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1690	Quality assessment of salted, modified atmosphere packaged rainbow trout under treatment with oregano essential oil. 2010 , 75, M406-11	41
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1688	Antioxidant enrichment and antimicrobial protection of fresh-cut fruits using their own byproducts: looking for integral exploitation. 2010 , 75, R175-81	110
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1683	In vitro evaluation of the antimicrobial activity of eugenol, limonene, and citrus extract against bacteria and yeasts, representative of the spoiling microflora of fruit juices. 2010 , 73, 888-94	59
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1579	Functional properties of bioplastics made from wheat gliadins modified with cinnamaldehyde. 2011 , 59, 6689-95	71
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1568	Chemical composition of commercial citrus fruit essential oils and evaluation of their antimicrobial activity acting alone or in combined processes. 2011 , 22, 896-902	244
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1550	Evaluation of antimicrobial and physical properties of edible film based on carboxymethyl cellulose containing potassium sorbate on some mycotoxigenic <i>Aspergillus</i> species in fresh pistachios. 2011 , 44, 1133-1138	81
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1319	Assessment of some essential oils as food preservatives based on antifungal, antiaflatoxin, antioxidant activities and in vivo efficacy in food system. 2012 , 49, 201-208	120
1318	Design of nanoemulsion-based delivery systems of natural antimicrobials: effect of the emulsifier. 2012 , 159, 342-50	294
1317	Composition of the Volatiles of <i>Hyssopus officinalis</i> (L.) and <i>Thymus serpyllum</i> (L.) from Uttarakhand Himalaya. 2012 , 35, 445-448	5
1316	Inhibitory Effects of Essential Oils for Controlling <i>Phytophthora capsici</i> . 2012 , 96, 797-803	21
1315	Essential Oils for the Treatment of Fruit and Vegetables. 2012 , 225-246	2
1314	Essential Oils and Other Plant Extracts as Food Preservatives. 2012 , 539-579	8

1313	Application of propidium monoazide quantitative PCR for selective detection of live <i>Escherichia coli</i> O157:H7 in vegetables after inactivation by essential oils. <i>International Journal of Food Microbiology</i> , 2012 , 159, 115-21	5.8	28
1312	Antimicrobial activity of medicinal plants used by aborigines of Kalahandi, Orissa, India against multidrug resistant bacteria. 2012 , 2, S846-S854		17
1311	Application of Botanicals as Natural Preservatives in Food. 2012 , 513-530		3
1310	Antimicrobial effects of sodium metasilicate against <i>Listeria monocytogenes</i> . 2012 , 9, 822-8		6
1309	Active antimicrobial food and beverage packaging. 2012 , 27-54		11
1308	Herbs, spices and their active components as natural antimicrobials in foods. 2012 , 17-50		4
1307	Volatile organic compounds from <i>Centaurium erythraea</i> Rafn (Croatia) and the antimicrobial potential of its essential oil. 2012 , 17, 2058-72		15
1306	One-pot chemoenzymatic synthesis of aldoximes from primary alcohols in water. 2012 , 14, 2158		17
1305	Contact and fumigant toxicity of some essential oil constituents against a grain insect pest <i>Sitophilus oryzae</i> and two fungi, <i>Aspergillus westerdijkiae</i> and <i>Fusarium graminearum</i> . 2012 , 85, 351-358		52
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1303	Functionality of <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium bifidum</i> incorporated to edible coatings and films. 2012 , 16, 277-282		53
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1301	Effect of xylanase and a blend of essential oils on performance and <i>Salmonella</i> colonization of broiler chickens challenged with <i>Salmonella</i> Heidelberg. 2012 , 91, 943-7		44
1300	Nanocapsular dispersion of thymol for enhanced dispersibility and increased antimicrobial effectiveness against <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in model food systems. 2012 , 78, 8448-53		81
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1294	Selected antimicrobial essential oils eradicate <i>Pseudomonas</i> spp. and <i>Staphylococcus aureus</i> biofilms. 2012 , 78, 4057-61	151
1293	Medicinal halophytes: potent source of health promoting biomolecules with medical, nutraceutical and food applications. 2012 , 32, 289-326	248
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1291	Screening of potential antimicrobial compounds against <i>Xanthomonas campestris</i> from 100 essential oils of aromatic plants used in India: an ecofriendly approach. 2012 , 45, 783-795	12
1290	Effect of essential oils of <i>Zataria multiflora</i> on in vitro rumen fermentation, protozoal population, growth and enzyme activity of anaerobic fungus isolated from Mehraban sheep. 2012 , 172, 115-124	9
1289	Manipulation of rumen fermentation and methane production with plant secondary metabolites. 2012 , 176, 78-93	195
1288	Inhibition of ruminal bacteria involved in lactic acid metabolism by extracts from Australian plants. 2012 , 176, 170-177	13
1287	Evaluation of the wound healing potential of <i>Wedelia trilobata</i> (L.) leaves. 2012 , 141, 817-24	75
1286	Chemical composition and antibacterial properties of the essential oils and crude extracts of <i>Merremia borneensis</i> . 2012 , 24, 243-249	25
1285	Carvacrol-induced [Ca ²⁺] _i rise and apoptosis in human glioblastoma cells. 2012 , 90, 703-11	58
1284	Antioxidant effects of <i>Satureja montana</i> L. essential oil on TBARS and color of mortadella-type sausages formulated with different levels of sodium nitrite. 2012 , 45, 204-212	78
1283	<i>Bacillus coagulans</i> spore inactivation through the application of oregano essential oil and heat. 2012 , 46, 267-273	27
1282	Characterization of antioxidant chitosan film incorporated with <i>Zataria multiflora</i> Boiss essential oil and grape seed extract. 2012 , 46, 477-484	257
1281	Shelf life extension of ground chicken meat using an oxygen absorber and a citrus extract. 2012 , 49, 21-27	40
1280	The inhibitory effect of oregano extract on the growth of <i>Aspergillus</i> spp. and on sterigmatocystin biosynthesis. 2012 , 49, 14-20	26
1279	Encapsulation of eugenol using Maillard-type conjugates to form transparent and heat stable nanoscale dispersions. 2012 , 49, 139-148	38
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1269	Synergistic action between fractions of essential oils from Cymbopogon citratus, Ocimum gratissimum and Thymus vulgaris against Penicillium expansum. 2012 , 23, 377-383		89
1268	Evaluation of the antimicrobial and antioxidant activities of essential oils, extracts and their main components from oregano from Madeira Island, Portugal. 2012 , 23, 552-558		66
1267	Use of natural antimicrobials and high pressure homogenization to control the growth of Saccharomyces bayanus in apple juice. 2012 , 24, 109-115		28
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1265	In vitro control of multiplication of some food-associated bacteria by thyme, rosemary and sage isolates. 2012 , 25, 110-116		56
1264	Inhibition of foodborne pathogen bacteria by essential oils extracted from citrus fruits cultivated in Sicily. 2012 , 26, 326-330		99
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1262	Sodium-benzoate and citrus extract increase the effect of homogenization towards spores of Fusarium oxysporum in pineapple juice. 2012 , 28, 199-204		20
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1260	Control of Salmonella in foods by using essential oils: A review. 2012 , 45, 722-734		231

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1258	Evaluation of the chemical composition and antimicrobial activity of <i>Mentha pulegium</i> , <i>Juniperus phoenicea</i> , and <i>Cyperus longus</i> essential oils from Morocco. 2012 , 45, 313-319	104
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1242	Mycoflora and Aflatoxin Analysis of <i>Arachis hypogaea</i> L. and Assessment of <i>Anethum graveolens</i> L. Seed and Leaf Essential Oils against Isolated Fungi, Aflatoxin Production and their Antioxidant Activity. 2012 , 32, 481-491	13

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1238	Preservatives. 2012 , 224-243	
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1198	Chemical Composition and Biological Activity of Essential Oil from <i>Pulicaria undulata</i> from Yemen. 2012 , 7, 1934578X1200700	9
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1133	Thymol nanospheres as an effective anti-bacterial agent. 2012 , 434, 360-5	121
1132	Characterization of rosemary essential oil for biodegradable emulsions. 2012 , 37, 137-140	58
1131	Rare monomeric&dimeric copper(II) cinnamate complexes in one single crystal: Syntheses, characterization, structure determination and DFT studies of two copper(II) complexes. 2012 , 20, 209-213	9
1130	Isoforsythiaside, an antioxidant and antibacterial phenylethanoid glycoside isolated from <i>Forsythia suspensa</i> . 2012 , 40, 87-91	47
1129	Effect of oregano and thyme essential oils on the microbiological and chemical quality of refrigerated (4 °C) ready-to-eat squid rings. 2012 , 47, 1439-1447	9
1128	Chemical composition, antioxidative capacity and interactive antimicrobial potency of <i>Satureja khuzestanica</i> Jamzad essential oil and antimicrobial agents against selected food-related microorganisms. 2012 , 47, 1579-1585	24
1127	Antimicrobial effect and mode of action of terpeneless cold-pressed Valencia orange essential oil on methicillin-resistant <i>Staphylococcus aureus</i> . 2012 , 112, 1020-33	53
1126	<i>Cronobacter</i> species (formerly known as <i>Enterobacter sakazakii</i>) in powdered infant formula: a review of our current understanding of the biology of this bacterium. 2012 , 113, 1-15	95
1125	Temperature-dependent effect of sublethal levels of cinnamaldehyde on viability and morphology of <i>Escherichia coli</i> . 2012 , 113, 591-600	15
1124	Effects of onion (<i>Allium cepa</i> L.) and garlic (<i>Allium sativum</i> L.) essential oils on the <i>Aspergillus versicolor</i> growth and sterigmatocystin production. 2012 , 77, M278-84	34
1123	Inhibition of beef isolates of <i>E. coli</i> O157:H7 by orange oil at various temperatures. 2012 , 77, M308-11	4
1122	Antimicrobial activity of whey protein isolate edible films with essential oils against food spoilers and foodborne pathogens. 2012 , 77, M383-90	56
1121	Activity of caprylic acid, carvacrol, ϵ -polylysine and their combinations against <i>Salmonella</i> in not-ready-to-eat surface-browned, frozen, breaded chicken products. 2012 , 77, M405-11	33
1120	Chemical composition, antioxidant, and antimicrobial activities of essential oil from pine needle (<i>Cedrus deodara</i>). 2012 , 77, C824-9	61
1119	Relation between chemical composition or antioxidant activity and antihypertensive activity for six essential oils. 2012 , 77, H184-91	13
1118	Effect of thyme oil on the preservation of vacuum-packaged chicken liver. 2012 , 77, M473-80	8
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1115	PASTEURIZED BLUEBERRY (<i>VACCINIUM CORYMBOSUM</i>) JUICE INHIBITS GROWTH OF BACTERIAL PATHOGENS IN MILK BUT ALLOWS SURVIVAL OF PROBIOTIC BACTERIA. 2012 , 32, 204-209	26
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1113	Elaboration of antibiofilm surfaces functionalized with antifungal-cyclodextrin inclusion complexes. 2012 , 65, 257-69	15
1112	Enhanced activity of carvacrol against biofilm of <i>Staphylococcus aureus</i> and <i>Staphylococcus epidermidis</i> in an acidic environment. 2012 , 120, 967-73	19
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1110	The effect of essential oils on performance, immunity and gut microbial population in weaner pigs. 2012 , 145, 119-123	86
1109	Antioxidant and antifungal potential of methanol extracts of <i>Phellinus</i> spp. from Sonora, Mexico. 2012 , 29, 132-8	13
1108	Antibacterial activity of <i>Thymus maroccanus</i> and <i>Thymus broussonetii</i> essential oils against nosocomial infection - bacteria and their synergistic potential with antibiotics. 2012 , 19, 464-71	135
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1103	A novel active bionanocomposite film incorporating rosemary essential oil and nanoclay into chitosan. 2012 , 111, 343-350	293
1102	Sub-lethal levels of carvacrol reduce <i>Salmonella Typhimurium</i> motility and invasion of porcine epithelial cells. 2012 , 157, 200-7	40
1101	In vitro lethal effect of ajowan (<i>Trachyspermum ammi</i> L.) essential oil on hydatid cyst protoscolec. 2012 , 187, 203-8	77
1100	Biological activities of phenolic compounds and ethanolic extract of <i>Halacsya sendtneri</i> (Boiss) Dffler. 2012 , 7, 327-333	4
1099	Terpenes transfer to milk and cheese after oral administration to sheep fed indoors. 2012 , 96, 172-81	19
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1097	Ready for a world without antibiotics? The Penicillins Antibiotic Resistance Call to Action. 2012 , 1, 11	211
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1084	Essential oils and fatty acids composition of Tunisian, German and Egyptian caraway (<i>Carum carvi</i> L.) seed ecotypes: A comparative study. 2013 , 41, 312-318	34
1083	Antimicrobial activity of lavandin essential oil formulations against three pathogenic food-borne bacteria. 2013 , 42, 243-250	49
1082	Growth parameters, innate immune response and resistance to <i>Listonella (Vibrio) anguillarum</i> of <i>Dicentrarchus labrax</i> fed carvacrol supplemented diets. 2013 , 45, 31-44	38
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1065	Enzyme-assisted extraction of essential oils from thyme (<i>Thymus capitatus</i> L.) and rosemary (<i>Rosmarinus officinalis</i> L.): Impact on yield, chemical composition and antimicrobial activity. 2013 , 47, 291-299	76
1064	Encapsulation of Lavandin Essential Oil in Poly(ϵ -caprolactones) by PGSS Process. 2013 , 36, 1187-1192	21
1063	Evaluation of <i>Zataria multiflora</i> Boiss. essential oil activity against <i>Escherichia coli</i> O157:H7, <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> by propidium monoazide quantitative PCR in vegetables. 2013 , 34, 770-776	23
1062	Efficacy of Fir and Qysoom essential oils, alone and in combination, in controlling <i>Listeria monocytogenes</i> in vitro and in RTE meat products model. 2013 , 34, 657-661	11

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1045	Étude de l'activité antimicrobienne d'un mélange de 41 huiles essentielles et domaines d'application. 2013 , 11, 225-236	6
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1001	Biohybrid nanostructured iron oxide nanoparticles and <i>Satureja hortensis</i> to prevent fungal biofilm development. 2013 , 14, 18110-23		68
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984	New insights into antibacterial and antioxidant activities of rosemary essential oils and their main components. 2013 , 31, 189-195	162
983	Antifungal activity of orange (<i>Citrus sinensis</i> var. Valencia) peel essential oil applied by direct addition or vapor contact. 2013 , 31, 1-4	95
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969	Phytochemical composition of Corsican <i>Teucrium</i> essential oils and antibacterial activity against foodborne or toxi-infectious pathogens. 2013 , 30, 354-363	52
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