Anja Klancnik

List of Publications by Citations

57 papers	1,345 citations	19 h-index	36 g-index
60 ext. papers	1,611 ext. citations	4.8 avg, IF	4.56 L-index

#	Paper	IF	Citations
57	Evaluation of diffusion and dilution methods to determine the antibacterial activity of plant extracts. *Journal of Microbiological Methods*, **2010**, 81, 121-6	2.8	321
56	Phenolic Profile, Antioxidant Capacity, and Antimicrobial Activity of Leaf Extracts from Six Vitis vinifera L. Varieties. *International Journal of Food Properties*, **2013**, 16, 45-60	3	107
55	In vitro antimicrobial and antioxidant activity of commercial rosemary extract formulations. *Journal of Food Protection*, **2009**, 72, 1744-52	2.5	106
54	Antibiotic resistance modulation and modes of action of (-)-β-pinene in Campylobacter jejuni. *PLoS ONE*, **2015**, 10, e0122871	3.7	63
53	Stress response and pathogenic potential of Campylobacter jejuni cells exposed to starvation. *Research in Microbiology*, **2009**, 160, 345-52	4	53
52	Environmental stress factors affecting survival and virulence of Campylobacter jejuni. *Microbial Pathogenesis*, **2007**, 43, 120-5	3.8	52
51	Survival and stress induced expression of groEL and rpoD of Campylobacter jejuni from different growth phases. *International Journal of Food Microbiology*, **2006**, 112, 200-7	5.8	47
50	Reduction of Campylobacter jejuni by natural antimicrobials in chicken meat-related conditions. *Food Control*, **2011**, 22, 718-724	6.2	46
49	Anti-Campylobacter activity of resveratrol and an extract from waste Pinot noir grape skins and seeds, and resistance of Camp. jejuni planktonic and biofilm cells, mediated via the CmeABC efflux pump. *Journal of Applied Microbiology*, **2017**, 122, 65-77	4.7	44
48	Campylobacter and its multi-resistance in the food chain. *Trends in Food Science and Technology*, **2011**, 22, 91-98	15.3	43
47	Anti-Campylobacter activities and resistance mechanisms of natural phenolic compounds in Campylobacter. *PLoS ONE*, **2012**, 7, e51800	3.7	37
46	Attenuation of Adhesion, Biofilm Formation and Quorum Sensing of Campylobacter jejuni by Euodia ruticarpa. *Phytotherapy Research*, **2016**, 30, 1527-32	6.7	32
45	Effects of efflux pump inhibitors on erythromycin, ciprofloxacin, and tetracycline resistance in Campylobacter spp. isolates. *Microbial Drug Resistance*, **2012**, 18, 492-501	2.9	26
44	Effects of natural antimicrobials on bacterial cell hydrophobicity, adhesion, and zeta potential. *Arhiv Za Higijenu Rada I Toksikologiju*, **2016**, 67, 39-45	1.7	25
43	Anti-adhesion activity of thyme (Thymus vulgaris L.) extract, thyme post-distillation waste, and olive (Olea europea L.) leaf extract against Campylobacter jejuni on polystyrene and intestine epithelial cells. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2723-30	4.3	24
42	Polyphenol, antioxidant and antimicrobial potential of six different white and red wine grape processing leftovers. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4809-4820	4.3	23
41	Spoilage Pseudomonas biofilm with Escherichia coli protection in fish meat at 5 °C. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4635-4641	4.3	20

40	Attachment, invasion, and translocation of Campylobacter jejuni in pig small-intestinal epithelial cells. *Foodborne Pathogens and Disease*, **2010**, 7, 589-95	3.8	20
39	Anti-adhesion activity of phytochemicals to prevent Campylobacter jejuni biofilm formation on abiotic surfaces. *Phytochemistry Reviews*, **2021**, 20, 55-84	7.7	20
38	Antibiotic resistance, virulence factors and biofilm formation ability in Escherichia coli strains isolated from chicken meat and wildlife in the Czech Republic. *Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes*, **2017**, 52, 570-576	2.2	19
37	Survival of stress exposed Campylobacter jejuni in the murine macrophage J774 cell line. *International Journal of Food Microbiology*, **2009**, 129, 68-73	5.8	19
36	Epigallocatechin gallate as a modulator of Campylobacter resistance to macrolide antibiotics. *International Journal of Antimicrobial Agents*, **2012**, 40, 467-71	14.3	18
35	Control of Alicyclobacillus spp. vegetative cells and spores in apple juice with rosemary extracts. *Food Control*, **2016**, 60, 205-214	6.2	16
34	Quantification of Listeria monocytogenes cells with digital PCR and their biofilm cells with real-time PCR. *Journal of Microbiological Methods*, **2015**, 118, 37-41	2.8	15
33	Alpinia katsumadai Extracts Inhibit Adhesion and Invasion of Campylobacter jejuni in Animal and Human Foetal Small Intestine Cell Lines. *Phytotherapy Research*, **2015**, 29, 1585-9	6.7	14
32	Investigation of some factors affecting the antibacterial activity of rosemary extracts in food models by a food microdilution method. *International Journal of Food Science and Technology*, **2011**, 46, 413-420	3.8	12
31	Reduction of microbiological risk in minced meat by a combination of natural antimicrobials. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2758-65	4.3	11
30	Anti-Campylobacter and resistance-modifying activity of Alpinia katsumadai seed extracts. *Journal of Applied Microbiology*, **2012**, 113, 1249-62	4.7	11
29	Aqueous Extracts of Wild Mushrooms Show Antimicrobial and Antiadhesion Activities against Bacteria and Fungi. *Phytotherapy Research*, **2017**, 31, 1971-1976	6.7	10
28	Antiadhesion activity of juniper (Juniperus communis L.) preparations against Campylobacter jejuni evaluated with PCR-based methods. *Phytotherapy Research*, **2018**, 32, 542-550	6.7	10
27	Stress response and virulence of heat-stressed Campylobacter jejuni. *Microbes and Environments*, **2014**, 29, 338-45	2.6	9
26	In vivo modulation of Campylobacter jejuni virulence in response to environmental stress. *Foodborne Pathogens and Disease*, **2013**, 10, 566-72	3.8	9
25	Effect of Lactobacillus spp. on adhesion, invasion, and translocation of Campylobacter jejuni in chicken and pig small-intestinal epithelial cell lines. *BMC Veterinary Research*, **2020**, 16, 34	2.7	8
24	Characterization of Staphylococcus epidermidis strains isolated from industrial cleanrooms under regular routine disinfection. *Journal of Applied Microbiology*, **2017**, 122, 1186-1196	4.7	7
23	In Vitro Effect of the Common Culinary Herb Winter Savory () against the Infamous Food Pathogen. *Foods*, **2020**, 9,	4.9	7

22	Virulence genes and cytokine profile in systemic murine Campylobacter coli infection. *Virulence*, **2015**, 6, 581-90	4.7	6
21	(-)-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens. *PLoS ONE*, **2020**, 15, e0230423	3.7	6
20	Robust PCR-based method for quantification of bovine milk in cheeses made from caprine and ovine milk. *International Journal of Dairy Technology*, **2016**, 69, 540-549	3.7	4
19	The Anti- Activity and Mechanisms of Pinocembrin Action. *Microorganisms*, **2019**, 7,	4.9	4
18	Transporters and Efflux Pumps Are the Main Mechanisms Involved in Adaptation and Tolerance to Didecyldimethylammonium Chloride. *Microorganisms*, **2020**, 8,	4.9	3
17	Adhesion of Is Increased in Association with Foodborne Bacteria. *Microorganisms*, **2020**, 8,	4.9	3
16	Expression of NanoLuc Luciferase in for Development of Biofilm Assay. *Frontiers in Microbiology*, **2021**, 12, 636421	5.7	3
15	Reduced contamination and infection via inhibition of adhesion of foodborne bacteria to abiotic polystyrene and biotic amoeba surfaces. *International Journal of Food Science and Technology*, **2018**, 53, 1013-1020	3.8	3
14	Comparison of Slaughterhouse and Surface-Water Isolates Indicates Better Adaptation of Slaughterhouse Isolates to the Chicken Host Environment. *Microorganisms*, **2020**, 8,	4.9	2
13	Adaptation Response Mechanisms of Strains Exposed to Increasing Concentrations of Didecyldimethylammonium Chloride. *Microbial Drug Resistance*, **2020**, 26, 583-593	2.9	2
12	The role of the Listeria monocytogenes surfactome in biofilm formation. *Microbial Biotechnology*, **2021**, 14, 1269-1281	6.3	2
11	Antimicrobial Natural Products Against Campylobacter. *Sustainable Development and Biodiversity*, **2018**, 3-30	2.1	1
10	Antibiofilm Potential of Preparations against Campylobacter jejuni. *Applied and Environmental Microbiology*, **2021**, 87, e0109921	4.8	1
9	Elucidation of the AI-2 communication system in the food-borne pathogen Campylobacter jejuni by whole-cell-based biosensor quantification. *Biosensors and Bioelectronics*, **2022**, 212, 114439	11.8	1
8	Characterisation of a new cell wall teichoic acid produced by Listeria innocua M39 and analysis of its biosynthesis genes.. *Carbohydrate Research*, **2021**, 511, 108499	2.9	0
7	A novel approach using growth curve analysis to distinguish between antimicrobial and anti-biofilm activities against Salmonella.. *International Journal of Food Microbiology*, **2022**, 364, 109520	5.8	0
6	Determining optimum carvacrol treatment as a cardinal value of a secondary model. *International Journal of Food Microbiology*, **2021**, 354, 109311	5.8	0
5	(-)-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens **2020**, 15, e0230423		

List of Publications

4 (-)-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens **2020**, 15, e0230423

3 (-)-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens **2020**, 15, e0230423

2 (-)-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens **2020**, 15, e0230423

1 Anti-adhesion Activity of Phenolic Compounds Against Campylobacter jejuni and Listeria monocytogenes Evaluated with PCR-Based Methods **2022**, 98-109