

Lisbeth Truelstrup Hansen

List of Publications by Year in descending order

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Version: 2024-02-01

61
papers

2,465
citations

236612

25
h-index

205818

48
g-index

62
all docs

62
docs citations

62
times ranked

2727
citing authors

#	ARTICLE	IF	CITATIONS
1	Encapsulation in alginate-coated gelatin microspheres improves survival of the probiotic <i>Bifidobacterium adolescentis</i> 15703T during exposure to simulated gastro-intestinal conditions. <i>Food Research International</i> , 2008, 41, 184-193.	2.9	274
2	Genotypes Associated with <i>Listeria monocytogenes</i> Isolates Displaying Impaired or Enhanced Tolerances to Cold, Salt, Acid, or Desiccation Stress. <i>Frontiers in Microbiology</i> , 2017, 8, 369.	1.5	147
3	Effects of salt and storage temperature on chemical, microbiological and sensory changes in cold-smoked salmon. <i>Food Research International</i> , 1995, 28, 123-130.	2.9	144
4	Effects of physicochemical surface characteristics of <i>Listeria monocytogenes</i> strains on attachment to glass. <i>Food Microbiology</i> , 2006, 23, 250-259.	2.1	142
5	Importance of autolysis and microbiological activity on quality of cold-smoked salmon. <i>Food Research International</i> , 1996, 29, 181-188.	2.9	98
6	Microstructural studies of probiotic bacteria-loaded alginate microcapsules using standard electron microscopy techniques and anhydrous fixation. <i>LWT - Food Science and Technology</i> , 2008, 41, 101-108.	2.5	86
7	Removal of antibiotic resistance genes in two tertiary level municipal wastewater treatment plants. <i>Science of the Total Environment</i> , 2018, 643, 292-300.	3.9	86
8	Microbiological quality and shelf life of cold-smoked salmon from three different processing plants. <i>Food Microbiology</i> , 1998, 15, 137-150.	2.1	84
9	The survival of <i>Listeria monocytogenes</i> during long term desiccation is facilitated by sodium chloride and organic material. <i>International Journal of Food Microbiology</i> , 2010, 140, 192-200.	2.1	83
10	Strain and growth temperature influence <i>Listeria</i> spp. attachment to intact and cut cabbage. <i>International Journal of Food Microbiology</i> , 2006, 111, 34-42.	2.1	78
11	Antibacterial effect of protamine in combination with EDTA and refrigeration. <i>International Journal of Food Microbiology</i> , 2001, 66, 149-161.	2.1	71
12	Antibiotic resistance genes in municipal wastewater treatment systems and receiving waters in Arctic Canada. <i>Science of the Total Environment</i> , 2017, 598, 1085-1094.	3.9	71
13	Genes involved in <i>Listeria monocytogenes</i> biofilm formation at a simulated food processing plant temperature of 15Å°C. <i>International Journal of Food Microbiology</i> , 2016, 223, 63-74.	2.1	65
14	Inhibition of foodborne bacteria by native and modified protamine: Importance of electrostatic interactions. <i>International Journal of Food Microbiology</i> , 2005, 103, 23-34.	2.1	62
15	Comparison of the microflora isolated from spoiled cold-smoked salmon from three smokehouses. <i>Food Research International</i> , 1998, 31, 703-711.	2.9	57
16	Kinetics of biofilm formation and desiccation survival of <i>Listeria monocytogenes</i> in single and dual species biofilms with <i>Pseudomonas fluorescens</i> , <i>Serratia proteamaculans</i> or <i>Shewanella baltica</i> on food-grade stainless steel surfaces. <i>Biofouling</i> , 2013, 29, 1253-1268.	0.8	57
17	Desiccation of adhering and biofilm <i>Listeria monocytogenes</i> on stainless steel: Survival and transfer to salmon products. <i>International Journal of Food Microbiology</i> , 2011, 146, 88-93.	2.1	53
18	Comparison of the Prevalences and Diversities of <i>Listeria</i> Species and <i>Listeria monocytogenes</i> in an Urban and a Rural Agricultural Watershed. <i>Applied and Environmental Microbiology</i> , 2015, 81, 3812-3822.	1.4	53

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19	Genes Associated with Desiccation and Osmotic Stress in <i>Listeria monocytogenes</i> as Revealed by Insertional Mutagenesis. <i>Applied and Environmental Microbiology</i> , 2015, 81, 5350-5362.	1.4	48
20	Strand specific RNA-sequencing and membrane lipid profiling reveals growth phase-dependent cold stress response mechanisms in <i>Listeria monocytogenes</i> . <i>PLoS ONE</i> , 2017, 12, e0180123.	1.1	42
21	Solubility and antimicrobial efficacy of protamine on <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> as influenced by pH. <i>Journal of Applied Microbiology</i> , 2000, 88, 1049-1055.	1.4	40
22	Variations in biofilm formation, desiccation resistance and Benzalkonium chloride susceptibility among <i>Listeria monocytogenes</i> strains isolated in Canada. <i>International Journal of Food Microbiology</i> , 2017, 257, 254-261.	2.1	37
23	Understanding the acid tolerance response of bifidobacteria. <i>Journal of Applied Microbiology</i> , 2010, 108, 1408-1420.	1.4	29
24	Anti-Bacterial Activity of Phenolic Compounds against <i>Streptococcus pyogenes</i> . <i>Medicines (Basel)</i> , 2017, 10, 28.	0.7	28
25	Fate of antibiotic resistance genes in two Arctic tundra wetlands impacted by municipal wastewater. <i>Science of the Total Environment</i> , 2018, 642, 1415-1428.	3.9	27
26	Increased Thermal and Osmotic Stress Resistance in <i>Listeria monocytogenes</i> 568 Grown in the Presence of Trehalose Due to Inactivation of the Phosphotrehalase-Encoding Gene <i>treA</i> . <i>Applied and Environmental Microbiology</i> , 2011, 77, 6841-6851.	1.4	26
27	Entrapment in food-grade transglutaminase cross-linked gelatin-maltodextrin microspheres protects <i>Lactobacillus</i> spp. during exposure to simulated gastro-intestinal juices. <i>Food Research International</i> , 2016, 85, 191-199.	2.9	25
28	Sources of Antibiotic Resistance Genes in a Rural River System. <i>Journal of Environmental Quality</i> , 2018, 47, 997-1005.	1.0	24
29	Baseline and storm event monitoring of Bacteroidales marker concentrations and enteric pathogen presence in a rural Canadian watershed. <i>Water Research</i> , 2014, 60, 278-288.	5.3	22
30	Wastewater treatment and public health in Nunavut: a microbial risk assessment framework for the Canadian Arctic. <i>Environmental Science and Pollution Research</i> , 2018, 25, 32860-32872.	2.7	22
31	Lateral flow sand filters are effective for removal of antibiotic resistance genes from domestic wastewater. <i>Water Research</i> , 2019, 162, 482-491.	5.3	22
32	Cold-shock proteins affect desiccation tolerance, biofilm formation and motility in <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2020, 329, 108662.	2.1	22
33	Chemical and microbial characteristics of municipal drinking water supply systems in the Canadian Arctic. <i>Environmental Science and Pollution Research</i> , 2018, 25, 32926-32937.	2.7	21
34	Effect of process variables on particle size and viability of <i>Bifidobacterium lactis</i> Bb-12 in genipin-gelatin microspheres. <i>Journal of Microencapsulation</i> , 2007, 24, 152-162.	1.2	20
35	Microencapsulation in genipin cross-linked gelatine-maltodextrin improves survival of <i>Bifidobacterium adolescentis</i> during exposure to <i>in vitro</i> gastrointestinal conditions. <i>Journal of Microencapsulation</i> , 2010, 27, 387-399.	1.2	20
36	Fecal Contamination in the Surface Waters of a Rural- and an Urban-Source Watershed. <i>Journal of Environmental Quality</i> , 2015, 44, 1556-1567.	1.0	20

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37	Role of sigB and osmolytes in desiccation survival of <i>Listeria monocytogenes</i> in simulated food soils on the surface of food grade stainless steel. <i>Food Microbiology</i> , 2015, 46, 443-451.	2.1	20
38	Effect of Cold-Smoking and Drying on the Textural Properties of Farmed Atlantic Salmon (<i>Salmo</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 7	0.6	19
39	Antimicrobial resistance gene surveillance in the receiving waters of an upgraded wastewater treatment plant. <i>Facets</i> , 2018, 3, 128-138.	1.1	19
40	Reach specificity in sediment <i>E. coli</i> population turnover and interaction with waterborne populations. <i>Science of the Total Environment</i> , 2014, 496, 402-413.	3.9	15
41	Initial Transcriptomic Response and Adaption of <i>Listeria monocytogenes</i> to Desiccation on Food Grade Stainless Steel. <i>Frontiers in Microbiology</i> , 2019, 10, 3132.	1.5	14
42	Characterizing spatial structure of sediment <i>E. coli</i> populations to inform sampling design. <i>Environmental Monitoring and Assessment</i> , 2014, 186, 277-291.	1.3	13
43	A long-amplicon quantitative PCR assay with propidium monoazide to enumerate viable <i>Listeria monocytogenes</i> after heat and desiccation treatments. <i>Food Microbiology</i> , 2020, 86, 103310.	2.1	13
44	Quantitative Microbial Risk Assessment Based on Whole Genome Sequencing Data: Case of <i>Listeria monocytogenes</i> . <i>Microorganisms</i> , 2020, 8, 1772.	1.6	13
45	Status of risk-based approach and national framework for safe drinking water in small water supplies of the Nordic water sector. <i>International Journal of Hygiene and Environmental Health</i> , 2020, 230, 113627.	2.1	13
46	Insertional mutagenesis of <i>Listeria monocytogenes</i> 568 reveals genes that contribute to enhanced thermotolerance. <i>International Journal of Food Microbiology</i> , 2009, 136, 1-9.	2.1	12
47	Evaluation of statistical models for predicting <i>Escherichia coli</i> particle attachment in fluvial systems. <i>Water Research</i> , 2013, 47, 6701-6711.	5.3	12
48	Impact of Zinc Orthophosphate on Simulated Drinking Water Biofilms Influenced by Lead and Copper. <i>Journal of Environmental Engineering, ASCE</i> , 2016, 142, 04015067.	0.7	12
49	Environmental and operational factors affecting carbon removal in model arctic waste stabilization ponds. <i>Ecological Engineering</i> , 2017, 98, 91-97.	1.6	11
50	Growth of <i>Listeria</i> spp. in Shredded Cabbage Is Enhanced by a Mild Heat Treatment. <i>Journal of Food Protection</i> , 2010, 73, 425-433.	0.8	10
51	Disinfection and removal of human pathogenic bacteria in arctic waste stabilization ponds. <i>Environmental Science and Pollution Research</i> , 2018, 25, 32881-32893.	2.7	10
52	Survival of <i>Listeria monocytogenes</i> , <i>Bacillus cereus</i> and <i>Salmonella Typhimurium</i> on sliced mushrooms during drying in a household food dehydrator. <i>Food Control</i> , 2022, 134, 108715.	2.8	10
53	Detection of SARS-CoV-2 in wastewater in Halifax, Nova Scotia, Canada, using four RT-qPCR assays. <i>Facets</i> , 2021, 6, 959-965.	1.1	9
54	Characterization of <i>Listeria monocytogenes</i> enhanced cold-tolerance variants isolated during prolonged cold storage. <i>International Journal of Food Microbiology</i> , 2019, 306, 108262.	2.1	7

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55	Screening-level microbial risk assessment of acute gastrointestinal illness attributable to wastewater treatment systems in Nunavut, Canada. <i>Science of the Total Environment</i> , 2019, 657, 1253-1264.	3.9	7
56	Effect of Hillslope Position and Manure Application Rates on the Persistence of Fecal Source Tracking Indicators in an Agricultural Soil. <i>Journal of Environmental Quality</i> , 2014, 43, 450-458.	1.0	5
57	Predicting the effect of salt on heat tolerance of <i>Listeria monocytogenes</i> in meat and fish products. <i>International Journal of Food Microbiology</i> , 2021, 352, 109265.	2.1	5
58	Fate and distribution of determinants of antimicrobial resistance in lateral flow sand filters used for treatment of domestic wastewater. <i>Science of the Total Environment</i> , 2021, 767, 145481.	3.9	4
59	Comparative genomic analyses of β -lactamase (<i>bla</i> _{CMY-42})-encoding plasmids isolated from wastewater treatment plants in Canada. <i>Canadian Journal of Microbiology</i> , 2021, 67, 737-748.	0.8	3
60	Changes in Bacterial Communities During Treatment of Municipal Wastewater in Arctic Wastewater Stabilization Ponds. <i>Frontiers in Water</i> , 2021, 3, .	1.0	2
61	Microbial risk assessment and mitigation options for wastewater treatment in Arctic Canada. <i>Microbial Risk Analysis</i> , 2021, , 100186.	1.3	1