Sonja Smole MoÅ¾ina

List of Publications by Year
in descending order

78 papers	2,357 citations	236925 25 h-index	233421 45 g-index
79 all docs	79 docs citations	79 times ranked	3259 citing authors

#	Article	IF	Citations
1	Evaluation of diffusion and dilution methods to determine the antibacterial activity of plant extracts. Journal of Microbiological Methods, 2010, 81, 121-126.	1.6	422
2	Phenolic Profile, Antioxidant Capacity, and Antimicrobial Activity of Leaf Extracts from SixVitis viniferaL. Varieties. International Journal of Food Properties, 2013, 16, 45-60.	3.0	134
3	In Vitro Antimicrobial and Antioxidant Activity of Commercial Rosemary Extract Formulations. Journal of Food Protection, 2009, 72, 1744-1752.	1.7	123
4	Persistence of foodborne pathogens and their control in primary and secondary food production chains. Food Control, 2014, 44, 92-109.	5.5	117
5	Antibiotic Resistance Modulation and Modes of Action of (-)-Î±-Pinene in Campylobacter jejuni. PLoS ONE, 2015, 10, e0122871.	2.5	102
6	Chemical Profile, Antioxidant and Antibacterial Activity of Thyme and Oregano Essential Oils, Thymol and Carvacrol and Their Possible Synergism. Journal of Essential Oil-bearing Plants: JEOP, 2015, 18, 1013-1021.	1.9	99
7	Survival and stress induced expression of groEL and rpoD of Campylobacter jejuni from different growth phases. International Journal of Food Microbiology, 2006, 112, 200-207.	4.7	63
8	Environmental stress factors affecting survival and virulence of Campylobacter jejuni. Microbial Pathogenesis, 2007, 43, 120-125.	2.9	63
9	Stress response and pathogenic potential of Campylobacter jejuni cells exposed to starvation. Research in Microbiology, 2009, 160, 345-352.	2.1	63
10	Reduction of Campylobacter jejuni by natural antimicrobials in chicken meat-related conditions. Food Control, 2011, 22, 718-724.	5.5	57
11	Development of antimicrobial resistance in Campylobacter jejuni and Campylobacter coli adapted to biocides. International Journal of Food Microbiology, 2013, 160, 304-312.	4.7	52
12	Campylobacter and its multi-resistance in the food chain. Trends in Food Science and Technology, 2011, 22, 91-98.	15.1	50
13	Attenuation of Adhesion, Biofilm Formation and Quorum Sensing ofCampylobacter jejunibyEuodia ruticarpa. Phytotherapy Research, 2016, 30, 1527-1532.	5.8	46
14	Anti-Campylobacter Activities and Resistance Mechanisms of Natural Phenolic Compounds in Campylobacter. PLoS ONE, 2012, 7, e51800.	2.5	42
15	Anti-adhesion activity of phytochemicals to prevent Campylobacter jejuni biofilm formation on abiotic surfaces. Phytochemistry Reviews, 2021, 20, 55-84.	6.5	37
16	Spoilage Pseudomonas biofilm with Escherichia coli protection in fish meat at 5 Â°C. Journal of the Science of Food and Agriculture, 2019, 99, 4635-4641.	3.5	36
17	Effects of natural antimicrobials on bacterial cell hydrophobicity, adhesion, and zeta potential / Vpliv naravnih protimikrobnih snovi na bakterijsko hidrofobnost, adhezijo in zeta potencial. Arhiv Za Higijenu Rada I Toksikologiju, 2016, 67, 39-45.	0.7	34
18	Polyphenol, antioxidant and antimicrobial potential of six different white and red wine grape processing leftovers. Journal of the Science of Food and Agriculture, 2016, 96, 4809-4820.	3.5	34

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19	Anti-adhesion activity of thyme (Thymus vulgarisL.) extract, thyme post-distillation waste, and olive (Olea europeaL.) leaf extract againstCampylobacter jejunion polystyrene and intestine epithelial cells. Journal of the Science of Food and Agriculture, 2016, 96, 2723-2730.	3.5	33
20	Antibiotic resistance, virulence factors and biofilm formation ability inEscherichia colistrains isolated from chicken meat and wildlife in the Czech Republic. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2017, 52, 570-576.	1.5	33
21	High genetic similarity of ciprofloxacin-resistant Campylobacter jejuni in central Europe. Frontiers in Microbiology, 2015, 6, 1169.	3.5	32
22	Proteotyping as alternate typing method to differentiate Campylobacter coli clades. Scientific Reports, 2019, 9, 4244.	3.3	29
23	Modulation of Campylobacter jejuni Motility, Adhesion to Polystyrene Surfaces, and Invasion of INT407 Cells by Quorum-Sensing Inhibition. Microorganisms, 2020, 8, 104.	3.6	28
24	Waste streams in onion production: Bioactive compounds, quercetin and use of antimicrobial and antioxidative properties. Waste Management, 2021, 126, 476-486.	7.4	28
25	Survival of stress exposed Campylobacter jejuni in the murine macrophage J774 cell line. International Journal of Food Microbiology, 2009, 129, 68-73.	4.7	25
26	Involvement of efflux mechanisms in biocide resistance of Campylobacter jejuni and Campylobacter coli. Journal of Medical Microbiology, 2012, 61, 800-808.	1.8	25
27	Attachment, Invasion, and Translocation ofCampylobacter jejuniin Pig Small-Intestinal Epithelial Cells. Foodborne Pathogens and Disease, 2010, 7, 589-595.	1.8	24
28	Targeting fish spoilers Pseudomonas and Shewanella with oregano and nettle extracts. International Journal of Food Microbiology, 2020, 328, 108664.	4.7	23
29	Control of Alicyclobacillus spp. vegetative cells and spores in apple juice with rosemary extracts. Food Control, 2016, 60, 205-214.	5.5	22
30	Epigallocatechin gallate as a modulator of Campylobacter resistance to macrolide antibiotics. International Journal of Antimicrobial Agents, 2012, 40, 467-471.	2.5	20
31	Phenolic Profile, Antioxidant Capacity and Antimicrobial Activity of Nettle Leaves Extracts Obtained by Advanced Extraction Techniques. Molecules, 2021, 26, 6153.	3.8	20
32	Alpinia katsumadai Extracts Inhibit Adhesion and Invasion of Campylobacter jejuni in Animal and Human Foetal Small Intestine Cell Lines. Phytotherapy Research, 2015, 29, 1585-1589.	5.8	19
33	Effect of Lactobacillus spp. on adhesion, invasion, and translocation of Campylobacter jejuni in chicken and pig small-intestinal epithelial cell lines. BMC Veterinary Research, 2020, 16, 34.	1.9	18
34	Mediterranean Spontaneously Fermented Sausages: Spotlight on Microbiological and Quality Features to Exploit Their Bacterial Biodiversity. Foods, 2021, 10, 2691.	4.3	18
35	(-)-Î±-Pinene reduces quorum sensing and Campylobacter jejuniÂcolonization in broiler chickens. PLoS ONE, 2020, 15, e0230423.	2.5	17
36	The Genetic, Biochemical, Nutritional and Antimicrobial Characteristics of Pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.1	16

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37	Antiadhesion activity of juniper (Juniperus communis L.) preparations against Campylobacter jejuni evaluated with PCRâ€based methods. Phytotherapy Research, 2018, 32, 542-550.	5.8	16
38	Resistance to Bile Salts and Sodium Deoxycholate in Macrolide- and Fluoroquinolone-Susceptible and ResistantCampylobacter jejuniandCampylobacter coliStrains. Microbial Drug Resistance, 2013, 19, 168-174.	2.0	15
39	Phenolic Acids Profile, Antioxidant and Antibacterial Activity of Chamomile, Common Yarrow and Immortelle (Asteraceae). Natural Product Communications, 2014, 9, 1934578X1400901.	0.5	15
40	Aqueous Extracts of Wild Mushrooms Show Antimicrobial and Antiadhesion Activities against Bacteria and Fungi. Phytotherapy Research, 2017, 31, 1971-1976.	5.8	15
41	Role of Poultry Meat in Sporadic Campylobacter Infections in Bosnia and Herzegovina: Laboratory-based Study. Croatian Medical Journal, 2007, 48, 842-851.	0.7	14
42	Influence of rosemary extract (Rosmarinus officinalis) Inolens to extend the shelf life of vacuum-packed rainbow trout (Oncorhynchus mykiss) fillets stored under refrigerated conditions. Aquaculture International, 2019, 27, 833-847.	2.2	14
43	In Vitro Effect of the Common Culinary Herb Winter Savory (Satureja montana) against the Infamous Food Pathogen Campylobacter jejuni. Foods, 2020, 9, 537.	4.3	14
44	Bioactive Characterization of Packaging Foils Coated by Chitosan and Polyphenol Colloidal Formulations. International Journal of Molecular Sciences, 2020, 21, 2610.	4.1	14
45	Investigation of some factors affecting the antibacterial activity of rosemary extracts in food models by a food microdilution method. International Journal of Food Science and Technology, 2011, 46, 413-420.	2.7	13
46	Combination of rosemary extract and buffered vinegar inhibits <scp>Pseudomonas</scp> and <scp>Shewanella</scp> growth in common carp (<scp>Cyprinus carpio</scp>). Journal of the Science of Food and Agriculture, 2020, 100, 2305-2312.	3.5	13
47	In VivoModulation ofCampylobacter jejuniVirulence in Response to Environmental Stress. Foodborne Pathogens and Disease, 2013, 10, 566-572.	1.8	12
48	Effects of efflux-pump inducers and genetic variation of the multidrug transporter cmeB in biocide resistance of Campylobacter jejuni and Campylobacter coli. Journal of Medical Microbiology, 2013, 62, 400-411.	1.8	12
49	Reduction of microbiological risk in minced meat by a combination of natural antimicrobials. Journal of the Science of Food and Agriculture, 2014, 94, 2758-2765.	3.5	12
50	Microbiological aspects of common carp (Cyprinus carpio) and its processingâ€"relevance for final product quality: a review. Aquaculture International, 2016, 24, 1569-1590.	2.2	12
51	Development of Biodegradable Whey-Based Laminate Functionalised by Chitosanâ€"Natural Extract Formulations. International Journal of Molecular Sciences, 2020, 21, 3668.	4.1	12
52	Stress Response and Virulence of Heat-Stressed <i>Campylobacter jejuni</i>. Microbes and Environments, 2014, 29, 338-345.	1.6	11
53	Adhesion of Campylobacter jejuni Is Increased in Association with Foodborne Bacteria. Microorganisms, 2020, 8, 201.	3.6	10
54	Antibiofilm Potential of Lavandula Preparations against Campylobacter jejuni. Applied and Environmental Microbiology, 2021, 87, e0109921.	3.1	10

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55	Elucidation of the AI-2 communication system in the food-borne pathogen Campylobacter jejuni by whole-cell-based biosensor quantification. Biosensors and Bioelectronics, 2022, 212, 114439.	10.1	10
56	Virulence genes and cytokine profile in systemic murineCampylobacter coliinfection. Virulence, 2015, 6, 581-590.	4.4	9
57	Novel nanostructured and antimicrobial PVDF-HFP/PVP/MoO₃ composite. Surface Innovations, 2021, 9, 256-266.	2.3	9
58	Campylobacter jejuni Biofilm Control with Lavandin Essential Oils and By-Products. Antibiotics, 2022, 11, 854.	3.7	9
59	Bleeding of Common Carp (Cyprinus carpio) Improves Sensory Quality of Fillets and Slows Oxidative and Microbiological Changes During Refrigerated Aerobic Storage. Food Technology and Biotechnology, 2018, 56, 524-532.	2.1	7
60	The Anti-Campylobacter Activity and Mechanisms of Pinocembrin Action. Microorganisms, 2019, 7, 675.	3.6	7
61	Efflux Pump Inhibition and Resistance Modulation in Mycobacterium smegmatis by Peucedanum ostruthium and Its Coumarins. Antibiotics, 2021, 10, 1075.	3.7	7
62	Bacillus subtilis PS-216 Antagonistic Activities against Campylobacter jejuni NCTC 11168 Are Modulated by Temperature, Oxygen, and Growth Medium. Microorganisms, 2022, 10, 289.	3.6	7
63	Phenolic Characterization and Bioactivity of Fennel Seed (Foeniculum vulgare Mill.) Extracts Isolated by Microwave-Assisted and Conventional Extraction. Processes, 2022, 10, 510.	2.8	7
64	Tetracycline Induces the Formation of Biofilm of Bacteria from Different Phases of Wastewater Treatment. Processes, 2020, 8, 989.	2.8	6
65	Bacillus subtilis PS-216 Spores Supplemented in Broiler Chicken Drinking Water Reduce Campylobacter jejuni Colonization and Increases Weight Gain. Frontiers in Microbiology, 0, 13, .	3.5	6
66	Natural Products as Antibacterial Agents â€" Antibacterial Potential and Safety of Post-distillation and Waste Material from Thymus vulgaris L., Lamiaceae. , 0, , .		5
67	Comparison of Campylobacter jejuni Slaughterhouse and Surface-Water Isolates Indicates Better Adaptation of Slaughterhouse Isolates to the Chicken Host Environment. Microorganisms, 2020, 8, 1693.	3.6	5
68	Black pepper (Piper nigrum L.) bacterial decontamination by sterilization and microwave treatments. Analecta Technica Szegedinensia, 2019, 13, 1-5.	0.6	5
69	Effect of different types of descaling methods on shelf life of air-/vacuum-packaged common carp (Cyprinus carpio L.) fillets under refrigerated storage conditions. Aquaculture International, 2016, 24, 1555-1568.	2.2	4
70	The Biocide and Antibiotic Resistance in Campylobacter jejuni and Campylobacter coli. Food Engineering Series, 2016, , 269-283.	0.7	4
71	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.	2.7	4
72	Antimicrobial Resistance of Common Zoonotic Bacteria in the Food Chain: An Emerging Threat. , 0, , .		4

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73	Antimicrobial Natural Products Against Campylobacter. Sustainable Development and Biodiversity, 2018, , 3-30.	1.7	2
74	Determining optimum carvacrol treatment as a cardinal value of a secondary model. International Journal of Food Microbiology, 2021, 354, 109311.	4.7	2
75	(-)-Î±-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens. , 2020, 15, e0230423.		0
76	(-)-Î±-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens. , 2020, 15, e0230423.		0
77	(-)-Î±-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens. , 2020, 15, e0230423.		0
78	(-)-Î±-Pinene reduces quorum sensing and Campylobacter jejuni colonization in broiler chickens. , 2020, 15, e0230423.		0