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Antibacterial mechanism of lactic acid on physiological and morphological properties of *Salmonella* Enteritidis, *Escherichia coli* and *Listeria monocytogenes*

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#	Paper	IF	Citations
187	Preparation, characterization and antibacterial activity of octenyl succinic anhydride modified inulin. <i>International Journal of Biological Macromolecules</i> , 2015 , 78, 79-86	7.9	18
186	In vitro antibacterial activities and mechanism of sugar fatty acid esters against five food-related bacteria. 2015 , 187, 370-7		108
185	The antibiotic activity and mechanisms of sugarcane (<i>Saccharum officinarum</i> L.) bagasse extract against food-borne pathogens. 2015 , 185, 112-8		94
184	Transforming linoleic acid into a nanoemulsion for enhanced activity against methicillin susceptible and resistant <i>Staphylococcus aureus</i> . 2015 , 5, 90482-90492		14
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182	Chemical composition, antibacterial activity and related mechanism of the essential oil from the leaves of <i>Juniperus rigida</i> Sieb. et Zucc against <i>Klebsiella pneumoniae</i> . 2016 , 194, 698-705		52
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