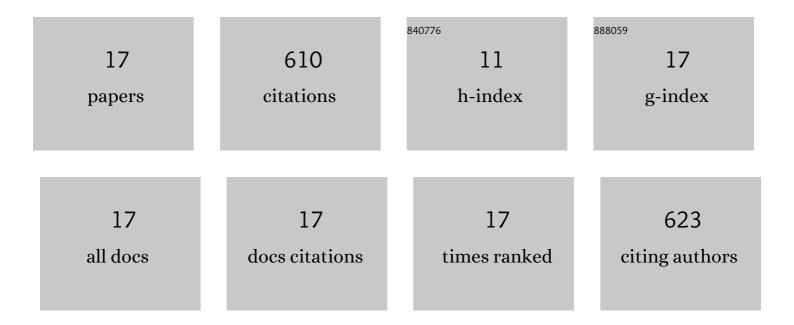
JoaquÃ-n V MartÃ-nez-SuÃ;rez

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Lactobacillus plantarum in Dual-Species Biofilms With Listeria monocytogenes Enhanced the Anti-Listeria Activity of a Commercial Disinfectant Based on Hydrogen Peroxide and Peracetic Acid. Frontiers in Microbiology, 2021, 12, 631627.	3.5	4
2	Strain and Growth Conditions may Regulate Resistance of Listeria monocytogenes Biofilms to Benzalkonium Chloride. Applied Sciences (Switzerland), 2020, 10, 988.	2.5	5
3	Analysis of Benzalkonium Chloride Resistance and Potential Virulence of Listeria monocytogenes Isolates Obtained from Different Stages of a Poultry Production Chain in Spain. Journal of Food Protection, 2020, 83, 443-451.	1.7	9
4	Evaluation of the microbiological contamination of food processing environments through implementing surface sensors in an iberian pork processing plant: An approach towards the control of Listeria monocytogenes. Food Control, 2019, 99, 40-47.	5.5	32
5	Effect of Low Doses of Disinfectants on the Biofilm-Forming Ability of <i>Listeria monocytogenes</i> . Foodborne Pathogens and Disease, 2019, 16, 262-268.	1.8	40
6	Whole-Genome Sequences of Seven Listeria monocytogenes Strains from Different Stages of a Poultry Meat Production Chain. Microbiology Resource Announcements, 2019, 8, .	0.6	3
7	Potential Impact of the Resistance to Quaternary Ammonium Disinfectants on the Persistence of Listeria monocytogenes in Food Processing Environments. Frontiers in Microbiology, 2016, 7, 638.	3.5	135
8	The Connection between Persistent, Disinfectant-Resistant Listeria monocytogenes Strains from Two Geographically Separate Iberian Pork Processing Plants: Evidence from Comparative Genome Analysis. Applied and Environmental Microbiology, 2016, 82, 308-317.	3.1	95
9	Genome Sequences of Five Disinfectant-Resistant Listeria monocytogenes Strains from Two Iberian Pork-Processing Plants. Genome Announcements, 2015, 3, .	0.8	6
10	Antilisterial effect of two bioprotective cultures in a model system of <scp>l</scp> berian chorizo fermentation. International Journal of Food Science and Technology, 2014, 49, 753-758.	2.7	13
11	Control of Listeria monocytogenes contamination in an Iberian pork processing plant and selection of benzalkonium chloride-resistant strains. Food Microbiology, 2014, 39, 81-88.	4.2	43
12	Antibiotic Susceptibility in Benzalkonium Chloride-Resistant and -Susceptible <i>Listeria monocytogenes</i> Strains. Foodborne Pathogens and Disease, 2014, 11, 517-519.	1.8	7
13	The influence of subminimal inhibitory concentrations of benzalkonium chloride on biofilm formation by Listeria monocytogenes. International Journal of Food Microbiology, 2014, 189, 106-112.	4.7	55
14	Low Potential Virulence Associated with Mutations in the inlA and prfA Genes in Listeria monocytogenes Isolated from Raw Retail Poultry Meat. Journal of Food Protection, 2013, 76, 129-132.	1.7	14
15	A 3-Year Surveillance of the Genetic Diversity and Persistence of <i>Listeria monocytogenes</i> in an Iberian Pig Slaughterhouse and Processing Plant. Foodborne Pathogens and Disease, 2010, 7, 1177-1184.	1.8	82
16	Molecular tracking of Listeria monocytogenes in an Iberian pig abattoir and processing plant. Meat Science, 2008, 78, 130-134.	5.5	52
17	Traceback Identification of an Ingredient (Pork Dewlap) as the Possible Source of Listeria monocytogenes Serotype 4b Contamination in Raw Chicken Products. Journal of Food Protection, 2007, 70, 1513-1517.	1.7	15