Oddur ÃŽVilhelmsson

List of Publications by Year in descending order

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		686830	676716
25	710	13	22
papers	citations	h-index	g-index
35	35	35	882
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Longâ€term warming effects on the microbiome and (i>nifH < /i>gene abundance of a common moss species in subâ€Arctic tundra. New Phytologist, 2022, 234, 2044-2056.	3.5	23
2	Pseudomonas syringae on Plants in Iceland Has Likely Evolved for Several Million Years Outside the Reach of Processes That Mix This Bacterial Complex across Earth's Temperate Zones. Pathogens, 2022, 11, 357.	1.2	6
3	A Study in Blue: Secondary Copperâ€Rich Minerals and Their Associated Bacterial Diversity in Icelandic Lava Tubes. Earth and Space Science, 2022, 9, .	1.1	2
4	Exploration of Social Spreading Reveals That This Behavior Is Prevalent among <i>Pedobacter</i> and Pseudomonas fluorescens Isolates and That There Are Variations in the Induction of the Phenotype. Applied and Environmental Microbiology, 2021, 87, e0134421.	1.4	0
5	Gas seepage pockmark microbiomes suggest the presence of sedimentary coal seams in the Öxarfjörður graben of northeastern Iceland. Canadian Journal of Microbiology, 2020, 66, 25-38.	0.8	6
6	The Total and Active Bacterial Community of the Chlorolichen Cetraria islandica and Its Response to Long-Term Warming in Sub-Arctic Tundra. Frontiers in Microbiology, 2020, 11, 540404.	1.5	11
7	9 Bioremediative potential of bacteria in cold desert environments. , 2020, , 231-242.		O
8	Selective isolation of potentially phosphate-mobilizing, biosurfactant-producing and biodegradative bacteria associated with a sub-Arctic, terricolous lichen, <i>Peltigera membranacea </i> Microbiology Ecology, 2016, 92, fiw090.	1.3	25
9	Are lichens potential natural reservoirs for plant pathogens?. Molecular Plant Pathology, 2016, 17, 143-145.	2.0	7
10	Nutrient scavenging activity and antagonistic factors of non-photobiont lichen-associated bacteria: a review. World Journal of Microbiology and Biotechnology, 2016, 32, 68.	1.7	27
11	Analysis of the Peltigera membranacea metagenome indicates that lichen-associated bacteria are involved in phosphate solubilization. Microbiology (United Kingdom), 2015, 161, 989-996.	0.7	54
12	Novel bacteria associated with Arctic seashore lichens have potential roles in nutrient scavenging. Canadian Journal of Microbiology, 2014, 60, 307-317.	0.8	35
13	Bioprospecting a glacial river in Iceland for bacterial biopolymer degraders. Cold Regions Science and Technology, 2013, 96, 86-95.	1.6	10
14	The natural and anthropogenic microbiota of Gler \tilde{A}_i , a sub-arctic river in northeastern Iceland. International Biodeterioration and Biodegradation, 2013, 84, 192-203.	1.9	12
15	J.N. Stokland, J. Siitonen and B.G. Jonsson, Biodiversity in Dead Wood (Cambridge, UK: Cambridge) Tj ETQq1 1 0	.784314 rg	gBŢ/Overlo <mark>ck</mark> _
16	Proteome analysis of abundant proteins in two age groups of early Atlantic cod (Gadus morhua) larvae. Comparative Biochemistry and Physiology Part D: Genomics and Proteomics, 2008, 3, 243-250.	0.4	11
17	Dietary plant-protein substitution affects hepatic metabolism in rainbow trout (Oncorhynchus) Tj ETQq1 1 0.78	4314 rgBT 1.2	Overlock 10 136
18	Proteomic sensitivity to dietary manipulations in rainbow trout. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2003, 1651, 17-29.	1.1	149

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19	Synthesis of Pyruvate Dehydrogenase in Staphylococcus aureus Is Stimulated by Osmotic Stress. Applied and Environmental Microbiology, 2002, 68, 2353-2358.	1.4	39
20	Humectant Permeability Influences Growth and Compatible Solute Uptake by Staphylococcus aureus Subjected to Osmotic Stress. Journal of Food Protection, 2002, 65, 1008-1015.	0.8	26
21	Effects of Growth at Low Water Activity on the Thermal Tolerance of Staphylococcus aureus. Journal of Food Protection, 2000, 63, 1277-1281.	0.8	23
22	The state of enzyme biotechnology in the fish processing industry. Trends in Food Science and Technology, 1997, 8, 266-270.	7.8	42
23	Extremely halotolerant bacteria characteristic of fully cured and dried cod. International Journal of Food Microbiology, 1997, 36, 163-170.	2.1	24
24	Isolation and characterization of moderately halophilic bacteria from fully cured salted cod (bachalao). Journal of Applied Bacteriology, 1996, 81, 95-103.	1.1	16
25	Proteomics: Methodology and Application in Fish Processing. , 0, , 401-422.		3