

Anja Klancnik

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	A novel approach using growth curve analysis to distinguish between antimicrobial and anti-biofilm activities against Salmonella.. <i>International Journal of Food Microbiology</i> , 2022 , 364, 109520	5.8	0
56	Anti-adhesion Activity of Phenolic Compounds Against Campylobacter jejuni and Listeria monocytogenes Evaluated with PCR-Based Methods 2022 , 98-109		
55	Elucidation of the AI-2 communication system in the food-borne pathogen Campylobacter jejuni by whole-cell-based biosensor quantification. <i>Biosensors and Bioelectronics</i> , 2022 , 212, 114439	11.8	1
54	Characterisation of a new cell wall teichoic acid produced by Listeria innocua M39 and analysis of its biosynthesis genes.. <i>Carbohydrate Research</i> , 2021 , 511, 108499	2.9	0
53	The role of the Listeria monocytogenes surfactome in biofilm formation. <i>Microbial Biotechnology</i> , 2021 , 14, 1269-1281	6.3	2
52	Anti-adhesion activity of phytochemicals to prevent Campylobacter jejuni biofilm formation on abiotic surfaces. <i>Phytochemistry Reviews</i> , 2021 , 20, 55-84	7.7	20
51	Expression of NanoLuc Luciferase in for Development of Biofilm Assay. <i>Frontiers in Microbiology</i> , 2021 , 12, 636421	5.7	3
50	Antibiofilm Potential of Preparations against Campylobacter jejuni. <i>Applied and Environmental Microbiology</i> , 2021 , 87, e0109921	4.8	1
49	Determining optimum carvacrol treatment as a cardinal value of a secondary model. <i>International Journal of Food Microbiology</i> , 2021 , 354, 109311	5.8	0
48	Comparison of Slaughterhouse and Surface-Water Isolates Indicates Better Adaptation of Slaughterhouse Isolates to the Chicken Host Environment. <i>Microorganisms</i> , 2020 , 8,	4.9	2
47	Transporters and Efflux Pumps Are the Main Mechanisms Involved in Adaptation and Tolerance to Didecyltrimethylammonium Chloride. <i>Microorganisms</i> , 2020 , 8,	4.9	3
46	Effect of Lactobacillus spp. on adhesion, invasion, and translocation of Campylobacter jejuni in chicken and pig small-intestinal epithelial cell lines. <i>BMC Veterinary Research</i> , 2020 , 16, 34	2.7	8
45	Adhesion of Is Increased in Association with Foodborne Bacteria. <i>Microorganisms</i> , 2020 , 8,	4.9	3
44	In Vitro Effect of the Common Culinary Herb Winter Savory () against the Infamous Food Pathogen. <i>Foods</i> , 2020 , 9,	4.9	7
43	(-)- α -Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens. <i>PLoS ONE</i> , 2020 , 15, e0230423	3.7	6
42	Adaptation Response Mechanisms of Strains Exposed to Increasing Concentrations of Didecyltrimethylammonium Chloride. <i>Microbial Drug Resistance</i> , 2020 , 26, 583-593	2.9	2
41	(-)- α -Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens 2020 , 15, e0230423		

40	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens 2020 , 15, e0230423		
39	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens 2020 , 15, e0230423		
38	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens 2020 , 15, e0230423		
37	Spoilage <i>Pseudomonas</i> biofilm with <i>Escherichia coli</i> protection in fish meat at 5 °C. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4635-4641	4.3	20
36	The Anti- Activity and Mechanisms of Pinocebrin Action. <i>Microorganisms</i> , 2019 , 7,	4.9	4
35	Antimicrobial Natural Products Against <i>Campylobacter</i> . <i>Sustainable Development and Biodiversity</i> , 2018 , 3-30	2.1	1
34	Antiadhesion activity of juniper (<i>Juniperus communis</i> L.) preparations against <i>Campylobacter jejuni</i> evaluated with PCR-based methods. <i>Phytotherapy Research</i> , 2018 , 32, 542-550	6.7	10
33	Reduced contamination and infection via inhibition of adhesion of foodborne bacteria to abiotic polystyrene and biotic amoeba surfaces. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1013-1020	3.8	3
32	Characterization of <i>Staphylococcus epidermidis</i> strains isolated from industrial cleanrooms under regular routine disinfection. <i>Journal of Applied Microbiology</i> , 2017 , 122, 1186-1196	4.7	7
31	Antibiotic resistance, virulence factors and biofilm formation ability in <i>Escherichia coli</i> strains isolated from chicken meat and wildlife in the Czech Republic. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017 , 52, 570-576	2.2	19
30	Aqueous Extracts of Wild Mushrooms Show Antimicrobial and Antiadhesion Activities against Bacteria and Fungi. <i>Phytotherapy Research</i> , 2017 , 31, 1971-1976	6.7	10
29	Anti- <i>Campylobacter</i> activity of resveratrol and an extract from waste Pinot noir grape skins and seeds, and resistance of <i>Camp. jejuni</i> planktonic and biofilm cells, mediated via the CmeABC efflux pump. <i>Journal of Applied Microbiology</i> , 2017 , 122, 65-77	4.7	44
28	Control of <i>Alicyclobacillus</i> spp. vegetative cells and spores in apple juice with rosemary extracts. <i>Food Control</i> , 2016 , 60, 205-214	6.2	16
27	Anti-adhesion activity of thyme (<i>Thymus vulgaris</i> L.) extract, thyme post-distillation waste, and olive (<i>Olea europea</i> L.) leaf extract against <i>Campylobacter jejuni</i> on polystyrene and intestine epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2723-30	4.3	24
26	Robust PCR-based method for quantification of bovine milk in cheeses made from caprine and ovine milk. <i>International Journal of Dairy Technology</i> , 2016 , 69, 540-549	3.7	4
25	Attenuation of Adhesion, Biofilm Formation and Quorum Sensing of <i>Campylobacter jejuni</i> by <i>Euodia ruticarpa</i> . <i>Phytotherapy Research</i> , 2016 , 30, 1527-32	6.7	32
24	Effects of natural antimicrobials on bacterial cell hydrophobicity, adhesion, and zeta potential. <i>Arhiv Za Higijenu Rada I Toksikologiju</i> , 2016 , 67, 39-45	1.7	25
23	Polyphenol, antioxidant and antimicrobial potential of six different white and red wine grape processing leftovers. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4809-4820	4.3	23

22	Virulence genes and cytokine profile in systemic murine <i>Campylobacter coli</i> infection. <i>Virulence</i> , 2015 , 6, 581-90	4.7	6
21	Quantification of <i>Listeria monocytogenes</i> cells with digital PCR and their biofilm cells with real-time PCR. <i>Journal of Microbiological Methods</i> , 2015 , 118, 37-41	2.8	15
20	<i>Alpinia katsumadai</i> Extracts Inhibit Adhesion and Invasion of <i>Campylobacter jejuni</i> in Animal and Human Foetal Small Intestine Cell Lines. <i>Phytotherapy Research</i> , 2015 , 29, 1585-9	6.7	14
19	Antibiotic resistance modulation and modes of action of (-)- α -pinene in <i>Campylobacter jejuni</i> . <i>PLoS ONE</i> , 2015 , 10, e0122871	3.7	63
18	Stress response and virulence of heat-stressed <i>Campylobacter jejuni</i> . <i>Microbes and Environments</i> , 2014 , 29, 338-45	2.6	9
17	Reduction of microbiological risk in minced meat by a combination of natural antimicrobials. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2758-65	4.3	11
16	Phenolic Profile, Antioxidant Capacity, and Antimicrobial Activity of Leaf Extracts from Six <i>Vitis vinifera</i> L. Varieties. <i>International Journal of Food Properties</i> , 2013 , 16, 45-60	3	107
15	In vivo modulation of <i>Campylobacter jejuni</i> virulence in response to environmental stress. <i>Foodborne Pathogens and Disease</i> , 2013 , 10, 566-72	3.8	9
14	Anti- <i>Campylobacter</i> and resistance-modifying activity of <i>Alpinia katsumadai</i> seed extracts. <i>Journal of Applied Microbiology</i> , 2012 , 113, 1249-62	4.7	11
13	Effects of efflux pump inhibitors on erythromycin, ciprofloxacin, and tetracycline resistance in <i>Campylobacter</i> spp. isolates. <i>Microbial Drug Resistance</i> , 2012 , 18, 492-501	2.9	26
12	Epigallocatechin gallate as a modulator of <i>Campylobacter</i> resistance to macrolide antibiotics. <i>International Journal of Antimicrobial Agents</i> , 2012 , 40, 467-71	14.3	18
11	Anti- <i>Campylobacter</i> activities and resistance mechanisms of natural phenolic compounds in <i>Campylobacter</i> . <i>PLoS ONE</i> , 2012 , 7, e51800	3.7	37
10	Reduction of <i>Campylobacter jejuni</i> by natural antimicrobials in chicken meat-related conditions. <i>Food Control</i> , 2011 , 22, 718-724	6.2	46
9	<i>Campylobacter</i> and its multi-resistance in the food chain. <i>Trends in Food Science and Technology</i> , 2011 , 22, 91-98	15.3	43
8	Investigation of some factors affecting the antibacterial activity of rosemary extracts in food models by a food microdilution method. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 413-420	3.8	12
7	Evaluation of diffusion and dilution methods to determine the antibacterial activity of plant extracts. <i>Journal of Microbiological Methods</i> , 2010 , 81, 121-6	2.8	321
6	Attachment, invasion, and translocation of <i>Campylobacter jejuni</i> in pig small-intestinal epithelial cells. <i>Foodborne Pathogens and Disease</i> , 2010 , 7, 589-95	3.8	20
5	In vitro antimicrobial and antioxidant activity of commercial rosemary extract formulations. <i>Journal of Food Protection</i> , 2009 , 72, 1744-52	2.5	106

4	Survival of stress exposed <i>Campylobacter jejuni</i> in the murine macrophage J774 cell line. <i>International Journal of Food Microbiology</i> , 2009 , 129, 68-73	5.8	19
3	Stress response and pathogenic potential of <i>Campylobacter jejuni</i> cells exposed to starvation. <i>Research in Microbiology</i> , 2009 , 160, 345-52	4	53
2	Environmental stress factors affecting survival and virulence of <i>Campylobacter jejuni</i> . <i>Microbial Pathogenesis</i> , 2007 , 43, 120-5	3.8	52
1	Survival and stress induced expression of groEL and rpoD of <i>Campylobacter jejuni</i> from different growth phases. <i>International Journal of Food Microbiology</i> , 2006 , 112, 200-7	5.8	47