Abhinav Upadhyay

List of Publications by Year
in descending order

46	1,253	361045	377514
papers	citations	20 h-index	34 g-index

46	46	46	1436
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of natural antimicrobial coating for controlling food-borne pathogens on meat and fresh produce. , 2021, , 321-345.		2
2	Sodium butyrate modulates chicken macrophage proteins essential for Salmonella Enteritidis invasion. PLoS ONE, 2021, 16, e0250296.	1.1	8
3	Nanoemulsified Carvacrol as a Novel Washing Treatment Reduces Escherichia coli O157:H7 on Spinach and Lettuce. Journal of Food Protection, 2021, 84, 2163-2173.	0.8	5
4	Sodium Butyrate Reduces Salmonella Enteritidis Infection of Chicken Enterocytes and Expression of Inflammatory Host Genes in vitro. Frontiers in Microbiology, 2020, 11, 553670.	1.5	21
5	Carvacrol attenuates Campylobacter jejuni colonization factors and proteome critical for persistence in the chicken gut. Poultry Science, 2020, 99, 4566-4577.	1.5	17
6	Draft Genome Sequences of Campylobacter jejuni Strains Isolated from Poultry. Microbiology Resource Announcements, 2020, 9, .	0.3	3
7	Review of Antibiotic Resistance, Ecology, Dissemination, and Mitigation in U.S. Broiler Poultry Systems. Frontiers in Microbiology, 2019, 10, 2639.	1.5	43
8	Eugenol as an antimicrobial wash treatment reduces Campylobacter jejuni in postharvest poultry. Journal of Food Safety, 2019, 39, e12704.	1.1	14
9	Trans-Cinnamaldehyde, Eugenol and Carvacrol Reduce Campylobacter jejuni Biofilms and Modulate Expression of Select Genes and Proteins. Frontiers in Microbiology, 2019, 10, 1837.	1.5	47
10	Pectin or chitosan coating fortified with eugenol reduces Campylobacter jejunion chicken wingettes and modulates expression of critical survival genes. Poultry Science, 2019, 98, 1461-1471.	1.5	34
11	Edible Coatings Fortified With Carvacrol Reduce Campylobacter jejuni on Chicken Wingettes and Modulate Expression of Select Virulence Genes. Frontiers in Microbiology, 2019, 10, 583.	1.5	15
12	Carvacrol antimicrobial wash treatments reduce Campylobacter jejuni and aerobic bacteria on broiler chicken skin. Poultry Science, 2019, 98, 4073-4083.	1.5	18
13	Applications of â€œOmicsâ€•Technologies to Study Gut Health in Poultry. , 2019, , 211-234.		2
14	Natural and Environmentally Friendly Strategies for Controlling Campylobacter jejuni Colonization in Poultry, Survival in Poultry Products and Infection in Humans. , 2019, , 67-93.		6
15	Bigheaded Carp-Based Meal as a Sustainable and Natural Source of Methionine in Feed for Ecological and Organic Poultry Production. Journal of Applied Poultry Research, 2019, 28, 1131-1142.	0.6	6
16	Meat quality characteristics of fast-growing broilers reared under different types of pasture management: Implications for organic and alternative production systems (Part II). Journal of Applied Poultry Research, 2018, 27, 215-222.	0.6	8
17	Inhibition and Inactivation of Escherichia coli O157:H7 Biofilms by Selenium. Journal of Food Protection, 2018, 81, 926-933.	0.8	12
18	Application of Î²-Resorcylic Acid as Potential Antimicrobial Feed Additive to Reduce Campylobacter Colonization in Broiler Chickens. Frontiers in Microbiology, 2017, 08, 599.	1.5	41

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19	Protective Effect of Carvacrol against Gut Dysbiosis and Clostridium difficile Associated Disease in a Mouse Model. Frontiers in Microbiology, 2017, 8, 625.	1.5	18
20	Trans-Cinnamaldehyde, Carvacrol, and Eugenol Reduce Campylobacter jejuni Colonization Factors and Expression of Virulence Genes in Vitro. Frontiers in Microbiology, 2017, 8, 713.	1.5	52
21	Effect of Dietary Minerals on Virulence Attributes of Vibrio cholerae. Frontiers in Microbiology, 2017, 8, 911.	1.5	7
22	Î²-Resorcylic Acid, a Phytophenolic Compound, Reduces Campylobacter jejuni in Postharvest Poultry. Journal of Food Protection, 2017, 80, 1243-1251.	0.8	17
23	The Effects of Environmental Conditions and External Treatments on Virulence of Foodborne Pathogens. , 2017, , 305-332.		0
24	Potentiating the Heat Inactivation of Escherichia coli O157:H7 in Ground Beef Patties by Natural Antimicrobials. Frontiers in Microbiology, 2016, 7, 15.	1.5	33
25	In vivo efficacy of trans-cinnamaldehyde, carvacrol, and thymol in attenuating Listeria monocytogenes infection in a Galleria mellonella model. Journal of Natural Medicines, 2016, 70, 667-672.	1.1	19
26	Inactivation of Listeria monocytogenes, Salmonella spp. and Escherichia coli O157:H7 on cantaloupes by octenidine dihydrochloride. Food Microbiology, 2016, 58, 121-127.	2.1	12
27	Eugenol in combination with lactic acid bacteria attenuates Listeria monocytogenes virulence in vitro and in invertebrate model Galleria mellonella. Journal of Medical Microbiology, 2016, 65, 443-455.	0.7	23
28	Inhibiting Microbial Toxins Using Plant-Derived Compounds and Plant Extracts. Medicines (Basel,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.7	36
29	Efficacy of fumigation with Trans-cinnamaldehyde and eugenol in reducing Salmonella enterica serovar Enteritidis on embryonated egg shells. Poultry Science, 2015, 94, 1685-1690.	1.5	12
30	In-Feed Supplementation of trans -Cinnamaldehyde Reduces Layer-Chicken Egg-Borne Transmission of Salmonella enterica Serovar Enteritidis. Applied and Environmental Microbiology, 2015, 81, 2985-2994.	1.4	42
31	Reducing Colonization and Eggborne Transmission ofSalmonellaEnteritidis in Layer Chickens by In-Feed Supplementation of Caprylic Acid. Foodborne Pathogens and Disease, 2015, 12, 591-597.	0.8	14
32	Control of Listeria monocytogenes on skinless frankfurters by coating with phytochemicals. LWT - Food Science and Technology, 2015, 63, 37-42.	2.5	23
33	Chitosan Supplementation Reduces Enteric Colonization of Campylobacter jejuni in Broiler Chickens and Down-Regulates Expression of Colonization Genes. Advanced in Food Technology and Nutritional Sciences - Open Journal, 2015, 1, 104-111.	0.9	10
34	Carvacrol and trans-Cinnamaldehyde Reduce Clostridium difficile Toxin Production and Cytotoxicity in Vitro. International Journal of Molecular Sciences, 2014, 15, 4415-4430.	1.8	52
35	Combating Pathogenic Microorganisms Using Plant-Derived Antimicrobials: A Minireview of the Mechanistic Basis. BioMed Research International, 2014, 2014, 1-18.	0.9	142
36	Efficacy of plant-derived compounds combined with hydrogen peroxide as antimicrobial wash and coating treatment for reducing Listeria monocytogenes on cantaloupes. Food Microbiology, 2014, 44, 47-53.	2.1	35

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37	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.	1.5	31
38	Rapid inactivation of Salmonella Enteritidis on shell eggs by plant-derived antimicrobials. Poultry Science, 2013, 92, 3228-3235.	1.5	38
39	Antibiofilm effect of plant derived antimicrobials on Listeria monocytogenes. Food Microbiology, 2013, 36, 79-89.	2.1	132
40	Inactivation of Listeria monocytogenes on frankfurters by plant-derived antimicrobials alone or in combination with hydrogen peroxide. International Journal of Food Microbiology, 2013, 163, 114-118.	2.1	25
41	Effect of Plant Derived Antimicrobials on Salmonella Enteritidis Adhesion to and Invasion of Primary Chicken Oviduct Epithelial Cells in vitro and Virulence Gene Expression. International Journal of Molecular Sciences, 2013, 14, 10608-10625.	1.8	46
42	Inactivation of Escherichia coli O157:H7 on Cattle Hides by Caprylic Acid and Î²-Resorcylic Acid. Journal of Food Protection, 2013, 76, 318-322.	0.8	10
43	Effect of therapeutic supplementation of the plant compounds trans-cinnamaldehyde and eugenol on Salmonella enterica serovar Enteritidis colonization in market-age broiler chickens. Journal of Applied Poultry Research, 2012, 21, 816-822.	0.6	29
44	Efficacy of Octenidine Hydrochloride for Reducing Escherichia coli O157:H7, Salmonella spp., and Listeria monocytogenes on Cattle Hides. Applied and Environmental Microbiology, 2012, 78, 4538-4541.	1.4	10
45	Coagulase gene-based typing of Staphylococcus aureus from mastitic cattle and goats from arid region in India. Comparative Clinical Pathology, 2012, 21, 605-610.	0.3	4
46	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.	2.1	79