

A review of current and emergent biofilm control strate

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Enhanced Surface Colonization by <i>Escherichia coli</i> O157:H7 in Biofilms Formed by an <i>Acinetobacter calcoaceticus</i> Isolate from Meat-Processing Environments. <i>Applied and Environmental Microbiology</i> , 2010, 76, 4557-4559.	1.4	88
2	Overview of current meat hygiene and safety risks and summary of recent studies on biofilms, and control of <i>Escherichia coli</i> O157:H7 in nonintact, and <i>Listeria monocytogenes</i> in ready-to-eat, meat products. <i>Meat Science</i> , 2010, 86, 2-14.	2.7	157
3	Microfluidic dissolved oxygen gradient generator biochip as a useful tool in bacterial biofilm studies. <i>Lab on A Chip</i> , 2010, 10, 2162.	3.1	105
4	New Tool To Monitor Biofilm Growth in Industrial Process Waters. <i>Industrial &amp; Engineering Chemistry Research</i> , 2011, 50, 5766-5773.	1.8	8
5	Immobilization of Subtilisin on Polycaprolactam for Antimicrobial Food Packaging Applications. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10869-10878.	2.4	31
6	The effects of glutaraldehyde on the control of single and dual biofilms of <i>Bacillus cereus</i> and <i>Pseudomonas fluorescens</i> . <i>Biofouling</i> , 2011, 27, 337-346.	0.8	33
7	Attached Growth Biological Systems in the Treatment of Potable Water and Wastewater. , 2011, , 371-383.		3
8	Anti-Biofilm Drug Susceptibility Testing Methods: Looking for New Strategies against Resistance Mechanism. <i>Journal of Microbial &amp; Biochemical Technology</i> , 0, s3, .	0.2	18
9	Casbane Diterpene as a Promising Natural Antimicrobial Agent against Biofilm-Associated Infections. <i>Molecules</i> , 2011, 16, 190-201.	1.7	73
10	Bacteriophages actions on <i>Salmonella</i> Enteritidis biofilm. , 2011, , .		4
11	Use of lactic acid bacteria biofilms as biocontrol agents. , 2011, , .		1
12	Effects of Nutritional and Environmental Conditions on <i>Salmonella</i> sp. Biofilm Formation. <i>Journal of Food Science</i> , 2011, 76, M12-6.	1.5	75
13	Effects of Photoactivated Titanium Dioxide Nanopowders and Coating on Planktonic and Biofilm Growth of <i>Pseudomonas aeruginosa</i> . <i>Photochemistry and Photobiology</i> , 2011, 87, 1387-1394.	1.3	35
14	Radical polymerization and preliminary microbiological investigation of new polymer derived from myrtenol. <i>European Polymer Journal</i> , 2011, 47, 1842-1851.	2.6	14
15	Surfactant-disinfectant resistance of <i>Salmonella</i> and <i>Staphylococcus</i> adhered and dried on surfaces with egg compounds. <i>Food Microbiology</i> , 2011, 28, 920-925.	2.1	17
16	Antibiofilm activity of <i>Andrographis paniculata</i> against cystic fibrosis clinical isolate <i>Pseudomonas aeruginosa</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 1661-1668.	1.7	18
17	The control of biofilm formation by hydrodynamics of purified water in industrial distribution system. <i>International Journal of Pharmaceutics</i> , 2011, 405, 16-22.	2.6	12
18	Nonthermal Plasma Inactivation of Food-Borne Pathogens. <i>Food Engineering Reviews</i> , 2011, 3, 159-170.	3.1	468

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19	Biological approaches for addressing the grand challenge of providing access to clean drinking water. <i>Journal of Biological Engineering</i> , 2011, 5, 2.	2.0	32
20	Facile synthesis and promising antibacterial properties of a new guaiacol-based polymer. <i>Polymer</i> , 2011, 52, 1908-1916.	1.8	48
21	Effect of antimicrobial residues on early adhesion and biofilm formation by wild-type and benzalkonium chloride-adapted <i>Pseudomonas aeruginosa</i> . <i>Biofouling</i> , 2011, 27, 1151-1159.	0.8	36
22	Physiological changes induced by the quaternary ammonium compound benzyldimethyldodecylammonium chloride on <i>Pseudomonas fluorescens</i> . <i>Journal of Antimicrobial Chemotherapy</i> , 2011, 66, 1036-1043.	1.3	105
23	Removal of microbial multi-species biofilms from the paper industry by enzymatic treatments. <i>Biofouling</i> , 2012, 28, 305-314.	0.8	46
24	Sub-lethal concentrations of <i>Muscari comosum</i> bulb extract suppress adhesion and induce detachment of sessile yeast cells. <i>Biofouling</i> , 2012, 28, 1107-1117.	0.8	15
25	Antibiofilm Activity of <i>Dendrophthoe falcata</i> against Different Bacterial Pathogens. <i>Planta Medica</i> , 2012, 78, 1918-1926.	0.7	7
26	Effects of Temperature and Nutrient Conditions on Biofilm Formation of <i>Pseudomonas putida</i> . <i>Food Science and Technology Research</i> , 2012, 18, 879-883.	0.3	24
27	Investigation of microorganisms involved in biosynthesis of the kefir grain. <i>Food Microbiology</i> , 2012, 32, 274-285.	2.1	79
28	Control of planktonic and sessile bacterial cells by essential oils. <i>Food and Bioproducts Processing</i> , 2012, 90, 809-818.	1.8	17
29	Microbiologically influenced corrosion (MIC) in nuclear power plant systems and components. , 2012, , 230-261.		4
31	The effects of biofilms formed on whey reverse osmosis membranes on the microbial quality of the concentrated product. <i>International Journal of Dairy Technology</i> , 2012, 65, 451-455.	1.3	18
32	Improved antibacterial and antibiofilm activity of magnesium fluoride nanoparticles obtained by water-based ultrasound chemistry. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , 2012, 8, 702-711.	1.7	74
33	Combining hydrodynamic and enzymatic treatments to improve multi-species thick biofilm removal. <i>Chemical Engineering Science</i> , 2012, 80, 109-118.	1.9	24
34	Resistances to UV-C irradiation of <i>Salmonella Typhimurium</i> and <i>Staphylococcus aureus</i> in wet and dried suspensions on surface with egg residues. <i>Food Control</i> , 2012, 23, 485-490.	2.8	12
35	Effects of temperature and nutrient concentration on the structural characteristics and removal of vegetable-associated <i>Pseudomonas</i> biofilm. <i>Food Control</i> , 2012, 24, 165-170.	2.8	15
36	Evaluation of rhamnolipid and surfactin to reduce the adhesion and remove biofilms of individual and mixed cultures of food pathogenic bacteria. <i>Food Control</i> , 2012, 25, 441-447.	2.8	162
37	The sanitizing action of essential oil-based solutions against <i>Salmonella enterica</i> serotype Enteritidis S64 biofilm formation on AISI 304 stainless steel. <i>Food Control</i> , 2012, 25, 673-677.	2.8	67

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38	Detection methods of fouling in heat exchangers in the food industry. <i>Food Control</i> , 2012, 27, 1-10.	2.8	76
39	<i>Pseudomonas aeruginosa</i> Attachment on QCM-D Sensors: The Role of Cell and Surface Hydrophobicities. <i>Langmuir</i> , 2012, 28, 6396-6402.	1.6	85
40	Entrapment of Subtilisin in Ceramic Sol-gel Coating for Antifouling Applications. <i>ACS Applied Materials &amp; Interfaces</i> , 2012, 4, 5915-5921.	4.0	36
41	Microflora of biofilm on Algerian dairy processing lines: An approach to improve microbial quality of pasteurized milk. <i>African Journal of Microbiology Research</i> , 2012, 6, 3836-3844.	0.4	12
42	Bacterial biofilms resist oxidising agents due to the presence of organic matter. <i>Czech Journal of Food Sciences</i> , 2012, 30, 178-187.	0.6	24
43	The effect of surface charge property on <i>Escherichia coli</i> initial adhesion and subsequent biofilm formation. <i>Biotechnology and Bioengineering</i> , 2012, 109, 1745-1754.	1.7	107
44	Biofouling: lessons from nature. <i>Philosophical Transactions Series A, Mathematical, Physical, and Engineering Sciences</i> , 2012, 370, 2381-2417.	1.6	425
45	Cinnamon essential oil and cinnamaldehyde in the control of bacterial biofilms formed on stainless steel surfaces. <i>European Food Research and Technology</i> , 2012, 234, 821-832.	1.6	48
46	A review of microbial biofilms of produce: Future challenge to food safety. <i>Food Science and Biotechnology</i> , 2012, 21, 299-316.	1.2	128
47	Inactivation of biofilm cells of foodborne pathogen by aerosolized sanitizers. <i>International Journal of Food Microbiology</i> , 2012, 154, 130-134.	2.1	47
48	The interconnection between biofilm formation and horizontal gene transfer. <i>FEMS Immunology and Medical Microbiology</i> , 2012, 65, 183-195.	2.7	484
49	Enhanced activity of carvacrol against biofilm of <i>Staphylococcus aureus</i> and <i>Staphylococcus epidermidis</i> in an acidic environment. <i>Apmis</i> , 2012, 120, 967-973.	0.9	24
50	Activity of South African medicinal plants against <i>Listeria monocytogenes</i> biofilms, and isolation of active compounds from <i>Acacia karroo</i> . <i>South African Journal of Botany</i> , 2012, 78, 220-227.	1.2	45
51	A third mode of surface-associated growth: immobilization of <i>Salmonella enterica</i> serovar Typhimurium modulates the RpoS-directed transcriptional programme. <i>Environmental Microbiology</i> , 2012, 14, 1855-1875.	1.8	27
52	Surface Hydrophobicity of Culture and Water Biofilm of <i>Penicillium</i> spp.. <i>Current Microbiology</i> , 2012, 64, 93-99.	1.0	16
53	Development of antimicrobial stainless steel via surface modification with N-halamines: Characterization of surface chemistry and N-halamine chlorination. <i>Journal of Applied Polymer Science</i> , 2013, 127, 821-831.	1.3	51
54	Nanotechnology as a therapeutic tool to combat microbial resistance. <i>Advanced Drug Delivery Reviews</i> , 2013, 65, 1803-1815.	6.6	1,048
55	Photodynamic inactivation of biofilm: taking a lightly colored approach to stubborn infection. <i>Expert Review of Anti-Infective Therapy</i> , 2013, 11, 669-693.	2.0	140

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56	Probing the cellular damage in bacteria induced by GaN nanoparticles using confocal laser Raman spectroscopy. <i>Journal of Nanoparticle Research</i> , 2013, 15, 1.	0.8	16
58	Inactivation of <i>Listeria monocytogenes</i> on a polyethylene surface modified by layer-by-layer deposition of the antimicrobial N-halamine. <i>Journal of Food Engineering</i> , 2013, 117, 52-58.	2.7	25
59	Influence of Small RNAs on Biofilm Formation Process in Bacteria. <i>Molecular Biotechnology</i> , 2013, 55, 288-297.	1.3	26
61	Modeling, Simulation and Control of Pink Guava Puree Pasteurization Process with Fouling as Disturbance. <i>Journal of Food Process Engineering</i> , 2013, 36, 834-845.	1.5	1
62	Effect of rhamnolipids on initial attachment of bacteria on glass and octadecyltrichlorosilane-modified glass. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 103, 121-128.	2.5	33
63	The role of ethanol in preventing biofilm formation of <i>Penicillium purpurogenum</i> . <i>Annals of Microbiology</i> , 2013, , .	1.1	0
64	Changes in resistance of <i>Salmonella Typhimurium</i> biofilms formed under various conditions to industrial sanitizers. <i>Food Control</i> , 2013, 29, 236-240.	2.8	57
65	Inhibition of planktonic and sessile <i>Salmonella enterica</i> cells by combinations of enterocin AS-48, polymyxin B and biocides. <i>Food Control</i> , 2013, 30, 214-221.	2.8	15
66	Antimicrobial enzymes: An emerging strategy to fight microbes and microbial biofilms. <i>Biotechnology Journal</i> , 2013, 8, 97-109.	1.8	249
67	Development of a sol-gel photonic sensor platform for the detection of biofilm formation. <i>Sensors and Actuators B: Chemical</i> , 2013, 177, 357-363.	4.0	9
68	In situ characterization and analysis of <i>Salmonella</i> biofilm formation under meat processing environments using a combined microscopic and spectroscopic approach. <i>International Journal of Food Microbiology</i> , 2013, 167, 293-302.	2.1	90
69	Biofilms in drinking water: problems and solutions. <i>RSC Advances</i> , 2013, 3, 2520-2533.	1.7	142
70	Regulation of flagellar motility during biofilm formation. <i>FEMS Microbiology Reviews</i> , 2013, 37, 849-871.	3.9	447
72	The effect of glucose concentration and shaking conditions on <i>Escherichia coli</i> biofilm formation in microtiter plates. <i>Chemical Engineering Science</i> , 2013, 94, 192-199.	1.9	45
73	Biofilm formation in food industries: A food safety concern. <i>Food Control</i> , 2013, 31, 572-585.	2.8	736
74	Combined treatments of enterocin AS-48 with biocides to improve the inactivation of methicillin-sensitive and methicillin-resistant <i>Staphylococcus aureus</i> planktonic and sessile cells. <i>International Journal of Food Microbiology</i> , 2013, 163, 96-100.	2.1	34
75	Initial adhesion of <i>Listeria monocytogenes</i> to fine polished stainless steel under flow conditions is determined by prior growth conditions. <i>International Journal of Food Microbiology</i> , 2013, 165, 35-42.	2.1	16
76	Synergistic inactivation of anaerobic wastewater biofilm by free nitrous acid and hydrogen peroxide. <i>Journal of Hazardous Materials</i> , 2013, 250-251, 91-98.	6.5	58

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77	Egg wax from the cattle tick <i>Rhipicephalus (Boophilus) microplus</i> inhibits <i>Pseudomonas aeruginosa</i> biofilm. <i>Ticks and Tick-borne Diseases</i> , 2013, 4, 366-376.	1.1	12
78	A steroidal molecule present in the egg wax of the tick <i>Rhipicephalus (Boophilus) microplus</i> inhibits bacterial biofilms. <i>Environmental Microbiology</i> , 2013, 15, 2008-2018.	1.8	19
79	Microbial Proteomics for Food Safety. , 2013, , 515-545.		0
80	Influence of Glucose Concentrations on Biofilm Formation, Motility, Exoprotease Production, and Quorum Sensing in <i>Aeromonas hydrophila</i> . <i>Journal of Food Protection</i> , 2013, 76, 239-247.	0.8	91
81	In-Situ Quantification of the Interfacial Rheological Response of Bacterial Biofilms to Environmental Stimuli. <i>PLoS ONE</i> , 2013, 8, e78524.	1.1	76
82	Biofilm Formation of O157 and Non-O157 Shiga Toxin-Producing <i>Escherichia coli</i> and Multidrug-Resistant and Susceptible <i>Salmonella</i> Typhimurium and Newport and Their Inactivation by Sanitizers. <i>Journal of Food Science</i> , 2013, 78, M880-6.	1.5	34
83	Biofilm-Forming Activity of Bacteria Isolated from Toilet Bowl Biofilms and the Bactericidal Activity of Disinfectants against The Isolates. <i>Biocontrol Science</i> , 2013, 18, 129-135.	0.2	11
84	Introduction to biofilms and to biofilm research. , 2013, , 1-66.		0
85	Imaging and characterizing biofilm components. , 2013, , 67-120.		0
86	Lactic Acid Bacteria Resistance to Bacteriophage and Prevention Techniques to Lower Phage Contamination in Dairy Fermentation. , 2013, , .		7
87	The Influence of Interfering Substances on the Antimicrobial Activity of Selected Quaternary Ammonium Compounds. <i>International Journal of Food Science</i> , 2013, 2013, 1-9.	0.9	36
88	Occurrence of sulphate reducing bacteria (SRB) associated with biocorrosion on metallic surfaces in a hydroelectric power station in Ibirama (SC) - Brazil. <i>Brazilian Archives of Biology and Technology</i> , 2013, 56, 801-809.	0.5	5
89	Characterization of oregano ( <i>Origanum vulgare</i> ) essential oil and definition of its antimicrobial activity against <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in vitro system and on foodstuff surfaces. <i>African Journal of Microbiology Research</i> , 2014, 8, 2746-2753.	0.4	8
90	Bioluminescence ATP Monitoring for the Routine Assessment of Food Contact Surface Cleanliness in a University Canteen. <i>International Journal of Environmental Research and Public Health</i> , 2014, 11, 10824-10837.	1.2	48
91	Food Safety Assurance Systems: Management of Biofilm Risk. , 2014, , 240-243.		0
92	96-well microtiter plates for biofouling simulation in biomedical settings. <i>Biofouling</i> , 2014, 30, 535-546.	0.8	31
93	BIOFILM FORMATION. , 2014, , 64-70.		0
94	Impact of blended tap water and desalinated seawater on biofilm stability. <i>Desalination and Water Treatment</i> , 2014, 52, 5806-5811.	1.0	5

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95	Attachment and biofilm formation of <i>Pseudomonas fluorescens</i> PSD4 isolated from a dairy processing line. <i>Food Science and Biotechnology</i> , 2014, 23, 1903-1910.	1.2	33
96	Biofilms Formed by <i>Mycobacterium tuberculosis</i> on Cement, Ceramic, and Stainless Steel Surfaces and Their Controls. <i>Journal of Food Protection</i> , 2014, 77, 599-604.	0.8	4
97	Chitosan Improves Anti-Biofilm Efficacy of Gentamicin through Facilitating Antibiotic Penetration. <i>International Journal of Molecular Sciences</i> , 2014, 15, 22296-22308.	1.8	56
98	Efficacy of metal ions and isothiazolones in inhibiting <i>Enterobacter cloacae</i> BF-17 biofilm formation. <i>Canadian Journal of Microbiology</i> , 2014, 60, 5-14.	0.8	32
99	Biofilm Formation by <i>Mycobacterium bovis</i> : Influence of Surface Kind and Temperatures of Sanitizer Treatments on Biofilm Control. <i>BioMed Research International</i> , 2014, 2014, 1-7.	0.9	13
100	Antiadhesive properties of the surfactants of <i>Acinetobacter calcoaceticus</i> IMB B-7241, <i>Rhodococcus erythropolis</i> IMB Ac-5017, and <i>Nocardia vaccinii</i> IMB B-7405. <i>Microbiology</i> , 2014, 83, 732-739.	0.5	15
101	Use of Fulvic Acid or Sodium Silicate-Based Sanitizers to Inactivate <i>Listeria monocytogenes</i> , <i>Salmonella</i> Typhimurium and <i>Pseudomonas aeruginosa</i> on Food Contact Surfaces. <i>Journal of Food Safety</i> , 2014, 34, 132-140.	1.1	2
102	The Paradox of Mixed-Species Biofilms in the Context of Food Safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 990-1011.	5.9	62
103	Anti-fouling properties of microstructured surfaces bio-inspired by rice leaves and butterfly wings. <i>Journal of Colloid and Interface Science</i> , 2014, 419, 114-133.	5.0	198
104	Transfer of foodborne pathogens during mechanical slicing and their inactivation by levulinic acid-based sanitizer on slicers. <i>Food Microbiology</i> , 2014, 38, 263-269.	2.1	31
105	The effects of ferulic and salicylic acids on <i>Bacillus cereus</i> and <i>Pseudomonas fluorescens</i> single- and dual-species biofilms. <i>International Biodeterioration and Biodegradation</i> , 2014, 86, 42-51.	1.9	70
106	Inactivation kinetics of anaerobic wastewater biofilms by free nitrous acid. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 1367-1376.	1.7	13
107	Effect of growth temperature, surface type and incubation time on the resistance of <i>Staphylococcus aureus</i> biofilms to disinfectants. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 2597-2607.	1.7	49
108	Eco-friendly decoration of graphene oxide with biogenic silver nanoparticles: antibacterial and antibiofilm activity. <i>Journal of Nanoparticle Research</i> , 2014, 16, 1.	0.8	75
109	The impact of additional nitrates in mild steel corrosion in a seawater/sediment system. <i>Corrosion Science</i> , 2014, 80, 416-426.	3.0	38
110	A novel water-assisted pulsed light processing for decontamination of blueberries. <i>Food Microbiology</i> , 2014, 40, 1-8.	2.1	52
111	The effect of Quaternary Ammonium Compounds on the attachment of wild and adapted <i>Pseudomonas putida</i> strains to different contact materials used in the food sector. <i>Food Control</i> , 2014, 42, 277-283.	2.8	11
112	Titania nanoparticles prevent development of <i>Pseudomonas fluorescens</i> biofilms on polystyrene surfaces. <i>Materials Letters</i> , 2014, 127, 1-3.	1.3	12

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113	Biofilm formation and persistence on abiotic surfaces in the context of food and medical environments. Archives of Microbiology, 2014, 196, 453-472.	1.0	224
114	The ability of an antimicrobial agent to penetrate a biofilm is not correlated with its killing or removal efficiency. Biofouling, 2014, 30, 675-683.	0.8	34
115	Butyric acid released during milk lipolysis triggers biofilm formation of Bacillus species. International Journal of Food Microbiology, 2014, 181, 19-27.	2.1	43
116	Biofilm Formation in Food Processing Environments is Still Poorly Understood and Controlled. Food Engineering Reviews, 2014, 6, 29-42.	3.1	122
117	A biocontroller to eliminate Listeria monocytogenes from the food processing environment. Food Control, 2014, 36, 217-223.	2.8	8
118	Aging biofilm from a full-scale moving bed biofilm reactor: Characterization and enzymatic treatment study. Bioresource Technology, 2014, 154, 122-130.	4.8	44
119	A GFP promoter fusion library for the study of Salmonella biofilm formation and the mode of action of biofilm inhibitors. Biofouling, 2014, 30, 605-625.	0.8	25
120	Bovicin HC5 and nisin reduce Staphylococcus aureus adhesion to polystyrene and change the hydrophobicity profile and Gibbs free energy of adhesion. International Journal of Food Microbiology, 2014, 190, 1-8.	2.1	65
121	Does Campylobacter jejuni Form Biofilms in Food-Related Environments?. Applied and Environmental Microbiology, 2014, 80, 5154-5160.	1.4	75
122	Quorum Sensing Inhibitory and Anti-Biofilm Activity of Essential Oils and Their <i>in vivo</i> Efficacy in Food Systems. Food Biotechnology, 2014, 28, 269-292.	0.6	52
123	The importance of microscopic characterization of membrane biofilms in an unconfined environment. Desalination, 2014, 348, 8-15.	4.0	27
124	Culturable bacterial diversity from a feed water of a reverse osmosis system, evaluation of biofilm formation and biocontrol using phages. World Journal of Microbiology and Biotechnology, 2014, 30, 2689-2700.	1.7	25
125	Removal of different-age biofilms using carbon dioxide aerosols. Biotechnology and Bioprocess Engineering, 2014, 19, 503-509.	1.4	7
126	Application of bacteriophage-borne enzyme combined with chlorine dioxide on controlling bacterial biofilm. LWT - Food Science and Technology, 2014, 59, 1159-1165.	2.5	31
127	Microbial Quality and Safety of Fresh Produce. , 2014, , 313-339.		6
128	Analysis of ERIC-PCR genomic polymorphism of Salmonella isolates from chicken slaughter line. European Food Research and Technology, 2014, 239, 543-548.	1.6	10
129	Unraveling Microbial Biofilms of Importance for Food Microbiology. Microbial Ecology, 2014, 68, 35-46.	1.4	66
130	Label-free interdigitated microelectrode based biosensors for bacterial biofilm growth monitoring using Petri dishes. Journal of Microbiological Methods, 2014, 100, 77-83.	0.7	51



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132	Evaluation of the Removal and Destruction Effect of a Chlorine and Thiamine Dilaurylsulfate Combined Treatment on <i>L. monocytogenes</i> Biofilm. Foodborne Pathogens and Disease, 2014, 11, 658-663.	0.8	16
133	Development and Control of Bacterial Biofilms on Dairy Processing Membranes. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 18-33.	5.9	71
134	Modelling Bacillus cereus adhesion on stainless steel surface as affected by temperature, pH and time. International Dairy Journal, 2014, 34, 153-158.	1.5	45
135	Effect of chemical cleaning and membrane aging on membrane biofouling using model organisms with increasing complexity. Journal of Membrane Science, 2014, 457, 19-28.	4.1	30
136	Effect of ciprofloxacin antibiotic on the partial-nitrification process and bacterial community structure of a submerged biofilter. Science of the Total Environment, 2014, 476-477, 276-287.	3.9	88
137	Use of phenyl isothiocyanate for biofilm prevention and control. International Biodeterioration and Biodegradation, 2014, 86, 34-41.	1.9	23
138	Cefuroxime axetil loaded solid lipid nanoparticles for enhanced activity against S. aureus biofilm. Colloids and Surfaces B: Biointerfaces, 2014, 121, 92-98.	2.5	57
139	Extracellular polymeric substances of bacteria and their potential environmental applications. Journal of Environmental Management, 2014, 144, 1-25.	3.8	694
140	An improved and versatile methodology to quantify biofilms formed on solid surfaces and exposed to the air-liquid interphase. Journal of Microbiological Methods, 2014, 103, 77-79.	0.7	3
141	Biofilm-producing ability of Staphylococcus aureus isolates from Brazilian dairy farms. Journal of Dairy Science, 2014, 97, 1812-1816.	1.4	60
142	Attachment and biofilm formation by foodborne bacteria in meat processing environments: Causes, implications, role of bacterial interactions and control by alternative novel methods. Meat Science, 2014, 97, 298-309.	2.7	287
143	Characterization of Microorganisms Isolated from the "Black Dirt" of Toilet Bowls and Componential Analysis of the "Black Dirt". Biocontrol Science, 2014, 19, 173-179.	0.2	5
144	Current and Recent Advanced Strategies for Combating Biofilms. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 491-509.	5.9	192
148	Effects of Carbon Dioxide Aerosols on the Viability of Escherichia coli during Biofilm Dispersal. Scientific Reports, 2015, 5, 13766.	1.6	8
149	Inhibition of pathogenic and spoilage bacteria by a novel biofilm-forming Lactobacillus isolate: a potential host for the expression of heterologous proteins. Microbial Cell Factories, 2015, 14, 96.	1.9	38
150	The Elimination of <i>Listeria Monocytogenes</i> Attached to Stainless Steel or Aluminum Using Multiple Hurdles. Journal of Food Science, 2015, 80, M1557-62.	1.5	2
151	Effects of <i>Zataria multiflora</i> boiss essential oil, ultraviolet radiation and their combination on <i>Listeria monocytogenes</i> biofilm in a simulated industrial model. International Journal of Food Science and Technology, 2015, 50, 2113-2119.	1.3	7

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153	Individual Constituents from Essential Oils Inhibit Biofilm Mass Production by Multi-Drug Resistant <i>Staphylococcus aureus</i> . <i>Molecules</i> , 2015, 20, 11357-11372.	1.7	55
154	Microbiological Characterization of Pure Geraniol and Comparison with Bactericidal Activity of the Cinnamic Acid in Gram-Positive and Gram-Negative Bacteria. <i>Journal of Microbial &amp; Biochemical Technology</i> , 2015, 07, .	0.2	6
155	Regulation of biofilm formation by BpfA, BpfD, and BpfG in <i>Shewanella oneidensis</i> . <i>Frontiers in Microbiology</i> , 2015, 6, 790.	1.5	42
156	Magnesium ions mitigate biofilm formation of <i>Bacillus</i> species via downregulation of matrix genes expression. <i>Frontiers in Microbiology</i> , 2015, 6, 907.	1.5	43
157	The Prevalence and Control of <i>Bacillus</i> and Related Spore-Forming Bacteria in the Dairy Industry. <i>Frontiers in Microbiology</i> , 2015, 6, 1418.	1.5	210
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