

Roland Schneider

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,476
citations

331538

21
h-index

454834

30
g-index

30
all docs

30
docs citations

30
times ranked

1381
citing authors

#	ARTICLE	IF	CITATIONS
1	From lignin to nylon: Cascaded chemical and biochemical conversion using metabolically engineered <i>Pseudomonas putida</i> . <i>Metabolic Engineering</i> , 2018, 47, 279-293.	3.6	225
2	Direct production of lactic acid based on simultaneous saccharification and fermentation of mixed restaurant food waste. <i>Journal of Cleaner Production</i> , 2017, 143, 615-623.	4.6	152
3	Fermentative lactic acid production from coffee pulp hydrolysate using <i>Bacillus coagulans</i> at laboratory and pilot scales. <i>Bioresource Technology</i> , 2016, 218, 167-173.	4.8	112
4	Investigation of food waste valorization through sequential lactic acid fermentative production and anaerobic digestion of fermentation residues. <i>Bioresource Technology</i> , 2017, 241, 508-516.	4.8	85
5	Fermentative utilization of coffee mucilage using <i>Bacillus coagulans</i> and investigation of down-stream processing of fermentation broth for optically pure l(+)-lactic acid production. <i>Bioresource Technology</i> , 2016, 211, 398-405.	4.8	84
6	A review on the current developments in continuous lactic acid fermentations and case studies utilising inexpensive raw materials. <i>Process Biochemistry</i> , 2019, 79, 1-10.	1.8	79
7	Restructuring the Conventional Sugar Beet Industry into a Novel Biorefinery: Fractionation and Bioconversion of Sugar Beet Pulp into Succinic Acid and Value-Added Coproducts. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 6569-6579.	3.2	70
8	Fatty acid feedstock preparation and lactic acid production as integrated processes in mixed restaurant food and bakery wastes treatment. <i>Food Research International</i> , 2015, 73, 52-61.	2.9	57
9	Assessing the organic fraction of municipal solid wastes for the production of lactic acid. <i>Biochemical Engineering Journal</i> , 2019, 150, 107251.	1.8	53
10	Organic fraction of municipal solid waste for the production of L-lactic acid with high optical purity. <i>Journal of Cleaner Production</i> , 2020, 247, 119165.	4.6	53
11	Recent Advances in D-Lactic Acid Production from Renewable Resources. <i>Food Technology and Biotechnology</i> , 2019, 57, 293-304.	0.9	47
12	Polymer grade l-lactic acid production from sugarcane bagasse hemicellulosic hydrolysate using <i>Bacillus coagulans</i> . <i>Bioresource Technology Reports</i> , 2019, 6, 26-31.	1.5	43
13	Biosurfactant production by <i>Aureobasidium pullulans</i> in stirred tank bioreactor: New approach to understand the influence of important variables in the process. <i>Bioresource Technology</i> , 2017, 243, 264-272.	4.8	40
14	High L(+)-lactic acid productivity in continuous fermentations using bakery waste and lucerne green juice as renewable substrates. <i>Bioresource Technology</i> , 2020, 316, 123949.	4.8	37
15	Evaluation of various <i>Bacillus coagulans</i> isolates for the production of high purity L-lactic acid using defatted rice bran hydrolysates. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1321-1329.	1.3	36
16	Limited life cycle and cost assessment for the bioconversion of lignin-derived aromatics into adipic acid. <i>Biotechnology and Bioengineering</i> , 2020, 117, 1381-1393.	1.7	32
17	Production and Purification of l-lactic Acid in Lab and Pilot Scales Using Sweet Sorghum Juice. <i>Fermentation</i> , 2019, 5, 36.	1.4	31
18	Membrane Technologies for Lactic Acid Separation from Fermentation Broths Derived from Renewable Resources. <i>Membranes</i> , 2018, 8, 94.	1.4	30

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19	Integration of Solid State and Submerged Fermentations for the Valorization of Organic Municipal Solid Waste. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 766.	1.5	30
20	Batch and Continuous Lactic Acid Fermentation Based on A Multi-Substrate Approach. <i>Microorganisms</i> , 2020, 8, 1084.	1.6	24
21	Volumetric oxygen transfer coefficient as fermentation control parameter to manipulate the production of either acetoin or D-2,3-butanediol using bakery waste. <i>Bioresource Technology</i> , 2021, 335, 125155.	4.8	24
22	Separation of lactic acid and recovery of salt-ions from fermentation broth. <i>Journal of Chemical Technology and Biotechnology</i> , 2017, 92, 504-511.	1.6	22
23	A Simple Biorefinery Concept to Produce 2G-Lactic Acid from Sugar Beet Pulp (SBP): A High-Value Target Approach to Valorize a Waste Stream. <i>Molecules</i> , 2020, 25, 2113.	1.7	21
24	Chemical and Enzymatic Synthesis of Biobased Xylo-Oligosaccharides and Fermentable Sugars from Wheat Straw for Food Applications. <i>Polymers</i> , 2022, 14, 1336.	2.0	18
25	Production of Lactic Acid from Carob, Banana and Sugarcane Lignocellulose Biomass. <i>Molecules</i> , 2020, 25, 2956.	1.7	17
26	From Upstream to Purification: Production of Lactic Acid from the Organic Fraction of Municipal Solid Waste. <i>Waste and Biomass Valorization</i> , 2020, 11, 5247-5254.	1.8	17
27	Leguminose green juice as an efficient nutrient for l (+)-lactic acid production. <i>Journal of Biotechnology</i> , 2016, 236, 26-34.	1.9	16
28	Investigation of spiral-wound membrane modules for the cross-flow nanofiltration of fermentation broth obtained from a pilot plant fermentation reactor for the continuous production of lactic acid. <i>Bioresources and Bioprocessing</i> , 2017, 4, 4.	2.0	8
29	L-(+)-Lactic Acid from Reed: Comparing Various Resources for the Nutrient Provision of <i>B. coagulans</i> . <i>Resources</i> , 2020, 9, 89.	1.6	8
30	Capillary electrophoresis method for the analysis of organic acids and amino acids in the presence of strongly alternating concentrations of aqueous lactic acid. <i>Bioprocess and Biosystems Engineering</i> , 2017, 40, 981-988.	1.7	5