

Anup Kollanoor Johny

List of Publications by Year in descending order

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Version: 2024-02-01

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	Effect of plant-derived antimicrobials against multidrug-resistant Salmonella Heidelberg in ground Turkey. Poultry Science, 2022, 101, 101581.	3.4	4
2	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
3	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
4	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
5	Salmonella in Poultry Meat Production. , 2019, , 1-24.		14
6	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
7	Inhibition and Inactivation of Escherichia coli O157:H7 Biofilms by Selenium. Journal of Food Protection, 2018, 81, 926-933.	1.7	12
8	Antibiotic-Resistant Salmonella in the Food Supply and the Potential Role of Antibiotic Alternatives for Control. Foods, 2018, 7, 167.	4.3	168
9	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
10	Trans-Cinnamaldehyde and Eugenol Increase Acinetobacter baumannii Sensitivity to Beta-Lactam Antibiotics. Frontiers in Microbiology, 2018, 9, 1011.	3.5	34
11	Preharvest Food Safety Potential Use of Plant-Derived Compounds in Layer Chickens. , 2017, , 347-372.		3
12	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
13	Food Grade Pimenta Leaf Essential Oil Reduces the Attachment of Salmonella enterica Heidelberg (2011) Tj ETQq1 1.0.784314 rgBT /	3.5	20
14	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
15	Efficacy of Plant-Derived Antimicrobials in Controlling Enterohemorrhagic Escherichia coli Virulence In Vitro. Journal of Food Protection, 2016, 79, 1965-1970.	1.7	19
16	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
17	Selenium reduces enterohemorrhagic Escherichia coli O157:H7 verotoxin production and globotriaosylceramide receptor expression on host cells. Future Microbiology, 2016, 11, 745-756.	2.0	10
18	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

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19	Reducing Colonization and Eggborne Transmission of <i>Salmonella</i> Enteritidis in Layer Chickens by In-Feed Supplementation of Caprylic Acid. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 591-597.	1.8	14
20	Characterization of a multidrug resistant <i>C. difficile</i> meat isolate. <i>International Journal of Food Microbiology</i> , 2015, 192, 111-116.	4.7	23
21	Controlling <i>Aspergillus flavus</i> and <i>Aspergillus parasiticus</i> growth and aflatoxin production in poultry feed using carvacrol and trans-cinnamaldehyde. <i>Poultry Science</i> , 2015, 94, 2183-2190.	3.4	40
22	Effect of Chlorine Exposure on the Survival and Antibiotic Gene Expression of Multidrug Resistant <i>Acinetobacter baumannii</i> in Water. <i>International Journal of Environmental Research and Public Health</i> , 2014, 11, 1844-1854.	2.6	58
23	Efficacy of plant-derived antimicrobials for reducing egg-borne transmission of Enteritidis. <i>Journal of Applied Poultry Research</i> , 2014, 23, 330-339.	1.2	2
24	Carvacrol and trans-Cinnamaldehyde Reduce <i>Clostridium difficile</i> Toxin Production and Cytotoxicity in Vitro. <i>International Journal of Molecular Sciences</i> , 2014, 15, 4415-4430.	4.1	52
25	The Efficacy of the Natural Plant Extracts, Thymol and Carvacrol against <i>Campylobacter</i> Colonization in Broiler Chickens. <i>Journal of Food Safety</i> , 2014, 34, 321-325.	2.3	57
26	Practical implications of plant-derived antimicrobials in poultry diets for the control of <i>Salmonella</i> Enteritidis. <i>Journal of Applied Poultry Research</i> , 2014, 23, 340-344.	1.2	10
27	Combating Pathogenic Microorganisms Using Plant-Derived Antimicrobials: A Minireview of the Mechanistic Basis. <i>BioMed Research International</i> , 2014, 2014, 1-18.	1.9	142
28	Efficacy of plant-derived compounds combined with hydrogen peroxide as antimicrobial wash and coating treatment for reducing <i>Listeria monocytogenes</i> on cantaloupes. <i>Food Microbiology</i> , 2014, 44, 47-53.	4.2	35
29	Efficacy of Plant-Derived Antimicrobials as Antimicrobial Wash Treatments for Reducing Enterohemorrhagic <i>Escherichia Coli</i> O157:H7 on Apples. <i>Journal of Food Science</i> , 2013, 78, M1399-404.	3.1	31
30	Rapid inactivation of <i>Salmonella</i> Enteritidis on shell eggs by plant-derived antimicrobials. <i>Poultry Science</i> , 2013, 92, 3228-3235.	3.4	38
31	Antibiofilm effect of plant derived antimicrobials on <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , 2013, 36, 79-89.	4.2	132
32	Use of plant-derived antimicrobials for improving the safety of poultry products. <i>Poultry Science</i> , 2013, 92, 493-501.	3.4	49
33	Inactivation of <i>Listeria monocytogenes</i> on frankfurters by plant-derived antimicrobials alone or in combination with hydrogen peroxide. <i>International Journal of Food Microbiology</i> , 2013, 163, 114-118.	4.7	25
34	Effect of Plant Derived Antimicrobials on <i>Salmonella</i> Enteritidis Adhesion to and Invasion of Primary Chicken Oviduct Epithelial Cells in vitro and Virulence Gene Expression. <i>International Journal of Molecular Sciences</i> , 2013, 14, 10608-10625.	4.1	46
35	Inactivation of <i>Escherichia coli</i> O157:H7 on Cattle Hides by Caprylic Acid and $\hat{1}^2$ -Resorcylic Acid. <i>Journal of Food Protection</i> , 2013, 76, 318-322.	1.7	10
36	Effect of therapeutic supplementation of the plant compounds trans-cinnamaldehyde and eugenol on <i>Salmonella enterica</i> serovar Enteritidis colonization in market-age broiler chickens. <i>Journal of Applied Poultry Research</i> , 2012, 21, 816-822.	1.2	29

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37	Reduction of <i>Salmonella enterica</i> Serovar Enteritidis Colonization in 20-Day-Old Broiler Chickens by the Plant-Derived Compounds <i>trans</i> -Cinnamaldehyde and Eugenol. <i>Applied and Environmental Microbiology</i> , 2012, 78, 2981-2987.	3.1	99
38	Caprylic acid reduces <i>Salmonella</i> Enteritidis populations in various segments of digestive tract and internal organs of 3- and 6-week-old broiler chickens, therapeutically. <i>Poultry Science</i> , 2012, 91, 1686-1694.	3.4	32
39	Plant-derived antimicrobials reduce <i>Listeria monocytogenes</i> virulence factors in vitro, and down-regulate expression of virulence genes. <i>International Journal of Food Microbiology</i> , 2012, 157, 88-94.	4.7	79
40	Inactivation of <i>Salmonella</i> spp. on tomatoes by plant molecules. <i>International Journal of Food Microbiology</i> , 2011, 144, 464-468.	4.7	57
41	Enhancing the thermal destruction of <i>Escherichia coli</i> O157:H7 in ground beef patties by <i>trans</i> -cinnamaldehyde. <i>Food Microbiology</i> , 2010, 27, 841-844.	4.2	36
42	Effect of Subinhibitory Concentrations of Plant-Derived Molecules in Increasing the Sensitivity of Multidrug-Resistant <i>Salmonella enterica</i> Serovar Typhimurium DT104 to Antibiotics. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 1165-1170.	1.8	74
43	Antibacterial effect of <i>trans</i> -cinnamaldehyde, eugenol, carvacrol, and thymol on <i>Salmonella</i> Enteritidis and <i>Campylobacter jejuni</i> in chicken cecal contents in vitro. <i>Journal of Applied Poultry Research</i> , 2010, 19, 237-244.	1.2	129
44	Prophylactic Supplementation of Caprylic Acid in Feed Reduces <i>Salmonella</i> Enteritidis Colonization in Commercial Broiler Chicks. <i>Journal of Food Protection</i> , 2009, 72, 722-727.	1.7	37
45	Prophylactic supplementation of caprylic acid in feed reduces <i>Salmonella enteritidis</i> colonization in commercial broiler chicks. <i>Journal of Food Protection</i> , 2009, 72, 722-7.	1.7	15
46	Antibacterial Effect of <i>Trans</i> -Cinnamaldehyde on <i>Salmonella</i> Enteritidis and <i>Campylobacter jejuni</i> in Chicken Drinking Water. <i>Journal of Applied Poultry Research</i> , 2008, 17, 490-497.	1.2	41
47	Inactivation of bacterial fish pathogens by medium-chain lipid molecules (caprylic acid, monocaprylin) Tj ETQq1 1 0,784314 rgBT /Ove	1.8	24