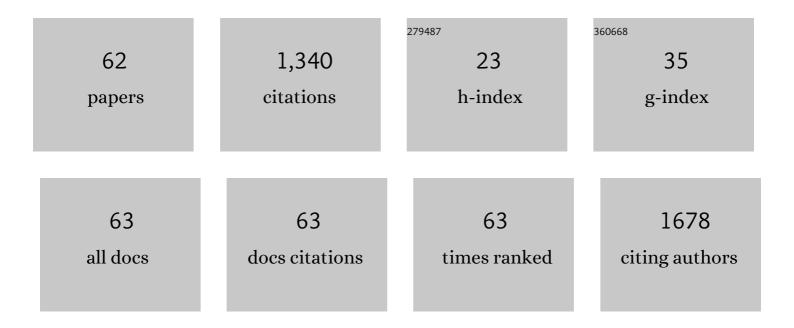
List of Publications by Year in descending order

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SVEIN ADE MIÃS

#	Article	IF	CITATIONS
1	Suspension-Feeding Benthic Species' Physiological and Microbiome Response to Salmon Farming and Associated Environmental Changes. Frontiers in Marine Science, 2022, 9, .	1.2	1
2	Effects of intact and hydrolysed blue whiting proteins on blood pressure and markers of kidney function in obese Zucker fa/fa rats. European Journal of Nutrition, 2021, 60, 529-544.	1.8	7
3	Effects of fish farm activities on the sponge Weberella bursa, and its associated microbiota. Ecological Indicators, 2021, 129, 107879.	2.6	10
4	Effects of low doses of fish and milk proteins on glucose regulation and markers of insulin sensitivity in overweight adults: a randomised, double blind study. European Journal of Nutrition, 2020, 59, 1013-1029.	1.8	26
5	Minor compounds and potential interferents in gas chromatographic analyses of human serum fatty acids. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1138, 121963.	1.2	1
6	Chromatographic efficiency of polar capillary columns applied for the analysis of fatty acid methyl esters by gas chromatography. Journal of Separation Science, 2018, 41, 1582-1592.	1.3	4
7	Comparing EPA production and fatty acid profiles of three Phaeodactylum tricornutum strains under western Norwegian climate conditions. Algal Research, 2018, 30, 11-22.	2.4	42
8	Salmon Fillet Intake Led to Higher Serum Triacylglycerol in Obese Zucker Fa/Fa Rats But Not in Normolipidemic Long-Evans Rats. Nutrients, 2018, 10, 1459.	1.7	3
9	Enhancing EPA Content in an Arctic Diatom: A Factorial Design Study to Evaluate Interactive Effects of Growth Factors. Frontiers in Plant Science, 2018, 9, 491.	1.7	9
10	Water-Soluble Fish Protein Intake Led to Lower Serum and Liver Cholesterol Concentrations in Obese Zucker fa/fa Rats. Marine Drugs, 2018, 16, 149.	2.2	16
11	Intake of Baked Cod Fillet Resulted in Lower Serum Cholesterol and Higher Long Chain n-3 PUFA Concentrations in Serum and Tissues in Hypercholesterolemic Obese Zucker fa/fa Rats. Nutrients, 2018, 10, 840.	1.7	13
12	High intake of fatty fish, but not of lean fish, improved postprandial glucose regulation and increased the <i>n</i> -3 PUFA content in the leucocyte membrane in healthy overweight adults: a randomised trial. British Journal of Nutrition, 2017, 117, 1368-1378.	1.2	27
13	Lipids of Dietzia sp. A14101. Part I: A study of the production dynamics of surface-active compounds. Chemistry and Physics of Lipids, 2017, 208, 19-30.	1.5	9
14	Lipids of Dietzia sp. A14101. Part II : A study of the dynamics of the release of surface active compounds by Dietzia sp. A14101 into the medium. Chemistry and Physics of Lipids, 2017, 208, 31-42.	1.5	0
15	Bioprospecting North Atlantic microalgae with fast growth and high polyunsaturated fatty acid (PUFA) content for microalgae-based technologies. Algal Research, 2017, 26, 392-401.	2.4	70
16	Effects of baked and raw salmon fillet on lipids and n-3 PUFAs in serum and tissues in Zucker fa/fa rats â	333 39 5.	8
17	Specific Metabolites in a Phaeodactylum tricornutum Strain Isolated from Western Norwegian Fjord Water. Marine Drugs, 2016, 14, 9.	2.2	22
18	An LC–MS-based lipidomics approach for studying the impact of dietary eicosapentaenoic acid on modulating methylmercury toxicity in mice. Metabolomics, 2016, 12, 1.	1.4	3

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19	Application of gas chromatography/tandem mass spectrometry to determine a wide range of petrogenic alkylated polycyclic aromatic hydrocarbons in biotic samples. Rapid Communications in Mass Spectrometry, 2016, 30, 2052-2058.	0.7	56
20	Dietary fish protein hydrolysates containing bioactive motifs affect serum and adipose tissue fatty acid compositions, serum lipids, postprandial glucose regulation and growth in obese Zucker fa/fa rats. British Journal of Nutrition, 2016, 116, 1336-1345.	1.2	46
21	Serum fatty acid and lipoprotein subclass concentrations and their associations in prepubertal healthy Norwegian children. Metabolomics, 2016, 12, 81.	1.4	3
22	Predictive associations between serum fatty acids and lipoproteins in healthy non-obese Norwegians: implications for cardiovascular health. Metabolomics, 2016, 12, 6.	1.4	23
23	Changes in serum fatty acid and lipoprotein subclass concentrations from prepuberty to adulthood and during aging. Metabolomics, 2016, 12, 51.	1.4	8
24	Changes in Serum Fatty Acid Levels During the First Year After Bariatric Surgery. Obesity Surgery, 2016, 26, 1735-1742.	1.1	16
25	Extension of least squares spectral resolution algorithm to high-resolution lipidomics data. Analytica Chimica Acta, 2016, 914, 35-46.	2.6	2
26	Methylmercury Increases and Eicosapentaenoic Acid Decreases the Relative Amounts of Arachidonic Acid ontaining Phospholipids in Mouse Brain. Lipids, 2016, 51, 61-73.	0.7	3
27	Optimizing the relationship between chromatographic efficiency and retention times in temperatureâ€programmed gas chromatography. Journal of Separation Science, 2015, 38, 3014-3027.	1.3	2
28	Variable Number of Tandem Repeats (VNTR) analysis of Flavobacterium psychrophilum from salmonids in Chile and Norway. BMC Veterinary Research, 2015, 11, 150.	0.7	3
29	Metabolic markers in blood can separate prostate cancer from benign prostatic hyperplasia. British Journal of Cancer, 2015, 113, 1712-1719.	2.9	82
30	A low dietary intake of cod protein is sufficient to increase growth, improve serum and tissue fatty acid compositions, and lower serum postprandial glucose and fasting non-esterified fatty acid concentrations in obese Zucker fa/fa rats. European Journal of Nutrition, 2015, 54, 1151-1160.	1.8	26
31	Fatty acids in bacterium Dietzia sp. grown on simple and complex hydrocarbons determined as FAME by GC–MS Chemistry and Physics of Lipids, 2015, 190, 15-26.	1.5	3
32	Data on pigments and long-chain fatty compounds identified in Dietzia sp. A14101 grown on simple and complex hydrocarbons. Data in Brief, 2015, 4, 622-629.	0.5	3
33	Evaluation of the retention pattern on ionic liquid columns for gas chromatographic analyses of fatty acid methyl esters. Journal of Chromatography A, 2014, 1350, 83-91.	1.8	18
34	Transfer of retention patterns in gas chromatography by means of response surface methodology. Journal of Chromatography A, 2014, 1332, 64-72.	1.8	5
35	Determination of Omega-3 Fatty Acids in Fish Oil Supplements Using Vibrational Spectroscopy and Chemometric Methods. Applied Spectroscopy, 2014, 68, 1190-1200.	1.2	45
36	A database of chromatographic properties and mass spectra of fatty acid methyl esters from omega-3 products. Journal of Chromatography A, 2013, 1299, 94-102.	1.8	52

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37	Least squares spectral resolution of liquid chromatography–mass spectrometry data of glycerophospholipids. Journal of Chromatography A, 2013, 1280, 23-34.	1.8	5
38	High growth rates in Atlantic salmon (Salmo salar L.) fed 7.5% fish meal in the diet. Micro-, ultra- and nano-filtration of stickwater and effects of different fractions and compounds on pellet quality and fish performance Aquaculture, 2012, 338-341, 134-146.	1.7	29
39	Trans Isomers of EPA and DHA in Omega-3 Products on the European Market. Lipids, 2012, 47, 659-667.	0.7	28
40	Efficiencies of three common lipid extraction methods evaluated by calculating mass balances of the fatty acids. Journal of Food Composition and Analysis, 2012, 25, 198-207.	1.9	27
41	<i>Trans</i> Fatty Acid Analyses in Samples of Marine Origin: The Risk of False Positives. Journal of Agricultural and Food Chemistry, 2011, 59, 3520-3531.	2.4	12
42	Experimental designs for modeling retention patterns and separation efficiency in analysis of fatty acid methyl esters by gas chromatography–mass spectrometry. Journal of Chromatography A, 2011, 1218, 6823-6831.	1.8	15
43	The vector of calibration ratios: A simple transfer method for mass spectra. Journal of Chromatography A, 2010, 1217, 5986-5994.	1.8	5
44	A Rank annihilation approach to reducing the scan-effect in gas chromatography–mass spectrometry data. Analytica Chimica Acta, 2009, 640, 33-39.	2.6	4
45	Retention behavior of <i>trans</i> isomers of eicosapentaenoic and docosahexaenoic acid methyl esters on a polyethylene glycol stationary phase. European Journal of Lipid Science and Technology, 2008, 110, 547-553.	1.0	7
46	ldentification of estrogen-like alkylphenols in produced water from offshore oil installations. Marine Environmental Research, 2007, 64, 651-665.	1.1	45
47	Patterns in volatile components over heated fish powders. Food Research International, 2006, 39, 190-202.	2.9	13
48	Validation of a one-step extraction/methylation method for determination of fatty acids and cholesterol in marine tissues. Journal of Chromatography A, 2006, 1104, 291-298.	1.8	138
49	Prediction of gas chromatographic retention of polyunsaturated fatty acid methyl esters. Journal of Chromatography A, 2006, 1110, 171-180.	1.8	24
50	Prediction of equivalent chain lengths from two-dimensional fatty acid retention indices. Journal of Chromatography A, 2006, 1122, 249-254.	1.8	8
51	Alkylphenol retention indices. Journal of Chromatography A, 2006, 1123, 98-105.	1.8	19
52	Geometrical isomerisation of double bonds in acid-catalysed preparation of fatty acid methyl esters. European Journal of Lipid Science and Technology, 2006, 108, 315-322.	1.0	6
53	Geometrical isomerisation of eicosapentaenoic and docosahexaenoic acid at high temperatures. European Journal of Lipid Science and Technology, 2006, 108, 589-597.	1.0	32
54	Properties of trans isomers of eicosapentaenoic acid and docosahexaenoic acid methyl esters on cyanopropyl stationary phases. Journal of Chromatography A, 2005, 1100, 185-192.	1.8	40

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55	Quantification of linolenic acid isomers by gas chromatography-mass spectrometry and deconvolution of overlapping chromatographic peaks. European Journal of Lipid Science and Technology, 2004, 106, 307-318.	1.0	10
56	The prediction of fatty acid structure from selected ions in electron impact mass spectra of fatty acid methyl esters. European Journal of Lipid Science and Technology, 2004, 106, 550-560.	1.0	40
57	Two-dimensional fatty acid retention indices. Journal of Chromatography A, 2004, 1061, 201-209.	1.8	33
58	A rapid method for the analysis of hydrogenated fats by GC with IR detection. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 839-846.	0.8	5
59	Determination of trans double bonds in polyunsaturated fatty acid methyl esters from their electron impact mass spectra. European Journal of Lipid Science and Technology, 2003, 105, 156-164.	1.0	41
60	Identification of fatty acids in gas chromatography by application of different temperature and pressure programs on a single capillary column. Journal of Chromatography A, 2003, 1015, 151-161.	1.8	63
61	Spectral transformations for deconvolution methods applied on gas chromatography–mass spectrometry data. Analytica Chimica Acta, 2003, 488, 231-241.	2.6	24
62	Plackett-Burman Design and Fragmentation Studies to Assist the Comparison of Techniques used to Extract Phospholipids Prior to Regiospecific Characterization by Liquid Chromatography Mass	1.0	0

Spectrometry. American Journal of Modern Chromatography, 0, , .