

Sigurdur G Bogason

List of Publications by Year in Descending Order

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Version: 2024-04-24

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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.

14
papers

369
citations

6
h-index

14
g-index

14
ext. papers

421
ext. citations

4.7
avg, IF

2.92
L-index

#	Paper	IF	Citations
14	Conceptual System Dynamics and Agent-Based Modelling Simulation of Interorganisational Fairness in Food Value Chains: Research Agenda and Case Studies. <i>Agriculture (Switzerland)</i> , 2022 , 12, 280	3	0
13	An environmental life cycle cost assessment of the costs of deep enhanced geothermal systems □ The case studies of Reykjanes, Iceland and Vendenheim, France. <i>Geothermics</i> , 2022 , 103, 102425	4.3	0
12	Transition Pathways for the Farmed Salmon Value Chain: Industry Perspectives and Sustainability Implications. <i>Sustainability</i> , 2021 , 13, 12106	3.6	2
11	Operationalization of Interorganizational Fairness in Food Systems: From a Social Construct to Quantitative Indicators. <i>Agriculture (Switzerland)</i> , 2021 , 11, 36	3	5
10	Monitoring of a reverse cement job in a high-temperature geothermal environment. <i>Geothermal Energy</i> , 2021 , 9,	3.3	5
9	Environmental impacts of animal-based food supply chains with market characteristics. <i>Science of the Total Environment</i> , 2021 , 783, 147077	10.2	4
8	A life-cycle analysis of deep enhanced geothermal systems □ The case studies of Reykjanes, Iceland and Vendenheim, France. <i>Renewable Energy</i> , 2021 , 177, 1076-1086	8.1	3
7	Stakeholder Perceptions of Policy Tools in Support of Sustainable Food Consumption in Europe: Policy Implications. <i>Sustainability</i> , 2020 , 12, 7161	3.6	6
6	TEMPERATURE MAPPING OF FRESH FISH SUPPLY CHAINS □ AIR AND SEA TRANSPORT. <i>Journal of Food Process Engineering</i> , 2012 , 35, 622-656	2.4	27
5	Continuous quality and shelf life monitoring of retail-packed fresh cod loins in comparison with conventional methods. <i>Food Control</i> , 2011 , 22, 1000-1007	6.2	24
4	Performance of a photochromic time□temperature indicator under simulated fresh fish supply chain conditions. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 297-304	3.8	20
3	The effects of various salt concentrations during brine curing of cod (<i>Gadus morhua</i>). <i>International Journal of Food Science and Technology</i> , 2004 , 39, 79-89	3.8	71
2	Changes in myofibrillar proteins during processing of salted cod (<i>Gadus morhua</i>) as determined by electrophoresis and differential scanning calorimetry. <i>Food Chemistry</i> , 2002 , 77, 377-385	8.5	156
1	Effects of Phosphate on Yield, Quality, and Water-Holding Capacity in the Processing of Salted Cod (<i>Gadus morhua</i>). <i>Journal of Food Science</i> , 2001 , 66, 821-826	3.4	46