Carmel Kelly

List of Publications by Year
in descending order

11	218	1040056 9	1281871 11
papers	citations	h-index	g-index

11	11	11	244
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The In Vitro and In Vivo Effect of Carvacrol in Preventing Campylobacter Infection, Colonization and in Improving Productivity of Chicken Broilers. Foodborne Pathogens and Disease, 2017, 14, 341-349.	1.8	42
2	A Novel Natural Antimicrobial Can Reduce the in vitro and in vivo Pathogenicity of T6SS Positive Campylobacter jejuni and Campylobacter coli Chicken Isolates. Frontiers in Microbiology, 2018, 9, 2139.	3.5	34
3	The inÂvitro effect of carvacrol, a food additive, on the pathogenicity of O157 and non-O157 Shiga-toxin producing Escherichia coli. Food Control, 2018, 84, 290-296.	5.5	29
4	The effect of natural antimicrobials against Campylobacter spp. and its similarities to Salmonella spp, Listeria spp., Escherichia coli, Vibrio spp., Clostridium spp. and Staphylococcus spp. Food Control, 2021, 121, 107745.	5.5	29
5	In vitro and in vivo characterisation of Listeria monocytogenes outbreak isolates. Food Control, 2020, 107, 106784.	5.5	19
6	The Antimicrobial Effect of a Commercial Mixture of Natural Antimicrobials Against Escherichia coli O157:H7. Foodborne Pathogens and Disease, 2019, 16, 119-129.	1.8	16
7	The in vitro and in vivo anti-virulent effect of organic acid mixtures against Eimeria tenella and Eimeria bovis. Scientific Reports, 2021, 11, 16202.	3.3	16
8	The in vitro and ex vivo effect of Auranta 3001 in preventing Cryptosporidium hominis and Cryptosporidium parvum infection. Gut Pathogens, 2017, 9, 49.	3.4	13
9	Attenuation of Vibrio parahaemolyticus Virulence Factors by a Mixture of Natural Antimicrobials. Microorganisms, 2019, 7, 679.	3.6	9
10	Mixtures of natural antimicrobials can reduce Campylobacter jejuni, Salmonella enterica and Clostridium perfringens infections and cellular inflammatory response in MDCK cells. Gut Pathogens, 2021, 13, 37.	3.4	8
11	Attenuation of E. coli O157:H7 virulence by a combination of natural plant extracts and organic acids before and after refrigerated storage. Access Microbiology, 2019, 1, .	0.5	3