

Oliver SchlÃ¼ter

List of Publications by Year in descending order

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Version: 2024-02-01

105
papers

6,920
citations

66234

42
h-index

60497

81
g-index

107
all docs

107
docs citations

107
times ranked

5530
citing authors

#	ARTICLE	IF	CITATIONS
1	Pilot-scale generation of plasma processed air and its influence on microbial count, microbial diversity, and selected quality parameters of dried herbs. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102890.	2.7	10
2	Effect of pulsed electric fields on cricket (<i>Acheta domesticus</i>) flour: Extraction yield (protein, fat) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 2022, 76, 102908.	2.7	34
3	Factors affecting consumer choice of novel non-thermally processed fruit and vegetables products: Evidence from a 4-country study in Europe. <i>Food Research International</i> , 2022, 153, 110975.	2.9	13
4	Principles and Application of Cold Plasma in Food Processing. , 2021, , 519-540.		14
5	Plasma Application and Food Properties. , 2021, , 572-588.		0
6	Aspects of high hydrostatic pressure food processing: Perspectives on technology and food safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3225-3266.	5.9	76
7	Effect of Cereal α -Amylase/Trypsin Inhibitors on Developmental Characteristics and Abundance of Digestive Enzymes of Mealworm Larvae (<i>Tenebrio molitor</i> L.). <i>Insects</i> , 2021, 12, 454.	1.0	8
8	Reduce and refine: Plasma treated water vs conventional disinfectants for conveyor-belt cleaning in sustainable food-production lines. <i>Journal of Applied Physics</i> , 2021, 129, .	1.1	5
9	Cold atmospheric pressure plasma inactivation of dairy associated planktonic cells of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> . <i>LWT - Food Science and Technology</i> , 2021, 146, 111452.	2.5	5
10	Effect of <i>Yarrowia lipolytica</i> RO25 cricket-based hydrolysates on sourdough quality parameters. <i>LWT - Food Science and Technology</i> , 2021, 148, 111760.	2.5	14
11	Edible insect processing pathways and implementation of emerging technologies. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 877-900.	2.1	50
12	A Molecular Survey of Bacterial Species in the Guts of Black Soldier Fly Larvae (<i>Hermetia illucens</i>) Reared on Two Urban Organic Waste Streams in Kenya. <i>Frontiers in Microbiology</i> , 2021, 12, 687103.	1.5	4
13	Bioavailability of nutrients from edible insects. <i>Current Opinion in Food Science</i> , 2021, 41, 240-248.	4.1	72
14	Effect of cold atmospheric pressure plasma processing on quality and shelf life of red currants. <i>LWT - Food Science and Technology</i> , 2021, 151, 112213.	2.5	15
15	Plasma-Assisted Combination Processes. , 2021, , 667-681.		1
16	Aqueous and gaseous plasma applications for the treatment of mung bean seeds. <i>Scientific Reports</i> , 2021, 11, 19681.	1.6	10
17	Direct Evidence for a Radial Gradient in Age of the Apple Fruit Cuticle. <i>Frontiers in Plant Science</i> , 2021, 12, 730837.	1.7	3
18	Fluorescence-based characterisation of selected edible insect species: Excitation emission matrix (EEM) and parallel factor (PARAFAC) analysis. <i>Current Research in Food Science</i> , 2021, 4, 862-872.	2.7	7

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19	Potential of Flow Cytometric Approaches for Rapid Microbial Detection and Characterization in the Food Industry – A Review. <i>Foods</i> , 2021, 10, 3112.	1.9	17
20	Potential of <i>Yarrowia lipolytica</i> and <i>Debaryomyces hansenii</i> strains to produce high quality food ingredients based on cricket powder. <i>LWT - Food Science and Technology</i> , 2020, 119, 108866.	2.5	12
21	Food waste valorisation and circular economy concepts in insect production and processing. <i>Waste Management</i> , 2020, 118, 600-609.	3.7	142
22	Effect of Blanching Plus Fermentation on Selected Functional Properties of Mealworm (<i>Tenebrio</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.9	23
23	Impact of plasma processed air (PPA) on phenolic model systems: Suggested mechanisms and relevance for food applications. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102432.	2.7	5
24	Impact of cold atmospheric pressure plasma processing on storage of blueberries. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14581.	0.9	15
25	Perspectives from CO+RE: How COVID-19 changed our food systems and food security paradigms. <i>Current Research in Food Science</i> , 2020, 3, 166-172.	2.7	134
26	High hydrostatic pressure treatment effects on selected tissue properties of fresh horticultural products. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 61, 102326.	2.7	14
27	Thermal Impact on the Culturable Microbial Diversity Along the Processing Chain of Flour From Crickets (<i>Acheta domesticus</i>). <i>Frontiers in Microbiology</i> , 2020, 11, 884.	1.5	17
28	Sustainable food protein supply reconciling human and ecosystem health: A Leibniz Position. <i>Global Food Security</i> , 2020, 25, 100367.	4.0	41
29	Safety Control of Whole Berries by Cold Atmospheric Pressure Plasma Processing: A Review. <i>Journal of Food Protection</i> , 2019, 82, 1233-1243.	0.8	17
30	High hydrostatic pressure effects on membrane-related quality parameters of fresh radish tubers. <i>Postharvest Biology and Technology</i> , 2019, 151, 1-9.	2.9	11
31	Insects as food in Europe. <i>Journal of Insects As Food and Feed</i> , 2019, 5, 1.	2.1	4
32	Sanitation of fresh-cut endive lettuce by plasma processed tap water (PpTW) – Up-scaling to industrial level. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 53, 45-55.	2.7	36
33	Utilising Cool Plasma Processing for the Modification of Food Surface Functionality. , 2019, , 650-655.		0
34	Utilising Cool Plasma Processing for the Modification of Food Surface Functionality. , 2019, , .		0
35	Potentials of a biogenic residue-based production of <i>Hermetia illucens</i> as fish meal replacement in aquafeed for <i>Oncorhynchus mykiss</i> in Germany. <i>Journal of Insects As Food and Feed</i> , 2018, 4, 5-18.	2.1	13
36	Assessment of the bacterial impact on the post-mortem formation of zinc protoporphyrin IX in pork meat. <i>Food Chemistry</i> , 2018, 256, 25-30.	4.2	12

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37	Impact of a Pilot-Scale Plasma-Assisted Washing Process on the Culturable Microbial Community Dynamics Related to Fresh-Cut Endive Lettuce. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 2225.	1.3	16
38	Sublethal Injury and Viable but Non-culturable (VBNC) State in Microorganisms During Preservation of Food and Biological Materials by Non-thermal Processes. <i>Frontiers in Microbiology</i> , 2018, 9, 2773.	1.5	103
39	Inhibition or Stimulation of Ochratoxin A Synthesis on Inoculated Barley Triggered by Diffuse Coplanar Surface Barrier Discharge Plasma. <i>Frontiers in Microbiology</i> , 2018, 9, 2782.	1.5	24
40	Flow Cytometric Assessment of the Morphological and Physiological Changes of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in Response to Natural Antimicrobial Exposure. <i>Frontiers in Microbiology</i> , 2018, 9, 2783.	1.5	12
41	Screening of microbial communities associated with endive lettuce during postharvest processing on industrial scale. <i>Heliyon</i> , 2018, 4, e00671.	1.4	20
42	Pre-drying treatment of plant related tissues using plasma processed air: Impact on enzyme activity and quality attributes of cut apple and potato. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 40, 78-86.	2.7	95
43	Insect biodiversity: underutilized bioresource for sustainable applications in life sciences. <i>Regional Environmental Change</i> , 2017, 17, 1445-1454.	1.4	21
44	Inactivation of <i>Salmonella Enteritidis</i> PT30 on the surface of unpeeled almonds by cold plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 242-248.	2.7	75
45	Scale-up to pilot plant dimensions of plasma processed water generation for fresh-cut lettuce treatment. <i>Food Packaging and Shelf Life</i> , 2017, 14, 40-45.	3.3	37
46	Factors involved in <i>Bacillus</i> spore's resistance to cold atmospheric pressure plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 173-181.	2.7	31
47	Characterization of high hydrostatic pressure effects on fresh produce cell turgor using pressure probe analyses. <i>Postharvest Biology and Technology</i> , 2017, 132, 188-194.	2.9	13
48	The role of myoglobin degradation in the formation of zinc protoporphyrin IX in the longissimus lumborum of pork. <i>LWT - Food Science and Technology</i> , 2017, 85, 22-27.	2.5	12
49	Safety aspects of the production of foods and food ingredients from insects. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600520.	1.5	116
50	A Comparison of Carbon Footprint and Production Cost of Different Pasta Products Based on Whole Egg and Pea Flour. <i>Foods</i> , 2016, 5, 17.	1.9	13
51	Food Safety, a Global Challenge. <i>International Journal of Environmental Research and Public Health</i> , 2016, 13, 67.	1.2	54
52	Recovery and techno-functionality of flours and proteins from two edible insect species: Meal worm (<i>Tenebrio molitor</i>) and black soldier fly (<i>Hermetia illucens</i>) larvae. <i>Heliyon</i> , 2016, 2, e00218.	1.4	206
53	Cold atmospheric pressure plasma processing of insect flour from <i>Tenebrio molitor</i> : Impact on microbial load and quality attributes in comparison to dry heat treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 277-286.	2.7	64
54	The effects of pulsed ultraviolet light, cold atmospheric pressure plasma, and gamma-irradiation on the immunoreactivity of soy protein isolate. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 374-383.	2.7	106

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55	Non-destructive mobile monitoring of microbial contaminations on meat surfaces using porphyrin fluorescence intensities. <i>Meat Science</i> , 2016, 115, 1-8.	2.7	19
56	Plasma Treatment of Food. <i>Contributions To Plasma Physics</i> , 2015, 55, 753-757.	0.5	17
57	Impact of different water activities (aw) adjusted by solutes on high pressure high temperature inactivation of <i>Bacillus amyloliquefaciens</i> spores. <i>Frontiers in Microbiology</i> , 2015, 6, 689.	1.5	21
58	Impact of surface structure and feed gas composition on <i>Bacillus subtilis</i> endospore inactivation during direct plasma treatment. <i>Frontiers in Microbiology</i> , 2015, 6, 774.	1.5	37
59	Flow cytometric evaluation of physico-chemical impact on Gram-positive and Gram-negative bacteria. <i>Frontiers in Microbiology</i> , 2015, 6, 939.	1.5	22
60	Impact of remote plasma treatment on natural microbial load and quality parameters of selected herbs and spices. <i>Journal of Food Engineering</i> , 2015, 167, 12-17.	2.7	88
61	Impact of thermal treatment versus cold atmospheric plasma processing on the techno-functional protein properties from <i>Pisum sativum</i> "Salamanca". <i>Journal of Food Engineering</i> , 2015, 167, 166-174.	2.7	127
62	The impact of different process gas compositions on the inactivation effect of an atmospheric pressure plasma jet on <i>Bacillus</i> spores. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 112-118.	2.7	58
63	Inactivation of Shiga toxin-producing <i>Escherichia coli</i> O104:H4 using cold atmospheric pressure plasma. <i>Journal of Bioscience and Bioengineering</i> , 2015, 120, 275-279.	1.1	36
64	Impact of cold atmospheric pressure plasma on physiology and flavonol glycoside profile of peas (<i>Pisum sativum</i> "Salamanca"). <i>Food Research International</i> , 2015, 76, 132-141.	2.9	67
65	Decontamination of whole black pepper using different cold atmospheric pressure plasma applications. <i>Food Control</i> , 2015, 55, 221-229.	2.8	181
66	Characterization of individual proteins in pea protein isolates and air classified samples. <i>Food Research International</i> , 2015, 76, 160-167.	2.9	51
67	Decontamination and Sensory Properties of Microbiologically Contaminated Fresh Fruits and Vegetables by Microwave Plasma Processed Air (PPA). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 653-662.	0.9	63
68	Interactions of Non-Thermal Atmospheric Pressure Plasma with Solid and Liquid Food Systems: A Review. <i>Food Engineering Reviews</i> , 2015, 7, 82-108.	3.1	215
69	Comparative study on the high pressure inactivation behavior of the Shiga toxin-producing <i>Escherichia coli</i> O104:H4 and O157:H7 outbreak strains and a non-pathogenic surrogate. <i>Food Microbiology</i> , 2015, 46, 184-194.	2.1	18
70	Impact of plasma processed air (PPA) on quality parameters of fresh produce. <i>Postharvest Biology and Technology</i> , 2015, 100, 120-126.	2.9	60
71	Impact of cold plasma on <i>Citrobacter freundii</i> in apple juice: Inactivation kinetics and mechanisms. <i>International Journal of Food Microbiology</i> , 2014, 174, 63-71.	2.1	167
72	Non-thermal atmospheric pressure plasma: Screening for gentle process conditions and antibacterial efficiency on perishable fresh produce. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 147-157.	2.7	93

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73	Comparison of volumetric and surface decontamination techniques for innovative processing of mealworm larvae (<i>Tenebrio molitor</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 232-241.	2.7	55
74	Evidence for a radial strain gradient in apple fruit cuticles. <i>Planta</i> , 2014, 240, 891-897.	1.6	31
75	Experimental determination of thermal conductivity and thermal diffusivity of whole green (unripe) and yellow (ripe) Cavendish bananas under cooling conditions. <i>Journal of Food Engineering</i> , 2014, 128, 46-52.	2.7	21
76	VIS/NIR spectroscopy, chlorophyll fluorescence, biospeckle and backscattering to evaluate changes in apples subjected to hydrostatic pressures. <i>Postharvest Biology and Technology</i> , 2014, 96, 88-98.	2.9	19
77	Effects of thermally treated broiler feed with different organic acid levels on resulting meat composition and parameters related to meat quality. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 397-405.	2.7	8
78	Nutrient composition of insects and their potential application in food and feed in Europe. <i>Food Chain</i> , 2014, 4, 129-139.	0.4	16
79	Direct non-thermal plasma treatment for the sanitation of fresh corn salad leaves: Evaluation of physical and physiological effects and antimicrobial efficacy. <i>Postharvest Biology and Technology</i> , 2013, 84, 81-87.	2.9	99
80	Occurrence and genetic diversity of <i>Arcobacter</i> spp. in a spinach-processing plant and evaluation of two <i>Arcobacter</i> -specific quantitative PCR assays. <i>Systematic and Applied Microbiology</i> , 2013, 36, 235-243.	1.2	56
81	Potential and challenges of insects as an innovative source for food and feed production. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 1-11.	2.7	532
82	Nutritional composition and safety aspects of edible insects. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 802-823.	1.5	1,029
83	Development of a flow-fluorescence in situ hybridization protocol for the analysis of microbial communities in anaerobic fermentation liquor. <i>BMC Microbiology</i> , 2013, 13, 278.	1.3	25
84	Characterization of the cultivable microbial community in a spinach-processing plant using MALDI-TOF MS. <i>Food Microbiology</i> , 2013, 34, 406-411.	2.1	29
85	Opinion on the use of plasma processes for treatment of foods*. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 920-927.	1.5	135
86	Cold plasma effects on enzyme activity in a model food system. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 146-152.	2.7	241
87	Effects of different storage conditions on quality related porphyrin fluorescence signatures of pork slices. <i>Meat Science</i> , 2012, 90, 252-258.	2.7	31
88	Atmospheric pressure plasma treatment of <i>Listeria innocua</i> and <i>Escherichia coli</i> at polysaccharide surfaces: Inactivation kinetics and flow cytometric characterization. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 142-150.	2.7	81
89	Indirect plasma treatment of fresh pork: Decontamination efficiency and effects on quality attributes. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 381-390.	2.7	130
90	A Method for Viability Testing of <i>Pectobacterium carotovorum</i> in Postharvest Processing by Means of Flow Cytometry. <i>Food and Bioprocess Technology</i> , 2012, 5, 2871-2879.	2.6	10

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91	Decontamination of Microbiologically Contaminated Specimen by Direct and Indirect Plasma Treatment. <i>Plasma Processes and Polymers</i> , 2012, 9, 569-575.	1.6	83
92	Emerging Technologies in Food Processing. <i>Annual Review of Food Science and Technology</i> , 2011, 2, 203-235.	5.1	336
93	Analysis of the bacterial community within carrot wash water. <i>Canadian Journal of Microbiology</i> , 2011, 57, 447-452.	0.8	20
94	Treating lambâ€™s lettuce with a cold plasma â€™ Influence of atmospheric pressure Ar plasma immanent species on the phenolic profile of <i>Valerianella locusta</i> . <i>LWT - Food Science and Technology</i> , 2011, 44, 2285-2289.	2.5	131
95	Improved Method for Mastitis Detection and Evaluation of Disinfectant Efficiency During Milking Process. <i>Food and Bioprocess Technology</i> , 2010, 3, 892-900.	2.6	11
96	Surface morphology and chemical composition of lambâ€™s lettuce (<i>Valerianella locusta</i>) after exposure to a low-pressure oxygen plasma. <i>Food Chemistry</i> , 2010, 122, 1145-1152.	4.2	123
97	Reaction Chemistry of 1,4â€™Benzopyrone Derivates in Nonâ€™Equilibrium Lowâ€™Temperature Plasmas. <i>Plasma Processes and Polymers</i> , 2010, 7, 466-473.	1.6	25
98	Measuring Behavior of an Acceleration Measuring Unit Implanted in Potatoes. <i>Transactions of the ASABE</i> , 2009, 52, 1267-1274.	1.1	26
99	Characterization of High-Hydrostatic-Pressure Effects on Fresh Produce Using Chlorophyll Fluorescence Image Analysis. <i>Food and Bioprocess Technology</i> , 2009, 2, 291-299.	2.6	57
100	Fluorimetric detection of protoporphyrins as an indicator for quality monitoring of fresh intact pork meat. <i>Meat Science</i> , 2008, 80, 1320-1325.	2.7	35
101	High pressureâ€™low temperature processing of foods: impact on cell membranes, texture, color and visual appearance of potato tissue. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 59-71.	2.7	65
102	Metastable States of Water and Ice during Pressure-Supported Freezing of Potato Tissue. <i>Biotechnology Progress</i> , 2004, 20, 799-810.	1.3	51
103	Impact of high pressure assisted thawing on the quality of fillets from various fish species. <i>Innovative Food Science and Emerging Technologies</i> , 2003, 4, 257-267.	2.7	86
104	Kinetic studies on high-pressure inactivation of <i>Bacillus stearothermophilus</i> spores suspended in food matrices. <i>Innovative Food Science and Emerging Technologies</i> , 2001, 2, 261-272.	2.7	106
105	High pressure treatment of liquid whole egg and advantages of low temperature application. <i>High Pressure Research</i> , 2000, 19, 131-136.	0.4	3