Biofilm-associated persistence of food-borne pathogens

Food Microbiology 45, 167-178 DOI: 10.1016/j.fm.2014.04.015

Citation Report

#	Article	IF	CITATION
2	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
3	The importance of multiparasitism: examining the consequences of co-infections for human and animal health. Parasites and Vectors, 2015, 8, 545.	1.0	138
4	Effect of carvacrol and thymol on <i>Salmonella</i> spp. biofilms on polypropylene. International Journal of Food Science and Technology, 2015, 50, 2639-2643.	1.3	33
5	Pathogens protection against the action of disinfectants in multispecies biofilms. Frontiers in Microbiology, 2015, 6, 705.	1.5	113
6	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. Frontiers in Microbiology, 2015, 6, 841.	1.5	232
7	Quercetin Influences Quorum Sensing in Food Borne Bacteria: In-Vitro and In-Silico Evidence. PLoS ONE, 2015, 10, e0134684.	1.1	187
8	Microbial Biofilms: The Challenge of Food Industry. Biochemistry & Molecular Biology Journal, 2015, 01, .	0.3	3
9	Exploring the Diversity of Listeria monocytogenes Biofilm Architecture by High-Throughput Confocal Laser Scanning Microscopy and the Predominance of the Honeycomb-Like Morphotype. Applied and Environmental Microbiology, 2015, 81, 1813-1819.	1.4	129
10	Fluorescence-based tools for single-cell approaches in food microbiology. International Journal of Food Microbiology, 2015, 213, 2-16.	2.1	30
11	Coaggregation between <i>Rhodococcus</i> and <i>Acinetobacter</i> strains isolated from the food industry. Canadian Journal of Microbiology, 2015, 61, 503-512.	0.8	8
12	Bioremediation of Crude Oil–Contaminated Soil By Immobilized Bacteria on an Agroindustrial Waste—Sunflower Seed Husks. Bioremediation Journal, 2015, 19, 277-286.	1.0	21
13	QCM-D for non-destructive real-time assessment of Pseudomonas aeruginosa biofilm attachment to the substratum during biofilm growth. Colloids and Surfaces B: Biointerfaces, 2015, 136, 928-934.	2.5	35
14	Identification of <i>ypqP</i> as a New Bacillus subtilis Biofilm Determinant That Mediates the Protection of Staphylococcus aureus against Antimicrobial Agents in Mixed-Species Communities. Applied and Environmental Microbiology, 2015, 81, 109-118.	1.4	48
15	Aqueous extracts of Vaccinium corymbosum as inhibitors of Staphylococcus aureus. Food Control, 2015, 51, 314-320.	2.8	44
16	Listeria monocytogenes Impact on Mature or Old Pseudomonas fluorescens Biofilms During Growth at 4 and 20°C. Frontiers in Microbiology, 2016, 7, 134.	1.5	33
17	Controlling Microbial Safety Challenges of Meat Using High Voltage Atmospheric Cold Plasma. Frontiers in Microbiology, 2016, 7, 977.	1.5	47
18	New Weapons to Fight Old Enemies: Novel Strategies for the (Bio)control of Bacterial Biofilms in the Food Industry. Frontiers in Microbiology, 2016, 7, 1641.	1.5	210
19	Biofilm Risks. , 2016, , 55-79.		12

	CITATION	Report	
#	Article	IF	CITATIONS
20	Risk Factors Influencing Microbial Contamination in Food Service Centers. , 0, , .		17
21	Bacterial biofilms in food processing environments: a review of recent developments in chemical and biological control. International Journal of Food Science and Technology, 2016, 51, 1731-1743.	1.3	45
22	Optimizing the production of the biosurfactant lichenysin and its application in biofilm control. Journal of Applied Microbiology, 2016, 120, 99-111.	1.4	72
23	Control of Listeria monocytogenes biofilms on industrial surfaces by the bacteriocin-producing Lactobacillus sakei CRL1862. FEMS Microbiology Letters, 2016, 363, .	0.7	54
24	Response of long-term acid stress to biofilm formation of meat-related Salmonella Enteritidis. Food Control, 2016, 69, 214-220.	2.8	26
25	Living together in biofilms: the microbial cell factory and its biotechnological implications. Microbial Cell Factories, 2016, 15, 165.	1.9	206
26	Effect of small chain N acyl homoserine lactone quorum sensing signals on biofilms of food-borne pathogens. Journal of Food Science and Technology, 2016, 53, 3609-3614.	1.4	21
27	Safety of ready-to-eat seafood. , 2016, , 225-240.		1
28	In vitro activity of plant extracts against biofilm-producing food-related bacteria. International Journal of Food Microbiology, 2016, 238, 33-39.	2.1	53
29	Strategies for recovering of planktonic and sessile cells of Escherichia coli O157:H7 from freshwater environment. Environmental Monitoring and Assessment, 2016, 188, 432.	1.3	1
30	The current knowledge on the application of anti-biofilm enzymes in the food industry. Food Research International, 2016, 86, 140-146.	2.9	91
31	Influence of free energy on the attachment of Salmonella Enteritidis and Listeria monocytogenes on stainless steels AISI 304 and AISI 316. LWT - Food Science and Technology, 2016, 69, 131-138.	2.5	16
32	Proteins involved in responses to biofilm and planktonic modes in Cronobacter sakazakii. LWT - Food Science and Technology, 2016, 65, 1093-1099.	2.5	26
33	The specific antibacterial effect of the Salvia oil nanoliposomes against Staphylococcus aureus biofilms on milk container. Food Control, 2016, 61, 92-98.	2.8	80
34	Simplified heat and mass transfer modeling in a food processing plant. Journal of Food Engineering, 2016, 171, 1-13.	2.7	13
35	Potential applications of nonthermal plasmas against biofilm-associated micro-organisms <i>inÂvitro</i> . Journal of Applied Microbiology, 2017, 122, 1134-1148.	1.4	51
36	Eugenol inhibits quorum sensing and biofilm of toxigenic MRSA strains isolated from food handlers employed in Saudi Arabia. Biotechnology and Biotechnological Equipment, 2017, 31, 387-396.	0.5	43
37	Effects of benzalkonium chloride and ethanol on dual-species biofilms of Serratia liquefaciens S1 and Shewanella putrefaciens S4. Food Control, 2017, 78, 196-202.	2.8	22

#	Article	IF	CITATIONS
38	Natural isothiocyanates express antimicrobial activity against developing and mature biofilms of Pseudomonas aeruginosa. Fìtoterapìâ, 2017, 119, 57-63.	1.1	60
39	Role of Cell Appendages in Initial Attachment and Stability of <i>E. coli</i> on Silica Monitored by Nondestructive TIRF Microscopy. Langmuir, 2017, 33, 4066-4075.	1.6	11
40	Antimicrobial activity of free and liposome-encapsulated thymol and carvacrol against Salmonella and Staphylococcus aureus adhered to stainless steel. International Journal of Food Microbiology, 2017, 252, 18-23.	2.1	121
41	Bacteriophage use to control Salmonella biofilm on surfaces present in chicken slaughterhouses. Poultry Science, 2017, 96, 3392-3398.	1.5	42
42	Bacterial adhesion capacity on food service contact surfaces. International Journal of Environmental Health Research, 2017, 27, 169-178.	1.3	13
43	Development of a Method for Evaluating Floor Dryâ€Cleanability from Wheat Flour in the Food Industry. Journal of Food Science, 2017, 82, 939-944.	1.5	7
44	Formation and development of <i>Staphylococcus</i> biofilm: With focus on food safety. Journal of Food Safety, 2017, 37, e12358.	1.1	82
45	Removal of <i>Listeria monocytogenes</i> dual-species biofilms using combined enzyme-benzalkonium chloride treatments. Biofouling, 2017, 33, 45-58.	0.8	37
46	Biofilm-producing ability of Listeria monocytogenes isolates from Brazilian cheese processing plants. Food Research International, 2017, 91, 88-91.	2.9	46
47	Photocrosslinker technology: An antimicrobial efficacy of cinnamaldehyde cross-linked low-density polyethylene (Cin-C-LDPE) as a novel food wrapper. Food Research International, 2017, 102, 144-155.	2.9	21
48	Bactericidal efficiency of UVA-active titanium dioxide thin layers on bacteria from food industry environments. Materials Technology, 2017, 32, 782-791.	1.5	5
49	Quantifying the combined effects of pronase and benzalkonium chloride in removing late-stage <i>Listeria monocytogenes</i> – <i>Escherichia coli</i> dual-species biofilms. Biofouling, 2017, 33, 690-702.	0.8	25
50	Redox-active conducting polymers modulate Salmonella biofilm formation by controlling availability of electron acceptors. Npj Biofilms and Microbiomes, 2017, 3, 19.	2.9	31
51	Recent advances in studying single bacteria and biofilm mechanics. Advances in Colloid and Interface Science, 2017, 247, 573-588.	7.0	42
53	Proteomic and genetics insights on the response of the bacteriocinogenic Lactobacillus sakei CRL1862 during biofilm formation on stainless steel surface at 10 °C. International Journal of Food Microbiology, 2017, 258, 18-27.	2.1	13
55	Isolation and detection ofListeria monocytogenesin poultry meat by standard culture methods and PCR. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012069.	0.2	2
56	Cleaning and Disinfection of Biofilms Composed of Listeria monocytogenes and Background Microbiota from Meat Processing Surfaces. Applied and Environmental Microbiology, 2017, 83, .	1.4	111
57	Biofilm formation by Salmonella Typhimurium and Staphylococcus aureus on stainless steel under either mono- or dual-species multi-strain conditions and resistance of sessile communities to sub-lethal chemical disinfection. Food Control, 2017, 73, 838-846.	2.8	27

CITATION REPORT ARTICLE IF CITATIONS Effects of oregano essential oil and carvacrol on biofilms of Staphylococcus aureus from 2.8 83 food-contact surfaces. Food Control, 2017, 73, 1237-1246. Biofilm formation of Yersinia enterocolitica and its persistence following treatment with different 2.8 24 sanitation agents. Food Control, 2017, 73, 433-437. The specific anti-biofilm effect of gallic acid on Staphylococcus aureus by regulating the expression 2.8 81 of the ica operon. Food Control, 2017, 73, 613-618. Comparative testing of disinfectant efficacy on planktonic bacteria and bacterial biofilms using a new assay based on kinetic analysis of metabolic activity. Journal of Applied Microbiology, 2017, 122, 625-633. Strategies for Pathogen Biocontrol Using Lactic Acid Bacteria and Their Metabolites: A Focus on Meat 1.6 122 Ecosystems and Industrial Environments. Microorganisms, 2017, 5, 38. The Impact of Biofilms on Food Spoilage., 2017, , 259-282. Persistence of Salmonella Typhimurium LT2 in Soil Enhanced after Growth in Lettuce Medium. 1.5 22 Frontiers in Microbiology, 2017, 8, 757. Removal of Foodborne Pathogen Biofilms by Acidic Electrolyzed Water. Frontiers in Microbiology, 1.5 2017, 8, 988. Real-Time Assessment of Staphylococcus aureus Biofilm Disruption by Phage-Derived Proteins. 1.5 27 Frontiers in Microbiology, 2017, 8, 1632. Sanitation of equipment., 2017, , 167-195. Morphological Change and Decreasing Transfer Rate of Biofilm-Featured Listeria monocytogenes 0.8 6 EGDe. Journal of Food Protection, 2017, 80, 368-375. Carvacrol efficacy in reducing microbial biofilms on stainless steel and in limiting re-growth of 2.8 injured cells. Food Control, 2018, 90, 10-17. Inhibition and removal of staphylococcal biofilms using Moringa oleifera Lam. aqueous and saline 3.3 14 extracts. Journal of Environmental Chemical Engineering, 2018, 6, 2011-2016. Integrated combined effects of temperature, pH and sodium chloride concentration on biofilm formation by Salmonella enterica ser. Enteritidis and Typhimurium under low nutrient food-related conditions. Food Research International, 2018, 107, 10-18. Pathogenic Biofilm Formation in the Food Industry and Alternative Control Strategies., 2018, , 309-377. 21 Contamination sources, biofilmâ€forming ability and biocide resistance of Shiga toxinâ€producing <i>Escherichia coli</i> 0157:H7 and nonâ€0157 isolated from tilapiaâ€processing facilities. Journal of Food 1.1 Safety, 2018, 38, e12446. Impact of modified diamond-like carbon coatings on the spatial organization and disinfection of mixed-biofilms composed of Escherichia coli and Pantoea agglomerans industrial isolates. 2.1 22 International Journal of Food Microbiology, 2018, 277, 74-82.

75Hordenine: A Novel Quorum Sensing Inhibitor and Antibiofilm Agent against <i>Pseudomonas2.414875aeruginosa </i>. Journal of Agricultural and Food Chemistry, 2018, 66, 1620-1628.2.4148

58

59

60

62

64

66

68

70

72

#	Article	IF	CITATIONS
76	Dynamics of biofilm formation by Listeria monocytogenes on stainless steel under mono-species and mixed-culture simulated fish processing conditions and chemical disinfection challenges. International Journal of Food Microbiology, 2018, 267, 9-19.	2.1	55
77	Biofilm formation and genetic characterization of New Zealand <i>Cronobacter</i> isolates. Journal of Food Safety, 2018, 38, e12430.	1.1	15
78	Contamination sources, biofilm-forming ability and biocide resistance of <i>Staphylococcus aureus</i> in tilapia-processing facilities. Food Science and Technology International, 2018, 24, 209-222.	1.1	8
79	Colonization of Electrospun Polycaprolactone Fibers by Relevant Pathogenic Bacterial Strains. ACS Applied Materials & Interfaces, 2018, 10, 11467-11473.	4.0	17
80	Recent food applications of microbial surfactants. Critical Reviews in Food Science and Nutrition, 2018, 58, 631-638.	5.4	150
81	Cinnamaldehyde induces changes in the protein profile of Salmonella Typhimurium biofilm. Research in Microbiology, 2018, 169, 33-43.	1.0	26
82	Bacterial nanotubes: a conduit for intercellular molecular trade. Current Opinion in Microbiology, 2018, 42, 1-6.	2.3	66
83	Resveratrol, pterostilbene, and baicalein: plant-derived anti-biofilm agents. Folia Microbiologica, 2018, 63, 261-272.	1.1	42
84	Reduced contamination and infection via inhibition of adhesion of foodborne bacteria to abiotic polystyrene and biotic amoeba surfaces. International Journal of Food Science and Technology, 2018, 53, 1013-1020.	1.3	4
85	Antimicrobial susceptibility and sessile behaviour of bacteria isolated from a minimally processed vegetables plant. Biofouling, 2018, 34, 1150-1160.	0.8	4
86	Investigation of the population dynamics within a <i>Pseudomonas aeruginosa</i> biofilm using a flow based biofilm model system and flow cytometric evaluation of cellular physiology. Biofouling, 2018, 34, 835-850.	0.8	9
87	Antimicrobial Photodynamic Inactivation Mediated by Rose Bengal and Erythrosine Is Effective in the Control of Food-Related Bacteria in Planktonic and Biofilm States. Molecules, 2018, 23, 2288.	1.7	49
88	Advances and Future Prospects of Enzymeâ€Based Biofilm Prevention Approaches in the Food Industry. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1484-1502.	5.9	96
89	Predicting adhesion and biofilm formation boundaries on stainless steel surfaces by five Salmonella enterica strains belonging to different serovars as a function of pH, temperature and NaCl concentration. International Journal of Food Microbiology, 2018, 281, 90-100.	2.1	49
90	Biofilm formation by <i>Staphylococcus aureus</i> strains and their control by selected phytochemicals. International Journal of Dairy Technology, 2018, 71, 637-646.	1.3	19
91	In vitro and in vivo effect of 2,6-Di-tert-butyl-4-methylphenol as an antibiofilm agent against quorum sensing mediated biofilm formation of Vibrio spp International Journal of Food Microbiology, 2018, 281, 60-71.	2.1	43
92	Antibacterial and antibiofilm activity of carvacrol against Salmonella enterica serotype Typhimurium. Brazilian Journal of Pharmaceutical Sciences, 2018, 54, .	1.2	35
93	The Glutaredoxin Gene, grxB, Affects Acid Tolerance, Surface Hydrophobicity, Auto-Aggregation, and Biofilm Formation in Cronobacter sakazakii. Frontiers in Microbiology, 2018, 9, 133.	1.5	36

#	Article	IF	CITATIONS
94	Isothiocyanates: An Overview of Their Antimicrobial Activity against Human Infections. Molecules, 2018, 23, 624.	1.7	127
95	Antibacterial activity of gallic acid against Shigella flexneri and its effect on biofilm formation by repressing mdoH gene expression. Food Control, 2018, 94, 147-154.	2.8	79
96	Evaluation antibacterial and antibiofilm activity of the antimicrobial peptide P34 against Staphylococcus aureus and Enterococcus faecalis. Anais Da Academia Brasileira De Ciencias, 2018, 90, 73-84.	0.3	33
97	Establishment of incubation conditions to optimize the inÂvitro formation of mature Listeria monocytogenes biofilms on food-contact surfaces. Food Control, 2018, 92, 240-248.	2.8	46
98	Biofilm Formation by <i>Staphylococcus aureus</i> Isolated from Food Contact Surfaces in the Dairy Industry of Jalisco, Mexico. Journal of Food Quality, 2018, 2018, 1-8.	1.4	40
99	Sink-Related Outbreaks and Mitigation Strategies in Healthcare Facilities. Current Infectious Disease Reports, 2018, 20, 42.	1.3	46
100	Diatom Microbubbler for Active Biofilm Removal in Confined Spaces. ACS Applied Materials & Interfaces, 2018, 10, 35685-35692.	4.0	18
101	Novel surfactant peptide for removal of biofilms. Colloids and Surfaces B: Biointerfaces, 2018, 172, 180-186.	2.5	21
102	Quorum Sensing as a Mechanism of Microbial Control and Food Safety. , 2018, , 85-107.		1
103	Modeling the effect of pH, water activity, and ethanol concentration on biofilm formation of Staphylococcus aureus. Food Microbiology, 2018, 76, 287-295.	2.1	31
104	The potential of South African medicinal plants against microbial biofilm and quorum sensing of foodborne pathogens: A review. South African Journal of Botany, 2019, 126, 214-231.	1.2	25
105	Isolation and characterization of biosurfactant producing bacteria from groundnut oil cake dumping site for the control of foodborne pathogens. Grain & Oil Science and Technology, 2019, 2, 15-20.	2.0	25
106	Preservation of meat and meat products using nanoencapsulated thyme and oregano essential oils. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012038.	0.2	8
107	Newly isolated lactic acid bacteria from silage targeting biofilms of foodborne pathogens during milk fermentation. BMC Microbiology, 2019, 19, 248.	1.3	34
108	Antimicrobial Properties of Magnesium Open Opportunities to Develop Healthier Food. Nutrients, 2019, 11, 2363.	1.7	25
109	Impact of cleaning and disinfection procedures on microbial ecology and Salmonella antimicrobial resistance in a pig slaughterhouse. Scientific Reports, 2019, 9, 12947.	1.6	23
110	Lactococcus lactis subsp. lactis as a natural anti-listerial agent in the mushroom industry. Food Microbiology, 2019, 82, 30-35.	2.1	19
111	Application of Electrolyzed Water on Aquatic Product. , 2019, , 157-175.		О

#	Article	IF	CITATIONS
112	Lactocin AL705 as quorum sensing inhibitor to control <i>Listeria monocytogenes</i> biofilm formation. Journal of Applied Microbiology, 2019, 127, 911-920.	1.4	43
113	Effective removal of staphylococcal biofilms on various food contact surfaces by Staphylococcus aureus phage endolysin LysCSA13. Food Microbiology, 2019, 84, 103245.	2.1	80
114	Challenges of biofilm control and utilization: lessons from mathematical modelling. Journal of the Royal Society Interface, 2019, 16, 20190042.	1.5	36
115	Don't Shut the Stable Door after the Phage Has Bolted—The Importance of Bacteriophage Inactivation in Food Environments. Viruses, 2019, 11, 468.	1.5	43
116	In Vitro Biocidal Actions of Rhus verniciflua Bark Extract Wrapped Gold Nanoballs Against Biofilm-Forming Food-Borne Bacterial Pathogens. Journal of Cluster Science, 2019, 30, 1489-1499.	1.7	5
117	Kinetics of biofilm formation by pathogenic and spoilage microorganisms under conditions that mimic the poultry, meat, and egg processing industries. International Journal of Food Microbiology, 2019, 303, 32-41.	2.1	42
118	An ordinal logistic regression approach to predict the variability on biofilm formation stages by five Salmonella enterica strains on polypropylene and glass surfaces as affected by pH, temperature and NaCl. Food Microbiology, 2019, 83, 95-103.	2.1	19
119	Comparative Analysis of Tools and Approaches for Source Tracking Listeria monocytogenes in a Food Facility Using Whole-Genome Sequence Data. Frontiers in Microbiology, 2019, 10, 947.	1.5	61
120	Technical applications of plasma treatments: current state and perspectives. Applied Microbiology and Biotechnology, 2019, 103, 5117-5129.	1.7	99
121	Adhesion to stainless steel surfaces and detection of viable but non cultivable cells of Vibrio parahaemolyticus and Vibrio cholerae isolated from shrimps in seafood processing environments: Stayin' alive?. Food Control, 2019, 102, 122-130.	2.8	26
122	Spoilage <i>Pseudomonas</i> biofilm with <i>Escherichia coli</i> protection in fish meat at 5 °C. Journal of the Science of Food and Agriculture, 2019, 99, 4635-4641.	1.7	36
123	Enzymatic Inactivation of Pathogenic and Nonpathogenic Bacteria in Biofilms in Combination with Chlorine. Journal of Food Protection, 2019, 82, 605-614.	0.8	19
124	Antibiofilm activity of the essential oil of Campomanesia aurea O. Berg against microorganisms causing food borne diseases. LWT - Food Science and Technology, 2019, 108, 247-252.	2.5	21
125	Agaricus bisporus and its by-products as a source of valuable extracts and bioactive compounds. Food Chemistry, 2019, 292, 176-187.	4.2	86
126	Xanthene Dyes and Green <scp>LED</scp> for the Inactivation of Foodborne Pathogens in Planktonic and Biofilm States. Photochemistry and Photobiology, 2019, 95, 1230-1238.	1.3	17
127	Advancement in Microbial Cheminformatics. Current Topics in Medicinal Chemistry, 2019, 18, 2459-2461.	1.0	18
128	Antibiotic susceptibility and ability to form biofilm of Listeria monocytogenes strains isolated from frozen vegetables. Acta Alimentaria, 2019, 48, 65-75.	0.3	6
129	The impact of light supply to moving photosynthetic biofilms. Algal Research, 2019, 44, 101674.	2.4	15

#	Article	IF	Citations
130	Biofilms in Human Diseases: Treatment and Control. , 2019, , .		6
131	Synthesis and Evaluation of Saccharide-Based Aliphatic and Aromatic Esters as Antimicrobial and Antibiofilm Agents. Pharmaceuticals, 2019, 12, 186.	1.7	21
132	The effect of cotton fiber inclusion on the hard surface cleaning capacity of nonwoven substrates. Journal of Engineered Fibers and Fabrics, 2019, 14, 155892501988962.	0.5	5
133	Quantitative and Compositional Study of Monospecies Biofilms of Spoilage Microorganisms in the Meat Industry and Their Interaction in the Development of Multispecies Biofilms. Microorganisms, 2019, 7, 655.	1.6	11
134	Antibiofilm Enzymes as an Emerging Technology for Food Quality and Safety. , 2019, , 321-342.		12
135	Antimicrobial activity of essential oils against foodborne multidrug-resistant enterococci and aeromonads in planktonic and biofilm state. Food Science and Technology International, 2019, 25, 101-108.	1.1	13
137	Virus–Bacteria Interactions: Implications for Prevention and Control of Human Enteric Viruses from Environment to Host. Foodborne Pathogens and Disease, 2019, 16, 81-89.	0.8	5
138	Biofilms in Food Processing Environments: Challenges and Opportunities. Annual Review of Food Science and Technology, 2019, 10, 173-195.	5.1	120
139	UV light-induced photocatalytic, antimicrobial, and antibiofilm performance of anodic TiO2 nanotube layers prepared on titanium mesh and Ti sputtered on silicon. Chemical Papers, 2019, 73, 1163-1172.	1.0	23
140	Swabbing the surface: critical factors in environmental monitoring and a path towards standardization and improvement. Critical Reviews in Food Science and Nutrition, 2020, 60, 225-243.	5.4	24
141	Health promoting properties of blueberries: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 181-200.	5.4	76
142	Impairment of Cronobacter sakazakii and Listeria monocytogenes biofilms by cell-free preparations of lactobacilli of goat milk origin. Folia Microbiologica, 2020, 65, 185-196.	1.1	15
143	Lactobacillus crustorum ZHG 2-1 as novel quorum-quenching bacteria reducing virulence factors and biofilms formation of Pseudomonas aeruginosa. LWT - Food Science and Technology, 2020, 117, 108696.	2.5	43
144	Unravelling the effects of the food components ascorbic acid and capsaicin as a novel anti-biofilm agent against Escherichia coli. Journal of Food Science and Technology, 2020, 57, 1013-1020.	1.4	5
145	Biofilm formation by Staphylococcus aureus isolated from food poisoning outbreaks and effect of Butia odorata Barb. Rodr. Extract on planktonic and biofilm cells. LWT - Food Science and Technology, 2020, 117, 108685.	2.5	9
146	Antimicrobial effect of benzoic and sorbic acid salts and nano-solubilisates against Staphylococcus aureus, Pseudomonas fluorescens and chicken microbiota biofilms. Food Control, 2020, 107, 106786.	2.8	29
147	The ability of Listeria monocytogenes to form biofilm on surfaces relevant to the mushroom production environment. International Journal of Food Microbiology, 2020, 317, 108385.	2.1	33
148	Resistance of biofilm formation and formed-biofilm of Escherichia coli O157:H7 exposed to acid stress. LWT - Food Science and Technology, 2020, 118, 108787.	2.5	12

#	Article	IF	CITATIONS
149	Investigating the antimicrobial and antibiofilm effects of cinnamaldehyde against <i>Campylobacter</i> spp. using cell surface characteristics. Journal of Food Science, 2020, 85, 157-164.	1.5	20
150	Inhibitory effects of probiotic potential lactic acid bacteria isolated from kimchi against Listeria monocytogenes biofilm on lettuce, stainless-steel surfaces, and MBECâ"¢ biofilm device. LWT - Food Science and Technology, 2020, 118, 108864.	2.5	56
151	New advances on the Brettanomyces bruxellensis biofilm mode of life. International Journal of Food Microbiology, 2020, 318, 108464.	2.1	17
152	Removal of <i>Salmonella enterica</i> serovar Typhimurium and <i>Cronobacter sakazakii</i> biofilms from food contact surfaces through enzymatic catalysis. Journal of Food Safety, 2020, 40, e12755.	1.1	13
153	Antimicrobial resistance and molecular characterization of Salmonella enterica serovar Corvallis isolated from human patients and animal source foods in China. International Journal of Food Microbiology, 2020, 335, 108859.	2.1	11
154	A new classification criterion for the biofilm formation index: A study of the biofilm dynamics of pathogenic <i>Vibrio</i> species isolated from seafood and food contact surfaces. Journal of Food Science, 2020, 85, 2491-2497.	1.5	11
155	Design and Characterization of Bioactive Bilayer Films: Release Kinetics of Isopropyl Palmitate. Antibiotics, 2020, 9, 443.	1.5	10
156	Sodium alginate-based edible coating containing nanoemulsion of Citrus sinensis essential oil eradicates planktonic and sessile cells of food-borne pathogens and increased quality attributes of tomatoes. International Journal of Biological Macromolecules, 2020, 162, 1770-1779.	3.6	68
157	Evaluation of Enzymatic Cleaning on Food Processing Installations and Food Products Bacterial Microflora. Frontiers in Microbiology, 2020, 11, 1827.	1.5	20
158	Natural Extract of Moringa oleifera Leaves Promoting Control of Staphylococcus aureus strains biofilm on PVC surface. Food and Bioprocess Technology, 2020, 13, 1817-1832.	2.6	11
159	Combining natural antimicrobials and nanotechnology for disinfecting food surfaces and control microbial biofilm formation. Critical Reviews in Food Science and Nutrition, 2021, 61, 3771-3782.	5.4	31
160	Comparison of Campylobacter jejuni Slaughterhouse and Surface-Water Isolates Indicates Better Adaptation of Slaughterhouse Isolates to the Chicken Host Environment. Microorganisms, 2020, 8, 1693.	1.6	5
161	New approach for the removal of mature biofilms formed by wild strains of Listeria monocytogenes isolated from food contact surfaces in an Iberian pig processing plant. International Journal of Food Microbiology, 2020, 323, 108595.	2.1	20
162	Fate of Listeria monocytogenes in the Presence of Resident Cheese Microbiota on Common Packaging Materials. Frontiers in Microbiology, 2020, 11, 830.	1.5	7
163	Evaluation of antibiofilm efficacy of essential oil components βâ€caryophyllene, cinnamaldehyde and eugenol alone and in combination against biofilm formation and preformed biofilms of <i>Listeria monocytogenes</i> and <i>Salmonella typhimurium</i> . Letters in Applied Microbiology, 2020, 71, 195-202.	1.0	39
164	Interactions between fish isolates Pseudomonas fluorescens and Staphylococcus aureus in dual-species biofilms and sensitivity to carvacrol. Food Microbiology, 2020, 91, 103506.	2.1	33
165	High rates of antibiotic resistance and biofilm production in <i>Escherichia coli</i> isolates from food products of animal and vegetable origins in Tunisia: a real threat to human health. International Journal of Environmental Health Research, 2022, 32, 406-416.	1.3	6
166	Phages for Biofilm Removal. Antibiotics, 2020, 9, 268.	1.5	119

#	Article	IF	CITATIONS
167	Common Plant-Derived Terpenoids Present Increased Anti-Biofilm Potential against Staphylococcus Bacteria Compared to a Quaternary Ammonium Biocide. Foods, 2020, 9, 697.	1.9	20
168	Fighting Mixed-Species Microbial Biofilms With Cold Atmospheric Plasma. Frontiers in Microbiology, 2020, 11, 1000.	1.5	44
169	Strain variability in biofilm formation: A food safety and quality perspective. Food Research International, 2020, 137, 109424.	2.9	40
170	Resistance Profiles of Salmonella Isolates Exposed to Stresses and the Expression of Small Non-coding RNAs. Frontiers in Microbiology, 2020, 11, 130.	1.5	8
171	Carvacrol encapsulation into nanostructures: Characterization and antimicrobial activity against foodborne pathogens adhered to stainless steel. Food Research International, 2020, 133, 109143.	2.9	36
172	Application of lactic acid bacteria and their metabolites against foodborne pathogenic bacterial biofilms. , 2020, , 205-232.		0
173	Transcriptomic Analysis, Motility and Biofilm Formation Characteristics of Salmonella typhimurium Exposed to Benzyl Isothiocyanate Treatment. International Journal of Molecular Sciences, 2020, 21, 1025.	1.8	22
174	Antimicrobial mechanism of luteolin against Staphylococcus aureus and Listeria monocytogenes and its antibiofilm properties. Microbial Pathogenesis, 2020, 142, 104056.	1.3	72
175	Assessment of Performance of Two Rapid Methods for On-Site Control of Microbial and Biofilm Contamination. Applied Sciences (Switzerland), 2020, 10, 744.	1.3	3
176	Role of <i>Bacillus</i> species in biofilm persistence and emerging antibiofilm strategies in the dairy industry. Journal of the Science of Food and Agriculture, 2020, 100, 2327-2336.	1.7	27
177	Application of artificial neural networks to describe the combined effect of pH, time, NaCl and ethanol concentrations on the biofilm formation of Staphylococcus aureus. Microbial Pathogenesis, 2020, 141, 103986.	1.3	12
178	Alternative strategies for the application of aminoglycoside antibiotics against the biofilm-forming human pathogenic bacteria. Applied Microbiology and Biotechnology, 2020, 104, 1955-1976.	1.7	22
179	Inhibitory Effect of Mexican Oregano (Lippia berlandieri Schauer) Essential Oil on Pseudomonas aeruginosa and Salmonella Thyphimurium Biofilm Formation. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	3
180	Aporphinoid alkaloids inhibit biofilm formation of <i>Yersinia enterocolitica</i> isolated from sausages. Journal of Applied Microbiology, 2020, 129, 1029-1042.	1.4	12
181	Ascorbic Acid Changes Growth of Food-Borne Pathogens in the Early Stage of Biofilm Formation. Microorganisms, 2020, 8, 553.	1.6	15
182	Examining the efficacy of mushroom industry biocides on Listeria monocytogenes biofilm. Journal of Applied Microbiology, 2021, 130, 1106-1116.	1.4	5
183	Discovering the antibacterial mode of action of 3â€ <scp><i>p</i>â€<i>trans</i></scp> â€coumaroylâ€2â€hydroxyquinic acid, a natural phenolic compound, against <scp><i>Staphylococcus aureus</i></scp> through an integrated transcriptomic and proteomic approach. Journal of Food Safety, 2021, 41, .	1.1	3
184	Naringin inhibits the biofilms of metallo-β-lactamases (MβLs) producing Pseudomonas species isolated from camel meat. Saudi Journal of Biological Sciences, 2021, 28, 333-341.	1.8	11

ARTICLE IF CITATIONS Microbial diversity and ecology of biofilms in food industry environments associated with Listeria 185 4.1 52 monocytogenes persistence. Current Opinion in Food Science, 2021, 37, 171-178. Application of biosurfactant in food industry., 2021, , 109-125. A review of bacterial biofilm control by physical strategies. Critical Reviews in Food Science and 188 5.4 20 Nutrition, 2022, 62, 3453-3470. Industrial Applications of Biosurfactants., 2021, , 115-143. 189 Active Carbon-Based Nanomaterials in Food Packaging. Coatings, 2021, 11, 161. 190 1.2 10 Proteomic Analysis of Listeria monocytogenes FBUNT During Biofilm Formation at 10°C in Response to 1.5 Lactocin AL705. Frontiers in Microbiology, 2021, 12, 604126. Approaches for the inhibition and elimination of microbial biofilms using macromolecular agents. 192 18.7 90 Chemical Society Reviews, 2021, 50, 1587-1616. Emerging silver nanomaterials for smart food packaging in combating food-borne pathogens., 2021, 147-185. Efficacy of Nanobubbles Alone or in Combination with Neutral Electrolyzed Water in Removing 194 Escherichia coli O157:H7, Vibrio parahaemolyticus, and Listeria innocua Biofilms. Food and Bioprocess 2.6 25 Technology, 2021, 14, 287-297. Spatial distribution of mechanical properties in <i>Pseudomonas aeruginosa</i> biofilms, and their 1.7 potential impacts on biofilm deformation. Biotechnology and Bioengineering, 2021, 118, 1545-1556. Identification and Characterization of Polyphenols from Carissa spinarum Fruit and Evaluation of 196 12 1.0 Their Antioxidant and Anti-quorum Sensing Activity. Current Microbiology, 2021, 78, 1277-1285. Review of multi-species biofilm formation from foodborne pathogens: multi-species biofilms and 5.4 26 removal methodology. Critical Reviews in Food Science and Nutrition, 2022, 62, 5783-5793. Metagenomic Analysis of Microbial Composition Revealed Cross-Contamination Pathway of Bacteria at 198 1.5 11 a Foodservice Facility. Frontiers in Microbiology, 2021, 12, 636329. (p)ppGpp synthetases are required for the pathogenicity of Salmonella Pullorum in chickens. 199 2.5 Microbiological Research, 2021, 245, 126685. DIFFERENCES BETWEEN PHENOTYPIC AND GENOTYPE CHARACTERIZATION OF S. AUREUS ISOLATED FROM 200 0.1 0 BOVINE MASTITIS IN EGYPT. Assiut Veterinary Medical Journal, 2021, 67, 182-201. Antimicrobial and anti-biofilm activity of thymoquinone against Shigella flexneri. Applied Microbiology and Biotechnology, 2021, 105, 4709-4718. Contribution to determination of extracellular DNA origin in the biofilm matrix. Journal of Basic 202 1.8 5 Microbiology, 2021, 61, 652-661. Selection of a Gentamicin-Resistant Variant Following Polyhexamethylene Biguanide (PHMB) Exposure 1.5 in Escherichia coli Biofilms. Antibiotics, 2021, 10, 553

ARTICLE IF CITATIONS # Applications of metal-organic framework (MOF)-based sensors for food safety: Enhancing mechanisms 204 7.8 139 and recent advances. Trends in Food Science and Technology, 2021, 112, 268-282. Removal of Mixed-Species Biofilms Developed on Food Contact Surfaces with a Mixture of Enzymes 1.5 and Chemical Agents. Antibiotics, 2021, 10, 931. Antibiofilm activity of carvacrol against Listeria monocytogenes and Pseudomonas aeruginosa biofilm on MBECâ,,¢ biofilm device and polypropylene surface. LWT - Food Science and Technology, 2021, 147, 206 2.5 18 111575. Prevalence and Characteristic of Swine-Origin mcr-1-Positive Escherichia coli in Northeastern China. Frontiers in Microbiology, 2021, 12, 712707. Mechanisms and Impact of Biofilms and Targeting of Biofilms Using Bioactive Compoundsâ€"A Review. 208 0.8 32 Medicina (Lithuania), 2021, 57, 839. Biofilm formation of <i>Staphylococcus aureus</i> from milk and expression of the adhesion genes 209 <i>ebpS</i> and <i>cna</i> at different temperatures. Canadian Journal of Microbiology, 2021, 67, 0.8 677-685. Antibiofilm Potential of <i>Lavandula</i> Preparations against Campylobacter jejuni. Applied and 210 1.4 10 Environmental Microbiology, 2021, 87, e0109921. Efficacy of Novel Bacteriophages against Escherichia coli Biofilms on Stainless Steel. Antibiotics, 2021, 1.5 10, 1150. Antimicrobial resistance, virulence genes, and biofilm formation in <scp><i>Staphylococcus 212 aureus </i> </scp> strains isolated from meat and meat products. Journal of Food Safety, 2021, 41, 1.1 5 e12933. Heterogeneity in biofilm formation and identification of biomarkers of strong biofilm formation among field isolates of Pseudomonas spp.. Food Research International, 2021, 148, 110618. Application of melatonin for the control of food-borne Bacillus species in cherry tomatoes. 214 2.9 14 Postharvest Biology and Technology, 2021, 181, 111656. Occurrence of disinfectant-resistant bacteria in a fresh-cut vegetables processing facility and their role in protecting <i>Salmonella enteritidis</i>. RSC Advances, 2021, 11, 10291-10299. Biofilm formation and control strategies of foodborne pathogens: food safety perspectives. RSC 216 1.7 175 Advances, 2017, 7, 36670-36683. Cold Plasma Inactivation of Bacterial Biofilms and Reduction of Quorum Sensing Regulated Virulence Factors. PLoS ONE, 2015, 10, e0138209. 217 1.1 124 Influence of Environmental Factors on Bacterial Biofilm Formation in the Food Industry: A Review. 218 0.4 16 Postdoc Journal, 2015, 3, . It is all about location: how to pinpoint microorganisms and their functions in multispecies biofilms. Future Microbiology, 2017, 12, 987-999. Characterization of Invasive Salmonella Serogroup C1 Infections in Mali. American Journal of Tropical 220 0.6 5 Medicine and Hygiene, 2018, 98, 589-594. Biofilm-Forming Ability of Pathogenic Bacteria Isolated from Retail Food in Poland. Journal of Food Protection, 2020, 83, 2032-2040.

#	Article	IF	CITATIONS
222	Listeria monocytogenes: health risk and a challenge for food processing establishments. Archives of Microbiology, 2021, 203, 5907-5919.	1.0	13
223	Operational culture conditions determinate benzalkonium chloride resistance in L. monocytogenes-E. coli dual species biofilms. International Journal of Food Microbiology, 2021, 360, 109441.	2.1	4
224	The Effects of Environmental Conditions and External Treatments on Virulence of Foodborne Pathogens. , 2017, , 305-332.		0
225	Exploring Foodborne Pathogen Ecology and Antimicrobial Resistance in the Light of Shotgun Metagenomics. Methods in Molecular Biology, 2019, 1918, 229-245.	0.4	7
226	Biofilm-mediated Gastrointestinal Diseases. , 2019, , 167-176.		0
227	Comparison of In vitro Anti-Biofilm Activities of Natural Plant Extracts Against Environment Harmful Bacteria. Journal of Environmental Science International, 2019, 28, 225-233.	0.0	0
228	Mechanism of Antimicrobial Resistance in Bacterial Biofilms. Akademik Gıda, 2019, 17, 131-139.	0.5	2
229	Pathogenesis and Drug Resistance Profile of Food-Borne Pathogens. , 2020, , 349-377.		0
230	BiopelÃculas y persistencia microbiana en la industria alimentaria. Arbor, 2020, 196, 538.	0.1	0
231	Confocal Laser Microscopy Analysis of Listeria monocytogenes Biofilms and Spatially Organized Communities. Methods in Molecular Biology, 2021, 2220, 123-136.	0.4	2
232	Action of carvacrol in Salmonella Typhimurium biofilm: A proteomic study. Journal of Applied Biomedicine, 2020, 18, 106-114.	0.6	4
233	Interactions of Foodborne Pathogens with the Food Matrix. Food Engineering Series, 2020, , 129-156.	0.3	0
234	Biological Strategies Against Biofilms. Environmental and Microbial Biotechnology, 2020, , 205-232.	0.4	3
235	Antibiofilm Application of Cold Plasma in Food Safety. , 2022, , 75-111.		1
236	Campylobacter Biofilms: Potential of Natural Compounds to Disrupt Campylobacter jejuni Transmission. International Journal of Molecular Sciences, 2021, 22, 12159.	1.8	20
237	Visible Light-Activated Carbon Dots for Inhibiting Biofilm Formation and Inactivating Biofilm-Associated Bacterial Cells. Frontiers in Bioengineering and Biotechnology, 2021, 9, 786077.	2.0	7
238	In vitro antimicrobial, antibiofilm and antioxidant activities of six South African plants with efficacy against selected foodborne pathogens. South African Journal of Botany, 2022, 146, 643-652.	1.2	3
239	Biofilm combating in the food industry: Overview, nonâ€ŧhermal approaches, and mechanisms. Journal of Food Processing and Preservation, 2022, 46, .	0.9	6

C	D
CITATION	REDUBT
	ICLI OICI

#	Article	IF	CITATIONS
240	Isolation of Shewanella putrefaciens GRD 03 from Fish and Explication of Biofilm Adherence Potency on Different Substrates. Journal of Pure and Applied Microbiology, 2022, 16, 157-166.	0.3	2
241	Synergistic combination of malic acid with sodium hypochlorite impairs biofilm of Cronobacter sakazakii. LWT - Food Science and Technology, 2022, 155, 112902.	2.5	6
242	Spent coffee grounds as potential green photothermal materials for biofilm elimination. Journal of Environmental Chemical Engineering, 2022, 10, 107131.	3.3	10
243	Effects of Environmental Humidity on Microbial Community and Quality of Chilled Fresh Pork. SSRN Electronic Journal, 0, , .	0.4	Ο
244	BoswelliaÂserrata Extract as an Antibiofilm Agent against Candida spp Microorganisms, 2022, 10, 171.	1.6	3
245	Protective Role of Acinetobacter and Bacillus for Escherichia Coli O157:H7 in Biofilms Against Sodium Hypochlorite and Extracellular Matrix-Degrading Enzymes. SSRN Electronic Journal, 0, , .	0.4	Ο
246	Assessment of persistent antimicrobial and anti-biofilm activity of p-HEMA hydrogel loaded with rifampicin and cefixime. Scientific Reports, 2022, 12, 3900.	1.6	14
247	Biofilm through the Looking Glass: A Microbial Food Safety Perspective. Pathogens, 2022, 11, 346.	1.2	20
248	Hurdle technology using encapsulated enzymes and essential oils to fight bacterial biofilms. Applied Microbiology and Biotechnology, 2022, 106, 2311-2335.	1.7	11
249	Evaluation of the Persistence and Characterization of Listeria monocytogenes in Foodservice Operations. Foods, 2022, 11, 886.	1.9	2
250	The elimination effects of lavender essential oil on Listeria monocytogenes biofilms developed at different temperatures and the induction of VBNC state. Letters in Applied Microbiology, 2022, 74, 1016-1026.	1.0	8
251	The Viable But Non-Culturable State of Listeria monocytogenes in the One-Health Continuum. Frontiers in Cellular and Infection Microbiology, 2022, 12, 849915.	1.8	7
252	Planktonic Growth and Biofilm Formation by Providencia rettgeri and Subsequent Effect of Tannic Acid Treatment under Food-Related Environmental Stress Conditions. Journal of Food Protection, 2022, 85, 849-858.	0.8	2
253	Biofilm genes expression of Listeria monocytogenes exposed to Latilactobacillus curvatus bacteriocins at 10°C. International Journal of Food Microbiology, 2022, 370, 109648.	2.1	11
254	Reduction of biofilm formation on 3D printing materials treated with essential oils major compounds. Industrial Crops and Products, 2022, 182, 114864.	2.5	7
255	Biofilm Formation Reduction by Eugenol and Thymol on Biodegradable Food Packaging Material. Foods, 2022, 11, 2.	1.9	9
256	A phage for the controlling of Salmonella in poultry and reducing biofilms. Veterinary Microbiology, 2022, 269, 109432.	0.8	15
264	Persistence Phenotype. , 2022, , 433-460.		1

#	Article	IF	CITATIONS
266	A review on impact of carbonated milk beverages on human health. International Journal of Health Sciences, 0, , 6309-6318.	0.0	0
267	A combined protocol for isolation of T6SS-positive Campylobacter jejuni and assessment of interspecies interaction. STAR Protocols, 2022, 3, 101368.	0.5	1
268	Evaluation of the efficacy of antimicrobials against pathogens on food contact surfaces using a rapid microbial log reduction detection method. International Journal of Food Microbiology, 2022, 373, 109699.	2.1	3
269	Microfluidic bioanalytical system for biofilm formation indication. Talanta, 2022, 247, 123541.	2.9	6
270	Antibiofilm activity of 3,3'-diindolylmethane on Staphylococcus aureus and its disinfection on common food-contact surfaces. Food Science and Human Wellness, 2022, 11, 1222-1232.	2.2	7
271	Elucidation of the Al-2 communication system in the food-borne pathogen Campylobacter jejuni by whole-cell-based biosensor quantification. Biosensors and Bioelectronics, 2022, 212, 114439.	5.3	10
273	Synergism With ε-Polylysine Hydrochloride and Cinnamon Essential Oil Against Dual-Species Biofilms of Listeria monocytogenes and Pseudomonas lundensis. Frontiers in Microbiology, 0, 13, .	1.5	2
274	Comparative study on inhibitory effects of ferulic acid and p-coumaric acid on Salmonella Enteritidis biofilm formation. World Journal of Microbiology and Biotechnology, 2022, 38, .	1.7	10
275	Inferring characteristics of bacterial swimming in biofilm matrix from time-lapse confocal laser scanning microscopy. ELife, 0, 11, .	2.8	3
276	Campylobacter jejuni Biofilm Control with Lavandin Essential Oils and By-Products. Antibiotics, 2022, 11, 854.	1.5	9
277	Strategies for controlling biofilm formation in food industry. Grain & Oil Science and Technology, 2022, 5, 179-186.	2.0	15
278	Investigation of the antibacterial and biofilm inhibitory activities of Prangos acaulis (DC.) Bornm in nanoparticulated formulation. Nanotechnology, 2022, 33, 385103.	1.3	3
279	New 1,3,4-oxadiazole compound with effective antibacterial and antibiofilm activity against Staphylococcus aureus. Letters in Applied Microbiology, 2022, 75, 957-966.	1.0	2
280	Repeated sub-inhibitory doses of cassia essential oil do not increase the tolerance pattern in Listeria monocytogenes cells. LWT - Food Science and Technology, 2022, 165, 113681.	2.5	6
281	Genes Involved in Biofilm Matrix Formation of the Food Spoiler Pseudomonas fluorescens PF07. Frontiers in Microbiology, 0, 13, .	1.5	1
282	Control of biofilm formation during food processing. , 2022, , 199-227.		0
283	Insights Into the Dynamics and Composition of Biofilm Formed by Environmental Isolate of Enterobacter cloacae. Frontiers in Microbiology, 0, 13, .	1.5	4
284	Ceriumâ€Based Metal–Organic Framework with Intrinsic Haloperoxidaseâ€Like Activity for Antibiofilm Formation. Advanced Functional Materials, 2022, 32, .	7.8	17

#	Article	IF	CITATIONS
285	New insights into the inhibitory roles and mechanisms of D-amino acids in bacterial biofilms in medicine, industry, and agriculture. Microbiological Research, 2022, 263, 127107.	2.5	6
286	Role of milk and milk products in the spread of methicillinâ€resistant <i>Staphylococcus aureus</i> in the dairy production chain. Journal of Food Science, 2022, 87, 3699-3723.	1.5	10
287	Biofilms as a microbial hazard in the food industry: A scoping review. Journal of Applied Microbiology, 2022, 133, 2210-2234.	1.4	17
288	Molecular Epidemiology of Plasmid-Mediated Types 1 and 3 Fimbriae Associated with Biofilm Formation in Multidrug Resistant Escherichia coli from Diseased Food Animals in Guangdong, China. Microbiology Spectrum, 2022, 10, .	1.2	2
289	Genomic diversity, virulence and source of Campylobacter jejuni contamination in Irish poultry slaughterhouses by whole genome sequencing. Journal of Applied Microbiology, 2022, 133, 3150-3160.	1.4	9
290	Removal of Listeria monocytogenes biofilms on stainless steel surfaces through conventional and alternative cleaning solutions. International Journal of Food Microbiology, 2022, 381, 109888.	2.1	6
291	Modelling adhesion and biofilm formation by Bacillus cereus isolated from dairy products as a function of pH, temperature and time. International Dairy Journal, 2022, 134, 105472.	1.5	0
292	Recent Advances in PLA-Based Antibacterial Food Packaging and Its Applications. Molecules, 2022, 27, 5953.	1.7	14
293	Protective role of Acinetobacter and Bacillus for Escherichia coli O157:H7 in biofilms against sodium hypochlorite and extracellular matrix-degrading enzymes. Food Microbiology, 2023, 109, 104125.	2.1	3
294	Interactions Between Infectious Foodborne Viruses and Bacterial Biofilms Formed on Different Food Contact Surfaces. Food and Environmental Virology, 2022, 14, 267-279.	1.5	4
295	Insights into antibiofilm mechanisms of phytochemicals: Prospects in the food industry. Critical Reviews in Food Science and Nutrition, 2024, 64, 1736-1763.	5.4	8
296	Label-free quantitative proteomics reveals the antibacterial effects of benzyl isothiocyanate against Vibrio parahaemolyticus. LWT - Food Science and Technology, 2022, 170, 114050.	2.5	3
297	Plasma-Activated Acidic Electrolyzed Water: A New Food Disinfectant for Bacterial Suspension and Biofilm. Foods, 2022, 11, 3241.	1.9	2
298	Antibacterial Efficacy and Mechanisms of Curcumin-Based Photodynamic Treatment against Staphylococcus aureus and Its Application in Juices. Molecules, 2022, 27, 7136.	1.7	7
299	Bacteriophages as Biocontrol Agents in Livestock Food Production. Microorganisms, 2022, 10, 2126.	1.6	11
300	Antiadhesion effect of the chitosan-based film incorporated with essential oils against foodborne bacteria. Industrial Crops and Products, 2022, 189, 115742.	2.5	11
301	Applications of biosurfactant as solubilizers and wetting agents. , 2023, , 279-306.		2
302	Enhancing detection of Listeria monocytogenes in food products using an enzyme. Food Control, 2023, 145, 109445.	2.8	0

#	Article	IF	CITATIONS
303	Prevalence, Infectious Characteristics and Genetic Diversity of Staphylococcus aureus and Methicillin-Resistant Staphylococcus aureus (MRSA) in Two Raw-Meat Processing Establishments in Northern Greece. Pathogens, 2022, 11, 1370.	1.2	4
304	Influence of temperature on regulation of key virulence and stress response genes in Listeria monocytogenes biofilms. Food Microbiology, 2023, 111, 104190.	2.1	5
305	Factors Influencing Biofilm Formation by Salmonella enterica sv. Typhimurium, E. cloacae, E. hormaechei, Pantoea spp., and Bacillus spp. Isolated from Human Milk Determined by PCA Analysis. Foods, 2022, 11, 3862.	1.9	2
306	Nano-vesicular carriers for bioactive compounds and their applications in food formulations. Critical Reviews in Food Science and Nutrition, 0, , 1-20.	5.4	4
307	Forms of Bacterial Survival in Model Biofilms. Coatings, 2022, 12, 1913.	1.2	2
308	Genetic and compositional analysis of biofilm formed by Staphylococcus aureus isolated from food contact surfaces. Frontiers in Microbiology, 0, 13, .	1.5	2
309	The effect of essential oils mixture on chitosan-based film surface energy and antiadhesion activity against foodborne bacteria. World Journal of Microbiology and Biotechnology, 2023, 39, .	1.7	8
310	Hydroponic Agriculture and Microbial Safety of Vegetables: Promises, Challenges, and Solutions. Horticulturae, 2023, 9, 51.	1.2	10
311	High intraspecific variation of the cell surface physico-chemical and bioadhesion properties in Brettanomyces bruxellensis. Food Microbiology, 2023, 112, 104217.	2.1	4
312	Distinct Microbiotas Are Associated with Different Production Lines in the Cutting Room of a Swine Slaughterhouse. Microorganisms, 2023, 11, 133.	1.6	3
313	Esnaf Lokantalarında Kullanılan Kesme/Doğrama Tahtalarının Gıda Güvenliği Açısından Değ İstanbul Örneği. İstanbul Gelişim Üniversitesi Sağlık Bilimleri Dergisi, 2022, , 988-1005.	erlendirilm 0.0	esi:
314	The Use of Natural Methods to Control Foodborne Biofilms. Pathogens, 2023, 12, 45.	1.2	6
315	Real-Time Impedance-Based Monitoring of the Growth and Inhibition of Osteomyelitis Biofilm Pathogen Staphylococcus aureus Treated with Novel Bisphosphonate-Fluoroquinolone Antimicrobial Conjugates. International Journal of Molecular Sciences, 2023, 24, 1985.	1.8	2
316	Biosurfactants as food additives: New trends and applications. , 2023, , 85-106.		Ο
317	Chemical Composition, Antioxidant, and Antibiofilm Properties of Essential Oil from Thymus capitatus Plants Organically Cultured on the Greek Island of Lemnos. Molecules, 2023, 28, 1154.	1.7	3
318	In vitro anti-biofilm effects of Loxostylis alata extracts and isolated 5-demethyl sinensetin on selected foodborne bacteria. South African Journal of Botany, 2023, 156, 29-34.	1.2	2
319	The antimicrobial effects of mist spraying and immersion on beef samples with plasma-activated water. Meat Science, 2023, 200, 109165.	2.7	6
320	Susceptibility and transcriptomic response to plasma-activated water of Listeria monocytogenes planktonic and sessile cells. Food Microbiology, 2023, 113, 104252.	2.1	3

#	Article	IF	CITATIONS
321	Resistance profile and biofilm production of Enterococcus spp., Staphylococcus sp., and Streptococcus spp. from dairy farms in southern Brazil. Brazilian Journal of Microbiology, 0, , .	0.8	0
322	Inhibition of multi-species biofilm formation using chitosan-based film supplemented with essential oils. European Polymer Journal, 2023, 188, 111943.	2.6	7
323	Nanoparticle Coatings on Glass Surfaces to Prevent Pseudomonas fluorescens AR 11 Biofilm Formation. Microorganisms, 2023, 11, 621.	1.6	3
324	Antibacterial Activity of Epigallocatechin Gallate (EGCG) against Shigella flexneri. International Journal of Environmental Research and Public Health, 2023, 20, 4676.	1.2	4
325	Biofilm Formation and Control of Foodborne Pathogenic Bacteria. Molecules, 2023, 28, 2432.	1.7	25
326	Disruption of Pseudomonas aeruginosa Adherent Cells by NaCl and NaOCl in Drinking Water. Current Microbiology, 2023, 80, .	1.0	0
327	Monitoring Growth and Removal of Pseudomonas Biofilms on Cellulose-Based Fabrics. Microorganisms, 2023, 11, 892.	1.6	2
335	Phytochemicals in biofilm inhibition. , 2023, , 397-412.		0
356	A Protocol for Predictive Modeling of Microbial Inactivation Based on Experimental Data. , 2023, , 79-119.		0
361	A Review of Challenges and Solutions of Biofilm Formation of Escherichia coli: Conventional and Novel Methods of Prevention and Control. Food and Bioprocess Technology, 0, , .	2.6	0