Trond LÃ¸vdal

List of Publications by Year
in descending order

32 papers	1,621 citations	471509 17 h-index	434195 31 g-index
32 all docs	32 docs citations	32 times ranked	2491 citing authors

#	Article	IF	Citations
1	Reference gene selection for quantitative real-time PCR normalization in tomato subjected to nitrogen, cold, and light stress. Analytical Biochemistry, 2009, 387, 238-242.	2.4	322
2	Synergetic effects of nitrogen depletion, temperature, and light on the content of phenolic compounds and gene expression in leaves of tomato. Phytochemistry, 2010, 71, 605-613.	2.9	212
3	Use of non-limiting substrates to increase size; a generic strategy to simultaneously optimize uptake and minimize predation in pelagic osmotrophs?. Ecology Letters, 2005, 8, 675-682.	6.4	161
4	Temperature and nitrogen effects on regulators and products of the flavonoid pathway: experimental and kinetic model studies. Plant, Cell and Environment, 2009, 32, 286-299.	5.7	151
5	The endogenous GL3, but not EGL3, gene is necessary for anthocyanin accumulation as induced by nitrogen depletion in Arabidopsis rosette stage leaves. Planta, 2009, 230, 747-754.	3.2	132
6	Propidium monoazide combined with real-time quantitative PCR underestimates heat-killed Listeria innocua. Journal of Microbiological Methods, 2011, 85, 164-169.	1.6	91
7	Influence of repeated short-term nitrogen limitations on leaf phenolics metabolism in tomato. Phytochemistry, 2012, 77, 119-128.	2.9	64
8	Algalâ€"bacterial competition for phosphorus from dissolved DNA, ATP, and orthophosphate in a mesocosm experiment. Limnology and Oceanography, 2007, 52, 1407-1419.	3.1	60
9	The microbiology of cold smoked salmon. Food Control, 2015, 54, 360-373.	5.5	50
10	Seaweed products for the future: Using current tools to develop a sustainable food industry. Trends in Food Science and Technology, 2021, 118, 765-776.	15.1	50
11	Changes in Morphology and Elemental Composition of Vibrio splendidus Along a Gradient from Carbon-limited to Phosphate-limited Growth. Microbial Ecology, 2008, 55, 152-161.	2.8	41
12	Valorization of Tomato Surplus and Waste Fractions: A Case Study Using Norway, Belgium, Poland, and Turkey as Examples. Foods, 2019, 8, 229.	4.3	39
13	Reference Gene Selection in Carnobacterium maltaromaticum, Lactobacillus curvatus, and Listeria innocua Subjected to Temperature and Salt Stress. Molecular Biotechnology, 2014, 56, 210-222.	2.4	36
14	Assessment of food quality and microbial safety of brown macroalgae (Alaria esculenta and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.5	35
15	Effect of chilling technologies on water holding properties and other quality parameters throughout the whole value chain: From whole fish to cold-smoked fillets of Atlantic salmon (Salmo) Tj ETQq1 1 0.784314 rgBT /Overlock	3.3	28
16	Detection of infectious salmon anemia virus in sea water by nested RT-PCR. Diseases of Aquatic Organisms, 2002, 49, 123-128.	1.0	26
17	High-pressure processing-induced transcriptome response during recovery of Listeria monocytogenes. BMC Genomics, 2021, 22, 117.	2.8	18
18	A comparative study of Atlantic salmon chilled in refrigerated seawater versus on ice: from whole fish to cold-smoked fillets. Scientific Reports, 2020, 10, 17160.	3.3	17

#	Article	IF	Citations
19	Evaluation of physical and instrumentally determined sensory attributes of Atlantic salmon portions packaged in modified atmosphere and vacuum skin. LWT - Food Science and Technology, 2021, 146, 111404.	5.2	16
20	Microbiological Food Safety of Seaweeds. Foods, 2021, 10, 2719.	4.3	16
21	Genomic characterization of the most barotolerant Listeria monocytogenes RO15 strain compared to reference strains used to evaluate food high pressure processing. BMC Genomics, 2020, 21, 455.	2.8	14
22	Experimental study of effectiveness of robotic cleaning for fish-processing plants. Food Control, 2019, 100, 269-277.	5.5	10
23	Small-Scale Comparative Genomic Analysis of Listeria monocytogenes Isolated from Environments of Salmon Processing Plants and Human Cases in Norway. Hygiene, 2021, 1, 43-55.	1.7	8
24	Skin and vacuum packaging of portioned Atlantic salmon originating from refrigerated seawater or traditional ice storage. Food Packaging and Shelf Life, 2021, 30, 100767.	7.5	7
25	Activation of Bacillus spores at moderately elevated temperatures (30â€“33ÂÂ°C). Antonie Van Leeuwenhoek, 2013, 103, 693-700.	1.7	5
26	The Shelf Life of Farmed Turbot (Scophthalmus maximus). Journal of Food Science, 2014, 79, S1568-74.	3.1	3
27	Visualization Support for Design of Manufacturing Systems and Prototypes â€“ Lessons Learned from Two Case Studies. Procedia CIRP, 2019, 81, 512-517.	1.9	2
28	Design of fish processing equipment: exploring cleaning brush performance and material properties to minimize biofilm deposits. Procedia CIRP, 2020, 91, 140-145.	1.9	2
29	A comparative study on quality, shelf life and sensory attributes of Atlantic salmon slaughtered on board slaughter vessels against traditional land-based facilities. Aquaculture, 2021, 540, 736681.	3.5	2
30	The Effect of K-Lactate Salt and Liquid Smoke on Bacterial Growth in a Model System. Journal of Aquatic Food Product Technology, 2017, 26, 192-204.	1.4	1
31	The complete genome sequence of Listeria monocytogenes strain S2542 and expression of selected genes under high-pressure processing. BMC Research Notes, 2021, 14, 137.	1.4	1
32	Assessment of Food Quality and Safety of Cultivated Macroalgae. Foods, 2022, 11, 83.	4.3	1