

# Thomas Eisele

## List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Flavourzyme, an Enzyme Preparation with Industrial Relevance: Automated Nine-Step Purification and Partial Characterization of Eight Enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5682-5693.	5.2	143
2	Bioactive peptides generated in an enzyme membrane reactor using <i>Bacillus lentus</i> alkaline peptidase. <i>European Food Research and Technology</i> , 2013, 236, 483-490.	3.3	52
3	Characterization of the Recombinant Exopeptidases PepX and PepN from <i>Lactobacillus helveticus</i> ATCC 12046 Important for Food Protein Hydrolysis. <i>PLoS ONE</i> , 2013, 8, e70055.	2.5	52
4	Continuous long-term hydrolysis of wheat gluten using a principally food-grade enzyme membrane reactor system. <i>Biochemical Engineering Journal</i> , 2015, 99, 114-123.	3.6	36
5	Transglutaminase-induced crosslinking of sodium caseinate stabilized oil droplets in oil-in-water emulsions. <i>Food Research International</i> , 2013, 54, 1712-1721.	6.2	30
6	Performance of enzymatic wheat gluten hydrolysis in batch and continuous processes using Flavourzyme. <i>LWT - Food Science and Technology</i> , 2014, 58, 534-540.	5.2	25
7	Selective isolation of angiotensin-I-converting enzyme-inhibitory peptides from micellar casein and $\beta^2$ -casein hydrolysates via ultrafiltration. <i>International Dairy Journal</i> , 2013, 31, 34-40.	3.0	23
8	Cross-linked enzyme aggregates (CLEAs) of PepX and PepN – production, partial characterization and application of combi-CLEAs for milk protein hydrolysis. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 752-760.	3.1	21
9	Production, active staining and gas chromatography assay analysis of recombinant aminopeptidase P from <i>Lactococcus lactis</i> ssp. <i>lactis</i> DSM 20481. <i>AMB Express</i> , 2012, 2, 39.	3.0	20
10	Simultaneous monitoring of twelve angiotensin I converting enzyme inhibitory peptides during enzymatic $\beta^2$ -casein hydrolysis using <i>Lactobacillus</i> peptidases. <i>International Dairy Journal</i> , 2013, 30, 96-102.	3.0	19
11	Production of Polyunsaturated Fatty Acids by <i>Mortierella alpina</i> Using Submerge and Solid State Fermentation. <i>Chemie-Ingenieur-Technik</i> , 2013, 85, 318-322.	0.8	17
12	Bacteriophage 933W encodes a functional esterase downstream of the Shiga toxin 2a operon. <i>International Journal of Medical Microbiology</i> , 2014, 304, 269-274.	3.6	16
13	Automated multi-step purification protocol for Angiotensin-I-Converting-Enzyme (ACE). <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 911, 64-70.	2.3	14
14	PepX from <i>Lactobacillus helveticus</i> : Automated multi-step purification and determination of kinetic parameters with original tripeptide substrates. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 108, 103-110.	1.8	13
15	Extracellular peptidases from insect- and compost-associated microorganisms: screening and usage for wheat gluten hydrolysis. <i>European Food Research and Technology</i> , 2015, 241, 263-274.	3.3	10
16	Recombinant expression, purification and characterisation of the native glutamate racemase from <i>Lactobacillus plantarum</i> NC8. <i>Protein Expression and Purification</i> , 2013, 88, 54-60.	1.3	9
17	Proving the synergistic effect of Alcalase, PepX and PepN during casein hydrolysis by complete degradation of the released opioid precursor peptide VYFPFGPIP. <i>European Food Research and Technology</i> , 2019, 245, 61-71.	3.3	6
18	Enzymatic production and analysis of antioxidative protein hydrolysates. <i>European Food Research and Technology</i> , 2022, 248, 2167-2184.	3.3	5

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19	Partial purification and characterization of Lys-N from <i>Grifola frondosa</i> using a novel, specific assay. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 275-281.	3.1	3
20	Purification and characterization of a fungal aspartic peptidase from <i>Trichoderma reesei</i> and its application for food and animal feed protein hydrolyses. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5190-5199.	3.5	3
21	Heterologous expression and pro-peptide supported refolding of the high specific endopeptidase Lys-C. <i>Protein Expression and Purification</i> , 2016, 118, 31-38.	1.3	1