

Trond Moretro

List of Publications by Year in descending order

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Version: 2024-02-01

89
papers

5,525
citations

70961

41
h-index

82410

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. <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 | Bacterial levels and diversity in kitchen sponges and dishwashing brushes used by consumers. <i>Journal of Applied Microbiology</i> , 2022, 133, 1378-1391. | 1.4 | 2 |
| 4 | Kitchen cloths: Consumer practices, drying properties and bacterial growth and survival. <i>Food Control</i> , 2022, , 109195. | 2.8 | 0 |
| 5 | Safe week, unsafe weekend? Consumersâ€™ self-reported food safety practices and stomach sickness in cabin environments of varying infrastructure levels. <i>Food Control</i> , 2022, 142, 109215. | 2.8 | 0 |
| 6 | Dishwashing sponges and brushes: Consumer practices and bacterial growth and survival. <i>International Journal of Food Microbiology</i> , 2021, 337, 108928. | 2.1 | 20 |
| 7 | 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 |
| 8 | 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 |
| 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 | Data on European kitchen layouts belonging to vulnerable consumers (elderly people and young) Tj ETQq1 1 0.784314 rgBT /Overlock 107362. | 0.5 | 1 |
| 12 | 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 |
| 13 | Efficient Reduction of Food Related Mould Spores on Surfaces by Hydrogen Peroxide Mist. <i>Foods</i> , 2021, 10, 55. | 1.9 | 6 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | <i>Listeria Monocytogenes</i> Biofilm Removal Using Different Commercial Cleaning Agents. <i>Molecules</i> , 2020, 25, 792. | 1.7 | 22 |
| 18 | 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 |

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|----|--|-----|-----------|
| 19 | 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 |
| 20 | 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 |
| 21 | <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 |
| 22 | 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 |
| 23 | 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 |
| 24 | 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 |
| 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. <i>Letters in Applied Microbiology</i> , 2017, 64, 335-342. | 1.0 | 16 |
| 26 | 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 |
| 27 | 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 |
| 28 | Contamination of salmon fillets and processing plants with spoilage bacteria. <i>International Journal of Food Microbiology</i> , 2016, 237, 98-108. | 2.1 | 99 |
| 29 | 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 |
| 30 | 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 |
| 31 | 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 |
| 32 | 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 |
| 33 | Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. <i>Frontiers in Microbiology</i> , 2015, 6, 841. | 1.5 | 232 |
| 34 | 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 |
| 35 | Coaggregation occurs between microorganisms isolated from different environments. <i>FEMS Microbiology Ecology</i> , 2015, 91, fiv123. | 1.3 | 29 |
| 36 | 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 |

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|----|---|-----|-----------|
| 37 | 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 |
| 38 | 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 |
| 39 | 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 |
| 40 | 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 |
| 41 | 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 |
| 42 | FTIR spectroscopic characterization of differently cultivated food related yeasts. <i>Analyst, The</i> , 2013, 138, 4129. | 1.7 | 18 |
| 43 | 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 |
| 44 | Characterization of food spoilage fungi by FTIR spectroscopy. <i>Journal of Applied Microbiology</i> , 2013, 114, 788-796. | 1.4 | 64 |
| 45 | 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 |
| 46 | Microarray-based transcriptome of <i>Listeria monocytogenes</i> adapted to sublethal concentrations of acetic acid, lactic acid, and hydrochloric acid. <i>Canadian Journal of Microbiology</i> , 2012, 58, 1112-1123. | 0.8 | 31 |
| 47 | Antibacterial activity of cutting boards containing silver. <i>Food Control</i> , 2012, 28, 118-121. | 2.8 | 18 |
| 48 | Control of <i>Salmonella</i> in food related environments by chemical disinfection. <i>Food Research International</i> , 2012, 45, 532-544. | 2.9 | 110 |
| 49 | Performance of two commercial rapid methods for sampling and detection of <i>Listeria</i> in small-scale cheese producing and salmon processing environments. <i>Journal of Microbiological Methods</i> , 2012, 91, 295-300. | 0.7 | 11 |
| 50 | 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 |
| 51 | Effects of Materials Containing Antimicrobial Compounds on Food Hygiene. <i>Journal of Food Protection</i> , 2011, 74, 1200-1211. | 0.8 | 31 |
| 52 | Global Transcriptional Analysis of Spontaneous Sakacin P-Resistant Mutant Strains of <i>Listeria monocytogenes</i> during Growth on Different Sugars. <i>PLoS ONE</i> , 2011, 6, e16192. | 1.1 | 24 |
| 53 | Physiological and Structural Differences Between <i>Enterococcus faecalis</i> JH2-2 and Mutant Strains Resistant to (P)-Divercin RV41. <i>Probiotics and Antimicrobial Proteins</i> , 2010, 2, 226-232. | 1.9 | 3 |
| 54 | Micro ecosystems from feed industry surfaces: a survival and biofilm study of <i>Salmonella</i> versus host resident flora strains. <i>BMC Veterinary Research</i> , 2010, 6, 48. | 0.7 | 55 |

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|----|--|-----|-----------|
| 55 | Factors affecting survival of Shigatoxin-producing <i>Escherichia coli</i> on abiotic surfaces. <i>International Journal of Food Microbiology</i> , 2010, 138, 71-77. | 2.1 | 42 |
| 56 | A high-throughput microcultivation protocol for FTIR spectroscopic characterization and identification of fungi. <i>Journal of Biophotonics</i> , 2010, 3, 512-521. | 1.1 | 56 |
| 57 | A synthetic furanone potentiates the effect of disinfectants on <i>Salmonella</i> in biofilm. <i>Journal of Applied Microbiology</i> , 2010, 108, 771-778. | 1.4 | 32 |
| 58 | Enhanced Surface Colonization by <i>Escherichia coli</i> O157:H7 in Biofilms Formed by an <i>Acinetobacter calcoaceticus</i> Isolate from Meat-Processing Environments. <i>Applied and Environmental Microbiology</i> , 2010, 76, 4557-4559. | 1.4 | 88 |
| 59 | Responses of <i>Staphylococcus aureus</i> exposed to HCl and organic acid stress. <i>Canadian Journal of Microbiology</i> , 2010, 56, 777-792. | 0.8 | 55 |
| 60 | Complex Phenotypic and Genotypic Responses of <i>Listeria monocytogenes</i> Strains Exposed to the Class IIa Bacteriocin Sakacin P. <i>Applied and Environmental Microbiology</i> , 2009, 75, 6973-6980. | 1.4 | 53 |
| 61 | 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 |
| 62 | 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 |
| 63 | Biofilm forming abilities of <i>Salmonella</i> correlated with persistence in fish meal- and feed factories. <i>BMC Veterinary Research</i> , 2009, 5, 20. | 0.7 | 198 |
| 64 | 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 |
| 65 | 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 |
| 66 | 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 |
| 67 | FT-IR microspectroscopy: a promising method for the rapid identification of <i>Listeria</i> species. <i>FEMS Microbiology Letters</i> , 2008, 278, 164-170. | 0.7 | 43 |
| 68 | Nonleaching Antimicrobial Films Prepared from Surface-Modified Microfibrillated Cellulose. <i>Biomacromolecules</i> , 2007, 8, 2149-2155. | 2.6 | 195 |
| 69 | 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 |
| 70 | 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 |
| 71 | Characterization of the Microbial Flora in Disinfecting Footbaths with Hypochlorite. <i>Journal of Food Protection</i> , 2006, 69, 2193-2198. | 0.8 | 15 |
| 72 | 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 |

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|----|---|-----|-----------|
| 73 | Fourier Transform Infrared and Raman Spectroscopy for Characterization of <i>Listeria monocytogenes</i> Strains. <i>Applied and Environmental Microbiology</i> , 2006, 72, 228-232. | 1.4 | 79 |
| 74 | Sakacin P non-producing <i>Lactobacillus sakei</i> strains contain homologues of the sakacin P gene cluster. <i>Research in Microbiology</i> , 2005, 156, 949-960. | 1.0 | 37 |
| 75 | <i>Listeria monocytogenes</i> : biofilm formation and persistence in food-processing environments. <i>Biofilms</i> , 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. <i>FEMS Microbiology Letters</i> , 2004, 239, 111-116. | 0.7 | 28 |
| 77 | FT-IR spectroscopy for identification of closely related lactobacilli. <i>Journal of Microbiological Methods</i> , 2004, 59, 149-162. | 0.7 | 97 |
| 78 | Wine is Bactericidal to Foodborne Pathogens. <i>Journal of Food Science</i> , 2004, 69, M251. | 1.5 | 47 |
| 79 | 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 |
| 80 | Interactions of the bacteriocins sakacin P and nisin with food constituents. <i>International Journal of Food Microbiology</i> , 2003, 87, 35-43. | 2.1 | 178 |
| 81 | Characterization of <i>Serratia marcescens</i> surviving in disinfecting footbaths. <i>Journal of Applied Microbiology</i> , 2003, 95, 186-195. | 1.4 | 46 |
| 82 | 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 |
| 83 | Development and application of new nucleic acid-based technologies for microbial community analyses in foods. <i>International Journal of Food Microbiology</i> , 2002, 78, 171-180. | 2.1 | 55 |
| 84 | Inhibition of <i>Listeria monocytogenes</i> in chicken cold cuts by addition of sakacin P and sakacin P-producing <i>Lactobacillus sakei</i> . <i>Journal of Applied Microbiology</i> , 2002, 93, 191-196. | 1.4 | 78 |
| 85 | Inhibition of <i>Listeria monocytogenes</i> in cold smoked salmon by addition of sakacin P and/or live <i>Lactobacillus sakei</i> cultures. <i>Food Microbiology</i> , 2001, 18, 431-439. | 2.1 | 100 |
| 86 | Production of sakacin P by <i>Lactobacillus sakei</i> in a completely defined medium. <i>Journal of Applied Microbiology</i> , 2000, 88, 536-545. | 1.4 | 70 |
| 87 | Influence of complex nutrients, temperature and pH on bacteriocin production by <i>Lactobacillus sakei</i> CCUG 42687. <i>Applied Microbiology and Biotechnology</i> , 2000, 53, 159-166. | 1.7 | 242 |
| 88 | A new, completely defined medium for meat lactobacilli. <i>Journal of Applied Microbiology</i> , 1998, 85, 715-722. | 1.4 | 39 |
| 89 | Interpreting Several Types of Measurements in Bioscience. , 0, , 333-356. | | 7 |