

Kristberg Kristbergsson, PhD

Born Reykjavik Iceland March 3, 1952

Family status: Married, one daughter



Current affiliation and employment:

Professor, Faculty of Food Science and Nutrition,
School of Health Sciences, University of Iceland &
Dir. R&D Tamar Seeds ehf, Sandgerdi Iceland

Education:

Ph.D. Food Science. Department of Food Science. Rutgers University, New Brunswick, NJ. 1984

M.Phil. 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:

Visiting Professor Dept. Food Sci., University of Hohenheim, Stuttgart, Germany (2009)

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)

Opponent at a Ph.D. dissertation defense at the University of Tromsø, Norway (2004 and 2007)

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

Appointed as a Judge at the Reykjavik District Court for cases related to Foods (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 of The Icelandic Food and Environmental Institute (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 working with Prof. Seymour G. Gilbert at Rutgers University, New Brunswick, NJ. Projects for: R.J. Reynolds Inc., 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)

Awards:

Rutgers University Outstanding Achievement Award 2014

ISEKI-Food Association Academy Award 2014

Recent Research Funding:

SME-Instrument phase (EB) I 2018

H2020 Seal of Excellence 2018, 2019

Reykjanes Regional Innovation Fund 2017, 2018

AVS added value of sea products, 2016-2018

Technology Developmental Fund; Research oriented 2018-2021

University of Iceland Research Fund 2010-2018

Have supervised 35 MSc and PhD students

Publication Information.

Google Scholar: Publications: 69, Citations 2577, h-index 24, i0 34

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**.

Books (*Series Editor for Springer*) selected 5 of 14 in total:

- Food Ethics Education. Ed's: Rui Costa and Paola Pittia. ISEKI Food Series Vol. **13**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY. 2018.
- Process Energy in Food Production. Ed's Winfried Russ, Barbara Sturm and Kristberg Kristbergsson. ISEKI Food Series Vol. **14**. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY. (In press)
- 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.
- 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.
- 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.

Selected articles in peer reviewed journals (7 of 69):

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

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

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

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.

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.

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.

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.

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 Idrissi. ISEKI Food Series Vol. 11. Ser. Ed. Kristberg Kristbergsson, Springer, NY. NY.