

### List of scientific publications

1. M. Kaestner, S. Streibich, **M. Beyrer**, H. H. Richnow, and W. Fritsche (1999): Formation of Bound Residues during Microbial Degradation of [<sup>14</sup>C]Anthracene in Soil. *Applied and Environmental Microbiology*. 65(5):1834-1842
2. **M. Beyrer**, and I. Kohls (2003): Strukturieren von Protein durch kalte Denaturierung. Schriftenreihe der FH Neubrandenburg ISBN 3-932227-59-X Bd. 6, pp 84-95
3. **M. Beyrer**, A. Koeberle, and M. Ruesch gen. Klaas (2006). Herstellen von Seife. *Chemie und Physik der Tenside*. Hochschule Neubrandenburg. ISBN 3-92227-80-8
4. **M. Beyrer**, and M. Ruesch gen. Klaas (2006): Influence of chilled and frozen storage on the stability of trout and herring fillet. *Inf. Fischereiforschung* 53:27-34, DOI:10.3220/Inf53\_27-34\_2006
5. **M. Beyrer**, and M Ruesch gen. Klaas (2007). Influence of freezing and of frozen storage on the specific heat capacity of trout and herring fillet. *European Food Research and Technologie* 224:349-353, DOI: 10.1007/s00217-006-0318-9
6. **M. Beyrer**, and K. Morgenstern-Freitag (2011). Edible Coatings – Nischenlösung für den Schutz von Produkten. *Lebensmittel-Technologie*. 04/11:2-4
7. **M. Beyrer**, R. Favre, and C. Ellert (2013): Polarlicht trifft Stärke. *Anwendung von Plasmen zur Keimreduktion*. *Lebensmittel-Technologie*. 03/13:2-3.
8. C. Nindjin, **M. Beyrer**, and G. N. Amani (2015): Effects of sucrose and vegetable oil on properties of native cassava (*Manihot esculenta* CRANTZ) starch-based edible films. *African J Food, Agriculture, Nutrition and Development*. 15(2): 9905-9921
9. F. Kerche Paes da Silva, M. Weterings, and **M. Beyrer** (2015): The effect of temperature and shear upon technological properties of whey protein concentrate: Aggregation in a pilot plant scale tubular heat exchanger. *International Dairy Journal*; DOI: 10.1016/j.idairyj.2016.02.032
10. J. T. Hoermansperger, L. Buchmann, S. Merz, R. Schmitt, **M. Beyrer**, and E. J. Windhab (2016). Microbial decontamination of porous model food powders by Vacuum-Steam-Vacuum treatment. *Innov. Food Sci Emerging Technologies*. DOI: [10.1016/j.ifset.2015.12.027](https://doi.org/10.1016/j.ifset.2015.12.027)
11. P. Muehlich, W. Case, J. T. Hoermansperger, **M. Beyrer**, and E. J. Windhab (2016). Particle Image Velocimetry (PIV) in Food Powders during Vacuum-Steam-Vacuum (VSV) treatment. *Powder Technology Journal*, DOI: [10.1016/j.powtec.2016.04.041](https://doi.org/10.1016/j.powtec.2016.04.041)

12. **M. Beyrer** (2017). Inaktivierung von Mikroorganismen in pulverförmigen Lebensmitteln: Überhitzter Dampf und kaltes Plasma als treibende Kräfte. In: Behr's Jahrbuch für die Lebensmittelwirtschaft 2018; Hamburg, S. 113-123
13. M. C. Pina-Pérez, W. M. Brück, T. B. Brück, and **M. Beyrer** (2019). Chapter 6: Microalgae as healthy ingredients for functional foods. In: The Role of alternative and Innovative food ingredients and products in consumer wellness. Elsevier Editorial. Editors: Charis M. Galanakis.
14. M.C. Pina-Pérez, A. Martinez, **M. Beyrer**, and D. Rodrigo (2019) CHAPTER 4. Decontamination of fruits by non-thermal technologies. In: Emerging Technologies for Shelf Life Enhancement of Fruits. Apple Academic Press. CRC Press. Taylor & Francis Group. Editors: Basharat Nabi Dar & Shabir Ahmad Mir.
15. M. Weterings, I. Bodnar, R. Boom, and **M. Beyrer** (2019): A classification scheme for interfacial mass transfer and the kinetics of aroma release. Trends in Food Science & Technology. In press. <https://doi.org/10.1016/j.tifs.2019.04.012>
16. **M. Beyrer**, I. Smeu, D. Martinet, A. Howling and C. Ellert, (201x): Cold atmospheric plasma inactivation of microbial spores compared on reference surfaces and powder particles. (submitted)
17. M. Weterings, A. Parker, I. Bodnàr, R. M. Boom, and **M. Beyrer** (201x). Influence of agitation on flavor release. (submitted)
18. M.C. Pina Perez, D. Martinet, C. Palacios, C. Ellert, and **M. Beyrer** (201x): Low Energy-Short term Cold Atmospheric Plasma: Controlling the inactivation efficiency of bacterial spores in powders. (submitted)

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