Karsten Heia

List of Publications by Year
in descending order

34	1,150	430874	434195
papers	citations	18 h-index	31 g-index

35	35	35	1066
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Multisensor for fish quality determination. Trends in Food Science and Technology, 2004, 15, 86-93.	15.1	236
2	Automatic freshness assessment of cod (Gadus morhua) fillets by Vis/Nir spectroscopy. Journal of Food Engineering, 2011, 103, 317-323.	5.2	106
3	VIS/NIR spectroscopy for non-destructive freshness assessment of Atlantic salmon (Salmo salar L.) fillets. Journal of Food Engineering, 2013, 116, 758-764.	5.2	69
4	Detection of Nematodes in Cod (Gadus morhua) Fillets by Imaging Spectroscopy. Journal of Food Science, 2007, 72, E011-E015.	3.1	64
5	Classification of fresh Atlantic salmon (Salmo salar L.) fillets stored under different atmospheres by hyperspectral imaging. Journal of Food Engineering, 2012, 109, 482-489.	5.2	63
6	Automatic nematode detection in cod fillets (Gadus morhua L.) by hyperspectral imaging. Journal of Food Engineering, 2012, 111, 675-681.	5.2	63
7	Ridge detection with application to automatic fish fillet inspection. Journal of Food Engineering, 2009, 90, 317-324.	5.2	51
8	Detection of Parasites in Cod Fillets by Using SIMCA Classification in Multispectral Images in the Visible and NIR Region. Applied Spectroscopy, 2001, 55, 1025-1034.	2.2	50
9	Automatic Nematode Detection in Cod Fillets (Gadus Morhua) by Transillumination Hyperspectral Imaging. Journal of Food Science, 2011, 76, S77-83.	3.1	45
10	The absolute sensitivity of digital colour cameras. Optics Express, 2009, 17, 20211.	3.4	39
11	Quality consequences of bleeding fish after capture. Fisheries Research, 2014, 153, 103-107.	1.7	38
12	Non-invasive assessment of packaged cod freeze-thaw history by hyperspectral imaging. Journal of Food Engineering, 2017, 205, 64-73.	5.2	34
13	Detection of blood in fish muscle by constrained spectral unmixing of hyperspectral images. Journal of Food Engineering, 2017, 212, 252-261.	5.2	31
14	Multipurpose spectral imager. Applied Optics, 2000, 39, 3143.	2.1	25
15	Effects of Storage Atmosphere and Heme State on the Color and Visible Reflectance Spectra of Salmon (Salmo salar) Fillets. Journal of Agricultural and Food Chemistry, 2011, 59, 7825-7831.	5.2	23
16	Sensitivity calibration of digital colour cameras for auroral imaging. Optics Express, 2008, 16, 15623.	3.4	22
17	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. Applied Sciences (Switzerland), 2020, 10, 6802.	2.5	21
18	Endpoint temperature of heat-treated surimi can be measured by visible spectroscopy. Food Control, 2012, 26, 92-97.	5.5	20

#	Article	IF	Citations
19	Effects of Single Wavelength Selection for Anisakid Roundworm Larvae Detection through Multispectral Imaging. Journal of Food Protection, 2007, 70, 1890-1895.	1.7	19
20	Visible/Nearâ€Infrared Spectroscopy Detects Autolytic Changes during Storage of Atlantic Salmon (Salmo salarâ€,L.). Journal of Food Science, 2011, 76, S203-9.	3.1	19
21	Spectroscopic Techniques for Monitoring Thermal Treatments in Fish and Other Seafood: A Review of Recent Developments and Applications. Foods, 2020, 9, 767.	4.3	19
22	Predicting liquid loss of frozen and thawed cod from hyperspectral imaging. LWT - Food Science and Technology, 2020, 133, 110093.	5.2	18
23	Use of Spectroscopic Techniques for a Rapid and Non-Destructive Monitoring of Thermal Treatments and Storage Time of Sous-Vide Cooked Cod Fillets. Sensors, 2020, 20, 2410.	3.8	13
24	Compounds of Parasitic Roundworm Absorbing in the Visible Region: Target Molecules for Detection of Roundworm in Atlantic Cod. Journal of Food Protection, 2004, 67, 1522-1525.	1.7	9
25	Performance of Fluorescence and Diffuse Reflectance Hyperspectral Imaging for Characterization of Lutefisk: A Traditional Norwegian Fish Dish. Molecules, 2020, 25, 1191.	3.8	9
26	Modelingâ€assisted minimal heat processing of Atlantic cod (Gadus morhua). Journal of Food Process Engineering, 2017, 40, e12555.	2.9	8
27	Spectral Changes of Atlantic Salmon (Salmo salar L.) Muscle during Cold Storage As Affected by the Oxidation State of Heme. Journal of Agricultural and Food Chemistry, 2012, 60, 9719-9726.	5.2	7
28	VIS/NIR Spectroscopy. , 0, , 89-104.		7
29	Differential response to air exposure in crowded and uncrowded Atlantic cod (Gadus morhua): Consequences for fillet quality. Food Bioscience, 2019, 28, 15-19.	4.4	6
30	Simulated trawling: Exhaustive swimming followed by extreme crowding as contributing reasons to variable fillet quality in trawl-caught Atlantic cod (Gadus morhua). PLoS ONE, 2020, 15, e0234059.	2.5	6
31	In-Pack Surface Pasteurization of Capture-Based, Pre-Rigor Filleted Atlantic Cod (Gadus morhua). Journal of Aquatic Food Product Technology, 2018, 27, 783-794.	1.4	3
32	Short-term capture-based aquaculture of Atlantic cod (Gadus morhua L.) generates good physicochemical properties and high sensory quality during frozen storage. Innovative Food Science and Emerging Technologies, 2020, 65, 102434.	5.6	3
33	Basic Composition. , 2009, , 121-138.		2
34	Effect of the T90-codend on the catch quality of cod (Gadus morhua) compared to the conventional codend configuration in the Barents Sea bottom trawl fishery. Fisheries Research, 2022, 250, 106277.	1.7	1