

Thomas Van Hecke

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

788
citations

516561

16
h-index

526166

27
g-index

28
all docs

28
docs citations

28
times ranked

988
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein oxidation and proteolysis during storage and in vitro digestion of pork and beef patties. <i>Food Chemistry</i> , 2016, 209, 177-184.	4.2	84
2	Oxidation During Digestion of Meat: Interactions with the Diet and <i>Helicobacter pylori</i> Gastritis, and Implications on Human Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 214-233.	5.9	76
3	Untargeted metabolomics of colonic digests reveals kynurenine pathway metabolites, dityrosine and 3-dehydroxycarnitine as red versus white meat discriminating metabolites. <i>Scientific Reports</i> , 2017, 7, 42514.	1.6	71
4	Nitrite Curing of Chicken, Pork, and Beef Inhibits Oxidation but Does Not Affect <i>N</i> -Nitroso Compound (NOC)-Specific DNA Adduct Formation during in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1980-1988.	2.4	67
5	Increased oxidative and nitrosative reactions during digestion could contribute to the association between well-done red meat consumption and colorectal cancer. <i>Food Chemistry</i> , 2015, 187, 29-36.	4.2	44
6	Fat Content and Nitrite-Curing Influence the Formation of Oxidation Products and NOC-Specific DNA Adducts during In Vitro Digestion of Meat. <i>PLoS ONE</i> , 2014, 9, e101122.	1.1	41
7	Short-term beef consumption promotes systemic oxidative stress, TMAO formation and inflammation in rats, and dietary fat content modulates these effects. <i>Food and Function</i> , 2016, 7, 3760-3771.	2.1	38
8	Reducing Compounds Equivocally Influence Oxidation during Digestion of a High-Fat Beef Product, which Promotes Cytotoxicity in Colorectal Carcinoma Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1600-1609.	2.4	36
9	Ascorbate and Apple Phenolics Affect Protein Oxidation in Emulsion-Type Sausages during Storage and in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4131-4138.	2.4	31
10	Meat lipids, NaCl and carnitine: Do they unveil the conundrum of the association between red and processed meat intake and cardiovascular diseases?_Invited Review. <i>Meat Science</i> , 2021, 171, 108278.	2.7	31
11	Long-Chain $n-3$ PUFA Content and $n-6/n-3$ PUFA Ratio in Mammal, Poultry, and Fish Muscles Largely Explain Differential Protein and Lipid Oxidation Profiles Following In Vitro Gastrointestinal Digestion. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900404.	1.5	28
12	Combined Consumption of Beef-Based Cooked Mince and Sucrose Stimulates Oxidative Stress, Cardiac Hypertrophy, and Colonic Outgrowth of <i>Desulfovibrio</i> in Rats. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800962.	1.5	25
13	In vitro DNA adduct profiling to mechanistically link red meat consumption to colon cancer promotion. <i>Toxicology Research</i> , 2016, 5, 1346-1358.	0.9	22
14	Commercial luncheon meat products and their in vitro gastrointestinal digests contain more protein carbonyl compounds but less lipid oxidation products compared to fresh pork. <i>Food Research International</i> , 2020, 136, 109585.	2.9	21
15	Background Diet Influences TMAO Concentrations Associated with Red Meat Intake without Influencing Apparent Hepatic TMAO-Related Activity in a Porcine Model. <i>Metabolites</i> , 2020, 10, 57.	1.3	21
16	Inulin-fortification of a processed meat product attenuates formation of nitroso compounds in the gut of healthy rats. <i>Food Chemistry</i> , 2020, 302, 125339.	4.2	20
17	DNA adductomics to study the genotoxic effects of red meat consumption with and without added animal fat in rats. <i>Food Chemistry</i> , 2017, 230, 378-387.	4.2	17
18	Impact of red meat consumption on the metabolome of rats. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600387.	1.5	16

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19	Validity and Reproducibility of a Food Frequency Questionnaire for Dietary Factors Related to Colorectal Cancer. <i>Nutrients</i> , 2017, 9, 1257.	1.7	16
20	Nutrients Composition in Fit Snacks Made from Ostrich, Beef and Chicken Dried Meat. <i>Molecules</i> , 2018, 23, 1267.	1.7	16
21	In vitro and in vivo digestion of red cured cooked meat: oxidation, intestinal microbiota and fecal metabolites. <i>Food Research International</i> , 2021, 142, 110203.	2.9	16
22	Lipid and Protein Oxidation during in Vitro Gastrointestinal Digestion of Pork under <i>Helicobacter pylori</i> Gastritis Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13000-13010.	2.4	15
23	Impact of Red versus White Meat Consumption in a Prudent or Western Dietary Pattern on the Oxidative Status in a Pig Model. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5661-5671.	2.4	8
24	Red and processed meat consumption within two different dietary patterns: Effect on the colon microbial community and volatile metabolites in pigs. <i>Food Research International</i> , 2020, 129, 108793.	2.9	7
25	Untargeted Metabolomics to Reveal Red versus White Meat-Associated Gut Metabolites in a Prudent and Western Dietary Context. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000070.	1.5	6
26	Untargeted Metabolomics Reveals Elevated L-Carnitine Metabolism in Pig and Rat Colon Tissue Following Red Versus White Meat Intake. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2000463.	1.5	6
27	The Influence of Butter and Oils on Oxidative Reactions during In Vitro Gastrointestinal Digestion of Meat and Fish. <i>Foods</i> , 2021, 10, 2832.	1.9	5
28	Chronic diseases associated with meat consumption: epidemiology and mechanisms. <i>Food Safety Assurance and Veterinary Public Health</i> , 2019, , 341-366.	0.4	4