

# Roland Lindqvist

## List of Publications by Year in descending order

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Version: 2024-02-01

80  
papers

3,568  
citations

136885

32  
h-index

143943

57  
g-index

81  
all docs

81  
docs citations

81  
times ranked

3698  
citing authors

#	ARTICLE	IF	CITATIONS
1	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 15: suitability of taxonomic units notified to EFSA until September 2021. EFSA Journal, 2022, 20, e07045.	0.9	31
2	The efficacy and safety of highâ€pressure processing of food. EFSA Journal, 2022, 20, e07128.	0.9	12
3	The temporal pattern and relationship of Campylobacter prevalence in broiler slaughter batches and human campylobacteriosis cases in Sweden 2009â€2019. International Journal of Food Microbiology, 2022, 378, 109823.	2.1	3
4	The use of the soâ€called â€superchillingâ€™ technique for the transport of fresh fishery products. EFSA Journal, 2021, 19, e06378.	0.9	4
5	Evaluation of the application for new alternative biodiesel production process for rendered fat including Category 1 animal byâ€products (BDIâ€RepCatÂ® process, AT). EFSA Journal, 2021, 19, e06511.	0.9	1
6	Guidance on date marking and related food information: part 2 (food information). EFSA Journal, 2021, 19, e06510.	0.9	4
7	Role played by the environment in the emergence and spread of antimicrobial resistance (AMR) through the food chain. EFSA Journal, 2021, 19, e06651.	0.9	68
8	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 14: suitability of taxonomic units notified to EFSA until March 2021. EFSA Journal, 2021, 19, e06689.	0.9	26
9	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 13: suitability of taxonomic units notified to EFSA until September 2020. EFSA Journal, 2021, 19, e06377.	0.9	127
10	Inactivation of indicator microorganisms and biological hazards by standard and/or alternative processing methods in Category 2 and 3 animal byâ€products and derived products to be used as organic fertilisers and/or soil improvers. EFSA Journal, 2021, 19, e06932.	0.9	2
11	A common approach for ranking of microbiological and chemical hazards in foods based on risk assessment - useful but is it possible?. Critical Reviews in Food Science and Nutrition, 2020, 60, 3461-3474.	5.4	12
12	Update and review of control options for Campylobacter in broilers at primary production. EFSA Journal, 2020, 18, e06090.	0.9	62
13	Evaluation of Alternative Methods of Tunnel Composting (submitted by the European Composting) Tj ETQq1 1 0.784314 rgBT /Overlo	0.9	1
14	Evaluation of an alternative method for production of biodiesel from processed fats derived from Category 1, 2 and 3 animal byâ€products (submitted by College Proteins). EFSA Journal, 2020, 18, e06089.	0.9	3
15	Guidance on date marking and related food information: part 1 (date marking). EFSA Journal, 2020, 18, e06306.	0.9	17
16	Potential BSE risk posed by the use of ruminant collagen and gelatine in feed for nonâ€ruminant farmed animals. EFSA Journal, 2020, 18, e06267.	0.9	8
17	The use of the soâ€called â€tubsâ€™ for transporting and storing fresh fishery products. EFSA Journal, 2020, 18, e06091.	0.9	5
18	Pathogenicity assessment of Shiga toxinâ€producing Escherichia coli (STEC) and the public health risk posed by contamination of food with STEC. EFSA Journal, 2020, 18, e05967.	0.9	111

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19	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 12: suitability of taxonomic units notified to EFSA until March 2020. EFSA Journal, 2020, 18, e06174.	0.9	76
20	The public health risk posed by <i>Listeria monocytogenes</i> in frozen fruit and vegetables including herbs, blanched during processing. EFSA Journal, 2020, 18, e06092.	0.9	24
21	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 11: suitability of taxonomic units notified to EFSA until September 2019. EFSA Journal, 2020, 18, e05965.	0.9	34
22	Scientific Opinion on the update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA (2017â€2019). EFSA Journal, 2020, 18, e05966.	0.9	178
23	Evaluation of public and animal health risks in case of a delayed postâ€mortem inspection in ungulates. EFSA Journal, 2020, 18, e06307.	0.9	6
24	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 10: Suitability of taxonomic units notified to EFSA until March 2019. EFSA Journal, 2019, 17, e05753.	0.9	37
25	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 9: suitability of taxonomic units notified to EFSA until September 2018. EFSA Journal, 2019, 17, e05555.	0.9	37
26	Salmonella control in poultry flocks and its public health impact. EFSA Journal, 2019, 17, e05596.	0.9	93
27	Whole genome sequencing and metagenomics for outbreak investigation, source attribution and risk assessment of foodâ€borne microorganisms. EFSA Journal, 2019, 17, e05898.	0.9	83
28	Update on chronic wasting disease (CWD) III. EFSA Journal, 2019, 17, e05863.	0.9	28
29	Response to the letter to Editor for â€Bioinactivation FE: A free web application for modelling isothermal and dynamic microbial inactivationâ€. Food Research International, 2019, 122, 692-694.	2.9	1
30	Distribution of mycotoxins produced by <i>Penicillium</i> spp. inoculated in apple jam and crÃme fraiche during chilled storage. International Journal of Food Microbiology, 2019, 292, 13-20.	2.1	20
31	<i>Listeria monocytogenes</i> contamination of readyâ€toâ€eat foods and the risk for human health in the EU. EFSA Journal, 2018, 16, e05134.	0.9	217
32	Quantitative microbial exposure modelling as a tool to evaluate the impact of contamination level of surface irrigation water and seasonality on fecal hygiene indicator <i>E.Â</i> coli in leafy green production. Food Microbiology, 2018, 75, 82-89.	2.1	27
33	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 7: suitability of taxonomic units notified to EFSA until September 2017. EFSA Journal, 2018, 16, e05131.	0.9	51
34	Thermal processing of live bivalve molluscs for controlling viruses: On the need for a risk-based design. Critical Reviews in Food Science and Nutrition, 2018, 58, 2854-2865.	5.4	5
35	Hazard analysis approaches for certain small retail establishments and food donations: second scientific opinion. EFSA Journal, 2018, 16, e05432.	0.9	5
36	Updated quantitative risk assessment (QRA) of the BSE risk posed by processed animal protein (PAP). EFSA Journal, 2018, 16, e05314.	0.9	8

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37	Scientific opinion on chronic wasting disease (II). EFSA Journal, 2018, 16, e05132.	0.9	14
38	Public health risks associated with food-borne parasites. EFSA Journal, 2018, 16, e05495.	0.9	61
39	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 8: suitability of taxonomic units notified to EFSA until March 2018. EFSA Journal, 2018, 16, e05315.	0.9	43
40	Dose-Related Severity Sequence, and Risk-Based Integration, of Chemically Induced Health Effects. Toxicological Sciences, 2018, 165, 74-89.	1.4	5
41	Bioinactivation FE: A free web application for modelling isothermal and dynamic microbial inactivation. Food Research International, 2018, 112, 353-360.	2.9	26
42	Evaluation of the application for a new alternative processing method for animal by-products of Category 3 material (ChainCraft B.V.). EFSA Journal, 2018, 16, e05281.	0.9	7
43	Chronic wasting disease (CWD) in cervids. EFSA Journal, 2017, 15, e04667.	0.9	26
44	Bioinactivation: Software for modelling dynamic microbial inactivation. Food Research International, 2017, 93, 66-74.	2.9	46
45	Hazard analysis approaches for certain small retail establishments in view of the application of their food safety management systems. EFSA Journal, 2017, 15, e04697.	0.9	20
46	Scientific Opinion on the update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA. EFSA Journal, 2017, 15, e04664.	0.9	185
47	Public health risks associated with hepatitis E virus (HEV) as a food-borne pathogen. EFSA Journal, 2017, 15, e04886.	0.9	97
48	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 6: suitability of taxonomic units notified to EFSA until March 2017. EFSA Journal, 2017, 15, e04884.	0.9	29
49	Guidance on the requirements for the development of microbiological criteria. EFSA Journal, 2017, 15, e05052.	0.9	10
50	Quantitative contamination assessment of Escherichia coli in baby spinach primary production in Spain: Effects of weather conditions and agricultural practices. International Journal of Food Microbiology, 2017, 257, 238-246.	2.1	37
51	The microbiology of beef carcasses and primals during chilling and commercial storage. Food Microbiology, 2017, 61, 50-57.	2.1	43
52	Bovine spongiform encephalopathy (BSE) cases born after the total feed ban. EFSA Journal, 2017, 15, e04885.	0.9	13
53	Evaluation of the Application for new alternative biodiesel production process for rendered fat of Cat 1 (BDI-RepCat process, AT). EFSA Journal, 2017, 15, e05053.	0.9	4
54	A Bayesian approach to the evaluation of risk-based microbiological criteria for Campylobacter in broiler meat. Annals of Applied Statistics, 2015, 9, .	0.5	8

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55	Risk-based microbiological criteria for <i>Campylobacter</i> in broiler meat: A comparison of two approaches. <i>Food Control</i> , 2015, 53, 177-184.	2.8	14
56	<i>Escherichia coli</i> O157:H7 reduction in hamburgers with regard to premature browning of minced beef, colour score and method for determining doneness. <i>International Journal of Food Microbiology</i> , 2015, 215, 109-116.	2.1	17
57	Specific Growth Rate Determines the Sensitivity of <i>Escherichia coli</i> to Lactic Acid Stress: Implications for Predictive Microbiology. <i>BioMed Research International</i> , 2014, 2014, 1-8.	0.9	10
58	The effect of undissociated lactic acid on <i>Staphylococcus aureus</i> growth and enterotoxin A production. <i>International Journal of Food Microbiology</i> , 2013, 162, 159-166.	2.1	30
59	Public health burden due to infections by verocytotoxin-producing <i>Escherichia coli</i> (VTEC) and <i>Campylobacter</i> spp. as estimated by cost of illness and different approaches to model disability-adjusted life years. <i>Scandinavian Journal of Public Health</i> , 2012, 40, 294-302.	1.2	26
60	Time to growth and inactivation of three STEC outbreak strains under conditions relevant for fermented sausages. <i>International Journal of Food Microbiology</i> , 2011, 145, 49-56.	2.1	9
61	The formation of <i>Staphylococcus aureus</i> enterotoxin in food environments and advances in risk assessment. <i>Virulence</i> , 2011, 2, 580-592.	1.8	267
62	Quantitative Microbial Risk Assessment for <i>Escherichia coli</i> O157 on Lettuce, Based on Survival Data from Controlled Studies in a Climate Chamber. <i>Journal of Food Protection</i> , 2011, 74, 2000-2007.	0.8	39
63	Occurrence of foodborne pathogens and characterization of <i>Staphylococcus aureus</i> in cheese produced on farm-dairies. <i>International Journal of Food Microbiology</i> , 2010, 144, 263-269.	2.1	103
64	Inactivation of <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> and <i>Yersinia enterocolitica</i> in fermented sausages during maturation/storage. <i>International Journal of Food Microbiology</i> , 2009, 129, 59-67.	2.1	69
65	Quantitative risk assessment of thermophilic <i>Campylobacter</i> spp. and cross-contamination during handling of raw broiler chickens evaluating strategies at the producer level to reduce human campylobacteriosis in Sweden. <i>International Journal of Food Microbiology</i> , 2008, 121, 41-52.	2.1	78
66	Estimation of <i>Staphylococcus aureus</i> Growth Parameters from Turbidity Data: Characterization of Strain Variation and Comparison of Methods. <i>Applied and Environmental Microbiology</i> , 2006, 72, 4862-4870.	1.4	71
67	Persistence of plasmid RP4 in <i>Pseudomonas putida</i> and loss of its expression of antibiotic resistance in a groundwater microcosm. <i>Soil Biology and Biochemistry</i> , 2004, 36, 999-1008.	4.2	5
68	Quantitative microbial risk assessment exemplified by <i>Staphylococcus aureus</i> in unripened cheese made from raw milk. <i>International Journal of Food Microbiology</i> , 2002, 78, 155-170.	2.1	108
69	A One-Year Study of Foodborne Illnesses in the Municipality of Uppsala, Sweden. <i>Emerging Infectious Diseases</i> , 2001, 7, 588-592.	2.0	7
70	A One-Year Study of Foodborne Illnesses in the Municipality of Uppsala, Sweden. <i>Emerging Infectious Diseases</i> , 2001, 7, 588-592.	2.0	51
71	Quantitative risk assessment for <i>Listeria monocytogenes</i> in smoked or gravad salmon and rainbow trout in Sweden. <i>International Journal of Food Microbiology</i> , 2000, 58, 181-196.	2.1	96
72	A Summary of Reported Foodborne Disease Incidents in Sweden, 1992 to 1997. <i>Journal of Food Protection</i> , 2000, 63, 1315-1320.	0.8	31

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73	Preparation of PCR samples from food by a rapid and simple centrifugation technique evaluated by detection of Escherichia coli O157:H7. International Journal of Food Microbiology, 1997, 37, 73-82.	2.1	85
74	Diffusion-limited and chemical-interaction-dependent sorption of soil bacteria and microspheres. Soil Biology and Biochemistry, 1995, 27, 941-948.	4.2	14
75	Transport of Soil Bacteria Controlled by Density-Dependent Sorption Kinetics. Water Resources Research, 1995, 31, 1247-1256.	1.7	33
76	A kinetic model for cell density dependent bacterial transport in porous media. Water Resources Research, 1994, 30, 3291-3299.	1.7	65
77	Sorption of Trace Organics to Colloidal Clays, Polymers, and Bacteria. Soil Science Society of America Journal, 1993, 57, 1261-1270.	1.2	17
78	Dispersal dynamics of groundwater bacteria. Microbial Ecology, 1991, 21, 49-72.	1.4	62
79	Influence of macromolecules on chemical transport. Environmental Science & Technology, 1989, 23, 1278-1286.	4.6	131
80	Macromolecules facilitate the transport of trace organics. Science of the Total Environment, 1987, 67, 159-164.	3.9	29