

The antibacterial activity of clove oil/chitosan nanopart against Escherichia coli O157:H7 biofilms on cucumber

International Journal of Food Microbiology

266, 69-78

DOI: [10.1016/j.ijfoodmicro.2017.11.019](https://doi.org/10.1016/j.ijfoodmicro.2017.11.019)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Fabrication and Release Behavior of Microcapsules with Double-Layered Shell Containing Clove Oil for Antibacterial Applications. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 15532-15541.	8.0	39
2	Preparation and characterization of an electrospun colon-specific delivery system for salmon calcitonin. <i>RSC Advances</i> , 2018, 8, 9762-9769.	3.6	14
3	Synergistic Effect of Chitosan and Clove Oil on Raw Poultry Meat. <i>Journal of Food Processing & Technology</i> , 2018, 09, .	0.2	1
4	Recent Developments and Challenges for Nanoscale Formulation of Botanical Pesticides for Use in Sustainable Agriculture. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8898-8913.	5.2	97
5	Antimicrobial mechanism of clove oil on <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2018, 94, 140-146.	5.5	170
6	Novel electrospun gelatin-glycerin- β -Poly-lysine nanofibers for controlling <i>Listeria monocytogenes</i> on beef. <i>Food Packaging and Shelf Life</i> , 2018, 18, 21-30.	7.5	65
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8	Action mechanism of pulsed magnetic field against <i>E. coli</i> O157:H7 and its application in vegetable juice. <i>Food Control</i> , 2019, 95, 150-156.	5.5	33
9	Enhancing stability of <i>Eucalyptus citriodora</i> essential oil by solid nanoliposomes encapsulation. <i>Industrial Crops and Products</i> , 2019, 140, 111615.	5.2	46
10	Evaluation of structural changes and intracellular substance leakage of <i>Escherichia coli</i> O157:H7 induced by ohmic heating. <i>Journal of Applied Microbiology</i> , 2019, 127, 1430-1441.	3.1	11
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13	Evaluation of Electrospun Poly(β -Caprolactone)/Gelatin Nanofiber Mats Containing Clove Essential Oil for Antibacterial Wound Dressing. <i>Pharmaceutics</i> , 2019, 11, 570.	4.5	85
14	Immunization against <i>Vibrio cholerae</i> , ETEC, and EHEC with chitosan nanoparticle containing LSC chimeric protein. <i>Microbial Pathogenesis</i> , 2019, 134, 103600.	2.9	12
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18	Encapsulation of Phlorotannin in Alginate/PEO blended nanofibers to preserve chicken meat from <i>Salmonella</i> contaminations. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100346.	7.5	60

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