Mieke Uyttendaele

List of Publications by Year
in descending order

126	5,373	76326	102487
papers	citations	40 h-index	66 g-index

127	127	127	5184
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Alternative microbial methods: An overview and selection criteria. Food Microbiology, 2010, 27, 710-730.	4.2	257
2	Detection of Murine Norovirus 1 by Using Plaque Assay, Transfection Assay, and Real-Time Reverse Transcription-PCR before and after Heat Exposure. Applied and Environmental Microbiology, 2008, 74, 543-546.	3.1	254
3	Pre- and Postharvest Preventive Measures and Intervention Strategies to Control Microbial Food Safety Hazards of Fresh Leafy Vegetables. Critical Reviews in Food Science and Nutrition, 2015, 55, 453-468.	10.3	226
4	Literature review: Impact of climate change on pesticide use. Food Research International, 2015, 68, 7-15.	6.2	223
5	Microbial Hazards in Irrigation Water: Standards, Norms, and Testing to Manage Use of Water in Fresh Produce Primary Production. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 336-356.	11.7	222
6	Diversity ofBacillus cereusgroup strains is reflected in their broad range of pathogenicity and diverse ecological lifestyles. FEMS Microbiology Ecology, 2013, 84, 433-450.	2.7	173
7	Efficacy of Sodium Hypochlorite and Peroxyacetic Acid To Reduce Murine Norovirus 1, B40-8, Listeria monocytogenes, and Escherichia coli O157:H7 on Shredded Iceberg Lettuce and in Residual Wash Water. Journal of Food Protection, 2009, 72, 1047-1054.	1.7	115
8	A critical review of methods for detecting human noroviruses and predicting their infectivity. Critical Reviews in Microbiology, 2013, 39, 295-309.	6.1	111
9	Regulation of toxin production by Bacillus cereus and its food safety implications. Critical Reviews in Microbiology, 2011, 37, 188-213.	6.1	104
10	Relationships among hygiene indicators and enteric pathogens in irrigation water, soil and lettuce and the impact of climatic conditions on contamination in the lettuce primary production. International Journal of Food Microbiology, 2014, 171, 21-31.	4.7	101
11	Establishment of procedures provoking sub-lethal injury of Listeria monocytogenes, Campylobacter jejuni and Escherichia coli O157 to serve method performance testing. International Journal of Food Microbiology, 2007, 118, 241-249.	4.7	93
12	Binding to histo-blood group antigen-expressing bacteria protects human norovirus from acute heat stress. Frontiers in Microbiology, 2015, 6, 659.	3.5	89
13	Insight into the Prevalence and Distribution of Microbial Contamination To Evaluate Water Management in the Fresh Produce Processing Industry. Journal of Food Protection, 2012, 75, 671-681.	1.7	87
14	Baseline Data from a Belgium-Wide Survey of Campylobacter Species Contamination in Chicken Meat Preparations and Considerations for a Reliable Monitoring Program. Applied and Environmental Microbiology, 2008, 74, 5483-5489.	3.1	74
15	Assessment of Food Safety Management Systems in the global fresh produce chain. Food Research International, 2013, 52, 230-242.	6.2	72
16	Microbiological quality and safety assessment of lettuce production in Brazil. International Journal of Food Microbiology, 2014, 181, 67-76.	4.7	71
17	Multiplex real-time RT-PCR for simultaneous detection of GI/GII noroviruses and murine norovirus 1. Journal of Virological Methods, 2009, 161, 247-253.	2.1	70
18	Factors affecting the status of food safety management systems in the global fresh produce chain. Food Control, 2015, 52, 85-97.	5.5	67

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19	Survival of Campylobacter spp. in poultry meat preparations subjected to freezing, refrigeration, minor salt concentration, and heat treatment. International Journal of Food Microbiology, 2010, 137, 147-153.	4.7	64
20	Microbiological contamination linked to implementation of good agricultural practices in the production of organic lettuce in Southern Brazil. Food Control, 2014, 42, 152-164.	5.5	63
21	Characterization of Escherichia coli from raw poultry in Belgium and impact on the detection of Campylobacter jejuni using Bolton broth. International Journal of Food Microbiology, 2009, 135, 248-253.	4.7	62
22	Molecular Methods in Food Safety Microbiology: Interpretation and Implications of Nucleic Acid Detection. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 551-577.	11.7	61
23	Analysis of domestic refrigerator temperatures and home storage time distributions for shelf-life studies and food safety risk assessment. Food Research International, 2017, 96, 171-181.	6.2	61
24	Selection Criteria for Water Disinfection Techniques in Agricultural Practices. Critical Reviews in Food Science and Nutrition, 2015, 55, 1529-1551.	10.3	59
25	Differential inlA and inlB Expression and Interaction with Human Intestinal and Liver Cells by Listeria monocytogenes Strains of Different Origins. Applied and Environmental Microbiology, 2006, 72, 3862-3871.	3.1	56
26	A systematic review of human norovirus survival reveals a greater persistence of human norovirus RT-qPCR signals compared to those of cultivable surrogate viruses. International Journal of Food Microbiology, 2016, 216, 40-49.	4.7	56
27	Influence of Type of Food on the Kinetics and Overall Production of Bacillus cereus Emetic Toxin. Journal of Food Protection, 2006, 69, 847-852.	1.7	54
28	Food Safety, a Global Challenge. International Journal of Environmental Research and Public Health, 2016, 13, 67.	2.6	54
29	The challenge of merging food safety diagnostic needs with quantitative PCR platforms. Trends in Food Science and Technology, 2011, 22, S30-S38.	15.1	53
30	Screening of Fruit Products for Norovirus and the Difficulty of Interpreting Positive PCR Results. Journal of Food Protection, 2011, 74, 425-431.	1.7	53
31	Risk Factors for Salmonella, Shiga Toxin-Producing Escherichia coli and Campylobacter Occurrence in Primary Production of Leafy Greens and Strawberries. International Journal of Environmental Research and Public Health, 2015, 12, 9809-9831.	2.6	51
32	Detection of toxins involved in foodborne diseases caused by Gramâ€positive bacteria. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1605-1657.	11.7	51
33	Thermal inactivation and sublethal injury kinetics of Salmonella enterica and Listeria monocytogenes in broth versus agar surface. International Journal of Food Microbiology, 2017, 243, 70-77.	4.7	50
34	Evaluation of ISO 10272:2006 standard versus alternative enrichment and plating combinations for enumeration and detection of Campylobacter in chicken meat. Food Microbiology, 2011, 28, 1117-1123.	4.2	48
35	Zero Risk Does Not Exist: Lessons Learned from Microbial Risk Assessment Related to Use of Water and Safety of Fresh Produce. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 387-410.	11.7	47
36	Agricultural and Management Practices and Bacterial Contamination in Greenhouse versus Open Field Lettuce Production. International Journal of Environmental Research and Public Health, 2015, 12, 32-63.	2.6	47

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37	Campylobacter carcass contamination throughout the slaughter process of Campylobacter-positive broiler batches. International Journal of Food Microbiology, 2015, 194, 25-31.	4.7	45
38	Resistance of Listeria monocytogenes, Escherichia coli O157:H7 and Campylobacter jejuni after exposure to repetitive cycles of mild bactericidal treatments. Food Microbiology, 2009, 26, 889-895.	4.2	43
39	Microbiological Quality and Safety Assessment of the Rwandan Milk and Dairy Chain. Journal of Food Protection, 2014, 77, 299-307.	1.7	43
40	Identification of risk factors for Campylobacter contamination levels on broiler carcasses during the slaughter process. International Journal of Food Microbiology, 2016, 226, 26-32.	4.7	43
41	The microbial safety of strawberry and raspberry fruits packaged in high-oxygen and equilibrium-modified atmospheres compared to air storage. International Journal of Food Science and Technology, 2006, 41, 93-103.	2.7	42
42	Evaluation of methods measuring the capsid integrity and/or functions of noroviruses by heat inactivation. Journal of Virological Methods, 2012, 181, 1-5.	2.1	42
43	Critical studies on binding-based RT-PCR detection of infectious Noroviruses. Journal of Virological Methods, 2011, 177, 153-159.	2.1	41
44	Cross-protection between controlled acid-adaptation and thermal inactivation for 48 Escherichia coli strains. International Journal of Food Microbiology, 2017, 241, 206-214.	4.7	40
45	Comparison of Enrichment Conditions for Rapid Detection of Low Numbers of Sublethally Injured Escherichia coli O157in Food. Journal of Food Protection, 2009, 72, 1862-1868.	1.7	39
46	Inactivation of viruses and bacteria on strawberries using a levulinic acid plus sodium dodecyl sulfate based sanitizer, taking sensorial and chemical food safety aspects into account. International Journal of Food Microbiology, 2017, 257, 176-182.	4.7	39
47	Growth potential of Listeria monocytogenes in soft, semi-soft and semi-hard artisanal cheeses after post-processing contamination in deli retail establishments. Food Control, 2017, 76, 13-23.	5.5	37
48	Quantitative contamination assessment of Escherichia coli in baby spinach primary production in Spain: Effects of weather conditions and agricultural practices. International Journal of Food Microbiology, 2017, 257, 238-246.	4.7	37
49	Multi-method approach indicates no presence of sub-lethally injured Listeria monocytogenes cells after mild heat treatment. International Journal of Food Microbiology, 2008, 123, 262-268.	4.7	36
50	Survival of poultry-derived Campylobacter jejuni of multilocus sequence type clonal complexes 21 and 45 under freeze, chill, oxidative, acid and heat stresses. Food Microbiology, 2010, 27, 829-834.	4.2	35
51	Survival of Campylobacter jejuni on raw chicken legs packed in high-oxygen or high-carbon dioxide atmosphere after the decontamination with lactic acid/sodium lactate buffer. International Journal of Food Microbiology, 2010, 140, 201-206.	4.7	35
52	Computer aided boar semen motility analysis for cereulide detection in different food matrices. International Journal of Food Microbiology, 2007, 114, 92-99.	4.7	34
53	Effectiveness of inactivation of foodborne pathogens during simulated home pan frying of steak, hamburger or meat strips. International Journal of Food Microbiology, 2015, 206, 118-129.	4.7	34
54	Quantification of gene expression of Listeria monocytogenes by real-time reverse transcription PCR: Optimization, evaluation and pitfalls. Journal of Microbiological Methods, 2007, 69, 306-314.	1.6	33

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55	Effects of CO2 on the resuscitation of Listeria monocytogenes injured by various bactericidal treatments. International Journal of Food Microbiology, 2008, 123, 67-73.	4.7	33
56	Processing practices contributing to Campylobacter contamination in Belgian chicken meat preparations. International Journal of Food Microbiology, 2008, 128, 297-303.	4.7	33
57	Survival of Salmonella Typhimurium in poultry-based meat preparations during grilling, frying and baking. International Journal of Food Microbiology, 2015, 197, 1-8.	4.7	33
58	Anti-viral Effect of Bifidobacterium adolescentis against Noroviruses. Frontiers in Microbiology, 2016, 7, 864.	3.5	33
59	Treatment of Escherichia coli O157:H7 with lactic acid, neutralized electrolyzed oxidizing water and chlorine dioxide followed by growth under sub-optimal conditions of temperature, pH and modified atmosphere. Food Microbiology, 2009, 26, 629-637.	4.2	31
60	Survival of Enteric Pathogens During Butterhead Lettuce Growth: Crop Stage, Leaf Age, and Irrigation. Foodborne Pathogens and Disease, 2013, 10, 485-491.	1.8	31
61	Evaluation of Three Swabbing Devices for Detection of Listeria monocytogenes on Different Types of Food Contact Surfaces. International Journal of Environmental Research and Public Health, 2014, 11, 804-814.	2.6	31
62	Detection of low numbers of healthy and sub-lethally injured Salmonella enterica in chocolate. International Journal of Food Microbiology, 2011, 145, 488-491.	4.7	30
63	A quantitative microbiological exposure assessment model for Bacillus cereus in REPFEDs. International Journal of Food Microbiology, 2013, 166, 433-449.	4.7	29
64	Dynamics of boar semen motility inhibition as a semi-quantitative measurement of Bacillus cereus emetic toxin (Cereulide). Journal of Microbiological Methods, 2006, 65, 525-534.	1.6	28
65	Quantification methods for Bacillus cereus vegetative cells and spores in the gastrointestinal environment. Journal of Microbiological Methods, 2010, 83, 202-210.	1.6	28
66	Prevalence and characterisation of Bacillus cereus in vacuum packed potato puree. International Journal of Food Science and Technology, 2006, 41, 878-884.	2.7	27
67	Assessment of the microbial safety and quality of cooked chilled foods and their production process. International Journal of Food Microbiology, 2013, 160, 193-200.	4.7	26
68	Kinetics of resuscitation and growth of L. monocytogenes as a tool to select appropriate enrichment conditions as a prior step to rapid detection methods. Food Microbiology, 2009, 26, 88-93.	4.2	25
69	Survival of Salmonella and Escherichia coli O157:H7 on Strawberries, Basil, and Other Leafy Greens during Storage. Journal of Food Protection, 2015, 78, 652-660.	1.7	25
70	Monitoring of foodborne viruses in berries and considerations on the use of RT-PCR methods in surveillance. Food Control, 2018, 89, 235-240.	5.5	25
71	Measuring the safety of the food chain in Belgium: Development of a barometer. Food Research International, 2011, 44, 940-950.	6.2	24
72	Viral genes everywhere: public health implications of PCR-based testing of foods. Current Opinion in Virology, 2013, 3, 69-73.	5.4	24

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73	Microbial Safety and Sanitary Quality of Strawberry Primary Production in Belgium: Risk Factors for Salmonella and Shiga Toxin-Producing Escherichia coli Contamination. Applied and Environmental Microbiology, 2015, 81, 2562-2570.	3.1	24
74	Batch testing for noroviruses in frozen raspberries. International Journal of Food Microbiology, 2015, 192, 43-50.	4.7	24
75	Challenges in Food Safety as Part of Food Security: Lessons Learnt on Food Safety in a Globalized World. Procedia Food Science, 2016, 6, 16-22.	0.6	24
76	Application of Long-Range and Binding Reverse Transcription-Quantitative PCR To Indicate the Viral Integrities of Noroviruses. Applied and Environmental Microbiology, 2014, 80, 6473-6479.	3.1	23
77	Sub-Emetic Toxicity of Bacillus cereus Toxin Cereulide on Cultured Human Enterocyte-Like Caco-2 Cells. Toxins, 2014, 6, 2270-2290.	3.4	23
78	A quantitative exposure model simulating human norovirus transmission during preparation of deli sandwiches. International Journal of Food Microbiology, 2015, 196, 126-136.	4.7	22
79	Discriminative power of Campylobacter phenotypic and genotypic typing methods. Journal of Microbiological Methods, 2016, 125, 33-39.	1.6	22
80	Shift in performance of food safety management systems in supply chains: case ofÂgreen bean chain in Kenya versus hot pepper chain in Uganda. Journal of the Science of Food and Agriculture, 2016, 96, 3380-3392.	3.5	20
81	Organic acid based sanitizers and free chlorine to improve the microbial quality and shelf-life of sugar snaps. International Journal of Food Microbiology, 2013, 167, 161-169.	4.7	18
82	Wonâ€™t we scare them? The impact of communicating uncontrollable risks on the publicâ€™s perception. Journal of Risk Research, 2016, 19, 316-330.	2.6	18
83	A survey on hygienic practices and their impact on the microbiological quality and safety in the Rwandan milk and dairy chain. International Journal of Dairy Technology, 2017, 70, 52-67.	2.8	18
84	Microbial community profiling of fresh basil and pitfalls in taxonomic assignment of enterobacterial pathogenic species based upon 16S rRNA amplicon sequencing. International Journal of Food Microbiology, 2017, 257, 148-156.	4.7	18
85	Artisanal Italian salami and soppresse: Identification of control strategies to manage microbiological hazards. Food Microbiology, 2017, 61, 5-13.	4.2	18
86	Toxin producing Bacillus cereus persist in ready-to-reheat spaghetti Bolognese mainly in vegetative state. International Journal of Food Microbiology, 2013, 167, 236-243.	4.7	17
87	Microbiological analysis of pre-packed sweet basil (Ocimum basilicum) and coriander (Coriandrum) Tj ETQq1 1 0.784314 rgBT /Overlock Journal of Food Microbiology, 2015, 208, 11-18.	4.7	17
88	Effects of Domestic Storage and Thawing Practices on in Poultry-Based Meat Preparations. Journal of Food Protection, 2015, 78, 2117-2125.	1.7	17
89	Development of a real-time NASBA assay for the detection of Campylobacter jejuni cells. Journal of Microbiological Methods, 2006, 66, 313-320.	1.6	16
90	Detection of Clostridium botulinum neurotoxins A and B in milk by ELISA and immuno-PCR at higher sensitivity than mouse bio-assay. Food Analytical Methods, 2012, 5, 319-326.	2.6	16

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91	Characterization of the Bacterial Community Naturally Present on Commercially Grown Basil Leaves: Evaluation of Sample Preparation Prior to Culture-Independent Techniques. International Journal of Environmental Research and Public Health, 2015, 12, 10171-10197.	2.6	16
92	Growth and inactivation of Salmonella enterica and Listeria monocytogenes in broth and validation in ground pork meat during simulated home storage abusive temperature and home pan-frying. Frontiers in Microbiology, 2015, 6, 1161.	3.5	16
93	The heterogeneity in the type of shelf life label and storage instructions on refrigerated foods in supermarkets in Belgium and illustration of its impact on assessing the Listeria monocytogenes threshold level of 100ÂCFU/g. Food Control, 2016, 59, 377-385.	5.5	16
94	Enteric Pathogen Survival Varies Substantially in Irrigation Water from Belgian Lettuce Producers. International Journal of Environmental Research and Public Health, 2014, 11, 10105-10124.	2.6	15
95	Evaluation of an Attachment Assay on Lettuce Leaves with Temperature- and Starvation-Stressed Escherichia coli O157:H7 MB3885. Journal of Food Protection, 2014, 77, 549-557.	1.7	15
96	Transfer of Campylobacter from a Positive Batch to Broiler Carcasses of a Subsequently Slaughtered Negative Batch: A Quantitative Approach. Journal of Food Protection, 2016, 79, 896-901.	1.7	15
97	Microbiological Safety of Strawberries and Lettuce for Domestic Consumption in Egypt. Journal of Food Processing & Technology, 2014, 05, .	0.2	15
98	Evaluation of a New Chromogenic Medium for Direct Enumeration of Campylobacter in Poultry Meat Samples. Journal of Food Protection, 2014, 77, 2111-2114.	1.7	14
99	Microbiological sampling plan based on risk classification to verify supplier selection and production of served meals in food service operation. Food Microbiology, 2014, 41, 60-75.	4.2	14
100	Microbiological safety and quality aspects of the short supply chain. British Food Journal, 2015, 117, 2250-2264.	2.9	14
101	Microarray-Based Screening of Differentially Expressed Genes of E. coli O157:H7 Sakai during Preharvest Survival on Butterhead Lettuce. Agriculture (Switzerland), 2016, 6, 6.	3.1	14
102	Potential of Human Norovirus Surrogates and Salmonella enterica Contamination of Pre-harvest Basil (Ocimum basilicum) via Leaf Surface and Plant Substrate. Frontiers in Microbiology, 2018, 9, 1728.	3.5	14
103	Evaluation of B. thuringiensis-based biopesticides in the primary production of fresh produce as a food safety hazard and risk. Food Control, 2021, 130, 108390.	5.5	14
104	Detection of Noroviruses in Shellfish and Semiprocessed Fishery Products from a Belgian Seafood Company. Journal of Food Protection, 2014, 77, 1342-1347.	1.7	13
105	Affective and cognitive reactions towards emerging food safety risks in Europe. Journal of Risk Research, 2015, 18, 21-39.	2.6	13
106	Influence of partial inactivation on growth of Listeria monocytogenes under sub-optimal conditions of increased NaCl concentration or increased acidity. Innovative Food Science and Emerging Technologies, 2009, 10, 267-271.	5.6	12
107	Behaviour of Belgian consumers, related to the consumption, storage and preparation of cooked chilled foods. Food Control, 2013, 34, 681-690.	5.5	12
108	Measuring general animal health status: Development of an animal health barometer. Preventive Veterinary Medicine, 2015, 118, 341-350.	1.9	12

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109	Minimal processing of iceberg lettuce has no substantial influence on the survival, attachment and internalization of E. coli O157 and Salmonella. International Journal of Food Microbiology, 2016, 238, 40-49.	4.7	12
110	Behavior of the Biological Control Agent Bacillus thuringiensis subsp. aizawai ABTS-1857 and Salmonella enterica on Spinach Plants and Cut Leaves. Frontiers in Microbiology, 2021, 12, 626029.	3.5	11
111	Comparing the Effect of Various Contamination Levels for Salmonella in Chicken Meat Preparations on the Probability of Illness in Belgium. Journal of Food Protection, 2009, 72, 2093-2105.	1.7	10
112	Bacillus cereusAdhesion to Simulated Intestinal Mucus Is Determined by Its Growth on Mucin, Rather Than Intestinal Environmental Parameters. Foodborne Pathogens and Disease, 2015, 12, 904-913.	1.8	10
113	Guidance on the requirements for the development of microbiological criteria. EFSA Journal, 2017, 15, e05052.	1.8	10
114	Analyzing Consumers' Reactions to News Coverage of the 2011 Escherichia coli O104:H4 Outbreak, Using the Extended Parallel Processing Model. Journal of Food Protection, 2013, 76, 473-481.	1.7	8
115	Opinions on Fresh Produce Food Safety and Quality Standards by Fresh Produce Supply Chain Experts from the Global South and North. Journal of Food Protection, 2015, 78, 1914-1924.	1.7	8
116	Is There a Relation between the Microscopic Leaf Morphology and the Association of Salmonella and Escherichia coli O157:H7 with Iceberg Lettuce Leaves?. Journal of Food Protection, 2016, 79, 1784-1788.	1.7	8
117	Thermal inactivation kinetics of surface contaminating Listeria monocytogenes on vacuum-packaged agar surface and ready-to-eat sliced ham and sausage. Food Research International, 2016, 89, 843-849.	6.2	8
118	Harnessing agricultural microbiomes for human pathogen control. ISME Communications, 2022, 2, .	4.2	8
119	Effect of mild steaming treatment on the inactivation of Salmonella, Listeria monocytogenes, Escherichia coli O157:H7 and their surrogates on black peppercorns. Food Control, 2019, 106, 106726.	5.5	7
120	Robustness of fermented carrot juice against Listeria monocytogenes, Salmonella Typhimurium and Escherichia coli O157:H7. International Journal of Food Microbiology, 2020, 335, 108854.	4.7	7
121	Exploring the strain-specific attachment of Leuconostoc gelidum subsp. gasicomitatum on food contact surfaces. International Journal of Food Microbiology, 2015, 199, 41-46.	4.7	6
122	Performance of Two Real-Time RT-PCR Assays for the Quantification of GI and GII Noroviruses and Hepatitis A Virus in Environmental Water Samples. Food Analytical Methods, 2013, 6, 1016-1023.	2.6	5
123	Inactivation of Viruses in Water by Biogenic Silver: Innovative and Environmentally Friendly Disinfection Technique. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	4
124	ElevenCampylobacterSpecies. , 2019, , 263-287.		3
125	Campylobacter Species. , 0, , 263-286.		1
126	Inactivation of Murine Norovirus 1, Coliphage Ï†X174, and Bacteroides fragilis Phage B40-8 on Surfaces and Fresh-Cut Iceberg Lettuce by Hydrogen Peroxide and UV Light. Applied and Environmental Microbiology, 2011, 77, 2200-2200.	3.1	0