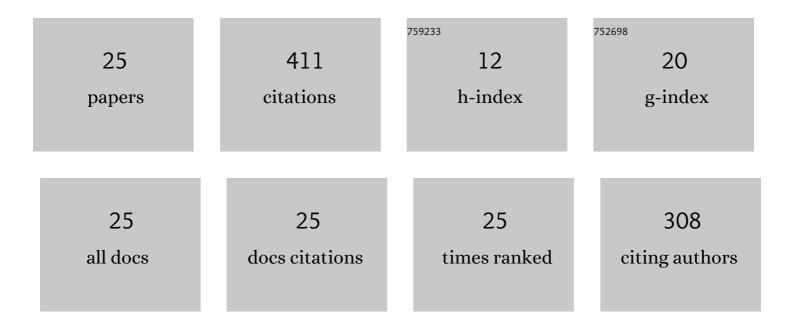
Gert De Rouck

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1960872/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Analytical and Sensory Assessment of Hoppy Aroma and Bitterness of Conventionally Hopped and Advanced Hopped Pilsner Beers. Journal of the Institute of Brewing, 2010, 116, 445-458.	2.3	42
2	Co-fermentation Involving Saccharomyces cerevisiae and Lactobacillus Species Tolerant to Brewing-Related Stress Factors for Controlled and Rapid Production of Sour Beer. Frontiers in Microbiology, 2020, 11, 279.	3.5	36
3	Microbial Dynamics in Traditional and Modern Sour Beer Production. Applied and Environmental Microbiology, 2020, 86, .	3.1	33
4	On the contribution of malt quality and the malting process to the formation of beer staling aldehydes: a review. Journal of the Institute of Brewing, 2021, 127, 107-126.	2.3	31
5	Further Elucidation of Beer Flavor Instability: The Potential Role of Cysteine-Bound Aldehydes. Journal of the American Society of Brewing Chemists, 2015, 73, 243-252.	1.1	30
6	Influence of the Hopping Technology on the Storage-induced Appearance of Staling Aldehydes in Beer. Journal of the Institute of Brewing, 2010, 116, 381-398.	2.3	29
7	Hopping Technology in Relation to α-Acids Isomerization Yield, Final Utilization, and Stability of Beer Bitterness. Journal of the American Society of Brewing Chemists, 2009, 67, 44-57.	1.1	26
8	Pre-fermentation with lactic acid bacteria in sour beer production. Journal of the Institute of Brewing, 2019, 125, 342-356.	2.3	25
9	The Flavoring Potential of Hop Polyphenols in Beer. Journal of the American Society of Brewing Chemists, 2014, 72, 135-142.	1.1	23
10	Description of the temporal dynamics in microbial community composition and beer chemistry in sour beer production via barrel ageing of finished beers. International Journal of Food Microbiology, 2021, 339, 109030.	4.7	23
11	The interaction effect between vibrations and temperature simulating truck transport on the flavor stability of beer. Journal of the Science of Food and Agriculture, 2019, 99, 2165-2174.	3.5	14
12	The Use of Hop Polyphenols during Brewing to Improve Flavor Quality and Stability of Pilsner Beer. Journal of the American Society of Brewing Chemists, 2014, 72, 175-183.	1.1	13
13	Exploring Aldehyde Release in Beer by 4-Vinylpyridine and the Effect of Cysteine Addition on the Beer's Pool of Bound Aldehydes. Journal of the American Society of Brewing Chemists, 2018, 76, 257-271.	1.1	13
14	Determination of optimal sample preparation for aldehyde extraction from pale malts and their quantification via headspace solid-phase microextraction followed by gas chromatography and mass spectrometry. Journal of Chromatography A, 2020, 1612, 460647.	3.7	12
15	Influence of pH on the Stability of 2-Substituted 1,3-Thiazolidine-4-Carboxylic Acids in Model Solutions. Journal of the American Society of Brewing Chemists, 2018, 76, 272-280.	1.1	10
16	Impact of Mashing-Off Temperature and Alternative Kettle-Hopping Regimes on Hop α-Acids Utilization upon Wort Boiling. Journal of the American Society of Brewing Chemists, 2009, 67, 23-32.	1.1	7
17	Comprehensive analytical and sensory profiling of nonâ€elcoholic beers and their pale lager beer counterparts. Journal of the Institute of Brewing, 2021, 127, 385-405.	2.3	7
18	A model to simulate the overall ageing score impact of temperature and time on the sensorial quality of lager. Journal of the Institute of Brewing, 2019, 125, 364-373.	2.3	6

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19	Brewing with 100% green malt – process development and key quality indicators. Journal of the Institute of Brewing, 2020, 126, 343-353.	2.3	6
20	Overcoming technical barriers to brewing with green (non-kilned) malt: a feasibility study. Journal of the Institute of Brewing, 2020, 126, 24-34.	2.3	6
21	Impact of wood species on microbial community composition, beer chemistry and sensory characteristics during barrelâ€ageing of beer. International Journal of Food Science and Technology, 2022, 57, 1122-1136.	2.7	6
22	10 unmalted alternative cereals and pseudocereals: A comparative analysis of their characteristics relevant to the brewing process. Journal of Cereal Science, 2022, 106, 103482.	3.7	5
23	Beer ethanol and iso-α-acid level affect microbial community establishment and beer chemistry throughout wood maturation of beer. International Journal of Food Microbiology, 2022, 374, 109724.	4.7	4
24	Green Malt for a Green Future – Feasibility and Challenges of Brewing Using Freshly Germinated (Unkilned) Malt: A Review. Journal of the American Society of Brewing Chemists, 2021, 79, 315-332.	1.1	3
25	Assessing the ageing process of commercial nonâ€alcoholic beers in comparison to their lager beer counterparts. Journal of the Institute of Brewing, 2022, 128, 109-123.	2.3	1