

Jeroen Lammertyn

List of Publications by Year in descending order

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63
papers

5,832
citations

116194

36
h-index

150775

59
g-index

64
all docs

64
docs citations

64
times ranked

5998
citing authors

#	ARTICLE	IF	CITATIONS
1	FO-SPR biosensor calibrated with recombinant extracellular vesicles enables specific and sensitive detection directly in complex matrices. <i>Journal of Extracellular Vesicles</i> , 2021, 10, e12059.	5.5	10
2	Expanding a Portfolio of (FO-) SPR Surface Chemistries with the Co(III)-NTA Oriented Immobilization of His ₆ -Tagged Bioreceptors for Applications in Complex Matrices. <i>ACS Sensors</i> , 2020, 5, 960-969.	4.0	23
3	Solid-Phase PCR-Amplified DNAzyme Activity for Real-Time FO-SPR Detection of the MCR-2 Gene. <i>Analytical Chemistry</i> , 2020, 92, 10783-10791.	3.2	24
4	Controlling the Bioreceptor Spatial Distribution at the Nanoscale for Single Molecule Counting in Microwell Arrays. <i>ACS Sensors</i> , 2019, 4, 2327-2335.	4.0	11
5	Real-Time FO-SPR Monitoring of Solid-Phase DNAzyme Cleavage Activity for Cutting-Edge Biosensing. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 6759-6768.	4.0	27
6	Encoded particle microfluidic platform for rapid multiplexed screening and characterization of aptamers against influenza A nucleoprotein. <i>Analytica Chimica Acta</i> , 2019, 1053, 70-80.	2.6	12
7	Three-Dimensional DNA Origami as Programmable Anchoring Points for Bioreceptors in Fiber Optic Surface Plasmon Resonance Biosensing. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 23539-23547.	4.0	60
8	Parts per Million Detection of Alcohol Vapors via Metal Organic Framework Functionalized Surface Plasmon Resonance Sensors. <i>Analytical Chemistry</i> , 2017, 89, 4480-4487.	3.2	40
9	Identification and Quantification of Celery Allergens Using Fiber Optic Surface Plasmon Resonance PCR. <i>Sensors</i> , 2017, 17, 1754.	2.1	19
10	Evaluation of different strategies for magnetic particle functionalization with DNA aptamers. <i>New Biotechnology</i> , 2016, 33, 755-762.	2.4	13
11	Thermal annealing of gold coated fiber optic surfaces for improved plasmonic biosensing. <i>Sensors and Actuators B: Chemical</i> , 2016, 229, 678-685.	4.0	31
12	Fiber optic-SPR platform for fast and sensitive infliximab detection in serum of inflammatory bowel disease patients. <i>Biosensors and Bioelectronics</i> , 2016, 79, 173-179.	5.3	104
13	Transferability of antibody pairs from ELISA to fiber optic surface plasmon resonance for infliximab detection. <i>Proceedings of SPIE</i> , 2015, , .	0.8	3
14	Real-time ligation chain reaction for DNA quantification and identification on the FO-SPR. <i>Biosensors and Bioelectronics</i> , 2015, 67, 394-399.	5.3	26
15	Smart design of fiber optic surfaces for improved plasmonic biosensing. <i>New Biotechnology</i> , 2015, 32, 473-484.	2.4	63
16	Mechanism of Nonpolar Model Substances to Inhibit Primary Gushing Induced by Hydrophobin HFBI. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4673-4682.	2.4	2
17	Label-free Protein Detection Based on the Heat-Transfer Method—A Case Study with the Peanut Allergen Ara h 1 and Aptamer-Based Synthetic Receptors. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 10316-10323.	4.0	32
18	Improved surface plasmon resonance biosensing using silanized optical fibers. <i>Sensors and Actuators B: Chemical</i> , 2015, 216, 518-526.	4.0	49

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19	Non-Destructive Evaluation. , 2014, , 363-385.		2
20	Heterobifunctional PEG Ligands for Bioconjugation Reactions on Iron Oxide Nanoparticles. PLoS ONE, 2014, 9, e109475.	1.1	30
21	reMelting curve analysis as a tool for enrichment monitoring in the SELEX process. Analyst, The, 2014, 139, 589-595.	1.7	28
22	Probing the Force-Induced Dissociation of Aptamer-Protein Complexes. Analytical Chemistry, 2014, 86, 3084-3091.	3.2	17
23	Affinity Comparison of p3 and p8 Peptide Displaying Bacteriophages Using Surface Plasmon Resonance. Analytical Chemistry, 2013, 85, 10075-10082.	3.2	30
24	Nucleic Acids for Ultra-Sensitive Protein Detection. Sensors, 2013, 13, 1353-1384.	2.1	40
25	Spherical Nucleic Acid Enhanced FO-SPR DNA Melting for Detection of Mutations in <i>Legionella pneumophila</i>. Analytical Chemistry, 2013, 85, 1734-1742.	3.2	31
26	Selection of aptamers against Ara h 1 protein for FO-SPR biosensing of peanut allergens in food matrices. Biosensors and Bioelectronics, 2013, 43, 245-251.	5.3	126
27	Primary culture of embryonic rat olfactory receptor neurons. In Vitro Cellular and Developmental Biology - Animal, 2012, 48, 650-659.	0.7	0
28	Real-time monitoring of DNA hybridization and melting processes using a fiber optic sensor. Nanotechnology, 2012, 23, 065503.	1.3	43
29	Fiber-Optic High-Resolution Genetic Screening Using Gold-Labeled Gene Probes. Small, 2012, 8, 868-872.	5.2	25
30	A versatile electrowetting-based digital microfluidic platform for quantitative homogeneous and heterogeneous bio-assays. Journal of Micromechanics and Microengineering, 2011, 21, 054026.	1.5	110
31	Microfluidic analytical systems for food analysis. Trends in Food Science and Technology, 2011, 22, 386-404.	7.8	83
32	Real-Time Monitoring of Solid-Phase PCR Using Fiber-Optic SPR. Small, 2011, 7, 1003-1006.	5.2	31
33	Nanocrystalline diamond impedimetric aptasensor for the label-free detection of human IgE. Biosensors and Bioelectronics, 2011, 26, 2987-2993.	5.3	77
34	Selection and Characterization of DNA Aptamers for Egg White Lysozyme. Molecules, 2010, 15, 1127-1140.	1.7	89
35	Postharvest quality of apple predicted by NIR-spectroscopy: Study of the effect of biological variability on spectra and model performance. Postharvest Biology and Technology, 2010, 55, 133-143.	2.9	227
36	Non-destructive Evaluation. , 2009, , 421-441.		13

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37	Measurement Of Beer Taste Attributes Using An Electronic Tongue. , 2009, , .		2
38	Metabolic profiling of "Conference"™ pears under low oxygen stress. Postharvest Biology and Technology, 2009, 51, 123-130.	2.9	133
39	Aroma volatiles associated with the senescence of climacteric or non-climacteric melon fruit. Postharvest Biology and Technology, 2009, 52, 146-155.	2.9	43
40	Fiber optic SPR biosensing of DNA hybridization and DNA-protein interactions. Biosensors and Bioelectronics, 2009, 25, 864-869.	5.3	208
41	Analysis of tomato taste using two types of electronic tongues. Sensors and Actuators B: Chemical, 2008, 131, 10-17.	4.0	95
42	Climacteric or non-climacteric behavior in melon fruit. Postharvest Biology and Technology, 2008, 49, 27-37.	2.9	126
43	Increasing Robustness against Changes in the Interferent Structure by Incorporating Prior Information in the Augmented Classical Least-Squares Framework. Analytical Chemistry, 2008, 80, 4951-4959.	3.2	40
44	A Continuum Model for Metabolic Gas Exchange in Pear Fruit. PLoS Computational Biology, 2008, 4, e1000023.	1.5	75
45	Kernel PLS regression on wavelet transformed NIR spectra for prediction of sugar content of apple. Chemometrics and Intelligent Laboratory Systems, 2007, 85, 243-252.	1.8	122
46	Proteomic analysis of core breakdown disorder in Conference pears (Pyrus communis L.). Proteomics, 2007, 7, 2083-2099.	1.3	74
47	Browning disorders in pear fruit. Postharvest Biology and Technology, 2007, 43, 1-13.	2.9	281
48	Calibration transfer between NIR diode array and FT-NIR spectrophotometers for measuring the soluble solids contents of apple. Postharvest Biology and Technology, 2007, 45, 38-45.	2.9	61
49	Headspace fingerprint mass spectrometry to characterize strawberry aroma at super-atmospheric oxygen conditions. Postharvest Biology and Technology, 2007, 46, 230-236.	2.9	33
50	Nondestructive measurement of fruit and vegetable quality by means of NIR spectroscopy: A review. Postharvest Biology and Technology, 2007, 46, 99-118.	2.9	1,718
51	Analysis of apples varieties " comparison of electronic tongue with different analytical techniques. Sensors and Actuators B: Chemical, 2006, 116, 23-28.	4.0	88
52	The electronic tongue and ATR-FTIR for rapid detection of sugars and acids in tomatoes. Sensors and Actuators B: Chemical, 2006, 116, 107-115.	4.0	101
53	Mapping consumer liking of tomatoes with fast aroma profiling techniques. Postharvest Biology and Technology, 2005, 38, 115-127.	2.9	41
54	An electronic nose and a mass spectrometry-based electronic nose for assessing apple quality during shelf life. Postharvest Biology and Technology, 2004, 31, 9-19.	2.9	135

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55	The relationship between gas transport properties and the histology of apple. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1131-1140.	1.7	84
56	Electronic nose systems to study shelf life and cultivar effect on tomato aroma profile. <i>Sensors and Actuators B: Chemical</i> , 2004, 97, 324-333.	4.0	144
57	Characterisation of QMB sensors by means of the BET adsorption isotherm. <i>Sensors and Actuators B: Chemical</i> , 2004, 101, 242-251.	4.0	15
58	Electronic nose as a non-destructive tool to evaluate the optimal harvest date of apples. <i>Postharvest Biology and Technology</i> , 2003, 30, 3-14.	2.9	104
59	Ascorbic Acid Concentration in Cv. Conference Pears during Fruit Development and Postharvest Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4757-4763.	2.4	50
60	PH ² Postharvest Technology. <i>Biosystems Engineering</i> , 2002, 83, 339-347.	1.9	27
61	Prediction of the optimal picking date of different apple cultivars by means of VIS/NIR-spectroscopy. <i>Postharvest Biology and Technology</i> , 2001, 21, 189-199.	2.9	127
62	Logistic regression analysis of factors influencing core breakdown in "Conference" pears. <i>Postharvest Biology and Technology</i> , 2000, 20, 25-37.	2.9	78
63	Light penetration properties of NIR radiation in fruit with respect to non-destructive quality assessment. <i>Postharvest Biology and Technology</i> , 2000, 18, 121-132.	2.9	275