

Curriculum Vitae

Kristberg Kristbergsson

Professor Emeritus, Department of Food Science and Nutrition,
School of Health Sciences, University of Iceland, Reykjavík, Iceland
Director of Research and Development at TARAMAR Inc

Personal:

Born Reykjavík Iceland March 3, 1952

Spouse: Guðrún Marteinsdóttir, Ph.D., Professor of Fisheries, University of Iceland

Daughter: Hlín Kristbergsdóttir born July 20, 1980

Education:

Ph.D. Food Science. Department of Food Science. Rutgers University, New Brunswick, NJ. 1985

M.Phil. (Hon) Food Science. Department of Food Science. Rutgers University, New Brunswick, NJ 1982

M.Sc. Food Science. Department of Food Science. Rutgers University, New Brunswick, NJ. 1982

B.Sc. Food Science. Department of Chemistry University of Iceland. 1979

Appointments:

Founder and Director of R&D TARAMAR Inc 2015-

Visiting Professor Dept. Food Sci., University of Queensland, Australia (2009)

Chair Department of Food Science, University of Iceland (1998 and 2004-2006)

Visiting scientist, at the Danish Institute for Fisheries Research (DIFRES) (2006)

Oponent at a Ph.D. Dissertation defence University of Tromsø, Norway (2004 and 2007)

Appointed as Consultant in Food Processing to the Reykjavik District Court (2001)

Appointed as a Judge at the Reykjavik District Court (1998, 1999 and 2013)

Visiting Scientist/Professor, Oregon State University, OR (1998 and 2000)

Chair Department of Chemistry University of Iceland (1991-1993)

Vice Chairman of the board The Icelandic Food and Environmental Inst. (1994-1995)

Visiting Scientist, Matforsk, Norway (1995)

Consultant and Sr. Researcher at The Icelandic Fisheries Laboratories (1988-2004)

Associate Professor Department of Food Science, University of Iceland (1995-2005)

Associate Professor Department of Chemistry, University of Iceland (1989-1995)

Sr. Food Scientist, Extrusion Research R&D, Nabisco Brands, Inc. (1987-1988)

Food Scientist, Nut and Snack Technology, Nabisco Brands, Inc. (1986-1987)

Postdoctoral Fellow and Consultant with Prof. Edward Seltzer at Rutgers University, New Brunswick, NJ.

Project funded by R. J. Reynolds Ind., and conducted for Del Monte, Nabisco and Kentucky Fried Chicken (1985-1986)

Consulting work in Food Packaging with Prof. Seymour G. Gilbert at Rutgers University, New Brunswick, NJ. Projects for: Allied Chemical Co Inc, Fort Orange Inc, Campbell Soup Co., Color Ad Packaging Inc., El-Ge Potato Chip Co. Inc., Enviro Spray Systems Inc., Allen Products Company Inc. and Du Pont Inc. (1979-1984)

Professional Membership:

European Academy of Food Engineering

ISEKI-Food Association (Board member)

Institute of Food Technologists, USA

American Chemical Society

Icelandic Food Association (MNI)

Patent:

Strong D, Kristbergsson K, inventors, Nabisco, Inc, assignee. 1996 Mar 12. Nut based snack products and process of making. U. S. patent **5,498,438**.

Graduate students supervised: Supervised and co-supervised 28 graduate students.

Books (Series Editor):

1. Food Ethics Education. 2018. Ed's Rui Costa and Paola Pittia. ISEKI Food Series Vol. **13**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
2. Traditional Foods: General and Consumer Aspects. 2016. Ed's Kristberg Kristbergsson and Jorge Oliveira. ISEKI Food Series Vol. **10**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
3. Modernization of Traditional Food Processes and Products. 2016. Ed's Anna McElhatton and Mustapha Missbah El Idrissi. ISEKI Food Series Vol. **11**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
4. Functional Properties of Traditional Foods. 2016. Ed's Kristberg Kristbergsson and Semih Ötles. ISEKI Food Series Vol. **12**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
5. Novel Technologies in Food Science; Their Impact on Products, Consumer Trends and the Environment. 2012. Ed's. Anna McElhatton and Paulo José Amaral Sobral. ISEKI Food Series Vol. **7**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
6. Predictive Modeling and Risk Assessment. 2009. Ed's. Rui Costa and Kristberg Kristbergsson. ISEKI-Food Series Vol. **4**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
7. Experiments in Unit Operations and Processing Of Foods. 2008. Ed's. Maria Margarida Cortez Vieira and Peter Ho. ISEKI-Food Series Vol. **5**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
8. Case Studies in Food Safety and Environmental Health. 2007. Ed's Peter Ho and Maria Margarida Cortez Vieira. ISEKI-Food Series Vol. **6**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
9. Utilization of By Products and Treatment of Waste in the Food Industry. 2007. Ed's. Vasso Oreopoulou and Winfried Russ. ISEKI-Food Series Vol. **3**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
10. Food Safety: A Practical and Case Study Approach. 2007. Ed's Anna McElhatton and Richard J. Marshall. ISEKI-Food Series Vol. **1**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
11. Odors in the Food Industry. 2006. Ed. Xavier Nicolay. ISEKI-Food Series Vol. **2**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.
12. Applied Statistics for Food and Biotechnology. Edited by Gerhard Schleining, Peter Ho and Severio Mannino. ISEKI Food Series Vol. **9**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY. (In press)

Articles in Peer Reviewed Refereed Journals:

1. Gudmundsson, KE; Marteinsdottir G; Kristbergsson, K; Kvaran, A. 2022. Melatonin photoreactivity: phosphorescence formation and quenching processes. *Chemical Papers*. **76** (B) 5253-5265 DOI10.1007/s11696-022-02222-z
2. Einarsdottir, R; Porarinsdottir, KA; Adalbjornsson, BV; Gudmundsson, M; Marteinsdottir, G,; Kristbergsson, K. 2022. Extraction of bioactive compounds from *Alaria esculenta* with pulsed electric field. *J. Applied Phycology*. **34** (1) 597-608 DOI10.1007/s10811-021-02624-8
3. Castejon, N; Thorarinsdottir, KA; Einarsdottir, R; Kristbergsson, K; Marteinsdottir, G. 2021. Exploring the Potential of Icelandic Seaweeds Extracts Produced by Aqueous Pulsed Electric

4. Ragnhildur Einarsdóttir, Kristín Anna Þórarinsdóttir, Björn Viðar Aðalbjörnsson, Magnús Guðmundsson, Guðrún Marteinsdóttir, Kristberg Kristbergsson. 2022, The effect of pulsed electric field-assisted treatment parameters on crude aqueous extraction of *Laminaria digitata*. Applied Phycology **33** (5), 3287-3296
5. Stefaniak-Vidarsson, M; Gudjonsdottir, M; Marteinsdottir, G; Omarsdottir, S ; Bravo, E; Sigurjonsson, OE; Kristbergsson, K. 2019. Determination of bioactive properties of food grade extracts from Icelandic edible brown seaweed sugar kelp (*Saccharina latissima*) with in vitro human cell cultures (THP-1). Functional Foods in Health and Disease 2019; **9** (1) 1-15
6. Magdalena M. Stefaniak-Vidarssona, Varsha A. Kale, María Gudjónsdóttir, Gudrun Marteinsdottir, Olafur Fridjonsson, Gudmundur Oli Hreggvidsson, Olafur E. Sigurjonsson, Sesselja Omarsdottir, Kristberg Kristbergsson. 2017. Bioactive effect of sulphated polysaccharides derived from orange-footed sea cucumber (*Cucumaria frondosa*) toward THP-1 macrophages. Bioactive Carbohydrates and Dietary Fibre. **12** (8) (2017)14-19
7. Hanna Salminen, Thrandur Helgason, Bjarki Kristinsson, Kristberg Kristbergsson, Jochen Weiss. 2017. Tuning of shell thickness of solid lipid particles impacts the chemical stability of encapsulated ω -3 fish oil. Journal of Colloid and Interface Science **490** (2017) 207–216.
8. Magdalena M. Stefaniak–Vidarsson, María Gudjónsdóttir, Gudrun Marteinsdottir, Olafur E. Sigurjonsson, Kristberg Kristbergsson. 2017. Evaluation of bioactivity of fucoidan from laminaria with in vitro human cell cultures (THP-1). Functional Foods in Health and Disease 2017; **7**(9): 688-701
9. Ragnhildur Einarsdottir, Monika Gibis, Benjamin Zeeb, Kristberg Kristbergsson, Jochen Weiss. 2016. Osmotic dehydration of liposomal dispersions: Influence of particle size and electrostatic deposition of cold water fish skin gelatin. Food Biophysics **11** (4) 417–428.
10. Hanna Salminen, Thrandur Helgason, Bjarki Kristinsson, Kristberg Kristbergsson, Jochen Weiss. 2016. Formation of nanostructured colloidosomes using electrostatic deposition of solid lipid nanoparticles onto an oil droplet interface. Food Research International **79** (2016) 11–18.
11. Thrandur Helgason, Hanna Salminen, Kristberg Kristbergsson, David Julian McClements, Jochen Weiss. 2015. Formation of transparent solid lipid nanoparticles by microfluidization: Influence of lipid physical state on appearance. Journal of Colloid and Interface Science. **444** (2015) 114-122.
12. Salminen H., Helgason T., Aulbach S., Kristinsson B., Kristbergsson K., Weiss J. 2014. Influence of co-surfactants on crystallization and stability of solid lipid nanoparticles. Journal of Colloid and Interface Science **426** (2014) 256–263
13. Salminen, H., Helgason, T., Kristinsson, B., Kristbergsson, K., Weiss, J. 2013. Formation of solid shell nanoparticles with liquid omega-3 fatty acid core. Food Chemistry **141** (3) 2934-2943.
14. Thrandur Helgason, Tarek S. Awad, Kristberg Kristbergsson, Eric Andrew Decker, David Julian McClements and Jochen Weiss. 2009. Impact of Surfactant Properties on Oxidative Stability of β -Carotene Encapsulated within Solid Lipid Nanoparticles J. Agric. Food Chem. **57**, 8033–8040
15. T. Helgason, J. Gislason, D. J. McClements, K. Kristbergsson, J. Weiss. 2009. Influence of Molecular Character of Chitosan on the Adsorption of Chitosan to Oil Droplet Interfaces in an In Vitro Digestion Model. Food Hydrocoll. **23** (5), p.1449-1454
16. T. Helgason, T.S. Awad, K. Kristbergsson, D.J. McClements, J. Weiss. 2009. Effect of surfactant surface coverage on formation of solid lipid nanoparticles (SLN). J. Colloid Interf. Sci. **334** (1) 75-81

17. Awad T, Helgason T, Kristbergsson K, Weiss J, Decker E, McClements D. 2008. Temperature Scanning Ultrasonic Velocity Study of Complex Thermal Transformations in Solid Lipid Nanoparticles. *Langmuir* 2008, **24**, 12779-12784
18. Weiss J, Decker EA, McClements DJ, Kristbergsson K, Helgason T, Awad T. 2008. Solid Lipid Nanoparticles as Delivery Systems for Bioactive Food Components. *Food Biophysics* **3**(2)146-154.
19. Helgason T, Awad TS, Kristbergsson, K, McClements DJ, Weiss J. 2008. Influence of Polymorphic Transformations on Gelation of Tripalmitin Solid Lipid Nanoparticle (SLN) Suspensions. *J. Am. Oil Chem. Soc.* **85**(6)501-511.
20. Awad TS, Helgason T, Kristbergsson K, Decker EA, Weiss J, McClements DJ. 2008. Effect of Cooling and Heating Rates on Polymorphic Transformations and Gelation of Tripalmitin Solid Lipid Nanoparticle (SLN) Suspensions. *Food Biophysics* **3**(2)155-162.
21. Helgason T, Weiss J, McClements DJ, Gislason J, Einarsson JM, Thormodsson FR, Kristbergsson K. 2008. Examination of the interaction of chitosan and oil-in-water emulsions under conditions simulating the digestive system using confocal microscopy. *J. Aq. Food Prod. Tech.* **17**(3)213-215.
22. Kjartansson G, Zivanovic S, Kristbergsson K, and Weiss J. 2006. Sonication assisted extraction of chitin from North Atlantic shrimps (*Pandalus borealis*). *J. Agric. Food Chem.* **54**(16)5894-5902.
23. Olafsdottir G, Jonsdottir R, Lauzon H, Luten J and Kristbergsson K. 2005. Characterization of volatile compounds in chilled cod (*Gadus morhua*) fillets by gas chromatography- mass spectrometry and rapid detection of quality indicators by an electronic nose. *J. Agric. Food Chem.* **53** (26), 10140 -10147
24. Hjálmarsson GH, Park JW and Kristbergsson K. 2007. The effect of Seasonal Changes on the Processing of Fish Sauce from Capelin (*Mallotus villosus*). *Food Chem.* **103**:495–504
25. Olafsdottir G, Lauzon H, Martinsdottir E and Kristbergsson K. 2006. Influence of storage temperatures on microbial spoilage characteristics of haddock fillets (*Melanogrammus aeglefinus*) evaluated by multivariate quality prediction. *Int. J. Food Microbiol.* **111**:112–125.
26. Olafsdottir G, Lauzon H, Martinsdottir E, Oehlenschläger J and Kristbergsson K. 2006. Evaluation of shelf life of superchilled cod (*Gadus morhua*) fillets and the influence of temperature fluctuations during storage on microbial and chemical quality indicators. *J. Food Sci.* **71**(2)S97-S109
27. Kjartansson G, Zivanovic S, Kristbergsson K, and Weiss J. 2006. Sonication assisted extraction of chitin from shells of fresh water prawns (*Macrobrachium rosenbergii*). *J. Agr. Food Chem.* **54**(9):3317-23
28. Bragadóttir M, Pálmadóttir H and Kristbergsson K. 2004. Composition and chemical changes during storage of fish meal from capelin (*Mallotus villosus*). *J. Agr. Food Chem.* **52** (6) 1572-1580.
29. Thorarinsdottir KA, Gudmundsdottir G, Arason S, Thorkelsson G and Kristbergsson K. 2004. The effects of added salt, phosphates and proteins on the chemical and physicochemical characteristics of frozen cod (*Gadus morhua*) fillets. *J. Food Sci.* **69**(4)FEP144-152.
30. Thórarinsdóttir KA, Arason S, Bogason SG, Kristbergsson K. 2004. The effects of various salt concentrations during brine curing of cod (*Gadus morhua*). *Int. J. Food Sci. Tech.* **39**(1)79-89.
31. Sveinsdottir K, Hyldig G, Martinsdottir E, Jørgensen B, Kristbergsson K. 2003. Quality Index Method (QIM) scheme developed for farmed Atlantic salmon (*Salmo salar*). *Food Qual. Prefer.* **14**(2)237-245.
32. Sveinsdottir K, Hyldig G, Martinsdottir E, Jørgensen B, Kristbergsson K. 2002. Application of quality index method (QIM) scheme in shelf life study of farmed Atlantic salmon (*Salmo salar*). *J. Food Sci.* **64**(4)1570-1579.

33. Bragadóttir, M., Pálmadóttir H. and Kristbergsson K. 2002. Seasonal changes in chemical composition and quality parameters of capelin (*Mallotus villosus*). J. Aquat. Food Prod. Technol. **11**(3/4)87-103.
34. Thoarinsdotir KA, Arason S, Geirsdotir M, Bogason SG, Kristbergsson K. 2002. Changes in myofibrillar proteins during processing of salted cod (*Gadus morhua*) determined by electrophoresis and differential scanning calorimetry. Food Chemistry. **77**(3)327-335.
35. Kristbergsson K, Sigfusson H. 2002. Use of Brabender® Viscograph E to measure some rheological properties of minced fish muscle. J. Texture Studies **33**(3) 183-200.
36. Wendel A, Park, JW, Kristbergsson K. Recovered meat from Pacific whiting frame. 2002. J. Aquat. Food Prod. Tech. **11**(1)5-18.
37. Jonsson A, Sigurgisladottir S, Hafsteinsson H and Kristbergsson K. 2001. Textural properties of raw Atlantic salmon (*Salmo salar*) fillets measured by different methods in comparison to expressible moisture. Aquaculture Nutrition **7** (2) 81-90.
38. Thoarinsdóttir KA, Arason S, Bogason SG, Kristbergsson K. 2001. The effects of phosphates on yield, quality and water holding capacity in the processing of salted cod (*Gadus morhua*). J. Food Sci. **66** (6) 821-826.
39. Ingólfssdóttir S, Stefánsson G, og Kristbergsson K, 1998. Seasonal Variations in Physicochemical and Textural Properties of North Atlantic Cod (*Gadus morhua*) Mince. J. Aq. Food Prod. Tech. **7** (3) 39-61.
40. Jónsson Á, Pálmadóttir H, og Kristbergsson K. 1997. Fatty acid composition in ocean-ranched Atlantic salmon (*Salmo salar*). Int. J. Food Sci. & Tech. **32**:547-541.

Articles in Icelandic Refereed Professional Journals

1. Gústaf Helgi Hjálmarsson og Kristberg Kristbergsson. 2001. Fisksósa - nýr möguleiki í vinnslu á loðnu til mannelis. Ægir **94**(9) 41-43.
2. Kristín Anna Þórarinsdóttir, Kristberg Kristbergsson og Sigurjón Arason. 2001. Notkun aukaefna við saltfiskverkun. Ægir **94**(10)39-43.

Chapters in Peer Reviewed Books and Conference Proceedings:

1. Gudmundur Gudmundsson and Kristberg Kristbergsson. 2016. Modernization of Skyr Processing: Icelandic Acid-Curd Soft Cheese. In. Modernization of Traditional Food Processes and Products Ed's. A. McElhatton, M.M. El Drissi. Integrating Food Science and Engineering Knowledge Into the Food Chain 11 Ed. Kristberg Kristbergsson, Springer, NY. NY.
2. Kristberg Kristbergsson, Ragnhildur Einarsdóttir, Benjamin Zeeb, Monika Gibis, Jochen Weiss. 2014. Effect of particle size and gelatin coating on the stability of liposome delivery systems for bioactives. Discovery, Utilization, and Control of Bioactive Components and Functional Foods. Edited by Danik M Martirosyan and Sen Liu. Food Science Publisher 2014. Dllas TX, USA. ISBN-13:9781503012462; ISBN-10:1503012468. Bls. 75-76.
3. Kristberg Kristbergsson, Julian McClements and Jochen Weiss. 2012. Lipid Based Delivery System for Bioactives in Functional Foods. Functional Food Ingredients and Nutraceuticals in Chronic Disease. Ritstj.: Danik M Martirosyan, StevenB. Vik og Barat Aggarwal.2012. 12th International Conference Functional Food Ingredients and Nutraceuticals in Chronic Disease: Science and Practice, SMU, Dallas, TX, USA.29. nóvember- 1. desember, 2012, Útgefandi: Food Science Publisher ISBN-13:978-1480292322;ISBN-10: 148029392X. bls: 165-167. Höfundar.: sjá <http://www.amazon.com/Functional-Ingredients-Nutraceuticals-Chronic-Disease/dp/148029392X>

4. Gudrun Marteinsdottir, Magdalena M. Stefaniak, Varsha Kale, Ólafur Eysteinn Sigurjónsson, Ólafur Friðjónsson, Sesselja Ómarsdóttir, Kristberg Kristbergsson. 2012. Potential immunomodulatory effect of selected fractions of chondroitin sulfate derived from Atlantic sea cucumbers (*Cucumaria frondosa*). Functional Food Ingredients and Nutraceuticals in Chronic Disease. Ed's Danik M Martirosyan, Steven B. Vik and Barat Aggarwal. 12th International Conference Functional Food Ingredients and Nutraceuticals in Chronic Disease: Science and Practice, SMU, Dallas, TX, USA. 29. November- 1. December, 2012, Food Science Publisher ISBN-13:978-1480292322; ISBN-10: 148029392X. p: 163-164. <http://www.amazon.com/Functional-Ingredients-Nutraceuticals-Chronic-Disease/dp/148029392X>
5. Weiss J, Kjartansson G, Kristbergsson K. 2011. Engineering food ingredients with high intensity ultrasound. In: Feng H, Barbosa-Canovas GV, Weiss J, editors. Acoustic Energy in Food and Bioprocessing. Springer, NY, NY. Book Series: Food Engineering Series. pp 239-285
6. Thrandur Helgason, Bjarki Kristinsson, Kristberg Kristbergsson, Jochen Weiss. 2011. Investigating the Destabilization of Solid Emulsions Using Differential Scanning Calorimetry (DSC). Application Note. Differential Scanning Calorimetry. Perkin Elmer. (http://www.perkinelmer.co.uk/CMSResources/Images/44-74280APP_SolidEmulsionsbyDSC.pdf)
7. Gudmundsson G and Kristbergsson K. 2009. Shelf life prediction of chilled foods. In. Predictive Modeling and Risk Assessment. Ed's Rui Costa and Kristberg Kristbergsson. ISEKI-Food Series Vol. 4. Ser. Ed. Kristberg Kristbergsson, Springer, NY, NY.
8. K. Kristbergsson, J. Weiss, D. J. McClements, E. A. Decker, T. Helgason og T. S. Awad. 2008. Solid Lipid Nanoparticles as Potential Delivery Systems for Bioactive Components from Marine Resources to be used in Functional Foods. The Proceedings of The 5th World Fisheries Congress, Yokohama, Japan, Oct 20.-24. Available on a CD and <http://www.terrapub.co.jp/proceedings/wfc/index.html>
9. Kristbergsson K and Arason S. 2007. Utilization of by-products in the fish industry. In: Ed. Oreopoulou, V. and Russ, W. Utilization of By Products and Treatment of Waste in the Food Industry. Vol 3 ISEKI-Food Series. Springer, NY, NY. pp 233-259.
10. Kristberg Kristbergsson. 2006. Kítín og Kítósan In Ed. Haraldsson GG. 'Vísindin heilla - Sigmundur Guðbjarnason 75 ára'. University Press, Reykjavík, 2006. pp 236-255
11. Olafsdóttir G and Kristbergsson K. 2006. Electronic-nose technology: application for quality evaluation in the fish industry. In Ed. Nicolay, X. Odors in the Food Industry. Book 2 ISEKI_Series. Springer, NY, NY. pp 57-74.
12. Gudmundsson G, Matthiasson E, Hermannsson A, Kristbergsson K. 2005. Modern methods for production of traditional soft cheese ("skyr"). Proceedings of INTRADFOOD2005. IntradFood-EFFoST Conference 2005, 1143-1146
13. Kristbergsson K and Gudmundsson G. 2005. A Review of traditional foods in Iceland and modernization of processes. Proceedings of INTRADFOOD2005. Proceedings of INTRADFOOD2005. IntradFood-EFFoST Conference 2005, 1463-1466.
14. Manxue M, Gudmundsdottir G, Thorarinsdottir KA, Thorkelsson G, Arason S and Kristbergsson K. 2003. Development of methods for evaluating gel-forming properties in restructured fish products. In Trans Atlantic Fisheries Technology Conference TAFT Meeting; June 11-14, Reykjavik, Iceland. 291-292.
15. Kristbergsson, K. 2001. Identification stage, the generation of new product ideas: Introduction to product development. In: Treillon, R, editor. Food innovation management; from idea to success. Food Net, ENSIA, Massy, France. 35-54.

16. Kristbergsson, K. 2001. Pre-feasibility and feasibility stage. From ideas to products concepts and prototype. In: Treillon, R, editor. Food innovation management; from idea to success. Food Net, ENSIA, Massy, France. 55-89.
17. Kristberg Kristbergsson 2000. Nýjungar í matvælavinnslu. í Manneldi á nýrri öld. Ritst. Inga Þórsdóttir og Björn S. Gunnarsson, Háskólaútgáfan. ISBN: 9979-54-450-3. 32-52

Presentations Published as Peer Reviewed Abstracts in Conference Proceedings and Invited Lectures:

1. Magdalena M. Stefaniak, Guðrún Marteinsdóttir, Ólafur Eysteinn Sigurjónsson, Magnus Gudmundsson, Kristberg Kristbergsson. 2016. Effect of Pulsed Electric Fields on Extraction of Bioactives from Seaweed. Presented at the IFT Annual Meeting and FoodExpo. Annual Meeting Book of Abstracts P06-004. Chicago July 16-19 2016
2. Ragnhildur Einarsdóttir, Monika Gibis, Benjamin Zeeb, Kristberg Kristbergsson, Jochen Weiss. 2016. The effect of size, electrostatic deposition with cold water fish skin gelatin and dehydration through osmosis. Presented at the IFT Annual Meeting and FoodExpo. Annual Meeting Book of Abstracts P06-072. Chicago July 16-19 2016
3. Ragnhildur Einarsdóttir, Kristján Einar Guðmundsson, Braga Stefný Mileris, Guðrún Marteinsdóttir and Kristberg Kristbergsson. 2016. Refining and Processing of Authenticity Certified Rapeseed Oil from Iceland. Presented at The 4th ISEKI_Food Conference “Responsible Research and Innovation in the Food Value Chain” in Vienna, Austria July 4-8th 2016.
4. Kristberg Kristbergsson. 2016. ISEKI Food Series - Trilogy of Traditional Foods. Presented at The 4th ISEKI_Food Conference “Responsible Research and Innovation in the Food Value Chain” in Vienna, Austria July 4-8th 2016.
5. Magdalena Stefaniak, Gudrun Marteinsdottir, Olafur Eysteinn Sigurjonsson, Magnus Gudmundsson and Kristberg Kristbergsson. 2015. Antioxidant properties of Icelandic seaweed extracts derived with assistance of pulsed electric field. Presented at the 1st World Congress on Electroporation and Pulsed Electric Fields in Biology, Medicine and Food & Environmental Technologies. Portoroz, Slovenia. September 6-10. Paper number: D2P3-136. Book of Abstracts p 99
6. Kristberg Kristbergsson. 2014. Design of novel nano and microstructures for stability and controlled release. Keynote Lecture at the 1st Congress on Food Structure Design to be presented in Portugal October 15th 2014.
7. Kristberg Kristbergsson, Ragnhildur Einarsdottir, Benjamin Zeeb, Monika Gibis, Jochen Weiss. Effect of particle size and gelatin coating on the stability of liposome delivery systems for bioactives. Discovery, Utilization, and Control of Bioactive Components and Functional Foods. Edited by Danik M Martirosyan and Sen Liu. Food Science Publisher 2014. Dllas TX, USA. ISBN-13:9781503012462; ISBN-10:1503012468. Bls. 75-76.
8. Magdalena M. Stefaniak, Kristberg Kristbergsson, Olafur E. Sigurjjonsson, Elena Bravo, Gudrun Marteinsdottir. 2014. Determination of Bioactive Properties of Extracts from Icelandic Edible Brown Seaweed. Discovery, Utilization, and Control of Bioactive Componenets and Functional Foods. Edited by Danik M Martirosyan and Sen Liu. Food Science Publisher 2014. Dllas TX, USA. ISBN-13:9781503012462; ISBN-10:1503012468. Bls. 23-24.
9. Ragnhildur Einarsdottir, Benjamin Zeeb, Monika Gibis, Kristberg Kristbergsson, Jochen Weiss. 2014. Influence of particle size of liposomal dispersions on layer by layer electrostatic disposition and osmotic dehydration. Presented at the “THE NANO, MICRO, MACRO CONFLUENCE IN FOOD STRUCTURE FOR HEALTH, WELLNESS AND PLEASURE” Conference in Bucharest 27-28 February 2014.

10. Kristberg Kristbergsson. 2013. Lipid Based Delivery System for Bioactives in Functional Foods. Presented at the COST ACTION FA1001 Food Structure. University College, Dublin, November 4th 2013.
11. Kristberg Kristbergsson, Julian McClements and Jochen Weiss. 2012. Lipid Based Delivery System for Bioactives. Presented at the COST Meeting and Workshop Dublin Ireland November 4.
12. Kristberg Kristbergsson. 2012. Nanodelivery Systems for Food. Presented at the Fourth School of Nanotechnology Applications in The Food Chain“ Escola Superior Agrária de Coimbra Edifício B, sala B3.30, Bencanta, Coimbra. (https://www.iseki-food.net/nanoworkshop_coimbra)
13. Magdalena M. Stefaniak , Guðrún Marteinsdóttir, Sesselja Ómarsdóttir, Ólafur E. Sigurjónsson , Elena Bravo and Kristberg Kristbergsson. 2013. Determination of bioactive properties of extracts from Icelandic edible brown seaweed *Saccharina latissima*. Presented at the Natural Science Conference, Reykjavik November 8-9. 131:10:48:E51
14. T.Y. Arnadottir; K. Kristbergsson; D. J. McClements. 2013. Biopolymer Nano-laminated Fish Oil Droplets: Influence of Chitosan Charge Density on Emulsion Stability. Presented at the IFT Annual Meeting and FoodExpo. Annual Meeting Book of Abstracts D255-203. Chicago July 13-16 2013
15. Kristberg Kristbergsson, Julian McClements and Jochen Weiss. 2012. Lipid Based Delivery System for Bioactives in Functional Foods. Presentation at the 12th International Conference Functional Food Ingredients and Nutraceuticals in Chronic Disease: Science and Practice, November 29 - December 1, 2012, SMU, Dallas, TX, USA. (http://functionalfoodscenter.net/Conference_program_-_SMU_2012.html)
16. Gudrun Marteinsdottir, Magdalena M. Stefaniak, Varsha Kale, Ólafur Eysteinn Sigurjónsson, Ólafur Fridjónsson, Sesselja Omarsdóttir, Kristberg Kristbergsson. 2012. Potential immunomodulatory effect of selected fractions of chondroitin sulphate derived from Atlantic sea cucumbers (*Cucumaria frondosa*). 12th International Conference Functional Food Ingredients and Nutraceuticals in Chronic Disease: Science and Practice, November 29 - December 1, 2012, SMU, Dallas, TX, USA. (http://functionalfoodscenter.net/International_Conference_SMU_2012.html)
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