

Freek Spitaels

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5601271/publications.pdf>

Version: 2024-02-01

12
papers

546
citations

1040018

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1372553

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12
all docs

12
docs citations

12
times ranked

592
citing authors

#	ARTICLE	IF	CITATIONS
1	The Microbial Diversity of Traditional Spontaneously Fermented Lambic Beer. PLoS ONE, 2014, 9, e95384.	2.5	195
2	The microbial diversity of an industrially produced lambic beer shares members of a traditionally produced one and reveals a core microbiota for lambic beer fermentation. Food Microbiology, 2015, 49, 23-32.	4.2	74
3	Identification of beer-spoilage bacteria using matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. International Journal of Food Microbiology, 2014, 185, 41-50.	4.7	66
4	Acetobacter lambici sp. nov., isolated from fermenting lambic beer. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 1083-1089.	1.7	51
5	Gluconobacter cerevisiae sp. nov., isolated from the brewery environment. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 1134-1141.	1.7	37
6	Acetobacter sicerae sp. nov., isolated from cider and kefir, and identification of species of the genus Acetobacter by dnaK, groEL and rpoB sequence analysis. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 2407-2415.	1.7	36
7	Microbiota and metabolites of aged bottled gueuze beers converge to the same composition. Food Microbiology, 2015, 47, 1-11.	4.2	26
8	Enterococcus bulliens sp. nov., a novel lactic acid bacterium isolated from camel milk. Antonie Van Leeuwenhoek, 2015, 108, 1257-1265.	1.7	23
9	The bacterial diversity of raw Moroccan camel milk. International Journal of Food Microbiology, 2021, 341, 109050.	4.7	16
10	MALDI-TOF MS as a Novel Tool for Dereplication and Characterization of Microbiota in Bacterial Diversity Studies. , 2016, , 235-256.		9
11	Acetic Acid Bacteria in Fermented Food and Beverage Ecosystems. , 2016, , 73-99.		8
12	Application of matrix-assisted laser desorption/ionization time-of-flight mass spectrometry as a monitoring tool for in-house brewer's yeast contamination: a proof of concept. Journal of the Institute of Brewing, 2014, 120, n/a-n/a.	2.3	5