Trond Moretro

List of Publications by Year
in descending order

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89 papers	5,525 citations	71102 41 h-index	82547 72 g-index
91 all docs	91 docs citations	91 times ranked	5395 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	Listeria monocytogenes: biofilm formation and persistence in food-processing environments. Biofilms, 2004, 1, 107-121.	0.6	274
3	Influence of complex nutrients, temperature and pH on bacteriocin production by Lactobacillus sakei CCUG 42687. Applied Microbiology and Biotechnology, 2000, 53, 159-166.	3.6	242
4	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
5	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. Frontiers in Microbiology, 2015, 6, 841.	3.5	232
6	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
7	Biofilm forming abilities of Salmonellaare correlated with persistence in fish meal- and feed factories. BMC Veterinary Research, 2009, 5, 20.	1.9	198
8	Nonleaching Antimicrobial Films Prepared from Surface-Modified Microfibrillated Cellulose. Biomacromolecules, 2007, 8, 2149-2155.	5.4	195
9	Interactions of the bacteriocins sakacin P and nisin with food constituents. International Journal of Food Microbiology, 2003, 87, 35-43.	4.7	178
10	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
11	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
12	Persistence of foodborne pathogens and their control in primary and secondary food production chains. Food Control, 2014, 44, 92-109.	5.5	117
13	Evaluation of efficacy of disinfectants againstSalmonellafrom the feed industry. Journal of Applied Microbiology, 2009, 106, 1005-1012.	3.1	115
14	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
15	Control of Salmonella in food related environments by chemical disinfection. Food Research International, 2012, 45, 532-544.	6.2	110
16	Inhibition of Listeria monocytogenes in cold smoked salmon by addition of sakacin P and/or liveLactobacillus sakei cultures. Food Microbiology, 2001, 18, 431-439.	4.2	100
17	Adapted tolerance to benzalkonium chloride in Escherichia coli K-12 studied by transcriptome and proteome analyses. Microbiology (United Kingdom), 2007, 153, 935-946.	1.8	100
18	Contamination of salmon fillets and processing plants with spoilage bacteria. International Journal of Food Microbiology, 2016, 237, 98-108.	4.7	99

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19	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
20	FT-IR spectroscopy for identification of closely related lactobacilli. Journal of Microbiological Methods, 2004, 59, 149-162.	1.6	97
21	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
22	Fourier Transform Infrared and Raman Spectroscopy for Characterization of Listeria monocytogenes Strains. Applied and Environmental Microbiology, 2006, 72, 228-232.	3.1	79
23	Microbial dynamics in mixed culture biofilms of bacteria surviving sanitation of conveyor belts in salmon-processing plants. Journal of Applied Microbiology, 2016, 120, 366-378.	3.1	79
24	Inhibition of Listeria monocytogenes in chicken cold cuts by addition of sakacin P and sakacin P-producing Lactobacillus sakei. Journal of Applied Microbiology, 2002, 93, 191-196.	3.1	78
25	Production of sakacin P by Lactobacillus sakei in a completely defined medium. Journal of Applied Microbiology, 2000, 88, 536-545.	3.1	70
26	A novel packaging method with a dissolving CO2 headspace combined with organic acids prolongs the shelf life of fresh salmon. International Journal of Food Microbiology, 2009, 133, 154-160.	4.7	67
27	Characterization of food spoilage fungi by FTIR spectroscopy. Journal of Applied Microbiology, 2013, 114, 788-796.	3.1	64
28	Survival potential of wild type cellulose deficient Salmonella from the feed industry. BMC Veterinary Research, 2009, 5, 43.	1.9	60
29	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
30	A highâ€throughput microcultivation protocol for FTIR spectroscopic characterization and identification of fungi. Journal of Biophotonics, 2010, 3, 512-521.	2.3	56
31	Development and application of new nucleic acid-based technologies for microbial community analyses in foods. International Journal of Food Microbiology, 2002, 78, 171-180.	4.7	55
32	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
33	Responses of Staphylococcus aureus exposed to HCl and organic acid stress. Canadian Journal of Microbiology, 2010, 56, 777-792.	1.7	55
34	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
35	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
36	Yeast diversity and dynamics in the production processes of Norwegian dry-cured meat products. International Journal of Food Microbiology, 2009, 133, 135-140.	4.7	51

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37	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
38	Wine is Bactericidal to Foodborne Pathogens. Journal of Food Science, 2004, 69, M251.	3.1	47
39	Characterization of Serratia marcescens surviving in disinfecting footbaths. Journal of Applied Microbiology, 2003, 95, 186-195.	3.1	46
40	Biofilm Matrix Composition Affects the Susceptibility of Food Associated Staphylococci to Cleaning and Disinfection Agents. Frontiers in Microbiology, 2016, 7, 856.	3.5	45
41	FT-IR microspectroscopy: a promising method for the rapid identification ofListeriaspecies. FEMS Microbiology Letters, 2008, 278, 164-170.	1.8	43
42	Factors affecting survival of Shigatoxin-producing Escherichia coli on abiotic surfaces. International Journal of Food Microbiology, 2010, 138, 71-77.	4.7	42
43	A new, completely defined medium for meat lactobacilli. Journal of Applied Microbiology, 1998, 85, 715-722.	3.1	39
44	Assessment of the antibacterial activity of a triclosan-containing cutting board. International Journal of Food Microbiology, 2011, 146, 157-162.	4.7	39
45	Sakacin P non-producing Lactobacillus sakei strains contain homologues of the sakacin P gene cluster. Research in Microbiology, 2005, 156, 949-960.	2.1	37
46	Salmonella in eggs: From shopping to consumptionâ€”A review providing an evidenceâ€based analysis of risk factors. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2716-2741.	11.7	37
47	Susceptibility of Salmonella isolated from fish feed factories to disinfectants and air-drying at surfaces. Veterinary Microbiology, 2003, 94, 207-217.	1.9	35
48	A synthetic furanone potentiates the effect of disinfectants on Salmonella in biofilm. Journal of Applied Microbiology, 2010, 108, 771-778.	3.1	32
49	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
50	Effects of Materials Containing Antimicrobial Compounds on Food Hygiene. Journal of Food Protection, 2011, 74, 1200-1211.	1.7	31
51	Microarray-based transcriptome ofListeria monocytogenesadapted to sublethal concentrations of acetic acid, lactic acid, and hydrochloric acid. Canadian Journal of Microbiology, 2012, 58, 1112-1123.	1.7	31
52	Microbial background flora in small-scale cheese production facilities does not inhibit growth and surface attachment of Listeria monocytogenes. Journal of Dairy Science, 2013, 96, 6161-6171.	3.4	29
53	Coaggregation occurs between microorganisms isolated from different environments. FEMS Microbiology Ecology, 2015, 91, fiv123.	2.7	29
54	Consumer practices and prevalence of Campylobacter, Salmonella and norovirus in kitchens from six European countries. International Journal of Food Microbiology, 2021, 347, 109172.	4.7	29

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55	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
56	The effects of different hygiene procedures in reducing bacterial contamination in a model domestic kitchen. Journal of Applied Microbiology, 2015, 119, 582-593.	3.1	28
57	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
58	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
59	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
60	Consumer preferences, internal color and reduction of shigatoxigenic Escherichia coli in cooked hamburgers. Meat Science, 2014, 96, 695-703.	5.5	25
61	Cooking chicken at home: Common or recommended approaches to judge doneness may not assure sufficient inactivation of pathogens. PLoS ONE, 2020, 15, e0230928.	2.5	24
62	Global Transcriptional Analysis of Spontaneous Sakacin P-Resistant Mutant Strains of Listeria monocytogenes during Growth on Different Sugars. PLoS ONE, 2011, 6, e16192.	2.5	24
63	Time-temperature profiles and Listeria monocytogenes presence in refrigerators from households with vulnerable consumers. Food Control, 2020, 111, 107078.	5.5	23
64	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
65	Listeria Monocytogenes Biofilm Removal Using Different Commercial Cleaning Agents. Molecules, 2020, 25, 792.	3.8	22
66	Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. International Journal of Food Microbiology, 2021, 337, 108928.	4.7	20
67	The persistence ofSalmonellafollowing desiccation under feed processing environmental conditions: a subject of relevance. Letters in Applied Microbiology, 2014, 59, 464-470.	2.2	19
68	Antibacterial activity of cutting boards containing silver. Food Control, 2012, 28, 118-121.	5.5	18
69	FTIR spectroscopic characterization of differently cultivated food related yeasts. Analyst, The, 2013, 138, 4129.	3.5	18
70	A novel library-independent approach based on high-throughput cultivation in Bioscreen and fingerprinting by FTIR spectroscopy for microbial source tracking in food industry. Letters in Applied Microbiology, 2017, 64, 335-342.	2.2	16
71	Characterization of the Microbial Flora in Disinfecting Footbaths with Hypochlorite. Journal of Food Protection, 2006, 69, 2193-2198.	1.7	15
72	Evaluation of ATP bioluminescenceâ€based methods for hygienic assessment in fish industry. Journal of Applied Microbiology, 2019, 127, 186-195.	3.1	15

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73	Kitchen layouts and consumersâ€™ food hygiene practices: Ergonomics versus safety. Food Control, 2022, 131, 108433.	5.5	15
74	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
75	Use of used vs. fresh cheese brines and the effect of pH and salt concentration on the survival of Listeria monocytogenes. Journal of Dairy Research, 2014, 81, 113-119.	1.4	13
76	Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. Food Control, 2020, 111, 107077.	5.5	12
77	Performance of two commercial rapid methods for sampling and detection of Listeria in small-scale cheese producing and salmon processing environments. Journal of Microbiological Methods, 2012, 91, 295-300.	1.6	11
78	Complete Genome Sequences of Six Listeria monocytogenes Sequence Type 9 Isolates from Meat Processing Plants in Norway. Genome Announcements, 2018, 6, .	0.8	9
79	Surveillance of Listeria monocytogenes: Early Detection, Population Dynamics, and Quasimetagenomic Sequencing during Selective Enrichment. Applied and Environmental Microbiology, 2021, 87, e0177421.	3.1	9
80	Coaggregation between Rhodococcus and Acinetobacter strains isolated from the food industry. Canadian Journal of Microbiology, 2015, 61, 503-512.	1.7	8
81	Interpreting Several Types of Measurements in Bioscience. , 0, , 333-356.		7
82	MALDI-TOF mass spectrometry for quantitative gene expression analysis of acid responses in Staphylococcus aureus. Journal of Microbiological Methods, 2009, 78, 86-93.	1.6	6
83	Efficient Reduction of Food Related Mould Spores on Surfaces by Hydrogen Peroxide Mist. Foods, 2021, 10, 55.	4.3	6
84	Physiological and Structural Differences Between Enterococcus faecalis JH2-2 and Mutant Strains Resistant to (P)-Divercin RV41. Probiotics and Antimicrobial Proteins, 2010, 2, 226-232.	3.9	3
85	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
86	Bacterial levels and diversity in kitchen sponges and dishwashing brushes used by consumers. Journal of Applied Microbiology, 2022, 133, 1378-1391.	3.1	2
87	Data on European kitchen layouts belonging to vulnerable consumers (elderly people and young) Tj ETQq1 1 0.784314 rgBT /Overloc 107362.	1.0	1
88	Kitchen cloths: Consumer practices, drying properties and bacterial growth and survival. Food Control, 2022, , 109195.	5.5	0
89	Safe week, unsafe weekend? Consumersâ€™ self-reported food safety practices and stomach sickness in cabin environments of varying infrastructure levels. Food Control, 2022, 142, 109215.	5.5	0