

# Sergiy M Smetana

## List of Publications by Year in descending order

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Version: 2024-02-01

62  
papers

2,397  
citations

279487

23  
h-index

214527

47  
g-index

71  
all docs

71  
docs citations

71  
times ranked

2064  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sustainability of insect use for feed and food: Life Cycle Assessment perspective. <i>Journal of Cleaner Production</i> , 2016, 137, 741-751.	4.6	259
2	Sustainable use of <i>Hermetia illucens</i> insect biomass for feed and food: Attributional and consequential life cycle assessment. <i>Resources, Conservation and Recycling</i> , 2019, 144, 285-296.	5.3	231
3	Autotrophic and heterotrophic microalgae and cyanobacteria cultivation for food and feed: life cycle assessment. <i>Bioresource Technology</i> , 2017, 245, 162-170.	4.8	197
4	Pilot scale thermal and alternative pasteurization of tomato and watermelon juice: An energy comparison and life cycle assessment. <i>Journal of Cleaner Production</i> , 2017, 141, 514-525.	4.6	81
5	Structure design of insect-based meat analogs with high-moisture extrusion. <i>Journal of Food Engineering</i> , 2018, 229, 83-85.	2.7	78
6	Black soldier fly larvae (BSFL) and their affinity for organic waste processing. <i>Waste Management</i> , 2022, 140, 1-13.	3.7	75
7	Sustainable extraction of valuable components from <i>Spirulina</i> assisted by pulsed electric fields technology. <i>Algal Research</i> , 2020, 48, 101914.	2.4	66
8	Environmental aspects of insect mass production. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 553-571.	2.1	50
9	Meat substitution in burgers: nutritional scoring, sensorial testing, and Life Cycle Assessment. <i>Future Foods</i> , 2021, 4, 100042.	2.4	47
10	Life cycle assessment of emerging technologies: The case of milk ultra-high pressure homogenisation. <i>Journal of Cleaner Production</i> , 2017, 142, 2209-2217.	4.6	45
11	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.	4.6	43
12	A Path From Sustainable Nutrition to Nutritional Sustainability of Complex Food Systems. <i>Frontiers in Nutrition</i> , 2019, 6, 39.	1.6	41
13	Insect margarine: Processing, sustainability and design. <i>Journal of Cleaner Production</i> , 2020, 264, 121670.	4.6	40
14	Food Supply Chains as Cyber-Physical Systems: a Path for More Sustainable Personalized Nutrition. <i>Food Engineering Reviews</i> , 2021, 13, 92-103.	3.1	37
15	Life cycle assessment of burger patties produced with extruded meat substitutes. <i>Journal of Cleaner Production</i> , 2021, 306, 127177.	4.6	37
16	Estimation of the economy of heterotrophic microalgae- and insect-based food waste utilization processes. <i>Waste Management</i> , 2020, 102, 198-203.	3.7	35
17	Bio-refinery of insects with Pulsed electric field pre-treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102403.	2.7	35
18	Edible Insect Farming in the Context of the EU Regulations and Marketing – An Overview. <i>Insects</i> , 2022, 13, 446.	1.0	35

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19	Sustainable plants in urban parks: A life cycle analysis of traditional and alternative lawns in Georgia, USA. <i>Landscape and Urban Planning</i> , 2014, 122, 140-151.	3.4	34
20	Bio-refinery of <i>Chlorella sorokiniana</i> with pulsed electric field pre-treatment. <i>Bioresource Technology</i> , 2020, 301, 122743.	4.8	33
21	High-moisture extrusion with insect and soy protein concentrates: cutting properties of meat analogues under insect content and barrel temperature variations. <i>Journal of Insects As Food and Feed</i> , 2019, 5, 29-34.	2.1	29
22	The impact of Corona pandemic on consumer's food consumption. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2021, 16, 305-314.	0.5	29
23	Effect of plant protein extrudates on hybrid meatballs – Changes in nutritional composition and sustainability. <i>Future Foods</i> , 2021, 4, 100081.	2.4	26
24	Optimization of pulsed electric field assisted drying process of black soldier fly ( <i>Hermetia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	1.7	25
25	Comparative life cycle assessment of a mesh ultra-thin layer photobioreactor and a tubular glass photobioreactor for the production of bioactive algae extracts. <i>Bioresource Technology</i> , 2021, 340, 125657.	4.8	25
26	Discrete Choice Analysis of Consumer Preferences for Meat hybrids – Findings from Germany and Belgium. <i>Foods</i> , 2021, 10, 71.	1.9	25
27	Sustainability and regions: sustainability assessment in regional perspective. <i>Regional Science Policy and Practice</i> , 2015, 7, 163-186.	0.8	24
28	Preferences of German Consumers for Meat Products Blended with Plant-Based Proteins. <i>Sustainability</i> , 2021, 13, 650.	1.6	24
29	Overcoming Technical and Market Barriers to Enable Sustainable Large-Scale Production and Consumption of Insect Proteins in Europe: A SUSINCHAIN Perspective. <i>Insects</i> , 2022, 13, 281.	1.0	23
30	Product development and environmental impact of an insect-based milk alternative. <i>Future Foods</i> , 2021, 4, 100080.	2.4	21
31	Neural network, blockchain, and modular complex system: The evolution of cyber-physical systems for material flow analysis and life cycle assessment. <i>Resources, Conservation and Recycling</i> , 2018, 133, 229-230.	5.3	19
32	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.	5.3	19
33	Reconciling regionally-explicit nutritional needs with environmental protection by means of nutritional life cycle assessment. <i>Journal of Cleaner Production</i> , 2021, 312, 127696.	4.6	19
34	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.	2.8	18
35	Consumer preferences for meat blended with plant proteins – Empirical findings from Belgium. <i>Future Foods</i> , 2021, 4, 100088.	2.4	17
36	High-pressure processing of usually discarded dry aged beef trimmings for subsequent processing. <i>Meat Science</i> , 2020, 170, 108241.	2.7	15

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37	Review on milk substitutes from an environmental and nutritional point of view. <i>Applied Food Research</i> , 2022, 2, 100105.	1.4	15
38	Insect processing for food and feed: A review of drying methods. <i>Drying Technology</i> , 2022, 40, 1500-1513.	1.7	14
39	Can we associate environmental footprints with production and consumption using Monte Carlo simulation? Case study with pork meat. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 960-969.	1.7	13
40	Measuring Relative Sustainability of Regions Using Regional Sustainability Assessment Methodology. <i>Geographical Analysis</i> , 2016, 48, 391-410.	1.9	12
41	Setting life cycle assessment (LCA) in a future-oriented context: the combination of qualitative scenarios and LCA in the agri-food sector. <i>European Journal of Futures Research</i> , 2022, 10, .	1.5	12
42	Life cycle assessment of hetero- and phototrophic as well as combined cultivations of <i>Galdieria sulphuraria</i> . <i>Bioresource Technology</i> , 2021, 335, 125227.	4.8	11
43	Correlation of the cell disintegration index with Luikov's heat and mass transfer parameters for drying of pulsed electric field (PEF) pretreated plant materials. <i>Journal of Food Engineering</i> , 2022, 316, 110822.	2.7	11
44	Life cycle assessment of specific organic waste-based bioeconomy approaches. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2020, 23, 50-54.	3.2	10
45	An automated, modular system for organic waste utilization using heterotrophic alga <i>Galdieria sulphuraria</i> : Design considerations and sustainability. <i>Bioresource Technology</i> , 2022, 348, 126800.	4.8	10
46	Pulsed electric field-treated insects and algae as future food ingredients. , 2020, , 247-266.		8
47	Cultivation of the heterotrophic microalga <i>Galdieria sulphuraria</i> on food waste: A Life Cycle Assessment. <i>Bioresource Technology</i> , 2021, 340, 125637.	4.8	8
48	Agri-Food Waste Streams Utilization for Development of More Sustainable Food Substitutes. , 2018, , 145-155.		7
49	Nutritional Sustainability Inside Marketing Sustainability as an Inherent Ingredient. <i>Frontiers in Nutrition</i> , 2019, 6, 84.	1.6	6
50	Sustainability and bioactive compound preservation in microwave and pulsed electric fields technology assisted drying. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102597.	2.7	6
51	Analysis of selected functional properties, resource demands, and energy consumption of freeze-dried vegetable snacks. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6
52	Emerging Technologies of Meat Processing. , 2019, , 181-205.		5
53	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.	1.6	5
54	Environmental Impact Assessment of Pulsed Electric Fields Technology for Food Processing. <i>Food Engineering Series</i> , 2022, , 521-539.	0.3	3

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55	Editorial: Conversion of organic waste-to-food and feed. Current Opinion in Green and Sustainable Chemistry, 2020, 26, 100394.	3.2	2
56	An integrated, modular biorefinery for the treatment of food waste in urban areas. Case Studies in Chemical and Environmental Engineering, 2021, 4, 100118.	2.9	2
57	Spatiotemporal Tools for Regional Low-Carbon Development: Linking LCA and GIS to Assess Clusters of GHG Emissions from Cocoa Farming in Peru. Ecoproduction, 2017, , 969-980.	0.8	1
58	Environmental sustainability issues for western food production. , 2020, , 173-200.		1
59	Sustainability assessment of mobile juice processing unit: farmers perspective. Future Foods, 2021, 4, 100064.	2.4	1
60	Innovative Technologies of Postoperational Mining Landscapes Management as a Key For Sustainable Development Achievement. , 2011, , .		1
61	Can Pulsed Electric Fields Treated Algal Cells Be Used as Stationary Phase in Chromatography?. Frontiers in Sustainable Food Systems, 2022, 6, .	1.8	1
62	Regionalized Input-Output Life Cycle Sustainability Assessment: Food Production Case Study. Ecoproduction, 2017, , 959-968.	0.8	0