

# Janne LundÃ©n

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/959955/publications.pdf>

Version: 2024-02-01

28  
papers

1,009  
citations

759233

12  
h-index

642732

23  
g-index

30  
all docs

30  
docs citations

30  
times ranked

856  
citing authors

#	ARTICLE	IF	CITATIONS
1	Results of routine inspections in restaurants and institutional catering establishments associated with foodborne outbreaks in Finland. <i>International Journal of Environmental Health Research</i> , 2023, 33, 588-599.	2.7	3
2	Factors affecting effectiveness of food control inspections in food production establishments in Finland. <i>Scientific Reports</i> , 2022, 12, 4230.	3.3	7
3	Disclosed restaurant inspection results on food safety show regional and local differences in Finland. <i>Food Control</i> , 2021, 119, 107462.	5.5	11
4	Efficacy of disclosed food safety inspections in restaurants. <i>Food Control</i> , 2021, 123, 107775.	5.5	12
5	Consumer perceptions raised by the food safety inspection report: Does the smiley communicate a food safety risk?. <i>Food Control</i> , 2020, 110, 106976.	5.5	14
6	Compliance in own-check systems poses challenges in small-scale slaughterhouses. <i>Food Control</i> , 2019, 95, 27-33.	5.5	2
7	Processing plant and machinery sanitation and hygiene practices associate with <i>Listeria monocytogenes</i> occurrence in ready-to-eat fish products. <i>Food Microbiology</i> , 2019, 82, 455-464.	4.2	20
8	INNUENDO: A cross-sectoral platform for the integration of genomics in the surveillance of foodborne pathogens. <i>EFSA Supporting Publications</i> , 2018, 15, 1498E.	0.7	56
9	Strengthening the efficacy of official food control improves <i>Listeria monocytogenes</i> prevention in fish-processing plants. <i>Scientific Reports</i> , 2018, 8, 13105.	3.3	7
10	The Presence of Norovirus and Adenovirus on Environmental Surfaces in Relation to the Hygienic Level in Food Service Operations Associated with a Suspected Gastroenteritis Outbreak. <i>Food and Environmental Virology</i> , 2017, 9, 334-341.	3.4	15
11	Towards more consistent and effective food control: learning from the views of food business operators. <i>International Journal of Environmental Health Research</i> , 2017, 27, 215-229.	2.7	13
12	Prerequisites for high-quality official control in Finnish slaughterhouses. <i>Food Control</i> , 2017, 79, 50-56.	5.5	4
13	Bacterial quality and safety of packaged fresh leafy vegetables at the retail level in Finland. <i>International Journal of Food Microbiology</i> , 2016, 232, 73-79.	4.7	43
14	Effects of centralizing meat inspection and food safety inspections in Finnish small-scale slaughterhouses. <i>Food Policy</i> , 2015, 55, 15-21.	6.0	5
15	Official Control: K. Flexibility and Uniformity of Official Control. , 2014, , 639-642.		0
16	Official Control: G. Enforcement. , 2014, , 593-604.		0
17	Official Control: A. Introduction. , 2014, , 553-555.		0
18	Official Control: B. Organization of Official Control. , 2014, , 556-561.		0

#	ARTICLE	IF	CITATIONS
19	Reasons for using enforcement measures in food premises in Finland. <i>Food Control</i> , 2013, 31, 84-89.	5.5	15
20	Evaluation of isolation methods for pathogenic <i>Yersinia enterocolitica</i> from pig intestinal content. <i>Journal of Applied Microbiology</i> , 2010, 108, 956-964.	3.1	38
21	Acid and heat tolerance of persistent and nonpersistent <i>Listeria monocytogenes</i> food plant strains. <i>Letters in Applied Microbiology</i> , 2008, 46, 276-280.	2.2	48
22	Meat Inspection Education in Finnish Veterinary Curriculum. <i>Journal of Veterinary Medical Education</i> , 2007, 34, 205-211.	0.6	12
23	Adaptive and cross-adaptive responses of persistent and non-persistent <i>Listeria monocytogenes</i> strains to disinfectants. <i>International Journal of Food Microbiology</i> , 2003, 82, 265-272.	4.7	164
24	Persistent and Nonpersistent <i>Listeria monocytogenes</i> Contamination in Meat and Poultry Processing Plants. <i>Journal of Food Protection</i> , 2003, 66, 2062-2069.	1.7	151
25	Transfer of Persistent <i>Listeria monocytogenes</i> Contamination between Food-Processing Plants Associated with a Dicing Machine. <i>Journal of Food Protection</i> , 2002, 65, 1129-1133.	1.7	143
26	Persistent <i>Listeria monocytogenes</i> Strains Show Enhanced Adherence to Food Contact Surface after Short Contact Times. <i>Journal of Food Protection</i> , 2000, 63, 1204-1207.	1.7	222
27	Official Control of Slaughterhouses and Processing Plants. , 0, , 107-119.		1
28	Use of Meat Inspection Data. , 0, , 667-673.		1