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	Kitchen layouts and consumersâ€™ food hygiene practices: Ergonomics versus safety. Food Control, 2022, 131, 108433.	5.5	15
2	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
3	Bacterial levels and diversity in kitchen sponges and dishwashing brushes used by consumers. Journal of Applied Microbiology, 2022, 133, 1378-1391.	3.1	2
4	Kitchen cloths: Consumer practices, drying properties and bacterial growth and survival. Food Control, 2022, , 109195.	5.5	0
5	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
6	Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. International Journal of Food Microbiology, 2021, 337, 108928.	4.7	20
7	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
8	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
9	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
10	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
11	Data on European kitchen layouts belonging to vulnerable consumers (elderly people and young) Tj ETQq1 1 0.784314 rgBT /Overloc 107362.	1.0	1
12	Surveillance of Listeria monocytogenes: Early Detection, Population Dynamics, and Quasimetagenomic Sequencing during Selective Enrichment. Applied and Environmental Microbiology, 2021, 87, e0177421.	3.1	9
13	Efficient Reduction of Food Related Mould Spores on Surfaces by Hydrogen Peroxide Mist. Foods, 2021, 10, 55.	4.3	6
14	Is visual motivation for cleaning surfaces in the kitchen consistent with a hygienically clean environment?. Food Control, 2020, 111, 107077.	5.5	12
15	Time-temperature profiles and Listeria monocytogenes presence in refrigerators from households with vulnerable consumers. Food Control, 2020, 111, 107078.	5.5	23
16	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
17	Listeria Monocytogenes Biofilm Removal Using Different Commercial Cleaning Agents. Molecules, 2020, 25, 792.	3.8	22
18	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

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19	Evaluation of ATP bioluminescenceâ€based methods for hygienic assessment in fish industry. Journal of Applied Microbiology, 2019, 127, 186-195.	3.1	15
20	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
21	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
22	Complete Genome Sequences of Six Listeria monocytogenes Sequence Type 9 Isolates from Meat Processing Plants in Norway. Genome Announcements, 2018, 6, .	0.8	9
23	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
24	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
25	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
26	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
27	Biofilm Matrix Composition Affects the Susceptibility of Food Associated Staphylococci to Cleaning and Disinfection Agents. Frontiers in Microbiology, 2016, 7, 856.	3.5	45
28	Contamination of salmon fillets and processing plants with spoilage bacteria. International Journal of Food Microbiology, 2016, 237, 98-108.	4.7	99
29	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
30	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
31	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
32	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
33	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. Frontiers in Microbiology, 2015, 6, 841.	3.5	232
34	Coaggregation between Rhodococcus and Acinetobacter strains isolated from the food industry. Canadian Journal of Microbiology, 2015, 61, 503-512.	1.7	8
35	Coaggregation occurs between microorganisms isolated from different environments. FEMS Microbiology Ecology, 2015, 91, fiv123.	2.7	29
36	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

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37	The persistence ofSalmonellafollowing desiccation under feed processing environmental conditions: a subject of relevance. Letters in Applied Microbiology, 2014, 59, 464-470.	2.2	19
38	Persistence of foodborne pathogens and their control in primary and secondary food production chains. Food Control, 2014, 44, 92-109.	5.5	117
39	Consumer preferences, internal color and reduction of shigatoxigenic Escherichia coli in cooked hamburgers. Meat Science, 2014, 96, 695-703.	5.5	25
40	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
41	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
42	FTIR spectroscopic characterization of differently cultivated food related yeasts. Analyst, The, 2013, 138, 4129.	3.5	18
43	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
44	Characterization of food spoilage fungi by FTIR spectroscopy. Journal of Applied Microbiology, 2013, 114, 788-796.	3.1	64
45	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
46	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
47	Antibacterial activity of cutting boards containing silver. Food Control, 2012, 28, 118-121.	5.5	18
48	Control of Salmonella in food related environments by chemical disinfection. Food Research International, 2012, 45, 532-544.	6.2	110
49	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
50	Assessment of the antibacterial activity of a triclosan-containing cutting board. International Journal of Food Microbiology, 2011, 146, 157-162.	4.7	39
51	Effects of Materials Containing Antimicrobial Compounds on Food Hygiene. Journal of Food Protection, 2011, 74, 1200-1211.	1.7	31
52	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
53	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
54	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

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55	Factors affecting survival of Shigatoxin-producing Escherichia coli on abiotic surfaces. International Journal of Food Microbiology, 2010, 138, 71-77.	4.7	42
56	A highâ€throughput microcultivation protocol for FTIR spectroscopic characterization and identification of fungi. Journal of Biophotonics, 2010, 3, 512-521.	2.3	56
57	A synthetic furanone potentiates the effect of disinfectants on Salmonella in biofilm. Journal of Applied Microbiology, 2010, 108, 771-778.	3.1	32
58	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
59	Responses of Staphylococcus aureus exposed to HCl and organic acid stress. Canadian Journal of Microbiology, 2010, 56, 777-792.	1.7	55
60	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
61	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
62	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
63	Biofilm forming abilities of Salmonellaare correlated with persistence in fish meal- and feed factories. BMC Veterinary Research, 2009, 5, 20.	1.9	198
64	Survival potential of wild type cellulose deficient Salmonella from the feed industry. BMC Veterinary Research, 2009, 5, 43.	1.9	60
65	Evaluation of efficacy of disinfectants againstSalmonellafrom the feed industry. Journal of Applied Microbiology, 2009, 106, 1005-1012.	3.1	115
66	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
67	FT-IR microspectroscopy: a promising method for the rapid identification ofListeriaspecies. FEMS Microbiology Letters, 2008, 278, 164-170.	1.8	43
68	Nonleaching Antimicrobial Films Prepared from Surface-Modified Microfibrillated Cellulose. Biomacromolecules, 2007, 8, 2149-2155.	5.4	195
69	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
70	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
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 the Antibacterial Effect of a Triclosan-Containing Floor Used in the Food Industry. Journal of Food Protection, 2006, 69, 627-633.	1.7	27

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73	Fourier Transform Infrared and Raman Spectroscopy for Characterization of Listeria monocytogenes Strains. Applied and Environmental Microbiology, 2006, 72, 228-232.	3.1	79
74	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
75	Listeria monocytogenes: biofilm formation and persistence in food-processing environments. Biofilms, 2004, 1, 107-121.	0.6	274
76	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
77	FT-IR spectroscopy for identification of closely related lactobacilli. Journal of Microbiological Methods, 2004, 59, 149-162.	1.6	97
78	Wine is Bactericidal to Foodborne Pathogens. Journal of Food Science, 2004, 69, M251.	3.1	47
79	Susceptibility of Salmonella isolated from fish feed factories to disinfectants and air-drying at surfaces. Veterinary Microbiology, 2003, 94, 207-217.	1.9	35
80	Interactions of the bacteriocins sakacin P and nisin with food constituents. International Journal of Food Microbiology, 2003, 87, 35-43.	4.7	178
81	Characterization of Serratia marcescens surviving in disinfecting footbaths. Journal of Applied Microbiology, 2003, 95, 186-195.	3.1	46
82	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
83	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
84	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
85	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
86	Production of sakacin P by Lactobacillus sakei in a completely defined medium. Journal of Applied Microbiology, 2000, 88, 536-545.	3.1	70
87	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
88	A new, completely defined medium for meat lactobacilli. Journal of Applied Microbiology, 1998, 85, 715-722.	3.1	39
89	Interpreting Several Types of Measurements in Bioscience. , 0, , 333-356.		7