

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 [¹⁴C] 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/Infn53_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 Reseach and Technologie 224:349-353, DOI: 10.1007/s00217-006-0318-9
6. 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
7. 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
8. 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)
9. 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)
10. **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
11. 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.

12. 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.
13. M. Weterings, I. Bodnar, R. Boom, and **M. Beyrer** (2020): A classification scheme for interfacial mass transfer and the kinetics of aroma release. Trends in Food Science & Technology. 105, 433-448. <https://doi.org/10.1016/j.tifs.2019.04.012>
14. **M. Beyrer**, I. Smeu, D. Martinet, A. Howling and C. Ellert, (2020): Cold atmospheric plasma inactivation of microbial spores compared on reference surfaces and powder particles. Food and Bioprocess Technology, 13(10). <https://doi.org/10.1007/s11947-020-02438-5>
15. M.C. Pina Perez, D. Martinet, C. Palacios, C. Ellert, and **M. Beyrer** (2020): Low energy-short term cold atmospheric plasma: Controlling the inactivation efficacy of bacterial spores in powders. Food Research International, 130. <https://doi.org/10.1016/j.foodres.2019.108921>
16. **M. Beyrer**, M.C. Pina Perez, D. Martinet, W. Andlauer (2020): Cold plasma processing of powdered Spirulina algae for spore inactivation and preservation of bioactive compounds. Food control, 118. <https://doi.org/10.1016/j.foodcont.2020.107378>
17. M. Weterings, A. Parker, I. Bodnàr, R. M. Boom, and **M. Beyrer** (2021). Influence of agitation on flavor release. Innovative Food Science and Emerging Technologies (accepted).
18. M. Weterings, I. Bodnár, R. M. Boom, **M. Beyrer** (2021): Empirical determination of liquid-gas transport coefficients and Henry's constants of aromas: Influence of food processing and food composition. Innovative Food Science & Emerging Technologies. <https://doi.org/10.1016/j.ifset.2021.102610>
19. S. H. V. Cornet, S. J. E. Snel, F. K. G. Schreuders, R. G. M. van der Sman, **M. Beyrer** & A. J. van der Goot (2021). Thermo-mechanical processing of plant proteins using shear cell and high-moisture extrusion cooking, Critical Reviews in Food Science and Nutrition. <https://doi.org/10.1080/10408398.2020.1864618>