

# BIOGRAPHY

27 June 2012



---

## Title and name

Professor Truls Nesbakken

---

## Nationality

NORWAY

---

---

## Panel

BIOHAZ

---

---

## Education

Dr Philos\* 2009,

Dipl ECVPH 2004 -,

Dr Med Vet\* 1992,

PhD (Dr Scient)\* 1984,

DVM\* 1973

\* degrees from Norwegian School of Veterinary Science, Oslo

---

---

## Scientific and risk assessment experience

- Investigation of epidemiological and control aspects of zoonotic agents in the food chain as a research director in the meat industry and in different academic positions (professor/ass. professor) in Norway and Denmark
  - Member of different WGs, Panel on Biological Hazards, EFSA since 2006
  - Member of The Norwegian Scientific Committee on Food Safety, Panel on Biological Hazards since 2004, also leader or member of several WGs.
  - Member and leader of WGs under the The Nordic Council of Ministers
- 

---

## Main scientific publications

Control of zoonotic bacteria in the food chain (particularly the meat chain) from farm to fork. In particular: Intervention at herd level and in the abattoir. Most important scientific publications:

Hauge, S.J., Wahlgren, M., Røtterud, O.-J., Nesbakken, T., 2011. Hot water surface pasteurisation of lamb carcasses and cost-benefit considerations. *Int. J. Food Microbiol.* 146, 69-75

Nesbakken, T., Eckner, K., Røtterud, O.-J., 2008. The effect of blast chilling on occurrence of human pathogenic *Y. enterocolitica* compared to *Campylobacter* spp. and numbers of hygienic indicators on pig carcasses. *Int. J. Food Microbiol.* 123, 130-133.

Nesbakken, T., Iversen, T., Lium, B., 2007. Pig herds free from human pathogenic *Yersinia enterocolitica*. *Emerg. Infect. Dis.* 13, 1860-1864.

Lunestad, B.T., Nesse, L., Lassen, J., Svihus, B., Nesbakken, T., Fossum, K., Rosnes, J.T., Kruse, H., Yazdankhah, S., 2007. *Salmonella* in fish feed; occurrence and implications for fish and human health in Norway. *Aquaculture* 265, 1-8.

Nesbakken, T., Iversen, T., Eckner, K., Lium, B., 2006. Testing of pathogenic *Yersinia enterocolitica* in pig herds based on the natural dynamic of infection. *Int. J. Food Microbiol.* 111, 99-104.

Røtterud, O.-J., Helps, C.R., Hillman, T.J., Fisher, A.V., Harbour, D., Anil, H., Nesbakken, T., 2006. Hot boning of intact carcasses: a procedure to avoid central nervous system self-contamination in beef and beef products. *J. Food Protect.* 69, 405-411.

Heir, E., Lindstedt, B.A., Røtterud, O.J., Vardund, T., Kapperud, G., Nesbakken, T., 2004. Molecular epidemiology and disinfectant susceptibility of *Listeria monocytogenes* from meat processing industry and human infections. *Int. J. Food Microbiol.* 96, 85-96.

Nissen, H., Alvseike, O., Bredholt, S., Holck, A., Nesbakken, T., 2000. Comparison between the growth of *Yersinia enterocolitica*, *Listeria monocytogenes* and *Escherichia coli* O157:H7 and *Salmonella* spp. in ground beef packed by three commercially used packaging techniques. *Int. J. Food Microbiol.* 59, 211 – 220.

Skjerve, E., Waldeland, H., Nesbakken, T., Kapperud, G., 1998. Risk factors for the presence of antibodies to *Toxoplasma gondii* in Norwegian slaughter lambs. *Prev. Vet. Med.* 35, 219-227.

Ostroff, S. M., Kapperud, G., Hutwagner, L. C., Nesbakken, T., Bean, N.H., Lassen, J., Tauxe, R. V., 1994. Sources of sporadic *Yersinia enterocolitica* infections in Norway: a prospective case-control study. *Epidemiol. Infect.* 112, 133-141.