

Benedict Purschke

List of Publications by Year in descending order

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7
papers

499
citations

1307594

7
h-index

1720034

7
g-index

7
all docs

7
docs citations

7
times ranked

547
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of substrate contamination with mycotoxins, heavy metals and pesticides on the growth performance and composition of black soldier fly larvae (<i>Hermetia illucens</i>) for use in the feed and food value chain. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1410-1420.	2.3	144
2	Improvement of techno-functional properties of edible insect protein from migratory locust by enzymatic hydrolysis. <i>European Food Research and Technology</i> , 2018, 244, 999-1013.	3.3	95
3	Effect of pre-treatment and drying method on physico-chemical properties and dry fractionation behaviour of mealworm larvae (<i>Tenebrio molitor</i> L.). <i>European Food Research and Technology</i> , 2018, 244, 269-280.	3.3	78
4	Pilot-scale supercritical CO ₂ extraction of edible insect oil from <i>Tenebrio molitor</i> L. larvae – Influence of extraction conditions on kinetics, defatting performance and compositional properties. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600134.	1.5	73
5	Recovery of soluble proteins from migratory locust (<i>Locusta migratoria</i>) and characterisation of their compositional and techno-functional properties. <i>Food Research International</i> , 2018, 106, 271-279.	6.2	63
6	Centrifugal fractionation of mealworm larvae (<i>Tenebrio molitor</i> , L.) for protein recovery and concentration. <i>LWT - Food Science and Technology</i> , 2018, 89, 224-228.	5.2	26
7	Effect of high pressure – low temperature treatments on structural characteristics of whey proteins and micellar caseins. <i>Food Chemistry</i> , 2015, 187, 354-363.	8.2	20