

# Mary Anne Roshni Amalaradjou

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1154310/publications.pdf>

Version: 2024-02-01

48  
papers

1,690  
citations

236925

25  
h-index

289244

40  
g-index

49  
all docs

49  
docs citations

49  
times ranked

2124  
citing authors

#	ARTICLE	IF	CITATIONS
1	Reduction of Salmonella enterica Serovar Enteritidis Colonization in 20-Day-Old Broiler Chickens by the Plant-Derived Compounds <i>trans</i> -Cinnamaldehyde and Eugenol. Applied and Environmental Microbiology, 2012, 78, 2981-2987.	3.1	99
2	Effect of <i>trans</i> -Cinnamaldehyde on Inhibition and Inactivation of Cronobacter Sakazakii Biofilm on Abiotic Surfaces. Journal of Food Protection, 2011, 74, 200-208.	1.7	85
3	Recombinant Probiotic Expressing Listeria Adhesion Protein Attenuates Listeria monocytogenes Virulence In Vitro. PLoS ONE, 2012, 7, e29277.	2.5	82
4	Antivirulence Properties of Probiotics in Combating Microbial Pathogenesis. Advances in Applied Microbiology, 2017, 98, 1-29.	2.4	82
5	Anticarcinogenic Properties of Medium Chain Fatty Acids on Human Colorectal, Skin and Breast Cancer Cells in Vitro. International Journal of Molecular Sciences, 2015, 16, 5014-5027.	4.1	81
6	Plant-derived antimicrobials reduce Listeria monocytogenes virulence factors in vitro, and down-regulate expression of virulence genes. International Journal of Food Microbiology, 2012, 157, 88-94.	4.7	79
7	Polydopamine-coated chitosan hydrogel beads for synthesis and immobilization of silver nanoparticles to simultaneously enhance antimicrobial activity and adsorption kinetics. Advanced Composites and Hybrid Materials, 2021, 4, 696-706.	21.1	79
8	Antibiofilm Effect of <i>Trans</i> -Cinnamaldehyde on Uropathogenic Escherichia coli. Journal of Urology, 2010, 184, 358-363.	0.4	77
9	Inactivation of Salmonella spp. on tomatoes by plant molecules. International Journal of Food Microbiology, 2011, 144, 464-468.	4.7	57
10	Bioengineered probiotics, a strategic approach to control enteric infections. Bioengineered, 2013, 4, 379-387.	3.2	54
11	Antibiofilm Effect of Octenidine Hydrochloride on Staphylococcus aureus, MRSA and VRSA. Pathogens, 2014, 3, 404-416.	2.8	51
12	<i>Trans</i> -Cinnamaldehyde Decreases Attachment and Invasion of Uropathogenic Escherichia Coli in Urinary Tract Epithelial Cells by Modulating Virulence Gene Expression. Journal of Urology, 2011, 185, 1526-1531.	0.4	50
13	Inactivation of Escherichia coli O157:H7 in apple juice and apple cider by <i>trans</i> -cinnamaldehyde. International Journal of Food Microbiology, 2010, 141, 126-129.	4.7	48
14	Inactivation of Enterobacter sakazakii in reconstituted infant formula by <i>trans</i> -cinnamaldehyde. International Journal of Food Microbiology, 2009, 129, 146-149.	4.7	46
15	Rapid Sample Processing for Detection of Food-Borne Pathogens via Cross-Flow Microfiltration. Applied and Environmental Microbiology, 2013, 79, 7048-7054.	3.1	46
16	Receptor-targeted engineered probiotics mitigate lethal Listeria infection. Nature Communications, 2020, 11, 6344.	12.8	45
17	Spoilage bacteria and meat quality. , 2020, , 307-334.		44
18	Effect of <i>Trans</i> -Cinnamaldehyde on Reducing Resistance to Environmental Stresses in <i>Cronobacter sakazakii</i> . Foodborne Pathogens and Disease, 2011, 8, 403-409.	1.8	41

#	ARTICLE	IF	CITATIONS
19	Modern Approaches in Probiotics Research to Control Foodborne Pathogens. <i>Advances in Food and Nutrition Research</i> , 2012, 67, 185-239.	3.0	39
20	Prophylactic Supplementation of Caprylic Acid in Feed Reduces Salmonella Enteritidis Colonization in Commercial Broiler Chicks. <i>Journal of Food Protection</i> , 2009, 72, 722-727.	1.7	37
21	Enhancing the thermal destruction of Escherichia coli O157:H7 in ground beef patties by trans-cinnamaldehyde. <i>Food Microbiology</i> , 2010, 27, 841-844.	4.2	36
22	N-Terminal Gly224â€“Gly411 Domain in Listeria Adhesion Protein Interacts with Host Receptor Hsp60. <i>PLoS ONE</i> , 2011, 6, e20694.	2.5	36
23	Sub-Inhibitory Concentrations of Trans-Cinnamaldehyde Attenuate Virulence in Cronobacter sakazakii in Vitro. <i>International Journal of Molecular Sciences</i> , 2014, 15, 8639-8655.	4.1	34
24	Caprylic acid reduces Salmonella Enteritidis populations in various segments of digestive tract and internal organs of 3- and 6-week-old broiler chickens, therapeutically, . <i>Poultry Science</i> , 2012, 91, 1686-1694.	3.4	32
25	Efficacy of Plantâ€“Derived Antimicrobials as Antimicrobial Wash Treatments for Reducing Enterohemorrhagic <i>Escherichia Coli</i> O157:H7 on Apples. <i>Journal of Food Science</i> , 2013, 78, M1399-404.	3.1	31
26	Lactobacillus bulgaricus, Lactobacillus rhamnosus and Lactobacillus paracasei Attenuate Salmonella Enteritidis, Salmonella Heidelberg and Salmonella Typhimurium Colonization and Virulence Gene Expression In Vitro. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2381.	4.1	31
27	Proteomic Analysis of the Mode of Antibacterial Action of<i>Trans</i>-Cinnamaldehyde Against<i>Cronobacter sakazakii</i>. <i>Foodborne Pathogens and Disease</i> , 2011, 8, 1095-1102.	1.8	24
28	Controlling the Grapheneâ€“Bio Interface: Dispersions in Animal Sera for Enhanced Stability and Reduced Toxicity. <i>Langmuir</i> , 2017, 33, 14184-14194.	3.5	23
29	Antilisterial and Antibiofilm Activities of Pediocin and LAP Functionalized Gold Nanoparticles. <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	3.9	23
30	Effect of Octenidine Hydrochloride on Planktonic Cells and Biofilms of <i>Listeria monocytogenes</i>. <i>Applied and Environmental Microbiology</i> , 2009, 75, 4089-4092.	3.1	22
31	Oral supplementation of<i>trans</i>-cinnamaldehyde reduces uropathogenic<i>Escherichia coli</i> colonization in a mouse model. <i>Letters in Applied Microbiology</i> , 2017, 64, 192-197.	2.2	20
32	Efficacy of Chlorine, Chlorine Dioxide, and Peroxyacetic Acid in Reducing Salmonella Contamination in Wash Water and on Mangoes Under Simulated Mango Packinghouse Washing Operations. <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	3.9	20
33	Inhibition and Inactivation of Uropathogenic Escherichia coli Biofilms on Urinary Catheters by Sodium Selenite. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1703.	4.1	20
34	Inactivation of Acinetobacter baumannii Biofilms on Polystyrene, Stainless Steel, and Urinary Catheters by Octenidine Dihydrochloride. <i>Frontiers in Microbiology</i> , 2016, 7, 847.	3.5	17
35	Inactivation of Listeria monocytogenes on Frankfurters by Monocaprylin Alone or in Combination with Acetic Acid. <i>Journal of Food Protection</i> , 2007, 70, 1594-1599.	1.7	15
36	Prophylactic supplementation of caprylic acid in feed reduces Salmonella enteritidis colonization in commercial broiler chicks. <i>Journal of Food Protection</i> , 2009, 72, 722-7.	1.7	15

#	ARTICLE	IF	CITATIONS
37	Inactivation of Escherichia coli O157:H7 in Cattle Drinking Water by Sodium Caprylate. Journal of Food Protection, 2006, 69, 2248-2252.	1.7	13
38	Attachment of Salmonella enterica on Mangoes and Survival Under Conditions Simulating Commercial Mango Packing House and Importer Facility. Frontiers in Microbiology, 2018, 9, 1519.	3.5	12
39	Role of Bacterial Biofilms in Catheter-Associated Urinary Tract Infections (CAUTI) and Strategies for Their Control. , 0, , .		11
40	Detection of Penicillium, Aspergillus and Alternaria Species in Fruits and Vegetables. , 2008, , 225-247.		7
41	Natural Approaches for Controlling Urinary Tract Infections. , 2011, , .		6
42	Attachment and Survival of Escherichia coli O157:H7 on In-Shell Hazelnuts. International Journal of Environmental Research and Public Health, 2018, 15, 1122.	2.6	4
43	Listeria monocytogenes Survival on Peaches and Nectarines under Conditions Simulating Commercial Stone-Fruit Packinghouse Operations. International Journal of Environmental Research and Public Health, 2021, 18, 9174.	2.6	3
44	Draft Genome Sequence of <i>Lactobacillus rhamnosus</i> NRRL B-442, a Potential Probiotic Strain. Genome Announcements, 2018, 6, .	0.8	1
45	Draft Genome Sequence of <i>Lactobacillus paracasei</i> DUP 13076, Which Exhibits Potent Antipathogenic Effects against <i>Salmonella enterica</i> Serovars Enteritidis, Typhimurium, and Heidelberg. Genome Announcements, 2018, 6, .	0.8	1
46	Pre-harvest Approaches to Improve Poultry Meat Safety. , 2019, , 95-122.		1
47	1. Microbial applications in the food industry. , 2016, , 1-32.		0
48	Magnesium ion disrupts LAP surface reassociation of <i>Listeria monocytogenes</i> by dissociation of InlB. FASEB Journal, 2020, 34, 1-1.	0.5	0