

# Florence Dubois-Brissonnet

## List of Publications by Year in descending order

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35  
papers

2,245  
citations

279798  
23  
h-index

361022  
35  
g-index

38  
all docs

38  
docs citations

38  
times ranked

2991  
citing authors

#	ARTICLE	IF	CITATIONS
1	Spatial organisation of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 cultivated in gel matrices. <i>Food Microbiology</i> , 2022, 103, 103965.	4.2	5
2	Comparative assessment of the disinfection effectiveness of thymol and benzalkonium chloride against adapted and non-adapted to thymol biofilm cells of a <i>Salmonella</i> Typhimurium epidemic phage type DT193 strain. <i>Food Control</i> , 2021, 129, 108239.	5.5	9
3	Rapid assessment and prediction of the efficiency of two preservatives against <i>S. aureus</i> in cosmetic products using High Content Screening and Confocal Laser Scanning Microscopy. <i>PLoS ONE</i> , 2020, 15, e0236059.	2.5	6
4	Mosaic-CLSM Assessment of Bacterial Spatial Distribution in Cosmetic Matrices According to Matrix Viscosity and Bacterial Hydrophobicity. <i>Cosmetics</i> , 2020, 7, 32.	3.3	1
5	The Role of Biofilms in the Development and Dissemination of Microbial Resistance within the Food Industry. <i>Foods</i> , 2020, 9, 816.	4.3	13
6	Ferulic Acid and Eugenol Have Different Abilities to Maintain Their Inhibitory Activity Against <i>Listeria monocytogenes</i> in Emulsified Systems. <i>Frontiers in Microbiology</i> , 2019, 10, 137.	3.5	24
7	Characterization of Bacterial Membrane Fatty Acid Profiles for Biofilm Cells. <i>Methods in Molecular Biology</i> , 2019, 1918, 165-170.	0.9	3
8	Inhibitory activity of phenolic acids against <i>Listeria monocytogenes</i> : Deciphering the mechanisms of action using three different models. <i>Food Microbiology</i> , 2019, 80, 18-24.	4.2	48
9	Phenolic compounds can delay the oxidation of polyunsaturated fatty acids and the growth of <i>Listeria monocytogenes</i> : structure-activity relationships. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5401-5408.	3.5	27
10	Impact of Bacterial Membrane Fatty Acid Composition on the Failure of Daptomycin To Kill <i>Staphylococcus aureus</i> . <i>Antimicrobial Agents and Chemotherapy</i> , 2018, 62, .	3.2	54
11	Spatial Organization Plasticity as an Adaptive Driver of Surface Microbial Communities. <i>Frontiers in Microbiology</i> , 2017, 8, 1364.	3.5	44
12	The Biofilm Lifestyle Involves an Increase in Bacterial Membrane Saturated Fatty Acids. <i>Frontiers in Microbiology</i> , 2016, 7, 1673.	3.5	83
13	Hydrosol of <i>Thymbra capitata</i> Is a Highly Efficient Biocide against <i>Salmonella enterica</i> Serovar Typhimurium Biofilms. <i>Applied and Environmental Microbiology</i> , 2016, 82, 5309-5319.	3.1	33
14	Plant-derived compounds as natural antimicrobials to control paper mill biofilms. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2014, 41, 87-96.	3.0	27
15	Adaptation of the Wine Bacterium <i>Oenococcus oeni</i> to Ethanol Stress: Role of the Small Heat Shock Protein Lo18 in Membrane Integrity. <i>Applied and Environmental Microbiology</i> , 2014, 80, 2973-2980.	3.1	58
16	Biofilms of a <i>Bacillus subtilis</i> Hospital Isolate Protect <i>Staphylococcus aureus</i> from Biocide Action. <i>PLoS ONE</i> , 2012, 7, e44506.	2.5	89
17	Resistance of bacterial biofilms to disinfectants: a review. <i>Biofouling</i> , 2011, 27, 1017-1032.	2.2	673
18	Inhibition of <i>Listeria monocytogenes</i> by resident biofilms present on wooden shelves used for cheese ripening. <i>Food Control</i> , 2011, 22, 1357-1362.	5.5	65

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19	Comparative biocidal activity of peracetic acid, benzalkonium chloride and ortho-phthalaldehyde on 77 bacterial strains. <i>Journal of Hospital Infection</i> , 2011, 78, 208-213.	2.9	42
20	Dynamics of the Action of Biocides in <i>Pseudomonas aeruginosa</i> Biofilms. <i>Antimicrobial Agents and Chemotherapy</i> , 2011, 55, 2648-2654.	3.2	103
21	Induction of Fatty Acid Composition Modifications and Tolerance to Biocides in <i>Salmonella enterica</i> Serovar Typhimurium by Plant-Derived Terpenes. <i>Applied and Environmental Microbiology</i> , 2011, 77, 906-910.	3.1	54
22	Deciphering Biofilm Structure and Reactivity by Multiscale Time-Resolved Fluorescence Analysis. <i>Advances in Experimental Medicine and Biology</i> , 2011, 715, 333-349.	1.6	21
23	The Spatial Architecture of <i>Bacillus subtilis</i> Biofilms Deciphered Using a Surface-Associated Model and In Situ Imaging. <i>PLoS ONE</i> , 2011, 6, e16177.	2.5	59
24	The biofilm architecture of sixty opportunistic pathogens deciphered using a high throughput CLSM method. <i>Journal of Microbiological Methods</i> , 2010, 82, 64-70.	1.6	209
25	Effects of pH and oil-in-water emulsions on growth and physicochemical cell surface properties of <i>Listeria monocytogenes</i> : Impact on tolerance to the bactericidal activity of disinfectants. <i>International Journal of Food Microbiology</i> , 2009, 130, 101-107.	4.7	24
26	Growth Response of <i>Salmonella</i> Typhimurium in the Presence of Natural and Synthetic Antimicrobials: Estimation of MICs from Three Different Models. <i>Journal of Food Protection</i> , 2007, 70, 2243-2250.	1.7	21
27	Modeling the inhibition of <i>Salmonella typhimurium</i> growth by combination of food antimicrobials. <i>International Journal of Food Microbiology</i> , 2007, 115, 95-109.	4.7	11
28	Combinations of food antimicrobials at low levels to inhibit the growth of <i>Salmonella</i> sv. Typhimurium: a synergistic effect?. <i>Food Microbiology</i> , 2005, 22, 391-398.	4.2	174
29	Resistance of spheroplasts and whole cells of <i>Pseudomonas aeruginosa</i> to bactericidal activity of various biocides: evidence of the membrane implication. <i>Microbiological Research</i> , 2004, 159, 51-57.	5.3	17
30	Effect of various environmental parameters on the recovery of sublethally salt-damaged and acid-damaged <i>Listeria monocytogenes</i> . <i>Journal of Applied Microbiology</i> , 2000, 89, 944-950.	3.1	42
31	Quaternary ammonium compound stresses induce specific variations in fatty acid composition of <i>Pseudomonas aeruginosa</i> . <i>International Journal of Food Microbiology</i> , 2000, 55, 157-159.	4.7	48
32	Effect of temperature and physiological state on the fatty acid composition of <i>Pseudomonas aeruginosa</i> . <i>International Journal of Food Microbiology</i> , 2000, 55, 79-81.	4.7	12
33	Adaptation of <i>Pseudomonas aeruginosa</i> ATCC 15442 to didecyldimethylammonium bromide induces changes in membrane fatty acid composition and in resistance of cells. <i>Journal of Applied Microbiology</i> , 1999, 86, 859-866.	3.1	85
34	Specific variations of fatty acid composition of <i>Pseudomonas aeruginosa</i> ATCC 15442 induced by Quaternary Ammonium Compounds and relation with resistance to bactericidal activity. <i>Journal of Applied Microbiology</i> , 1999, 87, 735-742.	3.1	53
35	Adaptation of <i>Salmonella</i> to Antimicrobials in Food-Processing Environments. , 0, , .		2