

Marije Oostindjer

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2872415/publications.pdf>

Version: 2024-02-01

34
papers

2,350
citations

304368

22
h-index

377514

34
g-index

34
all docs

34
docs citations

34
times ranked

2708
citing authors

#	ARTICLE	IF	CITATIONS
1	Consumer-Related Food Waste: Causes and Potential for Action. Sustainability, 2015, 7, 6457-6477.	1.6	560
2	This apple is too ugly for me!. Food Quality and Preference, 2017, 56, 80-92.	2.3	231
3	Key characteristics and success factors of supply chain initiatives tackling consumer-related food waste – A multiple case study. Journal of Cleaner Production, 2017, 155, 33-45.	4.6	160
4	The role of red and processed meat in colorectal cancer development: a perspective. Meat Science, 2014, 97, 583-596.	2.7	145
5	Resistant starch diet induces change in the swine microbiome and a predominance of beneficial bacterial populations. Microbiome, 2015, 3, 16.	4.9	132
6	Are school meals a viable and sustainable tool to improve the healthiness and sustainability of children's diet and food consumption? A cross-national comparative perspective. Critical Reviews in Food Science and Nutrition, 2017, 57, 3942-3958.	5.4	114
7	The Potential of Class II Bacteriocins to Modify Gut Microbiota to Improve Host Health. PLoS ONE, 2016, 11, e0164036.	1.1	102
8	Diet and Physical Activity Apps: Perceived Effectiveness by App Users. JMIR MHealth and UHealth, 2016, 4, e33.	1.8	92
9	Coping personality type and environmental enrichment affect aggression at weaning in pigs. Applied Animal Behaviour Science, 2011, 133, 144-153.	0.8	91
10	Effects of environmental enrichment and loose housing of lactating sows on piglet behaviour before and after weaning. Applied Animal Behaviour Science, 2011, 134, 31-41.	0.8	89
11	Prenatal flavor exposure affects growth, health and behavior of newly weaned piglets. Physiology and Behavior, 2010, 99, 579-586.	1.0	68
12	Consumers in a Sustainable Food Supply Chain (COSUS): Understanding Consumer Behavior to Encourage Food Waste Reduction. Foods, 2017, 6, 104.	1.9	55
13	Fine-Tuning the Fight Against Food Waste. Journal of Macromarketing, 2018, 38, 168-184.	1.7	52
14	Learning how to eat like a pig: effectiveness of mechanisms for vertical social learning in piglets. Animal Behaviour, 2011, 82, 503-511.	0.8	48
15	Prenatal Flavor Exposure Affects Flavor Recognition and Stress-Related Behavior of Piglets. Chemical Senses, 2009, 34, 775-787.	1.1	46
16	Working and reference memory of pigs (Sus scrofa domesticus) in a holeboard spatial discrimination task: the influence of environmental enrichment. Animal Cognition, 2013, 16, 845-850.	0.9	41
17	Maternal presence and environmental enrichment affect food neophobia of piglets. Biology Letters, 2011, 7, 19-22.	1.0	38
18	The who, where and why of choosing suboptimal foods: Consequences for tackling food waste in store. Journal of Cleaner Production, 2019, 236, 117596.	4.6	38

#	ARTICLE	IF	CITATIONS
19	Perinatal Flavour Learning and Adaptation to Being Weaned: All the Pig Needs Is Smell. PLoS ONE, 2011, 6, e25318.	1.1	38
20	Olfaction: An Overlooked Sensory Modality in Applied Ethology and Animal Welfare. Frontiers in Veterinary Science, 2015, 2, 69.	0.9	31
21	Facilitating "learning from mom how to eat like a pig"™ to improve welfare of piglets around weaning. Applied Animal Behaviour Science, 2014, 160, 19-30.	0.8	29
22	Potential applications of gut microbiota to control human physiology. Antonie Van Leeuwenhoek, 2013, 104, 609-618.	0.7	23
23	Lipid oxidation in minced beef meat with added Krebs cycle substrates to stabilise colour. Food Chemistry, 2015, 187, 563-571.	4.2	23
24	Snacks With Nutrition Labels: Tastiness Perception, Healthiness Perception, and Willingness to Pay by Norwegian Adolescents. Journal of Nutrition Education and Behavior, 2016, 48, 104-111.e1.	0.3	23
25	Effects of fermentable starch on behaviour of growing pigs in barren or enriched housing. Applied Animal Behaviour Science, 2010, 123, 77-86.	0.8	22
26	Effects of Hemin and Nitrite on Intestinal Tumorigenesis in the A/J Min/+ Mouse Model. PLoS ONE, 2015, 10, e0122880.	1.1	18
27	Consumer associations about other buyers of suboptimal food " And what it means for food waste avoidance actions. Food Quality and Preference, 2020, 80, 103808.	2.3	13
28	Effects of dietary beef, pork, chicken and salmon on intestinal carcinogenesis in A/J Min/+ mice. PLoS ONE, 2017, 12, e0176001.	1.1	9
29	Identifying labelling and marketing advantages of nutrients in minced beef meat: A case study. Meat Science, 2020, 159, 107920.	2.7	8
30	Use of Fecal Slurry Cultures to Study In Vitro Effects of Bacteriocins on the Gut Bacterial Populations of Infants. Probiotics and Antimicrobial Proteins, 2020, 12, 1218-1225.	1.9	4
31	Systems integrity in health and aging - an animal model approach. Longevity & Healthspan, 2013, 2, 2.	6.7	2
32	Compositional Factors that Influence Lipid Peroxidation in Beef Juice and Standard Sausages. Journal of Food Science, 2015, 80, C2692-700.	1.5	2
33	Getting Norway to eat healthier: What are the opportunities?. Scandinavian Journal of Public Health, 2015, 43, 66-75.	1.2	2
34	Letter to the Editor: Colorectal cancer risk and association with red meat " Is it inconsistent? Answer to the letter by Corpet, De Smet and Demeyer. Meat Science, 2014, 98, 792-794.	2.7	1