

Solveig Langsrud

List of Publications by Year in descending order

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104
papers

6,030
citations

61945

43
h-index

76872

74
g-index

106
all docs

106
docs citations

106
times ranked

5931
citing authors

#	ARTICLE	IF	CITATIONS
1	Kitchen layouts and consumersâ€™ food hygiene practices: Ergonomics versus safety. <i>Food Control</i> , 2022, 131, 108433.	2.8	15
2	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, aem0213621.	1.4	15
3	Kitchen cloths: Consumer practices, drying properties and bacterial growth and survival. <i>Food Control</i> , 2022, , 109195.	2.8	0
4	Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. <i>International Journal of Food Microbiology</i> , 2021, 337, 108928.	2.1	20
5	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.	4.1	52
6	Antibiotic Resistance and Phylogeny of <i>Pseudomonas</i> spp. Isolated over Three Decades from Chicken Meat in the Norwegian Food Chain. <i>Microorganisms</i> , 2021, 9, 207.	1.6	24
7	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.	1.1	2
8	Cross-contamination of lettuce with <i>Campylobacter</i> spp. via cooking salt during handling raw poultry. <i>PLoS ONE</i> , 2021, 16, e0250980.	1.1	9
9	<i>Salmonella</i> in eggs: From shopping to consumptionâ€”A review providing an evidence-based analysis of risk factors. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2716-2741.	5.9	37
10	Consumer practices and prevalence of <i>Campylobacter</i> , <i>Salmonella</i> and norovirus in kitchens from six European countries. <i>International Journal of Food Microbiology</i> , 2021, 347, 109172.	2.1	29
11	High Oxygen Packaging of Atlantic Cod Fillets Inhibits Known Spoilage Organisms, but Sensory Quality Is Not Improved Due to the Growth of <i>Carnobacterium/Carnobacteriaceae</i> . <i>Foods</i> , 2021, 10, 1754.	1.9	8
12	Efficacy of Removing Bacteria and Organic Dirt from Handsâ€”A Study Based on Bioluminescence Measurements for Evaluation of Hand Hygiene When Cooking. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 8828.	1.2	1
13	Data on European kitchen layouts belonging to vulnerable consumers (elderly people and young) Tj ETQq1 1 0.784314 rgBT /Overlo 107362.	0.5	1
14	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.	1.4	9
15	Efficient Reduction of Food Related Mould Spores on Surfaces by Hydrogen Peroxide Mist. <i>Foods</i> , 2021, 10, 55.	1.9	6
16	Using tactile cold perceptions as an indicator of food safety-a hazardous choice. <i>Food Control</i> , 2020, 111, 107069.	2.8	5
17	Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. <i>Food Control</i> , 2020, 111, 107077.	2.8	12
18	Time-temperature profiles and <i>Listeria monocytogenes</i> presence in refrigerators from households with vulnerable consumers. <i>Food Control</i> , 2020, 111, 107078.	2.8	23

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19	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, .	1.4	32
20	<i>Listeria Monocytogenes</i> Biofilm Removal Using Different Commercial Cleaning Agents. <i>Molecules</i> , 2020, 25, 792.	1.7	22
21	Situated Food Safety Risk and the Influence of Social Norms. <i>Risk Analysis</i> , 2020, 40, 1092-1110.	1.5	14
22	Cooking chicken at home: Common or recommended approaches to judge doneness may not assure sufficient inactivation of pathogens. <i>PLoS ONE</i> , 2020, 15, e0230928.	1.1	24
23	Situated food safety behavior. <i>Appetite</i> , 2020, 153, 104751.	1.8	6
24	Evaluation of ATP bioluminescence-based methods for hygienic assessment in fish industry. <i>Journal of Applied Microbiology</i> , 2019, 127, 186-195.	1.4	15
25	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.	2.1	27
26	<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.	2.1	58
27	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
28	Transfer Potential of Plasmids Conferring Extended-Spectrum-Cephalosporin Resistance in <i>Escherichia coli</i> from Poultry. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	33
29	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.	5.9	235
30	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, .	1.4	111
31	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.	2.1	165
32	Biofilm Matrix Composition Affects the Susceptibility of Food Associated Staphylococci to Cleaning and Disinfection Agents. <i>Frontiers in Microbiology</i> , 2016, 7, 856.	1.5	45
33	Ethylhexylglycerin Impairs Membrane Integrity and Enhances the Lethal Effect of Phenoxyethanol. <i>PLoS ONE</i> , 2016, 11, e0165228.	1.1	13
34	Contamination of salmon fillets and processing plants with spoilage bacteria. <i>International Journal of Food Microbiology</i> , 2016, 237, 98-108.	2.1	99
35	Microbial dynamics in mixed culture biofilms of bacteria surviving sanitation of conveyor belts in salmon-processing plants. <i>Journal of Applied Microbiology</i> , 2016, 120, 366-378.	1.4	79
36	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.	0.8	28

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37	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.	1.1	99
38	The effects of different hygiene procedures in reducing bacterial contamination in a model domestic kitchen. <i>Journal of Applied Microbiology</i> , 2015, 119, 582-593.	1.4	28
39	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. <i>Frontiers in Microbiology</i> , 2015, 6, 841.	1.5	232
40	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.	0.8	8
41	Use of used vs. fresh cheese brines and the effect of pH and salt concentration on the survival of <i>Listeria monocytogenes</i> . <i>Journal of Dairy Research</i> , 2014, 81, 113-119.	0.7	13
42	Food safety practices in European TV cooking shows. <i>British Food Journal</i> , 2014, 116, 1652-1666.	1.6	19
43	Synthetic brominated furanone F 202 prevents biofilm formation by potentially human pathogenic <i>Escherichia coli</i> O 103: H 2 and <i>Salmonella</i> ser. Agona on abiotic surfaces. <i>Journal of Applied Microbiology</i> , 2014, 116, 258-268.	1.4	23
44	Survival of Shiga toxin-producing <i>Escherichia coli</i> and Stx bacteriophages in moisture enhanced beef. <i>Meat Science</i> , 2014, 97, 339-346.	2.7	6
45	The persistence of <i>Salmonella</i> following desiccation under feed processing environmental conditions: a subject of relevance. <i>Letters in Applied Microbiology</i> , 2014, 59, 464-470.	1.0	19
46	Persistence of foodborne pathogens and their control in primary and secondary food production chains. <i>Food Control</i> , 2014, 44, 92-109.	2.8	117
47	Consumer preferences, internal color and reduction of shigatoxigenic <i>Escherichia coli</i> in cooked hamburgers. <i>Meat Science</i> , 2014, 96, 695-703.	2.7	25
48	Hamburger hazards and emotions. <i>Appetite</i> , 2014, 78, 95-101.	1.8	25
49	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.	2.1	22
50	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.	2.7	287
51	Microbial background flora in small-scale cheese production facilities does not inhibit growth and surface attachment of <i>Listeria monocytogenes</i> . <i>Journal of Dairy Science</i> , 2013, 96, 6161-6171.	1.4	29
52	Food Safety Practices among Norwegian Consumers. <i>Journal of Food Protection</i> , 2013, 76, 1939-1947.	0.8	31
53	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.	0.3	51
54	Application of Hazard Analysis and Critical Control Point Methodology and Risk-Based Grading to Consumer Food Safety Surveys. <i>Journal of Food Protection</i> , 2012, 75, 1673-1690.	0.8	12

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55	Antibacterial activity of cutting boards containing silver. <i>Food Control</i> , 2012, 28, 118-121.	2.8	18
56	Control of Salmonella in food related environments by chemical disinfection. <i>Food Research International</i> , 2012, 45, 532-544.	2.9	110
57	Performance of two commercial rapid methods for sampling and detection of Listeria in small-scale cheese producing and salmon processing environments. <i>Journal of Microbiological Methods</i> , 2012, 91, 295-300.	0.7	11
58	Subminimal Inhibitory Concentrations of the Disinfectant Benzalkonium Chloride Select for a Tolerant Subpopulation of Escherichia coli with Inheritable Characteristics. <i>International Journal of Molecular Sciences</i> , 2012, 13, 4101-4123.	1.8	47
59	A HACCP plan for mycotoxigenic hazards associated with dry-cured meat production processes. <i>Food Control</i> , 2011, 22, 831-837.	2.8	43
60	Assessment of the antibacterial activity of a triclosan-containing cutting board. <i>International Journal of Food Microbiology</i> , 2011, 146, 157-162.	2.1	39
61	Effects of Materials Containing Antimicrobial Compounds on Food Hygiene. <i>Journal of Food Protection</i> , 2011, 74, 1200-1211.	0.8	31
62	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.	0.7	55
63	Factors affecting survival of Shigatoxin-producing Escherichia coli on abiotic surfaces. <i>International Journal of Food Microbiology</i> , 2010, 138, 71-77.	2.1	42
64	Fungal growth pattern, sources and factors of mould contamination in a dry-cured meat production facility. <i>International Journal of Food Microbiology</i> , 2010, 140, 131-135.	2.1	62
65	A synthetic furanone potentiates the effect of disinfectants on Salmonella in biofilm. <i>Journal of Applied Microbiology</i> , 2010, 108, 771-778.	1.4	32
66	Evaluation of Natural Antimicrobials on Typical Meat Spoilage Bacteria "In Vitro", and in Vacuum-Packed Pork Meat. <i>Journal of Food Science</i> , 2010, 75, M98-M102.	1.5	49
67	Enhanced Surface Colonization by Escherichia coli O157:H7 in Biofilms Formed by an Acinetobacter calcoaceticus Isolate from Meat-Processing Environments. <i>Applied and Environmental Microbiology</i> , 2010, 76, 4557-4559.	1.4	88
68	A dissolving CO2 headspace combined with organic acids prolongs the shelf-life of fresh pork. <i>Meat Science</i> , 2010, 85, 280-284.	2.7	24
69	Does the Wide Use of Quaternary Ammonium Compounds Enhance the Selection and Spread of Antimicrobial Resistance and Thus Threaten Our Health?. <i>Microbial Drug Resistance</i> , 2010, 16, 91-104.	0.9	300
70	Responses of Staphylococcus aureus exposed to HCl and organic acid stress. <i>Canadian Journal of Microbiology</i> , 2010, 56, 777-792.	0.8	55
71	Moulds contaminants on Norwegian dry-cured meat products. <i>International Journal of Food Microbiology</i> , 2009, 128, 435-439.	2.1	84
72	Yeast diversity and dynamics in the production processes of Norwegian dry-cured meat products. <i>International Journal of Food Microbiology</i> , 2009, 133, 135-140.	2.1	51

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73	A novel packaging method with a dissolving CO ₂ headspace combined with organic acids prolongs the shelf life of fresh salmon. <i>International Journal of Food Microbiology</i> , 2009, 133, 154-160.	2.1	67
74	Biofilm forming abilities of <i>Salmonella</i> are correlated with persistence in fish meal- and feed factories. <i>BMC Veterinary Research</i> , 2009, 5, 20.	0.7	198
75	Survival potential of wild type cellulose deficient <i>Salmonella</i> from the feed industry. <i>BMC Veterinary Research</i> , 2009, 5, 43.	0.7	60
76	Evaluation of efficacy of disinfectants against <i>Salmonella</i> from the feed industry. <i>Journal of Applied Microbiology</i> , 2009, 106, 1005-1012.	1.4	115
77	Characterization of the bacterial spoilage flora in marinated pork products. <i>Journal of Applied Microbiology</i> , 2009, 106, 2106-2116.	1.4	51
78	The performance of SAS-super-180 air sampler and settle plates for assessing viable fungal particles in the air of dry-cured meat production facility. <i>Food Control</i> , 2009, 20, 997-1001.	2.8	27
79	MALDI-TOF mass spectrometry for quantitative gene expression analysis of acid responses in <i>Staphylococcus aureus</i> . <i>Journal of Microbiological Methods</i> , 2009, 78, 86-93.	0.7	6
80	Global responses of <i>Escherichia coli</i> to adverse conditions determined by microarrays and FT-IR spectroscopy. <i>Canadian Journal of Microbiology</i> , 2009, 55, 714-728.	0.8	44
81	Biofilm formation by Gram-positive bacteria including <i>Staphylococcus aureus</i> , <i>Mycobacterium avium</i> and <i>Enterococcus</i> spp. in food processing environments. , 2009, , 250-269.		0
82	Use of the selective agar medium CREAD for monitoring the level of airborne spoilage moulds in cheese production. <i>International Journal of Food Microbiology</i> , 2008, 122, 29-34.	2.1	18
83	Acid-shock responses in <i>Staphylococcus aureus</i> investigated by global gene expression analysis. <i>Microbiology (United Kingdom)</i> , 2007, 153, 2289-2303.	0.7	142
84	Nonleaching Antimicrobial Films Prepared from Surface-Modified Microfibrillated Cellulose. <i>Biomacromolecules</i> , 2007, 8, 2149-2155.	2.6	195
85	Adapted tolerance to benzalkonium chloride in <i>Escherichia coli</i> K-12 studied by transcriptome and proteome analyses. <i>Microbiology (United Kingdom)</i> , 2007, 153, 935-946.	0.7	100
86	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.	2.1	209
87	Characterization of the Microbial Flora in Disinfecting Footbaths with Hypochlorite. <i>Journal of Food Protection</i> , 2006, 69, 2193-2198.	0.8	15
88	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.	0.8	27
89	Application of gas-sensor array technology for detection and monitoring of growth of spoilage bacteria in milk: A model study. <i>Analytica Chimica Acta</i> , 2006, 565, 10-16.	2.6	69
90	Characterization of micro-organisms isolated from dairy industry after cleaning and fogging disinfection with alkyl amine and peracetic acid. <i>Journal of Applied Microbiology</i> , 2005, 98, 96-105.	1.4	41

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91	Cross-resistance to antibiotics of <i>Escherichia coli</i> adapted to benzalkonium chloride or exposed to stress-inducers. <i>Journal of Applied Microbiology</i> , 2004, 96, 201-208.	1.4	106
92	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.	0.8	35
93	Characterization of <i>Serratia marcescens</i> surviving in disinfecting footbaths. <i>Journal of Applied Microbiology</i> , 2003, 95, 186-195.	1.4	46
94	Intrinsic and acquired resistance to quaternary ammonium compounds in food-related <i>Pseudomonas</i> spp.. <i>Journal of Applied Microbiology</i> , 2003, 95, 874-882.	1.4	108
95	Bacterial disinfectant resistance—a challenge for the food industry. <i>International Biodeterioration and Biodegradation</i> , 2003, 51, 283-290.	1.9	164
96	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.	1.4	150
97	Disinfectant and Antibiotic Resistance of Lactic Acid Bacteria Isolated from the Food Industry. <i>Microbial Drug Resistance</i> , 2001, 7, 73-83.	0.9	57
98	Potential of the lethal effect of peroxygen on <i>Bacillus cereus</i> spores by alkali and enzyme wash. <i>International Journal of Food Microbiology</i> , 2000, 56, 81-86.	2.1	18
99	Occurrence of and a possible mechanism for resistance to a quaternary ammonium compound in <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2000, 62, 57-63.	2.1	196
100	Factors influencing a suspension test method for antimicrobial activity of disinfectants. <i>Journal of Applied Microbiology</i> , 1998, 85, 1006-1012.	1.4	51
101	Bacterial resistance to disinfectants containing quaternary ammonium compounds. <i>International Biodeterioration and Biodegradation</i> , 1998, 41, 235-239.	1.9	100
102	Factors contributing to the survival of poultry associated <i>Pseudomonas</i> spp. exposed to a quaternary ammonium compound. <i>Journal of Applied Microbiology</i> , 1997, 82, 705-712.	1.4	69
103	Flow cytometry for rapid assessment of viability after exposure to a quaternary ammonium compound. <i>Journal of Applied Bacteriology</i> , 1996, 81, 411-418.	1.1	68
104	Natural and acquired resistance of bacteria associated with food processing environments to disinfectant containing an extract from grapefruit seeds. <i>International Biodeterioration and Biodegradation</i> , 1995, 36, 441-448.	1.9	8