

Volker Heinz

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/11847670/volker-heinz-publications-by-year.pdf>

Version: 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	Process Validation and Hygienic Design for Pulsed Electric Field Processing. <i>Food Engineering Series</i> , 2022 , 505-520	0.5	
50	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
49	Pulsed Electric Fields Industrial Equipment Design. <i>Food Engineering Series</i> , 2022 , 489-504	0.5	0
48	Meat substitution in burgers: nutritional scoring, sensorial testing, and Life Cycle Assessment. <i>Future Foods</i> , 2021 , 4, 100042	3.3	9
47	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
46	Fundamentals of Shockwave Processing for Food 2021 , 395-411		2
45	Life cycle assessment of burger patties produced with extruded meat substitutes. <i>Journal of Cleaner Production</i> , 2021 , 306, 127177	10.3	13
44	Product development and environmental impact of an insect-based milk alternative. <i>Future Foods</i> , 2021 , 4, 100080	3.3	8
43	Pulsed electric field-treated insects and algae as future food ingredients 2020 , 247-266		3
42	Bio-refinery of insects with Pulsed electric field pre-treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 64, 102403	6.8	16
41	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
40	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
39	Environmental sustainability issues for western food production 2020 , 173-200		0
38	High-pressure processing of usually discarded dry aged beef trimmings for subsequent processing. <i>Meat Science</i> , 2020 , 170, 108241	6.4	7
37	Insect margarine: Processing, sustainability and design. <i>Journal of Cleaner Production</i> , 2020 , 264, 121670	10.3	19
36	Emerging Technologies of Meat Processing 2019 , 181-205		2
35	Structure design of insect-based meat analogs with high-moisture extrusion. <i>Journal of Food Engineering</i> , 2018 , 229, 83-85	6	47

34	Agri-Food Waste Streams Utilization for Development of More Sustainable Food Substitutes 2018 , 145-155	4
33	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
32	Autotrophic and heterotrophic microalgae and cyanobacteria cultivation for food and feed: life cycle assessment. <i>Bioresource Technology</i> , 2017 , 245, 162-170	11 135
31	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
30	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
29	Structural Changes in Foods Caused by High-Pressure Processing. <i>Food Engineering Series</i> , 2016 , 509-537	0.5 14
28	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
27	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
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	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
24	Application of Pulsed Electric Fields in Food 2014 , 645-672	3
23	Overview of Pulsed Electric Fields Processing For Food 2014 , 93-114	27
22	Effect of High-Intensity Electric Field Pulses on Solid Foods 2014 , 147-154	15
21	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
20	Mechanisms of endospore inactivation under high pressure. <i>Trends in Microbiology</i> , 2013 , 21, 296-304	12.4 112
19	Quality considerations with high pressure processing of fresh and value added meat products. <i>Meat Science</i> , 2012 , 92, 280-9	6.4 174
18	Mass Transport Improvement by PEF - Applications in the Area of Extraction and Distillation 2012 ,	1
17	Food preservation by high pressure. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2010 , 5, 73-81	2.3 137

16	High-Pressure-Induced Effects on Bacterial Spores, Vegetative Microorganisms, and Enzymes. <i>Food Engineering Series</i> , 2010 , 325-340	0.5	7
15	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
14	Inactivation of avian influenza virus by heat and high hydrostatic pressure. <i>Journal of Food Protection</i> , 2007 , 70, 667-73	2.5	33
13	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
12	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
11	Applications of Pulsed Electric Fields Technology for the Food Industry. <i>Food Engineering Series</i> , 2006 , 197-221	0.5	65
10	Catalytic activity of beta-amylase from barley in different pressure/temperature domains. <i>Biotechnology Progress</i> , 2005 , 21, 1632-8	2.8	26
9	Overview of Pulsed Electric Field Processing for Food 2005 , 69-97		24
8	Applications and potential of ultrasonics in food processing. <i>Trends in Food Science and Technology</i> , 2004 , 15, 261-266	15.3	523
7	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
6	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
5	Processing concepts based on high intensity electric field pulses. <i>Trends in Food Science and Technology</i> , 2001 , 12, 129-135	15.3	90
4	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
3	Electrophysiological model of intact and processed plant tissues: cell disintegration criteria. <i>Biotechnology Progress</i> , 1999 , 15, 753-62	2.8	144
2	Pressure and Heat Resistance of <i>Clostridium Botulinum</i> and Other Endospores 95-114		2
1	Insect processing for food and feed: A review of drying methods. <i>Drying Technology</i> , 1-14	2.6	5