Markus Schmid

List of Publications by Year
in descending order

83	5,045	100675 34	75376 70
papers	citations	h-index	g-index

85	85	85	6718
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Food wastage along the global food supply chain and the impact of food packaging. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2025, 20, 5-17.	1.5	1
2	Effect of Particle Size on the Physical Properties of PLA/Potato Peel Composites. Compounds, 2024, 4, 119-140.	2.6	1
3	Bibliometric mapping analysis of Pickering emulsion applied in 3D food printing. International Journal of Food Science and Technology, 2024, 59, 2186-2196.	3.1	3
4	Towards Reducing Food Wastage: Analysis of Degradation Products Formed during Meat Spoilage under Different Conditions. Foods, 2024, 13, 2751.	4.7	3
5	Biogenic Amine Detection Systems for Intelligent Packaging Concepts: Meat and Meat Products. Food Reviews International, 2023, 39, 2543-2567.	8.0	31
6	Approaches in Sustainable, Biobased Multilayer Packaging Solutions. Polymers, 2023, 15, 1184.	4.7	29
7	Effect of glycerol and sorbitol on the mechanical and barrier properties of films based on pea protein isolate produced by highâ€moisture extrusion processing. Polymer Engineering and Science, 2022, 62, 95-102.	3.5	17
8	Olive byproducts and their bioactive compounds as a valuable source for food packaging applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1218-1253.	13.3	37
9	Facile fabrication of transparent high-barrier poly(lactic acid)-based bilayer films with antioxidant/antimicrobial performances. Food Chemistry, 2022, 384, 132540.	9.5	30
10	Physical, Chemical and Biochemical Modification Approaches of Potato (Peel) Constituents for Bio-Based Food Packaging Concepts: A Review. Foods, 2022, 11, 2927.	4.7	11
11	Effects of glycerol and sorbitol on optical, mechanical, and gas barrier properties of potato peelâ€based films. Packaging Technology and Science, 2021, 34, 11-23.	3.5	20
12	Food packaging and sustainability â€" Consumer perception vs. correlated scientific facts: A review. Journal of Cleaner Production, 2021, 298, 126733.	9.8	203
13	Bio-Based Packaging: Materials, Modifications, Industrial Applications and Sustainability. Polymers, 2020, 12, 1558.	4.7	297
14	Rapeseed proteins for technical applications: Processing, isolation, modification and functional properties â€" A review. Industrial Crops and Products, 2020, 158, 112986.	5.8	49
15	Preparation and Compatibilization of PBS/Whey Protein Isolate Based Blends. Molecules, 2020, 25, 3313.	4.4	13
16	Grafting of Fatty Acids on Polyvinyl Alcohol: Effects on Surface Energy and Adhesion Strength of Acrylic Pressure Sensitive Adhesives. Frontiers in Materials, 2020, 6, .	2.5	4
17	Effect of Acylation of Rapeseed Proteins with Lauroyl and Oleoyl Chloride on Solubility and Film-Forming Properties. Waste and Biomass Valorization, 2020, 12, 745-755.	2.4	8
18	Bioactive Compounds of Strawberry and Blueberry and Their Potential Health Effects Based on Human Intervention Studies: A Brief Overview. Nutrients, 2019, 11, 1510.	4.6	133

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19	Dispersion and Performance of a Nanoclay/Whey Protein Isolate Coating upon its Upscaling as a Novel Ready-to-Use Formulation for Packaging Converters. Polymers, 2019, 11, 1410.	4.7	3
20	Intelligent Packaging in the Food Sector: A Brief Overview. Foods, 2019, 8, 16.	4.7	310
21	The Development of a Uniform Alginate-Based Coating for Cantaloupe and Strawberries and the Characterization of Water Barrier Properties. Foods, 2019, 8, 203.	4.7	48
22	Natural Polymers from Biomass Resources as Feedstocks for Thermoplastic Materials. Macromolecular Materials and Engineering, 2019, 304, .	4.2	60
23	Whey Protein-Based Packaging Films and Coatings. , 2019, , 407-437.		40
24	Adhesive based on micellar lupin protein isolate exhibiting oxygen barrier properties. Journal of Applied Polymer Science, 2018, 135, .	2.7	3
25	Effect of Dipping and Vacuum Impregnation Coating Techniques with Alginate Based Coating on Physical Quality Parameters of Cantaloupe Melon. Journal of Food Science, 2018, 83, 929-936.	3.1	56
26	Packaging concepts for fresh and processed meat â€“ Recent progresses. Innovative Food Science and Emerging Technologies, 2018, 47, 88-100.	6.5	74
27	Time-dependent crosslinking of whey protein based films during storage. Materials Letters, 2018, 215, 8-10.	2.6	15
28	Function-driven Investigation of Non-renewable Energy Use and Greenhouse Gas Emissions for Material Selection in Food Packaging Applications: Case Study of Yoghurt Packaging. Procedia CIRP, 2018, 69, 728-733.	1.8	6
29	Functional properties of foamed and/or stretched polypropylene-films containing sodium chloride particles for humidity regulation. Polymer Testing, 2018, 65, 339-351.	5.5	22
30	Surface energy of corona treated PP, PE and PET films, its alteration as function of storage time and the effect of various corona dosages on their bond strength after lamination. Journal of Applied Polymer Science, 2018, 135, .	2.7	53
31	Effects of film constituents on packaging-relevant properties of sodium caseinate-based emulsion films. Progress in Organic Coatings, 2018, 114, 250-258.	4.1	30
32	Alginate-Based Edible Films and Coatings for Food Packaging Applications. Foods, 2018, 7, 170.	4.7	406
33	Comparison of water vapour transmission rates of monolayer films determined by water vapour sorption and permeation experiments. Food Packaging and Shelf Life, 2018, 17, 80-84.	9.5	22
34	Effect of Presence and Concentration of Plasticizers, Vegetable Oils, and Surfactants on the Properties of Sodium-Alginate-Based Edible Coatings. International Journal of Molecular Sciences, 2018, 19, 742.	4.5	60
35	Recycling of Polymer-Based Multilayer Packaging: A Review. Recycling, 2018, 3, 1.	4.8	323
36	Mechanical and Barrier Properties of Potato Protein Isolate-Based Films. Coatings, 2018, 8, 58.	2.6	13

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37	Correlating Optical and Electrical Dipole Moments To Pinpoint Phosphorescent Dye Alignment in Organic Light-Emitting Diodes. ACS Applied Materials & Interfaces, 2018, 10, 31541-31551.	8.1	36
38	Effect of thermally induced denaturation on molecular interaction-response relationships of whey protein isolate based films and coatings. Progress in Organic Coatings, 2017, 104, 161-172.	4.1	27
39	Packaging Concepts for Ready-to-Eat Food: Recent Progress. Journal of Packaging Technology and Research, 2017, 1, 113-126.	2.2	23
40	Review on the Processing and Properties of Polymer Nanocomposites and Nanocoatings and Their Applications in the Packaging, Automotive and Solar Energy Fields. Nanomaterials, 2017, 7, 74.	4.2	590
41	Effect of Sodium Sulfite, Sodium Dodecyl Sulfate, and Urea on the Molecular Interactions and Properties of Whey Protein Isolate-Based Films. Frontiers in Chemistry, 2017, 4, .	3.6	36
42	Effect of Chemical Grafting Parameters on the Manufacture of Functionalized PVOH Films Having Controlled Water Solubility. Frontiers in Chemistry, 2017, 5, .	3.6	8
43	Thickness Measurement Methods for Physical Vapor Deposited Aluminum Coatings in Packaging Applications: A Review. Coatings, 2017, 7, 9.	2.6	17
44	Validation of a Novel Technique and Evaluation of the Surface Free Energy of Food. Foods, 2017, 6, 31.	4.7	22
45	Improvement of Food Packaging-Related Properties of Whey Protein Isolate-Based Nanocomposite Films and Coatings by Addition of Montmorillonite Nanoplatelets. Frontiers in Materials, 2017, 4, .	2.5	23
46	Modification of Functional Properties of Whey Protein Isolate Nanocomposite Films and Coatings with Nanoclays. Journal of Nanomaterials, 2017, 2017, 1-10.	3.4	22
47	UV Radiation Induced Cross-Linking of Whey Protein Isolate-Based Films. International Journal of Polymer Science, 2017, 2017, 1-6.	4.1	13
48	Shock and Vibration Testing of Packaging Materials. , 2017, , 233-250.		0
49	Recyclability of PET/WPI/PE Multilayer Films by Removal of Whey Protein Isolate-Based Coatings with Enzymatic Detergents. Materials, 2016, 9, 473.	2.9	33
50	State of the Art in the Development and Properties of Protein-Based Films and Coatings and Their Applicability to Cellulose Based Products: An Extensive Review. Coatings, 2016, 6, 1.	2.6	164
51	Physical, Chemical and Biochemical Modifications of Protein-Based Films and Coatings: An Extensive Review. International Journal of Molecular Sciences, 2016, 17, 1376.	4.5	198
52	Recent Prospects in the Inline Monitoring of Nanocomposites and Nanocoatings by Optical Technologies. Nanomaterials, 2016, 6, 150.	4.2	26
53	Acclimation Changes of Flavonoids in Needles of Conifers during Heat and Drought Stress 2015. Climate, 2016, 4, 35.	3.2	2
54	Impact of Hydrolyzed Whey Protein on the Molecular Interactions and Cross-Linking Density in Whey Protein Isolate-Based Films. International Journal of Polymer Science, 2016, 2016, 1-9.	4.1	160

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55	Simulation and Experimental Validation of the Denaturation of a Whey Protein-Based Coating During Convection and/or Infrared Drying on a Plastic Film and Influence on its Oxygen Barrier Properties. Polymer-Plastics Technology and Engineering, 2016, 55, 1503-1511.	2.6	3
56	Isolation and Characterization of Highâ€Molecularâ€Weight (HMW) Gliadins from Wheat Flour. Cereal Chemistry, 2016, 93, 536-542.	2.9	20
57	Effect of Potato Pulp Filler on the Mechanical Properties and Water Vapor Transmission Rate of Thermoplastic WPI/PBS Blends. Polymer-Plastics Technology and Engineering, 2016, 55, 510-517.	2.6	17
58	Modeling, Simulation, and Experimental Validation of Drying and Denaturation Behavior of Whey Protein Isolateâ€“Based Coatings. Drying Technology, 2015, 33, 1382-1395.	3.1	4
59	Effect of UV-Radiation on the Packaging-Related Properties of Whey Protein Isolate Based Films and Coatings. Packaging Technology and Science, 2015, 28, 883-899.	3.5	26
60	DNA and Flavonoids Leach out from Active Nuclei of Taxus and Tsuga after Extreme Climate Stresses. Plants, 2015, 4, 710-727.	3.8	3
61	Characterization of<i>Jatropha curcas</i>L. Protein Cast Films with respect to Packaging Relevant Properties. International Journal of Polymer Science, 2015, 2015, 1-9.	4.1	14
62	Storage time-dependent alteration of molecular interactionâ€“property relationships of whey protein isolate-based films and coatings. Journal of Materials Science, 2015, 50, 4396-4404.	3.5	41
63	Permeation of water vapour, nitrogen, oxygen and carbon dioxide through whey protein isolate based films and coatingsâ€"Permselectivity and activation energy. Food Packaging and Shelf Life, 2015, 6, 21-29.	9.5	32
64	Synthesis of hydrophobic whey protein isolate by acylation with fatty acids. European Polymer Journal, 2015, 62, 10-18.	6.0	25
65	Flavanols and Flavonols in the Nuclei of Conifer Genotypes with Different Growth. Forests, 2014, 5, 2122-2135.	2.3	10
66	Water Repellence and Oxygen and Water Vapor Barrier of PVOH-Coated Substrates before and after Surface Esterification. Polymers, 2014, 6, 2764-2783.	4.7	38
67	Determination and Quantification of Molecular Interactions in Protein Films: A Review. Materials, 2014, 7, 7975-7996.	2.9	122
68	Biology of a widespread uncultivated archaeon that contributes to carbon fixation in the subsurface. Nature Communications, 2014, 5, .	14.1	86
69	Properties of Transglutaminase Crosslinked Whey Protein Isolate Coatings and Cast Films. Packaging Technology and Science, 2014, 27, 799-817.	3.5	65
70	Technofunctional Properties of Films Made From Ethylene Vinyl Acetate/Whey Protein Isolate Compounds. Packaging Technology and Science, 2014, 27, 521-533.	3.5	20
71	Mechanical and barrier properties of thermoplastic whey protein isolate/ethylene vinyl acetate blends. Journal of Applied Polymer Science, 2014, 131, .	2.7	14
72	Whey protein layer applied on biodegradable packaging film to improve barrier properties while maintaining biodegradability. Polymer Degradation and Stability, 2014, 108, 151-157.	7.1	92

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73	Effects of thermally induced denaturation on technological-functional properties of whey protein isolate-based films. Journal of Dairy Science, 2014, 97, 5315-5327.	3.9	30
74	Influence of plasticiser on the barrier, mechanical and grease resistance properties of alginate cast films. Carbohydrate Polymers, 2014, 110, 309-319.	12.1	138
75	The symbiotic intestinal ciliates and the evolution of their hosts. European Journal of Protistology, 2014, 50, 166-173.	1.4	41
76	Cereals and Lederhosenâ€"Science and Tradition Combine at 13th European Young Cereal Scientists and Technologists Workshop in Freising, Germany. Cereal Foods World, 2014, 59, 208-209.	0.9	0
77	Compensation of Pinhole Defects in Food Packages by Application of Ironâ€based Oxygen Scavenging Multilayer Films. Packaging Technology and Science, 2013, 26, 17-30.	3.5	45
78	Effects of Hydrolysed Whey Proteins on the Techno-Functional Characteristics of Whey Protein-Based Films. Materials, 2013, 6, 927-940.	2.9	42
79	Properties of Cast Films Made from Different Ratios of Whey Protein Isolate, Hydrolysed Whey Protein Isolate and Glycerol. Materials, 2013, 6, 3254-3269.	2.9	59
80	Processing and Validation of Whey-Protein-Coated Films and Laminates at Semi-Industrial Scale as Novel Recyclable Food Packaging Materials with Excellent Barrier Properties. Advances in Materials Science and Engineering, 2013, 2013, 1-10.	2.0	64
81	Properties of Whey-Protein-Coated Films and Laminates as Novel Recyclable Food Packaging Materials with Excellent Barrier Properties. International Journal of Polymer Science, 2012, 2012, 1-7.	4.1	119
82	Fundamental Investigations Regarding Barrier Properties of Grafted PVOH Layers. International Journal of Polymer Science, 2012, 2012, 1-6.	4.1	36
83	Nuclei of Tsuga canadensis: Role of Flavanols in Chromatin Organization. International Journal of Molecular Sciences, 2011, 12, 6834-6855.	4.5	4