

Luc De Vuyst

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195
papers

12,102
citations

60
h-index

105
g-index

199
ext. papers

14,629
ext. citations

5
avg, IF

6.81
L-index

#	Paper	IF	Citations
195	Lactic acid bacteria as functional starter cultures for the food fermentation industry. <i>Trends in Food Science and Technology</i> , 2004 , 15, 67-78	15.3	1050
194	Bifidobacteria and Butyrate-Producing Colon Bacteria: Importance and Strategies for Their Stimulation in the Human Gut. <i>Frontiers in Microbiology</i> , 2016 , 7, 979	5.7	684
193	Bacteriocins from lactic acid bacteria: production, purification, and food applications. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2007 , 13, 194-9	0.9	412
192	Functional meat starter cultures for improved sausage fermentation. <i>International Journal of Food Microbiology</i> , 2006 , 106, 270-85	5.8	402
191	The sourdough microflora: biodiversity and metabolic interactions. <i>Trends in Food Science and Technology</i> , 2005 , 16, 43-56	15.3	378
190	Heteropolysaccharides from lactic acid bacteria. <i>FEMS Microbiology Reviews</i> , 1999 , 23, 153-77	15.1	341
189	Recent developments in the biosynthesis and applications of heteropolysaccharides from lactic acid bacteria. <i>International Dairy Journal</i> , 2001 , 11, 687-707	3.5	276
188	Primary metabolite kinetics of bacteriocin biosynthesis by and evidence for stimulation of bacteriocin production under unfavourable growth conditions. <i>Microbiology (United Kingdom)</i> , 1996 , 142, 817-827	2.9	262
187	Dynamics and biodiversity of populations of lactic acid bacteria and acetic acid bacteria involved in spontaneous heap fermentation of cocoa beans in Ghana. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 1809-24	4.8	224
186	Cross-feeding between bifidobacteria and butyrate-producing colon bacteria explains bifidobacterial competitiveness, butyrate production, and gas production. <i>International Journal of Food Microbiology</i> , 2011 , 149, 73-80	5.8	210
185	Inhibitory substances produced by Lactobacilli isolated from sourdoughs--a review. <i>International Journal of Food Microbiology</i> , 2002 , 72, 31-43	5.8	194
184	Biodiversity and identification of sourdough lactic acid bacteria. <i>Food Microbiology</i> , 2007 , 24, 120-7	6	168
183	Biodiversity of exopolysaccharides produced by <i>Streptococcus thermophilus</i> strains is reflected in their production and their molecular and functional characteristics. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 900-12	4.8	166
182	The biodiversity of lactic acid bacteria in Greek traditional wheat sourdoughs is reflected in both composition and metabolite formation. <i>Applied and Environmental Microbiology</i> , 2002 , 68, 6059-69	4.8	156
181	Population dynamics and metabolite target analysis of lactic acid bacteria during laboratory fermentations of wheat and spelt sourdoughs. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 4741-50	4.8	155
180	Kinetic analysis of the antibacterial activity of probiotic lactobacilli towards <i>Salmonella enterica</i> serovar Typhimurium reveals a role for lactic acid and other inhibitory compounds. <i>Research in Microbiology</i> , 2006 , 157, 241-7	4	148
179	Fermentation of cocoa beans: influence of microbial activities and polyphenol concentrations on the flavour of chocolate. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2288-2297	4.3	143

178	The microbial diversity of traditional spontaneously fermented lambic beer. <i>PLoS ONE</i> , 2014 , 9, e95384	3.7	142
177	Systemic availability and metabolism of colonic-derived short-chain fatty acids in healthy subjects: a stable isotope study. <i>Journal of Physiology</i> , 2017 , 595, 541-555	3.9	140
176	Yeast diversity of sourdoughs and associated metabolic properties and functionalities. <i>International Journal of Food Microbiology</i> , 2016 , 239, 26-34	5.8	132
175	Characterization of the Antagonistic Activity of <i>Lactobacillus amylovorus</i> DCE 471 and Large Scale Isolation of Its Bacteriocin Amylovorin L471. <i>Systematic and Applied Microbiology</i> , 1996 , 19, 9-20	4.2	126
174	Yeast diversity of Ghanaian cocoa bean heap fermentations. <i>FEMS Yeast Research</i> , 2009 , 9, 774-83	3.1	120
173	Probiotics in fermented sausages. <i>Meat Science</i> , 2008 , 80, 75-8	6.4	116
172	Acetic acid bacteria in fermented foods and beverages. <i>Current Opinion in Biotechnology</i> , 2018 , 49, 115-119	4.4	115
171	Spontaneous organic cocoa bean box fermentations in Brazil are characterized by a restricted species diversity of lactic acid bacteria and acetic acid bacteria. <i>Food Microbiology</i> , 2011 , 28, 1326-38	6	115
170	Correlation of activities of the enzymes alpha-phosphoglucosyltransferase, UDP-galactose 4-epimerase, and UDP-glucose pyrophosphorylase with exopolysaccharide biosynthesis by <i>Streptococcus thermophilus</i> LY03. <i>Applied and Environmental Microbiology</i> , 2000 , 66, 3519-27	4.8	110
169	Influence of geographical origin and flour type on diversity of lactic acid bacteria in traditional Belgian sourdoughs. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 6262-9	4.8	108
168	Influence of turning and environmental contamination on the dynamics of populations of lactic acid and acetic acid bacteria involved in spontaneous cocoa bean heap fermentation in Ghana. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 86-98	4.8	107
167	Mutual Cross-Feeding Interactions between <i>Bifidobacterium longum</i> subsp. <i>longum</i> NCC2705 and <i>Eubacterium rectale</i> ATCC 33656 Explain the Bifidogenic and Butyrogenic Effects of Arabinoxylan Oligosaccharides. <i>Applied and Environmental Microbiology</i> , 2015 , 81, 7767-81	4.8	106
166	Microbial physiology, fermentation kinetics, and process engineering of heteropolysaccharide production by lactic acid bacteria. <i>International Dairy Journal</i> , 2001 , 11, 747-757	3.5	106
165	Microbial species diversity, community dynamics, and metabolite kinetics of water kefir fermentation. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 2564-72	4.8	104
164	Competitiveness and bacteriocin production of Enterococci in the production of Spanish-style dry fermented sausages. <i>International Journal of Food Microbiology</i> , 2000 , 57, 33-42	5.8	102
163	Species diversity, community dynamics, and metabolite kinetics of the microbiota associated with traditional ecuadorian spontaneous cocoa bean fermentations. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 7698-714	4.8	98
162	Indication that the nitrogen source influences both amount and size of exopolysaccharides produced by <i>Streptococcus thermophilus</i> LY03 and modelling of the bacterial growth and exopolysaccharide production in a complex medium. <i>Applied and Environmental Microbiology</i> , 1999 , 65, 2863-70	4.8	94
161	On-farm implementation of a starter culture for improved cocoa bean fermentation and its influence on the flavour of chocolates produced thereof. <i>Food Microbiology</i> , 2012 , 30, 379-92	6	91

160	Taxonomic structure and stability of the bacterial community in belgian sourdough ecosystems as assessed by culture and population fingerprinting. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 2414-23	4.8	90
159	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021 , 18, 196-208	24.2	90
158	Exploring the Impacts of Postharvest Processing on the Microbiota and Metabolite Profiles during Green Coffee Bean Production. <i>Applied and Environmental Microbiology</i> , 2017 , 83,	4.8	87
157	Leuconostoc holzapfelii sp. nov., isolated from Ethiopian coffee fermentation and assessment of sequence analysis of housekeeping genes for delineation of Leuconostoc species. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007 , 57, 2952-2959	2.2	85
156	Phylogenetic analysis of a spontaneous cocoa bean fermentation metagenome reveals new insights into its bacterial and fungal community diversity. <i>PLoS ONE</i> , 2012 , 7, e38040	3.7	82
155	Validation of the (GTG)(5)-rep-PCR fingerprinting technique for rapid classification and identification of acetic acid bacteria, with a focus on isolates from Ghanaian fermented cocoa beans. <i>International Journal of Food Microbiology</i> , 2008 , 125, 79-90	5.8	82
154	Modelling growth and bacteriocin production by Lactobacillus curvatus LTH 1174 in response to temperature and pH values used for European sausage fermentation processes. <i>International Journal of Food Microbiology</i> , 2003 , 81, 41-52	5.8	82
153	Lactate- and acetate-based cross-feeding interactions between selected strains of lactobacilli, bifidobacteria and colon bacteria in the presence of inulin-type fructans. <i>International Journal of Food Microbiology</i> , 2017 , 241, 225-236	5.8	78
152	Lactic acid bacteria community dynamics and metabolite production of rye sourdough fermentations share characteristics of wheat and spelt sourdough fermentations. <i>Food Microbiology</i> , 2010 , 27, 1000-8	6	78
151	The in vitro inhibition of Gram-negative pathogenic bacteria by bifidobacteria is caused by the production of organic acids. <i>International Dairy Journal</i> , 2006 , 16, 1049-1057	3.5	78
150	Oxidation of metabolites highlights the microbial interactions and role of Acetobacter pasteurianus during cocoa bean fermentation. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 1848-51 ⁸	4.8	77
149	Hanseniaspora opuntiae, Saccharomyces cerevisiae, Lactobacillus fermentum, and Acetobacter pasteurianus predominate during well-performed Malaysian cocoa bean box fermentations, underlining the importance of these microbial species for a successful cocoa bean fermentation. <i>Food Microbiology</i> , 2013 , 25, 73-85	6	77
148	Comparison of the bacterial species diversity of spontaneous cocoa bean fermentations carried out at selected farms in Ivory Coast and Brazil. <i>Food Microbiology</i> , 2011 , 28, 964-73	6	73
147	Yeast species composition differs between artisan bakery and spontaneous laboratory sourdoughs. <i>FEMS Yeast Research</i> , 2010 , 10, 471-81	3.1	72
146	Characterization and production of amylovorin L471, a bacteriocin purified from Lactobacillus amylovorus DCE 471 by a novel three-step method. <i>Microbiology (United Kingdom)</i> , 1999 , 145 (Pt 9), 2559-2568	2.9	71
145	Bifidobacterial inulin-type fructan degradation capacity determines cross-feeding interactions between bifidobacteria and Faecalibacterium prausnitzii. <i>International Journal of Food Microbiology</i> , 2016 , 231, 76-85	5.8	69
144	Complete genome sequence and comparative analysis of Acetobacter pasteurianus 386B, a strain well-adapted to the cocoa bean fermentation ecosystem. <i>BMC Genomics</i> , 2013 , 14, 526	4.5	69
143	Prevalence and impact of single-strain starter cultures of lactic acid bacteria on metabolite formation in sourdough. <i>Food Microbiology</i> , 2011 , 28, 1129-39	6	65

142	Screening of lactic acid bacteria isolates from dairy and cereal products for exopolysaccharide production and genes involved. <i>International Journal of Food Microbiology</i> , 2007 , 118, 250-8	5.8	65
141	Influence of temperature and backslopping time on the microbiota of a type I propagated laboratory wheat sourdough fermentation. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 2716-26	4.8	63
140	Culture-independent exploration of the teat apex microbiota of dairy cows reveals a wide bacterial species diversity. <i>Veterinary Microbiology</i> , 2012 , 157, 383-90	3.3	62
139	Diversity and Functional Properties of Lactic Acid Bacteria Isolated From Wild Fruits and Flowers Present in Northern Argentina. <i>Frontiers in Microbiology</i> , 2019 , 10, 1091	5.7	61
138	Applying meta-pathway analyses through metagenomics to identify the functional properties of the major bacterial communities of a single spontaneous cocoa bean fermentation process sample. <i>Food Microbiology</i> , 2015 , 50, 54-63	6	61
137	Phylogeny and differentiation of species of the genus <i>Gluconacetobacter</i> and related taxa based on multilocus sequence analyses of housekeeping genes and reclassification of <i>Acetobacter xylinus</i> subsp. <i>sucrofermentans</i> as <i>Gluconacetobacter sucrofermentans</i> (Toyosaki et al. 1996) sp. nov., https://doi.org/10.1093/femso/fmz009	2.2	61
136	<i>Acetobacter ghanensis</i> sp. nov., a novel acetic acid bacterium isolated from traditional heap fermentations of Ghanaian cocoa beans. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007 , 57, 1647-1652	2.2	61
135	Simulation of the effect of sausage ingredients and technology on the functionality of the bacteriocin-producing <i>Lactobacillus sakei</i> CTC 494 strain. <i>International Journal of Food Microbiology</i> , 2005 , 100, 141-52	5.8	60
134	Sodium chloride reduces production of curvacin A, a bacteriocin produced by <i>Lactobacillus curvatus</i> strain LTH 1174, originating from fermented sausage. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 2271-8	4.8	59
133	Community dynamics of bacteria in sourdough fermentations as revealed by their metatranscriptome. <i>Applied and Environmental Microbiology</i> , 2010 , 76, 5402-8	4.8	58
132	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
131	Microbial Ecology and Process Technology of Sourdough Fermentation. <i>Advances in Applied Microbiology</i> , 2017 , 100, 49-160	4.9	56
130	Effect of sodium chloride on growth and bacteriocin production by <i>Lactobacillus amylovorus</i> DCE 471. <i>International Journal of Food Microbiology</i> , 2003 , 88, 29-39	5.8	55
129	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. <i>Food Microbiology</i> , 2015 , 49, 23-32	6	54
128	<i>Weissella fabaria</i> sp. nov., from a Ghanaian cocoa fermentation. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010 , 60, 1999-2005	2.2	54
127	A combined model to predict the functionality of the bacteriocin-producing <i>Lactobacillus sakei</i> strain CTC 494. <i>Applied and Environmental Microbiology</i> , 2003 , 69, 1093-9	4.8	52
126	Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health. <i>Journal of Dairy Science</i> , 2016 , 99, 3229-3238	4	50
125	Assessment of the yeast species composition of cocoa bean fermentations in different cocoa-producing regions using denaturing gradient gel electrophoresis. <i>FEMS Yeast Research</i> , 2011 , 11, 564-74	3.1	50

124	Competitiveness and antibacterial potential of bacteriocin-producing starter cultures in different types of fermented sausages. <i>Journal of Food Protection</i> , 2008 , 71, 1817-27	2.5	49
123	Differentiation of species of the family Acetobacteraceae by AFLP DNA fingerprinting: <i>Gluconacetobacter kombuchae</i> is a later heterotypic synonym of <i>Gluconacetobacter hansenii</i> . <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2009 , 59, 1771-86	2.2	48
122	Characterization of strains of <i>Weissella fabalis</i> sp. nov. and <i>Fructobacillus tropaeoli</i> from spontaneous cocoa bean fermentations. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013 , 63, 1709-1716	2.2	46
121	Reclassification of <i>Lactobacillus brevis</i> strains LMG 11494 and LMG 11984 as <i>Lactobacillus parabrevis</i> sp. nov. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2006 , 56, 1553-1557 ²	2.2	46
120	<i>Lactobacillus namurensis</i> sp. nov., isolated from a traditional Belgian sourdough. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007 , 57, 223-227	2.2	45
119	Bacterial community dynamics, lactic acid bacteria species diversity and metabolite kinetics of traditional Romanian vegetable fermentations. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 749-60	4.3	44
118	A novel area of predictive modelling: describing the functionality of beneficial microorganisms in foods. <i>International Journal of Food Microbiology</i> , 2002 , 73, 251-9	5.8	44
117	Shotgun Metagenomics of a Water Kefir Fermentation Ecosystem Reveals a Novel Species. <i>Frontiers in Microbiology</i> , 2019 , 10, 479	5.7	41
116	Complementary Mechanisms for Degradation of Inulin-Type Fructans and Arabinoxylan Oligosaccharides among Bifidobacterial Strains Suggest Bacterial Cooperation. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	41
115	Effects of different spices used in production of fermented sausages on growth of and curvacin A production by <i>Lactobacillus curvatus</i> LTH 1174. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 4807-13 ⁸	4.8	41
114	<i>Pediococcus argentinicus</i> sp. nov. from Argentinean fermented wheat flour and identification of <i>Pediococcus</i> species by pheS, rpoA and atpA sequence analysis. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2008 , 58, 2909-16	2.2	38
113	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
112	Carrot Juice Fermentations as Man-Made Microbial Ecosystems Dominated by Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	37
111	<i>Wickerhamomyces anomalus</i> in the sourdough microbial ecosystem. <i>Antonie Van Leeuwenhoek</i> , 2011 , 99, 63-73	2.1	37
110	<i>Acetobacter lambici</i> sp. nov., isolated from fermenting lambic beer. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014 , 64, 1083-1089	2.2	36
109	Enterocin A production by <i>Enterococcus faecium</i> FAIR-E 406 is characterised by a temperature- and pH-dependent switch-off mechanism when growth is limited due to nutrient depletion. <i>International Journal of Food Microbiology</i> , 2006 , 107, 159-70	5.8	36
108	sp. nov., isolated from water kefir. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2016 , 66, 1281-1286	2.2	35
107	Inulin-type fructan fermentation by bifidobacteria depends on the strain rather than the species and region in the human intestine. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 4097-107	5.7	35

106	Integrated culturing, modeling and transcriptomics uncovers complex interactions and emergent behavior in a three-species synthetic gut community. <i>ELife</i> , 2018 , 7,	8.9	34
105	<i>Lactobacillus crustorum</i> sp. nov., isolated from two traditional Belgian wheat sourdoughs. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007 , 57, 1461-1467	2.2	33
104	Following Coffee Production from Cherries to Cup: Microbiological and Metabolomic Analysis of Wet Processing of <i>Coffea arabica</i> . <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	32
103	<i>Bombella intestini</i> gen. nov., sp. nov., an acetic acid bacterium isolated from bumble bee crop. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2015 , 65, 267-273	2.2	31
102	Applicability of <i>Lactobacillus plantarum</i> IMDO 788 as a starter culture to control vegetable fermentations. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3352-61	4.3	30
101	Metatranscriptome analysis for insight into whole-ecosystem gene expression during spontaneous wheat and spelt sourdough fermentations. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 618-26	4.8	30
100	Biphasic kinetics of growth and bacteriocin production with <i>Lactobacillus amylovorus</i> DCE 471 occur under stress conditions. <i>Microbiology (United Kingdom)</i> , 2003 , 149, 1073-1082	2.9	30
99	New insights into the exopolysaccharide production of <i>Streptococcus thermophilus</i> . <i>International Dairy Journal</i> , 2011 , 21, 586-591	3.5	29
98	Continuous production of L(+)-tartaric acid from cis-epoxysuccinate using a membrane recycle reactor. <i>Applied Microbiology and Biotechnology</i> , 2006 , 71, 155-63	5.7	29
97	Modelling contributes to the understanding of the different behaviour of bacteriocin-producing strains in a meat environment. <i>International Dairy Journal</i> , 2002 , 12, 247-253	3.5	29
96	<i>Acetobacter sicerae</i> sp. nov., isolated from cider and kefir, and identification of species of the genus <i>Acetobacter</i> by dnaK, groEL and rpoB sequence analysis. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014 , 64, 2407-2415	2.2	28
95	Comparative genome analysis of the candidate functional starter culture strains <i>Lactobacillus fermentum</i> 222 and <i>Lactobacillus plantarum</i> 80 for controlled cocoa bean fermentation processes. <i>BMC Genomics</i> , 2015 , 16, 766	4.5	28
94	<i>Streptococcus macedonicus</i> ACA-DC 198 produces the lantibiotic, macedocin, at temperature and pH conditions that prevail during cheese manufacture. <i>International Journal of Food Microbiology</i> , 2006 , 107, 138-47	5.8	28
93	UDP-N-acetylglucosamine 4-epimerase activity indicates the presence of N-acetylgalactosamine in exopolysaccharides of <i>Streptococcus thermophilus</i> strains. <i>Applied and Environmental Microbiology</i> , 2001 , 67, 3976-84	4.8	28
92	Microbial acidification, alcoholization, and aroma production during spontaneous lambic beer production. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 25-38	4.3	28
91	Oxygen and diverse nutrients influence the water kefir fermentation process. <i>Food Microbiology</i> , 2018 , 73, 351-361	6	27
90	Functional role of yeasts, lactic acid bacteria and acetic acid bacteria in cocoa fermentation processes. <i>FEMS Microbiology Reviews</i> , 2020 , 44, 432-453	15.1	26
89	<i>Gluconobacter cerevisiae</i> sp. nov., isolated from the brewery environment. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014 , 64, 1134-1141	2.2	26

88	Omics approaches to understand sourdough fermentation processes. <i>International Journal of Food Microbiology</i> , 2019 , 302, 90-102	5.8	25
87	The environmental and intrinsic yeast diversity of Cuban cocoa bean heap fermentations. <i>International Journal of Food Microbiology</i> , 2016 , 233, 34-43	5.8	24
86	Microbial diversity and metabolite composition of Belgian red-brown acidic ales. <i>International Journal of Food Microbiology</i> , 2016 , 221, 1-11	5.8	24
85	The Functional Role of Lactic Acid Bacteria in Cocoa Bean Fermentation 301-325		24
84	Amino acid conversions by coagulase-negative staphylococci in a rich medium: Assessment of inter- and intraspecies heterogeneity. <i>International Journal of Food Microbiology</i> , 2015 , 212, 34-40	5.8	23
83	Kinetics and modelling of sourdough lactic acid bacteria. <i>Trends in Food Science and Technology</i> , 2005 , 16, 95-103	15.3	22
82	Diversity of the dominant bacterial species on sliced cooked pork products at expiration date in the Belgian retail. <i>Food Microbiology</i> , 2017 , 65, 236-243	6	21
81	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
80	Exploring the Link Between the Geographical Origin of European Fermented Foods and the Diversity of Their Bacterial Communities: The Case of Fermented Meats. <i>Frontiers in Microbiology</i> , 2019 , 10, 2302	5.7	20
79	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. <i>International Journal of Food Microbiology</i> , 2018 , 274, 67-70	5.8	19
78	In vitro kinetic analysis of carbohydrate and aromatic amino acid metabolism of different members of the human colon. <i>International Journal of Food Microbiology</i> , 2008 , 124, 27-33	5.8	19
77	Sugars relevant for sourdough fermentation stimulate growth of and bacteriocin production by <i>Lactobacillus amylovorus</i> DCE 471. <i>International Journal of Food Microbiology</i> , 2006 , 112, 102-11	5.8	19
76	Microbial communities involved in Kaŕ cheese ripening. <i>Food Microbiology</i> , 2015 , 46, 587-595	6	18
75	Reclassification of <i>Lactobacillus amylophilus</i> LMG 11400 and NRRL B-4435 as <i>Lactobacillus amylophilus</i> sp. nov. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2006 , 56, 2523-2527	2.2	18
74	The addition of citrate stimulates the production of acetoin and diacetyl by a citrate-positive <i>Lactobacillus crustorum</i> strain during wheat sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2019 , 289, 88-105	5.8	18
73	Comparative genome analysis of <i>Pediococcus damnosus</i> LMG 28219, a strain well-adapted to the beer environment. <i>BMC Genomics</i> , 2015 , 16, 267	4.5	17
72	Microbiota and metabolites of aged bottled gueuze beers converge to the same composition. <i>Food Microbiology</i> , 2015 , 47, 1-11	6	17
71	Taxonomy and Biodiversity of Sourdough Yeasts and Lactic Acid Bacteria 2013 , 105-154		17

70	Microbial production of conjugated linoleic and linolenic acids in fermented foods: Technological bottlenecks. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 486-491	3	17
69	<i>Carnobacterium iners</i> sp. nov., a psychrophilic, lactic acid-producing bacterium from the littoral zone of an Antarctic pond. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013 , 63, 1370-1375	2.2	17
68	Interactions of meat-associated bacteriocin-producing Lactobacilli with <i>Listeria innocua</i> under stringent sausage fermentation conditions. <i>Journal of Food Protection</i> , 2005 , 68, 2078-84	2.5	17
67	Exopolysaccharides from lactic acid bacteria: Technological bottlenecks and practical solutions. <i>Macromolecular Symposia</i> , 1999 , 140, 31-41	0.8	17
66	Diverse Microbial Composition of Sourdoughs From Different Origins. <i>Frontiers in Microbiology</i> , 2020 , 11, 1212	5.7	17
65	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
64	Wort Substrate Consumption and Metabolite Production During Lambic Beer Fermentation and Maturation Explain the Successive Growth of Specific Bacterial and Yeast Species. <i>Frontiers in Microbiology</i> , 2018 , 9, 2763	5.7	16
63	Temporal shotgun metagenomics of an Ecuadorian coffee fermentation process highlights the predominance of lactic acid bacteria. <i>Current Research in Biotechnology</i> , 2020 , 2, 1-15	4.8	15
62	Antimicrobial potential of probiotic or potentially probiotic lactic acid bacteria, the first results of the international European research project PROPATH of the PROEUHEALTH cluster. <i>Microbial Ecology in Health and Disease</i> , 2004 , 16, 125-130		15
61	Influence of Various Processing Parameters on the Microbial Community Dynamics, Metabolomic Profiles, and Cup Quality During Wet Coffee Processing. <i>Frontiers in Microbiology</i> , 2019 , 10, 2621	5.7	15
60	Effect of temperature and pH on the community dynamics of coagulase-negative staphylococci during spontaneous meat fermentation in a model system. <i>Food Microbiology</i> , 2018 , 76, 180-188	6	15
59	Investigation of the instability and low water kefir grain growth during an industrial water kefir fermentation process. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 2811-2819	5.7	14
58	Pervasiveness of <i>Staphylococcus carnosus</i> over <i>Staphylococcus xylosus</i> is affected by the level of acidification within a conventional meat starter culture set-up. <i>International Journal of Food Microbiology</i> , 2018 , 274, 60-66	5.8	14
57	The bacteriocin producer <i>Lactobacillus amylovorus</i> DCE 471 is a competitive starter culture for type II sourdough fermentations. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1726-1736	4.3	14
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