

Marije Oostindjer

List of Publications by Year in Descending Order

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Version: 2024-04-20

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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.

34
papers

1,611
citations

20
h-index

34
g-index

34
ext. papers

2,028
ext. citations

4.8
avg, IF

4.66
L-index

#	Paper	IF	Citations
34	Use of Fecal Slurry Cultures to Study In Vitro Effects of Bacteriocins on the Gut Bacterial Populations of Infants. <i>Probiotics and Antimicrobial Proteins</i> , 2020 , 12, 1218-1225	5.5	1
33	Identifying labelling and marketing advantages of nutrients in minced beef meat: A case study. <i>Meat Science</i> , 2020 , 159, 107920	6.4	6
32	Consumer associations about other buyers of suboptimal food [And what it means for food waste avoidance actions. <i>Food Quality and Preference</i> , 2020 , 80, 103808	5.8	8
31	The who, where and why of choosing suboptimal foods: Consequences for tackling food waste in store. <i>Journal of Cleaner Production</i> , 2019 , 236, 117596	10.3	20
30	Fine-Tuning the Fight Against Food Waste. <i>Journal of Macromarketing</i> , 2018 , 38, 168-184	1.9	30
29	Key characteristics and success factors of supply chain initiatives tackling consumer-related food waste [A multiple case study. <i>Journal of Cleaner Production</i> , 2017 , 155, 33-45	10.3	111
28	Effects of dietary beef, pork, chicken and salmon on intestinal carcinogenesis in A/J Min/+ mice. <i>PLoS ONE</i> , 2017 , 12, e0176001	3.7	5
27	Consumers in a Sustainable Food Supply Chain (COSUS): Understanding Consumer Behavior to Encourage Food Waste Reduction. <i>Foods</i> , 2017 , 6,	4.9	32
26	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. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3942-3958	11.5	59
25	This apple is too ugly for me!. <i>Food Quality and Preference</i> , 2017 , 56, 80-92	5.8	149
24	Snacks With Nutrition Labels: Tastiness Perception, Healthiness Perception, and Willingness to Pay by Norwegian Adolescents. <i>Journal of Nutrition Education and Behavior</i> , 2016 , 48, 104-11.e1	2	15
23	Diet and Physical Activity Apps: Perceived Effectiveness by App Users. <i>JMIR MHealth and UHealth</i> , 2016 , 4, e33	5.5	61
22	The Potential of Class II Bacteriocins to Modify Gut Microbiota to Improve Host Health. <i>PLoS ONE</i> , 2016 , 11, e0164036	3.7	68
21	Resistant starch diet induces change in the swine microbiome and a predominance of beneficial bacterial populations. <i>Microbiome</i> , 2015 , 3, 16	16.6	87
20	Getting Norway to eat healthier: what are the opportunities?. <i>Scandinavian Journal of Public Health</i> , 2015 , 43, 66-75	3	1
19	Compositional Factors that Influence Lipid Peroxidation in Beef Juice and Standard Sausages. <i>Journal of Food Science</i> , 2015 , 80, C2692-700	3.4	2
18	Consumer-Related Food Waste: Causes and Potential for Action. <i>Sustainability</i> , 2015 , 7, 6457-6477	3.6	369

17	Effects of hemin and nitrite on intestinal tumorigenesis in the A/J Min/+ mouse model. <i>PLoS ONE</i> , 2015 , 10, e0122880	3.7	16
16	Olfaction: An Overlooked Sensory Modality in Applied Ethology and Animal Welfare. <i>Frontiers in Veterinary Science</i> , 2015 , 2, 69	3.1	19
15	Lipid oxidation in minced beef meat with added Krebs cycle substrates to stabilise colour. <i>Food Chemistry</i> , 2015 , 187, 563-71	8.5	14
14	The role of red and processed meat in colorectal cancer development: a perspective. <i>Meat Science</i> , 2014 , 97, 583-96	6.4	118
13	Facilitating learning from mom how to eat like a pig to improve welfare of piglets around weaning. <i>Applied Animal Behaviour Science</i> , 2014 , 160, 19-30	2.2	20
12	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. <i>Meat Science</i> , 2014 , 98, 792-4	6.4	1
11	Systems integrity in health and aging - an animal model approach. <i>Longevity & Healthspan</i> , 2013 , 2, 2		2
10	Working and reference memory of pigs (<i>Sus scrofa domesticus</i>) in a holeboard spatial discrimination task: the influence of environmental enrichment. <i>Animal Cognition</i> , 2013 , 16, 845-50	3.1	30
9	Potential applications of gut microbiota to control human physiology. <i>Antonie Van Leeuwenhoek</i> , 2013 , 104, 609-18	2.1	20
8	Learning how to eat like a pig: effectiveness of mechanisms for vertical social learning in piglets. <i>Animal Behaviour</i> , 2011 , 82, 503-511	2.8	37
7	Coping personality type and environmental enrichment affect aggression at weaning in pigs. <i>Applied Animal Behaviour Science</i> , 2011 , 133, 144-153	2.2	72
6	Effects of environmental enrichment and loose housing of lactating sows on piglet behaviour before and after weaning. <i>Applied Animal Behaviour Science</i> , 2011 , 134, 31-41	2.2	67
5	Maternal presence and environmental enrichment affect food neophobia of piglets. <i>Biology Letters</i> , 2011 , 7, 19-22	3.6	29
4	Perinatal flavour learning and adaptation to being weaned: all the pig needs is smell. <i>PLoS ONE</i> , 2011 , 6, e25318	3.7	28
3	Prenatal flavor exposure affects growth, health and behavior of newly weaned piglets. <i>Physiology and Behavior</i> , 2010 , 99, 579-86	3.5	54
2	Effects of fermentable starch on behaviour of growing pigs in barren or enriched housing. <i>Applied Animal Behaviour Science</i> , 2010 , 123, 77-86	2.2	19
1	Prenatal flavor exposure affects flavor recognition and stress-related behavior of piglets. <i>Chemical Senses</i> , 2009 , 34, 775-87	4.8	41