MarÃ-a GudjÃ³nsdÃ³ttir

List of Publications by Year
in descending order

55	806	471371	552653
papers	citations	17	26
		h-index	g-index

56	56	56	984
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The effects of pre-salting methods on water distribution and protein denaturation of dry salted and rehydrated cod â€“ A low-field NMR study. Journal of Food Engineering, 2011, 104, 23-29.	2.7	72
2	Effects of electrospun chitosan wrapping for dry-ageing of beef, as studied by microbiological, physicochemical and low-field nuclear magnetic resonance analysis. Food Chemistry, 2015, 184, 167-175.	4.2	50
3	Seasonal and geographical variation in chemical composition and lipid stability of Atlantic mackerel (Scomber scombrus) caught in Icelandic waters. Journal of Food Composition and Analysis, 2016, 49, 9-18.	1.9	41
4	Influence of feeding state and frozen storage temperature on the lipid stability of Atlantic mackerel (Scomber scombrus). International Journal of Food Science and Technology, 2016, 51, 1711-1720.	1.3	41
5	Low field Nuclear Magnetic Resonance on the effect of salt and modified atmosphere packaging on cod (Gadus morhua) during superchilled storage. Food Research International, 2011, 44, 241-249.	2.9	39
6	Effect of Brining, Modified Atmosphere Packaging, and Superchilling on the Shelf Life of Cod (Gadus morhua) Loins. Journal of Food Science, 2009, 74, M258-67.	1.5	37
7	Utilizing cocoyam (Xanthosoma sagittifolium) for food and nutrition security: A review. Food Science and Nutrition, 2018, 6, 703-713.	1.5	32
8	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. Antioxidants, 2020, 9, 882.	2.2	31
9	Effect of antioxidants on the sensory quality and physicochemical stability of Atlantic mackerel (Scomber scombrus) fillets during frozen storage. Food Chemistry, 2020, 321, 126744.	4.2	29
10	Process Control of Lightly Salted Wild and Farmed Atlantic Cod (Gadus morhua) by Brine Injection, Brining, and Freezingâ€"A Low Field NMR Study. Journal of Food Science, 2010, 75, E527-36.	1.5	28
11	Continuous quality and shelf life monitoring of retail-packed fresh cod loins in comparison with conventional methods. Food Control, 2011, 22, 1000-1007.	2.8	26
12	Shrimp Processing Assessed by Low Field Nuclear Magnetic Resonance, Near Infrared Spectroscopy, and Physicochemical Measurementsâ€"The Effect of Polyphosphate Content and Length of Prebrining on Shrimp Muscle. Journal of Food Science, 2011, 76, E357-67.	1.5	25
13	The effects of pre-salting methods on salt and water distribution of heavily salted cod, as analyzed by 1H and 23Na MRI, 23Na NMR, low-field NMR and physicochemical analysis. Food Chemistry, 2015, 188, 664-672.	4.2	25
14	Stability of frozen Atlantic mackerel (Scomber scombrus) as affected by temperature abuse during transportation. LWT - Food Science and Technology, 2017, 83, 275-282.	2.5	24
15	Influence of processing additives, packaging and storage conditions on the physicochemical stability of frozen Tra catfish (Pangasius hypophthalmus) fillets. Journal of Food Engineering, 2018, 238, 148-155.	2.7	22
16	Spectroscopic studies of the interactions between Î²-lactoglobulin and bovine submaxillary mucin. Food Hydrocolloids, 2015, 50, 203-210.	5.6	21
17	Investigation of the interaction between mucins and Î²-lactoglobulin under tribological stress. Food Hydrocolloids, 2016, 54, 57-65.	5.6	21
18	Low field <scp>NMR</scp> for quality monitoring of 3<scp>D</scp> printed surimi from cod byâ€products: Effects of the p<scp>H</scp>â€shift method compared with conventional washing. Magnetic Resonance in Chemistry, 2019, 57, 638-648.	1.1	21

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19	Effect of brining and frozen storage on physicochemical properties of well-fed Atlantic mackerel (Scomber scombrus) intended for hot smoking and canning. LWT - Food Science and Technology, 2016, 72, 199-205.	2.5	17
20	Review of the composition and current utilization of Calanus finmarchicus â€“ Possibilities for human consumption. Trends in Food Science and Technology, 2018, 79, 10-18.	7.8	17
21	Influence of Temperature Stress on Lipid Stability of Atlantic Herring (Clupea harengus) Muscle During Frozen Storage. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1439-1449.	0.8	16
22	Injection of fish protein solutions of fresh saithe (Pollachius virens) fillets studied by low field Nuclear Magnetic Resonance and physicochemical measurements. Journal of Food Science and Technology, 2013, 50, 228-238.	1.4	14
23	Comparison of bovine milk oligosaccharides in native North European cattle breeds. International Dairy Journal, 2021, 114, 104917.	1.5	13
24	Low field nuclear magnetic resonance and multivariate analysis for prediction of physicochemical characteristics of Atlantic mackerel as affected by season of catch, freezing method, and frozen storage duration. Food Research International, 2019, 116, 471-482.	2.9	12
25	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. Processes, 2020, 8, 988.	1.3	11
26	The Effects of Varying Heat Treatments on Lipid Composition during Pelagic Fishmeal Production. Processes, 2020, 8, 1142.	1.3	10
27	Muscle Protein Profiles Used for Prediction of Texture of Farmed Salmon (Salmo salar L.). Journal of Agricultural and Food Chemistry, 2017, 65, 3413-3421.	2.4	9
28	Added Value of Ascophyllum nodosum Side Stream Utilization during Seaweed Meal Processing. Marine Drugs, 2022, 20, 340.	2.2	9
29	Bioactive effect of sulphated polysaccharides derived from orange-footed sea cucumber (Cucumaria) Tj ETQq1 1 0.784314 rgBT /Ove	1.5	8
30	Stability of Golden redfish (Sebastes marinus) during frozen storage as affected by raw material freshness and season of capture. Food Science and Nutrition, 2018, 6, 1065-1076.	1.5	7
31	Determination of bioactive properties of food grade extracts from Icelandic edible brown seaweed sugar kelp (Saccharina latissima) with in vitro human cell cultures (THP-1).. Functional Foods in Health and Disease, 2019, 9, 1.	0.3	7
32	Effects of pre and postrigor freezing and temperature stress during frozen storage on physicochemical stability of Atlantic herring(Clupea harengus)muscle. Journal of Food Processing and Preservation, 2018, 42, e13754.	0.9	6
33	Magnetic Resonance in Food Science. Special Publication - Royal Society of Chemistry, 2009, , .	0.0	6
34	Evaluation of bioactivity of fucoidan from laminaria with in vitro human cell cultures (THP-1). Functional Foods in Health and Disease, 2017, 7, 688.	0.3	6
35	Efficiency of fishmeal and fish oil processing of different pelagic fish species: Identification of processing steps for potential optimization toward protein production for human consumption. Journal of Food Processing and Preservation, 2021, 45, e15294.	0.9	5
36	Identification of environmental hotspots in fishmeal and fish oil production towards the optimization of energy-related processes. Journal of Cleaner Production, 2022, 343, 130880.	4.6	5

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37	Near Infrared Spectroscopy for Seafood Process Optimisation and Monitoringâ€"A Shrimp Case Study. NIR News, 2011, 22, 12-14.	1.6	4
38	Analysis of the production of salmon fillet â€“ Prediction of production yield. Journal of Food Engineering, 2017, 204, 80-87.	2.7	4
39	Characteristics of Xanthosoma sagittifolium roots during cooking, using physicochemical analysis, uniaxial compression, multispectral imaging and low field NMR spectroscopy. Journal of Food Science and Technology, 2017, 54, 2670-2683.	1.4	4
40	Effects of food container depth on the quality and yield of superchilled and iced Atlantic salmon. Packaging Technology and Science, 2020, 33, 289-302.	1.3	4
41	Characterization of red and white cocoyam (Xanthosoma sagittifolium) roots, flours and starches during heating by low field NMR. , 0, , 49.		4
42	Changes in Protein and Non-Protein Nitrogen Compounds during Fishmeal Processingâ€"Identification of Unoptimized Processing Steps. Processes, 2022, 10, 621.	1.3	4
43	Protein Recovery of Tra Catfish (Pangasius hypophthalmus) Protein-Rich Side Streams by the pH-Shift Method. Foods, 2022, 11, 1531.	1.9	4
44	Water-Starch Interactions of Red and White Cocoyam (Xanthosoma sagittifolium). Starch/Staerke, 2019, 71, 1800128.	1.1	3
45	Effects of anatomical variation of muscle on composition and oxidation susceptibility of Atlantic mackerel (Scomber scombrus). LWT - Food Science and Technology, 2021, 146, 111431.	2.5	3
46	Thermal-Induced Autolysis Enzymes Inactivation, Protein Degradation and Physical Properties of Sea Cucumber, Cucumaria frondosa. Processes, 2022, 10, 847.	1.3	3
47	Low Field NMR Study on Wild and Farmed Atlantic Cod (Gadus Morhua). Special Publication - Royal Society of Chemistry, 2009, , 231-240.	0.0	2
48	Biochemical characteristics of zooplankton entering Atlantic mackerel processing plants in Iceland as side-catch. Food Research International, 2020, 137, 109644.	2.9	1
49	Naturally Occurring Glycosidases in Milk from Native Cattle Breeds: Activity and Consequences on Free and Protein Bound-Glycans. Metabolites, 2021, 11, 662.	1.3	1
50	A Comparison of Two Different Slaughter Systems for Lambs. Effects on Carcass Characteristics, Technological Meat Quality and Sensory Attributes. Animals, 2021, 11, 2935.	1.0	1
51	The Effect of Crystal Size and Encapsulation of Salt on Sodium Distribution and Mobility in Bread as Studied with ²³Na Double Quantum Filtering NMR. Special Publication - Royal Society of Chemistry, 2013, , 35-43.	0.0	0
52	Effects of Catching Method, Rigor Status at Processing, and Pre-salting Methods on the Water Distribution and Characteristics of Heavily Salted Atlantic Cod (Gadus morhua) Muscle. A Multi-parametric Magnetic Resonance Study. , 2016, , 1-18.		0
53	Effects of Catching Method, Rigor Status at Processing, and Pre-salting Methods on the Water Distribution and Characteristics of Heavily Salted Atlantic Cod (Gadus morhua) Muscle: A Multi-parametric Magnetic Resonance Study. , 2018, , 1883-1900.		0
54	Chemical characterization and processing suitability of zooplankton-rich side-streams from Atlantic mackerel (Scomber scombrus) processing. Journal of Food Composition and Analysis, 2020, 89, 103471.	1.9	0

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55	Biochemical characteristics and demography of the marine calanoid copepod Calanus finmarchicus during spring in Icelandic waters. Journal of Plankton Research, 2022, 44, 145-157.	0.8	0