Florence Dubois-Brissonnet

List of Publications by Year
in descending order

35	2,245	279798 23	361022 35
papers	citations	h-index	g-index

38	38	38	2991
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Resistance of bacterial biofilms to disinfectants: a review. Biofouling, 2011, 27, 1017-1032.	2.2	673
2	The biofilm architecture of sixty opportunistic pathogens deciphered using a high throughput CLSM method. Journal of Microbiological Methods, 2010, 82, 64-70.	1.6	209
3	Combinations of food antimicrobials at low levels to inhibit the growth of Salmonella sv. Typhimurium: a synergistic effect?. Food Microbiology, 2005, 22, 391-398.	4.2	174
4	Dynamics of the Action of Biocides in Pseudomonas aeruginosa Biofilms. Antimicrobial Agents and Chemotherapy, 2011, 55, 2648-2654.	3.2	103
5	Biofilms of a Bacillus subtilis Hospital Isolate Protect Staphylococcus aureus from Biocide Action. PLoS ONE, 2012, 7, e44506.	2.5	89
6	Adaptation ofPseudomonas aeruginosaATCC 15442 to didecyldimethylammonium bromide induces changes in membrane fatty acid composition and in resistance of cells. Journal of Applied Microbiology, 1999, 86, 859-866.	3.1	85
7	The Biofilm Lifestyle Involves an Increase in Bacterial Membrane Saturated Fatty Acids. Frontiers in Microbiology, 2016, 7, 1673.	3.5	83
8	Inhibition of Listeria monocytogenes by resident biofilms present on wooden shelves used for cheese ripening. Food Control, 2011, 22, 1357-1362.	5.5	65
9	The Spatial Architecture of Bacillus subtilis Biofilms Deciphered Using a Surface-Associated Model and In Situ Imaging. PLoS ONE, 2011, 6, e16177.	2.5	59
10	Adaptation of the Wine Bacterium Oenococcus oeni to Ethanol Stress: Role of the Small Heat Shock Protein Lo18 in Membrane Integrity. Applied and Environmental Microbiology, 2014, 80, 2973-2980.	3.1	58
11	Induction of Fatty Acid Composition Modifications and Tolerance to Biocides in Salmonella enterica Serovar Typhimurium by Plant-Derived Terpenes. Applied and Environmental Microbiology, 2011, 77, 906-910.	3.1	54
12	Impact of Bacterial Membrane Fatty Acid Composition on the Failure of Daptomycin To Kill Staphylococcus aureus. Antimicrobial Agents and Chemotherapy, 2018, 62, .	3.2	54
13	Specific variations of fatty acid composition of Pseudomonas aeruginosa ATCC 15442 induced by Quaternary Ammonium Compounds and relation with resistance to bactericidal activity. Journal of Applied Microbiology, 1999, 87, 735-742.	3.1	53
14	Quaternary ammonium compound stresses induce specific variations in fatty acid composition of Pseudomonas aeruginosa. International Journal of Food Microbiology, 2000, 55, 157-159.	4.7	48
15	Inhibitory activity of phenolic acids against Listeria monocytogenes: Deciphering the mechanisms of action using three different models. Food Microbiology, 2019, 80, 18-24.	4.2	48
16	Spatial Organization Plasticity as an Adaptive Driver of Surface Microbial Communities. Frontiers in Microbiology, 2017, 8, 1364.	3.5	44
17	Effect of various environmental parameters on the recovery of sublethally salt-damaged and acid-damaged Listeria monocytogenes. Journal of Applied Microbiology, 2000, 89, 944-950.	3.1	42
18	Comparative biocidal activity of peracetic acid, benzalkonium chloride and ortho-phthalaldehyde on 77 bacterial strains. Journal of Hospital Infection, 2011, 78, 208-213.	2.9	42

#	Article	IF	Citations
19	Hydrosol of Thymbra capitata Is a Highly Efficient Biocide against Salmonella enterica Serovar Typhimurium Biofilms. Applied and Environmental Microbiology, 2016, 82, 5309-5319.	3.1	33
20	Plant-derived compounds as natural antimicrobials to control paper mill biofilms. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 87-96.	3.0	27
21	Phenolic compounds can delay the oxidation of polyunsaturated fatty acids and the growth of Listeria monocytogenes: structureâ€activity relationships. Journal of the Science of Food and Agriculture, 2018, 98, 5401-5408.	3.5	27
22	Effects of pH and oil-in-water emulsions on growth and physicochemical cell surface properties of Listeria monocytogenes: Impact on tolerance to the bactericidal activity of disinfectants. International Journal of Food Microbiology, 2009, 130, 101-107.	4.7	24
23	Ferulic Acid and Eugenol Have Different Abilities to Maintain Their Inhibitory Activity Against Listeria monocytogenes in Emulsified Systems. Frontiers in Microbiology, 2019, 10, 137.	3.5	24
24	Growth Response of Salmonella Typhimurium in the Presence of Natural and Synthetic Antimicrobials: Estimation of MICs from Three Different Models. Journal of Food Protection, 2007, 70, 2243-2250.	1.7	21
25	Deciphering Biofilm Structure and Reactivity by Multiscale Time-Resolved Fluorescence Analysis. Advances in Experimental Medicine and Biology, 2011, 715, 333-349.	1.6	21
26	Resistance of spheroplasts and whole cells of Pseudomonas aeruginosa to bactericidal activity of various biocides: evidence of the membrane implication. Microbiological Research, 2004, 159, 51-57.	5.3	17
27	The Role of Biofilms in the Development and Dissemination of Microbial Resistance within the Food Industry. Foods, 2020, 9, 816.	4.3	13
28	Effect of temperature and physiological state on the fatty acid composition of Pseudomonas aeruginosa. International Journal of Food Microbiology, 2000, 55, 79-81.	4.7	12
29	Modeling the inhibition of Salmonella typhimurium growth by combination of food antimicrobials. International Journal of Food Microbiology, 2007, 115, 95-109.	4.7	11
30	Comparative assessment of the disinfection effectiveness of thymol and benzalkonium chloride against adapted and non-adapted to thymol biofilm cells of a Salmonella Typhimurium epidemic phage type DT193 strain. Food Control, 2021, 129, 108239.	5.5	9
31	Rapid assessment and prediction of the efficiency of two preservatives against S. aureus in cosmetic products using High Content Screeningâ€"Confocal Laser Scanning Microscopy. PLoS ONE, 2020, 15, e0236059.	2.5	6
32	Spatial organisation of Listeria monocytogenes and Escherichia coli O157:H7 cultivated in gel matrices. Food Microbiology, 2022, 103, 103965.	4.2	5
33	Characterization of Bacterial Membrane Fatty Acid Profiles for Biofilm Cells. Methods in Molecular Biology, 2019, 1918, 165-170.	0.9	3
34	Adaptation of Salmonella to Antimicrobials in Food-Processing Environments. , 0, , .		2
35	Mosaic-CLSM Assessment of Bacterial Spatial Distribution in Cosmetic Matrices According to Matrix Viscosity and Bacterial Hydrophobicity. Cosmetics, 2020, 7, 32.	3.3	1