Thomas Van Hecke

List of Publications by Year
in descending order

28	788	516215 16	525886 27
papers	citations	h-index	g-index

28	28	28	988
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Meat lipids, NaCl and carnitine: Do they unveil the conundrum of the association between red and processed meat intake and cardiovascular diseases?_Invited Review. Meat Science, 2021, 171, 108278.	2.7	31
2	Untargeted Metabolomics Reveals Elevated Lâ€Carnitine Metabolism in Pig and Rat Colon Tissue Following Red Versus White Meat Intake. Molecular Nutrition and Food Research, 2021, 65, e2000463.	1.5	6
3	In vitro and in vivo digestion of red cured cooked meat: oxidation, intestinal microbiota and fecal metabolites. Food Research International, 2021, 142, 110203.	2.9	16
4	The Influence of Butter and Oils on Oxidative Reactions during In Vitro Gastrointestinal Digestion of Meat and Fish. Foods, 2021, 10, 2832.	1.9	5
5	Inulin-fortification of a processed meat product attenuates formation of nitroso compounds in the gut of healthy rats. Food Chemistry, 2020, 302, 125339.	4.2	20
6	Red and processed meat consumption within two different dietary patterns: Effect on the colon microbial community and volatile metabolites in pigs. Food Research International, 2020, 129, 108793.	2.9	7
7	Commercial luncheon meat products and their in vitro gastrointestinal digests contain more protein carbonyl compounds but less lipid oxidation products compared to fresh pork. Food Research International, 2020, 136, 109585.	2.9	21
8	Background Diet Influences TMAO Concentrations Associated with Red Meat Intake without Influencing Apparent Hepatic TMAO-Related Activity in a Porcine Model. Metabolites, 2020, 10, 57.	1.3	21
9	Untargeted Metabolomics to Reveal Red versus White Meatâ€“Associated Gut Metabolites in a Prudent and Western Dietary Context. Molecular Nutrition and Food Research, 2020, 64, e2000070.	1.5	6
10	Longâ€Chain nâ€3 PUFA Content and nâ€6/nâ€3 PUFA Ratio in Mammal, Poultry, and Fish Muscles Largely Explain Differential Protein and Lipid Oxidation Profiles Following In Vitro Gastrointestinal Digestion. Molecular Nutrition and Food Research, 2019, 63, e1900404.	1.5	28
11	Impact of Red versus White Meat Consumption in a Prudent or Western Dietary Pattern on the Oxidative Status in a Pig Model. Journal of Agricultural and Food Chemistry, 2019, 67, 5661-5671.	2.4	8
12	Combined Consumption of Beefâ€Based Cooked Mince and Sucrose Stimulates Oxidative Stress, Cardiac Hypertrophy, and Colonic Outgrowth of Desulfovibrionaceae in Rats. Molecular Nutrition and Food Research, 2019, 63, e1800962.	1.5	25
13	Chronic diseases associated with meat consumption: epidemiology and mechanisms. Food Safety Assurance and Veterinary Public Health, 2019, , 341-366.	0.4	4
14	Lipid and Protein Oxidation during in Vitro Gastrointestinal Digestion of Pork under Helicobacter pylori Gastritis Conditions. Journal of Agricultural and Food Chemistry, 2018, 66, 13000-13010.	2.4	15
15	Nutrients Composition in Fit Snacks Made from Ostrich, Beef and Chicken Dried Meat. Molecules, 2018, 23, 1267.	1.7	16
16	Oxidation During Digestion of Meat: Interactions with the Diet and Helicobacter pylori Gastritis, and Implications on Human Health. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 214-233.	5.9	76
17	Untargeted metabolomics of colonic digests reveals kynurenine pathway metabolites, dityrosine and 3-dehydroxycarnitine as red versus white meat discriminating metabolites. Scientific Reports, 2017, 7, 42514.	1.6	71
18	DNA adductomics to study the genotoxic effects of red meat consumption with and without added animal fat in rats. Food Chemistry, 2017, 230, 378-387.	4.2	17

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19	Impact of red meat consumption on the metabolome of rats. Molecular Nutrition and Food Research, 2017, 61, 1600387.	1.5	16
20	Validity and Reproducibility of a Food Frequency Questionnaire for Dietary Factors Related to Colorectal Cancer. Nutrients, 2017, 9, 1257.	1.7	16
21	In vitro DNA adduct profiling to mechanistically link red meat consumption to colon cancer promotion. Toxicology Research, 2016, 5, 1346-1358.	0.9	22
22	Protein oxidation and proteolysis during storage and in vitro digestion of pork and beef patties. Food Chemistry, 2016, 209, 177-184.	4.2	84
23	Short-term beef consumption promotes systemic oxidative stress, TMAO formation and inflammation in rats, and dietary fat content modulates these effects. Food and Function, 2016, 7, 3760-3771.	2.1	38
24	Ascorbate and Apple Phenolics Affect Protein Oxidation in Emulsion-Type Sausages during Storage and in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2016, 64, 4131-4138.	2.4	31
25	Reducing Compounds Equivocally Influence Oxidation during Digestion of a High-Fat Beef Product, which Promotes Cytotoxicity in Colorectal Carcinoma Cell Lines. Journal of Agricultural and Food Chemistry, 2016, 64, 1600-1609.	2.4	36
26	Increased oxidative and nitrosative reactions during digestion could contribute to the association between well-done red meat consumption and colorectal cancer. Food Chemistry, 2015, 187, 29-36.	4.2	44
27	Nitrite Curing of Chicken, Pork, and Beef Inhibits Oxidation but Does Not Affect N-Nitroso Compound (NOC)-Specific DNA Adduct Formation during in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2014, 62, 1980-1988.	2.4	67
28	Fat Content and Nitrite-Curing Influence the Formation of Oxidation Products and NOC-Specific DNA Adducts during In Vitro Digestion of Meat. PLoS ONE, 2014, 9, e101122.	1.1	41