

Åyvind Langsrud

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

1,774
citations

394421

19
h-index

345221

36
g-index

36
all docs

36
docs citations

36
times ranked

2650
citing authors

#	ARTICLE	IF	CITATIONS
1	ANOVA for unbalanced data: Use Type II instead of Type III sums of squares. <i>Statistics and Computing</i> , 2003, 13, 163-167.	1.5	348
2	Acid-shock responses in <i>Staphylococcus aureus</i> investigated by global gene expression analysis. <i>Microbiology (United Kingdom)</i> , 2007, 153, 2289-2303.	1.8	142
3	Effects of $\sim 1.5^{\circ}\text{C}$ Super-chilling on quality of Atlantic salmon (<i>Salmo salar</i>) pre-rigor Fillets: Cathepsin activity, muscle histology, texture and liquid leakage. <i>Food Chemistry</i> , 2008, 111, 329-339.	8.2	123
4	Effects of information on liking of bread. <i>Food Quality and Preference</i> , 2005, 16, 25-35.	4.6	114
5	Rotation tests. <i>Statistics and Computing</i> , 2005, 15, 53-60.	1.5	101
6	50-50 multivariate analysis of variance for collinear responses. <i>Journal of the Royal Statistical Society: Series D (the Statistician)</i> , 2002, 51, 305-317.	0.2	100
7	Adapted tolerance to benzalkonium chloride in <i>Escherichia coli</i> K-12 studied by transcriptome and proteome analyses. <i>Microbiology (United Kingdom)</i> , 2007, 153, 935-946.	1.8	100
8	Explorative Multifactor Approach for Investigating Global Survival Mechanisms of <i>Campylobacter jejuni</i> under Environmental Conditions. <i>Applied and Environmental Microbiology</i> , 2005, 71, 2086-2094.	3.1	83
9	Fixed or random assessors in sensory profiling?. <i>Food Quality and Preference</i> , 1998, 9, 145-152.	4.6	78
10	A randomized controlled trial of a home and school-based intervention for selective mutism – defocused communication and behavioural techniques. <i>Child and Adolescent Mental Health</i> , 2014, 19, 192-198.	3.5	70
11	Responses of <i>Staphylococcus aureus</i> exposed to HCl and organic acid stress. <i>Canadian Journal of Microbiology</i> , 2010, 56, 777-792.	1.7	55
12	Global responses of <i>Escherichia coli</i> to adverse conditions determined by microarrays and FT-IR spectroscopy. <i>Canadian Journal of Microbiology</i> , 2009, 55, 714-728.	1.7	44
13	Characterization of Volatile Compounds in a Fermented and Dried Fish Product during Cold Storage. <i>Journal of Food Science</i> , 2007, 72, S373-S380.	3.1	43
14	The combined effect of superchilling and modified atmosphere packaging using CO ₂ emitter on quality during chilled storage of pre-rigor salmon fillets (<i>Salmo salar</i>). <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1625-1633.	3.5	42
15	Temporal variations in early gut microbial colonization are associated with allergen-specific immunoglobulin E but not atopic eczema at 2 years of age. <i>Clinical and Experimental Allergy</i> , 2011, 41, 1545-1554.	2.9	41
16	Autofluorescence quantifies collagen in sausage batters with a large variation in myoglobin content. <i>Meat Science</i> , 2005, 69, 35-46.	5.5	38
17	Analyzing Designed Experiments with Multiple Responses. <i>Journal of Applied Statistics</i> , 2007, 34, 1275-1296.	1.3	31
18	Variation in the response to manipulation of post-mortem glycolysis in beef muscles by low-voltage electrical stimulation and conditioning temperature. <i>Meat Science</i> , 2007, 77, 372-383.	5.5	25

#	ARTICLE	IF	CITATIONS
19	Effectiveness of Baby-friendly community health services on exclusive breastfeeding and maternal satisfaction: a pragmatic trial. <i>Maternal and Child Nutrition</i> , 2016, 12, 428-439.	3.0	24
20	Clinician-rated mental health in outpatient child and adolescent mental health services: associations with parent, teacher and adolescent ratings. <i>Child and Adolescent Psychiatry and Mental Health</i> , 2010, 4, 29.	2.5	20
21	Development of a novel, fermented and dried saithe and salmon product. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 163-171.	5.6	19
22	Parental Mental Health After the Accidental Death of a Son During Military Service. <i>Journal of Nervous and Mental Disease</i> , 2012, 200, 63-68.	1.0	19
23	Identifying significant effects in fractional factorial experiments. <i>Journal of Chemometrics</i> , 1994, 8, 205-219.	1.3	17
24	Carbon Monoxide as a Colorant in Cooked or Fermented Sausages. <i>Journal of Food Science</i> , 2006, 71, C549-C555.	3.1	16
25	A unified framework for significance testing in fractional factorials. <i>Computational Statistics and Data Analysis</i> , 1998, 28, 413-431.	1.2	14
26	Optimised score plot by principal components of predictions. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2003, 68, 61-74.	3.5	14
27	Effects of metabolic substrates on myoglobin redox forms in packaged ground beef. <i>Food Packaging and Shelf Life</i> , 2016, 8, 24-32.	7.5	13
28	Estimating significant causes of variation in emulsions' droplet size distributions obtained by the electrical sensing zone and laser low angle light scattering techniques. <i>Food Hydrocolloids</i> , 2001, 15, 521-532.	10.7	12
29	Identifying Significant Effects in Fractional Factorial Multiresponse Experiments. <i>Technometrics</i> , 2001, 43, 415-424.	1.9	8
30	The geometrical interpretation of statistical tests in multivariate linear regression. <i>Statistical Papers</i> , 2004, 45, 111-122.	1.2	4
31	Restricted randomization and multiple responses in industrial experiments. <i>Quality and Reliability Engineering International</i> , 2008, 24, 167-181.	2.3	4
32	Information preserving regression-based tools for statistical disclosure control. <i>Statistics and Computing</i> , 2019, 29, 965-976.	1.5	4
33	On the structure of PLS in orthogonal designs. <i>Journal of Chemometrics</i> , 1995, 9, 483-487.	1.3	2
34	Heat processed whey-protein food emulsions and growth of shear-induced cracks during cooling. <i>LWT - Food Science and Technology</i> , 2005, 38, 29-39.	5.2	2
35	Explaining Correlations by Plotting Orthogonal Contrasts. <i>American Statistician</i> , 2006, 60, 335-339.	1.6	2
36	Compositional Factors that Influence Lipid Peroxidation in Beef Juice and Standard Sausages. <i>Journal of Food Science</i> , 2015, 80, C2692-700.	3.1	2