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	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
2	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
3	Predicting liquid loss of frozen and thawed cod from hyperspectral imaging. LWT - Food Science and Technology, 2020, 133, 110093.	5.2	18
4	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
5	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
6	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
7	Performance of Fluorescence and Diffuse Reflectance Hyperspectral Imaging for Characterization of Lutefisk: A Traditional Norwegian Fish Dish. Molecules, 2020, 25, 1191.	3.8	9
8	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
9	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
10	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
11	Non-invasive assessment of packaged cod freeze-thaw history by hyperspectral imaging. Journal of Food Engineering, 2017, 205, 64-73.	5.2	34
12	Detection of blood in fish muscle by constrained spectral unmixing of hyperspectral images. Journal of Food Engineering, 2017, 212, 252-261.	5.2	31
13	Modelingâ€assisted minimal heat processing of Atlantic cod (Gadus morhua). Journal of Food Process Engineering, 2017, 40, e12555.	2.9	8
14	Quality consequences of bleeding fish after capture. Fisheries Research, 2014, 153, 103-107.	1.7	38
15	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
16	Endpoint temperature of heat-treated surimi can be measured by visible spectroscopy. Food Control, 2012, 26, 92-97.	5.5	20
17	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
18	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

#	Article	IF	Citations
19	Automatic nematode detection in cod fillets (Gadus morhua L.) by hyperspectral imaging. Journal of Food Engineering, 2012, 111, 675-681.	5.2	63
20	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
21	Automatic Nematode Detection in Cod Fillets (Gadus Morhua) by Transillumination Hyperspectral Imaging. Journal of Food Science, 2011, 76, S77-83.	3.1	45
22	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
23	Automatic freshness assessment of cod (Gadus morhua) fillets by Vis/Nir spectroscopy. Journal of Food Engineering, 2011, 103, 317-323.	5.2	106
24	Ridge detection with application to automatic fish fillet inspection. Journal of Food Engineering, 2009, 90, 317-324.	5.2	51
25	The absolute sensitivity of digital colour cameras. Optics Express, 2009, 17, 20211.	3.4	39
26	Basic Composition. , 2009, , 121-138.		2
27	Sensitivity calibration of digital colour cameras for auroral imaging. Optics Express, 2008, 16, 15623.	3.4	22
28	Effects of Single Wavelength Selection for Anisakid Roundworm Larvae Detection through Multispectral Imaging. Journal of Food Protection, 2007, 70, 1890-1895.	1.7	19
29	Detection of Nematodes in Cod (Gadus morhua) Fillets by Imaging Spectroscopy. Journal of Food Science, 2007, 72, E011-E015.	3.1	64
30	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
31	Multisensor for fish quality determination. Trends in Food Science and Technology, 2004, 15, 86-93.	15.1	236
32	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
33	Multipurpose spectral imager. Applied Optics, 2000, 39, 3143.	2.1	25
34	VIS/NIR Spectroscopy. , 0, , 89-104.		7