

Trond MÃ, retrÃ,

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11886499/publications.pdf>

Version: 2024-02-01

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	Whole-Genome Sequencing Analysis of <i>Listeria monocytogenes</i> from Rural, Urban, and Farm Environments in Norway: Genetic Diversity, Persistence, and Relation to Clinical and Food Isolates. <i>Applied and Environmental Microbiology</i> , 2022, 88, e0213621.	3.1	15
2	Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. <i>International Journal of Food Microbiology</i> , 2021, 337, 108928.	4.7	20
3	Microbial diversity and ecology of biofilms in food industry environments associated with <i>Listeria monocytogenes</i> persistence. <i>Current Opinion in Food Science</i> , 2021, 37, 171-178.	8.0	52
4	Anti-listerial properties of chemical constituents of <i>Eruca sativa</i> (rocket salad): From industrial observation to in vitro activity. <i>PLoS ONE</i> , 2021, 16, e0250648.	2.5	2
5	Surveillance of <i>Listeria monocytogenes</i> : Early Detection, Population Dynamics, and Quasimetagenomic Sequencing during Selective Enrichment. <i>Applied and Environmental Microbiology</i> , 2021, 87, e0177421.	3.1	9
6	Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. <i>Food Control</i> , 2020, 111, 107077.	5.5	12
7	In-Depth Longitudinal Study of <i>Listeria monocytogenes</i> ST9 Isolates from the Meat Processing Industry: Resolving Diversity and Transmission Patterns Using Whole-Genome Sequencing. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	32
8	<i>Listeria Monocytogenes</i> Biofilm Removal Using Different Commercial Cleaning Agents. <i>Molecules</i> , 2020, 25, 792.	3.8	22
9	Whole room disinfection with hydrogen peroxide mist to control <i>Listeria monocytogenes</i> in food industry related environments. <i>International Journal of Food Microbiology</i> , 2019, 292, 118-125.	4.7	27
10	<i>Listeria monocytogenes</i> strains show large variations in competitive growth in mixed culture biofilms and suspensions with bacteria from food processing environments. <i>International Journal of Food Microbiology</i> , 2018, 275, 46-55.	4.7	58
11	Complete Genome Sequences of Six <i>Listeria monocytogenes</i> Sequence Type 9 Isolates from Meat Processing Plants in Norway. <i>Genome Announcements</i> , 2018, 6, .	0.8	9
12	Residential Bacteria on Surfaces in the Food Industry and Their Implications for Food Safety and Quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1022-1041.	11.7	235
13	Cleaning and Disinfection of Biofilms Composed of <i>Listeria monocytogenes</i> and Background Microbiota from Meat Processing Surfaces. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	111
14	Tolerance to quaternary ammonium compound disinfectants may enhance growth of <i>Listeria monocytogenes</i> in the food industry. <i>International Journal of Food Microbiology</i> , 2017, 241, 215-224.	4.7	165
15	Biofilm Matrix Composition Affects the Susceptibility of Food Associated Staphylococci to Cleaning and Disinfection Agents. <i>Frontiers in Microbiology</i> , 2016, 7, 856.	3.5	45
16	Contamination of salmon fillets and processing plants with spoilage bacteria. <i>International Journal of Food Microbiology</i> , 2016, 237, 98-108.	4.7	99
17	Microbiota formed on attached stainless steel coupons correlates with the natural biofilm of the sink surface in domestic kitchens. <i>Canadian Journal of Microbiology</i> , 2016, 62, 148-160.	1.7	28
18	Genome Analysis of <i>Listeria monocytogenes</i> Sequence Type 8 Strains Persisting in Salmon and Poultry Processing Environments and Comparison with Related Strains. <i>PLoS ONE</i> , 2016, 11, e0151117.	2.5	99

#	ARTICLE	IF	CITATIONS
19	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. <i>Frontiers in Microbiology</i> , 2015, 6, 841.	3.5	232
20	Coaggregation between <i>Rhodococcus</i> and <i>Acinetobacter</i> strains isolated from the food industry. <i>Canadian Journal of Microbiology</i> , 2015, 61, 503-512.	1.7	8
21	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
22	Toxin production and growth of pathogens subjected to temperature fluctuations simulating consumer handling of cold cuts. <i>International Journal of Food Microbiology</i> , 2014, 185, 82-92.	4.7	22
23	Attachment and biofilm formation by foodborne bacteria in meat processing environments: Causes, implications, role of bacterial interactions and control by alternative novel methods. <i>Meat Science</i> , 2014, 97, 298-309.	5.5	287
24	Bacteria on Meat Abattoir Process Surfaces after Sanitation: Characterisation of Survival Properties of <i>Listeria monocytogenes</i> and the Commensal Bacterial Flora. <i>Advances in Microbiology</i> , 2013, 03, 255-264.	0.6	51
25	Control of Salmonella in food related environments by chemical disinfection. <i>Food Research International</i> , 2012, 45, 532-544.	6.2	110
26	Assessment of the antibacterial activity of a triclosan-containing cutting board. <i>International Journal of Food Microbiology</i> , 2011, 146, 157-162.	4.7	39
27	Micro ecosystems from feed industry surfaces: a survival and biofilm study of Salmonella versus host resident flora strains. <i>BMC Veterinary Research</i> , 2010, 6, 48.	1.9	55
28	A high-throughput microcultivation protocol for FTIR spectroscopic characterization and identification of fungi. <i>Journal of Biophotonics</i> , 2010, 3, 512-521.	2.3	56
29	Enhanced Surface Colonization by <i>Escherichia coli</i> O157:H7 in Biofilms Formed by an <i>Acinetobacter calcoaceticus</i> Isolate from Meat-Processing Environments. <i>Applied and Environmental Microbiology</i> , 2010, 76, 4557-4559.	3.1	88
30	Complex Phenotypic and Genotypic Responses of <i>Listeria monocytogenes</i> Strains Exposed to the Class IIa Bacteriocin Sakacin P. <i>Applied and Environmental Microbiology</i> , 2009, 75, 6973-6980.	3.1	53
31	Biofilm forming abilities of Salmonella are correlated with persistence in fish meal- and feed factories. <i>BMC Veterinary Research</i> , 2009, 5, 20.	1.9	198
32	Survival potential of wild type cellulose deficient Salmonella from the feed industry. <i>BMC Veterinary Research</i> , 2009, 5, 43.	1.9	60
33	FT-IR microspectroscopy: a promising method for the rapid identification of <i>Listeria</i> species. <i>FEMS Microbiology Letters</i> , 2008, 278, 164-170.	1.8	43
34	Different patterns of biofilm formation in <i>Staphylococcus aureus</i> under food-related stress conditions. <i>International Journal of Food Microbiology</i> , 2007, 116, 372-383.	4.7	209
35	Characterization of the Microbial Flora in Disinfecting Footbaths with Hypochlorite. <i>Journal of Food Protection</i> , 2006, 69, 2193-2198.	1.7	15
36	Evaluation of the Antibacterial Effect of a Triclosan-Containing Floor Used in the Food Industry. <i>Journal of Food Protection</i> , 2006, 69, 627-633.	1.7	27

#	ARTICLE	IF	CITATIONS
37	Fourier Transform Infrared and Raman Spectroscopy for Characterization of <i>Listeria monocytogenes</i> Strains. <i>Applied and Environmental Microbiology</i> , 2006, 72, 228-232.	3.1	79
38	Evaluation of the robustness of FT-IR spectra of lactobacilli towards changes in the bacterial growth conditions. <i>FEMS Microbiology Letters</i> , 2004, 239, 111-116.	1.8	28
39	FT-IR spectroscopy for identification of closely related lactobacilli. <i>Journal of Microbiological Methods</i> , 2004, 59, 149-162.	1.6	97
40	Susceptibility of <i>Salmonella</i> isolated from fish feed factories to disinfectants and air-drying at surfaces. <i>Veterinary Microbiology</i> , 2003, 94, 207-217.	1.9	35
41	Biofilm Formation and the Presence of the Intercellular Adhesion Locus <i>ica</i> among <i>Staphylococci</i> from Food and Food Processing Environments. <i>Applied and Environmental Microbiology</i> , 2003, 69, 5648-5655.	3.1	150