Table S1: PRISMA checklist

| Section and Topic | Item # | Checklist item | Location where item is reported |
|---|---|---|---|
| **TITLE** | | | |
| Title | 1 | Identify the report as a systematic review. | Title page |
| **ABSTRACT** | | | |
| Abstract | 2 | See the PRISMA 2020 for Abstracts checklist. | Abstract |
| **INTRODUCTION** | | | |
| Rationale | 3 | Describe the rationale for the review in the context of existing knowledge. | Section 1. Introduction (first and second paragraph) |
| Objectives | 4 | Provide an explicit statement of the objective(s) or question(s) the review addresses. | Section 1. Introduction (last paragraph) |
| **METHODS** | | | |
| Eligibility criteria | 5 | Specify the inclusion and exclusion criteria for the review and how studies were grouped for the syntheses. | Section 2.3. Screening of Titles and Abstracts and Section 2.4. Full-text assessment |
| Information sources | 6 | Specify all databases, registers, websites, organisations, reference lists and other sources searched or consulted to identify studies. Specify the date when each source was last searched or consulted. | Section 2.1. Literature search strategy |
| Search strategy | 7 | Present the full search strategies for all databases, registers and websites, including any filters and limits used. | Section 2.1. Literature search strategy (including PubMed search string) |
| Selection process | 8 | Specify the methods used to decide whether a study met the inclusion criteria of the review, including how many reviewers screened each record and each report retrieved, whether they worked independently, and if applicable, details of automation tools used in the process. | Sections 2.2–2.4 and Figure 1 (PRISMA 2020 flow diagram) |
| Data collection process | 9 | Specify the methods used to collect data from reports, including how many reviewers collected data from each report, whether they worked independently, any processes for obtaining or confirming data from study investigators, and if applicable, details of automation tools used in the process. | Not applicable – narrative systematic review; no formal quantitative data extraction |
| Data items | 10a | List and define all outcomes for which data were sought. Specify whether all results that were compatible with each outcome domain in each study were sought (e.g. for all measures, time points, analyses), and if not, the methods used to decide which results to collect. | Not applicable – no predefined quantitative outcomes; review organised into thematic sections (Sections 3–7) |
| | 10b | List and define all other variables for which data were sought (e.g. participant and intervention characteristics, funding sources). Describe any assumptions made about any missing or unclear information. | Not applicable – no structured data extraction of additional variables |
| Study risk of bias assessment | 11 | Specify the methods used to assess risk of bias in the included studies, including details of the tool(s) used, how many reviewers assessed each study and whether they worked independently, and if applicable, details of automation tools used in the process. | Not applicable – no formal risk-of-bias assessment or tool used |
| Effect measures | 12 | Specify for each outcome the effect measure(s) (e.g. risk ratio, mean difference) used in the synthesis or presentation of results. | Not applicable – no effect measures or meta-analysis performed |
| Synthesis methods | 13a | Describe the processes used to decide which studies were eligible for each synthesis (e.g. tabulating the study intervention characteristics and comparing against the planned groups for each synthesis (item #5)). | Section 2.4. Full-text assessment (assignment to thematic categories) |
| | 13b | Describe any methods required to prepare the data for presentation or synthesis, such as handling of missing summary statistics, or data conversions. | Not applicable – narrative synthesis; no data transformation required |
| | 13c | Describe any methods used to tabulate or visually display results of individual studies and syntheses. | Sections 3–6 (narrative text and summary tables, e.g. Tables 1–4) |

| Section and Topic | Item # | Checklist item | Location where item is reported |
|---|---|---|---|
| | 13d | Describe any methods used to synthesize results and provide a rationale for the choice(s). If meta-analysis was performed, describe the model(s), method(s) to identify the presence and extent of statistical heterogeneity, and software package(s) used. | Sections 3–7 (narrative synthesis only; no meta-analysis performed) |
| | 13e | Describe any methods used to explore possible causes of heterogeneity among study results (e.g. subgroup analysis, meta-regression). | Not applicable – no statistical synthesis or heterogeneity analysis |
| | 13f | Describe any sensitivity analyses conducted to assess robustness of the synthesized results. | Not applicable – no sensitivity analyses conducted |
| Reporting bias assessment | 14 | Describe any methods used to assess risk of bias due to missing results in a synthesis (arising from reporting biases). | Not applicable – no meta-analysis or formal reporting bias assessment |
| Certainty assessment | 15 | Describe any methods used to assess certainty (or confidence) in the body of evidence for an outcome. | Not applicable – no formal certainty/grade assessment |
| **RESULTS** | | | |
| Study selection | 16a | Describe the results of the search and selection process, from the number of records identified in the search to the number of studies included in the review, ideally using a flow diagram. | Sections 2.2–2.4 and Figure 1 (PRISMA 2020 flow diagram) |
| | 16b | Cite studies that might appear to meet the inclusion criteria, but which were excluded, and explain why they were excluded. | Section 2.4. Full-text assessment (reasons for exclusion listed; no individual study list provided) |
| Study characteristics | 17 | Cite each included study and present its characteristics. | Sections 3–6 (descriptions of included studies and systems, plus Tables 1–4) |
| Risk of bias in studies | 18 | Present assessments of risk of bias for each included study. | Not applicable – no formal risk-of-bias assessment presented |
| Results of individual studies | 19 | For all outcomes, present, for each study: (a) summary statistics for each group (where appropriate) and (b) an effect estimate and its precision (e.g. confidence/credible interval), ideally using structured tables or plots. | Sections 3–6 (summaries of individual studies and their findings in text and tables) |
| Results of syntheses | 20a | For each synthesis, briefly summarise the characteristics and risk of bias among contributing studies. | Sections 3–7 (narrative summaries of thematic groups of studies |
| | 20b | Present results of all statistical syntheses conducted. If meta-analysis was done, present for each the summary estimate and its precision (e.g. confidence/credible interval) and measures of statistical heterogeneity. If comparing groups, describe the direction of the effect. | Not applicable – no statistical syntheses or meta-analyses |
| | 20c | Present results of all investigations of possible causes of heterogeneity among study results. | Not applicable – no quantitative heterogeneity analyses |
| | 20d | Present results of all sensitivity analyses conducted to assess the robustness of the synthesized results. | Not applicable – no sensitivity analyses |
| Reporting biases | 21 | Present assessments of risk of bias due to missing results (arising from reporting biases) for each synthesis assessed. | Not applicable – no formal assessment of reporting bias |
| Certainty of evidence | 22 | Present assessments of certainty (or confidence) in the body of evidence for each outcome assessed. | Not applicable – no GRADE or equivalent certainty assessment |
| **DISCUSSION** | | | |
| Discussion | 23a | Provide a general interpretation of the results in the context of other evidence. | Section 7. Future perspectives and sustainability and Section 8. Conclusion |

| Section and Topic | Item # | Checklist item | Location where item is reported |
|---|---|---|---|
| | 23b | Discuss any limitations of the evidence included in the review. | Sections 6.5. Safety, antibiotic resistance and biosafety of fermentation microbiota and 7.2–7.3 (discussion of constraints and safety issues) |
| | 23c | Discuss any limitations of the review processes used. | This review may be limited by the single-reviewer screening process and the absence of a preregistered protocol, which may introduce selection bias. However, transparent reporting of all steps and predefined eligibility criteria aimed to minimise this risk |
| | 23d | Discuss implications of the results for practice, policy, and future research. | Section 7. Future perspectives and sustainability and Section 8. Conclusion |
| **OTHER INFORMATION** | | | |
| Registration and protocol | 24a | Provide registration information for the review, including register name and registration number, or state that the review was not registered. | Not registered (no PROSPERO or other registration) |
| | 24b | Indicate where the review protocol can be accessed, or state that a protocol was not prepared. | No protocol was prepared |
| | 24c | Describe and explain any amendments to information provided at registration or in the protocol. | Not applicable |
| Support | 25 | Describe sources of financial or non-financial support for the review, and the role of the funders or sponsors in the review. | Funding: This research received no external funding |
| Competing interests | 26 | Declare any competing interests of review authors. | Conflicts of Interest: The authors declare no conflicts of interest |
| Availability of data, code and other materials | 27 | Report which of the following are publicly available and where they can be found: template data collection forms; data extracted from included studies; data used for all analyses; analytic code; any other materials used in the review. | Data Availability Statement: No new data were created or analysed in this study. Data sharing is not applicable to this article. |

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Table S2: Characteristics of the studies included in the systematic review

| RefNo | Year | Title | Study system / matrix | Study type | Main topic | One-line (title-based) summary | Full reference |
|---|---|---|---|---|---|---|---|
| **2** | 2011 | Biodiversity and Dynamics of Meat Fermentations: The Contribution of Molecular Methods for a Better Comprehension of a Complex Ecosystem | Fermented meat systems (general) | Experimental/observational | Microbial ecology & succession | Examines microbial ecology & succession in fermented meat systems (general) (title-based). | Cocolin, L.; Dolci, P.; Rantsiou, K. Biodiversity and Dynamics of Meat Fermentations: The Contribution of Molecular Methods for a Better Comprehension of a Complex Ecosystem. Meat Sci. 2011, 89, 296–302. https://doi.org/10.1016/j.meatsci.2011.04.011. |

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| **3** | 2022 | Functional Fermented Meat Products with Probiotics—A Review | Fermented meat systems (general) | Review | Probiotics/functional products | Reviews probiotics/functional products in fermented meat systems (general) (title-based). | Munekata, P.E.S.; Pateiro, M.; Tomasevic, I.; Domínguez, R.; da Silva Barretto, A.C.; Santos, E.M.; Lorenzo, J.M. Functional Fermented Meat Products with Probiotics—A Review. J. Appl. Microbiol. 2022, 133, 91–103. |
| **4** | 2022 | Review: Quality of Animal-Source Foods | Not specified / mixed | Review | General / other | Reviews general / other in not specified / mixed (title-based). | Prache, S.; Adamiec, C.; Astruc, T.; Baéza-Campone, E.; Bouillot, P.E.; Clinquart, A.; Feidt, C.; Fourat, E.; Gautron, J.; Girard, A.; et al. Review: Quality of Animal-Source Foods. Animal 2022, 16, 100376. |
| **5** | 2018 | Impact of Reducing Nitrate/Nitrite Levels on the Behavior of Salmonella Typhimurium and Listeria Monocytogenes in French Dry Fermented Sausages | Fermented sausage system (in situ) | Challenge test / Pathogen study | Nitrite/nitrate reduction & curing chemistry | Assesses nitrite/nitrate reduction & curing chemistry in fermented sausage system (in situ) (title-based). | Christieans, S.; Picgirard, L.; Parafita, E.; Lebert, A.; Gregori, T. Impact of Reducing Nitrate/Nitrite Levels on the Behavior of Salmonella Typhimurium and Listeria Monocytogenes in French Dry Fermented Sausages. Meat Sci. 2018, 137, 160–167. https://doi.org/10.1016/j.meatsci.2017.11.028. |
| **6** | 2015 | Elements of Innovation and Tradition in Meat Fermentation: Conflicts and Synergies | Fermented meat systems (general) | Experimental/observational | General / other | Examines general / other in fermented meat systems (general) (title-based). | Leroy, F.; Scholliers, P.; Amilien, V. Elements of Innovation and Tradition in Meat Fermentation: Conflicts and Synergies. Int. J. Food Microbiol. 2015, 212, 2–8. https://doi.org/10.1016/J.IJFOODMICRO.2014.11.016. |
| **7** | 2009 | Relationships between Microbial Population Dynamics and Putrescine and Cadaverine Accumulation during Dry Fermented Sausage Ripening | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Bover-Cid, S.; Torriani, S.; Gatto, V.; Tofalo, R.; Suzzi, G.; Belletti, N.; Gardini, F. Relationships between Microbial Population Dynamics and Putrescine and Cadaverine Accumulation during Dry Fermented Sausage Ripening. J. Appl. Microbiol. 2009, 106, 1397–1407. https://doi.org/10.1111/j.1365-2672.2008.04108.x. |
| **8** | 2007 | Handbook of Fermented Meat and Poultry; 1st ed.; Blackwell Publishing: Ames, IA, USA, 2007; ISBN 13: 978-0-8138-1477-3/2007 | Fermented meat systems (general) | Book/Handbook | General / other | Reviews general / other in fermented meat systems (general) (title-based). | Toldrá, F. Handbook of Fermented Meat and Poultry; 1st ed.; Blackwell Publishing: Ames, IA, USA, 2007; ISBN 13: 978-0-8138-1477-3/2007. |
| **9** | 2015 | Antibiotic Resistance of Lactic Acid Bacteria Isolated from Dry-Fermented Sausages | Fermented sausage system (in situ) | Isolation/characterization | Antimicrobial resistance (AMR) | Characterizes antimicrobial resistance (amr) in fermented sausage system (in situ) (title-based). | Fraqueza, M.J. Antibiotic Resistance of Lactic Acid Bacteria Isolated from Dry-Fermented Sausages. Int. J. Food Microbiol. 2015, 212, 76–88. https://doi.org/10.1016/j.ijfoodmicro.2015.04.035. |
| **10** | 1990 | Lactic Acid Bacteria in Meat Fermentation | Fermented meat systems (general) | Experimental/observational | General / other | Examines general / other in fermented meat systems (general) (title-based). | Hammes, W.P.; Bantleon, A.; Min, S. Lactic Acid Bacteria in Meat Fermentation. FEMS Microbiol. Lett. 1990, 87, 165–174. https://doi.org/10.1111/j.1574-6968.1990.tb04886.x. |
| **11** | 2011 | Microbial Enzymatic Activities for Improved Fermented Meats | Fermented meat systems (general) | Experimental/observational | General / other | Examines general / other in fermented meat systems (general) (title-based). | Flores, M.; Toldrá, F. Microbial Enzymatic Activities for Improved Fermented Meats. Trends Food Sci. Technol. 2011, 22, 81–90. https://doi.org/10.1016/j.tifs.2010.09.007. |
| **12** | 2024 | Genetic Identification and Technological Potential of Indigenous Lactic Acid Bacteria Isolated from Alheira, a Traditional Portuguese Sausage | Alheira (Portuguese sausage) | Isolation/characterization | General / other | Characterizes general / other in alheira (portuguese sausage) (title-based). | Fernandes, N.; Faria, A.S.; Carvalho, L.; Choupina, A.; Rodrigues, C.; Gonzales-Barron, U.; Cadavez, V. Genetic Identification and Technological Potential of Indigenous Lactic Acid Bacteria Isolated from Alheira, a Traditional Portuguese Sausage. Foods 2024, 13, 598. https://doi.org/10.3390/foods13040598. |
| **13** | 2021 | Mycobiota Dynamics and Mycotoxin Detection in PGI Salame Piemonte | Not specified / mixed | Experimental/observational | Fungal/mycotoxin control | Examines fungal/mycotoxin control in not specified / mixed (title-based). | Franciosa, I.; Coton, M.; Ferrocino, I.; Corvaglia, M.R.; Poirier, E.; Jany, J.-L.; Rantsiou, K.; Cocolin, L.; Mounier, J. Mycobiota Dynamics and Mycotoxin Detection in PGI Salame Piemonte. J. Appl. Microbiol. 2021, 131, 2336–2350. https://doi.org/10.1111/jam.15114. |

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| **14** | 2024 | Microbiological and Physicochemical Profile of Traditionally Produced Chouriça de Carne Dry-Fermented Sausages: Towards Benchmarking of Products Against Established Quality Groups | Fermented sausage system (in situ) | Experimental/observational | General / other | Examines general / other in fermented sausage system (in situ) (title-based). | Faria, A.S.; Bonilla-Luque, O.M.; Carvalho, L.; Fernandes, N.; Prieto, M.A.; Cadavez, V.; Gonzales-Barron, U. Microbiological and Physicochemical Profile of Traditionally Produced Chouriça de Carne Dry-Fermented Sausages: Towards Benchmarking of Products Against Established Quality Groups. Foods 2024, 13, 3705. https://doi.org/10.3390/FOODS13223705. |
| **15** | 2005 | Culture-Dependent and -Independent Methods to Investigate the Microbial Ecology of Italian Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Microbial ecology & succession | Examines microbial ecology & succession in fermented sausage system (in situ) (title-based). | Rantsiou, K.; Urso, R.; Iacumin, L.; Cantoni, C.; Cattaneo, P.; Comi, G.; Cocolin, L. Culture-Dependent and -Independent Methods to Investigate the Microbial Ecology of Italian Fermented Sausages. Appl. Environ. Microbiol. 2005, 71, 1977–1986. https://doi.org/10.1128/AEM.71.4.1977-1986.2005. |
| **16** | 1998 | Characterization of Lactobacilli Involved in the Ripening of Soppressata Molisana, a Typical Southern Italy Fermented Sausage | Fermented sausage system (in situ) | Isolation/characterization | General / other | Characterizes general / other in fermented sausage system (in situ) (title-based). | Coppola, R.; Giagnacovo, B.; Iorizzo, M.; Grazia, L. Characterization of Lactobacilli Involved in the Ripening of Soppressata Molisana, a Typical Southern Italy Fermented Sausage. Food Microbiol. 1998, 15, 347–353. https://doi.org/10.1006/fmic.1997.0179. |
| **17** | 2021 | Indigenous Microbiota to Leverage Traditional Dry Sausage Production | Fermented sausage system (in situ) | Experimental/observational | Microbial ecology & succession | Examines microbial ecology & succession in fermented sausage system (in situ) (title-based). | Palavecino Prpich, N.Z.; Camprubí, G.E.; Cayré, M.E.; Castro, M.P. Indigenous Microbiota to Leverage Traditional Dry Sausage Production. Int. J. Food Sci. 2021, 2021, 6696856. https://doi.org/10.1155/2021/6696856. |
| **18** | 2007 | Traditional Dry Fermented Sausages Produced in Small-Scale Processing Units in Mediterranean Countries and Slovakia | Fermented sausage system (in situ) | Experimental/observational | General / other | Examines general / other in fermented sausage system (in situ) (title-based). | Talon, R.; Lebert, I.; Lebert, A.; Leroy, S.; Garriga, M.; Aymerich, T.; Drosinos, E.H.; Zanardi, E.; Ianieri, A.; Fraqueza, M.J.; et al. Traditional Dry Fermented Sausages Produced in Small-Scale Processing Units in Mediterranean Countries and Slovakia. 1: Microbial Ecosystems of Processing Environments. Meat Sci. 2007, 77, 570–579. https://doi.org/10.1016/j.meatsci.2007.05.006. |
| **19** | 2011 | Application of Lactobacillus Fermentum HL57 and Pediococcus Acidilactici SP979 as Potential Probiotics in the Manufacture of Traditional Iberian Dry-Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Probiotics/functional products | Examines probiotics/functional products in fermented sausage system (in situ) (title-based). | Ruiz-Moyano, S.; Martín, A.; Benito, M.J.; Hernández, A.; Casquete, R.; De Guia Córdoba, M. Application of Lactobacillus Fermentum HL57 and Pediococcus Acidilactici SP979 as Potential Probiotics in the Manufacture of Traditional Iberian Dry-Fermented Sausages. Food Microbiol. 2011, 28, 839–847. https://doi.org/10.1016/j.fm.2011.01.006. |
| **20** | 2007 | Characterization and Selection of Autochthonous Lactic Acid Bacteria Isolated from Traditional Iberian Dry-Fermented Salchichon and Chorizo Sausages | Dry-cured fermented 'Salchichón' (sausage) | Isolation/characterization | Starter/protective cultures | Characterizes starter/protective cultures in dry-cured fermented 'salchichón' (sausage) (title-based). | Benito, M.J.; Martin, A.; Aranda, E.; Perez-Nevado, F.; Ruiz-Moyano, S.; Cordoba, M.G. Characterization and Selection of Autochthonous Lactic Acid Bacteria Isolated from Traditional Iberian Dry-Fermented Salchichon and Chorizo Sausages. J. Food Sci. 2007, 72, M193–M201. https://doi.org/10.1111/j.1750-3841.2007.00419.x. |
| **21** | 2020 | Evolution of Indigenous Starter Microorganisms and Physicochemical Parameters in Spontaneously Fermented Beef, Horse, Wild Boar and Pork Salamis Produced | Salami (dry-fermented sausage) | Experimental/observational | Starter/protective cultures | Examines starter/protective cultures in salami (dry-fermented sausage) (title-based). | Settanni, L.; Barbaccia, P.; Bonanno, A.; Ponte, M.; Di Gerlando, R.; Franciosi, E.; Di Grigoli, A.; Gaglio, R. Evolution of Indigenous Starter Microorganisms and Physicochemical Parameters in Spontaneously Fermented Beef, Horse, Wild Boar and Pork Salamis Produced under Controlled Conditions. Food Microbiol. 2020, 87, 103385. https://doi.org/10.1016/j.fm.2019.103385. |

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| | | under Controlled Conditions | | | | | |
| **22** | 2012 | Metabolism of Nitrate in Fermented Meats: The Characteristic Feature of a Specific Group of Fermented Foods | Fermented meat systems (general) | Experimental/observational | Nitrite/nitrate reduction & curing chemistry | Examines nitrite/nitrate reduction & curing chemistry in fermented meat systems (general) (title-based). | Hammes, W.P. Metabolism of Nitrate in Fermented Meats: The Characteristic Feature of a Specific Group of Fermented Foods. Food Microbiol. 2012, 29, 151–156. https://doi.org/10.1016/J.FM.2011.06.016. |
| **23** | 2014 | General Patterns of Background Microbiota and Selected Bacterial Pathogens during Production of Fermented Sausages in Serbia | Fermented sausage system (in situ) | Challenge test / Pathogen study | Microbial ecology & succession | Assesses microbial ecology & succession in fermented sausage system (in situ) (title-based). | Ducic, M.; Blagojevic, B.; Markov, S.; Velicanski, A.; Buncic, S. General Patterns of Background Microbiota and Selected Bacterial Pathogens during Production of Fermented Sausages in Serbia. Food Control 2014, 43, 231–237. https://doi.org/10.1016/j.foodcont.2014.03.026. |
| **24** | 2021 | The Effects of Fermentation Time on Heat Treated Sucuk (Turkish-Style Dry-Fermented Sausage) | Sucuk (Turkish fermented sausage) | Experimental/observational | General / other | Examines general / other in sucuk (turkish fermented sausage) (title-based). | Ercoşkun, H. The Effects of Fermentation Time on Heat Treated Sucuk (Turkish-Style Dry-Fermented Sausage). J. Food Saf. Food Qual.-Arch. Für Leb. 2021, 72, 164–175. https://doi.org/10.2376/0003-925X-72-164. |
| **25** | 2019 | The Role of Nitric Oxide in the Mechanism of Lactic Acid Bacteria Substituting for Nitrite | Not specified / mixed | Experimental/observational | Nitrite/nitrate reduction & curing chemistry | Examines nitrite/nitrate reduction & curing chemistry in not specified / mixed (title-based). | Gou, M.; Liu, X.; Qu, H. The Role of Nitric Oxide in the Mechanism of Lactic Acid Bacteria Substituting for Nitrite. Cyta-J. Food 2019, 17, 593–602. https://doi.org/10.1080/19476337.2019.1621949. |
| **26** | 2003 | Biogenic Amines in Dry Fermented Sausages: A Review | Fermented sausage system (in situ) | Review | Biogenic amines (BA) | Reviews biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Suzzi, G.; Gardini, F. Biogenic Amines in Dry Fermented Sausages: A Review. Int. J. Food Microbiol. 2003, 88, 41–54. https://doi.org/10.1016/S0168-1605(03)00080-1. |
| **27** | 2003 | Contribution of Contaminant Enterobacteria and Lactic Acid Bacteria to Biogenic Amine Accumulation in Spontaneous Fermentation of Pork Sausages | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Bover-Cid, S.; Hernández-Jover, T.; Miguélez-Arrizado, M.J.; Vidal-Carou, M.C. Contribution of Contaminant Enterobacteria and Lactic Acid Bacteria to Biogenic Amine Accumulation in Spontaneous Fermentation of Pork Sausages. Eur. Food Res. Technol. 2003, 216, 477–482. https://doi.org/10.1007/s00217-003-0691-6. |
| **28** | 2022 | Research Update on the Impact of Lactic Acid Bacteria on the Substance Metabolism, Flavor, and Quality Characteristics of Fermented Meat Products | Fermented meat systems (general) | Experimental/observational | Flavor/volatiles | Examines flavor/volatiles in fermented meat systems (general) (title-based). | Wang, Y.; Han, J.; Wang, D.; Gao, F.; Zhang, K.; Tian, J.; Jin, Y. Research Update on the Impact of Lactic Acid Bacteria on the Substance Metabolism, Flavor, and Quality Characteristics of Fermented Meat Products. Foods 2022, 11, 2090. https://doi.org/10.3390/foods11142090. |
| **29** | 2020 | Biogenic Amine Content during the Production and Ripening of Sremski Kulen, Serbian Traditional Dry Fermented Sausage | Kulen (Serbian fermented sausage) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in kulen (serbian fermented sausage) (title-based). | Suvajdzic, B.; Tasic, T.; Teodorovic, V.; Jankovic, V.; Dimitrijevic, M.; Karabasil, N.; Vasilev, D. Biogenic Amine Content during the Production and Ripening of Sremski Kulen, Serbian Traditional Dry Fermented Sausage. Anim. Sci. J. 2020, 91, e13466. https://doi.org/10.1111/asj.13466. |
| **30** | 2022 | Analysis of Biogenic Amine in Dry Sausages Collected from Northeast China: From the Perspective of Free Amino Acid Profile and Bacterial Community Composition | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Wang, H.; Zhang, H.; Liu, S.; Qin, L.; Chen, Q.; Kong, B. Analysis of Biogenic Amine in Dry Sausages Collected from Northeast China: From the Perspective of Free Amino Acid Profile and Bacterial Community Composition. Food Res. Int. 2022, 162, 112084. https://doi.org/10.1016/j.foodres.2022.112084. |

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| **31** | 2010 | Role of Lactic Acid Bacteria during Meat Conditioning and Fermentation: Peptides Generated as Sensorial and Hygienic Biomarkers | Not specified / mixed | Experimental/observational | General / other | Examines general / other in not specified / mixed (title-based). | Fadda, S.; Lopez, C.; Vignolo, G. Role of Lactic Acid Bacteria during Meat Conditioning and Fermentation: Peptides Generated as Sensorial and Hygienic Biomarkers. Meat Sci. 2010, 86, 66–79. https://doi.org/10.1016/j.meatsci.2010.04.023. |
| **32** | 2022 | Unfolding Microbiota and Volatile Organic Compounds of Portuguese Painho de Porco Preto Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Flavor/volatiles | Examines flavor/volatiles in fermented sausage system (in situ) (title-based). | Belleggia, L.; Ferrocino, I.; Reale, A.; Corvaglia, M.R.; Milanovic, V.; Cesaro, C.; Boscaino, F.; Di Renzo, T.; Garofalo, C.; Cardinali, F.; et al. Unfolding Microbiota and Volatile Organic Compounds of Portuguese Painho de Porco Preto Fermented Sausages. Food Res. Int. 2022, 155, 111063. https://doi.org/10.1016/j.foodres.2022.111063. |
| **33** | 2020 | Is There Any Still Undisclosed Biodiversity in Ciauscolo Salami? A New Glance into the Microbiota of an Artisan Production as Revealed by High-Throughput Sequencing | Salami (dry-fermented sausage) | Omics/Sequencing study | Microbiome/omics & metabolome | Profiles microbiome/omics & metabolome in salami (dry-fermented sausage) (title-based). | Belleggia, L.; Milanovic, V.; Ferrocino, I.; Cocolin, L.; Haouet, M.N.; Scuota, S.; Maoloni, A.; Garofalo, C.; Cardinali, F.; Aquilanti, L.; et al. Is There Any Still Undisclosed Biodiversity in Ciauscolo Salami? A New Glance into the Microbiota of an Artisan Production as Revealed by High-Throughput Sequencing. Meat Sci. 2020, 165, 108128. https://doi.org/10.1016/j.meatsci.2020.108128. |
| **34** | 2018 | Physicochemical, Microbiological, and Sensory Characterization of 'Nduja, a Typical Sausage from Calabria, Southern Italy | Fermented sausage system (in situ) | Isolation/characterization | General / other | Characterizes general / other in fermented sausage system (in situ) (title-based). | Chiavari, C.; Grazia, L.; Benevelli, M.; Faustini, L.; Coloretti, F. Physicochemical, Microbiological, and Sensory Characterization of 'Nduja, a Typical Sausage from Calabria, Southern Italy. J. Food Saf. 2018, 38, e12572. https://doi.org/10.1111/jfs.12572. |
| **35** | 2021 | A Review: Microbial Diversity and Function of Fermented Meat Products in China | Fermented meat systems (general) | Review | General / other | Reviews general / other in fermented meat systems (general) (title-based). | Wang, Z.; Wang, Z.; Ji, L.; Zhang, J.; Zhao, Z.; Zhang, R.; Bai, T.; Hou, B.; Zhang, Y.; Liu, D.; et al. A Review: Microbial Diversity and Function of Fermented Meat Products in China. Front. Microbiol. 2021, 12, 645435. https://doi.org/10.3389/fmicb.2021.645435. |
| **36** | 2022 | Unraveling the Difference in Flavor Characteristics of Dry Sausages Inoculated with Different Autochthonous Lactic Acid Bacteria | Fermented sausage system (in situ) | Experimental/observational | Starter/protective cultures | Examines starter/protective cultures in fermented sausage system (in situ) (title-based). | Hu, Y.; Wang, J.; Liu, Q.; Wang, Y.; Ren, J.; Chen, Q.; Kong, B. Unraveling the Difference in Flavor Characteristics of Dry Sausages Inoculated with Different Autochthonous Lactic Acid Bacteria. Food Biosci. 2022, 47, 101778. https://doi.org/10.1016/j.fbio.2022.101778. |
| **37** | 2024 | Innovative Insights into Dry Fermented Sausages Flavor: Unraveling the Impact of Varied Lactobacillus Genera-Driven Fermentation | Fermented sausage system (in situ) | Experimental/observational | Flavor/volatiles | Examines flavor/volatiles in fermented sausage system (in situ) (title-based). | Zheng, S.; Hu, Y.; Tan, L.; Yang, L.; Wang, C.; Xu, B. Innovative Insights into Dry Fermented Sausages Flavor: Unraveling the Impact of Varied Lactobacillus Genera-Driven Fermentation. Food Biosci. 2024, 60, 104331. https://doi.org/10.1016/j.fbio.2024.104331. |
| **38** | 2024 | The Regulation of Volatile Flavor Compounds in Fermented Meat Products Mediated by Microorganisms: A Review | Fermented meat systems (general) | Review | Flavor/volatiles | Reviews flavor/volatiles in fermented meat systems (general) (title-based). | Zhao, S.; Yue, J.; Wang, Y.; Shao, J.; Li, Z.; Li, M. The Regulation of Volatile Flavor Compounds in Fermented Meat Products Mediated by Microorganisms: A Review. Food Biosci. 2024, 62, 105180. https://doi.org/10.1016/j.fbio.2024.105180. |
| **39** | 2012 | Bacterial Diversity and Functionalities in Food Fermentations | Not specified / mixed | Experimental/observational | General / other | Examines general / other in not specified / mixed (title-based). | Ravyts, F.; De Vuyst, L.; Leroy, F. Bacterial Diversity and Functionalities in Food Fermentations. Eng. Life Sci. 2012, 12, 356–367. https://doi.org/10.1002/elsc.201100119. |

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| **40** | 2014 | Amino Acid Availability as an Influential Factor on the Biogenic Amine Formation in Dry Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Luz Latorre-Moratalla, M.; Bover-Cid, S.; Bosch-Fuste, J.; Teresa Veciana-Nogues, M.; Carmen Vidal-Carou, M. Amino Acid Availability as an Influential Factor on the Biogenic Amine Formation in Dry Fermented Sausages. Food Control 2014, 36, 76–81. https://doi.org/10.1016/j.foodcont.2013.07.038. |
| **41** | 1999 | Relationship between Biogenic Amine Contents and the Size of Dry Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Bover-Cid, S.; Schoppen, S.; Izquierdo-Pulido, M.; Vidal-Carou, M.C. Relationship between Biogenic Amine Contents and the Size of Dry Fermented Sausages. Meat Sci. 1999, 51, 305–311. https://doi.org/10.1016/S0309-1740(98)00120-X. |
| **42** | 2001 | Effectiveness of a Lactobacillus Sakei Starter Culture in the Reduction of Biogenic Amine Accumulation as a Function of the Raw Material Quality | Not specified / mixed | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in not specified / mixed (title-based). | Bover-Cid, S.; Izquierdo-Pulido, M.; Vidal-Carou, M.C. Effectiveness of a Lactobacillus Sakei Starter Culture in the Reduction of Biogenic Amine Accumulation as a Function of the Raw Material Quality. J. Food Prot. 2001, 64, 367–373. https://doi.org/10.4315/0362-028X-64.3.367. |
| **43** | 2015 | Amino Acid Conversions by Coagulase-Negative Staphylococci in a Rich Medium: Assessment of Inter- and Intraspecies Heterogeneity | Model meat system / simulated fermentation medium | Model / in vitro study | General / other | Tests general / other in model meat system / simulated fermentation medium (title-based). | Stavropoulou, D.A.; Borremans, W.; De Vuyst, L.; De Smet, S.; Leroy, F. Amino Acid Conversions by Coagulase-Negative Staphylococci in a Rich Medium: Assessment of Inter- and Intraspecies Heterogeneity. Int. J. Food Microbiol. 2015, 212, 34–40. https://doi.org/10.1016/j.ijfoodmicro.2015.04.048. |
| **44** | 2018 | Shotgun Metagenomics and Volatilome Profile of the Microbiota of Fermented Sausages | Fermented sausage system (in situ) | Omics/Sequencing study | Microbiome/omics & metabolome | Profiles microbiome/omics & metabolome in fermented sausage system (in situ) (title-based). | Ferrocino, I.; Bellio, A.; Giordano, M.; Macori, G.; Romano, A.; Rantsiou, K.; Decastelli, L.; Cocolin, L. Shotgun Metagenomics and Volatilome Profile of the Microbiota of Fermented Sausages. Appl. Environ. Microbiol. 2018, 84, e02120-17. https://doi.org/10.1128/AEM.02120-17. |
| **45** | 2020 | Raw Meat Quality and Salt Levels Affect the Bacterial Species Diversity and Community Dynamics during the Fermentation of Pork Mince | Not specified / mixed | Experimental/observational | Antimicrobial resistance (AMR) | Examines antimicrobial resistance (amr) in not specified / mixed (title-based). | Charmpi, C.; Van der Veken, D.; Van Reckem, E.; De Vuyst, L.; Leroy, F. Raw Meat Quality and Salt Levels Affect the Bacterial Species Diversity and Community Dynamics during the Fermentation of Pork Mince. Food Microbiol. 2020, 89, 103434. https://doi.org/10.1016/j.fm.2020.103434. |
| **46** | 2017 | Detection of Different Microenvironments and Lactobacillus Sakei Biotypes in Ventricina, a Traditional Fermented Sausage from Central Italy | Fermented sausage system (in situ) | Experimental/observational | General / other | Examines general / other in fermented sausage system (in situ) (title-based). | Tremonte, P.; Sorrentino, E.; Pannella, G.; Tipaldi, L.; Sturchio, M.; Masucci, A.; Maiuro, L.; Coppola, R.; Succi, M. Detection of Different Microenvironments and Lactobacillus Sakei Biotypes in Ventricina, a Traditional Fermented Sausage from Central Italy. Int. J. Food Microbiol. 2017, 242, 132–140. https://doi.org/10.1016/j.ijfoodmicro.2016.11.009. |
| **47** | 2011 | Distribution and Genetic Diversity of Lactic Acid Bacteria from Traditional Fermented Sausage | Fermented sausage system (in situ) | Experimental/observational | Antimicrobial resistance (AMR) | Examines antimicrobial resistance (amr) in fermented sausage system (in situ) (title-based). | Tran, K.T.M.; May, B.K.; Smooker, P.M.; Van, T.T.H.; Coloe, P.J. Distribution and Genetic Diversity of Lactic Acid Bacteria from Traditional Fermented Sausage. Food Res. Int. 2011, 44, 338–344. https://doi.org/10.1016/j.foodres.2010.10.010. |
| **48** | 2018 | Different Lactobacillus Populations Dominate in "Chorizo de Leon" Manufacturing Performed in Different Production Plants | Chorizo (dry-fermented sausage) | Experimental/observational | General / other | Examines general / other in chorizo (dry-fermented sausage) (title-based). | Quijada, N.M.; De Filippis, F.; Javier Sanz, J.; del Camino Garcia-Fernandez, M.; Rodriguez-Lazaro, D.; Ercolini, D.; Hernandez, M. Different Lactobacillus Populations Dominate in "Chorizo de Leon" Manufacturing Performed in Different Production Plants. Food Microbiol. 2018, 70, 94–102. https://doi.org/10.1016/j.fm.2017.09.009. |

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| **49** | 2021 | Microbial Ecology of French Dry Fermented Sausages and Mycotoxin Risk Evaluation During Storage | Fermented sausage system (in situ) | Experimental/observational | Fungal/mycotoxin control | Examines fungal/mycotoxin control in fermented sausage system (in situ) (title-based). | Coton, M.; Deniel, F.; Mounier, J.; Joubrel, R.; Robieu, E.; Pawtowski, A.; Jeuge, S.; Taminiau, B.; Daube, G.; Coton, E.; et al. Microbial Ecology of French Dry Fermented Sausages and Mycotoxin Risk Evaluation During Storage. Front. Microbiol. 2021, 12, 737140. https://doi.org/10.3389/fmicb.2021.737140. |
| **50** | 2013 | Monitoring the Bacterial Population Dynamics during the Ripening of Galician Chorizo, a Traditional Dry Fermented Spanish Sausage | Chorizo (dry-fermented sausage) | Experimental/observational | Microbial ecology & succession | Examines microbial ecology & succession in chorizo (dry-fermented sausage) (title-based). | Fonseca, S.; Cachaldora, A.; Gómez, M.; Franco, I.; Carballo, J. Monitoring the Bacterial Population Dynamics during the Ripening of Galician Chorizo, a Traditional Dry Fermented Spanish Sausage. Food Microbiol. 2013, 33, 77–84. https://doi.org/10.1016/J.FM.2012.08.015. |
| **51** | 2012 | Identification of Staphylococci and Dominant Lactic Acid Bacteria in Spontaneously Fermented Swiss Meat Products Using PCR-RFLP | Fermented meat systems (general) | Experimental/observational | General / other | Examines general / other in fermented meat systems (general) (title-based). | Marty, E.; Buchs, J.; Eugster-Meier, E.; Lacroix, C.; Meile, L. Identification of Staphylococci and Dominant Lactic Acid Bacteria in Spontaneously Fermented Swiss Meat Products Using PCR-RFLP. Food Microbiol. 2012, 29, 157–166. https://doi.org/10.1016/j.fm.2011.09.011. |
| **52** | 2024 | Metagenomic Insights into the Bacterial Diversity of Balinese Fermented Sausage (Urutan) from the Household Industry | Urutan (Balinese fermented sausage) | Omics/Sequencing study | Microbiome/omics & metabolome | Profiles microbiome/omics & metabolome in urutan (balinese fermented sausage) (title-based). | Yogeswara, I.B.A.; Nursini, N.W.; Kusumawati, I.G.A.W.; Kusumaningsih, P. Metagenomic Insights into the Bacterial Diversity of Balinese Fermented Sausage (Urutan) from the Household Industry. Fermentation 2024, 10, 629. https://doi.org/10.3390/fermentation10120629. |
| **53** | 2013 | Population Genetics of Lactobacillus Sakei Reveals Three Lineages with Distinct Evolutionary Histories | Dry-cured meat (non-sausage) | Experimental/observational | General / other | Examines general / other in dry-cured meat (non-sausage) (title-based). | Chaillou, S.; Lucquin, I.; Najjari, A.; Zagorec, M.; Champomier-Verges, M.-C. Population Genetics of Lactobacillus Sakei Reveals Three Lineages with Distinct Evolutionary Histories. PLoS ONE 2013, 8, e73253. https://doi.org/10.1371/journal.pone.0073253. |
| **54** | 2020 | Latilactobacillus Curvatus: A Candidate Probiotic with Excellent Fermentation Properties and Health Benefits | Not specified / mixed | Experimental/observational | Probiotics/functional products | Examines probiotics/functional products in not specified / mixed (title-based). | Chen, Y.; Yu, L.; Qiao, N.; Xiao, Y.; Tian, F.; Zhao, J.; Zhang, H.; Chen, W.; Zhai, Q. Latilactobacillus Curvatus: A Candidate Probiotic with Excellent Fermentation Properties and Health Benefits. Foods 2020, 9, 1366. https://doi.org/10.3390/foods9101366. |
| **55** | 2024 | Enhancement of Fermented Sausage Quality Driven by Mixed Starter Cultures: Elucidating the Perspective of Flavor Profile and Microbial Communities | Fermented sausage system (in situ) | Experimental/observational | Starter/protective cultures | Examines starter/protective cultures in fermented sausage system (in situ) (title-based). | Zheng, S.; Wang, C.; Hu, Y.; Yang, L.; Xu, B. Enhancement of Fermented Sausage Quality Driven by Mixed Starter Cultures: Elucidating the Perspective of Flavor Profile and Microbial Communities. Food Res. Int. 2024, 178, 113951. https://doi.org/10.1016/j.foodres.2024.113951. |
| **56** | 2006 | Functional Meat Starter Cultures for Improved Sausage Fermentation | Fermented sausage system (in situ) | Experimental/observational | Starter/protective cultures | Examines starter/protective cultures in fermented sausage system (in situ) (title-based). | Leroy, F.; Verluyten, J.; De Vuyst, L. Functional Meat Starter Cultures for Improved Sausage Fermentation. Int. J. Food Microbiol. 2006, 106, 270–285. https://doi.org/10.1016/j.ijfoodmicro.2005.06.027. |
| **57** | 2011 | Diversity and Safety Hazards of Bacteria Involved in Meat Fermentations | Fermented meat systems (general) | Experimental/observational | General / other | Examines general / other in fermented meat systems (general) (title-based). | Talon, R.; Leroy, S. Diversity and Safety Hazards of Bacteria Involved in Meat Fermentations. Meat Sci. 2011, 89, 303–309. https://doi.org/10.1016/j.meatsci.2011.04.029. |
| **58** | 2007 | Selection Criteria for Lactic Acid Bacteria to Be Used as Functional Starter Cultures in Dry Sausage Production: An Update | Fermented sausage system (in situ) | Isolation/characterization | Starter/protective cultures | Characterizes starter/protective cultures in fermented sausage system (in situ) (title-based). | Ammor, M.S.; Mayo, B. Selection Criteria for Lactic Acid Bacteria to Be Used as Functional Starter Cultures in Dry Sausage Production: An Update. Meat Sci. 2007, 76, 138–146. https://doi.org/10.1016/j.meatsci.2006.10.022. |

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| **59** | 2008 | Safety Improvement and Preservation of Typical Sensory Qualities of Traditional Dry Fermented Sausages Using Autochthonous Starter Cultures | Fermented sausage system (in situ) | Experimental/observational | Starter/protective cultures | Examines starter/protective cultures in fermented sausage system (in situ) (title-based). | Talon, R.; Leroy, S.; Lebert, I.; Giammarinaro, P.; Chacornac, J.-P.; Latorre-Moratalla, M.; Vidal-Carou, C.; Zanardi, E.; Conter, M.; Lebecque, A. Safety Improvement and Preservation of Typical Sensory Qualities of Traditional Dry Fermented Sausages Using Autochthonous Starter Cultures. Int. J. Food Microbiol. 2008, 126, 227–234. https://doi.org/10.1016/j.ijfoodmicro.2008.05.031. |
| **60** | 1998 | Lactobacillus Acidophilus Group Lactic Acid Bacteria Applied to Meat Fermentation | Fermented meat systems (general) | Experimental/observational | General / other | Examines general / other in fermented meat systems (general) (title-based). | Arihara, K.; Ota, H.; Itoh, M.; Kondo, Y.; Sameshima, T.; Yamanaka, H.; Akimoto, M.; Kanai, S.; Miki, T. Lactobacillus Acidophilus Group Lactic Acid Bacteria Applied to Meat Fermentation. J. Food Sci. 1998, 63, 544–547. https://doi.org/10.1111/j.1365-2621.1998.tb15782.x. |
| **61** | 2007 | Bacteriocins from Lactic Acid Bacteria: Production, Purification, and Food Applications | Not specified / mixed | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in not specified / mixed (title-based). | De Vuyst, L.; Leroy, F. Bacteriocins from Lactic Acid Bacteria: Production, Purification, and Food Applications. J. Mol. Microbiol. Biotechnol. 2007, 13, 194–199. https://doi.org/10.1159/000104752. |
| **62** | 1995 | Inhibition of Listeria in Dry Fermented Sausages by the Bacteriocinogenic Lactobacillus-Sake CTC494 | Fermented sausage system (in situ) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Hugas, M.; Garriga, M.; Aymerich, M.T.; Monfort, J.M. Inhibition of Listeria in Dry Fermented Sausages by the Bacteriocinogenic Lactobacillus-Sake CTC494. J. Appl. Bacteriol. 1995, 79, 322–330. https://doi.org/10.1111/j.1365-2672.1995.tb03144.x. |
| **63** | 2007 | Antilisterial Activity of Lactic Acid Bacteria Isolated from "Alheiras" (Traditional Portuguese Fermented Sausages): In Situ Assays | Alheira (Portuguese sausage) | Challenge test / Pathogen study | General / other | Assesses general / other in alheira (portuguese sausage) (title-based). | Albano, H.; Oliveira, M.; Aroso, R.; Cubero, N.; Hogg, T.; Teixeira, P. Antilisterial Activity of Lactic Acid Bacteria Isolated from "Alheiras" (Traditional Portuguese Fermented Sausages): In Situ Assays. Meat Sci. 2007, 76, 796–800. https://doi.org/10.1016/j.meatsci.2007.01.019. |
| **64** | 2019 | Lactobacillus Curvatus UFV-NPAC1 and Other Lactic Acid Bacteria Isolated from Calabresa, a Fermented Meat Product, Present High Bacteriocinogenic Activity against Listeria Monocytogenes | Fermented meat systems (general) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Augusto Castilho, N.P.; Colombo, M.; de Oliveira, L.L.; Todorov, S.D.; Nero, L.A. Lactobacillus Curvatus UFV-NPAC1 and Other Lactic Acid Bacteria Isolated from Calabresa, a Fermented Meat Product, Present High Bacteriocinogenic Activity against Listeria Monocytogenes. BMC Microbiol. 2019, 19, 63. https://doi.org/10.1186/s12866-019-1436-4. |
| **65** | 2018 | Assessment of Coagulase-Negative Staphylococci and Lactic Acid Bacteria Isolated from Portuguese Dry Fermented Sausages as Potential Starters Based on Their Biogenic Amine Profile | Fermented sausage system (in situ) | Isolation/characterization | Biogenic amines (BA) | Characterizes biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Alfaia, C.M.; Gouveia, I.M.; Fernandes, M.H.; Fernandes, M.J.; Semedo-Lemsaddek, T.; Barreto, A.S.; Fraqueza, M.J. Assessment of Coagulase-Negative Staphylococci and Lactic Acid Bacteria Isolated from Portuguese Dry Fermented Sausages as Potential Starters Based on Their Biogenic Amine Profile. J. Food Sci. 2018, 83, 2544–2549. https://doi.org/10.1111/1750-3841.14298. |
| **66** | 2020 | Autochthonous Starter Cultures Are Able to Reduce Biogenic Amines in a Traditional Portuguese Smoked Fermented Sausage | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Dias, I.; Laranjo, M.; Potes, M.E.; Agulheiro-Santos, A.C.; Ricardo-Rodrigues, S.; Fialho, A.R.; Véstia, J.; João Fraqueza, M.J.; Oliveira, M.; Elías, M. Autochthonous Starter Cultures Are Able to Reduce Biogenic Amines in a Traditional Portuguese Smoked Fermented Sausage. Microorganisms 2020, 8, 686. https://doi.org/10.3390/microorganisms8050686. |

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| **67** | 2018 | Biocontrol of Listeria Monocytogenes in a Meat Model Using a Combination of a Bacteriocinogenic Strain with Curing Additives | Model meat system / simulated fermentation medium | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in model meat system / simulated fermentation medium (title-based). | Orihuel, A.; Bonacina, J.; Jose Vildoza, M.; Bru, E.; Vignolo, G.; Saavedra, L.; Fadda, S. Biocontrol of Listeria Monocytogenes in a Meat Model Using a Combination of a Bacteriocinogenic Strain with Curing Additives. Food Res. Int. 2018, 107, 289–296. https://doi.org/10.1016/j.foodres.2018.02.043. |
| **68** | 2025 | Insights into the Quality and Safety Control of Traditional Chinese Fermented Sausages via Dynamic Profiling of the Microbiota and Metabolome | Fermented sausage system (in situ) | Omics/Sequencing study | Microbiome/omics & metabolome | Profiles microbiome/omics & metabolome in fermented sausage system (in situ) (title-based). | Liu, P.; Zhang, H.; Li, H.; Tang, H.; Ma, X.; Ge, S.; Chen, L.; Xu, C.; Zhao, K. Insights into the Quality and Safety Control of Traditional Chinese Fermented Sausages via Dynamic Profiling of the Microbiota and Metabolome. J. Food Meas. Charact. 2025, 19, 5539–5553. https://doi.org/10.1007/s11694-025-03334-2. |
| **69** | 2023 | Bio Preservation Capacity of Potentially Probiotic Lacticaseibacillus Strains in Fermented Sausage | Fermented sausage system (in situ) | Experimental/observational | Probiotics/functional products | Examines probiotics/functional products in fermented sausage system (in situ) (title-based). | Bertuci, M.L.; Alves, C.A.; Souza, C.V.B.; Penna, A.L.B.; da Silva Barretto, A.C. Bio Preservation Capacity of Potentially Probiotic Lacticaseibacillus Strains in Fermented Sausage. Int. J. Food Sci. Technol. 2023, 58, 6253–6262. https://doi.org/10.1111/ijfs.16726. |
| **70** | 2025 | Beneficial Effects of Lactobacillus Delbrueckii Subsp | Fermented sausage system (in situ) | Omics/Sequencing study | Starter/protective cultures | Profiles starter/protective cultures in fermented sausage system (in situ) (title-based). | Jiao, Y.; Cai, M.; Tang, W.; Wang, Z.; Liu, Y. Beneficial Effects of Lactobacillus Delbrueckii Subsp. Lactis N102 and Lactobacillus Sakei H1-5 Added as Starter Strains on the Metabolome, Safety and Quality of Dry-Fermented Sausages. Foods 2025, 14, 1675. https://doi.org/10.3390/foods14101675. |
| **71** | 2023 | Improving the Aroma Profile of Inoculated Fermented Sausages by Constructing a Synthetic Core Microbial Community | Fermented sausage system (in situ) | Experimental/observational | Flavor/volatiles | Examines flavor/volatiles in fermented sausage system (in situ) (title-based). | Wu, L.; Zhao, L.; Tao, Y.; Zhang, D.; He, A.; Ma, X.; Zhang, H.; Li, G.; Rong, L.; Li, R. Improving the Aroma Profile of Inoculated Fermented Sausages by Constructing a Synthetic Core Microbial Community. J. Food Sci. 2023, 88, 4388–4402. https://doi.org/10.1111/1750-3841.16764. |
| **72** | 2022 | Prospects for the Applicability of Coagulase-Negative Cocci in Fermented-Meat Products Using Omics Approaches David Van Der Veken and Frederic Leroy | Fermented meat systems (general) | Experimental/observational | Antimicrobial resistance (AMR) | Examines antimicrobial resistance (amr) in fermented meat systems (general) (title-based). | van der Veken, D.; Leroy, F. Prospects for the Applicability of Coagulase-Negative Cocci in Fermented-Meat Products Using Omics Approaches David Van Der Veken and Frederic Leroy. Curr. Opin. Food Sci. 2022, 48, 100918. https://doi.org/10.1016/j.cofs.2022.100918. |
| **73** | 2019 | Selection of Native Bacterial Starter Culture in the Production of Fermented Meat Sausages: Application Potential, Safety Aspects, and Emerging Technologies | Fermented sausage system (in situ) | Isolation/characterization | Starter/protective cultures | Characterizes starter/protective cultures in fermented sausage system (in situ) (title-based). | dos Santos Cruxen, C.E.; Funck, G.D.; Haubert, L.; da Silva Dannenberg, G.; de Lima Marques, J.; Chaves, F.C.; da Silva, W.P.; Fiorentini, A.M. Selection of Native Bacterial Starter Culture in the Production of Fermented Meat Sausages: Application Potential, Safety Aspects, and Emerging Technologies. Food Res. Int. 2019, 122, 371–382. https://doi.org/10.1016/j.foodres.2019.04.018. |
| **74** | 2024 | Use of Indigenous Lactic Acid Bacteria for Industrial Fermented Sausage Production: Microbiological, Chemico-Physical and Sensory Features and Biogenic Amine Content | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Barbieri, F.; Montanari, C.; Angelucci, C.; Gardini, F.; Tabanelli, G. Use of Indigenous Lactic Acid Bacteria for Industrial Fermented Sausage Production: Microbiological, Chemico-Physical and Sensory Features and Biogenic Amine Content. Fermentation 2024, 10, 507. https://doi.org/10.3390/fermentation10100507. |

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| **75** | 2019 | Protective Cultures against Foodborne Pathogens in a Nitrite Reduced Fermented Meat Product | Fermented meat systems (general) | Challenge test / Pathogen study | Nitrite/nitrate reduction & curing chemistry | Assesses nitrite/nitrate reduction & curing chemistry in fermented meat systems (general) (title-based). | Nikodinoska, I.; Baffoni, L.; Di Gioia, D.; Manso, B.; Garcia-Sanchez, L.; Melero, B.; Rovira, J. Protective Cultures against Foodborne Pathogens in a Nitrite Reduced Fermented Meat Product. LWT-Food Sci. Technol. 2019, 101, 293–299. https://doi.org/10.1016/j.lwt.2018.11.022. |
| **76** | 2025 | Enhancing Dry-Fermented Sausages: Meyerozyma Guilliermondii as a Flavor-Boosting Yeast in Co-Inoculation with Latilactobacillus sakei | Fermented sausage system (in situ) | Experimental/observational | Flavor/volatiles | Examines flavor/volatiles in fermented sausage system (in situ) (title-based). | Ding, Y.; Chen, Y.; Ge, C.; Zhang, Y.; Xu, B.; Yang, L. Enhancing Dry-Fermented Sausages: Meyerozyma Guilliermondii as a Flavor-Boosting Yeast in Co-Inoculation with Latilactobacillus sakei. J. Sci. Food Agric. 2025, 105, 8027–8037. https://doi.org/10.1002/jsfa.70049. |
| **77** | 2025 | Effects of Lactobacillus Curvatus SQ-425 and Staphylococcus Simulans 65-4 as Starter Cultures on Sensory Characteristics, Microbial Communities and Metabolites in Fermented Sausage | Fermented sausage system (in situ) | Experimental/observational | Starter/protective cultures | Examines starter/protective cultures in fermented sausage system (in situ) (title-based). | Zheng, J.; Wang, Z.; Xiang, S.; Tan, Z.; Wu, G.; Zhang, J.; Luo, X.; Wang, L.; Wang, H. Effects of Lactobacillus Curvatus SQ-425 and Staphylococcus Simulans 65-4 as Starter Cultures on Sensory Characteristics, Microbial Communities and Metabolites in Fermented Sausage. Food Res. Int. 2025, 206, 116030. https://doi.org/10.1016/j.foodres.2025.116030. |
| **78** | 2006 | The Use of Bacteriocins against Meat-Borne Pathogens | Not specified / mixed | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in not specified / mixed (title-based). | Aymerich, T.; Garriga, M.; Jofre, A.; Martin, B.; Monfort, J.M. The Use of Bacteriocins against Meat-Borne Pathogens. In Advanced Technologies for Meat Processing; CRC Press: Boca Raton, FL, USA, 2006; pp. 371–399. |
| **79** | 1992 | Enhanced Control of Listeria-Monocytogenes by Insitu-Produced Pediocin During Dry Fermented Sausage Production | Fermented sausage system (in situ) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Foegeding, P.M.; Thomas, A.B.; Pilkington, D.H.; Klaenhammer, T.R. Enhanced Control of Listeria-Monocytogenes by Insitu-Produced Pediocin During Dry Fermented Sausage Production. Appl. Environ. Microbiol. 1992, 58, 884–890. https://doi.org/10.1128/AEM.58.3.884-890.1992. |
| **80** | 2003 | Binding of Pediocin PA-1 with Anionic Lipid Induces Model Membrane Destabilization | Model meat system / simulated fermentation medium | Model / in vitro study | Bacteriocins & biopreservation | Tests bacteriocins & biopreservation in model meat system / simulated fermentation medium (title-based). | Gaussier, H.; Lefèvre, T.; Subirade, M. Binding of Pediocin PA-1 with Anionic Lipid Induces Model Membrane Destabilization. Appl. Environ. Microbiol. 2003, 69, 6777–6784. https://doi.org/10.1128/AEM.69.11.6777-6784.2003. |
| **81** | 2011 | Applications of Protective Cultures, Bacteriocins and Bacteriophages in Fermented Meat Products | Fermented meat systems (general) | Book/Handbook | Bacteriocins & biopreservation | Reviews bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Aymerich, T.; Garriga, M.; Monfort, J. Applications of Protective Cultures, Bacteriocins and Bacteriophages in Fermented Meat Products. In Protective Cultures, Antimicrobial Metabolites and Bacteriophages for Food and Beverage Biopreservation; Lacroix, C., Ed.; Woodhead Publishing: Cambridge, UK, 2011; pp. 297–323, ISBN 2042-8049. |
| **82** | 1998 | Application of the Bacteriocinogenic Lactobacilus Sakei CTC494 to Prevent Growth of Listeria in Fresh and Cooked Meat Products Packed with Different Atmospheres | Fermented meat systems (general) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Hugas, M.; Pagés, F.; Garriga, M.; Monfort, J.M. Application of the Bacteriocinogenic Lactobacilus Sakei CTC494 to Prevent Growth of Listeria in Fresh and Cooked Meat Products Packed with Different Atmospheres. Food Microbiol. 1998, 15, 639–650. https://doi.org/10.1006/fmic.1998.0208. |

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| **83** | 2017 | Novel Bacteriocin Produced by Lactobacillus Alimentarius FM-MM4 from a Traditional Chinese Fermented Meat Nanx Wudl: Purification, Identification and Antimicrobial Characteristics | Fermented meat systems (general) | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Hu, Y.; Liu, X.; Shan, C.; Xia, X.; Wang, Y.; Dong, M.; Zhou, J. Novel Bacteriocin Produced by Lactobacillus Alimentarius FM-MM4 from a Traditional Chinese Fermented Meat Nanx Wudl: Purification, Identification and Antimicrobial Characteristics. Food Control 2017, 77, 290–297. https://doi.org/10.1016/j.foodcont.2017.02.007. |
| **84** | 2010 | The Effect of the Pediocin PA-1 Produced by Pediococcus Acidilactici against Listeria Monocytogenes and Clostridium Perfringens in Spanish Dry-Fermented Sausages and Frankfurters | Fermented sausage system (in situ) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Nieto-Lozano, J.C.; Reguera-Useros, J.I.; Peláez-Martínez, M.D.C.; Sacristan-Perez-Minayo, G.; Gutierrez-Fernandez, A.J.; de la Torre, A.H. The Effect of the Pediocin PA-1 Produced by Pediococcus Acidilactici against Listeria Monocytogenes and Clostridium Perfringens in Spanish Dry-Fermented Sausages and Frankfurters. Food Control 2010, 21, 679–685. https://doi.org/10.1016/j.foodcont.2009.10.007. |
| **85** | 2017 | Purification and Partial Characterization of M1-UVs300, a Novel Bacteriocin Produced by Lactobacillus Plantarum Isolated from Fermented Sausage | Fermented sausage system (in situ) | Isolation/characterization | Bacteriocins & biopreservation | Characterizes bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | An, Y.; Wang, Y.; Liang, X.; Yi, H.; Zuo, Z.; Xu, X.; Zhang, D.; Yu, C.; Han, X. Purification and Partial Characterization of M1-UVs300, a Novel Bacteriocin Produced by Lactobacillus Plantarum Isolated from Fermented Sausage. Food Control 2017, 81, 211–217. https://doi.org/10.1016/j.foodcont.2017.05.030. |
| **86** | 2011 | Isolation and Characterization of Pediocin NV 5 Producing Pediococcus Acidilactici LAB 5 from Vacuum-Packed Fermented Meat Product | Fermented meat systems (general) | Isolation/characterization | Bacteriocins & biopreservation | Characterizes bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Mandal, V.; Sen, S.K.; Mandal, N.C. Isolation and Characterization of Pediocin NV 5 Producing Pediococcus Acidilactici LAB 5 from Vacuum-Packed Fermented Meat Product. Indian J. Microbiol. 2011, 51, 22–29. https://doi.org/10.1007/s12088-011-0070-0. |
| **87** | 2015 | Two Putatively Novel Bacteriocins Active against Gram-Negative Food Borne Pathogens Produced by Weissella Hellenica BCC 7293 | Not specified / mixed | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in not specified / mixed (title-based). | Woraprayote, W.; Pumpuang, L.; Tosukhowong, A.; Roytrakul, S.; Perez, R.H.; Zendo, T.; Sonomoto, K.; Benjakul, S.; Visessanguan, W. Two Putatively Novel Bacteriocins Active against Gram-Negative Food Borne Pathogens Produced by Weissella Hellenica BCC 7293. Food Control 2015, 55, 176–184. https://doi.org/10.1016/j.foodcont.2015.02.036. |
| **88** | 2022 | Lactic Acid Bacteria and Bacteriocins: Novel Biotechnological Approach for Biopreservation of Meat and Meat Products | Fermented meat systems (general) | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Bhattacharya, D.; Nanda, P.K.; Pateiro, M.; Lorenzo, J.M.; Dhar, P.; Das, A.K. Lactic Acid Bacteria and Bacteriocins: Novel Biotechnological Approach for Biopreservation of Meat and Meat Products. Microorganisms 2022, 10, 2058. https://doi.org/10.3390/microorganisms10102058. |
| **89** | 2008 | Competitiveness and Antibacterial Potential of Bacteriocin-Producing Starter Cultures in Different Types of Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Ravyts, F.; Barbuti, S.; Frustoli, M.A.; Parolari, G.; Saccani, G.; De Vuyst, L.; Leroy, F. Competitiveness and Antibacterial Potential of Bacteriocin-Producing Starter Cultures in Different Types of Fermented Sausages. J. Food Prot. 2008, 71, 1817–1827. https://doi.org/10.4315/0362-028X-71.9.1817. |
| **90** | 2011 | Characterization of BacPPK34 a Bacteriocin Produced by Pediococcus Pentosaceus Strain K34 Isolated from "Alheira." | Alheira (Portuguese sausage) | Isolation/characterization | Bacteriocins & biopreservation | Characterizes bacteriocins & biopreservation in alheira (portuguese sausage) (title-based). | Abrams, D.; Barbosa, J.; Albano, H.; Silva, J.; Gibbs, P.A.; Teixeira, P. Characterization of BacPPK34 a Bacteriocin Produced by Pediococcus Pentosaceus Strain K34 Isolated from "Alheira." Food Control 2011, 22, 940–946. https://doi.org/10.1016/j.foodcont.2010.11.029. |

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| **91** | 2009 | Evaluation of a Bacteriocin-Producing Strain of Pediococcus Acidilactici as a Biopreservative for “Alheira”, a Fermented Meat Sausage | Alheira (Portuguese sausage) | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in alheira (portuguese sausage) (title-based). | Albano, H.; Pinho, C.; Leite, D.; Barbosa, J.; Silva, J.; Carneiro, L.; Magalhaes, R.; Hogg, T.; Teixeira, P. Evaluation of a Bacteriocin-Producing Strain of Pediococcus Acidilactici as a Biopreservative for “Alheira”, a Fermented Meat Sausage. Food Control 2009, 20, 764–770. https://doi.org/10.1016/j.foodcont.2008.09.021. |
| **92** | 2018 | Combined Effect of Pediocin BacHA-6111-2 and High Hydrostatic Pressure to Control Listeria innocua in Fermented Meat Sausage | Fermented sausage system (in situ) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Castro, S.M.; Silva, J.; Casquete, R.; Queiros, R.; Saraiva, J.A.; Teixeira, P. Combined Effect of Pediocin BacHA-6111-2 and High Hydrostatic Pressure to Control Listeria innocua in Fermented Meat Sausage. Int. Food Res. J. 2018, 25, 553–560. |
| **93** | 2013 | Antilisterial Activity of Bacteriocin Isolated from Leuconostoc Mesenteroides ssp Mesenteroides IMAU:10231 in the Production of Sremska Sausages: Lactic Acid Bacteria Isolation, Bacteriocin Identification and Meat Application Experiments | Fermented sausage system (in situ) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Moracanin, S.V.; Turubatovic, L.; Skrinjar, M.; Obradovic, D. Antilisterial Activity of Bacteriocin Isolated from Leuconostoc Mesenteroides ssp Mesenteroides IMAU:10231 in the Production of Sremska Sausages: Lactic Acid Bacteria Isolation, Bacteriocin Identification and Meat Application Experiments. Food Technol. Biotechnol. 2013, 51, 247–256. |
| **94** | 2013 | Inhibition of Listeria Monocytogenes and Escherichia Coli O157:H7 in Liquid Broth Medium and during Processing of Fermented Sausage Using Autochthonous Starter Cultures | Fermented sausage system (in situ) | Challenge test / Pathogen study | Starter/protective cultures | Assesses starter/protective cultures in fermented sausage system (in situ) (title-based). | Pragalaki, T.; Bloukas, J.G.; Kotzekidou, P. Inhibition of Listeria Monocytogenes and Escherichia Coli O157:H7 in Liquid Broth Medium and during Processing of Fermented Sausage Using Autochthonous Starter Cultures. Meat Sci. 2013, 95, 458–464. https://doi.org/10.1016/j.meatsci.2013.05.034. |
| **95** | 2009 | Efficacy of Nisin against Staphylococcus Aureus in Experimentally Contaminated Sucuk, a Turkish-Type Fermented Sausage | Sucuk (Turkish fermented sausage) | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in sucuk (turkish fermented sausage) (title-based). | Hampikyan, H. Efficacy of Nisin against Staphylococcus Aureus in Experimentally Contaminated Sucuk, a Turkish-Type Fermented Sausage. J. Food Prot. 2009, 72, 1739–1743. https://doi.org/10.4315/0362-028X-72.8.1739. |
| **96** | 2025 | Improvement of the Safety of Artisanal Spanish Fermented Sausages: Spotlight on the Role of Bacteriocinogenic Lactiplantibacillus paraplantarum against a Companilactobacillus alimentarius Histaminogenic Strain | Fermented sausage system (in situ) | Experimental/observational | Biogenic amines (BA) | Examines biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Barbieri, F.; Tabanelli, G.; Comas-Baste, O.; Latorre-Moratalla, M.; Angelucci, C.; Gardini, F.; Montanari, C.; Garcia-Lopez, J.D.; Banos, A. Improvement of the Safety of Artisanal Spanish Fermented Sausages: Spotlight on the Role of Bacteriocinogenic Lactiplantibacillus paraplantarum against a Companilactobacillus alimentarius Histaminogenic Strain. Food Control 2025, 168, 110962. https://doi.org/10.1016/j.foodcont.2024.110962. |

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| **97** | 2010 | Control of Listeria Monocytogenes by Bacteriocin-Producing Pediococcus acidilactici 13 and Its Antimicrobial Substance in a Dry Fermented Sausage Sucuk and in Turkey Breast | Sucuk (Turkish fermented sausage) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in sucuk (turkish fermented sausage) (title-based). | Cosansu, S.; Georgaras, I.; Ayhan, K.; Sofos, J.N. Control of Listeria Monocytogenes by Bacteriocin-Producing Pediococcus acidilactici 13 and Its Antimicrobial Substance in a Dry Fermented Sausage Sucuk and in Turkey Breast. J. Food Nutr. Res. 2010, 49, 206–214. |
| **98** | 2025 | Isolating, Screening, Detecting and Identifying Bacteriocin-Producing Strains by Screening Fermented Meat Samples, Screening Lactic Acid Bacteria, Analyzing Strains, Performing e.g., Biochemical Identification, and Performing Virulence Test 2025 | Fermented meat systems (general) | Isolation/characterization | Bacteriocins & biopreservation | Characterizes bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Zhao, L.; M, W.U.; J, X.U.; Qian, C. Isolating, Screening, Detecting and Identifying Bacteriocin-Producing Strains by Screening Fermented Meat Samples, Screening Lactic Acid Bacteria, Analyzing Strains, Performing e.g., Biochemical Identification, and Performing Virulence Test 2025. |
| **99** | 2012 | Partial Characterisation of Bacteriocins Produced by Lactic Acid Bacteria Isolated from Thai Fermented Meat and Fish Products | Fermented meat systems (general) | Isolation/characterization | Bacteriocins & biopreservation | Characterizes bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Pringsulaka, O.; Thongngam, N.; Suwannasai, N.; Atthakor, W.; Pothivejkul, K.; Rangsiruji, A. Partial Characterisation of Bacteriocins Produced by Lactic Acid Bacteria Isolated from Thai Fermented Meat and Fish Products. Food Control 2012, 23, 547–551. https://doi.org/10.1016/j.foodcont.2011.08.029. |
| **100** | 2008 | Purification and Characterization of a Bacteriocin Produced by Leuconostoc Mesenteroides E131 | Not specified / mixed | Isolation/characterization | Bacteriocins & biopreservation | Characterizes bacteriocins & biopreservation in not specified / mixed (title-based). | Xiraphi, N.; Georgalaki, M.; Rantsiou, K.; Cocolin, L.; Tsakalidou, E.; Drosinos, E.H. Purification and Characterization of a Bacteriocin Produced by Leuconostoc Mesenteroides E131. Meat Sci. 2008, 80, 194–203. https://doi.org/10.1016/j.meatsci.2007.11.020. |
| **101** | 2019 | Preservation of Meat Products with Bacteriocins Produced by Lactic Acid Bacteria Isolated from Meat | Fermented meat systems (general) | Isolation/characterization | Bacteriocins & biopreservation | Characterizes bacteriocins & biopreservation in fermented meat systems (general) (title-based). | da Costa, R.J.; Voloski, F.L.S.; Mondadori, R.G.; Duval, E.H.; Fiorentini, A.M. Preservation of Meat Products with Bacteriocins Produced by Lactic Acid Bacteria Isolated from Meat. J. Food Qual. 2019, 2019, 4726510. https://doi.org/10.1155/2019/4726510. |
| **102** | 2002 | Enhancement of Sakacin K Activity against Listeria Monocytogenes in Fermented Sausages with Pepper or Manganese as Ingredients | Fermented sausage system (in situ) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Hugas, M.; Garriga, M.; Pascual, M.; Aymerich, M.T.; Monfort, J.M. Enhancement of Sakacin K Activity against Listeria Monocytogenes in Fermented Sausages with Pepper or Manganese as Ingredients. Food Microbiol. 2002, 19, 519–528. https://doi.org/10.1006/fmic.2002.0497. |
| **103** | 2021 | Growth and Expression of Virulence Genes of Listeria Monocytogenes during the Processing of Dry-Cured Fermented "Salchichon" Manufactured with a Selected Lactilactobacillus Sakei | Dry-cured fermented 'Salchichón' (sausage) | Challenge test / Pathogen study | General / other | Assesses general / other in dry-cured fermented 'salchichón' (sausage) (title-based). | Martin, I.; Alia, A.; Rodriguez, A.; Gomez, F.; Cordoba, J.J. Growth and Expression of Virulence Genes of Listeria Monocytogenes during the Processing of Dry-Cured Fermented "Salchichon" Manufactured with a Selected Lactilactobacillus Sakei. Biology 2021, 10, 1258. https://doi.org/10.3390/biology10121258. |

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| **104** | 2023 | Assessing the Impact of Different Technological Strategies on the Fate of Salmonella in Chicken Dry-Fermented Sausages by Means of Challenge Testing and Predictive Models | Fermented sausage system (in situ) | Challenge test / Pathogen study | Predictive microbiology / risk modelling | Assesses predictive microbiology / risk modelling in fermented sausage system (in situ) (title-based). | Austrich-Comas, A.; Jofre, A.; Gou, P.; Bover-Cid, S. Assessing the Impact of Different Technological Strategies on the Fate of Salmonella in Chicken Dry-Fermented Sausages by Means of Challenge Testing and Predictive Models. Microorganisms 2023, 11, 432. https://doi.org/10.3390/microorganisms11020432. |
| **105** | 2009 | Inactivation of Verocytotoxigenic Escherichia Coli and Listeria Monocytogenes Co-Cultured with Lactobacillus sakei in a Simulated Meat Fermentation Medium | Fermented meat systems (general) | Challenge test / Pathogen study | General / other | Assesses general / other in fermented meat systems (general) (title-based). | Papathomopoulou, K.; Kotzekidou, P. Inactivation of Verocytotoxigenic Escherichia Coli and Listeria Monocytogenes Co-Cultured with Lactobacillus sakei in a Simulated Meat Fermentation Medium. J. Food Saf. 2009, 29, 331–347. https://doi.org/10.1111/j.1745-4565.2009.00160.x. |
| **106** | 2017 | Pathogen Reductions Associated with Traditional Processing of Landjager | Landjäger (fermented/dried sausage) | Challenge test / Pathogen study | General / other | Assesses general / other in landjäger (fermented/dried sausage) (title-based). | Rivera-Reyes, M.; Campbell, J.A.; Cutter, C.N. Pathogen Reductions Associated with Traditional Processing of Landjager. Food Control 2017, 73, 768–774. https://doi.org/10.1016/j.foodcont.2016.09.047. |
| **107** | 2022 | Selection of Commercial Protective Cultures to Be Added in Sardinian Fermented Sausage to Control Listeria Monocytogenes | Fermented sausage system (in situ) | Challenge test / Pathogen study | Starter/protective cultures | Assesses starter/protective cultures in fermented sausage system (in situ) (title-based). | Siddi, G.; Piras, F.; Spanu, V.; Meloni, M.P.; Sanna, R.; Carta, N.; Errico, M.; Cuccu, M.; De Santis, E.P.L.; Scarano, C. Selection of Commercial Protective Cultures to Be Added in Sardinian Fermented Sausage to Control Listeria Monocytogenes. Ital. J. Food Saf. 2022, 11, 10368. https://doi.org/10.4081/ijfs.2022.10368. |
| **108** | 2022 | Selection and Characterization of Lactic Acid Bacteria with Activity against Listeria Monocytogenes from Traditional RTE Ripened Foods | Not specified / mixed | Challenge test / Pathogen study | General / other | Assesses general / other in not specified / mixed (title-based). | Martin, I.; Rodriguez, A.; Alia, A.; Martinez, R.; Cordoba, J.J. Selection and Characterization of Lactic Acid Bacteria with Activity against Listeria Monocytogenes from Traditional RTE Ripened Foods. LWT-Food Sci. Technol. 2022, 163, 113579. https://doi.org/10.1016/j.lwt.2022.113579. |
| **109** | 2020 | Enterococcus faecium: A Promising Protective Culture to Control Growth of Ochratoxigenic Moulds and Mycotoxin Production in Dry-Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Fungal/mycotoxin control | Examines fungal/mycotoxin control in fermented sausage system (in situ) (title-based). | Alvarez, M.; Rodriguez, A.; Peromingo, B.; Nunez, F.; Rodriguez, M. Enterococcus faecium: A Promising Protective Culture to Control Growth of Ochratoxigenic Moulds and Mycotoxin Production in Dry-Fermented Sausages. Mycotoxin Res. 2020, 36, 137–145. https://doi.org/10.1007/s12550-019-00376-6. |
| **110** | 2020 | Mechanisms Underlying the Effect of Commercial Starter Cultures and a Native Yeast on Ochratoxin A Production in Meat Products | Fermented meat systems (general) | Experimental/observational | Fungal/mycotoxin control | Examines fungal/mycotoxin control in fermented meat systems (general) (title-based). | Meftah, S.; Abid, S.; Dias, T.; Rodrigues, P. Mechanisms Underlying the Effect of Commercial Starter Cultures and a Native Yeast on Ochratoxin A Production in Meat Products. LWT-Food Sci. Technol. 2020, 117, 108611. https://doi.org/10.1016/j.lwt.2019.108611. |
| **111** | 2015 | Selection and Evaluation of Debaryomyces hansenii Isolates as Potential Bioprotective Agents against Toxigenic Penicillia in Dry-Fermented Sausages | Fermented sausage system (in situ) | Isolation/characterization | General / other | Characterizes general / other in fermented sausage system (in situ) (title-based). | Nunez, F.; Lara, M.S.; Peromingo, B.; Delgado, J.; Sanchez-Montero, L.; Andrade, M.J. Selection and Evaluation of Debaryomyces hansenii Isolates as Potential Bioprotective Agents against Toxigenic Penicillia in Dry-Fermented Sausages. Food Microbiol. 2015, 46, 114–120. https://doi.org/10.1016/j.fm.2014.07.019. |

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| **112** | 2014 | Inhibition of Ochratoxigenic Moulds by Debaryomyces hansenii Strains for Biopreservation of Dry-Cured Meat Products | Fermented meat systems (general) | Experimental/observational | Fungal/mycotoxin control | Examines fungal/mycotoxin control in fermented meat systems (general) (title-based). | Andrade, M.J.; Thorsen, L.; Rodriguez, A.; Cordoba, J.J.; Jespersen, L. Inhibition of Ochratoxigenic Moulds by Debaryomyces hansenii Strains for Biopreservation of Dry-Cured Meat Products. Int. J. Food Microbiol. 2014, 170, 70–77. https://doi.org/10.1016/j.ijfoodmicro.2013.11.004. |
| **113** | 2019 | Biocontrol of Penicillium griseofulvum to Reduce Cyclopiazonic Acid Contamination in Dry-Fermented Sausages | Fermented sausage system (in situ) | Challenge test / Pathogen study | Fungal/mycotoxin control | Assesses fungal/mycotoxin control in fermented sausage system (in situ) (title-based). | Delgado, J.; Peromingo, B.; Rodriguez, A.; Rodriguez, M. Biocontrol of Penicillium griseofulvum to Reduce Cyclopiazonic Acid Contamination in Dry-Fermented Sausages. Int. J. Food Microbiol. 2019, 293, 1–6. https://doi.org/10.1016/j.ijfoodmicro.2018.12.027. |
| **114** | 2022 | Biocontrol of Ochratoxigenic Penicillium Nordicum in Dry-Cured Fermented Sausages by Debaryomyces Hansenii and Staphylococcus Xylosus | Fermented sausage system (in situ) | Challenge test / Pathogen study | Fungal/mycotoxin control | Assesses fungal/mycotoxin control in fermented sausage system (in situ) (title-based). | Cebrian, E.; Nunez, F.; Alvarez, M.; Roncero, E.; Rodriguez, M. Biocontrol of Ochratoxigenic Penicillium Nordicum in Dry-Cured Fermented Sausages by Debaryomyces Hansenii and Staphylococcus Xylosus. Int. J. Food Microbiol. 2022, 375, 109744. https://doi.org/10.1016/j.ijfoodmicro.2022.109744. |
| **115** | 2006 | Quantifying Nonthermal Inactivation of Listeria Monocytogenes in European Fermented Sausages Using Bacteriocinogenic Lactic Acid Bacteria or Their Bacteriocins: A Case Study for Risk Assessment | Fermented sausage system (in situ) | Challenge test / Pathogen study | Bacteriocins & biopreservation | Assesses bacteriocins & biopreservation in fermented sausage system (in situ) (title-based). | Drosinos, E.H.; Mataragas, M.; Veskovic-Moracanin, S.; Gasparik-Reichardt, J.; Hadziosmanovic, M.; Alagic, D. Quantifying Nonthermal Inactivation of Listeria Monocytogenes in European Fermented Sausages Using Bacteriocinogenic Lactic Acid Bacteria or Their Bacteriocins: A Case Study for Risk Assessment. J. Food Prot. 2006, 69, 2648–2663. https://doi.org/10.4315/0362-028X-69.11.2648. |
| **116** | 2023 | The Impact of HPP-Assisted Biocontrol Approach on the Bacterial Communities' Dynamics and Quality Parameters of a Fermented Meat Sausage Model | Fermented sausage system (in situ) | Model / in vitro study | Microbial ecology & succession | Tests microbial ecology & succession in fermented sausage system (in situ) (title-based). | Komora, N.; Maciel, C.; Isidro, J.; Pinto, C.A.; Fortunato, G.; Saraiva, J.M.A.; Teixeira, P. The Impact of HPP-Assisted Biocontrol Approach on the Bacterial Communities' Dynamics and Quality Parameters of a Fermented Meat Sausage Model. Biology 2023, 12, 1212. https://doi.org/10.3390/biology12091212. |
| **117** | 2018 | Fate of Selected Pathogens in Spiked "SALANIE NOSTRANO" Produced without Added Nitrates Following the Application of NONITTM Technology | Not specified / mixed | Challenge test / Pathogen study | Nitrite/nitrate reduction & curing chemistry | Assesses nitrite/nitrate reduction & curing chemistry in not specified / mixed (title-based). | Cenci-Goga, B.T.; Karama, M.; Sechi, P.; Iulietto, M.F.; Grispoldi, L.; Selvaggini, R.; Ceccarelli, M.; Barbera, S. Fate of Selected Pathogens in Spiked "SALANIE NOSTRANO" Produced without Added Nitrates Following the Application of NONITTM Technology. Meat Sci. 2018, 139, 247–254. https://doi.org/10.1016/j.meatsci.2018.02.002. |
| **118** | 2022 | Inactivation of Listeria Monocytogenes and Salmonella Spp | Salami (dry-fermented sausage) | Challenge test / Pathogen study | Nitrite/nitrate reduction & curing chemistry | Assesses nitrite/nitrate reduction & curing chemistry in salami (dry-fermented sausage) (title-based). | Dalzini, E.; Merigo, D.; Caproli, A.; Monastero, P.; Cosciani-Cunico, E.; Losio, M.-N.; Daminelli, P. Inactivation of Listeria Monocytogenes and Salmonella Spp. in Milano-Type Salami Made with Alternative Formulations to the Use of Synthetic Nitrates/Nitrites. Microorganisms 2022, 10, 562. https://doi.org/10.3390/microorganisms10030562. |
| **119** | 2023 | Research Progress of Nitrite Metabolism in Fermented Meat Products | Fermented meat systems (general) | Experimental/observational | Nitrite/nitrate reduction & curing chemistry | Examines nitrite/nitrate reduction & curing chemistry in fermented meat systems (general) (title-based). | Shen, Q.; Zeng, X.; Kong, L.; Sun, X.; Shi, J.; Wu, Z.; Guo, Y.; Pan, D. Research Progress of Nitrite Metabolism in Fermented Meat Products. Foods 2023, 12, 1485. https://doi.org/10.3390/foods12071485. |

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| **120** | 2024 | Metagenomic Profiles of the Antimicrobial Resistance in Traditional Chinese Fermented Meat Products: Core Resistome and Co-Occurrence Patterns | Fermented meat systems (general) | Omics/Sequencing study | Antimicrobial resistance (AMR) | Profiles antimicrobial resistance (amr) in fermented meat systems (general) (title-based). | Qu, T.; Wang, P.; Zhao, X.; Liang, L.; Ji, Q.; Ge, Y.; Chen, Y. Metagenomic Profiles of the Antimicrobial Resistance in Traditional Chinese Fermented Meat Products: Core Resistome and Co-Occurrence Patterns. Int. J. Food Microbiol. 2024, 418, 110740. https://doi.org/10.1016/j.ijfoodmicro.2024.110740. |
| **121** | 2024 | The Metabolic Regulation Mechanism of Gallic Acid on Biogenic Amines and Nitrosamines in Reduced-Nitrite Chinese Fermented Sausages: A Perspective of Metabolomics and Metagenomics | Fermented sausage system (in situ) | Omics/Sequencing study | Biogenic amines (BA) | Profiles biogenic amines (ba) in fermented sausage system (in situ) (title-based). | Zhou, Q.; Jiang, L.; Zhu, J.; Lu, Y.; He, Q. The Metabolic Regulation Mechanism of Gallic Acid on Biogenic Amines and Nitrosamines in Reduced-Nitrite Chinese Fermented Sausages: A Perspective of Metabolomics and Metagenomics. Food Chem. 2024, 456, 139900. https://doi.org/10.1016/j.foodchem.2024.139900. |
| **122** | 2023 | Inactivation of Foodborne Pathogens by Lactiplantibacillus Strains during Meat Fermentation: Kinetics and Mathematical Modelling | Fermented meat systems (general) | Challenge test / Pathogen study | Predictive microbiology / risk modelling | Assesses predictive microbiology / risk modelling in fermented meat systems (general) (title-based). | Hashemi, S.M.B.; Roohi, R.; Akbari, M.; Di Natale, A.; Conte, F. Inactivation of Foodborne Pathogens by Lactiplantibacillus Strains during Meat Fermentation: Kinetics and Mathematical Modelling. Foods 2023, 12, 3150. https://doi.org/10.3390/foods12173150. |
| **123** | 2023 | Fermented Foods as a Potential Vehicle of Antimicrobial-Resistant Bacteria and Genes | Not specified / mixed | Experimental/observational | General / other | Examines general / other in not specified / mixed (title-based). | Vinayamohan, P.G.; Viju, L.S.; Joseph, D.; Venkitanarayanan, K. Fermented Foods as a Potential Vehicle of Antimicrobial-Resistant Bacteria and Genes. Fermentation 2023, 9, 688. |
| **124** | 1995 | Safety Assessment of Genetically Modified Microorganisms Applied in Meat Fermentations | Fermented meat systems (general) | Isolation/characterization | General / other | Characterizes general / other in fermented meat systems (general) (title-based). | Hertel, C.; Probst, A.J.; Cavadini, C.; Meding, E.; Hammes, W.P. Safety Assessment of Genetically Modified Microorganisms Applied in Meat Fermentations. Syst. Appl. Microbiol. 1995, 18, 469–476. |
| **125** | 2008 | Two Different Tetracycline Resistance Mechanisms, Plasmid-Carried Tet(L) and Chromosomally Located Transposon-Associated Tet(M), Coexist in Lactobacillus Sakei Rits 9 | Not specified / mixed | Experimental/observational | Antimicrobial resistance (AMR) | Examines antimicrobial resistance (amr) in not specified / mixed (title-based). | Ammor, M.S.; Gueimonde, M.; Danielsen, M.; Zagorec, M.; van Hoek, A.H.A.M.; de Los Reyes-Gavilán, C.G.; Mayo, B.; Margolles, A. Two Different Tetracycline Resistance Mechanisms, Plasmid-Carried Tet(L) and Chromosomally Located Transposon-Associated Tet(M), Coexist in Lactobacillus Sakei Rits 9. Appl. Environ. Microbiol. 2008, 74, 1394–1401. https://doi.org/10.1128/AEM.01463-07. |
| **126** | 2010 | Antimicrobial Activity, Safety Aspects, and Some Technological Properties of Bacteriocinogenic Enterococcus faecium from Artisanal Tunisian Fermented Meat | Fermented meat systems (general) | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in fermented meat systems (general) (title-based). | Ben Belgacem, Z.; Abriouel, H.; Omar, N.B.; Lucas, R.; Martinez-Canamero, M.; Galvez, A.; Manai, M. Antimicrobial Activity, Safety Aspects, and Some Technological Properties of Bacteriocinogenic Enterococcus faecium from Artisanal Tunisian Fermented Meat. Food Control 2010, 21, 462–470. https://doi.org/10.1016/j.foodcont.2009.07.007. |
| **127** | 2003 | Gene Transfer of Vancomycin and Tetracycline Resistances among Enterococcus Faecalis during Cheese and Sausage Fermentations | Fermented sausage system (in situ) | Experimental/observational | Antimicrobial resistance (AMR) | Examines antimicrobial resistance (amr) in fermented sausage system (in situ) (title-based). | Cocconcelli, P.S.; Cattivelli, D.; Gazzola, S. Gene Transfer of Vancomycin and Tetracycline Resistances among Enterococcus Faecalis during Cheese and Sausage Fermentations. Int. J. Food Microbiol. 2003, 88, 315–323. https://doi.org/10.1016/S0168-1605(03)00194-6. |
| **128** | 2003 | Molecular Characterization of Tet(M) Genes in Lactobacillus Isolates from | Fermented sausage system (in situ) | Isolation/characterization | Antimicrobial resistance (AMR) | Characterizes antimicrobial resistance (amr) in fermented sausage system (in situ) (title-based). | Gevers, D.; Danielsen, M.; Huys, G.; Swings, J. Molecular Characterization of Tet(M) Genes in Lactobacillus Isolates from Different Types of Fermented Dry Sausage. Appl. |

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| | | Different Types of Fermented Dry Sausage | | | | | Environ. Microbiol. 2003, 69, 1270–1275. https://doi.org/10.1128/AEM.69.2.1270-1275.2003. |
| **129** | 2012 | Assessment of Tetracycline and Erythromycin Resistance Transfer during Sausage Fermentation by Culture-Dependent and -Independent Methods | Fermented sausage system (in situ) | Isolation/characterization | General / other | Characterizes general / other in fermented sausage system (in situ) (title-based). | Gazzola, S.; Fontana, C.; Bassi, D.; Cocconcelli, P.S. Assessment of Tetracycline and Erythromycin Resistance Transfer during Sausage Fermentation by Culture-Dependent and -Independent Methods. Food Microbiol. 2012, 30, 348–354. https://doi.org/10.1016/j.fm.2011.12.005. |
| **130** | 2017 | Detection of Antibiotic Resistance and Resistance Genes in Enterococci Isolated from Sucuk, a Traditional Turkish Dry-Fermented Sausage | Sucuk (Turkish fermented sausage) | Isolation/characterization | Antimicrobial resistance (AMR) | Characterizes antimicrobial resistance (amr) in sucuk (turkish fermented sausage) (title-based). | Demirgul, F.; Tuncer, Y. Detection of Antibiotic Resistance and Resistance Genes in Enterococci Isolated from Sucuk, a Traditional Turkish Dry-Fermented Sausage. Korean J. Food Sci. Anim. Resour. 2017, 37, 670–681. https://doi.org/10.5851/kosfa.2017.37.5.670. |
| **131** | 2013 | Antimicrobial Resistance of Enterococcus Species from Meat and Fermented Meat Products Isolated by a PCR-Based Rapid Screening Method | Fermented meat systems (general) | Isolation/characterization | General / other | Characterizes general / other in fermented meat systems (general) (title-based). | Jahan, M.; Krause, D.O.; Holley, R.A. Antimicrobial Resistance of Enterococcus Species from Meat and Fermented Meat Products Isolated by a PCR-Based Rapid Screening Method. Int. J. Food Microbiol. 2013, 163, 89–95. https://doi.org/10.1016/j.ijfoodmicro.2013.02.017. |
| **132** | 2015 | Horizontal Transfer of Antibiotic Resistance from Enterococcus faecium of Fermented Meat Origin to Clinical Isolates of E-Faecium and Enterococcus Faecalis | Fermented meat systems (general) | Experimental/observational | Antimicrobial resistance (AMR) | Examines antimicrobial resistance (amr) in fermented meat systems (general) (title-based). | Jahan, M.; Zhanel, G.G.; Sparling, R.; Holley, R.A. Horizontal Transfer of Antibiotic Resistance from Enterococcus faecium of Fermented Meat Origin to Clinical Isolates of E-Faecium and Enterococcus Faecalis. Int. J. Food Microbiol. 2015, 199, 78–85. https://doi.org/10.1016/j.ijfoodmicro.2015.01.013. |
| **133** | 2018 | Characterization of Microbial Community Composition and Pathogens Risk Assessment in Typical Italian-Style Salami by High-Throughput Sequencing Technology | Salami (dry-fermented sausage) | Omics/Sequencing study | Microbiome/omics & metabolome | Profiles microbiome/omics & metabolome in salami (dry-fermented sausage) (title-based). | Wang, X.; Ren, H.; Zhan, Y. Characterization of Microbial Community Composition and Pathogens Risk Assessment in Typical Italian-Style Salami by High-Throughput Sequencing Technology. Food Sci. Biotechnol. 2018, 27, 241–249. https://doi.org/10.1007/s10068-017-0200-5. |
| **134** | 1995 | Safety Assessment of Genetically Modified Microorganisms Applied in Meat Fermentations | Fermented meat systems (general) | Isolation/characterization | General / other | Characterizes general / other in fermented meat systems (general) (title-based). | Hertel, C.; Probst, A.J.; Cavadini, C.; Meding, E.; Hammes, W.P. Safety Assessment of Genetically Modified Microorganisms Applied in Meat Fermentations. Syst. Appl. Microbiol. 1995, 18, 469–476. https://doi.org/10.1016/S0723-2020(11)80406-6. |
| **135** | 2011 | Meat as a Functional Food with Special Reference to Probiotic Sausages | Fermented sausage system (in situ) | Experimental/observational | Probiotics/functional products | Examines probiotics/functional products in fermented sausage system (in situ) (title-based). | Khan, M.I.; Arshad, M.S.; Anjum, F.M.; Sameen, A.; Rehman, A.U.; Gill, W.T. Meat as a Functional Food with Special Reference to Probiotic Sausages. Food Res. Int. 2011, 44, 3125–3133. https://doi.org/10.1016/j.foodres.2011.07.033. |
| **136** | 2017 | Health Benefits of Fermented Foods: Microbiota and Beyond | Not specified / mixed | Experimental/observational | Microbial ecology & succession | Examines microbial ecology & succession in not specified / mixed (title-based). | Marco, M.L.; Heeney, D.; Binda, S.; Cifelli, C.J.; Cotter, P.D.; Foligne, B.; Ganzle, M.; Kort, R.; Pasin, G.; Pihlanto, A.; et al. Health Benefits of Fermented Foods: Microbiota and Beyond. Curr. Opin. Biotechnol. 2017, 44, 94–102. https://doi.org/10.1016/j.copbio.2016.11.010. |

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| **137** | 2022 | Lactobacillus Curvatus from Fermented Sausages as New Probiotic Functional Foods | Fermented sausage system (in situ) | Experimental/observational | Probiotics/functional products | Examines probiotics/functional products in fermented sausage system (in situ) (title-based). | Petrovic, T.Z.; Ilic, P.; Grujovic, M.; Mladenovic, K.; Kocic-Tanackov, S.; Comic, L. Lactobacillus Curvatus from Fermented Sausages as New Probiotic Functional Foods. Food Sci. Technol. 2022, 42, e17121. https://doi.org/10.1590/fst.17121. |
| **138** | 2008 | Probiotics in Fermented Sausages | Fermented sausage system (in situ) | Experimental/observational | Probiotics/functional products | Examines probiotics/functional products in fermented sausage system (in situ) (title-based). | De Vuyst, L.; Falony, G.; Leroy, F. Probiotics in Fermented Sausages. Meat Sci. 2008, 80, 75–78. https://doi.org/10.1016/j.meatsci.2008.05.038. |
| **139** | 2025 | Integration of Kinetics Parameters and Risk Models for Nitrite Exposure Risk Assessment in Fermented Sausages during Shelf-Life: Development of Modular Process Risk Model Based on Monte-Carlo Simulation | Fermented sausage system (in situ) | Model / in vitro study | Nitrite/nitrate reduction & curing chemistry | Tests nitrite/nitrate reduction & curing chemistry in fermented sausage system (in situ) (title-based). | Karimian-Khosroshahi, N.; Aeini, K.; Shahraz, F.; Hosseini, H.; Shahdoost, M.; Khosravi-Darani, K.; Nabizadehh, S. Integration of Kinetics Parameters and Risk Models for Nitrite Exposure Risk Assessment in Fermented Sausages during Shelf-Life: Development of Modular Process Risk Model Based on Monte-Carlo Simulation. LWT-Food Sci. Technol. 2025, 228, 118094. https://doi.org/10.1016/j.lwt.2025.118094. |
| **140** | 2024 | Biosynthesis, Classification, Properties, and Applications of Weissella Bacteriocins | Not specified / mixed | Experimental/observational | Bacteriocins & biopreservation | Examines bacteriocins & biopreservation in not specified / mixed (title-based). | Singh, J.K.; Devi, P.B.; Reddy, G.B.; Jaiswal, A.K.; Kavitake, D.; Shetty, P.H. Biosynthesis, Classification, Properties, and Applications of Weissella Bacteriocins. Front. Microbiol. 2024, 15, 1406904. https://doi.org/10.3389/fmicb.2024.1406904. |
| **141** | 2018 | Nonconventional Starter Cultures of Coagulase-Negative Staphylococci to Produce Animal-Derived Fermented Foods, a SWOT Analysis | Not specified / mixed | Experimental/observational | Starter/protective cultures | Examines starter/protective cultures in not specified / mixed (title-based). | Stavropoulou, D.A.; De Vuyst, L.; Leroy, F. Nonconventional Starter Cultures of Coagulase-Negative Staphylococci to Produce Animal-Derived Fermented Foods, a SWOT Analysis. J. Appl. Microbiol. 2018, 125, 1570–1586. https://doi.org/10.1111/jam.14054. |
| **142** | 2023 | Meat Fermentation at a Crossroads: Where the Age-Old Interplay of Human, Animal, and Microbial Diversity and Contemporary Markets Meet | Fermented meat systems (general) | Experimental/observational | General / other | Examines general / other in fermented meat systems (general) (title-based). | Leroy, F.; Charmpi, C.; De Vuyst, L. Meat Fermentation at a Crossroads: Where the Age-Old Interplay of Human, Animal, and Microbial Diversity and Contemporary Markets Meet. FEMS Microbiol. Rev. 2023, 47, fuad016. https://doi.org/10.1093/femsre/fuad016. |