

Markus Schmid

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

77
papers

2,938
citations

27
h-index

53
g-index

79
ext. papers

3,588
ext. citations

4.4
avg, IF

5.92
L-index

#	Paper	IF	Citations
77	Olive byproducts and their bioactive compounds as a valuable source for food packaging applications.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	5
76	Facile fabrication of transparent high-barrier poly(lactic acid)-based bilayer films with antioxidant/antimicrobial performances.. <i>Food Chemistry</i> , 2022 , 384, 132540	8.5	4
75	Food packaging and sustainability [Consumer perception vs. correlated scientific facts: A review. <i>Journal of Cleaner Production</i> , 2021 , 298, 126733	10.3	23
74	Effect of Acylation of Rapeseed Proteins with Lauroyl and Oleoyl Chloride on Solubility and Film-Forming Properties. <i>Waste and Biomass Valorization</i> , 2021 , 12, 745-755	3.2	2
73	Effects of glycerol and sorbitol on optical, mechanical, and gas barrier properties of potato peel-based films. <i>Packaging Technology and Science</i> , 2021 , 34, 11-23	2.3	4
72	Grafting of Fatty Acids on Polyvinyl Alcohol: Effects on Surface Energy and Adhesion Strength of Acrylic Pressure Sensitive Adhesives. <i>Frontiers in Materials</i> , 2020 , 6,	4	3
71	Bio-Based Packaging: Materials, Modifications, Industrial Applications and Sustainability. <i>Polymers</i> , 2020 , 12,	4.5	96
70	Rapeseed proteins for technical applications: Processing, isolation, modification and functional properties [A review. <i>Industrial Crops and Products</i> , 2020 , 158, 112986	5.9	13
69	Preparation and Compatibilization of PBS/Whey Protein Isolate Based Blends. <i>Molecules</i> , 2020 , 25,	4.8	9
68	Dispersion and Performance of a Nanoclay/Whey Protein Isolate Coating upon its Upscaling as a Novel Ready-to-Use Formulation for Packaging Converters. <i>Polymers</i> , 2019 , 11,	4.5	2
67	Intelligent Packaging in the Food Sector: A Brief Overview. <i>Foods</i> , 2019 , 8,	4.9	111
66	The Development of a Uniform Alginate-Based Coating for Cantaloupe and Strawberries and the Characterization of Water Barrier Properties. <i>Foods</i> , 2019 , 8,	4.9	19
65	Bioactive Compounds of Strawberry and Blueberry and Their Potential Health Effects Based on Human Intervention Studies: A Brief Overview. <i>Nutrients</i> , 2019 , 11,	6.7	52
64	Natural Polymers from Biomass Resources as Feedstocks for Thermoplastic Materials. <i>Macromolecular Materials and Engineering</i> , 2019 , 304, 1800760	3.9	27
63	Whey Protein-Based Packaging Films and Coatings 2019 , 407-437		13
62	Adhesive based on micellar lupin protein isolate exhibiting oxygen barrier properties. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46383	2.9	3
61	Effect of Dipping and Vacuum Impregnation Coating Techniques with Alginate Based Coating on Physical Quality Parameters of Cantaloupe Melon. <i>Journal of Food Science</i> , 2018 , 83, 929-936	3.4	28

60	Packaging concepts for fresh and processed meat [Recent progresses. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 88-100	6.8	45
59	Time-dependent crosslinking of whey protein based films during storage. <i>Materials Letters</i> , 2018 , 215, 8-10	3.3	11
58	Function-driven Investigation of Non-renewable Energy Use and Greenhouse Gas Emissions for Material Selection in Food Packaging Applications: Case Study of Yoghurt Packaging. <i>Procedia CIRP</i> , 2018 , 69, 728-733	1.8	6
57	Comparison of water vapour transmission rates of monolayer films determined by water vapour sorption and permeation experiments. <i>Food Packaging and Shelf Life</i> , 2018 , 17, 80-84	8.2	11
56	Effect of Presence and Concentration of Plasticizers, Vegetable Oils, and Surfactants on the Properties of Sodium-Alginate-Based Edible Coatings. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	30
55	Recycling of Polymer-Based Multilayer Packaging: A Review. <i>Recycling</i> , 2018 , 3, 1	3.2	162
54	Mechanical and Barrier Properties of Potato Protein Isolate-Based Films. <i>Coatings</i> , 2018 , 8, 58	2.9	4
53	Correlating Optical and Electrical Dipole Moments To Pinpoint Phosphorescent Dye Alignment in Organic Light-Emitting Diodes. <i>ACS Applied Materials & Interfaces</i> , 2018 , 10, 31541-31551	9.5	23
52	Functional properties of foamed and/or stretched polypropylene-films containing sodium chloride particles for humidity regulation. <i>Polymer Testing</i> , 2018 , 65, 339-351	4.5	7
51	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. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 45842	2.9	30
50	Effects of film constituents on packaging-relevant properties of sodium caseinate-based emulsion films. <i>Progress in Organic Coatings</i> , 2018 , 114, 250-258	4.8	17
49	Alginate-Based Edible Films and Coatings for Food Packaging Applications. <i>Foods</i> , 2018 , 7,	4.9	176
48	Effect of thermally induced denaturation on molecular interaction-response relationships of whey protein isolate based films and coatings. <i>Progress in Organic Coatings</i> , 2017 , 104, 161-172	4.8	20
47	UV Radiation Induced Cross-Linking of Whey Protein Isolate-Based Films. <i>International Journal of Polymer Science</i> , 2017 , 2017, 1-6	2.4	9
46	Packaging Concepts for Ready-to-Eat Food: Recent Progress. <i>Journal of Packaging Technology and Research</i> , 2017 , 1, 113-126	3.1	18
45	Review on the Processing and Properties of Polymer Nanocomposites and Nanocoatings and Their Applications in the Packaging, Automotive and Solar Energy Fields. <i>Nanomaterials</i> , 2017 , 7,	5.4	396
44	Effect of Chemical Grafting Parameters on the Manufacture of Functionalized PVOH Films Having Controlled Water Solubility. <i>Frontiers in Chemistry</i> , 2017 , 5, 38	5	4
43	Thickness Measurement Methods for Physical Vapor Deposited Aluminum Coatings in Packaging Applications: A Review. <i>Coatings</i> , 2017 , 7, 9	2.9	13

42	Validation of a Novel Technique and Evaluation of the Surface Free Energy of Food. <i>Foods</i> , 2017 , 6,	4.9	12
41	Improvement of Food Packaging-Related Properties of Whey Protein Isolate-Based Nanocomposite Films and Coatings by Addition of Montmorillonite Nanoplatelets. <i>Frontiers in Materials</i> , 2017 , 4,	4	12
40	Modification of Functional Properties of Whey Protein Isolate Nanocomposite Films and Coatings with Nanoclays. <i>Journal of Nanomaterials</i> , 2017 , 2017, 1-10	3.2	14
39	Testing and Quality Assurance of Bioplastics 2017 , 201-232		
38	Effect of Potato Pulp Filler on the Mechanical Properties and Water Vapor Transmission Rate of Thermoplastic WPI/PBS Blends. <i>Polymer-Plastics Technology and Engineering</i> , 2016 , 55, 510-517		15
37	Effect of Sodium Sulfite, Sodium Dodecyl Sulfate, and Urea on the Molecular Interactions and Properties of Whey Protein Isolate-Based Films. <i>Frontiers in Chemistry</i> , 2016 , 4, 49	5	20
36	Recyclability of PET/WPI/PE Multilayer Films by Removal of Whey Protein Isolate-Based Coatings with Enzymatic Detergents. <i>Materials</i> , 2016 , 9,	3.5	23
35	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. <i>Coatings</i> , 2016 , 6, 1	2.9	137
34	Physical, Chemical and Biochemical Modifications of Protein-Based Films and Coatings: An Extensive Review. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	138
33	Recent Prospects in the Inline Monitoring of Nanocomposites and Nanocoatings by Optical Technologies. <i>Nanomaterials</i> , 2016 , 6,	5.4	20
32	Acclimation Changes of Flavonoids in Needles of Conifers during Heat and Drought Stress 2015. <i>Climate</i> , 2016 , 4, 35	3.1	3
31	Impact of Hydrolyzed Whey Protein on the Molecular Interactions and Cross-Linking Density in Whey Protein Isolate-Based Films. <i>International Journal of Polymer Science</i> , 2016 , 2016, 1-9	2.4	129
30	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. <i>Polymer-Plastics Technology and Engineering</i> , 2016 , 55, 1503-1511		3
29	Isolation and Characterization of High-Molecular-Weight (HMW) Gliadins from Wheat Flour. <i>Cereal Chemistry</i> , 2016 , 93, 536-542	2.4	11
28	Storage time-dependent alteration of molecular interaction property relationships of whey protein isolate-based films and coatings. <i>Journal of Materials Science</i> , 2015 , 50, 4396-4404	4.3	36
27	Permeation of water vapour, nitrogen, oxygen and carbon dioxide through whey protein isolate based films and coatings: Permselectivity and activation energy. <i>Food Packaging and Shelf Life</i> , 2015 , 6, 21-29	8.2	27
26	Synthesis of hydrophobic whey protein isolate by acylation with fatty acids. <i>European Polymer Journal</i> , 2015 , 62, 10-18	5.2	21
25	Modeling, Simulation, and Experimental Validation of Drying and Denaturation Behavior of Whey Protein Isolate-Based Coatings. <i>Drying Technology</i> , 2015 , 33, 1382-1395	2.6	4

24	Effect of UV-Radiation on the Packaging-Related Properties of Whey Protein Isolate Based Films and Coatings. <i>Packaging Technology and Science</i> , 2015 , 28, 883-899	2.3	22
23	DNA and Flavonoids Leach out from Active Nuclei of Taxus and Tsuga after Extreme Climate Stresses. <i>Plants</i> , 2015 , 4, 710-27	4.5	3
22	Characterization of Jatropha curcas L. Protein Cast Films with respect to Packaging Relevant Properties. <i>International Journal of Polymer Science</i> , 2015 , 2015, 1-9	2.4	14
21	Mechanical and barrier properties of thermoplastic whey protein isolate/ethylene vinyl acetate blends. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	11
20	Whey protein layer applied on biodegradable packaging film to improve barrier properties while maintaining biodegradability. <i>Polymer Degradation and Stability</i> , 2014 , 108, 151-157	4.7	72
19	Effects of thermally induced denaturation on technological-functional properties of whey protein isolate-based films. <i>Journal of Dairy Science</i> , 2014 , 97, 5315-27	4	27
18	Influence of plasticiser on the barrier, mechanical and grease resistance properties of alginate cast films. <i>Carbohydrate Polymers</i> , 2014 , 110, 309-19	10.3	92
17	The symbiotic intestinal ciliates and the evolution of their hosts. <i>European Journal of Protistology</i> , 2014 , 50, 166-73	3.6	38
16	Rapeseed proteins [Production methods and possible application ranges. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2014 , 21, D104	1.5	29
15	Cereals and Lederhosen Science and Tradition Combine at 13th European Young Cereal Scientists and Technologists Workshop in Freising, Germany. <i>Cereal Foods World</i> , 2014 , 59, 208-209	2	
14	Flavanols and Flavonols in the Nuclei of Conifer Genotypes with Different Growth. <i>Forests</i> , 2014 , 5, 2122-2135	2.8	10
13	Water Repellence and Oxygen and Water Vapor Barrier of PVOH-Coated Substrates before and after Surface Esterification. <i>Polymers</i> , 2014 , 6, 2764-2783	4.5	25
12	Determination and Quantification of Molecular Interactions in Protein Films: A Review. <i>Materials</i> , 2014 , 7, 7975-7996	3.5	106
11	Biology of a widespread uncultivated archaeon that contributes to carbon fixation in the subsurface. <i>Nature Communications</i> , 2014 , 5, 5497	17.4	86
10	Properties of Transglutaminase Crosslinked Whey Protein Isolate Coatings and Cast Films. <i>Packaging Technology and Science</i> , 2014 , 27, 799-817	2.3	57
9	Technofunctional Properties of Films Made From Ethylene Vinyl Acetate/Whey Protein Isolate Compounds. <i>Packaging Technology and Science</i> , 2014 , 27, 521-533	2.3	19
8	Compensation of Pinhole Defects in Food Packages by Application of Iron-based Oxygen Scavenging Multilayer Films. <i>Packaging Technology and Science</i> , 2013 , 26, 17-30	2.3	39
7	Effects of Hydrolysed Whey Proteins on the Techno-Functional Characteristics of Whey Protein-Based Films. <i>Materials</i> , 2013 , 6, 927-940	3.5	39

6	Properties of Cast Films Made from Different Ratios of Whey Protein Isolate, Hydrolysed Whey Protein Isolate and Glycerol. <i>Materials</i> , 2013 , 6, 3254-3269	3.5	53
5	Processing and Validation of Whey-Protein-Coated Films and Laminates at Semi-Industrial Scale as Novel Recyclable Food Packaging Materials with Excellent Barrier Properties. <i>Advances in Materials Science and Engineering</i> , 2013 , 2013, 1-10	1.5	48
4	Properties of Whey-Protein-Coated Films and Laminates as Novel Recyclable Food Packaging Materials with Excellent Barrier Properties. <i>International Journal of Polymer Science</i> , 2012 , 2012, 1-7	2.4	94
3	Fundamental Investigations Regarding Barrier Properties of Grafted PVOH Layers. <i>International Journal of Polymer Science</i> , 2012 , 2012, 1-6	2.4	27
2	Nuclei of <i>Tsuga canadensis</i> : role of flavanols in chromatin organization. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 6834-55	6.3	3
1	Biogenic Amine Detection Systems for Intelligent Packaging Concepts: Meat and Meat Products. <i>Food Reviews International</i> , 1-25	5.5	1