

Sonja Smole MoÅ¾ina

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Bacillus subtilis PS-216 Antagonistic Activities against Campylobacter jejuni NCTC 11168 Are Modulated by Temperature, Oxygen, and Growth Medium. <i>Microorganisms</i> , 2022, 10, 289.	3.6	7
2	Phenolic Characterization and Bioactivity of Fennel Seed (<i>Foeniculum vulgare</i> Mill.) Extracts Isolated by Microwave-Assisted and Conventional Extraction. <i>Processes</i> , 2022, 10, 510.	2.8	7
3	Elucidation of the AI-2 communication system in the food-borne pathogen <i>Campylobacter jejuni</i> by whole-cell-based biosensor quantification. <i>Biosensors and Bioelectronics</i> , 2022, 212, 114439.	10.1	10
4	<i>Campylobacter jejuni</i> Biofilm Control with Lavandin Essential Oils and By-Products. <i>Antibiotics</i> , 2022, 11, 854.	3.7	9
5	Anti-adhesion activity of phytochemicals to prevent <i>Campylobacter jejuni</i> biofilm formation on abiotic surfaces. <i>Phytochemistry Reviews</i> , 2021, 20, 55-84.	6.5	37
6	Waste streams in onion production: Bioactive compounds, quercetin and use of antimicrobial and antioxidative properties. <i>Waste Management</i> , 2021, 126, 476-486.	7.4	28
7	Efflux Pump Inhibition and Resistance Modulation in <i>Mycobacterium smegmatis</i> by Peucedanum ostruthium and Its Coumarins. <i>Antibiotics</i> , 2021, 10, 1075.	3.7	7
8	Antibiofilm Potential of <i>Lavandula</i> Preparations against <i>Campylobacter jejuni</i> . <i>Applied and Environmental Microbiology</i> , 2021, 87, e0109921.	3.1	10
9	Determining optimum carvacrol treatment as a cardinal value of a secondary model. <i>International Journal of Food Microbiology</i> , 2021, 354, 109311.	4.7	2
10	Novel nanostructured and antimicrobial PVDF-HFP/PVP/MoO ₃ composite. <i>Surface Innovations</i> , 2021, 9, 256-266.	2.3	9
11	Phenolic Profile, Antioxidant Capacity and Antimicrobial Activity of Nettle Leaves Extracts Obtained by Advanced Extraction Techniques. <i>Molecules</i> , 2021, 26, 6153.	3.8	20
12	Mediterranean Spontaneously Fermented Sausages: Spotlight on Microbiological and Quality Features to Exploit Their Bacterial Biodiversity. <i>Foods</i> , 2021, 10, 2691.	4.3	18
13	Tetracycline Induces the Formation of Biofilm of Bacteria from Different Phases of Wastewater Treatment. <i>Processes</i> , 2020, 8, 989.	2.8	6
14	Comparison of <i>Campylobacter jejuni</i> Slaughterhouse and Surface-Water Isolates Indicates Better Adaptation of Slaughterhouse Isolates to the Chicken Host Environment. <i>Microorganisms</i> , 2020, 8, 1693.	3.6	5
15	Development of Biodegradable Whey-Based Laminate Functionalised by Chitosan-Natural Extract Formulations. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3668.	4.1	12
16	Modulation of <i>Campylobacter jejuni</i> Motility, Adhesion to Polystyrene Surfaces, and Invasion of INT407 Cells by Quorum-Sensing Inhibition. <i>Microorganisms</i> , 2020, 8, 104.	3.6	28
17	Combination of rosemary extract and buffered vinegar inhibits <i>Pseudomonas</i> and <i>Shewanella</i> growth in common carp (<i>Cyprinus carpio</i>). <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2305-2312.	3.5	13
18	Effect of <i>Lactobacillus</i> spp. on adhesion, invasion, and translocation of <i>Campylobacter jejuni</i> in chicken and pig small-intestinal epithelial cell lines. <i>BMC Veterinary Research</i> , 2020, 16, 34.	1.9	18

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19	Adhesion of <i>Campylobacter jejuni</i> Is Increased in Association with Foodborne Bacteria. <i>Microorganisms</i> , 2020, 8, 201.	3.6	10
20	In Vitro Effect of the Common Culinary Herb Winter Savory (<i>Satureja montana</i>) against the Infamous Food Pathogen <i>Campylobacter jejuni</i> . <i>Foods</i> , 2020, 9, 537.	4.3	14
21	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens. <i>PLoS ONE</i> , 2020, 15, e0230423.	2.5	17
22	Bioactive Characterization of Packaging Foils Coated by Chitosan and Polyphenol Colloidal Formulations. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2610.	4.1	14
23	Targeting fish spoilers <i>Pseudomonas</i> and <i>Shewanella</i> with oregano and nettle extracts. <i>International Journal of Food Microbiology</i> , 2020, 328, 108664.	4.7	23
24	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens. , 2020, 15, e0230423.		0
25	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens. , 2020, 15, e0230423.		0
26	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens. , 2020, 15, e0230423.		0
27	(-)- α -Pinene reduces quorum sensing and <i>Campylobacter jejuni</i> colonization in broiler chickens. , 2020, 15, e0230423.		0
28	Proteotyping as alternate typing method to differentiate <i>Campylobacter coli</i> clades. <i>Scientific Reports</i> , 2019, 9, 4244.	3.3	29
29	Spoilage <i>Pseudomonas</i> biofilm with <i>Escherichia coli</i> protection in fish meat at 5 °C. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4635-4641.	3.5	36
30	Influence of rosemary extract (<i>Rosmarinus officinalis</i>) Inolens to extend the shelf life of vacuum-packed rainbow trout (<i>Oncorhynchus mykiss</i>) fillets stored under refrigerated conditions. <i>Aquaculture International</i> , 2019, 27, 833-847.	2.2	14
31	The Anti- <i>Campylobacter</i> Activity and Mechanisms of Pinocembrin Action. <i>Microorganisms</i> , 2019, 7, 675.	3.6	7
32	Black pepper (<i>Piper nigrum</i> L.) bacterial decontamination by sterilization and microwave treatments. <i>Analecta Technica Szegedinensia</i> , 2019, 13, 1-5.	0.6	5
33	Antimicrobial Natural Products Against <i>Campylobacter</i> . <i>Sustainable Development and Biodiversity</i> , 2018, , 3-30.	1.7	2
34	Antiadhesion activity of juniper (<i>Juniperus communis</i> L.) preparations against <i>Campylobacter jejuni</i> evaluated with PCR-based methods. <i>Phytotherapy Research</i> , 2018, 32, 542-550.	5.8	16
35	Reduced contamination and infection via inhibition of adhesion of foodborne bacteria to abiotic polystyrene and biotic amoeba surfaces. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1013-1020.	2.7	4
36	Bleeding of Common Carp (<i>Cyprinus carpio</i>) Improves Sensory Quality of Fillets and Slows Oxidative and Microbiological Changes During Refrigerated Aerobic Storage. <i>Food Technology and Biotechnology</i> , 2018, 56, 524-532.	2.1	7

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37	Antibiotic resistance, virulence factors and biofilm formation ability in <i>Escherichia coli</i> strains isolated from chicken meat and wildlife in the Czech Republic. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017, 52, 570-576.	1.5	33
38	Aqueous Extracts of Wild Mushrooms Show Antimicrobial and Antiadhesion Activities against Bacteria and Fungi. <i>Phytotherapy Research</i> , 2017, 31, 1971-1976.	5.8	15
39	The Genetic, Biochemical, Nutritional and Antimicrobial Characteristics of Pomegranate (<i>Punica</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2.1 16	2.1	16
40	Attenuation of Adhesion, Biofilm Formation and Quorum Sensing of <i>Campylobacter jejuni</i> by <i>Euodia ruticarpa</i> . <i>Phytotherapy Research</i> , 2016, 30, 1527-1532.	5.8	46
41	Effect of different types of descaling methods on shelf life of air-/vacuum-packaged common carp (<i>Cyprinus carpio</i> L.) fillets under refrigerated storage conditions. <i>Aquaculture International</i> , 2016, 24, 1555-1568.	2.2	4
42	Effects of natural antimicrobials on bacterial cell hydrophobicity, adhesion, and zeta potential / Vpliv naravnih protimikrobnih snovi na bakterijsko hidrofobnost, adhezijo in zeta potencial. <i>Arhiv Za Higijenu Rada I Toksikologiju</i> , 2016, 67, 39-45.	0.7	34
43	Polyphenol, antioxidant and antimicrobial potential of six different white and red wine grape processing leftovers. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4809-4820.	3.5	34
44	Microbiological aspects of common carp (<i>Cyprinus carpio</i>) and its processingâ€™ relevance for final product quality: a review. <i>Aquaculture International</i> , 2016, 24, 1569-1590.	2.2	12
45	Anti-adhesion activity of thyme (<i>Thymus vulgaris</i> L.) extract, thyme post-distillation waste, and olive (<i>Olea europea</i> L.) leaf extract against <i>Campylobacter jejuni</i> on polystyrene and intestine epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2723-2730.	3.5	33
46	The Biocide and Antibiotic Resistance in <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> . <i>Food Engineering Series</i> , 2016, , 269-283.	0.7	4
47	Control of <i>Alicyclobacillus</i> spp. vegetative cells and spores in apple juice with rosemary extracts. <i>Food Control</i> , 2016, 60, 205-214.	5.5	22
48	<i>Alpinia katsumadai</i> Extracts Inhibit Adhesion and Invasion of <i>Campylobacter jejuni</i> in Animal and Human Foetal Small Intestine Cell Lines. <i>Phytotherapy Research</i> , 2015, 29, 1585-1589.	5.8	19
49	High genetic similarity of ciprofloxacin-resistant <i>Campylobacter jejuni</i> in central Europe. <i>Frontiers in Microbiology</i> , 2015, 6, 1169.	3.5	32
50	Virulence genes and cytokine profile in systemic murine <i>Campylobacter coli</i> infection. <i>Virulence</i> , 2015, 6, 581-590.	4.4	9
51	Chemical Profile, Antioxidant and Antibacterial Activity of Thyme and Oregano Essential Oils, Thymol and Carvacrol and Their Possible Synergism. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015, 18, 1013-1021.	1.9	99
52	Antibiotic Resistance Modulation and Modes of Action of (-)- α -Pinene in <i>Campylobacter jejuni</i> . <i>PLoS ONE</i> , 2015, 10, e0122871.	2.5	102
53	Phenolic Acids Profile, Antioxidant and Antibacterial Activity of Chamomile, Common Yarrow and Immortelle (<i>Asteraceae</i>). <i>Natural Product Communications</i> , 2014, 9, 1934578X1400901.	0.5	15
54	Reduction of microbiological risk in minced meat by a combination of natural antimicrobials. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2758-2765.	3.5	12

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55	Persistence of foodborne pathogens and their control in primary and secondary food production chains. <i>Food Control</i> , 2014, 44, 92-109.	5.5	117
56	Stress Response and Virulence of Heat-Stressed <i>Campylobacter jejuni</i> . <i>Microbes and Environments</i> , 2014, 29, 338-345.	1.6	11
57	Phenolic Profile, Antioxidant Capacity, and Antimicrobial Activity of Leaf Extracts from Six <i>Vitis vinifera</i> L. Varieties. <i>International Journal of Food Properties</i> , 2013, 16, 45-60.	3.0	134
58	Resistance to Bile Salts and Sodium Deoxycholate in Macrolide- and Fluoroquinolone-Susceptible and Resistant <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> Strains. <i>Microbial Drug Resistance</i> , 2013, 19, 168-174.	2.0	15
59	<i>In Vivo</i> Modulation of <i>Campylobacter jejuni</i> Virulence in Response to Environmental Stress. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 566-572.	1.8	12
60	Development of antimicrobial resistance in <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> adapted to biocides. <i>International Journal of Food Microbiology</i> , 2013, 160, 304-312.	4.7	52
61	Effects of efflux-pump inducers and genetic variation of the multidrug transporter <i>cmeB</i> in biocide resistance of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> . <i>Journal of Medical Microbiology</i> , 2013, 62, 400-411.	1.8	12
62	Anti- <i>Campylobacter</i> Activities and Resistance Mechanisms of Natural Phenolic Compounds in <i>Campylobacter</i> . <i>PLoS ONE</i> , 2012, 7, e51800.	2.5	42
63	Involvement of efflux mechanisms in biocide resistance of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> . <i>Journal of Medical Microbiology</i> , 2012, 61, 800-808.	1.8	25
64	Epigallocatechin gallate as a modulator of <i>Campylobacter</i> resistance to macrolide antibiotics. <i>International Journal of Antimicrobial Agents</i> , 2012, 40, 467-471.	2.5	20
65	Reduction of <i>Campylobacter jejuni</i> by natural antimicrobials in chicken meat-related conditions. <i>Food Control</i> , 2011, 22, 718-724.	5.5	57
66	<i>Campylobacter</i> and its multi-resistance in the food chain. <i>Trends in Food Science and Technology</i> , 2011, 22, 91-98.	15.1	50
67	Investigation of some factors affecting the antibacterial activity of rosemary extracts in food models by a food microdilution method. <i>International Journal of Food Science and Technology</i> , 2011, 46, 413-420.	2.7	13
68	Evaluation of diffusion and dilution methods to determine the antibacterial activity of plant extracts. <i>Journal of Microbiological Methods</i> , 2010, 81, 121-126.	1.6	422
69	Attachment, Invasion, and Translocation of <i>Campylobacter jejuni</i> in Pig Small-Intestinal Epithelial Cells. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 589-595.	1.8	24
70	<i>In Vitro</i> Antimicrobial and Antioxidant Activity of Commercial Rosemary Extract Formulations. <i>Journal of Food Protection</i> , 2009, 72, 1744-1752.	1.7	123
71	Survival of stress exposed <i>Campylobacter jejuni</i> in the murine macrophage J774 cell line. <i>International Journal of Food Microbiology</i> , 2009, 129, 68-73.	4.7	25
72	Stress response and pathogenic potential of <i>Campylobacter jejuni</i> cells exposed to starvation. <i>Research in Microbiology</i> , 2009, 160, 345-352.	2.1	63

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73	Environmental stress factors affecting survival and virulence of <i>Campylobacter jejuni</i> . <i>Microbial Pathogenesis</i> , 2007, 43, 120-125.	2.9	63
74	Role of Poultry Meat in Sporadic <i>Campylobacter</i> Infections in Bosnia and Herzegovina: Laboratory-based Study. <i>Croatian Medical Journal</i> , 2007, 48, 842-851.	0.7	14
75	Survival and stress induced expression of <i>groEL</i> and <i>rpoD</i> of <i>Campylobacter jejuni</i> from different growth phases. <i>International Journal of Food Microbiology</i> , 2006, 112, 200-207.	4.7	63
76	Natural Products as Antibacterial Agents – Antibacterial Potential and Safety of Post-distillation and Waste Material from <i>Thymus vulgaris</i> L., <i>Lamiaceae</i> . , 0, , .		5
77	Antimicrobial Resistance of Common Zoonotic Bacteria in the Food Chain: An Emerging Threat. , 0, , .		4
78	<i>Bacillus subtilis</i> PS-216 Spores Supplemented in Broiler Chicken Drinking Water Reduce <i>Campylobacter jejuni</i> Colonization and Increases Weight Gain. <i>Frontiers in Microbiology</i> , 0, 13, .	3.5	6