Andreas StÃ¤bler

List of Publications by Year
in descending order

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30	1,105	471061 17	476904 29
papers	citations	h-index	g-index

30	30	30	1759
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of Acylation of Rapeseed Proteins with Lauroyl and Oleoyl Chloride on Solubility and Film-Forming Properties. Waste and Biomass Valorization, 2021, 12, 745-755.	1.8	5
2	Liquid and Solid Functional Bio-Based Coatings. Polymers, 2021, 13, 3640.	2.0	17
3	Preparation and Compatibilization of PBS/Whey Protein Isolate Based Blends. Molecules, 2020, 25, 3313.	1.7	13
4	Thermal and Mechanical Properties of Biocomposites Made of Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) and Potato Pulp Powder. Polymers, 2019, 11, 308.	2.0	25
5	Thermal, Mechanical, and Rheological Properties of Biocomposites Made of Poly(lactic acid) and Potato Pulp Powder. International Journal of Molecular Sciences, 2019, 20, 675.	1.8	29
6	Adhesive based on micellar lupin protein isolate exhibiting oxygen barrier properties. Journal of Applied Polymer Science, 2018, 135, 46383.	1.3	3
7	Influence of process conditions during aqueous protein extraction upon yield from pre-pressed and cold-pressed rapeseed press cake. Industrial Crops and Products, 2018, 112, 236-246.	2.5	85
8	Inter-Correlation among the Hydrophilicâ€“Lipophilic Balance, Surfactant System, Viscosity, Particle Size, and Stability of Candelilla Wax-Based Dispersions. Coatings, 2018, 8, 469.	1.2	23
9	Mechanical and Barrier Properties of Potato Protein Isolate-Based Films. Coatings, 2018, 8, 58.	1.2	10
10	Processing, Valorization and Application of Bio-Waste Derived Compounds from Potato, Tomato, Olive and Cereals: A Review. Sustainability, 2017, 9, 1492.	1.6	123
11	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.	1.2	164
12	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.	1.2	167
13	Kinetics of lipase-catalyzed de-acidification of degummed rapeseed oil utilizing monoacylglycerol as acyl-group acceptor. Journal of Molecular Catalysis B: Enzymatic, 2016, 127, 40-46.	1.8	4
14	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.	1.9	17
15	Effect of Sodium Sulfite, Sodium Dodecyl Sulfate, and Urea on the Molecular Interactions and Properties of Whey Protein Isolate-Based Films. Frontiers in Chemistry, 2016, 4, 49.	1.8	33
16	Characterization ofJatropha curcasL. Protein Cast Films with respect to Packaging Relevant Properties. International Journal of Polymer Science, 2015, 2015, 1-9.	1.2	14
17	Enzyme-assisted process for DAG synthesis in edible oils. Food Chemistry, 2015, 176, 263-270.	4.2	27
18	Exploring the potentialities of using lignocellulosic fibres derived from three food by-products as constituents of biocomposites for food packaging. Industrial Crops and Products, 2015, 69, 110-122.	2.5	91

#	Article	IF	Citations
19	Influence of Protein Extraction Techniques of Different De-oiled Residues from Jatropha curcas L. on Protein Recovery and Techno-functional Properties. Waste and Biomass Valorization, 2015, 6, 225-235.	1.8	5
20	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.	1.7	39
21	Enzymatic esterification of free fatty acids in vegetable oils utilizing different immobilized lipases. Biotechnology Letters, 2015, 37, 169-174.	1.1	23
22	Enzymatic Degumming of Crude Jatropha Oil: Evaluation of Impact Factors on the Removal of Phospholipids. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 2135-2141.	0.8	9
23	Properties of Transglutaminase Crosslinked Whey Protein Isolate Coatings and Cast Films. Packaging Technology and Science, 2014, 27, 799-817.	1.3	66
24	Enzyme-assisted deacidification of Jatropha crude oil by statistical design of experiments. European Journal of Lipid Science and Technology, 2014, 116, 1421-1431.	1.0	7
25	Comparison of Two Protein Extraction Techniques Utilizing Aqueous De-Oiled Residue from Jatropha curcas L. Waste and Biomass Valorization, 2014, 5, 33-41.	1.8	4
26	Screening of impact factors on the enzymatic neutralization of Jatropha crude oil. European Journal of Lipid Science and Technology, 2014, 116, 185-192.	1.0	15
27	Mechanical and barrier properties of thermoplastic whey protein isolate/ethylene vinyl acetate blends. Journal of Applied Polymer Science, 2014, 131, .	1.3	13
28	Kinetics of enzymatic esterification of glycerol and free fatty acids in crude Jatropha oil by immobilized lipase from Rhizomucor miehei. Journal of Molecular Catalysis B: Enzymatic, 2014, 107, 1-7.	1.8	39
29	Gewinnung eines partialglyceridhaltigen Biokraftstoffs durch enzymatische Teilethanolyse von PflanzenÃ¶l. Chemie-Ingenieur-Technik, 2009, 81, 1809-1814.	0.4	0
30	Optimization of androstenedione production in an organicâ€“aqueous two-liquid phase system. Journal of Molecular Catalysis B: Enzymatic, 2004, 29, 19-23.	1.8	35