

# Volker Heinz

## List of Publications by Year in descending order

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Version: 2024-02-01

50  
papers

4,013  
citations

185998

28  
h-index

264894

42  
g-index

55  
all docs

55  
docs citations

55  
times ranked

3695  
citing authors

#	ARTICLE	IF	CITATIONS
1	Applications and potential of ultrasonics in food processing. Trends in Food Science and Technology, 2004, 15, 261-266.	7.8	599
2	Sustainability of insect use for feed and food: Life Cycle Assessment perspective. Journal of Cleaner Production, 2016, 137, 741-751.	4.6	259
3	Effects of pulsed electric fields on cell membranes in real food systems. Innovative Food Science and Emerging Technologies, 2000, 1, 135-149.	2.7	251
4	Quality considerations with high pressure processing of fresh and value added meat products. Meat Science, 2012, 92, 280-289.	2.7	211
5	High-Pressure-Mediated Survival of Clostridium botulinum and Bacillus amyloliquefaciens Endospores at High Temperature. Applied and Environmental Microbiology, 2006, 72, 3476-3481.	1.4	198
6	Autotrophic and heterotrophic microalgae and cyanobacteria cultivation for food and feed: life cycle assessment. Bioresource Technology, 2017, 245, 162-170.	4.8	197
7	Electrophysiological Model of Intact and Processed Plant Tissues: Cell Disintegration Criteria. Biotechnology Progress, 1999, 15, 753-762.	1.3	179
8	Opinion on the use of ohmic heating for the treatment of foods. Trends in Food Science and Technology, 2016, 55, 84-97.	7.8	161
9	Mechanisms of endospore inactivation under high pressure. Trends in Microbiology, 2013, 21, 296-304.	3.5	131
10	Processing concepts based on high intensity electric field pulses. Trends in Food Science and Technology, 2001, 12, 129-135.	7.8	107
11	Kinetic studies on high-pressure inactivation of Bacillus stearothermophilus spores suspended in food matrices. Innovative Food Science and Emerging Technologies, 2001, 2, 261-272.	2.7	106
12	Applications of Pulsed Electric Fields Technology for the Food Industry. Food Engineering Series, 2006, , 197-221.	0.3	82
13	Structure design of insect-based meat analogs with high-moisture extrusion. Journal of Food Engineering, 2018, 229, 83-85.	2.7	78
14	Aspects of high hydrostatic pressure food processing: Perspectives on technology and food safety. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3225-3266.	5.9	76
15	New developments in shockwave technology intended for meat tenderization: Opportunities and challenges. A review. Meat Science, 2013, 95, 931-939.	2.7	62
16	Overview of Pulsed Electric Fields Processing for Food. , 2014, , 93-114.		58
17	Biphasic Inactivation Kinetics of Escherichia coli in Liquid Whole Egg by High Hydrostatic Pressure Treatments. Biotechnology Progress, 2001, 17, 1020-1025.	1.3	57
18	Meat substitution in burgers: nutritional scoring, sensorial testing, and Life Cycle Assessment. Future Foods, 2021, 4, 100042.	2.4	47

#	ARTICLE	IF	CITATIONS
19	Structural changes of myoglobin in pressure-treated pork meat probed by resonance Raman spectroscopy. <i>Food Chemistry</i> , 2009, 115, 1194-1198.	4.2	45
20	Effect of pulsed electric field treatment on water distribution of freeze-dried apple tissue evaluated with DSC and TD-NMR techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 352-358.	2.7	43
21	Modularity of insect production and processing as a path to efficient and sustainable food waste treatment. <i>Journal of Cleaner Production</i> , 2020, 248, 119248.	4.6	43
22	Insect margarine: Processing, sustainability and design. <i>Journal of Cleaner Production</i> , 2020, 264, 121670.	4.6	40
23	Inactivation of Avian Influenza Virus by Heat and High Hydrostatic Pressure. <i>Journal of Food Protection</i> , 2007, 70, 667-673.	0.8	38
24	Life cycle assessment of burger patties produced with extruded meat substitutes. <i>Journal of Cleaner Production</i> , 2021, 306, 127177.	4.6	37
25	Bio-refinery of insects with Pulsed electric field pre-treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102403.	2.7	35
26	Overview of Pulsed Electric Field Processing for Food. , 2005, , 69-97.		30
27	Fat Reduction and Replacement in Dry-Cured Fermented Sausage by Using High Pressure Processing Meat as Fat Replacer and Olive Oil. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 175-182.	0.6	29
28	Catalytic Activity of Î²-Amylase from Barley in Different Pressure/Temperature Domains. <i>Biotechnology Progress</i> , 2005, 21, 1632-1638.	1.3	28
29	Ultra high pressure homogenization (UHPH) inactivation of <i>Bacillus amyloliquefaciens</i> spores in phosphate buffered saline (PBS) and milk. <i>Frontiers in Microbiology</i> , 2015, 6, 712.	1.5	27
30	Black soldier fly, <i>Hermetia illucens</i> as a potential innovative and environmentally friendly tool for organic waste management: A mini-review. <i>Waste Management and Research</i> , 2023, 41, 81-97.	2.2	27
31	Predictive Model for Inactivation of <i>Campylobacter</i> spp. by Heat and High Hydrostatic Pressure. <i>Journal of Food Protection</i> , 2007, 70, 2023-2029.	0.8	26
32	Product development and environmental impact of an insect-based milk alternative. <i>Future Foods</i> , 2021, 4, 100080.	2.4	21
33	Effect of High-Intensity Electric Field Pulses on Solid Foods. , 2014, , 147-154.		20
34	Structural Changes in Foods Caused by High-Pressure Processing. <i>Food Engineering Series</i> , 2016, , 509-537.	0.3	20
35	Utilizing honeybee drone brood as a protein source for food products: Life cycle assessment of apiculture in Germany. <i>Resources, Conservation and Recycling</i> , 2020, 154, 104576.	5.3	19
36	Spatio-temporal Differentiation of Life Cycle Assessment Results for Average Perennial Crop Farm: A Case Study of Peruvian Cocoa Progression and Deforestation Issues. <i>Journal of Industrial Ecology</i> , 2018, 22, 1378-1388.	2.8	18

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37	High-pressure processing of usually discarded dry aged beef trimmings for subsequent processing. Meat Science, 2020, 170, 108241.	2.7	15
38	Insect processing for food and feed: A review of drying methods. Drying Technology, 2022, 40, 1500-1513.	1.7	14
39	Inactivation of Bacillus amyloliquefaciens spores by continuous high-pressure-assisted thermal sterilization in an oil-in-water (o/w) emulsion with 10% soybean oil. European Food Research and Technology, 2016, 242, 935-942.	1.6	10
40	High-Pressure-Induced Effects on Bacterial Spores, Vegetative Microorganisms, and Enzymes. Food Engineering Series, 2010, , 325-340.	0.3	10
41	Pulsed electric field-treated insects and algae as future food ingredients. , 2020, , 247-266.		8
42	Agri-Food Waste Streams Utilization for Development of More Sustainable Food Substitutes. , 2018, , 145-155.		7
43	Emerging Technologies of Meat Processing. , 2019, , 181-205.		5
44	Pulsed Electric Fields Industrial Equipment Design. Food Engineering Series, 2022, , 489-504.	0.3	5
45	Meat Quality of Guinea Pig (Cavia porcellus) Fed with Black Soldier Fly Larvae Meal (Hermetia illucens) as a Protein Source. Sustainability, 2022, 14, 1292.	1.6	5
46	Fundamentals of Shockwave Processing for Food. , 2021, , 395-411.		4
47	Pressure and Heat Resistance of Clostridium Botulinum and Other Endospores. , 0, , 95-114.		3
48	Mass Transport Improvement by PEF - Applications in the Area of Extraction and Distillation. , 0, , .		3
49	Environmental sustainability issues for western food production. , 2020, , 173-200.		1
50	Application of X-ray microscopy in food science investigation of high pressure affected bacterial spores. AIP Conference Proceedings, 2000, , .	0.3	0