

Volker Heinz

List of Publications by Citations

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Version: 2024-04-24

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

51
papers

2,988
citations

24
h-index

54
g-index

55
ext. papers

3,456
ext. citations

6.1
avg. IF

5.38
L-index

#	Paper	IF	Citations
51	Applications and potential of ultrasonics in food processing. <i>Trends in Food Science and Technology</i> , 2004 , 15, 261-266	15.3	523
50	Effects of pulsed electric fields on cell membranes in real food systems. <i>Innovative Food Science and Emerging Technologies</i> , 2000 , 1, 135-149	6.8	204
49	High-pressure-mediated survival of <i>Clostridium botulinum</i> and <i>Bacillus amyloliquefaciens</i> endospores at high temperature. <i>Applied and Environmental Microbiology</i> , 2006 , 72, 3476-81	4.8	179
48	Sustainability of insect use for feed and food: Life Cycle Assessment perspective. <i>Journal of Cleaner Production</i> , 2016 , 137, 741-751	10.3	176
47	Quality considerations with high pressure processing of fresh and value added meat products. <i>Meat Science</i> , 2012 , 92, 280-9	6.4	174
46	Electrophysiological model of intact and processed plant tissues: cell disintegration criteria. <i>Biotechnology Progress</i> , 1999 , 15, 753-62	2.8	144
45	Food preservation by high pressure. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2010 , 5, 73-81	2.3	137
44	Autotrophic and heterotrophic microalgae and cyanobacteria cultivation for food and feed: life cycle assessment. <i>Bioresource Technology</i> , 2017 , 245, 162-170	11	135
43	Opinion on the use of ohmic heating for the treatment of foods. <i>Trends in Food Science and Technology</i> , 2016 , 55, 84-97	15.3	129
42	Mechanisms of endospore inactivation under high pressure. <i>Trends in Microbiology</i> , 2013 , 21, 296-304	12.4	112
41	Kinetic studies on high-pressure inactivation of <i>Bacillus stearothermophilus</i> spores suspended in food matrices. <i>Innovative Food Science and Emerging Technologies</i> , 2001 , 2, 261-272	6.8	99
40	Processing concepts based on high intensity electric field pulses. <i>Trends in Food Science and Technology</i> , 2001 , 12, 129-135	15.3	90
39	Applications of Pulsed Electric Fields Technology for the Food Industry. <i>Food Engineering Series</i> , 2006 , 197-221	0.5	65
38	Biphasic inactivation kinetics of <i>Escherichia coli</i> in liquid whole egg by high hydrostatic pressure treatments. <i>Biotechnology Progress</i> , 2001 , 17, 1020-5	2.8	49
37	Structure design of insect-based meat analogs with high-moisture extrusion. <i>Journal of Food Engineering</i> , 2018 , 229, 83-85	6	47
36	New developments in shockwave technology intended for meat tenderization: Opportunities and challenges. A review. <i>Meat Science</i> , 2013 , 95, 931-9	6.4	46
35	Structural changes of myoglobin in pressure-treated pork meat probed by resonance Raman spectroscopy. <i>Food Chemistry</i> , 2009 , 115, 1194-1198	8.5	41

34	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	6.8	34
33	Inactivation of avian influenza virus by heat and high hydrostatic pressure. <i>Journal of Food Protection</i> , 2007 , 70, 667-73	2.5	33
32	Overview of Pulsed Electric Fields Processing for Food 2014 , 93-114		27
31	Catalytic activity of beta-amylase from barley in different pressure/temperature domains. <i>Biotechnology Progress</i> , 2005 , 21, 1632-8	2.8	26
30	Predictive model for inactivation of <i>Campylobacter</i> spp. by heat and high hydrostatic pressure. <i>Journal of Food Protection</i> , 2007 , 70, 2023-9	2.5	24
29	Overview of Pulsed Electric Field Processing for Food 2005 , 69-97		24
28	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	10.3	23
27	Aspects of high hydrostatic pressure food processing: Perspectives on technology and food safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3225-3266	16.4	22
26	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	5.7	20
25	Insect margarine: Processing, sustainability and design. <i>Journal of Cleaner Production</i> , 2020 , 264, 121670	10.3	19
24	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	3.1	18
23	Bio-refinery of insects with Pulsed electric field pre-treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 64, 102403	6.8	16
22	Effect of High-Intensity Electric Field Pulses on Solid Foods 2014 , 147-154		15
21	Structural Changes in Foods Caused by High-Pressure Processing. <i>Food Engineering Series</i> , 2016 , 509-537	0.5	14
20	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	11.9	14
19	Life cycle assessment of burger patties produced with extruded meat substitutes. <i>Journal of Cleaner Production</i> , 2021 , 306, 127177	10.3	13
18	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	7.2	12
17	Inactivation of <i>Bacillus amyloliquefaciens</i> spores by continuous high-pressure-assisted thermal sterilization in an oil-in-water (o/w) emulsion with 10 % soybean oil. <i>European Food Research and Technology</i> , 2016 , 242, 935-942	3.4	9

16	Meat substitution in burgers: nutritional scoring, sensorial testing, and Life Cycle Assessment. <i>Future Foods</i> , 2021 , 4, 100042	3.3	9
15	Product development and environmental impact of an insect-based milk alternative. <i>Future Foods</i> , 2021 , 4, 100080	3.3	8
14	High-pressure processing of usually discarded dry aged beef trimmings for subsequent processing. <i>Meat Science</i> , 2020 , 170, 108241	6.4	7
13	High-Pressure-Induced Effects on Bacterial Spores, Vegetative Microorganisms, and Enzymes. <i>Food Engineering Series</i> , 2010 , 325-340	0.5	7
12	Insect processing for food and feed: A review of drying methods. <i>Drying Technology</i> , 1-14	2.6	5
11	Agri-Food Waste Streams Utilization for Development of More Sustainable Food Substitutes 2018 , 145-155		4
10	Pulsed electric field-treated insects and algae as future food ingredients 2020 , 247-266		3
9	Application of Pulsed Electric Fields in Food 2014 , 645-672		3
8	Emerging Technologies of Meat Processing 2019 , 181-205		2
7	Pressure and Heat Resistance of Clostridium Botulinum and Other Endospores 95-114		2
6	Fundamentals of Shockwave Processing for Food 2021 , 395-411		2
5	Mass Transport Improvement by PEF - Applications in the Area of Extraction and Distillation 2012 ,		1
4	Meat Quality of Guinea Pig (<i>Cavia porcellus</i>) Fed with Black Soldier Fly Larvae Meal (<i>Hermetia illucens</i>) as a Protein Source. <i>Sustainability</i> , 2022 , 14, 1292	3.6	0
3	Pulsed Electric Fields Industrial Equipment Design. <i>Food Engineering Series</i> , 2022 , 489-504	0.5	0
2	Environmental sustainability issues for western food production 2020 , 173-200		0
1	Process Validation and Hygienic Design for Pulsed Electric Field Processing. <i>Food Engineering Series</i> , 2022 , 505-520	0.5	