

Frdric Leroy

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

149 papers	7,357 citations	45 h-index	83 g-index
156 ext. papers	8,680 ext. citations	5.4 avg, IF	6.44 L-index

#	Paper	IF	Citations
149	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.. <i>BMC Microbiology</i> , 2022 , 22, 34	4.5	0
148	Animal board invited review: Animal source foods in healthy, sustainable, and ethical diets - An argument against drastic limitation of livestock in the food system.. <i>Animal</i> , 2022 , 16, 100457	3.1	4
147	Fermentation 2022 ,		
146	36-fold higher estimate of deaths attributable to red meat intake in GBD 2019: is this reliable?. <i>Lancet, The</i> , 2022 ,	4.0	1
145	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. <i>Microorganisms</i> , 2021 , 9,	4.9	3
144	Next-generation sequencing to enhance the taxonomic resolution of the microbiological analysis of meat and meat-derived products. <i>Current Opinion in Food Science</i> , 2021 , 37, 58-65	9.8	8
143	The Type and Concentration of Inoculum and Substrate as Well as the Presence of Oxygen Impact the Water Kefir Fermentation Process. <i>Frontiers in Microbiology</i> , 2021 , 12, 628599	5.7	5
142	High-throughput amplicon sequencing to assess the impact of processing factors on the development of microbial communities during spontaneous meat fermentation. <i>International Journal of Food Microbiology</i> , 2021 , 354, 109322	5.8	2
141	Assessing levels of traditionality and naturalness depicted on labels of fermented meat products in the retail: Exploring relations with price, quality and branding strategy. <i>Meat Science</i> , 2021 , 181, 108607	6.4	3
140	Genome-based characterization of a plasmid-associated micrococcal P1 biosynthetic gene cluster and virulence factors in IMDO-S72.. <i>Applied and Environmental Microbiology</i> , 2021 , AEM0208821	4.8	0
139	Rabbit meat: valuable nutrition or too-cute-to-eat?. <i>World Rabbit Science</i> , 2021 , 29, 239-246	0.9	0
138	Functional role of yeasts, lactic acid bacteria and acetic acid bacteria in cocoa fermentation processes. <i>FEMS Microbiology Reviews</i> , 2020 , 44, 432-453	15.1	26
137	Amplicon-Based High-Throughput Sequencing Method Capable of Species-Level Identification of Coagulase-Negative Staphylococci in Diverse Communities. <i>Microorganisms</i> , 2020 , 8,	4.9	7
136	Ready-to-eat meat alternatives, a study of their associated bacterial communities. <i>Food Bioscience</i> , 2020 , 37, 100681	4.9	7
135	Raw meat quality and salt levels affect the bacterial species diversity and community dynamics during the fermentation of pork mince. <i>Food Microbiology</i> , 2020 , 89, 103434	6	10
134	Exploring the Ambiguous Status of Coagulase-Negative Staphylococci in the Biosafety of Fermented Meats: The Case of Antibacterial Activity Versus Biogenic Amine Formation. <i>Microorganisms</i> , 2020 , 8,	4.9	8
133	The Place of Meat in Dietary Policy: An Exploration of the Animal/Plant Divide. <i>Meat and Muscle Biology</i> , 2020 , 4,	1.3	7

132	Monitoring of Hygiene in Institutional Kitchens in Belgium. <i>Journal of Food Protection</i> , 2020 , 305-314	2.5	2
131	Application of a High-Throughput Amplicon Sequencing Method to Chart the Bacterial Communities that Are Associated with European Fermented Meats from Different Origins. <i>Foods</i> , 2020 , 9,	4.9	4
130	The Use of Less Conventional Meats or Meat with High pH Can Lead to the Growth of Undesirable Microorganisms during Natural Meat Fermentation. <i>Foods</i> , 2020 , 9,	4.9	4
129	Livestock in Evolving Foodscapes and Thoughtscapes. <i>Frontiers in Sustainable Food Systems</i> , 2020 , 4,	4.8	9
128	Children and adults should avoid consuming animal products to reduce risk for chronic disease: YES. <i>American Journal of Clinical Nutrition</i> , 2020 , 112, 926-930	7	5
127	Children and adults should avoid consuming animal products to reduce risk for chronic disease: NO. <i>American Journal of Clinical Nutrition</i> , 2020 , 112, 931-936	7	5
126	Children and adults should avoid consuming animal products to reduce the risk for chronic disease: Debate Consensus. <i>American Journal of Clinical Nutrition</i> , 2020 , 112, 937-940	7	6
125	Should dietary guidelines recommend low red meat intake?. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2763-2772	11.5	31
124	Monitoring of volatile production in cooked poultry products using selected ion flow tube-mass spectrometry. <i>Food Research International</i> , 2019 , 119, 196-206	7	7
123	Meat in the Human Diet: A Biosocial Perspective 2019 , 1-19		
122	The application of selected ion flow tube-mass spectrometry to follow volatile formation in modified-atmosphere-packaged cooked ham. <i>Food Research International</i> , 2019 , 123, 601-611	7	1
121	Food Innovation and Tradition 2019 , 27-51		2
120	Meat as a Pharmakon: An Exploration of the Biosocial Complexities of Meat Consumption. <i>Advances in Food and Nutrition Research</i> , 2019 , 87, 409-446	6	4
119	Exploring the Link Between the Geographical Origin of European Fermented Foods and the Diversity of Their Bacterial Communities: The Case of Fermented Meats. <i>Frontiers in Microbiology</i> , 2019 , 10, 2302	5.7	20
118	Meat and Meat Products 2019 , 57-90		1
117	Chapter 18 Cross-feeding during human colon fermentation 2019 , 313-338		1
116	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. <i>International Journal of Food Microbiology</i> , 2019 , 289, 189-199	5.8	5
115	Meat in the post-truth era: Mass media discourses on health and disease in the attention economy. <i>Appetite</i> , 2018 , 125, 345-355	4.5	24

114	The narrowing down of inoculated communities of coagulase-negative staphylococci in fermented meat models is modulated by temperature and pH. <i>International Journal of Food Microbiology</i> , 2018 , 274, 52-59	5.8	10
113	Variability within the dominant microbiota of sliced cooked poultry products at expiration date in the Belgian retail. <i>Food Microbiology</i> , 2018 , 73, 209-215	6	12
112	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. <i>International Journal of Food Microbiology</i> , 2018 , 274, 67-70	5.8	19
111	Pervasiveness of <i>Staphylococcus carnosus</i> over <i>Staphylococcus xylosus</i> is affected by the level of acidification within a conventional meat starter culture set-up. <i>International Journal of Food Microbiology</i> , 2018 , 274, 60-66	5.8	14
110	Nonconventional starter cultures of coagulase-negative staphylococci to produce animal-derived fermented foods, a SWOT analysis. <i>Journal of Applied Microbiology</i> , 2018 , 125, 1570	4.7	11
109	Rabbit meat in need of a hat-trick: from tradition to innovation (and back). <i>Meat Science</i> , 2018 , 146, 93-100	6.4	26
108	Species Pervasiveness Within the Group of Coagulase-Negative Staphylococci Associated With Meat Fermentation Is Modulated by pH. <i>Frontiers in Microbiology</i> , 2018 , 9, 2232	5.7	9
107	Effect of temperature and pH on the community dynamics of coagulase-negative staphylococci during spontaneous meat fermentation in a model system. <i>Food Microbiology</i> , 2018 , 76, 180-188	6	15
106	Exploring the metabolic heterogeneity of coagulase-negative staphylococci to improve the quality and safety of fermented meats: a review. <i>International Journal of Food Microbiology</i> , 2017 , 247, 24-37	5.8	72
105	Effects of glucose and oxygen on arginine metabolism by coagulase-negative staphylococci. <i>Food Microbiology</i> , 2017 , 65, 170-178	6	7
104	Animal Killing and Postdomestic Meat Production. <i>Journal of Agricultural and Environmental Ethics</i> , 2017 , 30, 67-86	2.3	32
103	Actin proteolysis during ripening of dry fermented sausages at different pH values. <i>Food Chemistry</i> , 2017 , 221, 1322-1332	8.5	37
102	Diversity of the dominant bacterial species on sliced cooked pork products at expiration date in the Belgian retail. <i>Food Microbiology</i> , 2017 , 65, 236-243	6	21
101	Microbial Ecology and Process Technology of Sourdough Fermentation. <i>Advances in Applied Microbiology</i> , 2017 , 100, 49-160	4.9	56
100	Yogurt's flexible image during its rise in popularity in post-war Belgium. <i>Appetite</i> , 2017 , 108, 132-140	4.5	3
99	Effect of sodium ascorbate and sodium nitrite on protein and lipid oxidation in dry fermented sausages. <i>Meat Science</i> , 2016 , 121, 359-364	6.4	53
98	Yeast diversity of sourdoughs and associated metabolic properties and functionalities. <i>International Journal of Food Microbiology</i> , 2016 , 239, 26-34	5.8	132
97	Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health. <i>Journal of Dairy Science</i> , 2016 , 99, 3229-3238	4	50

96	Fermented Foods: Fermented Meat Products 2016 , 656-660		3
95	Bifidobacteria and Butyrate-Producing Colon Bacteria: Importance and Strategies for Their Stimulation in the Human Gut. <i>Frontiers in Microbiology</i> , 2016 , 7, 979	5.7	684
94	Approaches to Assess the Risks/Modelling of Microbial Growth and Toxin Production 2016 , 229-286		0
93	Inulin-type fructan fermentation by bifidobacteria depends on the strain rather than the species and region in the human intestine. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 4097-107	5.7	35
92	Opportunities and limitations for the production of safe fermented meats without nitrate and nitrite using an antibacterial <i>Staphylococcus sciuri</i> starter culture. <i>Food Control</i> , 2016 , 69, 267-274	6.2	20
91	Process-driven bacterial community dynamics are key to cured meat colour formation by coagulase-negative staphylococci via nitrate reductase or nitric oxide synthase activities. <i>International Journal of Food Microbiology</i> , 2015 , 212, 60-6	5.8	35
90	Amino acid conversions by coagulase-negative staphylococci in a rich medium: Assessment of inter- and intraspecies heterogeneity. <i>International Journal of Food Microbiology</i> , 2015 , 212, 34-40	5.8	23
89	Protein oxidation affects proteolysis in a meat model system. <i>Meat Science</i> , 2015 , 106, 78-84	6.4	56
88	Meat traditions. The co-evolution of humans and meat. <i>Appetite</i> , 2015 , 90, 200-11	4.5	85
87	Elements of innovation and tradition in meat fermentation: Conflicts and synergies. <i>International Journal of Food Microbiology</i> , 2015 , 212, 2-8	5.8	43
86	Short communication: Subtyping of <i>Staphylococcus haemolyticus</i> isolates from milk and corresponding teat apices to verify the potential teat-skin origin of intramammary infections in dairy cows. <i>Journal of Dairy Science</i> , 2015 , 98, 7893-8	4	8
85	Convenient meat and meat products. Societal and technological issues. <i>Appetite</i> , 2015 , 94, 40-6	4.5	43
84	Identification, typing, ecology and epidemiology of coagulase negative staphylococci associated with ruminants. <i>Veterinary Journal</i> , 2015 , 203, 44-51	2.5	90
83	Bacterial production of conjugated linoleic and linolenic Acid in foods: a technological challenge. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1561-74	11.5	43
82	Shelf-life Reduction as an Emerging Problem in Cooked Hams Underlines the Need for Improved Preservation Strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1425-43	11.5	23
81	Use of bioprotective cultures in fish products. <i>Current Opinion in Food Science</i> , 2015 , 6, 19-23	9.8	9
80	Alternatives for nitrate and nitrite in fermented meat products: potential contribution of the nitric oxide synthase activity of coagulase-negative staphylococci. <i>Archives of Public Health</i> , 2014 , 72,	2.6	78
79	Antibacterial activities of coagulase-negative staphylococci from bovine teat apex skin and their inhibitory effect on mastitis-related pathogens. <i>Journal of Applied Microbiology</i> , 2014 , 116, 1084-93	4.7	31

78	Invited review: effect, persistence, and virulence of coagulase-negative Staphylococcus species associated with ruminant udder health. <i>Journal of Dairy Science</i> , 2014 , 97, 5275-93	4	102
77	The use of nucleosides and arginine as alternative energy sources by coagulase-negative staphylococci in view of meat fermentation. <i>Food Microbiology</i> , 2014 , 39, 53-60	6	25
76	The Influence of Processing Parameters on Starter Culture Performance 2014 , 169-175		2
75	FERMENTATION 2014 , 1-7		1
74	MOLECULAR BIOLOGY Metabolomics 2014 , 780-787		
73	Coagulase-negative Staphylococci favor conversion of arginine into ornithine despite a widespread genetic potential for nitric oxide synthase activity. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 7741-51	4.8	21
72	Summer Meeting 2013: growth and physiology of bifidobacteria. <i>Journal of Applied Microbiology</i> , 2014 , 116, 477-91	4.7	62
71	Fermented food in the context of a healthy diet: how to produce novel functional foods?. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2014 , 17, 574-81	3.8	37
70	Meat fermentation at the crossroads of innovation and tradition: A historical outlook. <i>Trends in Food Science and Technology</i> , 2013 , 31, 130-137	15.3	85
69	A putative transport protein is involved in citrulline excretion and re-uptake during arginine deiminase pathway activity by <i>Lactobacillus sakei</i> . <i>Research in Microbiology</i> , 2013 , 164, 216-25	4	13
68	Assessment of the suitability of mannitol salt agar for growing bovine-associated coagulase-negative staphylococci and its use under field conditions. <i>Research in Veterinary Science</i> , 2013 , 95, 347-51	2.5	15
67	Community dynamics of coagulase-negative staphylococci during spontaneous artisan-type meat fermentations differ between smoking and moulding treatments. <i>International Journal of Food Microbiology</i> , 2013 , 166, 168-75	5.8	38
66	Unraveling the microbiota of teat apices of clinically healthy lactating dairy cows, with special emphasis on coagulase-negative staphylococci. <i>Journal of Dairy Science</i> , 2013 , 96, 1499-510	4	47
65	Culture-independent exploration of the teat apex microbiota of dairy cows reveals a wide bacterial species diversity. <i>Veterinary Microbiology</i> , 2012 , 157, 383-90	3.3	62
64	Innovative traditions in swiftly transforming foodscapes: An exploratory essay. <i>Trends in Food Science and Technology</i> , 2012 , 25, 47-52	15.3	16
63	Expression of the arginine deiminase pathway genes in <i>Lactobacillus sakei</i> is strain dependent and is affected by the environmental pH. <i>Applied and Environmental Microbiology</i> , 2012 , 78, 4874-83	4.8	50
62	Microbial production of conjugated linoleic and linolenic acids in fermented foods: Technological bottlenecks. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 486-491	3	17
61	Bacterial diversity and functionalities in food fermentations. <i>Engineering in Life Sciences</i> , 2012 , 12, 356-367	3.4	103

60	Species diversity and metabolic impact of the microbiota are low in spontaneously acidified Belgian sausages with an added starter culture of <i>Staphylococcus carnosus</i> . <i>Food Microbiology</i> , 2012 , 29, 167-77	6	60
59	Conjugated linoleic and linolenic acid production kinetics by bifidobacteria differ among strains. <i>International Journal of Food Microbiology</i> , 2012 , 155, 234-40	5.8	27
58	Stress effects on solid-state dewetting of nano-thin films. <i>International Journal of Nanotechnology</i> , 2012 , 9, 396	1.5	14
57	New insights into the citrate metabolism of <i>Enterococcus faecium</i> FAIR-E 198 and its possible impact on the production of fermented dairy products. <i>International Dairy Journal</i> , 2011 , 21, 580-585	3.5	8
56	New insights into the exopolysaccharide production of <i>Streptococcus thermophilus</i> . <i>International Dairy Journal</i> , 2011 , 21, 586-591	3.5	29
55	Linoleate isomerase activity occurs in lactic acid bacteria strains and is affected by pH and temperature. <i>Journal of Applied Microbiology</i> , 2011 , 111, 593-606	4.7	32
54	The effect of heteropolysaccharide-producing strains of <i>Streptococcus thermophilus</i> on the texture and organoleptic properties of low-fat yoghurt. <i>International Journal of Dairy Technology</i> , 2011 , 64, 536-543	3.7	4
53	(GTG)5-PCR fingerprinting for the classification and identification of coagulase-negative <i>Staphylococcus</i> species from bovine milk and teat apices: a comparison of type strains and field isolates. <i>Veterinary Microbiology</i> , 2011 , 147, 67-74	3.3	39
52	The kinetics of the arginine deiminase pathway in the meat starter culture <i>Lactobacillus sakei</i> CTC 494 are pH-dependent. <i>Food Microbiology</i> , 2011 , 28, 597-604	6	45
51	Cross-feeding between bifidobacteria and butyrate-producing colon bacteria explains bifidobacterial competitiveness, butyrate production, and gas production. <i>International Journal of Food Microbiology</i> , 2011 , 149, 73-80	5.8	210
50	The pentose moiety of adenosine and inosine is an important energy source for the fermented-meat starter culture <i>Lactobacillus sakei</i> CTC 494. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 6539-50	4.8	40
49	Influence of temperature and backslopping time on the microbiota of a type I propagated laboratory wheat sourdough fermentation. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 2716-26	4.8	63
48	Conjugated linoleic acid and conjugated linolenic acid production by bifidobacteria. <i>Communications in Agricultural and Applied Biological Sciences</i> , 2011 , 76, 7-10		2
47	Production of conjugated linoleic acid and conjugated linolenic acid isomers by <i>Bifidobacterium</i> species. <i>Applied Microbiology and Biotechnology</i> , 2010 , 87, 2257-66	5.7	106
46	Peptide Extracts from Cultures of Certain <i>Lactobacilli</i> Inhibit <i>Helicobacter pylori</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2010 , 2, 26-36	5.5	4
45	Technology-induced selection towards the spoilage microbiota of artisan-type cooked ham packed under modified atmosphere. <i>Food Microbiology</i> , 2010 , 27, 77-84	6	41
44	The application of staphylococci with flavour-generating potential is affected by acidification in fermented dry sausages. <i>Food Microbiology</i> , 2010 , 27, 945-54	6	69
43	Interactions between bacterial isolates from modified-atmosphere-packaged artisan-type cooked ham in view of the development of a bioprotective culture. <i>Food Microbiology</i> , 2010 , 27, 1086-94	6	27

42	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. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 5884-92	4.8	55
41	Coculture fermentations of Bifidobacterium species and Bacteroides thetaiotaomicron reveal a mechanistic insight into the prebiotic effect of inulin-type fructans. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 2312-9	4.8	86
40	Volatile analysis of spoiled, artisan-type, modified-atmosphere-packaged cooked ham stored under different temperatures. <i>Food Microbiology</i> , 2009 , 26, 94-102	6	70
39	The arginine deiminase pathway of Lactobacillus fermentum IMDO 130101 responds to growth under stress conditions of both temperature and salt. <i>Food Microbiology</i> , 2009 , 26, 720-7	6	53
38	Kinetics of growth and 3-methyl-1-butanol production by meat-borne, coagulase-negative staphylococci in view of sausage fermentation. <i>International Journal of Food Microbiology</i> , 2009 , 134, 89-95	5.8	25
37	Environmental pH determines citrulline and ornithine release through the arginine deiminase pathway in Lactobacillus fermentum IMDO 130101. <i>International Journal of Food Microbiology</i> , 2009 , 135, 216-22	5.8	65
36	Fermentation and Acidification Ingredients 2009 , 227-252		1
35	Evaluation of the spoilage lactic acid bacteria in modified-atmosphere-packaged artisan-type cooked ham using culture-dependent and culture-independent approaches. <i>Journal of Applied Microbiology</i> , 2008 , 104, 1341-53	4.7	78
34	Kinetic analysis of growth and sugar consumption by Lactobacillus fermentum IMDO 130101 reveals adaptation to the acidic sourdough ecosystem. <i>International Journal of Food Microbiology</i> , 2008 , 128, 58-66	5.8	67
33	Probiotics in fermented sausages. <i>Meat Science</i> , 2008 , 80, 75-8	6.4	116
32	Arginine biosynthesis in Escherichia coli: experimental perturbation and mathematical modeling. <i>Journal of Biological Chemistry</i> , 2008 , 283, 6347-58	5.4	45
31	Competitiveness and antibacterial potential of bacteriocin-producing starter cultures in different types of fermented sausages. <i>Journal of Food Protection</i> , 2008 , 71, 1817-27	2.5	49
30	Latest Developments in Probiotics 2008 , 217-229		8
29	Bacteriocins from lactic acid bacteria: production, purification, and food applications. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2007 , 13, 194-9	0.9	412
28	The bacteriocin producer Lactobacillus amylovorus DCE 471 is a competitive starter culture for type II sourdough fermentations. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1726-1736	4.3	14
27	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. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 768-76	4.8	23
26	Modelling microbial interactions in foods 2007 , 214-227		5
25	Functional meat starter cultures for improved sausage fermentation. <i>International Journal of Food Microbiology</i> , 2006 , 106, 270-85	5.8	402

24	Sugars relevant for sourdough fermentation stimulate growth of and bacteriocin production by <i>Lactobacillus amylovorus</i> DCE 471. <i>International Journal of Food Microbiology</i> , 2006 , 112, 102-11	5.8	19
23	Simulation of the effect of sausage ingredients and technology on the functionality of the bacteriocin-producing <i>Lactobacillus sakei</i> CTC 494 strain. <i>International Journal of Food Microbiology</i> , 2005 , 100, 141-52	5.8	60
22	Interactions of meat-associated bacteriocin-producing <i>Lactobacilli</i> with <i>Listeria innocua</i> under stringent sausage fermentation conditions. <i>Journal of Food Protection</i> , 2005 , 68, 2078-84	2.5	17
21	MODELLING INTERACTIONS BETWEEN BACTERIOCIN-PRODUCING SAUSAGE STARTER CULTURES OR COCULTURES AND <i>LISTERIA</i> REVEALS HOW TO IMPROVE THE EFFICIENCY OF <i>LISTERIA</i> KILLING. <i>Acta Horticulturae</i> , 2005 , 239-243	0.3	2
20	Modeling bacteriocin resistance and inactivation of <i>Listeria innocua</i> LMG 13568 by <i>Lactobacillus sakei</i> CTC 494 under sausage fermentation conditions. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 7567-70	4.8	25
19	Bacteriocin-Producing Strains in a Meat Environment 2005 , 369-380		2
18	Influence of complex nutrient source on growth of and curvacin A production by sausage isolate <i>Lactobacillus curvatus</i> LTH 1174. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 5081-8	4.8	26
17	Effects of different spices used in production of fermented sausages on growth of and curvacin A production by <i>Lactobacillus curvatus</i> LTH 1174. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 4807-13	4.8	41
16	Lactic acid bacteria as functional starter cultures for the food fermentation industry. <i>Trends in Food Science and Technology</i> , 2004 , 15, 67-78	15.3	1050
15	Modelling growth and bacteriocin production by <i>Lactobacillus curvatus</i> LTH 1174 in response to temperature and pH values used for European sausage fermentation processes. <i>International Journal of Food Microbiology</i> , 2003 , 81, 41-52	5.8	82
14	The stimulating effect of a harsh environment on the bacteriocin activity by <i>Enterococcus faecium</i> RZS C5 and dependency on the environmental stress factor used. <i>International Journal of Food Microbiology</i> , 2003 , 83, 27-38	5.8	26
13	<i>Enterococcus faecium</i> RZS C5, an interesting bacteriocin producer to be used as a co-culture in food fermentation. <i>International Journal of Food Microbiology</i> , 2003 , 88, 235-40	5.8	73
12	A combined model to predict the functionality of the bacteriocin-producing <i>Lactobacillus sakei</i> strain CTC 494. <i>Applied and Environmental Microbiology</i> , 2003 , 69, 1093-9	4.8	52
11	Bacteriocin production by <i>Enterococcus faecium</i> FAIR-E 198 in view of its application as adjunct starter in Greek Feta cheese making. <i>International Journal of Food Microbiology</i> , 2002 , 72, 125-36	5.8	80
10	Bacteriocin production by <i>Enterococcus faecium</i> RZS C5 is cell density limited and occurs in the very early growth phase. <i>International Journal of Food Microbiology</i> , 2002 , 72, 155-64	5.8	62
9	A novel area of predictive modelling: describing the functionality of beneficial microorganisms in foods. <i>International Journal of Food Microbiology</i> , 2002 , 73, 251-9	5.8	44
8	Modelling contributes to the understanding of the different behaviour of bacteriocin-producing strains in a meat environment. <i>International Dairy Journal</i> , 2002 , 12, 247-253	3.5	29
7	MODELLING THE KINETICS OF FUNCTIONAL STARTER CULTURES TO IMPROVE FOOD FERMENTATION PROCESSES. <i>Acta Horticulturae</i> , 2001 , 363-368	0.3	1

6	Growth of the bacteriocin-producing <i>Lactobacillus sakei</i> strain CTC 494 in MRS broth is strongly reduced due to nutrient exhaustion: a nutrient depletion model for the growth of lactic acid bacteria. <i>Applied and Environmental Microbiology</i> , 2001 , 67, 4407-13	4.8	78
5	Control of bioflavour and safety in fermented sausages: first results of a European project. <i>Food Research International</i> , 2000 , 33, 171-180	7	123
4	Sakacins 2000 ,		4
3	Temperature and pH conditions that prevail during fermentation of sausages are optimal for production of the antilisterial bacteriocin sakacin K. <i>Applied and Environmental Microbiology</i> , 1999 , 65, 974-81	4.8	159
2	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. <i>Applied and Environmental Microbiology</i> , 1999 , 65, 5350-6	4.8	98
1	Is it the cow that sells the steak, or the sizzle? Using animal images to sell meat in mid-nineteenth-century Belgium. <i>Food, Culture & Society</i> , 1-22	1.2	1