

# Jürgen Lerfall

## List of Publications by Year in descending order

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Version: 2024-02-01

39  
papers

529  
citations

623188

14  
h-index

713013

21  
g-index

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docs citations

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times ranked

485  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Modelling water and salt diffusion of cold-smoked Atlantic salmon initially immersed in refrigerated seawater versus on ice. <i>Journal of Food Engineering</i> , 2022, 312, 110747.   | 2.7 | 3         |
| 2  | The significance of <i>Shewanella</i> sp. strain HSO12, <i>Photobacterium phosphoreum</i> strain HS254 and packaging gas composition in quality deterioration of fresh saithe fillets. <i>LWT - Food Science and Technology</i> , 2022, 154, 112636. | 2.5 | 3         |
| 3  | Effect of edible coating and modified atmosphere packaging on the microbiological and physicochemical stability of retail maki sushi. <i>Journal of Food Science</i> , 2022, 87, 1211-1229.  | 1.5 | 2         |
| 4  | Mild processing of seafood – A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 340-370.   | 5.9 | 10        |
| 5  | Sustainable edible packaging systems based on active compounds from food processing byproducts: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 198-226.  | 5.9 | 58        |
| 6  | Water holding properties of Atlantic salmon. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 477-498.   | 5.9 | 12        |
| 7  | Application of soluble gas stabilization technology on ready-to-eat <i>pre-rigor</i> filleted Atlantic salmon ( <i>Salmo salar</i> L.). <i>Journal of Food Science</i> , 2022, 87, 2377-2390.  | 1.5 | 2         |
| 8  | Effects of salting technology and smoking protocol on yield and quality of hot-smoked Atlantic salmon ( <i>Salmo salar</i> L.). <i>Journal of Food Processing and Preservation</i> , 2021, 45, .   | 0.9 | 4         |
| 9  | Diversity and Antimicrobial Activity towards <i>Listeria</i> spp. and <i>Escherichia coli</i> among Lactic Acid Bacteria Isolated from Ready-to-Eat Seafood. <i>Foods</i> , 2021, 10, 271.   | 1.9 | 10        |
| 10 | A comparative study on quality, shelf life and sensory attributes of Atlantic salmon slaughtered on board slaughter vessels against traditional land-based facilities. <i>Aquaculture</i> , 2021, 540, 736681.                                       | 1.7 | 2         |
| 11 | Evaluation of physical and instrumentally determined sensory attributes of Atlantic salmon portions packaged in modified atmosphere and vacuum skin. <i>LWT - Food Science and Technology</i> , 2021, 146, 111404.                                   | 2.5 | 16        |
| 12 | The use of soluble gas stabilization technology on food – A review. <i>Trends in Food Science and Technology</i> , 2021, 118, 154-166.   | 7.8 | 9         |
| 13 | Sensory methodology in product optimization of cold smoked Atlantic salmon ( <i>Salmo salar</i> L.) processed with atomized purified condensed smoke. <i>Journal of Food Science</i> , 2021, 86, 4650-4667.  | 1.5 | 4         |
| 14 | Skin and vacuum packaging of portioned Atlantic salmon originating from refrigerated seawater or traditional ice storage. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100767.   | 3.3 | 7         |
| 15 | A comparative study of Atlantic salmon chilled in refrigerated seawater versus on ice: from whole fish to cold-smoked fillets. <i>Scientific Reports</i> , 2020, 10, 17160.  | 1.6 | 17        |
| 16 | Effect of salt on CO <sub>2</sub> solubility in salmon ( <i>Salmo salar</i> L) stored in modified atmosphere. <i>Journal of Food Engineering</i> , 2020, 278, 109946.  | 2.7 | 10        |
| 17 | Physiological and flesh quality consequences of pre-mortem crowding stress in Atlantic mackerel ( <i>Scomber scombrus</i> ). <i>PLoS ONE</i> , 2020, 15, e0228454.   | 1.1 | 13        |
| 18 | Effect of chilling technologies on water holding properties and other quality parameters throughout the whole value chain: From whole fish to cold-smoked fillets of Atlantic salmon ( <i>Salmo</i> )  |     |           |

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|----|--|-----|-----------|
| 19 | The use of atomized purified condensed smoke (PCS) in cold-smoke processing of Atlantic salmon - Effects on quality and microbiological stability of a lightly salted product. <i>Food Control</i> , 2020, 112, 107155.                                    | 2.8 | 11        |
| 20 | Physiochemical and Microbiological Quality of Lightly Processed Salmon ( <i>Salmo salar</i> L.) Stored Under Modified Atmosphere. <i>Journal of Food Science</i> , 2019, 84, 3364-3372.  | 1.5 | 14        |
| 21 | Effect of heat treatment and packaging technology on the microbial load of lightly processed seafood. <i>LWT - Food Science and Technology</i> , 2019, 101, 123-129.   | 2.5 | 10        |
| 22 | The influence of lipid composition, storage temperature, and modified atmospheric gas combinations on the solubility of CO <sub>2</sub> in a seafood model product. <i>Journal of Food Engineering</i> , 2018, 216, 151-158.                               | 2.7 | 16        |
| 23 | Comparative Evaluation on the Quality and Shelf life of Atlantic Salmon ( <i>Salmo salar</i> L.) Filets Using Microwave and Conventional Pasteurization in Combination with Novel Packaging Methods. <i>Journal of Food Science</i> , 2018, 83, 3099-3109. | 1.5 | 15        |
| 24 | Quality of fresh saithe ( <i>Pollachius virens</i> ) in modified atmosphere packages as affected by the gas composition. <i>Food Packaging and Shelf Life</i> , 2018, 18, 147-156.   | 3.3 | 13        |
| 25 | Effect of Season, Location, Filleting Regime and Storage on Water Holding Properties of Farmed Atlantic Salmon ( <i>Salmo salar</i> L.). <i>Food Technology and Biotechnology</i> , 2018, 56, 238-246.   | 0.9 | 5         |
| 26 | A comparative study of diploid versus triploid Atlantic salmon ( <i>Salmo salar</i> L.). The effects of rearing temperatures (5, 10 and 15 °C) on raw material characteristics and storage quality. <i>Food Chemistry</i> , 2017, 225, 37-44.              | 4.2 | 12        |
| 27 | Quality characteristics and consumer acceptance of diploid and triploid cold smoked Atlantic salmon reared at 5, 10 and 15 °C. <i>LWT - Food Science and Technology</i> , 2017, 85, 45-51.   | 2.5 | 4         |
| 28 | Muscle temperature at the point of filleting – Subsequent effect on storage quality of prerigor filleted raw- and cold-smoked Atlantic salmon. <i>Food Science and Technology International</i> , 2016, 22, 153-163.                                       | 1.1 | 9         |
| 29 | A comparative study of organic- versus conventional farmed Atlantic salmon. I. Pigment and lipid content and composition, and carotenoid stability in ice-stored fillets. <i>Aquaculture</i> , 2016, 451, 170-177.   | 1.7 | 31        |
| 30 | A comparative study of organic- versus conventional Atlantic salmon. II. Fillet color, carotenoid- and fatty acid composition as affected by dry salting, cold smoking and storage. <i>Aquaculture</i> , 2016, 451, 369-376.                               | 1.7 | 25        |
| 31 | Sodium Nitrite, Salt-Curing and Effects on Carotenoid and N-Nitrosoamines in Marine Foods. , 2015, , 433-438.  |     | 1         |
| 32 | Pigments for Aquaculture of Salmonids. A Comparative Model Study of Carophyll Pink and Panaferd AX in Cod Liver Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1321-1331.  | 0.8 | 2         |
| 33 | Pre-mortem stress and the subsequent effect on flesh quality of pre-rigor filleted Atlantic salmon ( <i>Salmo salar</i> L.) during ice storage. <i>Food Chemistry</i> , 2015, 175, 157-165.  | 4.2 | 55        |
| 34 | Effect of high pressure processing on astaxanthin stability. <i>International Journal of Food Science and Technology</i> , 2014, 49, 294-297.  | 1.3 | 15        |
| 35 | The use of sodium nitrite in cold-smoke processing of farmed Atlantic salmon – effect on storage stability. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1985-1990.   | 1.3 | 2         |
| 36 | Effect of pancreas disease (PD) on quality attributes of raw and smoked fillets of Atlantic salmon ( <i>Salmo salar</i> L.). <i>Aquaculture</i> , 2012, 324-325, 209-217.  | 1.7 | 27        |

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|----|---|-----|-----------|
| 37 | Fillet quality and gene transcriptome profiling of heart tissue of Atlantic salmon with pancreas disease (PD). <i>Aquaculture</i> , 2012, 330-333, 82-91.   | 1.7 | 23        |
| 38 | Salting method affects the retention of carotenoids in the fillet surface of cold-smoked Atlantic salmon ( <i>Salmo salar</i> L.). <i>International Journal of Food Science and Technology</i> , 2011, 46, 2218-2223. | 1.3 | 14        |
| 39 | Use of sodium nitrite in salt-curing of Atlantic salmon ( <i>Salmo salar</i> L.) – Impact on product quality. <i>Food Chemistry</i> , 2011, 124, 759-766.   | 4.2 | 15        |