

**Curriculum Vitae – Björn Margeirsson, Ph.D.**  
**Research Manager Sæplast / Tempra,**  
**Assistant Professor University of Iceland**

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[https://www.researchgate.net/profile/Bjoern\\_Margeirsson](https://www.researchgate.net/profile/Bjoern_Margeirsson)

**PERSONAL**

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Year of birth: 1979

Marital status: Married to Raket Ingólfssdóttir, Medical Doctor at Landspítali University Hospital of Iceland

Children: Arna (2010), Helgi (2013), Ragnar (2015)

**EDUCATION**

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<b>Year</b>	<b>Degree</b>	<b>Educational Institution</b>	<b>Location</b>
2012	Ph.D. in Mechanical Engineering	University of Iceland	Reykjavík, Iceland
2007	M.Sc. in Mechanical Engineering	Chalmers University of Technology	Gothenburg, Sweden
2003	B.Sc. in Mechanical and Industrial Engineering	University of Iceland	Reykjavík, Iceland
1998	High school (Secondary School)	Menntaskólinn við Sund	Reykjavík, Iceland

**EXPERTISE**

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Heat Transfer Modelling, Packaging, Expanded Polystyrene, Fish Tubs, Fish Containers, Computational Fluid Dynamics (CFD), Refrigerated Storage and Transport, Fish Processing.

**WORK EXPERIENCE**

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<b>Year</b>	<b>Position</b>	<b>Company/Institution</b>	<b>Location</b>
2016–...	Assistant Professor	University of Iceland	Reykjavík, Iceland
2016–...	Member of council of specialists	Technology Development Fund – The Icelandic Centre for Research	Reykjavík, Iceland
2013–...	Research Manager	Sæplast/Tempra (part of RPC Group, formerly Promens)	Dalvík/Hafnarfjörður, Iceland
2013	Sessional Teacher	University of Akureyri	Akureyri, Iceland
2011–2013	Running Club Coach	World Class Laugar	Reykjavík, Iceland
2012–2013	Research Group Leader	Matís	Reykjavík, Iceland
2009–2012	Project Manager	Matís	Reykjavík, Iceland
2007–2016	Sessional Teacher	University of Iceland	Reykjavík, Iceland
2007–2009	Research Scientist	Matís	Reykjavík, Iceland
2003–2005	B.Sc. Engineer	Almenna Consulting Engineers	Reykjavík, Iceland
2000–2003	Summer Employee	Almenna Consulting Engineers	Reykjavík, Iceland
1996–1997	Sales Clerk	11–11 grocery store	Reykjavík, Iceland
1995–1999	Summer Employee	The national telephone company	Reykjavík, Iceland

**ACADEMIC EXPERIENCE**

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**Academic supervision and examination**

2018

Supervisor of Fabien Levray, masters student in industrial process engineering at the University of Western Brittany, France during two months internship. Subject of internship: Insulation of different food containers and storage studies on chilled and superchilled fish in different food containers.

Supervisor of Helga Lilja Jónsdóttir in her M.Sc. mechanical engineering studies at the University of Iceland. Preliminary title of thesis: Numerical analysis of temperature variations in chilled salmon packed in EPS boxes under dynamic temperature conditions.

Main supervisor of Sigurður Jakob Helgason in his M.Sc. mechanical engineering studies at the University of Iceland. Title of thesis: Redesign of EPS fish boxes using experimental and computational structural analysis.

Supervisor of Katrín Róbertsdóttir in her M.Sc. industrial engineering studies at the University of Iceland. Title of thesis: Redesign of pelagic fish meal processing line.

2017

Main supervisor of Erwan Queguiner, masters student in Food Innovation at the University of Western Brittany, France during three months internship. Subject of internship: Quality assessment of fish from different food containers and direct contact between fresh fish fillets and expanded polystyrene boxes.

2017–2018

Supervisor of Rúnar Ingi Tryggvason in his M.Sc. food science studies at the University of Iceland. Preliminary title of thesis: Effect of the design of insulated food containers on fish quality and transport costs.

2016–2017

Supervisor of Marvin Ingi Einarsson in his M.Sc. industrial engineering studies at the University of Iceland. Title of thesis: Fishmeal and fish oil processing on board freezer trawler.

2015–2017

Supervisor of Sigurður Örn Ragnarsson in his M.Sc. mechanical engineering studies at the University of Iceland. Title of thesis: Dynamic Thermal Models for the Atlantic Cod and Evaluation of Thermal Resistance of Fish Containers.

2015

Served as examiner for Jón Viðar Guðmundsson. Title of thesis: Umbætur á framleiðsluferli með tilliti til orku- og hráefnisnotkunar (e. Process improvements with regard to energy- and raw material usage). M.Sc. thesis in industrial engineering at the University of Iceland.

2014–2016

Supervisor of Ásgeir Jónsson in his M.Sc. natural resources and food science studies at the University of Iceland. Title of thesis: Optimized sea transport of fresh fish fillets and loins – quality and cost.

2014–2015

Supervisor of Bjarni Eiríksson in his M.Sc. natural resource sciences studies at the University of Akureyri. Title of thesis: Evaluation of entrance into new markets: case of Norwegian aquaculture.

2014–...

Member of the doctoral committee of Sæmundur Elíasson in his Ph.D. industrial engineering studies at the University of Iceland. Preliminary title of thesis: Innovation in the value chain of ground fish in Iceland.

2014

Served as examiner for Matthildur María Guðmundsdóttir. Title of thesis: Improvements in conveyor drying of rockweed and kelp. M.Sc. thesis in mechanical engineering at the University of Iceland.

Served as examiner for Helga Franklínisdóttir. Title of thesis: Application of waterjet cutting in processing of cod and salmon fillets. M.Sc. thesis in food science at the University of Iceland.

2013–2014

Supervisor of Steinar Geirdal Snorrason in his M.Sc. mechanical engineering studies at the University of Iceland. Title of thesis: Numerical analysis of heat transfer in fish containers.

Supervisor of Steinunn Áslaug Jónsdóttir in her M.Sc. food science studies at the University of Iceland. Title of thesis: High Quality Redfish Fillets for Export-Improving handling, processing and storage methods to increase shelf life.

2012–2013

Supervisor of Sindri Freyr Ólafsson in his M.Sc. industrial engineering studies at the University of Iceland. Title of thesis: Downstream process design for microalgae.

2011–2013

Supervisor of Magnús Valgeir Gíslason in his M.Sc. mechanical engineering studies at the University of Iceland. Title of thesis: Electrically powered drying of fish meal.

2011–2012

Supervisor of Valur Oddgeir Bjarnason in his M.Sc. mechanical engineering studies at the Technical University of Denmark. Title of thesis: CFD Modelling of Combined Blast and Contact Cooling for Whole Fish.

2010–2012

Supervisor of Sæmundur Elíasson in his M.Sc. mechanical engineering studies at the University of Iceland. Title of thesis: Temperature control during containerised sea transport of fresh fish.

2009–2011

Supervisor of Kristín Líf Valtýsdóttir in her M.Sc. mechanical engineering studies at the University of Iceland. Title of thesis: The effects of different precooling techniques and improved packaging design on fresh fish temperature control.

2007

Hong Yan Gao. 2007. Methods of pre-cooling for fresh cod (*Gadus Morhua*) and influences on quality during chilled-storage at  $-1.5^{\circ}\text{C}$ . The United Nations University Fisheries Training Programme in Iceland. Main supervisor.

### Review activities

Reviewer for

- Journal of Food Engineering since 2012;
- Journal of Aquatic Food Product Technology since 2013;
- International Journal of Refrigeration since 2016.

### Courses/Teaching

2016–...

Assistant Professor at University of Iceland. Courses: Fish Processing Technology I, Fish Processing Technology II, Food Engineering I, Food Engineering II, Preservation Operations, Design and Optimisation.

2007–2016

Sessional teacher at University of Iceland. Courses: Fish Processing Technology I, Fish Processing Technology II, Food Engineering I, Food Engineering II, Preservation Operations, Design and Optimisation, Mechanical Vibrations.

2013

Sessional teacher at University of Akureyri. Course: Processing Technology.

2009

Seminar on freezing, super-chilling and temperature control in cold stores at Skinney Þinganes. 16–17 Nov. 2009, Höfn, Iceland.

2007–2012

Lecturer at The United Nations University Fisheries Training Programme in Iceland. Topics: Ice and its usage, Cold store and logistics.

### Attended courses

2014

26–27 Feb 2014

SolidWorks Surface Modeling at ProNor ([www.pronor.no](http://www.pronor.no)), Oslo, Norway.

2010

31 March 2010

Mathematical modelling. One day course on mathematical modelling in food research. Ist IIR Conference on the Cold Chain and Sustainability. Cambridge, UK.

### Grants

The R&D project New transport containers for fresh food received the following grants:

2017–2018 Technology Development Fund in Iceland

2017–2018 AVS R&D Fund of Ministry of Fisheries and Agriculture in Iceland

The Ph.D. project Thermal modelling of chilling and transport of fish received the following grants:

2008–2011 Technology Development Fund of The Icelandic Centre for Research

2009–2011 University of Iceland Research Fund

2008–2011 AVS R&D Fund of Ministry of Fisheries in Iceland

1998

I received Landsbankinn's study grant for high school studies

### Research and Development Projects

2017–...

New transport containers for fresh food. Aim: Develop new twin-transport containers with improved volume utilization during storage and transport and food quality as compared to existing packaging solutions for whole cod and salmon. Position: Project manager and supervisor of MSc students.

2014–...

Innovation in the value chain of ground fish. Aim: Improve on-board handling of whole ground fish. Position: Research scientist and supervisor of a PhD student, coordinated by Matis.

2014–2016

Optimisation of fresh fish transport. Aim: compare usage of expanded polystyrene boxes to double-walled, insulated plastic containers during sea transport of fresh fish products. Position: Project manager. Final report is available at <http://www.matis.is/media/matis/utgafa/11-16-Samanburdur-a-pokkun-ferkra-fiskafurda.pdf>.

2013–2014

Heat transfer modelling of fish containers. Aim: develop and validate three-dimensional time dependent heat transfer models of fish containers under temperature-abusive conditions. Position: Project manager. Final report is available at [http://www.av.is/media/skyrslur/Heat-transfer-modelling-of-fish-containers\\_FINAL.pdf](http://www.av.is/media/skyrslur/Heat-transfer-modelling-of-fish-containers_FINAL.pdf).

2012–2013

Quality optimisation of frozen mackerel products. Aim: investigate seasonal quality and stability variations of frozen mackerel products and the effects of different precooling, freezing methods and storage conditions. Furthermore, to develop numerical heat transfer models in order to predict spatio-temporal product temperature changes during processing, storage and transport. Position: Project manager.

2012–2013

Increased value of mackerel through systematic chilling. Aim: to maximise the quality of mackerel products by optimised chilling during different catching- and processing methods. Different chilling processes will be investigated and chilling protocols and equipment for different ship types will be developed. Position: Project manager.

2011–2012

Super-Chilled Round Fish – Pre Rigor. Aim: investigate superchilled processing of whole whitefish (pre rigor) by means of temperature monitoring, numerical heat transfer modelling, microbial- and sensory evaluation. Position: Project manager. Final report is available at [http://www.matis.is/media/matis/utgafa/12-13\\_Ofurkaeldur\\_heill\\_fiskur.pdf](http://www.matis.is/media/matis/utgafa/12-13_Ofurkaeldur_heill_fiskur.pdf).

2010-2012

Improved reefer container for fresh fish. Aim: to use simple redesign and experimental testing to improve temperature control in reefer containers and work procedures of fresh fish products during transport. Position: Project manager. Final report is available at <http://www.matis.is/media/matis/utgafa/01-13-Improved-reefer-container-for-fresh-fish.pdf>.

2008–2011

Thermal modelling of processing and transport of fish. The main aim was to improve temperature control during processing and transport of fresh fish products through experiments and numerical modelling. Position: Research scientist / Ph.D. student. Final report is available at <http://www.matis.is/media/matis/utgafa/30-11-Lokaskyrsla-Hermun-Kaeliferla.pdf>.

2008–2011

Increased value of pelagic species. Aim: increase the chilling of pelagic fish on-board fishing vessels. Position: Project manager. Final report is available at <http://www.matis.is/media/matis/utgafa/08-11-Lokaskyrsla-Aukid-verdmaeti-uppsjavarfisks.pdf>.

2007–2010

Chill on. EU-project (project no. FP6-016333-2). Aim: improved quality and safety of fresh seafood. ([www.chill-on.com](http://www.chill-on.com)). Position: Research scientist.

#### AWARDS – Björn Margeirsson Ph.D.

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<i>Year</i>	<i>Award</i>	<i>Awarding Body</i>	<i>Location</i>
2006	Male athlete of the year	Icelandic Athletic Federation	Iceland
2004–2006	Runner of the year	Framfarir, Icelandic Running Association	Iceland
2003	Improvements of the year	Framfarir, Icelandic Running Association	Iceland
1998	Dux scholae (mean gr. 9.50 out of 10)	Menntaskólinn við Sund secondary school	Iceland

**Theses**

Margeirsson, B. 2012. *Modelling of temperature changes during transport of fresh fish products*. Doctoral thesis. University of Iceland, Reykjavík, Iceland. Main supervisor: Dr. Halldór Pálsson.

Margeirsson, B. 2007. Computational Modelling of Temperature Distribution in a Cold Storage. Report on a 7.5 ECTS units project at Chalmers University of Technology. Gothenburg, Sweden. Supervisor: Dr. Håkan Nilsson.

Margeirsson, B. 2007. *Computational Modelling of Flow over a Spillway in Vatnsfellsstífla Dam in Iceland*. M.Sc. thesis at Chalmers University of Technology. Gothenburg, Sweden. Supervisor: Dr. Håkan Nilsson.

**Refereed publications**

2012

Margeirsson, B., Pálsson, H., Gospavic, R., Popov, V., Jónsson, M.Þ., Arason, S. 2012. Numerical modelling of temperature fluctuations of chilled and superchilled cod fillets packaged in expanded polystyrene boxes stored on pallets under dynamic temperature conditions. *Journal of Food Engineering* 113(1):87–99.

Margeirsson, B., Pálsson, H., Popov, V., Gospavic, R., Arason, S., Sveinsdóttir, K., Jónsson, M.Þ. 2012. Numerical modelling of temperature fluctuations in superchilled fish loins packaged in expanded polystyrene and stored at dynamic temperature conditions. *International Journal of Refrigeration* 35(5):1318–1326.

Gospavic, R., Margeirsson, B., Popov, V. 2012. Mathematical model for estimation of the three-dimensional unsteady temperature variation in chilled packaging. *International Journal of Refrigeration* 35(5):1304–1317.

Margeirsson, B., Lauzon, H.L., Pálsson, H., Popov, V., Gospavic, R., Jónsson, M.Þ., Sigurgísladóttir, S., Arason, S. 2012. Temperature fluctuations and quality deterioration of chilled cod (*Gadus morhua*) fillets packaged in different boxes stored on pallets under dynamic temperature conditions. *International Journal of Refrigeration* 35(1):187–201.

2011

Margeirsson, B., Gospavic, R., Pálsson, H., Arason, S., Popov, V. 2011. Experimental and numerical modelling comparison of thermal performance of expanded polystyrene and corrugated plastic packaging for fresh fish. *International Journal of Refrigeration* 34 (2):573–585.

Mai, N.T.T, Margeirsson, B., Margeirsson, S., Bogason, S., Sigurgísladóttir, S., Arason, S. 2011. Temperature Mapping of Fresh Fish Supply Chains – Air and Sea Transport. *Journal of Food Process Engineering* 35(4):622–656.

2010

Arason, S., Ásgeirsson, E.I., Margeirsson, B., Margeirsson, S., Olsen, P., Stefánsson, H. 2010. Decision Support Systems for the Food Industry. In: L.C. Jain and C.P. Lim. *Handbook on Decision Making: Techniques and Applications*. Germany: Springer-Verlag, pp. 295–315.

Reynisson, E., Lauzon, H.L., Thorvaldsson, L., Margeirsson, B., Runarsson, A.R., Marteinsson, V.Th., Martinsdóttir, E. 2010. Effects of different cooling techniques on bacterial succession and other spoilage indicators during storage of whole, gutted haddock (*Melanogrammus aeglefinus*). *European Food Research and Technology* 231(2):237–246.

**In conference proceedings**

2017

Jónsson, Á., Margeirsson, B., Arason, S., Karlsdóttir, M.G., Þórðarson, G., Knútsson, Ö. 2017. *Gæða- og kostnaðargreining á ferskum sjófluttum flökum og bitum (Quality and cost assessment of fresh sea transported fillets and portions)*. In: Spring Conference of the School of Business at the University of Iceland, 19 April 2017. Reykjavík, Iceland.

2013

Margeirsson, B., Pálsson, H., Arason, S., Lauzon, H.L., Jónsson, M.Þ., Gospavic, R., Popov, V. 2013. Quality deterioration and numerical modelling of temperature fluctuations of chilled cod fillets packaged in different boxes stored on pallets under dynamic temperature conditions. In: The 2<sup>nd</sup> IIR International Conference on Sustainability and the Cold Chain, 2–4 April 2013. Paris, France.

2011

Margeirsson, B., Pálsson, H., Popov, V., Gospavic, R., Arason, S., Sveinsdóttir, K., Jónsson, M.Þ. 2011. Numerical Modelling of Temperature Fluctuations in Superchilled Fish Loins Packaged in Expanded Polystyrene and Stored at Dynamic Temperature Conditions. In: The 23<sup>rd</sup> IIR International Congress of Refrigeration, 21–26 August 2011. Prague, Czech Republic.

Valtýsdóttir, K.L., Margeirsson, B., Arason, S., Pálsson, H., Gospavic, R., Popov, V. 2011. Numerical Heat Transfer Modelling for Improving Thermal Protection of Fish Packaging. In: CIGR Section VI International Symposium on Towards a Sustainable Food Chain Food Process, Bioprocessing and Food Quality Management, 18–20 April 2011. Nantes, France.

2010

Drader, D., Margeirsson, B., Ingason, H.P., Jónsson, M.P. 2010. An application of the DSM method on software development at CCP. In: The 24th IPMA World Congress 1–3 Nov 2010. Istanbul, Turkey.

Mai, N., Margeirsson, B., Stefánsson, G. 2010. Temperature controlled transportation alternatives for fresh fish – air or sea? In: The 22nd NOFOMA conference. 10–11 June 2010. Kolding, DK, p. 147–162.

Gao, H.Y., Margeirsson, B., Arason, S. 2010. Quality Evaluation on Pre-cooled Fresh Cod (*Gadus Morhua*) Fillets at Chilled-storage Condition. In: *The 5th Asian Conference on Refrigeration and Air Conditioning*. 7–9 June 2010. Tokyo, Japan.

2008

Margeirsson, B., Arason, S. 2008. Temperature monitoring and CFD modelling of a cold storage. In: *CCM 2008: The 3rd International Workshop on Cold Chain Management*. 2–3 June 2008. Bonn, GER, p. 215–226.

Margeirsson, B., Arason S. 2008. Comparison between different ice media for chilling fish. In: *CCM 2008: The 3rd International Workshop on Cold Chain Management*. 2–3 June 2008. Bonn, GER, p. 265–272.

### Other publications

Margeirsson, B., Pálsson, H., Arason, S., Lauzon, H.L., Jónsson, M.P., Gospavic, R., Popov, V. 2014. Étude expérimentale et modélisation numérique des effets de chocs thermiques sur des filets de cabillaud palettisés (Experimental study and digital modelling of the effect of thermal shocks on cod fillets in pallets). *Revue générale du Froid & du Conditionnement d'air*, 104(1143):22–31.

Björn Margeirsson. 2012. Kæling ferskfisks bætt með varmaflutningslíkönum. Matur er mannsins megin, 24, 14.

Björn Margeirsson. 2009. Frysting og þíðing grálúðu rannsókuð með varmaflutningslíkönum. *Ægir*, 102 (10–11), 14:16.

Kolbrún Sveinsdóttir, Hélène L. Lauzon, Björn Margeirsson, Lárus Þorvaldsson, Kristín A. Þórarinsdóttir, Hannes Magnússon, María Guðjónsdóttir, Sigurjón Arason, Emilía Martinsdóttir. 2009. Mikilvægi kælingar: frá miðum á markað. *Ægir* 102 (9), 14:15.

Björn Margeirsson. 2009. Hermun kæliferla – bætt hitastýring vinnslu- og flutningaferla. Vélabrögð 30. árg. (tímarit véla- og iðnaðarverkfræðinema).

### Reports

2018

Rúnar Ingi Tryggvason, Magnea Karlsdóttir, Björn Margeirsson, Sigurjón Arason, Aðalheiður Ólafsdóttir. 2018. The effects of insulated tub depth on the quality of iced Atlantic cod. Matis report 04-18.

2017

Erwan Queguiner, Björn Margeirsson, Sigurjón Arason. 2017. Styrene migration from expanded polystyrene boxes into fresh cod and redbfish at chilled and superchilled temperatures. Matis report 07-17.

Björn Margeirsson, Gunnar Þórðarson, Anton H. Guðjónsson. 2017. Transport of chilled and superchilled rainbow trout in insulated containers and expanded polystyrene boxes – Trial shipment from Westfjords, Iceland to Slupsk, Poland. Technical report. Sæplast, University of Iceland.

Magnea G. Karlsdóttir, Björn Margeirsson, Sigurjón Arason. 2017. The effects of different packaging solutions on the shelf life of fresh cod loins – drainage holes, cooling media and plastic bags. Matis report 03-17.

Björn Margeirsson. 2017. Ice requirement guidelines for fish packed in Sæplast 460 and 660 and Nordic 660 containers during indoor storage. Technical report. Sæplast, University of Iceland.

2016

Magnea G. Karlsdóttir, Ásgeir Jónsson, Gunnar Þórðarson, Björn Margeirsson, Sigurjón Arason, Aðalheiður Ólafsdóttir, Þorsteinn Ingi Víglundsson. 2016. Packing of fresh fish products in boxes and tubs intended for sea transport. Matis report 11-16.

Ásgeir Jónsson, Björn Margeirsson, Sigurjón Arason, Ögmundur Knútsson, Magnea G. Karlsdóttir. 2016. Economic analysis of fresh fish transportation. [Matís report 10-16](#).

Magnea G. Karlsdóttir, Gunnar Þórðarson, Ásgeir Jónsson, Hrund Ólafsdóttir, Sigurjón Arason, Björn Margeirsson, Aðalheiður Ólafsdóttir. 2016. Comparison of transport and packaging methods for fresh fish products – storage life study. [Matís report 09-16](#).

Björn Margeirsson, Sigurjón Arason, Þorsteinn I. Víglundsson, Magnea G. Karlsdóttir. 2016. Instructions for the cooling ability of slurry ice intended for chilling of fish products in fish containers. [Matís report 07-16](#).

Björn Margeirsson. 2016. [Thermal performance of 70 L single walled fish boxes and Sæplast insulated fish containers](#). Technical report. Sæplast.

Björn Margeirsson. 2016. [Thermal comparison of 70 PUR and 100 PUR Sæplast containers](#). Technical report. Sæplast.

2015

Paulina E. Romotowska, Björn Margeirsson, Gísli Kristjánsson, Sigurjón Arason, Magnea G. Karlsdóttir, Sæmundur Elíasson, Arnljótur B. Bergsson. 2015. Effect of salt content in slurry ice on quality of fresh and thawed Atlantic mackerel (*Scomber scombrus*). [Matís report 13-15](#).

2014

Steinar G. Snorrason, Björn Margeirsson, Halldór Pálsson, Sigurjón Arason. 2014. [Heat transfer modelling of fish containers – Final report](#). Promens (Sæplast), University of Iceland, Matís.

Magnús V. Gíslason, Gunnar Pálsson, Sindri F. Ólafsson, Arnljótur B. Bergsson, Björn Margeirsson, Sigurjón Arason, Magnea G. Karlsdóttir. 2014. Próteinverksmiðja Héðins (HPP) og lýsisverksmiðja Héðins (HOP). [Matís report 11-14](#).

2013

Hélène L. Lauzon, Aðalheiður Ólafsdóttir, Eyjólfur Reynisson, Björn Margeirsson. 2013. Comparison of packaging for bulk storage of fresh cod loins. [Matís report 21-13](#).

Hagalín Á. Guðmundsson, Björn Margeirsson, Sigurjón Arason. 2013. Modeling of Temperature Changes, Energy Usage and Quality Changes During Automatic Box Freezing of Mackerel. [Matís report 13-13](#).

Björn Margeirsson, Valur O. Bjarnason, Sigurjón Arason. Superchilled Round Fish – Final Report. [Matís report 12-13](#).

Magnús V. Gíslason, Gunnar Pálsson, Björn Margeirsson, Sigurjón Arason. 2013. Notkun rafmagns við þurrkun fiskmjöls / Electric drying of fish meal. [Matís report 03-13](#).

Sæmundur Elíasson, Björn Margeirsson, Sigurjón Arason. 2013. Improved reefer container for fresh fish / Endurbættur kæligámur fyrir ferskfisk – LOKASKÝRSLA. [Matís report 01-13](#).

2012

Björn Margeirsson, Birgir Örn Smáráson, Gunnar Þórðarson, Aðalheiður Ólafsdóttir, Eyjólfur Reynisson, Óðinn Gestsson, Emilía Martinsdóttir, Sigurjón Arason. 2012. Comparison of transport modes and packaging methods for fresh fish products – storage life study and life cycle assessment. [Matís report 35-12](#).

Aðalheiður Ólafsdóttir, Björn Margeirsson, Kolbrún Sveinsdóttir, Sigurjón Arason, Eyjólfur Reynisson, Emilía Martinsdóttir. 2012. Effect of superchilled processing of whole whitefish – pre-rigor / Áhrif ofurkælingar á skemmdarferla og geymsluþol heils fisks og flaka. [Matís report 22-12](#).

2011

Björn Margeirsson, Kristín L. Valtýsdóttir, Aðalheiður Ólafsdóttir, Kolbrún Sveinsdóttir, Hélène L. Lauzon, Sigurjón Arason. 2011. Usage of SuperChiller for precooling of salmon fillets – study on the effects on temperature control, storage life and yield. [Matís report 42-11](#).

Björn Margeirsson, Sigurjón Arason, Kristín L. Valtýsdóttir. 2011. Thermal modelling of processing and transport of fresh fish. [Matís report 30-11](#).

Hélène L. Lauzon, Aðalheiður Ólafsdóttir, Magnea G. Karlsdóttir, Eyjólfur Reynisson, Björn Margeirsson, Sigurjón Arason, Emilía Martinsdóttir. 2011. Effect of cooling and packaging methods on the quality deterioration of redfish fillets. [Matís report 27-11](#).

Hélène L. Lauzon, Kolbrún Sveinsdóttir, Magnea G. Karlsdóttir, Eyjólfur Reynisson, Björn Margeirsson, Emilía Martinsdóttir. 2011. Effect of temperature control on the efficiency of modified atmosphere packaging of cod loins in bulk. [Matís report 21-11](#).

Lárus Þorvaldsson, Björn Margeirsson, Ásbjörn Jónsson, Sindri Sigurðsson (SVN), Ásgeir Gunnarsson (SB), Sigurjón Arason. 2011. Aukið verðmæti uppsjávarfisks – LOKASKÝRSLA / Increased value of pelagic species. [Matís report 08-11](#).

2010

Björn Margeirsson, Hélène L. Lauzon, Lárus Þorvaldsson, Sveinn Víkingur Árnason, Sigurjón Arason, Kristín L. Valtýsdóttir, Emilía Martinsdóttir. 2010. Optimised Chilling Protocols for Fresh Fish. [Matís report 54-10](#).

Kristín L. Valtýsdóttir, Björn Margeirsson, Sigurjón Arason, Hélène L. Lauzon, Emilía Martinsdóttir. 2010. Guidelines for precooling of fresh fish during processing and choice of packaging with respect to temperature control in cold chains. [Matís report 40-10](#).

Hélène L. Lauzon, Björn Margeirsson, Kolbrún Sveinsdóttir, María Guðjónsdóttir, Magnea G. Karlsdóttir, Emilía Martinsdóttir. 2010. Overview on fish quality research - Impact of fish handling, processing, storage and logistics on fish quality deterioration. [Matís report 39-10](#).

Hélène L. Lauzon, Björn Margeirsson, Kolbrún Sveinsdóttir, Eyjólfur Reynisson, María Guðjónsdóttir, Emilía Martinsdóttir, Radovan Gospavic, Nasimul Haque, Viktor Popov, Guðrún Ólafsdóttir, Tómas Hafliðason, Einir Guðlaugsson, Sigurður Bogason. 2010. Functionality testing of selected Chill-on technologies during a transport-simulation study of palletized cod boxes. [Matís report 35-10](#).

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