FrÃ©dÃ©ric Leroy

List of Publications by Year
in descending order

151 papers	9,825 citations	38660 50 h-index	39575 94 g-index
156 all docs	156 docs citations	156 times ranked	9212 citing authors

#	Article	IF	Citations
1	Is it the cow that sells the steak, or the sizzle? Using animal images to sell meat in mid-nineteenth-century Belgium. Food, Culture & Society, 2023, 26, 145-166.	0.6	2
2	To culture or not to culture: careful assessment of metabarcoding data is necessary when evaluating the microbiota of a modified-atmosphere-packaged vegetarian meat alternative throughout its shelf-life period. BMC Microbiology, 2022, 22, 34.	1.3	8
3	Editorial: Quality of animal-source foods related to their production and processing conditions. Animal, 2022, 16, 100440.	1.3	0
4	Animal board invited review: Animal source foods in healthy, sustainable, and ethical diets â€“ An argument against drastic limitation of livestock in the food system. Animal, 2022, 16, 100457.	1.3	48
5	Nutritionism in a food policy context: the case of â€˜animal proteinâ€™. Animal Production Science, 2022, 62, 712-720.	0.6	24
6	Genome-Based Characterization of a Plasmid-Associated Micrococcin P1 Biosynthetic Gene Cluster and Virulence Factors in Mammaliicoccus sciuri IMDO-S72. Applied and Environmental Microbiology, 2022, 88, AEM0208821.	1.4	11
7	36-fold higher estimate of deaths attributable to red meat intake in GBD 2019: is this reliable?. Lancet, The, 2022, 399, e23-e26.	6.3	27
8	Backslopping Time, Rinsing of the Grains During Backslopping, and Incubation Temperature Influence the Water Kefir Fermentation Process. Frontiers in Microbiology, 2022, 13, .	1.5	4
9	Next-generation sequencing to enhance the taxonomic resolution of the microbiological analysis of meat and meat-derived products. Current Opinion in Food Science, 2021, 37, 58-65.	4.1	17
10	The Type and Concentration of Inoculum and Substrate as Well as the Presence of Oxygen Impact the Water Kefir Fermentation Process. Frontiers in Microbiology, 2021, 12, 628599.	1.5	17
11	The Microbiota of Modified-Atmosphere-Packaged Cooked Charcuterie Products throughout Their Shelf-Life Period, as Revealed by a Complementary Combination of Culture-Dependent and Culture-Independent Analysis. Microorganisms, 2021, 9, 1223.	1.6	12
12	High-throughput amplicon sequencing to assess the impact of processing factors on the development of microbial communities during spontaneous meat fermentation. International Journal of Food Microbiology, 2021, 354, 109322.	2.1	8
13	Assessing levels of traditionality and naturalness depicted on labels of fermented meat products in the retail: Exploring relations with price, quality and branding strategy. Meat Science, 2021, 181, 108607.	2.7	7
14	Beliefs and Experiences of Individuals Following a Zero-Carb Diet. Behavioral Sciences (Basel,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	1.0	3
15	Rabbit meat: valuable nutrition or too-cute-to-eat?. World Rabbit Science, 2021, 29, 239-246.	0.1	3
16	Should dietary guidelines recommend low red meat intake?. Critical Reviews in Food Science and Nutrition, 2020, 60, 2763-2772.	5.4	71
17	Application of a High-Throughput Amplicon Sequencing Method to Chart the Bacterial Communities that Are Associated with European Fermented Meats from Different Origins. Foods, 2020, 9, 1247.	1.9	14
18	The Use of Less Conventional Meats or Meat with High pH Can Lead to the Growth of Undesirable Microorganisms during Natural Meat Fermentation. Foods, 2020, 9, 1386.	1.9	17

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19	Livestock in Evolving Foodscapes and Thoughtscapes. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	20
20	Children and adults should avoid consuming animal products to reduce risk for chronic disease: YES. American Journal of Clinical Nutrition, 2020, 112, 926-930.	2.2	17
21	Children and adults should avoid consuming animal products to reduce risk for chronic disease: NO. American Journal of Clinical Nutrition, 2020, 112, 931-936.	2.2	20
22	Children and adults should avoid consuming animal products to reduce the risk for chronic disease: Debate Consensus. American Journal of Clinical Nutrition, 2020, 112, 937-940.	2.2	16
23	Functional role of yeasts, lactic acid bacteria and acetic acid bacteria in cocoa fermentation processes. FEMS Microbiology Reviews, 2020, 44, 432-453.	3.9	95
24	Amplicon-Based High-Throughput Sequencing Method Capable of Species-Level Identification of Coagulase-Negative Staphylococci in Diverse Communities. Microorganisms, 2020, 8, 897.	1.6	10
25	Ready-to-eat meat alternatives, a study of their associated bacterial communities. Food Bioscience, 2020, 37, 100681.	2.0	16
26	Raw meat quality and salt levels affect the bacterial species diversity and community dynamics during the fermentation of pork mince. Food Microbiology, 2020, 89, 103434.	2.1	19
27	Exploring the Ambiguous Status of Coagulase-Negative Staphylococci in the Biosafety of Fermented Meats: The Case of Antibacterial Activity Versus Biogenic Amine Formation. Microorganisms, 2020, 8, 167.	1.6	21
28	The Place of Meat in Dietary Policy: An Exploration of the Animal/Plant Divide. Meat and Muscle Biology, 2020, 4, .	0.7	14
29	Monitoring of Hygiene in Institutional Kitchens in Belgium. Journal of Food Protection, 2020, 83, 305-314.	0.8	5
30	Meat as a Pharmakon: An Exploration of the Biosocial Complexities of Meat Consumption. Advances in Food and Nutrition Research, 2019, 87, 409-446.	1.5	13
31	Exploring the Link Between the Geographical Origin of European Fermented Foods and the Diversity of Their Bacterial Communities: The Case of Fermented Meats. Frontiers in Microbiology, 2019, 10, 2302.	1.5	43
32	Monitoring of volatile production in cooked poultry products using selected ion flow tube-mass spectrometry. Food Research International, 2019, 119, 196-206.	2.9	9
33	Meat in the Human Diet: A Biosocial Perspective. , 2019, , 1-19.		0
34	The application of selected ion flow tube-mass spectrometry to follow volatile formation in modified-atmosphere-packaged cooked ham. Food Research International, 2019, 123, 601-611.	2.9	2
35	Food Innovation and Tradition. , 2019, , 27-51.		4
36	Chapter 18 Cross-feeding during human colon fermentation. , 2019, , 313-338.		1

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37	Mapping the dominant microbial species diversity at expiration date of raw meat and processed meats from equine origin, an underexplored meat ecosystem, in the Belgian retail. International Journal of Food Microbiology, 2019, 289, 189-199.	2.1	7
38	Meat and Meat Products. , 2019, , 57-90.		2
39	Meat in the post-truth era: Mass media discourses on health and disease in the attention economy. Appetite, 2018, 125, 345-355.	1.8	39
40	The narrowing down of inoculated communities of coagulase-negative staphylococci in fermented meat models is modulated by temperature and pH. International Journal of Food Microbiology, 2018, 274, 52-59.	2.1	20
41	Variability within the dominant microbiota of sliced cooked poultry products at expiration date in the Belgian retail. Food Microbiology, 2018, 73, 209-215.	2.1	15
42	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. International Journal of Food Microbiology, 2018, 274, 67-70.	2.1	23
43	Pervasiveness of Staphylococcus carnosus over Staphylococcus xylosus is affected by the level of acidification within a conventional meat starter culture set-up. International Journal of Food Microbiology, 2018, 274, 60-66.	2.1	20
44	Species Pervasiveness Within the Group of Coagulase-Negative Staphylococci Associated With Meat Fermentation Is Modulated by pH. Frontiers in Microbiology, 2018, 9, 2232.	1.5	16
45	Effect of temperature and pH on the community dynamics of coagulase-negative staphylococci during spontaneous meat fermentation in a model system. Food Microbiology, 2018, 76, 180-188.	2.1	34
46	Nonconventional starter cultures of coagulase-negative staphylococci to produce animal-derived fermented foods, a SWOT analysis. Journal of Applied Microbiology, 2018, 125, 1570-1586.	1.4	20
47	Rabbit meat in need of a hat-trick: from tradition to innovation (and back). Meat Science, 2018, 146, 93-100.	2.7	43
48	Exploring the metabolic heterogeneity of coagulase-negative staphylococci to improve the quality and safety of fermented meats: a review. International Journal of Food Microbiology, 2017, 247, 24-37.	2.1	105
49	Effects of glucose and oxygen on arginine metabolism by coagulase-negative staphylococci. Food Microbiology, 2017, 65, 170-178.	2.1	9
50	Animal Killing and Postdomestic Meat Production. Journal of Agricultural and Environmental Ethics, 2017, 30, 67-86.	0.9	44
51	Actin proteolysis during ripening of dry fermented sausages at different pH values. Food Chemistry, 2017, 221, 1322-1332.	4.2	55
52	Diversity of the dominant bacterial species on sliced cooked pork products at expiration date in the Belgian retail. Food Microbiology, 2017, 65, 236-243.	2.1	27
53	Yogurt's flexible image during its rise in popularity in post-war Belgium. Appetite, 2017, 108, 132-140.	1.8	4
54	Microbial Ecology and Process Technology of Sourdough Fermentation. Advances in Applied Microbiology, 2017, 100, 49-160.	1.3	116

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55	Arginine deiminase in microorganisms.. , 2017, , 70-80.		3
56	Fermented Foods: Fermented Meat Products. , 2016, , 656-660.		4
57	Bifidobacteria and Butyrate-Producing Colon Bacteria: Importance and Strategies for Their Stimulation in the Human Gut. Frontiers in Microbiology, 2016, 7, 979.	1.5	1,109
58	Inulin-type fructan fermentation by bifidobacteria depends on the strain rather than the species and region in the human intestine. Applied Microbiology and Biotechnology, 2016, 100, 4097-4107.	1.7	47
59	Opportunities and limitations for the production of safe fermented meats without nitrate and nitrite using an antibacterial Staphylococcus sciuri starter culture. Food Control, 2016, 69, 267-274.	2.8	27
60	Effect of sodium ascorbate and sodium nitrite on protein and lipid oxidation in dry fermented sausages. Meat Science, 2016, 121, 359-364.	2.7	83
61	Yeast diversity of sourdoughs and associated metabolic properties and functionalities. International Journal of Food Microbiology, 2016, 239, 26-34.	2.1	224
62	BIFIDOGENIC AND BUTYROGENIC EFFECTS OF INULINâ€TYPE FRUCTANS AND ARABINOXYLANS. Journal of Pediatric Gastroenterology and Nutrition, 2016, 63, .	0.9	2
63	Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health. Journal of Dairy Science, 2016, 99, 3229-3238.	1.4	64
64	Use of bioprotective cultures in fish products. Current Opinion in Food Science, 2015, 6, 19-23.	4.1	11
65	Process-driven bacterial community dynamics are key to cured meat colour formation by coagulase-negative staphylococci via nitrate reductase or nitric oxide synthase activities. International Journal of Food Microbiology, 2015, 212, 60-66.	2.1	48
66	Amino acid conversions by coagulase-negative staphylococci in a rich medium: Assessment of inter- and intraspecies heterogeneity. International Journal of Food Microbiology, 2015, 212, 34-40.	2.1	27
67	Protein oxidation affects proteolysis in a meat model system. Meat Science, 2015, 106, 78-84.	2.7	78
68	Meat traditions. The co-evolution of humans and meat. Appetite, 2015, 90, 200-211.	1.8	122
69	Elements of innovation and tradition in meat fermentation: Conflicts and synergies. International Journal of Food Microbiology, 2015, 212, 2-8.	2.1	53
70	Short communication: Subtyping of Staphylococcus haemolyticus isolates from milk and corresponding teat apices to verify the potential teat-skin origin of intramammary infections in dairy cows. Journal of Dairy Science, 2015, 98, 7893-7898.	1.4	13
71	Convenient meat and meat products. Societal and technological issues. Appetite, 2015, 94, 40-46.	1.8	53
72	Identification, typing, ecology and epidemiology of coagulase negative staphylococci associated with ruminants. Veterinary Journal, 2015, 203, 44-51.	0.6	114

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73	Bacterial Production of Conjugated Linoleic and Linolenic Acid in Foods: A Technological Challenge. Critical Reviews in Food Science and Nutrition, 2015, 55, 1561-1574.	5.4	63
74	Shelf-life Reduction as an Emerging Problem in Cooked Hams Underlines the Need for Improved Preservation Strategies. Critical Reviews in Food Science and Nutrition, 2015, 55, 1425-1443.	5.4	27
75	MOLECULAR BIOLOGY | Metabolomics. , 2014, , 780-787.		0
76	Coagulase-Negative Staphylococci Favor Conversion of Arginine into Ornithine despite a Widespread Genetic Potential for Nitric Oxide Synthase Activity. Applied and Environmental Microbiology, 2014, 80, 7741-7751.	1.4	26
77	Summer Meeting 2013: growth and physiology of bifidobacteria. Journal of Applied Microbiology, 2014, 116, 477-491.	1.4	91
78	Fermented food in the context of a healthy diet. Current Opinion in Clinical Nutrition and Metabolic Care, 2014, 17, 574-581.	1.3	44
79	Alternatives for nitrate and nitrite in fermented meat products: potential contribution of the nitric oxide synthase activity of coagulase-negative staphylococci. Archives of Public Health, 2014, 72, .	1.0	0
80	Antibacterial activities of coagulase-negative staphylococci from bovine teat apex skin and their inhibitory effect on mastitis-related pathogens. Journal of Applied Microbiology, 2014, 116, 1084-1093.	1.4	43
81	Invited review: Effect, persistence, and virulence of coagulase-negative Staphylococcus species associated with ruminant udder health. Journal of Dairy Science, 2014, 97, 5275-5293.	1.4	138
82	The use of nucleosides and arginine as alternative energy sources by coagulase-negative staphylococci in view of meat fermentation. Food Microbiology, 2014, 39, 53-60.	2.1	26
83	Meat fermentation at the crossroads of innovation and tradition: A historical outlook. Trends in Food Science and Technology, 2013, 31, 130-137.	7.8	97
84	A putative transport protein is involved in citrulline excretion and re-uptake during arginine deiminase pathway activity by Lactobacillus sakei. Research in Microbiology, 2013, 164, 216-225.	1.0	16
85	Assessment of the suitability of mannitol salt agar for growing bovine-associated coagulase-negative staphylococci and its use under field conditions. Research in Veterinary Science, 2013, 95, 347-351.	0.9	19
86	Community dynamics of coagulase-negative staphylococci during spontaneous artisan-type meat fermentations differ between smoking and moulding treatments. International Journal of Food Microbiology, 2013, 166, 168-175.	2.1	47
87	Unraveling the microbiota of teat apices of clinically healthy lactating dairy cows, with special emphasis on coagulase-negative staphylococci. Journal of Dairy Science, 2013, 96, 1499-1510.	1.4	58
88	Stress effects on solid-state dewetting of nano-thin films. International Journal of Nanotechnology, 2012, 9, 396.	0.1	16
89	Innovative traditions in swiftly transforming foodscapes: An exploratory essay. Trends in Food Science and Technology, 2012, 25, 47-52.	7.8	19
90	Expression of the Arginine Deiminase Pathway Genes in Lactobacillus sakei Is Strain Dependent and Is Affected by the Environmental pH. Applied and Environmental Microbiology, 2012, 78, 4874-4883.	1.4	66

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91	Microbial production of conjugated linoleic and linolenic acids in fermented foods: Technological bottlenecks. European Journal of Lipid Science and Technology, 2012, 114, 486-491.	1.0	22
92	Bacterial diversity and functionalities in food fermentations. Engineering in Life Sciences, 2012, 12, 356-367.	2.0	129
93	Species diversity and metabolic impact of the microbiota are low in spontaneously acidified Belgian sausages with an added starter culture of Staphylococcus carnosus. Food Microbiology, 2012, 29, 167-177.	2.1	69
94	Conjugated linoleic and linolenic acid production kinetics by bifidobacteria differ among strains. International Journal of Food Microbiology, 2012, 155, 234-240.	2.1	33
95	Culture-independent exploration of the teat apex microbiota of dairy cows reveals a wide bacterial species diversity. Veterinary Microbiology, 2012, 157, 383-390.	0.8	79
96	The Pentose Moiety of Adenosine and Inosine Is an Important Energy Source for the Fermented-Meat Starter Culture Lactobacillus sakei CTC 494. Applied and Environmental Microbiology, 2011, 77, 6539-6550.	1.4	48
97	New insights into the citrate metabolism of Enterococcus faecium FAIR-E 198 and its possible impact on the production of fermented dairy products. International Dairy Journal, 2011, 21, 580-585.	1.5	10
98	New insights into the exopolysaccharide production of Streptococcus thermophilus. International Dairy Journal, 2011, 21, 586-591.	1.5	33
99	Linoleate isomerase activity occurs in lactic acid bacteria strains and is affected by pH and temperature. Journal of Applied Microbiology, 2011, 111, 593-606.	1.4	37
100	The effect of heteropolysaccharide-producing strains of Streptococcus thermophilus on the texture and organoleptic properties of low-fat yoghurt. International Journal of Dairy Technology, 2011, 64, 536-543.	1.3	8
101	(GTG)5-PCR fingerprinting for the classification and identification of coagulase-negative Staphylococcus species from bovine milk and teat apices: A comparison of type strains and field isolates. Veterinary Microbiology, 2011, 147, 67-74.	0.8	50
102	The kinetics of the arginine deiminase pathway in the meat starter culture Lactobacillus sakei CTC 494 are pH-dependent. Food Microbiology, 2011, 28, 597-604.	2.1	59
103	Cross-feeding between bifidobacteria and butyrate-producing colon bacteria explains bifdobacterial competitiveness, butyrate production, and gas production. International Journal of Food Microbiology, 2011, 149, 73-80.	2.1	260
104	Influence of Temperature and Backslopping Time on the Microbiota of a Type I Propagated Laboratory Wheat Sourdough Fermentation. Applied and Environmental Microbiology, 2011, 77, 2716-2726.	1.4	95
105	Conjugated linoleic acid and conjugated linolenic acid production by bifidobacteria. Communications in Agricultural and Applied Biological Sciences, 2011, 76, 7-10.	0.0	2
106	Production of conjugated linoleic acid and conjugated linolenic acid isomers by Bifidobacterium species. Applied Microbiology and Biotechnology, 2010, 87, 2257-2266.	1.7	127
107	Peptide Extracts from Cultures of Certain Lactobacilli Inhibit Helicobacter pylori. Probiotics and Antimicrobial Proteins, 2010, 2, 26-36.	1.9	5
108	Technology-induced selection towards the spoilage microbiota of artisan-type cooked ham packed under modified atmosphere. Food Microbiology, 2010, 27, 77-84.	2.1	48

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109	The application of staphylococci with flavour-generating potential is affected by acidification in fermented dry sausages. Food Microbiology, 2010, 27, 945-954.	2.1	91
110	Interactions between bacterial isolates from modified-atmosphere-packaged artisan-type cooked ham in view of the development of a bioprotective culture. Food Microbiology, 2010, 27, 1086-1094.	2.1	28
111	In Vitro Kinetics of Prebiotic Inulin-Type Fructan Fermentation by Butyrate-Producing Colon Bacteria: Implementation of Online Gas Chromatography for Quantitative Analysis of Carbon Dioxide and Hydrogen Gas Production. Applied and Environmental Microbiology, 2009, 75, 5884-5892.	1.4	73
112	Coculture Fermentations of<i>Bifidobacterium</i>Species and<i>Bacteroides thetaiotaomicron</i>Reveal a Mechanistic Insight into the Prebiotic Effect of Inulin-Type Fructans. Applied and Environmental Microbiology, 2009, 75, 2312-2319.	1.4	99
113	Volatile analysis of spoiled, artisan-type, modified-atmosphere-packaged cooked ham stored under different temperatures. Food Microbiology, 2009, 26, 94-102.	2.1	76
114	The arginine deiminase pathway of Lactobacillus fermentum IMDO 130101 responds to growth under stress conditions of both temperature and salt. Food Microbiology, 2009, 26, 720-727.	2.1	69
115	Kinetics of growth and 3-methyl-1-butanol production by meat-borne, coagulase-negative staphylococci in view of sausage fermentation. International Journal of Food Microbiology, 2009, 134, 89-95.	2.1	29
116	Environmental pH determines citrulline and ornithine release through the arginine deiminase pathway in Lactobacillus fermentum IMDO 130101. International Journal of Food Microbiology, 2009, 135, 216-222.	2.1	71
117	Fermentation and Acidification Ingredients. , 2009, , 227-252.		1
118	Evaluation of the spoilage lactic acid bacteria in modified-atmosphere-packaged artisan-type cooked ham using culture-dependent and culture-independent approaches. Journal of Applied Microbiology, 2008, 104, 1341-1353.	1.4	88
119	Kinetic analysis of growth and sugar consumption by Lactobacillus fermentum IMDO 130101 reveals adaptation to the acidic sourdough ecosystem. International Journal of Food Microbiology, 2008, 128, 58-66.	2.1	83
120	Probiotics in fermented sausages. Meat Science, 2008, 80, 75-78.	2.7	141
121	Arginine Biosynthesis in Escherichia coli. Journal of Biological Chemistry, 2008, 283, 6347-6358.	1.6	54
122	Competitiveness and Antibacterial Potential of Bacteriocin-Producing Starter Cultures in Different Types of Fermented Sausages. Journal of Food Protection, 2008, 71, 1817-1827.	0.8	51
123	Latest Developments in Probiotics. , 2008, , 217-229.		12
124	Use of Artificial Neural Networks and a Gamma-Concept-Based Approach To Model Growth of and Bacteriocin Production by Streptococcus macedonicus ACA-DC 198 under Simulated Conditions of Kasseri Cheese Production. Applied and Environmental Microbiology, 2007, 73, 768-776.	1.4	29
125	Modelling microbial interactions in foods. , 2007, , 214-227.		7
126	Bacteriocins from Lactic Acid Bacteria: Production, Purification, and Food Applications. Journal of Molecular Microbiology and Biotechnology, 2007, 13, 194-199.	1.0	516

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127	The bacteriocin producerLactobacillus amylovorus DCE 471 is a competitive starter culture for type II sourdough fermentations. Journal of the Science of Food and Agriculture, 2007, 87, 1726-1736.	1.7	17
128	Functional meat starter cultures for improved sausage fermentation. International Journal of Food Microbiology, 2006, 106, 270-285.	2.1	492
129	Sugars relevant for sourdough fermentation stimulate growth of and bacteriocin production by Lactobacillus amylovorus DCE 471. International Journal of Food Microbiology, 2006, 112, 102-111.	2.1	23
130	Simulation of the effect of sausage ingredients and technology on the functionality of the bacteriocin-producing CTC 494 strain. International Journal of Food Microbiology, 2005, 100, 141-152.	2.1	69
131	Interactions of Meat-Associated Bacteriocin-Producing Lactobacilli with Listeria innocua under Stringent Sausage Fermentation Conditions. Journal of Food Protection, 2005, 68, 2078-2084.	0.8	19
132	MODELLING INTERACTIONS BETWEEN BACTERIOCIN-PRODUCING SAUSAGE STARTER CULTURES OR COCULTURES AND LISTERIA REVEALS HOW TO IMPROVE THE EFFICIENCY OF LISTERIA KILLING. Acta Horticulturae, 2005, , 239-243.	0.1	2
133	Modeling Bacteriocin Resistance and Inactivation of Listeria innocua LMG 13568 by Lactobacillus sakei CTC 494 under Sausage Fermentation Conditions. Applied and Environmental Microbiology, 2005, 71, 7567-7570.	1.4	27
134	Bacteriocin-Producing Strains in a Meat Environment. , 2005, , 369-380.		3
135	Influence of Complex Nutrient Source on Growth of and Curvacin A Production by Sausage Isolate Lactobacillus curvatus LTH 1174. Applied and Environmental Microbiology, 2004, 70, 5081-5088.	1.4	34
136	Effects of Different Spices Used in Production of Fermented Sausages on Growth of and Curvacin A Production by Lactobacillus curvatus LTH 1174. Applied and Environmental Microbiology, 2004, 70, 4807-4813.	1.4	49
137	Lactic acid bacteria as functional starter cultures for the food fermentation industry. Trends in Food Science and Technology, 2004, 15, 67-78.	7.8	1,335
138	Modelling growth and bacteriocin production by Lactobacillus curvatus LTH 1174 in response to temperature and pH values used for European sausage fermentation processes. International Journal of Food Microbiology, 2003, 81, 41-52.	2.1	90
139	The stimulating effect of a harsh environment on the bacteriocin activity by Enterococcus faecium RZS C5 and dependency on the environmental stress factor used. International Journal of Food Microbiology, 2003, 83, 27-38.	2.1	29
140	Enterococcus faecium RZS C5, an interesting bacteriocin producer to be used as a co-culture in food fermentation. International Journal of Food Microbiology, 2003, 88, 235-240.	2.1	85
141	A Combined Model To Predict the Functionality of the Bacteriocin-Producing Lactobacillus sakei Strain CTC 494. Applied and Environmental Microbiology, 2003, 69, 1093-1099.	1.4	56
142	Modelling contributes to the understanding of the different behaviour of bacteriocin-producing strains in a meat environment. International Dairy Journal, 2002, 12, 247-253.	1.5	30
143	Bacteriocin production by Enterococcus faecium FAIR-E 198 in view of its application as adjunct starter in Greek Feta cheese making. International Journal of Food Microbiology, 2002, 72, 125-136.	2.1	90
144	Bacteriocin production by Enterococcus faecium RZS C5 is cell density limited and occurs in the very early growth phase. International Journal of Food Microbiology, 2002, 72, 155-164.	2.1	71

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145	A novel area of predictive modelling: describing the functionality of beneficial microorganisms in foods. International Journal of Food Microbiology, 2002, 73, 251-259.	2.1	51
146	Growth of the Bacteriocin-ProducingLactobacillus sakei Strain CTC 494 in MRS Broth Is Strongly Reduced Due to Nutrient Exhaustion: a Nutrient Depletion Model for the Growth of Lactic Acid Bacteria. Applied and Environmental Microbiology, 2001, 67, 4407-4413.	1.4	92
147	MODELLING THE KINETICS OF FUNCTIONAL STARTER CULTURES TO IMPROVE FOOD FERMENTATION PROCESSES. Acta Horticulturae, 2001, , 363-368.	0.1	1
148	Control of bioflavour and safety in fermented sausages: first results of a European project. Food Research International, 2000, 33, 171-180.	2.9	143
149	Sakacins. , 2000, , .		4
150	Temperature and pH Conditions That Prevail during Fermentation of Sausages Are Optimal for Production of the Antilisterial Bacteriocin Sakacin K. Applied and Environmental Microbiology, 1999, 65, 974-981.	1.4	167
151	The Presence of Salt and a Curing Agent Reduces Bacteriocin Production by <i>Lactobacillus sakei</i> CTC 494, a Potential Starter Culture for Sausage Fermentation. Applied and Environmental Microbiology, 1999, 65, 5350-5356.	1.4	114