Oliver M SchlÃ¼ter

List of Publications by Year
in descending order

84 papers	6,375 citations	76326 40 h-index	69250 77 g-index
86 all docs	86 docs citations	86 times ranked	6433 citing authors

#	Article	IF	Citations
1	Potential and challenges of insects as an innovative source for food and feed production. Innovative Food Science and Emerging Technologies, 2013, 17, 1-11.	5.6	532
2	Bidirectional Modulation of Incubation of Cocaine Craving by Silent Synapse-Based Remodeling of Prefrontal Cortex to Accumbens Projections. Neuron, 2014, 83, 1453-1467.	8.1	284
3	Circuit-wide Transcriptional Profiling Reveals Brain Region-Specific Gene Networks Regulating Depression Susceptibility. Neuron, 2016, 90, 969-983.	8.1	272
4	A Complete Genetic Analysis of Neuronal Rab3 Function. Journal of Neuroscience, 2004, 24, 6629-6637.	3.6	258
5	Maturation of silent synapses in amygdala-accumbens projection contributes to incubation of cocaine craving. Nature Neuroscience, 2013, 16, 1644-1651.	14.8	256
6	In Vivo Cocaine Experience Generates Silent Synapses. Neuron, 2009, 63, 40-47.	8.1	229
7	Interactions of Non-Thermal Atmospheric Pressure Plasma with Solid and Liquid Food Systems: A Review. Food Engineering Reviews, 2015, 7, 82-108.	5.9	215
8	Alternative N-Terminal Domains of PSD-95 and SAP97 Govern Activity-Dependent Regulation of Synaptic AMPA Receptor Function. Neuron, 2006, 51, 99-111.	8.1	209
9	Decontamination of whole black pepper using different cold atmospheric pressure plasma applications. Food Control, 2015, 55, 221-229.	5.5	181
10	Impact of cold plasma on Citrobacter freundii in apple juice: Inactivation kinetics and mechanisms. International Journal of Food Microbiology, 2014, 174, 63-71.	4.7	167
11	Molecular Dissociation of the Role of PSD-95 in Regulating Synaptic Strength and LTD. Neuron, 2008, 57, 248-262.	8.1	161
12	A Silent Synapse-Based Mechanism for Cocaine-Induced Locomotor Sensitization. Journal of Neuroscience, 2011, 31, 8163-8174.	3.6	156
13	Opposing mechanisms mediate morphine- and cocaine-induced generation of silent synapses. Nature Neuroscience, 2016, 19, 915-925.	14.8	149
14	Food waste valorisation and circular economy concepts in insect production and processing. Waste Management, 2020, 118, 600-609.	7.4	142
15	Opinion on the use of plasma processes for treatment of foods*. Molecular Nutrition and Food Research, 2013, 57, 920-927.	3.3	135
16	Treating lambâ€™s lettuce with a cold plasma â€“ Influence of atmospheric pressure Ar plasma immanent species on the phenolic profile of Valerianella locusta. LWT - Food Science and Technology, 2011, 44, 2285-2289.	5.2	131
17	Indirect plasma treatment of fresh pork: Decontamination efficiency and effects on quality attributes. Innovative Food Science and Emerging Technologies, 2012, 16, 381-390.	5.6	130
18	Impact of thermal treatment versus cold atmospheric plasma processing on the techno-functional protein properties from Pisum sativum â€˜Salamancaâ€™. Journal of Food Engineering, 2015, 167, 166-174.	5.2	127

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19	Surface morphology and chemical composition of lambâ€™s lettuce (Valerianella locusta) after exposure to a low-pressure oxygen plasma. Food Chemistry, 2010, 122, 1145-1152.	8.2	123
20	Sublethal Injury and Viable but Non-culturable (VBNC) State in Microorganisms During Preservation of Food and Biological Materials by Non-thermal Processes. Frontiers in Microbiology, 2018, 9, 2773.	3.5	103
21	Direct non-thermal plasma treatment for the sanitation of fresh corn salad leaves: Evaluation of physical and physiological effects and antimicrobial efficacy. Postharvest Biology and Technology, 2013, 84, 81-87.	6.0	99
22	Pre-drying treatment of plant related tissues using plasma processed air: Impact on enzyme activity and quality attributes of cut apple and potato. Innovative Food Science and Emerging Technologies, 2017, 40, 78-86.	5.6	95
23	Non-thermal atmospheric pressure plasma: Screening for gentle process conditions and antibacterial efficiency on perishable fresh produce. Innovative Food Science and Emerging Technologies, 2014, 22, 147-157.	5.6	93
24	Selective presynaptic enhancement of the prefrontal cortex to nucleus accumbens pathway by cocaine. Proceedings of the National Academy of Sciences of the United States of America, 2013, 110, 713-718.	7.1	91
25	Impact of remote plasma treatment on natural microbial load and quality parameters of selected herbs and spices. Journal of Food Engineering, 2015, 167, 12-17.	5.2	88
26	Progressive maturation of silent synapses governs the duration of a critical period. Proceedings of the National Academy of Sciences of the United States of America, 2015, 112, E3131-40.	7.1	85
27	Decontamination of Microbiologically Contaminated Specimen by Direct and Indirect Plasma Treatment. Plasma Processes and Polymers, 2012, 9, 569-575.	3.0	83
28	Cocaine-Induced Synaptic Alterations in Thalamus to Nucleus Accumbens Projection. Neuropsychopharmacology, 2016, 41, 2399-2410.	5.4	83
29	Inactivation of Salmonella Enteritidis PT30 on the surface of unpeeled almonds by cold plasma. Innovative Food Science and Emerging Technologies, 2017, 44, 242-248.	5.6	75
30	Bioavailability of nutrients from edible insects. Current Opinion in Food Science, 2021, 41, 240-248.	8.0	72
31	Impact of cold atmospheric pressure plasma on physiology and flavonol glycoside profile of peas (Pisum sativum â€˜Salamancaâ€™). Food Research International, 2015, 76, 132-141.	6.2	67
32	High pressureâ€“low temperature processing of foods: impact on cell membranes, texture, color and visual appearance of potato tissue. Innovative Food Science and Emerging Technologies, 2005, 6, 59-71.	5.6	65
33	Silent synapses dictate cocaine memory destabilization and reconsolidation. Nature Neuroscience, 2020, 23, 32-46.	14.8	65
34	Cold atmospheric pressure plasma processing of insect flour from Tenebrio molitor: Impact on microbial load and quality attributes in comparison to dry heat treatment. Innovative Food Science and Emerging Technologies, 2016, 36, 277-286.	5.6	64
35	Nucleus accumbens feedforward inhibition circuit promotes cocaine self-administration. Proceedings of the National Academy of Sciences of the United States of America, 2017, 114, E8750-E8759.	7.1	62
36	Impact of plasma processed air (PPA) on quality parameters of fresh produce. Postharvest Biology and Technology, 2015, 100, 120-126.	6.0	60

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37	The impact of different process gas compositions on the inactivation effect of an atmospheric pressure plasma jet on Bacillus spores. Innovative Food Science and Emerging Technologies, 2015, 30, 112-118.	5.6	58
38	Characterization of High-Hydrostatic-Pressure Effects on Fresh Produce Using Chlorophyll Fluorescence Image Analysis. Food and Bioprocess Technology, 2009, 2, 291-299.	4.7	57
39	Cocaine Triggers Astrocyte-Mediated Synaptogenesis. Biological Psychiatry, 2021, 89, 386-397.	1.3	57
40	Comparison of volumetric and surface decontamination techniques for innovative processing of mealworm larvae (Tenebrio molitor). Innovative Food Science and Emerging Technologies, 2014, 26, 232-241.	5.6	55
41	Hypersocial behavior and biological redundancy in mice with reduced expression of PSD95 or PSD93. Behavioural Brain Research, 2018, 352, 35-45.	2.2	43
42	Impact of surface structure and feed gas composition on Bacillus subtilis endospore inactivation during direct plasma treatment. Frontiers in Microbiology, 2015, 6, 774.	3.5	37
43	Re-silencing of silent synapses unmasks anti-relapse effects of environmental enrichment. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, 5089-5094.	7.1	37
44	Scale-up to pilot plant dimensions of plasma processed water generation for fresh-cut lettuce treatment. Food Packaging and Shelf Life, 2017, 14, 40-45.	7.5	37
45	Inactivation of Shiga toxin-producing Escherichia coli O104:H4 using cold atmospheric pressure plasma. Journal of Bioscience and Bioengineering, 2015, 120, 275-279.	2.2	36
46	Calciumâ€permeable <scp>AMPA</scp> receptors and silentÂsynapses in cocaineâ€conditioned place preference. EMBO Journal, 2017, 36, 458-474.	7.8	36
47	Sanitation of fresh-cut endive lettuce by plasma processed tap water (PPtW) â€“ Up-scaling to industrial level. Innovative Food Science and Emerging Technologies, 2019, 53, 45-55.	5.6	36
48	Fluorimetric detection of protoporphyrins as an indicator for quality monitoring of fresh intact pork meat. Meat Science, 2008, 80, 1320-1325.	5.5	35
49	Silent Synapses Speak Up. Neuroscientist, 2015, 21, 451-459.	3.5	35
50	An opposing function of paralogs in balancing developmental synapse maturation. PLoS Biology, 2018, 16, e2006838.	5.6	35
51	Adrenergic Gate Release for Spike Timing-Dependent Synaptic Potentiation. Neuron, 2017, 93, 394-408.	8.1	34
52	Evidence for a radial strain gradient in apple fruit cuticles. Planta, 2014, 240, 891-897.	3.2	31
53	Factors involved in Bacillus spore's resistance to cold atmospheric pressure plasma. Innovative Food Science and Emerging Technologies, 2017, 43, 173-181.	5.6	31
54	Differential Roles of Postsynaptic Density-93 Isoforms in Regulating Synaptic Transmission. Journal of Neuroscience, 2013, 33, 15504-15517.	3.6	30

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55	Increased Excitability of Lateral Habenula Neurons in Adolescent Rats following Cocaine Self-Administration. International Journal of Neuropsychopharmacology, 2015, 18, pyu109-pyu109.	2.1	29
56	A Feedforward Inhibitory Circuit Mediated by CB1-Expressing Fast-Spiking Interneurons in the Nucleus Accumbens. Neuropsychopharmacology, 2017, 42, 1146-1156.	5.4	29
57	Reaction Chemistry of 1,4â€Benzopyrone Derivates in Nonâ€Equilibrium Lowâ€Temperature Plasmas. Plasma Processes and Polymers, 2010, 7, 466-473.	3.0	25
58	Neuropathic pain generates silent synapses in thalamic projection to anterior cingulate cortex. Pain, 2021, 162, 1322-1333.	4.2	25
59	Flow cytometric evaluation of physico-chemical impact on Gram-positive and Gram-negative bacteria. Frontiers in Microbiology, 2015, 6, 939.	3.5	22
60	Insect biodiversity: underutilized bioresource for sustainable applications in life sciences. Regional Environmental Change, 2017, 17, 1445-1454.	2.9	21
61	VIS/NIR spectroscopy, chlorophyll fluorescence, biospeckle and backscattering to evaluate changes in apples subjected to hydrostatic pressures. Postharvest Biology and Technology, 2014, 96, 88-98.	6.0	19
62	Non-destructive mobile monitoring of microbial contaminations on meat surfaces using porphyrin fluorescence intensities. Meat Science, 2016, 115, 1-8.	5.5	19
63	Cortical and Thalamic Interaction with Amygdala-to-Accumbens Synapses. Journal of Neuroscience, 2020, 40, 7119-7132.	3.6	19
64	Safety Control of Whole Berries by Cold Atmospheric Pressure Plasma Processing: A Review. Journal of Food Protection, 2019, 82, 1233-1243.	1.7	17
65	Silent Synapse-Based Mechanisms of Critical Period Plasticity. Frontiers in Cellular Neuroscience, 2020, 14, 213.	3.7	17
66	Nutrient composition of insects and their potential application in food and feed in Europe. Food Chain, 2014, 4, 129-139.	0.4	16
67	Synaptic State-Dependent Functional Interplay between Postsynaptic Density-95 and Synapse-Associated Protein 102. Journal of Neuroscience, 2013, 33, 13398-13409.	3.6	15
68	Impact of cold atmospheric pressure plasma processing on storage of blueberries. Journal of Food Processing and Preservation, 2020, 44, e14581.	2.0	15
69	Effect of cold atmospheric pressure plasma processing on quality and shelf life of red currants. LWT - Food Science and Technology, 2021, 151, 112213.	5.2	15
70	Effect of Yarrowia lipolytica RO25 cricket-based hydrolysates on sourdough quality parameters. LWT - Food Science and Technology, 2021, 148, 111760.	5.2	14
71	A Comparison of Carbon Footprint and Production Cost of Different Pasta Products Based on Whole Egg and Pea Flour. Foods, 2016, 5, 17.	4.3	13
72	Characterization of high hydrostatic pressure effects on fresh produce cell turgor using pressure probe analyses. Postharvest Biology and Technology, 2017, 132, 188-194.	6.0	13

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73	Potential of Yarrowia lipolytica and Debaryomyces hansenii strains to produce high quality food ingredients based on cricket powder. LWT - Food Science and Technology, 2020, 119, 108866.	5.2	12
74	Spine dynamics of PSD-95-deficient neurons in the visual cortex link silent synapses to structural cortical plasticity. Proceedings of the National Academy of Sciences of the United States of America, 2021, 118, .	7.1	12
75	High hydrostatic pressure effects on membrane-related quality parameters of fresh radish tubers. Postharvest Biology and Technology, 2019, 151, 1-9.	6.0	11
76	Ventral Tegmental Area Projection Regulates Glutamatergic Transmission in Nucleus Accumbens. Scientific Reports, 2019, 9, 18451.	3.3	11
77	AMPA and NMDA Receptor Trafficking at Cocaine-Generated Synapses. Journal of Neuroscience, 2021, 41, 1996-2011.	3.6	11
78	A Method for Viability Testing of Pectobacterium carotovorum in Postharvest Processing by Means of Flow Cytometry. Food and Bioprocess Technology, 2012, 5, 2871-2879.	4.7	10
79	Aqueous and gaseous plasma applications for the treatment of mung bean seeds. Scientific Reports, 2021, 11, 19681.	3.3	10
80	Fluorescence-based characterisation of selected edible insect species: Excitation emission matrix (EEM) and parallel factor (PARAFAC) analysis. Current Research in Food Science, 2021, 4, 862-872.	5.8	7
81	Impact of plasma processed air (PPA) on phenolic model systems: Suggested mechanisms and relevance for food applications. Innovative Food Science and Emerging Technologies, 2020, 64, 102432.	5.6	5
82	Reduce and refine: Plasma treated water vs conventional disinfectants for conveyor-belt cleaning in sustainable food-production lines. Journal of Applied Physics, 2021, 129, .	2.5	5
83	Cold atmospheric pressure plasma inactivation of dairy associated planktonic cells of Listeria monocytogenes and Staphylococcus aureus. LWT - Food Science and Technology, 2021, 146, 111452.	5.2	5
84	Ca2+-permeable AMPA receptors set the threshold for retrieval of drug memories. Molecular Psychiatry, 2022, 27, 2868-2878.	7.9	4