Anup Kollanoor Johny

List of Publications by Year
in descending order

47 papers	1,850 citations	257450 24 h-index	265206 42 g-index
47 all docs	47 docs citations	47 times ranked	1977 citing authors

#	Article	IF	Citations
1	Antibiotic-Resistant Salmonella in the Food Supply and the Potential Role of Antibiotic Alternatives for Control. Foods, 2018, 7, 167.	4.3	168
2	Combating Pathogenic Microorganisms Using Plant-Derived Antimicrobials: A Minireview of the Mechanistic Basis. BioMed Research International, 2014, 2014, 1-18.	1.9	142
3	Antibiofilm effect of plant derived antimicrobials on Listeria monocytogenes. Food Microbiology, 2013, 36, 79-89.	4.2	132
4	Antibacterial effect of trans-cinnamaldehyde, eugenol, carvacrol, and thymol on Salmonella Enteritidis and Campylobacter jejuni in chicken cecal contents in vitro. Journal of Applied Poultry Research, 2010, 19, 237-244.	1.2	129
5	Reduction of Salmonella enterica Serovar Enteritidis Colonization in 20-Day-Old Broiler Chickens by the Plant-Derived Compounds trans -Cinnamaldehyde and Eugenol. Applied and Environmental Microbiology, 2012, 78, 2981-2987.	3.1	99
6	Plant-derived antimicrobials reduce Listeria monocytogenes virulence factors in vitro, and down-regulate expression of virulence genes. International Journal of Food Microbiology, 2012, 157, 88-94.	4.7	79
7	Effect of Subinhibitory Concentrations of Plant-Derived Molecules in Increasing the Sensitivity of Multidrug-Resistant Salmonella enterica Serovar Typhimurium DT104 to Antibiotics. Foodborne Pathogens and Disease, 2010, 7, 1165-1170.	1.8	74
8	Effect of Chlorine Exposure on the Survival and Antibiotic Gene Expression of Multidrug Resistant Acinetobacter baumannii in Water. International Journal of Environmental Research and Public Health, 2014, 11, 1844-1854.	2.6	58
9	Inactivation of Salmonella spp. on tomatoes by plant molecules. International Journal of Food Microbiology, 2011, 144, 464-468.	4.7	57
10	The Efficacy of the Natural Plant Extracts, Thymol and Carvacrol against <scp>C</scp>ampylobacter Colonization in Broiler Chickens. Journal of Food Safety, 2014, 34, 321-325.	2.3	57
11	Carvacrol and trans-Cinnamaldehyde Reduce Clostridium difficile Toxin Production and Cytotoxicity in Vitro. International Journal of Molecular Sciences, 2014, 15, 4415-4430.	4.1	52
12	Use of plant-derived antimicrobials for improving the safety of poultry products. Poultry Science, 2013, 92, 493-501.	3.4	49
13	Effect of Plant Derived Antimicrobials on Salmonella Enteritidis Adhesion to and Invasion of Primary Chicken Oviduct Epithelial Cells in vitro and Virulence Gene Expression. International Journal of Molecular Sciences, 2013, 14, 10608-10625.	4.1	46
14	In-Feed Supplementation of trans -Cinnamaldehyde Reduces Layer-Chicken Egg-Borne Transmission of Salmonella enterica Serovar Enteritidis. Applied and Environmental Microbiology, 2015, 81, 2985-2994.	3.1	42
15	Antibacterial Effect of Trans-Cinnamaldehyde on Salmonella Enteritidis and Campylobacter jejuni in Chicken Drinking Water ,. Journal of Applied Poultry Research, 2008, 17, 490-497.	1.2	41
16	Controlling Aspergillus flavus and Aspergillus parasiticus growth and aflatoxin production in poultry feed using carvacrol and trans-cinnamaldehyde. Poultry Science, 2015, 94, 2183-2190.	3.4	40
17	Rapid inactivation of Salmonella Enteritidis on shell eggs by plant-derived antimicrobials. Poultry Science, 2013, 92, 3228-3235.	3.4	38
18	Prophylactic Supplementation of Caprylic Acid in Feed Reduces Salmonella Enteritidis Colonization in Commercial Broiler Chicks. Journal of Food Protection, 2009, 72, 722-727.	1.7	37

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19	Enhancing the thermal destruction of Escherichia coli O157:H7 in ground beef patties by trans-cinnamaldehyde. Food Microbiology, 2010, 27, 841-844.	4.2	36
20	Efficacy of plant-derived compounds combined with hydrogen peroxide as antimicrobial wash and coating treatment for reducing Listeria monocytogenes on cantaloupes. Food Microbiology, 2014, 44, 47-53.	4.2	35
21	Trans-Cinnamaldehyde and Eugenol Increase Acinetobacter baumannii Sensitivity to Beta-Lactam Antibiotics. Frontiers in Microbiology, 2018, 9, 1011.	3.5	34
22	Caprylic acid reduces Salmonella Enteritidis populations in various segments of digestive tract and internal organs of 3- and 6-week-old broiler chickens, therapeutically ,. Poultry Science, 2012, 91, 1686-1694.	3.4	32
23	Efficacy of Plantâ€Derived Antimicrobials as Antimicrobial Wash Treatments for Reducing Enterohemorrhagic Escherichia Coli O157:H7 on Apples. Journal of Food Science, 2013, 78, M1399-404.	3.1	31
24	Effect of therapeutic supplementation of the plant compounds trans-cinnamaldehyde and eugenol on Salmonella enterica serovar Enteritidis colonization in market-age broiler chickens. Journal of Applied Poultry Research, 2012, 21, 816-822.	1.2	29
25	Inactivation of Listeria monocytogenes on frankfurters by plant-derived antimicrobials alone or in combination with hydrogen peroxide. International Journal of Food Microbiology, 2013, 163, 114-118.	4.7	25
26	Inactivation of bacterial fish pathogens by medium-chain lipid molecules (caprylic acid, monocaprylin) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.8	24
27	Gene Expression Response of Salmonella enterica Serotype Enteritidis Phage Type 8 to Subinhibitory Concentrations of the Plant-Derived Compounds Trans-Cinnamaldehyde and Eugenol. Frontiers in Microbiology, 2017, 8, 1828.	3.5	24
28	Characterization of a multidrug resistant C. difficile meat isolate. International Journal of Food Microbiology, 2015, 192, 111-116.	4.7	23
29	Food Grade Pimenta Leaf Essential Oil Reduces the Attachment of Salmonella enterica Heidelberg (2011) Tj ETQq1 1 0.784314 rgBT /	3.5	20
30	Efficacy of Plant-Derived Antimicrobials in Controlling Enterohemorrhagic Escherichia coli Virulence In Vitro. Journal of Food Protection, 2016, 79, 1965-1970.	1.7	19
31	Effect of lemongrass essential oil against multidrug-resistant Salmonella Heidelberg and its attachment to chicken skin and meat. Poultry Science, 2021, 100, 101116.	3.4	18
32	Characterizing the Antimicrobial Function of a Dairy-Originated Probiotic, Propionibacterium freudenreichii, Against Multidrug-Resistant Salmonella enterica Serovar Heidelberg in Turkey Poults. Frontiers in Microbiology, 2018, 9, 1475.	3.5	17
33	Prevalence of Multidrug-Resistant Bacteria on Fresh Vegetables Collected from Farmers' Markets in Connecticut. Journal of Food Protection, 2016, 79, 1446-1451.	1.7	16
34	Prophylactic supplementation of caprylic acid in feed reduces Salmonella enteritidis colonization in commercial broiler chicks. Journal of Food Protection, 2009, 72, 722-7.	1.7	15
35	Reducing Colonization and Eggborne Transmission ofSalmonellaEnteritidis in Layer Chickens by In-Feed Supplementation of Caprylic Acid. Foodborne Pathogens and Disease, 2015, 12, 591-597.	1.8	14
36	Salmonella in Poultry Meat Production. , 2019, , 1-24.		14

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37	Inhibition and Inactivation of Escherichia coli O157:H7 Biofilms by Selenium. Journal of Food Protection, 2018, 81, 926-933.	1.7	12
38	Effect of Various Inoculum Levels of Multidrug-Resistant Salmonella enterica Serovar Heidelberg (2011 Ground Turkey Outbreak Isolate) on Cecal Colonization, Dissemination to Internal Organs, and Deposition in Skeletal Muscles of Commercial Turkeys after Experimental Oral Challenge. Frontiers in Microbiology, 2017, 8, 2680.	3.5	11
39	Inactivation of Escherichia coli O157:H7 on Cattle Hides by Caprylic Acid and Î²-Resorcylic Acid. Journal of Food Protection, 2013, 76, 318-322.	1.7	10
40	Practical implications of plant-derived antimicrobials in poultry diets for the control of Salmonella Enteritidis. Journal of Applied Poultry Research, 2014, 23, 340-344.	1.2	10
41	Selenium reduces enterohemorrhagicEscherichia coliO157:H7 verotoxin production and globotriaosylceramide receptor expression on host cells. Future Microbiology, 2016, 11, 745-756.	2.0	10
42	Effect of caprylic acid alone or in combination with peracetic acid against multidrug-resistant Salmonella Heidelberg on chicken drumsticks in a soft scalding temperature-time setup. Poultry Science, 2021, 100, 101421.	3.4	9
43	Effect of Turkey-Derived Beneficial Bacteria Lactobacillus salivarius and Lactobacillus ingluviei on a Multidrug-Resistant Salmonella Heidelberg Strain in Turkey Poults. Journal of Food Protection, 2019, 82, 435-440.	1.7	8
44	Transcriptional Profiling and Molecular Characterization of the yccT Mutant Link: A Novel STY1099 Protein with the Peroxide Stress Response and Cell Division of Salmonella enterica Serovar Enteritidis. Biology, 2019, 8, 86.	2.8	5
45	Effect of plant-derived antimicrobials against multidrug-resistant Salmonella Heidelberg in ground Turkey. Poultry Science, 2022, 101, 101581.	3.4	4
46	Preharvest Food Safetyâ€"Potential Use of Plant-Derived Compounds in Layer Chickens. , 2017, , 347-372.		3
47	Efficacy of plant-derived antimicrobials for reducing egg-borne transmission of Enteritidis. Journal of Applied Poultry Research, 2014, 23, 330-339.	1.2	2