Mary Anne Roshni Amalaradjou

List of Publications by Year
in descending order

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	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
2	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
3	Spoilage bacteria and meat quality. , 2020, , 307-334.		44
4	Receptor-targeted engineered probiotics mitigate lethal Listeria infection. Nature Communications, 2020, 11, 6344.	12.8	45
5	Magnesium ion disrupts LAP surface reâ€association of Listeria monocytogenes by dissociation of InlB. FASEB Journal, 2020, 34, 1-1.	0.5	0
6	Pre-harvest Approaches to Improve Poultry Meat Safety. , 2019, , 95-122.		1
7	Draft Genome Sequence of Lactobacillus rhamnosus NRRL B-442, a Potential Probiotic Strain. Genome Announcements, 2018, 6, .	0.8	1
8	Draft Genome Sequence of Lactobacillus paracasei DUP 13076, Which Exhibits Potent Antipathogenic Effects against Salmonella enterica Serovars Enteritidis, Typhimurium, and Heidelberg. Genome Announcements, 2018, 6, .	0.8	1
9	Antilisterial and Antibiofilm Activities of Pediocin and LAP Functionalized Gold Nanoparticles. Frontiers in Sustainable Food Systems, 2018, 2, .	3.9	23
10	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
11	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
12	Efficacy of Chlorine, Chlorine Dioxide, and Peroxyacetic Acid in Reducing Salmonella Contamination in Wash Water and on Mangoes Under Simulated Mango Packinghouse Washing Operations. Frontiers in Sustainable Food Systems, 2018, 2, .	3.9	20
13	Inhibition and Inactivation of Uropathogenic Escherichia coli Biofilms on Urinary Catheters by Sodium Selenite. International Journal of Molecular Sciences, 2018, 19, 1703.	4.1	20
14	Oral supplementation oftrans-cinnamaldehyde reduces uropathogenicEscherichia colicolonization in a mouse model. Letters in Applied Microbiology, 2017, 64, 192-197.	2.2	20
15	Antivirulence Properties of Probiotics in Combating Microbial Pathogenesis. Advances in Applied Microbiology, 2017, 98, 1-29.	2.4	82
16	Controlling the Grapheneâ€“Bio Interface: Dispersions in Animal Sera for Enhanced Stability and Reduced Toxicity. Langmuir, 2017, 33, 14184-14194.	3.5	23
17	Lactobacillus bulgaricus, Lactobacillus rhamnosus and Lactobacillus paracasei Attenuate Salmonella Enteritidis, Salmonella Heidelberg and Salmonella Typhimurium Colonization and Virulence Gene Expression In Vitro. International Journal of Molecular Sciences, 2017, 18, 2381.	4.1	31
18	Inactivation of Acinetobacter baumannii Biofilms on Polystyrene, Stainless Steel, and Urinary Catheters by Octenidine Dihydrochloride. Frontiers in Microbiology, 2016, 7, 847.	3.5	17

#	Article	IF	Citations
19	1. Microbial applications in the food industry. , 2016, , 1-32.		0
20	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
21	Antibiofilm Effect of Octenidine Hydrochloride on Staphylococcus aureus, MRSA and VRSA. Pathogens, 2014, 3, 404-416.	2.8	51
22	Sub-Inhibitory Concentrations of Trans-Cinnamaldehyde Attenuate Virulence in Cronobacter sakazakii in Vitro. International Journal of Molecular Sciences, 2014, 15, 8639-8655.	4.1	34
23	Efficacy of Plantâ€Derived Antimicrobials as Antimicrobial Wash Treatments for Reducing Enterohemorrhagic Escherichia Coli O157:H7 on Apples. Journal of Food Science, 2013, 78, M1399-404.	3.1	31
24	Rapid Sample Processing for Detection of Food-Borne Pathogens via Cross-Flow Microfiltration. Applied and Environmental Microbiology, 2013, 79, 7048-7054.	3.1	46
25	Bioengineered probiotics, a strategic approach to control enteric infections. Bioengineered, 2013, 4, 379-387.	3.2	54
26	Modern Approaches in Probiotics Research to Control Foodborne Pathogens. Advances in Food and Nutrition Research, 2012, 67, 185-239.	3.0	39
27	Reduction of Salmonella enterica Serovar Enteritidis Colonization in 20-Day-Old Broiler Chickens by the Plant-Derived Compounds trans -Cinnamaldehyde and Eugenol. Applied and Environmental Microbiology, 2012, 78, 2981-2987.	3.1	99
28	Caprylic acid reduces Salmonella Enteritidis populations in various segments of digestive tract and internal organs of 3- and 6-week-old broiler chickens, therapeutically ,. Poultry Science, 2012, 91, 1686-1694.	3.4	32
29	Recombinant Probiotic Expressing Listeria Adhesion Protein Attenuates Listeria monocytogenes Virulence In Vitro. PLoS ONE, 2012, 7, e29277.	2.5	82
30	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
31	Proteomic Analysis of the Mode of Antibacterial Action ofTrans-Cinnamaldehyde AgainstCronobacter sakazakii415. Foodborne Pathogens and Disease, 2011, 8, 1095-1102.	1.8	24
32	Effect of Trans-Cinnamaldehyde on Reducing Resistance to Environmental Stresses inCronobacter sakazakii. Foodborne Pathogens and Disease, 2011, 8, 403-409.	1.8	41
33	Trans-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
34	Natural Approaches for Controlling Urinary Tract Infections. , 2011, , .		6
35	Inactivation of Salmonella spp. on tomatoes by plant molecules. International Journal of Food Microbiology, 2011, 144, 464-468.	4.7	57
36	Effect of trans-Cinnamaldehyde on Inhibition and Inactivation of Cronobacter Sakazakii Biofilm on Abiotic Surfaces. Journal of Food Protection, 2011, 74, 200-208.	1.7	85

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37	N-Terminal Gly224â€“Gly411 Domain in Listeria Adhesion Protein Interacts with Host Receptor Hsp60. PLoS ONE, 2011, 6, e20694.	2.5	36
38	Enhancing the thermal destruction of Escherichia coli O157:H7 in ground beef patties by trans-cinnamaldehyde. Food Microbiology, 2010, 27, 841-844.	4.2	36
39	Inactivation of Escherichia coli O157:H7 in apple juice and apple cider by trans-cinnamaldehyde. International Journal of Food Microbiology, 2010, 141, 126-129.	4.7	48
40	Antibiofilm Effect of Trans-Cinnamaldehyde on Uropathogenic Escherichia coli. Journal of Urology, 2010, 184, 358-363.	0.4	77
41	Prophylactic Supplementation of Caprylic Acid in Feed Reduces Salmonella Enteritidis Colonization in Commercial Broiler Chicks. Journal of Food Protection, 2009, 72, 722-727.	1.7	37
42	Effect of Octenidine Hydrochloride on Planktonic Cells and Biofilms of Listeria monocytogenes. Applied and Environmental Microbiology, 2009, 75, 4089-4092.	3.1	22
43	Inactivation of Enterobacter sakazakii in reconstituted infant formula by trans-cinnamaldehyde. International Journal of Food Microbiology, 2009, 129, 146-149.	4.7	46
44	Prophylactic supplementation of caprylic acid in feed reduces Salmonella enteritidis colonization in commercial broiler chicks. Journal of Food Protection, 2009, 72, 722-7.	1.7	15
45	Detection of Penicillium, Aspergillus and Alternaria Species in Fruits and Vegetables. , 2008, , 225-247.		7
46	Inactivation of Listeria monocytogenes on Frankfurters by Monocaprylin Alone or in Combination with Acetic Acid. Journal of Food Protection, 2007, 70, 1594-1599.	1.7	15
47	Inactivation of Escherichia coli O157:H7 in Cattle Drinking Water by Sodium Caprylate. Journal of Food Protection, 2006, 69, 2248-2252.	1.7	13
48	Role of Bacterial Biofilms in Catheter-Associated Urinary Tract Infections (CAUTI) and Strategies for Their Control. , 0, , .		11