Arne Duinker

List of Publications by Year
in descending order

29	828	471061 17	500791 28
papers	citations	h-index	g-index

29	29	29	996
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Variability in particle retention efficiency by the mussel Mytilus edulis. Journal of Experimental Marine Biology and Ecology, 2012, 412, 96-102.	0.7	89
2	FLOW REDUCTION, SESTON DEPLETION, MEAT CONTENT AND DISTRIBUTION OF DIARRHETIC SHELLFISH TOXINS IN A LONG-LINE BLUE MUSSEL (MYTILUS EDULIS) FARM. Journal of Shellfish Research, 2005, 24, 15-23.	0.3	72
3	Effects of geography and species variation on selenium and mercury molar ratios in Northeast Atlantic marine fish communities. Science of the Total Environment, 2019, 652, 1482-1496.	3.9	65
4	Temporal and spatial variation in food availability and meat ratio in a longline mussel farm (Mytilus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	61
5	Contaminant levels in Norwegian farmed Atlantic salmon (Salmo salar) in the 13-year period from 1999 to 2011. Environment International, 2015, 74, 274-280.	4.8	61
6	Biomass soaking treatments to reduce potentially undesirable compounds in the edible seaweeds sugar kelp (Saccharina latissima) and winged kelp (Alaria esculenta) and health risk estimation for human consumption. Journal of Applied Phycology, 2018, 30, 2047-2060.	1.5	53
7	Gonad development and spawning in one and two year old mussels (Mytilus edulis) from Western Norway. Journal of the Marine Biological Association of the United Kingdom, 2008, 88, 1465-1473.	0.4	37
8	The effect of size and age on depuration rates of diarrhetic shellfish toxins (DST) in mussels (Mytilus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.2	29
9	Levels of omega 3 fatty acids, vitamin D, dioxins and dioxin-like PCBs in oily fish; a new perspective on the reporting of nutrient and contaminant data for riskâ€“benefit assessments of oily seafood. Environment International, 2021, 147, 106322.	4.8	29
10	A baseline study on levels of polychlorinated dibenzo-p-dioxins, polychlorinated dibenzofurans, non-ortho and mono-ortho PCBs, non-dioxin-like PCBs and polybrominated diphenyl ethers in Northeast Arctic cod (Gadus morhua) from different parts of the Barents Sea. Marine Pollution Bulletin, 2013, 75, 250-258.	2.3	28
11	A baseline study of metals in cod (Gadus morhua) from the North Sea and coastal Norwegian waters, with focus on mercury, arsenic, cadmium and lead. Marine Pollution Bulletin, 2013, 72, 264-273.	2.3	28
12	Factors influencing risk assessments of brominated flame-retardants; evidence based on seafood from the North East Atlantic Ocean. Environment International, 2018, 119, 544-557.	4.8	28
13	A baseline study of levels of mercury, arsenic, cadmium and lead in Northeast Arctic cod (Gadus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.3	27
14	Effects of cooking and freezing practices on the distribution of cadmium in different tissues of the brown crab (Cancer pagurus). Food Control, 2017, 75, 14-20.	2.8	25
15	Heavy metals and POPs in red king crab from the Barents Sea. Food Chemistry, 2015, 167, 409-417.	4.2	23
16	Effect of photoperiod on conditioning of the great scallop. Aquaculture International, 2000, 7, 449-457.	1.1	20
17	A baseline study of metals in herring (Clupea harengus) from the Norwegian Sea, with focus on mercury, cadmium, arsenic and lead. Chemosphere, 2015, 127, 164-170.	4.2	19
18	Copper, Zinc, Arsenic, Cadmium, Mercury, and Lead in Blue Mussels (Mytilus edulis) in the Bergen Harbor Area, Western Norway. Bulletin of Environmental Contamination and Toxicology, 2004, 73, 276-84.	1.3	15

#	Article	IF	Citations
19	Organ Distribution and Food Safety Aspects of Cadmium and Lead in Great Scallops, Pecten maximus L., and Horse Mussels, Modiolus modiolus L., from Norwegian Waters. Bulletin of Environmental Contamination and Toxicology, 2008, 80, 385-389.	1.3	15
20	Response of Mytilus edulis to enhanced phytoplankton availability by controlled upwelling in an oligotrophic fjord. Marine Ecology - Progress Series, 2015, 518, 139-152.	0.9	15
21	Time trends in the prevalence of Escherichia coli and enterococci inÂbivalves harvested in Norway during 2007â€“2012. Food Control, 2016, 60, 289-295.	2.8	15
22	Cadmium in brown crab Cancer pagurus. Effects of location, season, cooking and multiple physiological factors and consequences for food safety. Science of the Total Environment, 2020, 703, 134922.	3.9	15
23	An Outbreak of Norovirus Infection from Shellfish Soup Due to Unforeseen Insufficient Heating During Preparation. Food and Environmental Virology, 2016, 8, 231-234.	1.5	11
24	Tracing simultaneous cadmium accumulation from different uptake routes in brown crab Cancer pagurus by the use of stable isotopes. Aquatic Toxicology, 2018, 201, 198-206.	1.9	11
25	Undesirables in Mesopelagic Species and Implications for Food and Feed Safetyâ€”Insights from Norwegian Fjords. Foods, 2020, 9, 1162.	1.9	11
26	Seasonal variations in the ovaries of the great scallop (Pecten maximus) from western Norway. Journal of the Marine Biological Association of the United Kingdom, 2002, 82, 477-482.	0.4	9
27	Iodine and Mercury Content in Raw, Boiled, Pan-Fried, and Oven-Baked Atlantic Cod (Gadus morhua). Foods, 2020, 9, 1652.	1.9	9
28	Cadmium in the shore crab Carcinus maenas along the Norwegian coast: geographical and seasonal variation and correlation to physiological parameters. Environmental Monitoring and Assessment, 2018, 190, 253.	1.3	7
29	Modelling the environmental variable influences on the detoxification kinetics on mussels Mytilus edulis containing lipophilic toxins. IFAC Postprint Volumes IPPV / International Federation of Automatic Control, 2010, 43, 508-512.	0.4	1