

Scientific peer reviewed publications by TARAMAR research team and collaborators.

Melatonin photoreactivity: phosphorescence formation and quenching processes.

Gudmundsson, KE; Marteinsdottir G; Kristbergsson, K; Kvaran, A.

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Exploring the Potential of Icelandic Seaweeds Extracts Produced by Aqueous Pulsed Electric Fields-Assisted Extraction for Cosmetic Applications. Castejon, N;Thorarinsdottir, KA; Einarsdottir, R; Kristbergsson, K; Marteinsdottir, G .2021.

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The effect of pulsed electric field-assisted treatment parameters on crude aqueous extraction of *Laminaria digitata*. Ragnhildur Einarsdóttir, Kristín Anna Þorarinsdóttir, Björn Viðar Aðalbjörnsson, Magnús Guðmundsson, Guðrún Marteinsdóttir, Kristberg Kristbergsson. 202.

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Olafur E. Sigurjonsson,4,5, Kristberg Kristbergsson.

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