# Trond MÃ¸retrÃ¸

List of Publications by Year
in descending order



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|---|---|---|---|
| 41 papers | 3,099 citations | 201674 27 h-index | 276875 41 g-index |
| 43 all docs | 43 docs citations | 43 times ranked | 3287 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Attachment and biofilm formation by foodborne bacteria in meat processing environments: Causes, implications, role of bacterial interactions and control by alternative novel methods. Meat Science, 2014, 97, 298-309. | 5.5 | 287 |
| 2 | Residential Bacteria on Surfaces in the Food Industry and Their Implications for Food Safety and Quality. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 1022-1041. | 11.7 | 235 |
| 3 | Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. Frontiers in Microbiology, 2015, 6, 841. | 3.5 | 232 |
| 4 | Different patterns of biofilm formation in Staphylococcus aureus under food-related stress conditions. International Journal of Food Microbiology, 2007, 116, 372-383. | 4.7 | 209 |
| 5 | Biofilm forming abilities of Salmonellaare correlated with persistence in fish meal- and feed factories. BMC Veterinary Research, 2009, 5, 20. | 1.9 | 198 |
| 6 | Tolerance to quaternary ammonium compound disinfectants may enhance growth of Listeria monocytogenes in the food industry. International Journal of Food Microbiology, 2017, 241, 215-224. | 4.7 | 165 |
| 7 | Biofilm Formation and the Presence of the Intercellular Adhesion Locus ica among Staphylococci from Food and Food Processing Environments. Applied and Environmental Microbiology, 2003, 69, 5648-5655. | 3.1 | 150 |
| 8 | Persistence of foodborne pathogens and their control in primary and secondary food production chains. Food Control, 2014, 44, 92-109. | 5.5 | 117 |
| 9 | Cleaning and Disinfection of Biofilms Composed of Listeria monocytogenes and Background Microbiota from Meat Processing Surfaces. Applied and Environmental Microbiology, 2017, 83, . | 3.1 | 111 |
| 10 | Control of Salmonella in food related environments by chemical disinfection. Food Research International, 2012, 45, 532-544. | 6.2 | 110 |
| 11 | Contamination of salmon fillets and processing plants with spoilage bacteria. International Journal of Food Microbiology, 2016, 237, 98-108. | 4.7 | 99 |
| 12 | Genome Analysis of Listeria monocytogenes Sequence Type 8 Strains Persisting in Salmon and Poultry Processing Environments and Comparison with Related Strains. PLoS ONE, 2016, 11, e0151117. | 2.5 | 99 |
| 13 | FT-IR spectroscopy for identification of closely related lactobacilli. Journal of Microbiological Methods, 2004, 59, 149-162. | 1.6 | 97 |
| 14 | Enhanced Surface Colonization by Escherichia coli O157:H7 in Biofilms Formed by an Acinetobacter calcoaceticus Isolate from Meat-Processing Environments. Applied and Environmental Microbiology, 2010, 76, 4557-4559. | 3.1 | 88 |
| 15 | Fourier Transform Infrared and Raman Spectroscopy for Characterization of Listeria monocytogenes Strains. Applied and Environmental Microbiology, 2006, 72, 228-232. | 3.1 | 79 |
| 16 | Survival potential of wild type cellulose deficient Salmonella from the feed industry. BMC Veterinary Research, 2009, 5, 43. | 1.9 | 60 |
| 17 | Listeria monocytogenes strains show large variations in competitive growth in mixed culture biofilms and suspensions with bacteria from food processing environments. International Journal of Food Microbiology, 2018, 275, 46-55. | 4.7 | 58 |
| 18 | A highâ€throughput microcultivation protocol for FTIR spectroscopic characterization and identification of fungi. Journal of Biophotonics, 2010, 3, 512-521. | 2.3 | 56 |

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|---|---|---|---|
| 19 | Micro ecosystems from feed industry surfaces: a survival and biofilm study of Salmonella versus host resident flora strains. BMC Veterinary Research, 2010, 6, 48. | 1.9 | 55 |
| 20 | Complex Phenotypic and Genotypic Responses of Listeria monocytogenes Strains Exposed to the Class IIa Bacteriocin Sakacin P. Applied and Environmental Microbiology, 2009, 75, 6973-6980. | 3.1 | 53 |
| 21 | Microbial diversity and ecology of biofilms in food industry environments associated with Listeria monocytogenes persistence. Current Opinion in Food Science, 2021, 37, 171-178. | 8.0 | 52 |
| 22 | Bacteria on Meat Abattoir Process Surfaces after Sanitation: Characterisation of Survival Properties of <i>Listeria monocytogenes</i> and the Commensal Bacterial Flora. Advances in Microbiology, 2013, 03, 255-264. | 0.6 | 51 |
| 23 | Biofilm Matrix Composition Affects the Susceptibility of Food Associated Staphylococci to Cleaning and Disinfection Agents. Frontiers in Microbiology, 2016, 7, 856. | 3.5 | 45 |
| 24 | FT-IR microspectroscopy: a promising method for the rapid identification ofListeriaspecies. FEMS Microbiology Letters, 2008, 278, 164-170. | 1.8 | 43 |
| 25 | Assessment of the antibacterial activity of a triclosan-containing cutting board. International Journal of Food Microbiology, 2011, 146, 157-162. | 4.7 | 39 |
| 26 | Susceptibility of Salmonella isolated from fish feed factories to disinfectants and air-drying at surfaces. Veterinary Microbiology, 2003, 94, 207-217. | 1.9 | 35 |
| 27 | In-Depth Longitudinal Study of Listeria monocytogenes ST9 Isolates from the Meat Processing Industry: Resolving Diversity and Transmission Patterns Using Whole-Genome Sequencing. Applied and Environmental Microbiology, 2020, 86, . | 3.1 | 32 |
| 28 | Evaluation of the robustness of FT-IR spectra of lactobacilli towards changes in the bacterial growth conditions. FEMS Microbiology Letters, 2004, 239, 111-116. | 1.8 | 28 |
| 29 | Microbiota formed on attached stainless steel coupons correlates with the natural biofilm of the sink surface in domestic kitchens. Canadian Journal of Microbiology, 2016, 62, 148-160. | 1.7 | 28 |
| 30 | Evaluation of the Antibacterial Effect of a Triclosan-Containing Floor Used in the Food Industry. Journal of Food Protection, 2006, 69, 627-633. | 1.7 | 27 |
| 31 | Whole room disinfection with hydrogen peroxide mist to control Listeria monocytogenes in food industry related environments. International Journal of Food Microbiology, 2019, 292, 118-125. | 4.7 | 27 |
| 32 | Toxin production and growth of pathogens subjected to temperature fluctuations simulating consumer handling of cold cuts. International Journal of Food Microbiology, 2014, 185, 82-92. | 4.7 | 22 |
| 33 | Listeria Monocytogenes Biofilm Removal Using Different Commercial Cleaning Agents. Molecules, 2020, 25, 792. | 3.8 | 22 |
| 34 | Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. International Journal of Food Microbiology, 2021, 337, 108928. | 4.7 | 20 |
| 35 | Characterization of the Microbial Flora in Disinfecting Footbaths with Hypochlorite. Journal of Food Protection, 2006, 69, 2193-2198. | 1.7 | 15 |
| 36 | Whole-Genome Sequencing Analysis of Listeria monocytogenes from Rural, Urban, and Farm Environments in Norway: Genetic Diversity, Persistence, and Relation to Clinical and Food Isolates. Applied and Environmental Microbiology, 2022, 88, aem0213621. | 3.1 | 15 |

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| 37 | Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. Food Control, 2020, 111, 107077. | 5.5 | 12 |
| 38 | Complete Genome Sequences of Six Listeria monocytogenes Sequence Type 9 Isolates from Meat Processing Plants in Norway. Genome Announcements, 2018, 6, . | 0.8 | 9 |
| 39 | Surveillance of Listeria monocytogenes: Early Detection, Population Dynamics, and Quasimetagenomic Sequencing during Selective Enrichment. Applied and Environmental Microbiology, 2021, 87, e0177421. | 3.1 | 9 |
| 40 | Coaggregation between Rhodococcus and Acinetobacter strains isolated from the food industry. Canadian Journal of Microbiology, 2015, 61, 503-512. | 1.7 | 8 |
| 41 | Anti-listerial properties of chemical constituents of Eruca sativa (rocket salad): From industrial observation to in vitro activity. PLoS ONE, 2021, 16, e0250648. | 2.5 | 2 |