Simon Van Kerrebroeck

List of Publications by Citations

19 papers	475 citations	11 h-index	19 g-index
19 ext. papers	675 ext. citations	6.1 avg, IF	4.29 L-index

#	Paper	IF	Citations
19	Yeast diversity of sourdoughs and associated metabolic properties and functionalities. *International Journal of Food Microbiology*, **2016**, 239, 26-34	5.8	132
18	Sourdoughs as a function of their species diversity and process conditions, a meta-analysis. *Trends in Food Science and Technology*, **2017**, 68, 152-159	15.3	57
17	Microbial Ecology and Process Technology of Sourdough Fermentation. *Advances in Applied Microbiology*, **2017**, 100, 49-160	4.9	56
16	Production of new-to-nature sophorolipids by cultivating the yeast Candida bombicola on unconventional hydrophobic substrates. *Biotechnology and Bioengineering*, **2011**, 108, 734-41	4.9	39
15	Community dynamics and metabolite target analysis of spontaneous, backslopped barley sourdough fermentations under laboratory and bakery conditions. *International Journal of Food Microbiology*, **2016**, 228, 22-32	5.8	38
14	Omics approaches to understand sourdough fermentation processes. *International Journal of Food Microbiology*, **2019**, 302, 90-102	5.8	25
13	A low pH does not determine the community dynamics of spontaneously developed backslopped liquid wheat sourdoughs but does influence their metabolite kinetics. *International Journal of Food Microbiology*, **2016**, 239, 54-64	5.8	20
12	Microbiota and metabolites of aged bottled gueuze beers converge to the same composition. *Food Microbiology*, **2015**, 47, 1-11	6	17
11	Diverse Microbial Composition of Sourdoughs From Different Origins. *Frontiers in Microbiology*, **2020**, 11, 1212	5.7	17
10	Impact of starter culture, ingredients, and flour type on sourdough bread volatiles as monitored by selected ion flow tube-mass spectrometry. *Food Research International*, **2018**, 106, 254-262	7	16
9	Monitoring of starter culture-initiated liquid wheat and teff sourdough fermentations by selected ion flow tube-mass spectrometry. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3501-3512	4.3	11
8	Selected ion flow tube-mass spectrometry for online monitoring of submerged fermentations: a case study of sourdough fermentation. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 829-35	5.7	10
7	Impact of process conditions on the microbial community dynamics and metabolite production kinetics of teff sourdough fermentations under bakery and laboratory conditions. *Food Science and Nutrition*, **2018**, 6, 1438-1455	3.2	9
6	Monitoring of volatile production in cooked poultry products using selected ion flow tube-mass spectrometry. *Food Research International*, **2019**, 119, 196-206	7	7
5	Potential of Bacteria from Alternative Fermented Foods as Starter Cultures for the Production of Wheat Sourdoughs. *Microorganisms*, **2020**, 8,	4.9	6
4	Sourdough production: fermentation strategies, microbial ecology, and use of non-flour ingredients. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-33	11.5	6
3	Whole-Genome Sequence Analysis of Bombella intestini LMG 28161T, a Novel Acetic Acid Bacterium Isolated from the Crop of a Red-Tailed Bumble Bee, Bombus lapidarius. *PLoS ONE*, **2016**, 11, e0165611	3.7	5

2	Lemon juice and apple juice used as source of citrate and malate, respectively, enhance the formation of buttery aroma compounds and/or organic acids during Type 2 and Type 3 sourdough productions performed with Companilactobacillus crustorum LMG 23699. *International Journal of Food Microbiology*, **2021**, 339, 109020	5.8	3
1	The application of selected ion flow tube-mass spectrometry to follow volatile formation in modified-atmosphere-packaged cooked ham. *Food Research International*, **2019**, 123, 601-611	7	1