

Simon Van Kerrebroeck

List of Publications by Year in Descending Order

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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.

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	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 <i>Companilactobacillus crustorum</i> LMG 23699. <i>International Journal of Food Microbiology</i> , 2021 , 339, 109020	5.8	3
18	Sourdough production: fermentation strategies, microbial ecology, and use of non-flour ingredients. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-33	11.5	6
17	Potential of Bacteria from Alternative Fermented Foods as Starter Cultures for the Production of Wheat Sourdoughs. <i>Microorganisms</i> , 2020 , 8,	4.9	6
16	Diverse Microbial Composition of Sourdoughs From Different Origins. <i>Frontiers in Microbiology</i> , 2020 , 11, 1212	5.7	17
15	Monitoring of volatile production in cooked poultry products using selected ion flow tube-mass spectrometry. <i>Food Research International</i> , 2019 , 119, 196-206	7	7
14	The application of selected ion flow tube-mass spectrometry to follow volatile formation in modified-atmosphere-packaged cooked ham. <i>Food Research International</i> , 2019 , 123, 601-611	7	1
13	Omics approaches to understand sourdough fermentation processes. <i>International Journal of Food Microbiology</i> , 2019 , 302, 90-102	5.8	25
12	Impact of starter culture, ingredients, and flour type on sourdough bread volatiles as monitored by selected ion flow tube-mass spectrometry. <i>Food Research International</i> , 2018 , 106, 254-262	7	16
11	Monitoring of starter culture-initiated liquid wheat and teff sourdough fermentations by selected ion flow tube-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3501-3512	4.3	11
10	Impact of process conditions on the microbial community dynamics and metabolite production kinetics of teff sourdough fermentations under bakery and laboratory conditions. <i>Food Science and Nutrition</i> , 2018 , 6, 1438-1455	3.2	9
9	Microbial Ecology and Process Technology of Sourdough Fermentation. <i>Advances in Applied Microbiology</i> , 2017 , 100, 49-160	4.9	56
8	Sourdoughs as a function of their species diversity and process conditions, a meta-analysis. <i>Trends in Food Science and Technology</i> , 2017 , 68, 152-159	15.3	57
7	Yeast diversity of sourdoughs and associated metabolic properties and functionalities. <i>International Journal of Food Microbiology</i> , 2016 , 239, 26-34	5.8	132
6	A low pH does not determine the community dynamics of spontaneously developed backslopped liquid wheat sourdoughs but does influence their metabolite kinetics. <i>International Journal of Food Microbiology</i> , 2016 , 239, 54-64	5.8	20
5	Whole-Genome Sequence Analysis of <i>Bombella intestini</i> LMG 28161T, a Novel Acetic Acid Bacterium Isolated from the Crop of a Red-Tailed Bumble Bee, <i>Bombus lapidarius</i> . <i>PLoS ONE</i> , 2016 , 11, e0165611	3.7	5
4	Community dynamics and metabolite target analysis of spontaneous, backslopped barley sourdough fermentations under laboratory and bakery conditions. <i>International Journal of Food Microbiology</i> , 2016 , 228, 22-32	5.8	38
3	Microbiota and metabolites of aged bottled gueuze beers converge to the same composition. <i>Food Microbiology</i> , 2015 , 47, 1-11	6	17

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| 2 | Selected ion flow tube-mass spectrometry for online monitoring of submerged fermentations: a case study of sourdough fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 829-35 | 5-7 | 10 |
| 1 | Production of new-to-nature sophorolipids by cultivating the yeast <i>Candida bombicola</i> on unconventional hydrophobic substrates. <i>Biotechnology and Bioengineering</i> , 2011 , 108, 734-41 | 4-9 | 39 |