

# Trond LÃvdal

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Assessment of Food Quality and Safety of Cultivated Macroalgae. <i>Foods</i> , 2022, 11, 83.	4.3	1
2	High-pressure processing-induced transcriptome response during recovery of <i>Listeria monocytogenes</i> . <i>BMC Genomics</i> , 2021, 22, 117.	2.8	18
3	The complete genome sequence of <i>Listeria monocytogenes</i> strain S2542 and expression of selected genes under high-pressure processing. <i>BMC Research Notes</i> , 2021, 14, 137.	1.4	1
4	Small-Scale Comparative Genomic Analysis of <i>Listeria monocytogenes</i> Isolated from Environments of Salmon Processing Plants and Human Cases in Norway. <i>Hygiene</i> , 2021, 1, 43-55.	1.7	8
5	A comparative study on quality, shelf life and sensory attributes of Atlantic salmon slaughtered on board slaughter vessels against traditional land-based facilities. <i>Aquaculture</i> , 2021, 540, 736681.	3.5	2
6	Evaluation of physical and instrumentally determined sensory attributes of Atlantic salmon portions packaged in modified atmosphere and vacuum skin. <i>LWT - Food Science and Technology</i> , 2021, 146, 111404.	5.2	16
7	Microbiological Food Safety of Seaweeds. <i>Foods</i> , 2021, 10, 2719.	4.3	16
8	Skin and vacuum packaging of portioned Atlantic salmon originating from refrigerated seawater or traditional ice storage. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100767.	7.5	7
9	Seaweed products for the future: Using current tools to develop a sustainable food industry. <i>Trends in Food Science and Technology</i> , 2021, 118, 765-776.	15.1	50
10	A comparative study of Atlantic salmon chilled in refrigerated seawater versus on ice: from whole fish to cold-smoked fillets. <i>Scientific Reports</i> , 2020, 10, 17160.	3.3	17
11	Design of fish processing equipment: exploring cleaning brush performance and material properties to minimize biofilm deposits. <i>Procedia CIRP</i> , 2020, 91, 140-145.	1.9	2
12	Genomic characterization of the most barotolerant <i>Listeria monocytogenes</i> RO15 strain compared to reference strains used to evaluate food high pressure processing. <i>BMC Genomics</i> , 2020, 21, 455.	2.8	14
13	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 ( <i>Salmo</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	3.5	35
14	Assessment of food quality and microbial safety of brown macroalgae ( <i>Alaria esculenta</i> and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.5	35
15	Valorization of Tomato Surplus and Waste Fractions: A Case Study Using Norway, Belgium, Poland, and Turkey as Examples. <i>Foods</i> , 2019, 8, 229.	4.3	39
16	Visualization Support for Design of Manufacturing Systems and Prototypes – Lessons Learned from Two Case Studies. <i>Procedia CIRP</i> , 2019, 81, 512-517.	1.9	2
17	Experimental study of effectiveness of robotic cleaning for fish-processing plants. <i>Food Control</i> , 2019, 100, 269-277.	5.5	10
18	The Effect of K-Lactate Salt and Liquid Smoke on Bacterial Growth in a Model System. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 192-204.	1.4	1

#	ARTICLE	IF	CITATIONS
19	The microbiology of cold smoked salmon. <i>Food Control</i> , 2015, 54, 360-373.	5.5	50
20	The Shelf Life of Farmed Turbot ( <i>Scophthalmus maximus</i> ). <i>Journal of Food Science</i> , 2014, 79, S1568-74.	3.1	3
21	Reference Gene Selection in <i>Carnobacterium maltaromaticum</i> , <i>Lactobacillus curvatus</i> , and <i>Listeria innocua</i> Subjected to Temperature and Salt Stress. <i>Molecular Biotechnology</i> , 2014, 56, 210-222.	2.4	36
22	Activation of <i>Bacillus</i> spores at moderately elevated temperatures (30–33°C). <i>Antonie Van Leeuwenhoek</i> , 2013, 103, 693-700.	1.7	5
23	Influence of repeated short-term nitrogen limitations on leaf phenolics metabolism in tomato. <i>Phytochemistry</i> , 2012, 77, 119-128.	2.9	64
24	Propidium monoazide combined with real-time quantitative PCR underestimates heat-killed <i>Listeria innocua</i> . <i>Journal of Microbiological Methods</i> , 2011, 85, 164-169.	1.6	91
25	Synergetic effects of nitrogen depletion, temperature, and light on the content of phenolic compounds and gene expression in leaves of tomato. <i>Phytochemistry</i> , 2010, 71, 605-613.	2.9	212
26	The endogenous GL3, but not EGL3, gene is necessary for anthocyanin accumulation as induced by nitrogen depletion in <i>Arabidopsis</i> rosette stage leaves. <i>Planta</i> , 2009, 230, 747-754.	3.2	132
27	Temperature and nitrogen effects on regulators and products of the flavonoid pathway: experimental and kinetic model studies. <i>Plant, Cell and Environment</i> , 2009, 32, 286-299.	5.7	151
28	Reference gene selection for quantitative real-time PCR normalization in tomato subjected to nitrogen, cold, and light stress. <i>Analytical Biochemistry</i> , 2009, 387, 238-242.	2.4	322
29	Changes in Morphology and Elemental Composition of <i>Vibrio splendidus</i> Along a Gradient from Carbon-limited to Phosphate-limited Growth. <i>Microbial Ecology</i> , 2008, 55, 152-161.	2.8	41
30	Algal-bacterial competition for phosphorus from dissolved DNA, ATP, and orthophosphate in a mesocosm experiment. <i>Limnology and Oceanography</i> , 2007, 52, 1407-1419.	3.1	60
31	Use of non-limiting substrates to increase size; a generic strategy to simultaneously optimize uptake and minimize predation in pelagic osmotrophs?. <i>Ecology Letters</i> , 2005, 8, 675-682.	6.4	161
32	Detection of infectious salmon anemia virus in sea water by nested RT-PCR. <i>Diseases of Aquatic Organisms</i> , 2002, 49, 123-128.	1.0	26