

Joachim Venus

List of Publications by Year in descending order

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76
papers

2,321
citations

186209

28
h-index

223716

46
g-index

80
all docs

80
docs citations

80
times ranked

2116
citing authors

#	ARTICLE	IF	CITATIONS
1	High-Level fermentative production of Lactic acid from bread waste under Non-sterile conditions with a circular biorefining approach and zero waste discharge. <i>Fuel</i> , 2022, 313, 122976.	3.4	17
2	Chemical and Enzymatic Synthesis of Biobased Xylo-Oligosaccharides and Fermentable Sugars from Wheat Straw for Food Applications. <i>Polymers</i> , 2022, 14, 1336.	2.0	18
3	Potential Role of Sequential Solid-State and Submerged-Liquid Fermentations in a Circular Bioeconomy. <i>Fermentation</i> , 2021, 7, 76.	1.4	23
4	Biorefinery Concept Employing <i>Bacillus coagulans</i> : LX-Lignin and L-(+)-Lactic Acid from Lignocellulose. <i>Microorganisms</i> , 2021, 9, 1810.	1.6	12
5	Integration of Solid State and Submerged Fermentations for the Valorization of Organic Municipal Solid Waste. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 766.	1.5	30
6	Editorial: Recent Advances in Microbial Biotechnology for the Food Industry. <i>Frontiers in Microbiology</i> , 2021, 12, 746636.	1.5	1
7	Volumetric oxygen transfer coefficient as fermentation control parameter to manipulate the production of either acetoin or D-2,3-butanediol using bakery waste. <i>Bioresource Technology</i> , 2021, 335, 125155.	4.8	24
8	Influence of the Initial Sugar Concentration and Supplementation with Yeast Extract on Succinic Acid Fermentation in a Lactose-Based Medium. <i>Fermentation</i> , 2021, 7, 221.	1.4	2
9	Current Advances in Separation and Purification of Second-Generation Lactic Acid. <i>Separation and Purification Reviews</i> , 2020, 49, 159-175.	2.8	39
10	Organic fraction of municipal solid waste for the production of L-lactic acid with high optical purity. <i>Journal of Cleaner Production</i> , 2020, 247, 119165.	4.6	53
11	Combining the production of L-lactic acid with the production of feed protein concentrates from alfalfa. <i>Journal of Biotechnology</i> , 2020, 323, 180-188.	1.9	7
12	Batch and Continuous Lactic Acid Fermentation Based on A Multi-Substrate Approach. <i>Microorganisms</i> , 2020, 8, 1084.	1.6	24
13	L-(+)-Lactic Acid from Reed: Comparing Various Resources for the Nutrient Provision of <i>B. coagulans</i> . <i>Resources</i> , 2020, 9, 89.	1.6	8
14	Assessment of different <i>Bacillus coagulans</i> strains for L-lactic acid production from defined media and gardening hydrolysates: Effect of lignocellulosic inhibitors. <i>Journal of Biotechnology</i> , 2020, 323, 9-16.	1.9	29
15	High L-(+)-lactic acid productivity in continuous fermentations using bakery waste and lucerne green juice as renewable substrates. <i>Bioresource Technology</i> , 2020, 316, 123949.	4.8	37
16	A Simple Biorefinery Concept to Produce 2G-Lactic Acid from Sugar Beet Pulp (SBP): A High-Value Target Approach to Valorize a Waste Stream. <i>Molecules</i> , 2020, 25, 2113.	1.7	21
17	Production of Lactic Acid from Carob, Banana and Sugarcane Lignocellulose Biomass. <i>Molecules</i> , 2020, 25, 2956.	1.7	17
18	Limited life cycle and cost assessment for the bioconversion of lignin-derived aromatics into adipic acid. <i>Biotechnology and Bioengineering</i> , 2020, 117, 1381-1393.	1.7	32

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19	Valorising Agro-industrial Wastes within the Circular Bioeconomy Concept: the Case of Defatted Rice Bran with Emphasis on Bioconversion Strategies. <i>Fermentation</i> , 2020, 6, 42.	1.4	35
20	From Upstream to Purification: Production of Lactic Acid from the Organic Fraction of Municipal Solid Waste. <i>Waste and Biomass Valorization</i> , 2020, 11, 5247-5254.	1.8	17
21	Valorisation of solid biowastes: The lactic acid alternative. <i>Process Biochemistry</i> , 2020, 99, 222-235.	1.8	28
22	Assessing the organic fraction of municipal solid wastes for the production of lactic acid. <i>Biochemical Engineering Journal</i> , 2019, 150, 107251.	1.8	53
23	Production and Purification of L-lactic Acid in Lab and Pilot Scales Using Sweet Sorghum Juice. <i>Fermentation</i> , 2019, 5, 36.	1.4	31
24	Restructuring the Conventional Sugar Beet Industry into a Novel Biorefinery: Fractionation and Bioconversion of Sugar Beet Pulp into Succinic Acid and Value-Added Coproducts. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 6569-6579.	3.2	70
25	Polymer grade L-lactic acid production from sugarcane bagasse hemicellulosic hydrolysate using <i>Bacillus coagulans</i> . <i>Bioresource Technology Reports</i> , 2019, 6, 26-31.	1.5	43
26	Recent Advances in D-Lactic Acid Production from Renewable Resources. <i>Food Technology and Biotechnology</i> , 2019, 57, 293-304.	0.9	47
27	A review on the current developments in continuous lactic acid fermentations and case studies utilising inexpensive raw materials. <i>Process Biochemistry</i> , 2019, 79, 1-10.	1.8	79
28	Evaluation of various <i>Bacillus coagulans</i> isolates for the production of high purity L-lactic acid using defatted rice bran hydrolysates. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1321-1329.	1.3	36
29	Co-fermentation of the main sugar types from a beechwood organosolv hydrolysate by several strains of <i>Bacillus coagulans</i> results in effective lactic acid production. <i>Biotechnology Reports (Amsterdam)</i> , 2019, 10, 1-10.	1.0	14
30	From lignin to nylon: Cascaded chemical and biochemical conversion using metabolically engineered <i>Pseudomonas putida</i> . <i>Metabolic Engineering</i> , 2018, 47, 279-293.	3.6	225
31	Centralized and decentralized utilization of organic residues for lactic acid production. <i>Journal of Cleaner Production</i> , 2018, 172, 778-785.	4.6	29
32	Membrane Technologies for Lactic Acid Separation from Fermentation Broths Derived from Renewable Resources. <i>Membranes</i> , 2018, 8, 94.	1.4	30
33	Stoffliche Nutzung nachwachsender Roh- und Reststoffe in Bioaffinerien. <i>Chemie-Ingenieur-Technik</i> , 2018, 90, 1159-1159.	0.4	0
34	Different Strategies To Improve Lactic Acid Productivity Based on Microorganism Physiology and Optimum Operating Conditions. <i>Industrial & Engineering Chemistry Research</i> , 2018, 57, 10118-10125.	1.8	8
35	Detoxification of sugarcane-derived hemicellulosic hydrolysate using a lactic acid producing strain. <i>Journal of Biotechnology</i> , 2018, 278, 56-63.	1.9	25
36	Technical and economic assessment of food waste valorization through a biorefinery chain. <i>Renewable and Sustainable Energy Reviews</i> , 2018, 94, 38-48.	8.2	66

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37	Separation of lactic acid and recovery of salt-ions from fermentation broth. <i>Journal of Chemical Technology and Biotechnology</i> , 2017, 92, 504-511.	1.6	22
38	Biotechnological Production of Organic Acids from Renewable Resources. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2017, 166, 373-410.	0.6	16
39	Model-based characterisation of growth performance and l-lactic acid production with high optical purity by thermophilic <i>Bacillus coagulans</i> in a lignin-supplemented mixed substrate medium. <i>New Biotechnology</i> , 2017, 37, 180-193.	2.4	16
40	Biosurfactant production by <i>Aureobasidium pullulans</i> in stirred tank bioreactor: New approach to understand the influence of important variables in the process. <i>Bioresource Technology</i> , 2017, 243, 264-272.	4.8	40
41	A brief dataset on the model-based evaluation of the growth performance of <i>Bacillus coagulans</i> and l-lactic acid production in a lignin-supplemented medium. <i>Data in Brief</i> , 2017, 11, 236-244.	0.5	0
42	Investigation of spiral-wound membrane modules for the cross-flow nanofiltration of fermentation broth obtained from a pilot plant fermentation reactor for the continuous production of lactic acid. <i>Bioresources and Bioprocessing</i> , 2017, 4, 4.	2.0	8
43	Direct production of lactic acid based on simultaneous saccharification and fermentation of mixed restaurant food waste. <i>Journal of Cleaner Production</i> , 2017, 143, 615-623.	4.6	152
44	Feedstock flexibility in sustainable chemistry: Bridging sectors still not sufficiently familiar with each other – Showcases of ongoing and emerging initiatives. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017, 8, 24-29.	3.2	11
45	Investigation of food waste valorization through sequential lactic acid fermentative production and anaerobic digestion of fermentation residues. <i>Bioresource Technology</i> , 2017, 241, 508-516.	4.8	85
46	Frontiers in the Expansion of Bioproducts. <i>BioMed Research International</i> , 2016, 2016, 1-2.	0.9	0
47	Fermentative utilization of coffee mucilage using <i>Bacillus coagulans</i> and investigation of down-stream processing of fermentation broth for optically pure l(+)-lactic acid production. <i>Bioresource Technology</i> , 2016, 211, 398-405.	4.8	84
48	Leguminose green juice as an efficient nutrient for l (+)-lactic acid production. <i>Journal of Biotechnology</i> , 2016, 236, 26-34.	1.9	16
49	Fermentative lactic acid production from coffee pulp hydrolysate using <i>Bacillus coagulans</i> at laboratory and pilot scales. <i>Bioresource Technology</i> , 2016, 218, 167-173.	4.8	112
50	Utilization of protein-rich residues in biotechnological processes. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 2133-2140.	1.7	34
51	Valorization of organic residues for the production of added value chemicals: A contribution to the bio-based economy. <i>Biochemical Engineering Journal</i> , 2016, 116, 3-16.	1.8	84
52	Assessing the economic profitability of fodder legume production for Green Biorefineries – A cost-benefit analysis to evaluate farmers profitability. <i>Journal of Cleaner Production</i> , 2016, 112, 3643-3656.	4.6	19
53	Fatty acid feedstock preparation and lactic acid production as integrated processes in mixed restaurant food and bakery wastes treatment. <i>Food Research International</i> , 2015, 73, 52-61.	2.9	57
54	Microorganisms for the Production of Lactic Acid and Organic Lactates. <i>Microbiology Monographs</i> , 2015, , 225-273.	0.3	20

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55	Techno-economic analysis of a food waste valorization process via microalgae cultivation and co-production of plasticizer, lactic acid and animal feed from algal biomass and food waste. <i>Bioresource Technology</i> , 2015, 198, 292-299.	4.8	117
56	Utilization of Waste Bread for Lactic Acid Fermentation. , 2014, , .		0
57	Food Waste and Byproduct Valorization through Bio-processing: Opportunities and Challenges. <i>BioResources</i> , 2014, 9, 5774-5777.	0.5	16
58	Agricultural Residues as Feedstocks for Lactic Acid Fermentation. <i>ACS Symposium Series</i> , 2014, , 247-263.	0.5	10
59	Screening of <i>Bacillus coagulans</i> strains in lignin supplemented minimal medium with high throughput turbidity measurements. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2014, 4, 60-65.	2.1	7
60	Nutzung von Reststoffen aus der Ä–lsaatenverarbeitung als Substrat f¼r Fermentationsprozesse. <i>Chemie-Ingenieur-Technik</i> , 2014, 86, 1603-1604.	0.4	0
61	Cultivation and Fractionation of Leguminous Biomass for Lactic Acid Production. <i>Chemical and Biochemical Engineering Quarterly</i> , 2014, 28, 375-382.	0.5	24
62	Sugar beet syrups in lactic acid fermentation – Part I. <i>Zuckerindustrie</i> , 2014, , 495-502.	0.1	3
63	Sugar beet syrups in lactic acid fermentation – Part II Saving nutrients by lactic acid fermentation with sugar beet thick juice and raw juice. <i>Zuckerindustrie</i> , 2014, , 683-690.	0.1	5
64	Fermentative Herstellung von L-Lysin – Lactat mittels FraktionierungssÄften aus der Gr¼nen Bioraffinerie. <i>Chemie-Ingenieur-Technik</i> , 2010, 82, 1091-1095.	0.4	2
65	Lactic Acid Production by <i>Lactobacillus paracasei</i> 168 in Discontinuous Fermentation Using Lucerne Green Juice as Nutrient Substitute. <i>Chemical Engineering and Technology</i> , 2010, 33, 468-474.	0.9	29
66	Fermentative Production of L-Lysine – Lactate with Fractionated Press Juices from the Green Biorefinery. <i>Chemical Engineering and Technology</i> , 2010, 33, 2102-2105.	0.9	16
67	Biotechnologische Pilotanlage als Bindeglied zwischen F&E und Industrie. <i>Chemie-Ingenieur-Technik</i> , 2009, 81, 1227-1227.	0.4	0
68	Development of a Pilot Plant Facility for the Conversion of Renewables in Biotechnological Processes. <i>Engineering in Life Sciences</i> , 2007, 7, 395-402.	2.0	15
69	Utilization of renewables for lactic acid fermentation. <i>Biotechnology Journal</i> , 2006, 1, 1428-1432.	1.8	32
70	Production of Lactic Acid from Barley: Strain Selection, Phenotypic and Medium Optimization. <i>Engineering in Life Sciences</i> , 2006, 6, 492-500.	2.0	22
71	Microbial Regeneration of the Adsorbents for the Cleaning of Triazine-contaminated Ground Water. <i>Chemical Engineering and Technology</i> , 2000, 23, 26-29.	0.9	1
72	Mikrobielle Regenerierung von Adsorbermaterialien aus der Reinigung triazinhaltiger WÄsser. <i>Chemie-Ingenieur-Technik</i> , 1998, 70, 577-580.	0.4	0

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73	New ways of selecting lactic acid bacteria for biotechnological processes. Applied Microbiology and Biotechnology, 1992, 37, 240.	1.7	2
74	Description of the delayed microbial growth by an extended logistic equation. Acta Biotechnologica, 1992, 12, 405-410.	1.0	6
75	Zum Stoffaustausch Gas/Flüssigkeit in Reaktoren mit mehretagigem Rührsystem. Chemie-Ingenieur-Technik, 1991, 63, 168-169.	0.4	2
76	Abhängigkeit der dimensionslosen Mischgeschwindigkeit (n/K) von der Re-Zahl bei einem dreistufigen Rührsystem. Acta Biotechnologica, 1987, 7, 55-59.	1.0	2