

Helga Gunnlaugsdottir

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

36
papers

1,323
citations

20
h-index

36
g-index

38
ext. papers

1,437
ext. citations

5.6
avg, IF

4.18
L-index

#	Paper	IF	Citations
36	Macromineral and trace element concentrations and their seasonal variation in milk from organic and conventional dairy herds. <i>Food Chemistry</i> , 2021 , 359, 129865	8.5	4
35	Arsenolipids are not uniformly distributed within two brown macroalgal species <i>Saccharina latissima</i> and <i>Alaria esculenta</i> . <i>Analytical and Bioanalytical Chemistry</i> , 2019 , 411, 4973-4985	4.4	14
34	Temporal trends of persistent organic pollutants in Arctic marine and freshwater biota. <i>Science of the Total Environment</i> , 2019 , 649, 99-110	10.2	113
33	Selective and fast screening method for inorganic arsenic in seaweed using hydride generation inductively coupled plasma mass spectrometry (HG-ICPMS). <i>Microchemical Journal</i> , 2019 , 144, 45-50	4.8	15
32	Quality Management Framework for Total Diet Study centres in Europe. <i>Food Chemistry</i> , 2018 , 240, 405-414	8.5	5
31	Quantification of labile and stable non-polar arsenolipids in commercial fish meals and edible seaweed samples. <i>Journal of Analytical Atomic Spectrometry</i> , 2018 , 33, 102-110	3.7	18
30	Detection of a changepoint, a mean-shift accompanied with a trend change, in short time-series with autocorrelation. <i>Communications in Statistics Part B: Simulation and Computation</i> , 2017 , 46, 5808-5818	0.6	9
29	Development of harmonised food and sample lists for total diet studies in five European countries. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 933-44	3.2	11
28	Environmental effects on arsenosugars and arsenolipids in <i>Ectocarpus</i> (Phaeophyta). <i>Environmental Chemistry</i> , 2016 , 13, 21	3.2	24
27	Speciation without chromatography using selective hydride generation: inorganic arsenic in rice and samples of marine origin. <i>Analytical Chemistry</i> , 2014 , 86, 993-9	7.8	84
26	Inorganic arsenic in seafood: does the extraction method matter?. <i>Food Chemistry</i> , 2014 , 150, 353-9	8.5	34
25	Hydride generation ICP-MS as a simple method for determination of inorganic arsenic in rice for routine biomonitoring. <i>Analytical Methods</i> , 2014 , 6, 5392-5396	3.2	30
24	Temporal trends of contaminants in cod from Icelandic waters. <i>Science of the Total Environment</i> , 2014 , 476-477, 181-8	10.2	8
23	Pristine Arctic: background mapping of PAHs, PAH metabolites and inorganic trace elements in the North-Atlantic Arctic and sub-Arctic coastal environment. <i>Science of the Total Environment</i> , 2014 , 493, 719-28	10.2	27
22	PFAAs in fish and other seafood products from Icelandic waters. <i>Journal of Environmental and Public Health</i> , 2014 , 2014, 573607	2.6	2
21	Fish, contaminants and human health: quantifying and weighing benefits and risks. <i>Food and Chemical Toxicology</i> , 2013 , 54, 18-29	4.7	52
20	Novel identification of arsenolipids using chemical derivatizations in conjunction with RP-HPLC-ICPMS/ESMS. <i>Analytical Chemistry</i> , 2013 , 85, 9321-7	7.8	65

19	Fish consumption during child bearing age: a quantitative risk-benefit analysis on neurodevelopment. <i>Food and Chemical Toxicology</i> , 2013 , 54, 30-4	4.7	33
18	Spatial and temporal trends of contaminants in mussel sampled around the Icelandic coastline. <i>Science of the Total Environment</i> , 2013 , 454-455, 500-9	10.2	9
17	Qalibra: a general model for food risk-benefit assessment that quantifies variability and uncertainty. <i>Food and Chemical Toxicology</i> , 2013 , 54, 4-17	4.7	19
16	HPLC-HG-ICP-MS: a sensitive and selective method for inorganic arsenic in seafood. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 404, 2185-91	4.4	30
15	Determination of inorganic arsenic in seafood: Emphasizing the need for certified reference materials. <i>Pure and Applied Chemistry</i> , 2012 , 84, 191-202	2.1	21
14	Blood selenium levels and contribution of food groups to selenium intake in adolescent girls in Iceland. <i>Food and Nutrition Research</i> , 2012 , 56,	3.1	10
13	Minerals and trace elements in Icelandic dairy products and meat. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 980-986	4.1	47
12	Temporal trends of Hg in Arctic biota, an update. <i>Science of the Total Environment</i> , 2011 , 409, 3520-6	10.2	98
11	Identification and quantification of arsenolipids using reversed-phase HPLC coupled simultaneously to high-resolution ICPMS and high-resolution electrospray MS without species-specific standards. <i>Analytical Chemistry</i> , 2011 , 83, 3589-95	7.8	93
10	Arsenic-containing hydrocarbons: natural compounds in oil from the fish capelin, <i>Mallotus villosus</i> . <i>Chemical Communications</i> , 2008 , 4706-7	5.8	91
9	Arsenic-containing long-chain fatty acids in cod-liver oil: a result of biosynthetic infidelity?. <i>Angewandte Chemie - International Edition</i> , 2008 , 47, 2665-7	16.4	103
8	Sensory characteristics of cold-smoked Atlantic salmon (<i>Salmo salar</i>) from European market and relationships with chemical, physical and microbiological measurements. <i>Food Research International</i> , 2004 , 37, 181-193	7	111
7	Alcoholysis and Glyceride Synthesis with Immobilized Lipase on Controlled-Pore Glass of Varying Hydrophobicity in Supercritical Carbon Dioxide. <i>Enzyme and Microbial Technology</i> , 1998 , 22, 360-367	3.8	23
6	Process parameters influencing ethanolysis of cod liver oil in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 1998 , 12, 85-93	4.2	18
5	Lipase-catalyzed alcoholysis with supercritical carbon dioxide extraction 1: Influence of flow rate. <i>JAOCS, Journal of the American Oil ChemiststSociety</i> , 1997 , 74, 1483-1490	1.8	12
4	Lipase-catalyzed alcoholysis with supercritical carbon dioxide extraction 2: Phase behavior. <i>JAOCS, Journal of the American Oil ChemiststSociety</i> , 1997 , 74, 1491-1494	1.8	6
3	Integration of lipase catalysis and product separation in supercritical carbon dioxide. <i>Process Technol</i> , 1996 , 79-84		
2	Lipase-catalyzed alcoholysis of cod liver oil in supercritical carbon dioxide. <i>JAOCS, Journal of the American Oil ChemiststSociety</i> , 1995 , 72, 399-405	1.8	32

- 1 Three extraction methods for determination of lipids in fish meal: Evaluation of a hexane/isopropanol method as an alternative to chloroform-based methods. *Journal of the Science of Food and Agriculture*, **1993**, 61, 235-240 4.3 52