Jianrong Li

List of Publications by Year in descending order

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623574 642610 25 602 14 23 citations h-index g-index papers 25 25 25 710 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Inhibition of quorum sensing-controlled virulence factors and biofilm formation in Pseudomonas fluorescens by cinnamaldehyde. International Journal of Food Microbiology, 2018, 269, 98-106.	2.1	98
2	Inhibition of quorum sensing, biofilm, and spoilage potential in Shewanella baltica by green tea polyphenols. Journal of Microbiology, 2015, 53, 829-836.	1.3	69
3	Role of RpoS in stress resistance, quorum sensing and spoilage potential of Pseudomonas fluorescens. International Journal of Food Microbiology, 2018, 270, 31-38.	2.1	55
4	Curcumin liposomes interfere with quorum sensing system of Aeromonas sobria and in silico analysis. Scientific Reports, 2017, 7, 8612.	1.6	51
5	Methyl anthranilate: A novel quorum sensing inhibitor and anti-biofilm agent against Aeromonas sobria. Food Microbiology, 2020, 86, 103356.	2.1	30
6	Involvement of Acylated Homoserine Lactones (AHLs) of Aeromonas sobria in Spoilage of Refrigerated Turbot (Scophthalmus maximus L.). Sensors, 2016, 16, 1083.	2.1	28
7	Identification of natural product compounds as quorum sensing inhibitors in Pseudomonas fluorescens P07 through virtual screening. Bioorganic and Medicinal Chemistry, 2018, 26, 4088-4099.	1.4	28
8	Reducing Quorum Sensing-Mediated Virulence Factor Expression and Biofilm Formation in Hafnia alvei by Using the Potential Quorum Sensing Inhibitor L-Carvone. Frontiers in Microbiology, 2018, 9, 3324.	1.5	28
9	Medicinal Purposes: Bioactive Metabolites from Marine-derived Organisms. Mini-Reviews in Medicinal Chemistry, 2018, 19, 138-164.	1.1	28
10	Transcriptomic analysis of the response of Pseudomonas fluorescens to epigallocatechin gallate by RNA-seq. PLoS ONE, 2017, 12, e0177938.	1.1	24
11	Quorum sensing system and influence on food spoilage in Pseudomonas fluorescens from turbot. Journal of Food Science and Technology, 2018, 55, 3016-3025.	1.4	19
12	Preparation of Coaxial Polylactic Acid–Propyl Gallate Electrospun Fibers and the Effect of Their Coating on Salmon Slices during Chilled Storage. ACS Applied Materials & Samp; Interfaces, 2019, 11, 6463-6474.	4.0	18
13	Discovery of quorum sensing inhibitors of Pseudomonas fluorescens PO7 by using a receptor-based pharmacophore model and virtual screening. LWT - Food Science and Technology, 2019, 109, 171-178.	2.5	16
14	Involvement of Exogenous N-Acyl-Homoserine Lactones in Spoilage Potential of Pseudomonas fluorescens Isolated From Refrigerated Turbot. Frontiers in Microbiology, 2019, 10, 2716.	1,5	16
15	Impact of curcumin liposomes with anti-quorum sensing properties against foodborne pathogens Aeromonas hydrophila and Serratia grimesii. Microbial Pathogenesis, 2018, 122, 137-143.	1.3	14
16	Preparation of pH-sensitive polylactic acid-naringin coaxial electrospun fiber membranes for maintaining and monitoring salmon freshness. International Journal of Biological Macromolecules, 2021, 188, 708-718.	3.6	13
17	Antibacterial Properties of Coaxial Spinning Membrane of Methyl ferulate/zein and Its Preservation Effect on Sea Bass. Foods, 2021, 10, 2385.	1.9	13
18	Inhibitory effect of vanillin on the virulence factors and biofilm formation of Hafnia alvei. LWT - Food Science and Technology, 2019, 102, 223-229.	2. 5	11

#	Article	IF	CITATIONS
19	Screening and validation of quorum quenching enzyme PF2571 from Pseudomonas fluorescens strain PF08 to inhibit the spoilage of red sea bream filets. International Journal of Food Microbiology, 2022, 362, 109476.	2.1	11
20	Genistein Inhibits the Pathogenesis of Aeromonas hydrophila by Disrupting Quorum Sensing Mediated Biofilm Formation and Aerolysin Production. Frontiers in Pharmacology, 2021, 12, 753581.	1.6	10
21	Effects of Fish-Derived Biological Preservatives on Cold Storage of Grass Carp (Ctenopharyngodon) Tj ETQq1 1 0	.784314 ı 0.8	rgBT Overlo
22	Lactobacillus plantarum CY 1-1: A novel quorum quenching bacteria and anti-biofilm agent against Aeromonas sobria. LWT - Food Science and Technology, 2021, 137, 110439.	2.5	8
23	Quorum Quenching Enzyme (PF-1240) Capable to Degrade AHLs as a Candidate for Inhibiting Quorum Sensing in Food Spoilage Bacterium Hafnia alvei. Foods, 2021, 10, 2700.	1.9	6
24	Preparation of Linalool/Polycaprolactone Coaxial Electrospinning Film and Application in Preserving Salmon Slices. Frontiers in Microbiology, 2022, 13, 860123.	1.5	0
25	Complete Genome Analysis Reveals the Quorum Sensing-Related Spoilage Potential of Pseudomonas fluorescens PF08, a Specific Spoilage Organism of Turbot (Scophthalmus maximus). Frontiers in Microbiology, 2022, 13, 856802.	1.5	O