

Gert De Rouck

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

411
citations

759233

12
h-index

752698

20
g-index

25
all docs

25
docs citations

25
times ranked

308
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of wood species on microbial community composition, beer chemistry and sensory characteristics during barrel ageing of beer. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1122-1136.	2.7	6
2	10 unmalted alternative cereals and pseudocereals: A comparative analysis of their characteristics relevant to the brewing process. <i>Journal of Cereal Science</i> , 2022, 106, 103482.	3.7	5
3	Beer ethanol and iso- α -acid level affect microbial community establishment and beer chemistry throughout wood maturation of beer. <i>International Journal of Food Microbiology</i> , 2022, 374, 109724.	4.7	4
4	Assessing the ageing process of commercial non-alcoholic beers in comparison to their lager beer counterparts. <i>Journal of the Institute of Brewing</i> , 2022, 128, 109-123.	2.3	1
5	Description of the temporal dynamics in microbial community composition and beer chemistry in sour beer production via barrel ageing of finished beers. <i>International Journal of Food Microbiology</i> , 2021, 339, 109030.	4.7	23
6	Green Malt for a Green Future – Feasibility and Challenges of Brewing Using Freshly Germinated (Unkilned) Malt: A Review. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 315-332.	1.1	3
7	Comprehensive analytical and sensory profiling of non-alcoholic beers and their pale lager beer counterparts. <i>Journal of the Institute of Brewing</i> , 2021, 127, 385-405.	2.3	7
8	On the contribution of malt quality and the malting process to the formation of beer staling aldehydes: a review. <i>Journal of the Institute of Brewing</i> , 2021, 127, 107-126.	2.3	31
9	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. <i>Journal of Chromatography A</i> , 2020, 1612, 460647.	3.7	12
10	Brewing with 100% green malt – process development and key quality indicators. <i>Journal of the Institute of Brewing</i> , 2020, 126, 343-353.	2.3	6
11	Microbial Dynamics in Traditional and Modern Sour Beer Production. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	33
12	Co-fermentation Involving <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus</i> Species Tolerant to Brewing-Related Stress Factors for Controlled and Rapid Production of Sour Beer. <i>Frontiers in Microbiology</i> , 2020, 11, 279.	3.5	36
13	Overcoming technical barriers to brewing with green (non-kilned) malt: a feasibility study. <i>Journal of the Institute of Brewing</i> , 2020, 126, 24-34.	2.3	6
14	Pre-fermentation with lactic acid bacteria in sour beer production. <i>Journal of the Institute of Brewing</i> , 2019, 125, 342-356.	2.3	25
15	A model to simulate the overall ageing score impact of temperature and time on the sensorial quality of lager. <i>Journal of the Institute of Brewing</i> , 2019, 125, 364-373.	2.3	6
16	The interaction effect between vibrations and temperature simulating truck transport on the flavor stability of beer. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2165-2174.	3.5	14
17	Influence of pH on the Stability of 2-Substituted 1,3-Thiazolidine-4-Carboxylic Acids in Model Solutions. <i>Journal of the American Society of Brewing Chemists</i> , 2018, 76, 272-280.	1.1	10
18	Exploring Aldehyde Release in Beer by 4-Vinylpyridine and the Effect of Cysteine Addition on the Beer's Pool of Bound Aldehydes. <i>Journal of the American Society of Brewing Chemists</i> , 2018, 76, 257-271.	1.1	13

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19	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
20	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
21	The Flavoring Potential of Hop Polyphenols in Beer. Journal of the American Society of Brewing Chemists, 2014, 72, 135-142.	1.1	23
22	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
23	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
24	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
25	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