

Georges Daube

List of Publications by Year in descending order

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171
papers

6,657
citations

61945

43
h-index

82499

72
g-index

174
all docs

174
docs citations

174
times ranked

8393
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial Resistance in the Food Chain: A Review. <i>International Journal of Environmental Research and Public Health</i> , 2013, 10, 2643-2669.	1.2	403
2	Raw or heated cow milk consumption: Review of risks and benefits. <i>Food Control</i> , 2013, 31, 251-262.	2.8	357
3	Antimicrobial activities of commercial essential oils and their components against foodborne pathogens and food spoilage bacteria. <i>Food Science and Nutrition</i> , 2014, 2, 403-416.	1.5	223
4	Unraveling microbial ecology of industrial-scale Kombucha fermentations by metabarcoding and culture-based methods. <i>FEMS Microbiology Ecology</i> , 2017, 93, .	1.3	193
5	Effects of Xylo-Oligosaccharides on Broiler Chicken Performance and Microbiota. <i>Applied and Environmental Microbiology</i> , 2015, 81, 5880-5888.	1.4	184
6	Probiotics: an update. <i>Jornal De Pediatria</i> , 2015, 91, 6-21.	0.9	174
7	The enterotoxin gene (<i>cpe</i>) of <i>Clostridium perfringens</i> can be chromosomal or plasmid-borne. <i>Molecular Microbiology</i> , 2006, 15, 639-647.	1.2	163
8	Rhubarb extract prevents hepatic inflammation induced by acute alcohol intake, an effect related to the modulation of the gut microbiota. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1500899.	1.5	138
9	Microbiota characterization of a Belgian protected designation of origin cheese, Herve cheese, using metagenomic analysis. <i>Journal of Dairy Science</i> , 2014, 97, 6046-6056.	1.4	132
10	Metagenomic insights into the dynamics of microbial communities in food. <i>International Journal of Food Microbiology</i> , 2015, 213, 31-39.	2.1	124
11	Temporal Dynamics of Soil Microbial Communities below the Seedbed under Two Contrasting Tillage Regimes. <i>Frontiers in Microbiology</i> , 2017, 8, 1127.	1.5	124
12	A review of the microbiological hazards of dairy products made from raw milk. <i>International Dairy Journal</i> , 2015, 50, 32-44.	1.5	122
13	Verotoxigenic <i>Escherichia coli</i> from animals, humans and foods: who's who?. <i>Journal of Applied Microbiology</i> , 2005, 98, 1332-1344.	1.4	110
14	Non Digestible Oligosaccharides Modulate the Gut Microbiota to Control the Development of Leukemia and Associated Cachexia in Mice. <i>PLoS ONE</i> , 2015, 10, e0131009.	1.1	109
15	Hygiene Indicator Microorganisms for Selected Pathogens on Beef, Pork, and Poultry Meats in Belgium. <i>Journal of Food Protection</i> , 2008, 71, 35-45.	0.8	97
16	Gut Microbiota and Fecal Levels of Short-Chain Fatty Acids Differ Upon 24-Hour Blood Pressure Levels in Men. <i>Hypertension</i> , 2019, 74, 1005-1013.	1.3	95
17	Microbial characterization of probiotics – Advisory report of the Working Group of the Belgian Superior Health Council (SHC). <i>Molecular Nutrition and Food Research</i> , 2013, 57, 1479-1504.	1.5	94
18	A seven-year survey of <i>Campylobacter</i> contamination in meat at different production stages in Belgium. <i>International Journal of Food Microbiology</i> , 2007, 116, 111-120.	2.1	89

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19	A Review of Known and Hypothetical Transmission Routes for Noroviruses. Food and Environmental Virology, 2012, 4, 131-152.	1.5	89
20	Typing of Clostridium perfringens by in vitro amplification of toxin genes. Journal of Applied Bacteriology, 1994, 77, 650-655.	1.1	83
21	In vitro susceptibility of Clostridium perfringens isolated from farm animals to growth-enhancing antibiotics. Journal of Applied Bacteriology, 1993, 75, 55-57.	1.1	82
22	Faecal microbiota characterisation of horses using 16 rdna barcoded pyrosequencing, and carriage rate of clostridium difficile at hospital admission. BMC Microbiology, 2015, 15, 181.	1.3	82
23	Use of the potential probiotic strain Lactobacillus salivarius SMXD51 to control Campylobacter jejuni in broilers. International Journal of Food Microbiology, 2017, 247, 9-17.	2.1	80
24	A role for the Clostridium perfringens β 2 toxin in bovine enterotoxaemia?. Veterinary Microbiology, 2002, 86, 191-202.	0.8	77
25	No favorable effect of reduced tillage on microbial community diversity in a silty loam soil (Belgium). Agriculture, Ecosystems and Environment, 2016, 224, 12-21.	2.5	75
26	Quantitative risk assessment of Campylobacter spp. in poultry based meat preparations as one of the factors to support the development of risk-based microbiological criteria in Belgium. International Journal of Food Microbiology, 2006, 111, 149-163.	2.1	73
27	Short communication: Evaluation of the microbiota of kefir samples using metagenetic analysis targeting the 16S and 26S ribosomal DNA fragments. Journal of Dairy Science, 2015, 98, 3684-3689.	1.4	67
28	Thermophilic and cellulolytic consortium isolated from composting plants improves anaerobic digestion of cellulosic biomass: Toward a microbial resource management approach. Bioresource Technology, 2015, 189, 138-144.	4.8	66
29	Clostridium difficile in Food and Animals: A Comprehensive Review. Advances in Experimental Medicine and Biology, 2016, 932, 65-92.	0.8	66
30	Hybridization of 2,659 Clostridium perfringens isolates with gene probes for seven toxins (alpha, beta,) Tj ETQq0 0 0 rgBT /Overlock 10 1996, 57, 496-501.	0.3	65
31	An Efficient Sampling Technique Used To Detect Four Foodborne Pathogens on Pork and Beef Carcasses in Nine Belgian Abattoirs. Journal of Food Protection, 1998, 61, 535-541.	0.8	64
32	Presence of Clostridium difficile in pigs and cattle intestinal contents and carcass contamination at the slaughterhouse in Belgium. International Journal of Food Microbiology, 2013, 166, 256-262.	2.1	64
33	Virulence factors associated with cytotoxic necrotizing factor type two in bovine diarrheic and septicemic strains of Escherichia coli. Journal of Clinical Microbiology, 1991, 29, 2522-2527.	1.8	63
34	Clostridium difficile in young farm animals and slaughter animals in Belgium. Anaerobe, 2012, 18, 621-625.	1.0	60
35	Genome mapping of Clostridium perfringens strains with I-Ceul shows many virulence genes to be plasmid-borne. Molecular Genetics and Genomics, 1996, 251, 720-726.	2.4	55
36	Salmonella Contamination of Pigs and Pork in an Integrated Pig Production System. Journal of Food Protection, 2003, 66, 1126-1133.	0.8	51

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37	Belgian Surveillance Plans To Assess Changes in Salmonella Prevalence in Meat at Different Production Stages. <i>Journal of Food Protection</i> , 2005, 68, 2269-2277.	0.8	50
38	Bacterial intestinal flora associated with enterotoxaemia in Belgian Blue calves. <i>Veterinary Microbiology</i> , 2001, 81, 21-32.	0.8	49
39	Description of a new species, <i>Bifidobacterium crudilactis</i> sp. nov., isolated from raw milk and raw milk cheeses. <i>Systematic and Applied Microbiology</i> , 2007, 30, 381-389.	1.2	49
40	Spirulina Protects against Hepatic Inflammation in Aging: An Effect Related to the Modulation of the Gut Microbiota?. <i>Nutrients</i> , 2017, 9, 633.	1.7	49
41	MICROBIOTA INSIGHTS IN CLOSTRIDIUM DIFFICILE INFECTION AND INFLAMMATORY BOWEL DISEASE. <i>Gut Microbes</i> , 2020, 12, 1725220.	4.3	49
42	Risk Factors for Salmonella and Hygiene Indicators in the 10 Largest Belgian Pig Slaughterhouses. <i>Journal of Food Protection</i> , 2008, 71, 1320-1329.	0.8	48
43	Salmonella surveillance and control at post-harvest in the Belgian pork meat chain. <i>Food Microbiology</i> , 2009, 26, 265-271.	2.1	46
44	A review of the microbiological hazards of raw milk from animal species other than cows. <i>International Dairy Journal</i> , 2014, 39, 121-130.	1.5	45
45	Multilocus sequence typing analysis and antibiotic resistance of <i>Clostridium difficile</i> strains isolated from retail meat and humans in Belgium. <i>Food Microbiology</i> , 2014, 42, 166-171.	2.1	41
46	Psychrotrophic lactic acid bacteria associated with production batch recalls and sporadic cases of early spoilage in Belgium between 2010 and 2014. <i>International Journal of Food Microbiology</i> , 2014, 191, 157-163.	2.1	41
47	Cecal drop reflects the chickens' cecal microbiome, fecal drop does not. <i>Journal of Microbiological Methods</i> , 2015, 117, 164-170.	0.7	41
48	Detection, isolation and characterization of <i>Fusobacterium gastroisuis</i> sp. nov. colonizing the stomach of pigs. <i>Systematic and Applied Microbiology</i> , 2017, 40, 42-50.	1.2	40
49	Prevalence and survival of <i>Listeria monocytogenes</i> in various types of cheese—A review. <i>International Journal of Dairy Technology</i> , 2018, 71, 825-843.	1.3	40
50	Development of a genetic traceability test in pig based on single nucleotide polymorphism detection. <i>Forensic Science International</i> , 2005, 151, 239-247.	1.3	39
51	Ear canal microbiota—a comparison between healthy dogs and atopic dogs without clinical signs of otitis externa. <i>Veterinary Dermatology</i> , 2018, 29, 425.	0.4	38
52	HPV infection alters vaginal microbiome through down-regulating host mucosal innate peptides used by Lactobacilli as amino acid sources. <i>Nature Communications</i> , 2022, 13, 1076.	5.8	38
53	IS1151, an IS-like element of <i>Clostridium perfringens</i> . <i>Nucleic Acids Research</i> , 1993, 21, 352-352.	6.5	37
54	Impact of Microbial Composition of Cambodian Traditional Dried Starters (Dombea) on Flavor Compounds of Rice Wine: Combining Amplicon Sequencing With HP-SPME-GCMS. <i>Frontiers in Microbiology</i> , 2018, 9, 894.	1.5	37

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55	Molecular Detection and Genotyping of Noroviruses. Food and Environmental Virology, 2012, 4, 153-167.	1.5	36
56	Longitudinal survey of Clostridium difficile presence and gut microbiota composition in a Belgian nursing home. BMC Microbiology, 2016, 16, 229.	1.3	36
57	Assessment of Spoilage Bacterial Communities in Food Wrap and Modified Atmospheres-Packed Minced Pork Meat Samples by 16S rDNA Metagenetic Analysis. Frontiers in Microbiology, 2019, 10, 3074.	1.5	36
58	Clostridium perfringens urease genes are plasmid borne. Infection and Immunity, 1997, 65, 2313-2320.	1.0	36
59	The impact of oregano (Origanum heracleoticum) essential oil and carvacrol on virulence gene transcription by Escherichia coli O157:H7. FEMS Microbiology Letters, 2015, 362, 1-7.	0.7	35
60	Use of a metagenetic approach to monitor the bacterial microbiota of "Tomme d'Orchies" cheese during the ripening process. International Journal of Food Microbiology, 2017, 247, 65-69.	2.1	35
61	Detection and quantification of human and bovine noroviruses by a TaqMan RT-PCR assay with a control for inhibition. Molecular and Cellular Probes, 2008, 22, 215-222.	0.9	34
62	Fungal diversity of "Tomme d'Orchies" cheese during the ripening process as revealed by a metagenomic study. International Journal of Food Microbiology, 2017, 258, 89-93.	2.1	32
63	Virulence plasmids of enterotoxigenic Escherichia coli isolates from piglets. Veterinary Microbiology, 1998, 62, 291-301.	0.8	31
64	Detection of Neospora caninum in dog organs using real time PCR systems. Veterinary Parasitology, 2008, 155, 161-167.	0.7	31
65	Clostridium difficile infection: Early history, diagnosis and molecular strain typing methods. Microbial Pathogenesis, 2016, 97, 59-78.	1.3	31
66	Cell-Free Spent Media Obtained from Bifidobacterium bifidum and Bifidobacterium crudilactis Grown in Media Supplemented with 3- ⁶ -Sialyllactose Modulate Virulence Gene Expression in Escherichia coli O157:H7 and Salmonella Typhimurium. Frontiers in Microbiology, 2016, 7, 1460.	1.5	29
67	Microbiota diversity in nonalcoholic fatty liver disease and in drug-induced liver injury. Pharmacological Research, 2022, 182, 106348.	3.1	29
68	Comparative Genomic Analysis Reveals Ecological Differentiation in the Genus Carnobacterium. Frontiers in Microbiology, 2017, 8, 357.	1.5	28
69	A novel sub-phylum method discriminates better the impact of crop management on soil microbial community. Agronomy for Sustainable Development, 2015, 35, 1157-1166.	2.2	27
70	Intestinal Sucrase as a Novel Target Contributing to the Regulation of Glycemia by Prebiotics. PLoS ONE, 2016, 11, e0160488.	1.1	27
71	Adding mucins to an <i>in vitro</i> batch fermentation model of the large intestine induces changes in microbial population isolated from porcine feces depending on the substrate. FEMS Microbiology Ecology, 2016, 92, fiv165.	1.3	27
72	Clostridium difficile in beef cattle farms, farmers and their environment: Assessing the spread of the bacterium. Veterinary Microbiology, 2017, 210, 183-187.	0.8	27

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73	A PCR method for detection of bifidobacteria in raw milk and raw milk cheese: comparison with culture-based methods. <i>Journal of Microbiological Methods</i> , 2005, 61, 55-67.	0.7	26
74	Anti-Salmonella activity and probiotic trends of <i>Kluyveromyces marxianus</i> S-2-05 and <i>Kluyveromyces lactis</i> S-3-05 isolated from a French cheese, Tomme d'Orchies. <i>Research in Microbiology</i> , 2017, 168, 575-582.	1.0	26
75	Chitin-glucan and pomegranate polyphenols improve endothelial dysfunction. <i>Scientific Reports</i> , 2019, 9, 14150.	1.6	25
76	NUSAP Method for Evaluating the Data Quality in a Quantitative Microbial Risk Assessment Model for <i>Salmonella</i> in the Pork Production Chain. <i>Risk Analysis</i> , 2009, 29, 502-517.	1.5	24
77	<i>Clostridium difficile</i> infection in elderly nursing home residents. <i>Anaerobe</i> , 2014, 30, 184-187.	1.0	24
78	<i>Clostridium difficile</i> infection and intestinal microbiota interactions. <i>Microbial Pathogenesis</i> , 2015, 89, 201-209.	1.3	24
79	Exploring the Bacterial Diversity of Belgian Steak Tartare Using Metagenetics and Quantitative Real-Time PCR Analysis. <i>Journal of Food Protection</i> , 2016, 79, 220-229.	0.8	24
80	Detection and characterization of <i>Bifidobacterium crudilactis</i> and <i>B. mongoliense</i> able to grow during the manufacturing process of French raw milk cheeses. <i>BMC Microbiology</i> , 2013, 13, 239.	1.3	23
81	Chemical Composition and Antimicrobial Activity of Essential Oils of <i>Ocimum basilicum</i> , <i>Ocimum canum</i> and <i>Ocimum gratissimum</i> in Function of Harvesting Time. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 1413-1425.	0.7	22
82	Moku Virus in Invasive Asian Hornets, Belgium, 2016. <i>Emerging Infectious Diseases</i> , 2017, 23, 2109-2112.	2.0	21
83	Assessing Interventions by Quantitative Risk Assessment Tools To Reduce the Risk of Human Salmonellosis from Fresh Minced Pork Meat in Belgium. <i>Journal of Food Protection</i> , 2009, 72, 2252-2263.	0.8	20
84	NUSAP: a method to evaluate the quality of assumptions in quantitative microbial risk assessment. <i>Journal of Risk Research</i> , 2010, 13, 337-352.	1.4	20
85	Evaluation of Enzymatic Cleaning on Food Processing Installations and Food Products Bacterial Microflora. <i>Frontiers in Microbiology</i> , 2020, 11, 1827.	1.5	20
86	Discrimination between <i>Bifidobacterium</i> Species from Human and Animal Origin by PCR-Restriction Fragment Length Polymorphism. <i>Journal of Food Protection</i> , 2004, 67, 1284-1288.	0.8	19
87	Flow cytometry community fingerprinting and amplicon sequencing for the assessment of landfill leachate cellulolytic bioaugmentation. <i>Bioresource Technology</i> , 2016, 214, 450-459.	4.8	19
88	Amorphous cellulose feed supplement alters the broiler caecal microbiome. <i>Poultry Science</i> , 2019, 98, 3811-3817.	1.5	19
89	<i>Carnobacterium maltaromaticum</i> as bioprotective culture in vitro and in cooked ham. <i>Meat Science</i> , 2020, 162, 108035.	2.7	19
90	Influence of reduced levels or suppression of sodium nitrite on the outgrowth and toxinogenesis of psychrotrophic <i>Clostridium botulinum</i> Group II type B in cooked ham. <i>International Journal of Food Microbiology</i> , 2020, 334, 108853.	2.1	19

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91	Prevalence of <i>Campylobacter</i> among goats and retail goat meat in Congo. <i>Journal of Infection in Developing Countries</i> , 2014, 8, 168-175.	0.5	19
92	Carriage and acquisition rates of <i>Clostridium difficile</i> in hospitalized horses, including molecular characterization, multilocus sequence typing and antimicrobial susceptibility of bacterial isolates. <i>Veterinary Microbiology</i> , 2014, 172, 309-317.	0.8	18
93	The use of 16S rRNA gene metagenetic monitoring of refrigerated food products for understanding the kinetics of microbial subpopulations at different storage temperatures: the example of white pudding. <i>International Journal of Food Microbiology</i> , 2017, 247, 70-78.	2.1	18
94	Improvement of gastrointestinal discomfort and inflammatory status by a synbiotic in middle-aged adults: a double-blind randomized placebo-controlled trial. <i>Scientific Reports</i> , 2021, 11, 2627.	1.6	18
95	Prevalence of enterohaemorrhagic <i>Escherichia coli</i> from serotype O157 and other attaching and effacing <i>Escherichia coli</i> on bovine carcasses in Algeria. <i>Journal of Applied Microbiology</i> , 2006, 101, 361-368.	1.4	17
96	Comparison of swabbing and destructive methods for microbiological pig carcass sampling. <i>Letters in Applied Microbiology</i> , 2008, 47, 322-326.	1.0	17
97	Chicory Roots for Prebiotics and Appetite Regulation: A Pilot Study in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6439-6449.	2.4	17
98	Gut Microbiota Composition Associated with <i>Clostridioides difficile</i> Colonization and Infection. <i>Pathogens</i> , 2022, 11, 781.	1.2	17
99	Antimicrobial and molecular analysis of <i>Salmonella</i> serovar Livingstone strains isolated from humans in Tunisia and Belgium. <i>Journal of Infection in Developing Countries</i> , 2014, 8, 973-980.	0.5	16
100	<i>Clostridium difficile</i> from food and surface samples in a Belgian nursing home: An unlikely source of contamination. <i>Anaerobe</i> , 2015, 32, 87-89.	1.0	16
101	Seasonality of <i>Clostridium difficile</i> in the natural environment. <i>Transboundary and Emerging Diseases</i> , 2019, 66, 2440-2449.	1.3	16
102	Characterization of the non-glandular gastric region microbiota in <i>Helicobacter suis</i> -infected versus non-infected pigs identifies a potential role for <i>Fusobacterium gastrois</i> in gastric ulceration. <i>Veterinary Research</i> , 2019, 50, 39.	1.1	15
103	Modeling the Growth and Interaction Between <i>Brochothrix thermosphacta</i> , <i>Pseudomonas</i> spp., and <i>Leuconostoc gelidum</i> in Minced Pork Samples. <i>Frontiers in Microbiology</i> , 2020, 11, 639.	1.5	15
104	Use of a serological approach for prediction of <i>Salmonella</i> status in an integrated pig production system. <i>International Journal of Food Microbiology</i> , 2006, 108, 246-254.	2.1	14
105	Microbiological safety and quality aspects of the short supply chain. <i>British Food Journal</i> , 2015, 117, 2250-2264.	1.6	14
106	<i>Bifidobacterium mongoliense</i> genome seems particularly adapted to milk oligosaccharide digestion leading to production of antivirulent metabolites. <i>BMC Microbiology</i> , 2020, 20, 111.	1.3	14
107	Study of the microbial diversity of a panel of Belgian artisanal cheeses associated with challenge studies for <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , 2021, 100, 103861.	2.1	14
108	Chicory: Understanding the Effects and Effectors of This Functional Food. <i>Nutrients</i> , 2022, 14, 957.	1.7	14

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109	Comparison of Four Different Methods for Salmonella Detection in Fecal Samples of Porcine Origin. <i>Journal of Food Protection</i> , 2004, 67, 2158-2164.	0.8	13
110	<i>Bifidobacterium pseudolongum</i> are efficient indicators of animal fecal contamination in raw milk cheese industry. <i>BMC Microbiology</i> , 2011, 11, 178.	1.3	13
111	<i>In vitro</i> screening of mare's milk antimicrobial effect and antiproliferative activity. <i>FEMS Microbiology Letters</i> , 2016, 363, fmv234.	0.7	13
112	Identification of Shiga toxin-producing (STEC) and enteropathogenic (EPEC) <i>Escherichia coli</i> in diarrhoeic calves and comparative genomics of O5 bovine and human STEC. <i>Veterinary Microbiology</i> , 2017, 202, 16-22.	0.8	13
113	Looking for phosphate-accumulating bacteria in activated sludge processes: a multidisciplinary approach. <i>Environmental Science and Pollution Research</i> , 2017, 24, 8017-8032.	2.7	13
114	Effects of dietary black soldier fly larvae on performance of broilers mediated or not through changes in microbiota. <i>Journal of Insects As Food and Feed</i> , 2018, 4, 31-42.	2.1	13
115	Effect of an antimicrobial drug on lung microbiota in healthy dogs. <i>Heliyon</i> , 2019, 5, e02802.	1.4	13
116	Assessment of the lung microbiota in dogs: influence of the type of breed, living conditions and canine idiopathic pulmonary fibrosis. <i>BMC Microbiology</i> , 2020, 20, 84.	1.3	13
117	Validation of real-time PCR for detection of six major pathogens in seafood products. <i>Food Control</i> , 2014, 44, 130-137.	2.8	12
118	In-feed bambamycin medication induces anti-inflammatory effects and prevents parietal cell loss without influencing <i>Helicobacter suis</i> colonization in the stomach of mice. <i>Veterinary Research</i> , 2018, 49, 35.	1.1	12
119	A toddler SHIME [®] model to study microbiota of young children. <i>FEMS Microbiology Letters</i> , 2020, 367, .	0.7	12
120	Consumption patterns, bacteriological quality and risk factors for Salmonella contamination in meat-based meals consumed outside the home in Kigali, Rwanda. <i>Food Control</i> , 2017, 73, 546-554.	2.8	11
121	Effect of <i>Bifidobacterium crudilactis</i> and 3- <i>O</i> -sialyllactose on the toddler microbiota using the SHIME [®] model. <i>Food Research International</i> , 2020, 138, 109755.	2.9	11
122	Detection and identification of pathotypes of verocytotoxigenic <i>Escherichia coli</i> isolated from weaned piglets using gene probes for seven <i>E. coli</i> toxins. <i>FEMS Microbiology Letters</i> , 1989, 59, 345-349.	0.7	10
123	Investigation of <i>Clostridium difficile</i> interspecies relatedness using multilocus sequence typing, multilocus variable-number tandem-repeat analysis and antimicrobial susceptibility testing. <i>Veterinary Journal</i> , 2015, 206, 349-355.	0.6	10
124	<i>Clostridium difficile</i> beyond stools: dog nasal discharge as a possible new vector of bacterial transmission. <i>Heliyon</i> , 2019, 5, e01629.	1.4	10
125	Effect of oral administration of omeprazole on the microbiota of the gastric glandular mucosa and feces of healthy horses. <i>Journal of Veterinary Internal Medicine</i> , 2020, 34, 2727-2737.	0.6	10
126	Determination of the growth potential of <i>Listeria monocytogenes</i> in various types of Belgian artisanal cheeses by challenge tests. <i>Food Microbiology</i> , 2020, 92, 103582.	2.1	10

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127	Survey on the presence of antibiotic residues in raw milk samples from six sites of the dairy pool of Niamey, Niger. <i>Veterinary World</i> , 2019, 12, 1970-1974.	0.7	10
128	Expert judgement in a risk assessment model for <i>Salmonella</i> spp. in pork: The performance of different weighting schemes. <i>Preventive Veterinary Medicine</i> , 2009, 92, 224-234.	0.7	9
129	Genetic and evolutionary perspectives on genogroup III, genotype 2 bovine noroviruses. <i>Archives of Virology</i> , 2014, 159, 39-49.	0.9	9
130	Assessment of bacterial superficial contamination in classical or ritually slaughtered cattle using metagenetics and microbiological analysis. <i>International Journal of Food Microbiology</i> , 2017, 247, 79-86.	2.1	9
131	Human Adult Microbiota in a Static Colon Model: AhR Transcriptional Activity at the Crossroads of Host-Microbe Interaction. <i>Foods</i> , 2022, 11, 1946.	1.9	9
132	<i>Clostridium difficile</i> presence in Spanish and Belgian hospitals. <i>Microbial Pathogenesis</i> , 2016, 100, 141-148.	1.3	8
133	High-throughput sequencing analysis reveals the genetic diversity of different regions of the murine norovirus genome during in vitro replication. <i>Archives of Virology</i> , 2017, 162, 1019-1023.	0.9	8
134	Large-scale multivariate dataset on the characterization of microbiota diversity, microbial growth dynamics, metabolic spoilage volatiles and sensorial profiles of two industrially produced meat products subjected to changes in lactate concentration and packaging atmosphere. <i>Data in Brief</i> , 2020, 30, 105453.	0.5	8
135	Analysis of the lung microbiota in dogs with <i>Bordetella bronchiseptica</i> infection and correlation with culture and quantitative polymerase chain reaction. <i>Veterinary Research</i> , 2020, 51, 46.	1.1	8
136	Survey of the contamination of foodstuffs of animal origin by Shiga toxin producing <i>Escherichia coli</i> serotype O157:H7 in Belgium from 1999 to 2003. <i>Eurosurveillance</i> , 2005, 10, 9-10.	3.9	8
137	Bifidobacteria as indicators of faecal contamination along a sheep meat production chain. <i>Journal of Applied Microbiology</i> , 2007, 104, 071008041820006-???	1.4	7
138	Daily intake and bacteriological quality of meat consumed in the households of Kigali, Rwanda. <i>Food Control</i> , 2016, 69, 108-114.	2.8	7
139	Human Stool Metabolome Differs upon 24 h Blood Pressure Levels and Blood Pressure Dipping Status: A Prospective Longitudinal Study. <i>Metabolites</i> , 2021, 11, 282.	1.3	7
140	Gut microbiota, body weight and histopathological examinations in experimental infection by methicillin-resistant <i>Staphylococcus aureus</i> : antibiotic versus bacteriocin. <i>Beneficial Microbes</i> , 2021, 12, 295-305.	1.0	7
141	Growth and Freeze-Drying Optimization of <i>Bifidobacterium crudilactis</i> . <i>Food and Nutrition Sciences (Print)</i> , 2016, 07, 616-626.	0.2	7
142	Microbial Ecology of French Dry Fermented Sausages and Mycotoxin Risk Evaluation During Storage. <i>Frontiers in Microbiology</i> , 2021, 12, 737140.	1.5	7
143	HOSPITAL OUTBREAK OF GASTROENTERITIS DUE TO NOROVIRUS IN BELGIUM. <i>Acta Clinica Belgica</i> , 2004, 59, 30-33.	0.5	6
144	Complete Genome Sequence of a Novel Bovine Norovirus: Evidence for Slow Genetic Evolution in Genogroup III Genotype 2 Noroviruses. <i>Journal of Virology</i> , 2012, 86, 12449-12450.	1.5	6

#	ARTICLE	IF	CITATIONS
145	Meat retail conditions within the establishments of Kigali city (Rwanda): bacteriological quality and risk factors for Salmonella occurrence. <i>Tropical Animal Health and Production</i> , 2018, 50, 537-546.	0.5	6
146	Pulmonary Ventilation, Mechanics, Gas Exchange and Haemodynamics in Calves Following Intratracheal Inoculation of <i>Pasteurella haemolytica</i> . <i>Transboundary and Emerging Diseases</i> , 1995, 42, 531-544.	0.6	5
147	Validation of a Method for Simultaneous Isolation of Shiga Toxin-Producing <i>Escherichia coli</i> O26, O103, O111, and O145 from Minced Beef by an International Ring-Trial. <i>Foodborne Pathogens and Disease</i> , 2012, 9, 412-417.	0.8	5
148	Preventive use of a topical anti-inflammatory glucocorticoid in atopic dogs without clinical sign of otitis does not affect ear canal microbiota and mycobiota. <i>Veterinary Dermatology</i> , 2021, 32, 355.	0.4	5
149	Monitoring of Hygiene in Institutional Kitchens in Belgium. <i>Journal of Food Protection</i> , 2020, 83, 305-314.	0.8	5
150	Retrospective Analysis of a <i>Listeria monocytogenes</i> Contamination Episode in Raw Milk Goat Cheese Using Quantitative Microbial Risk Assessment Tools. <i>Journal of Food Protection</i> , 2012, 75, 2122-2135.	0.8	4
151	Neuroimmune connections in ovine pharyngeal tonsil: potential site for prion neuroinvasion. <i>Cell and Tissue Research</i> , 2012, 348, 167-176.	1.5	4
152	Laboratory identification of anaerobic bacteria isolated on <i>Clostridium difficile</i> selective medium. <i>Acta Microbiologica Et Immunologica Hungarica</i> , 2016, 63, 171-184.	0.4	4
153	Effect of sex and sub-zero storage temperature on the microbial and oxidative stability of beef packed in a high-oxygen atmosphere after different vacuum ageing times. <i>Meat Science</i> , 2019, 148, 198-205.	2.7	4
154	Comparison of Fecal Microbiota of Horses Suffering from Atypical Myopathy and Healthy Co-Grazers. <i>Animals</i> , 2021, 11, 506.	1.0	4
155	EPEC-like strains from cattle. <i>Veterinary Record</i> , 1989, 125, 382-382.	0.2	4
156	Effect of increasing levels of rice distillers' by-product on growth performance, nutrient digestibility, blood profile and colonic microbiota of weaned piglets. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 788-801.	2.4	4
157	Reducing agent can be omitted in the incubation medium of the batch in vitro fermentation model of the pig intestines. <i>Animal</i> , 2018, 12, 1154-1164.	1.3	3
158	<i>In vitro</i> approach to evaluate the fermentation pattern of inulin-rich food in obese individuals. <i>British Journal of Nutrition</i> , 2020, 123, 472-479.	1.2	3
159	First isolation of <i>Clostridioides difficile</i> from smoked and dried freshwater fish in Cambodia. <i>Food Control</i> , 2021, 124, 107895.	2.8	3
160	External Ear Canal Evaluation in Dogs with Chronic Suppurative Otitis Externa: Comparison of Direct Cytology, Bacterial Culture and 16S Amplicon Profiling. <i>Veterinary Sciences</i> , 2022, 9, 366.	0.6	3
161	Assessment of a Rapid Semi-Quantitative Immunochromatographic Test for the Evaluation of Transfer of Passive Immunity in Calves. <i>Animals</i> , 2021, 11, 1641.	1.0	2
162	Assessment of microbiological criteria for regular checks of faecal contamination and general hygiene in Belgian establishments producing meat. <i>Sciences Des Aliments</i> , 2003, 23, 104-106.	0.2	2

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163	A Probabilistic Structural Equation Model to Evaluate Links between Gut Microbiota and Body Weights of Chicken Fed or Not Fed Insect Larvae. <i>Biology</i> , 2022, 11, 357.	1.3	2
164	Effect of five decontamination methods on face masks and filtering facepiece respirators contaminated with <i>Staphylococcus aureus</i> and <i>Pseudomonas aeruginosa</i> . <i>Access Microbiology</i> , 2022, 4, .	0.2	2
165	Metagenomic analysis of the bacterial microbiota linked to the traditional Algerian date product "Btana". <i>Annals of Microbiology</i> , 2015, 65, 2415-2424.	1.1	1
166	Metabarcoding analysis and fermentation performance of the dominant fungal microbiota associated with the Algerian traditional date product "Btana". <i>International Microbiology</i> , 2021, 24, 351-361.	1.1	1
167	Individual differences in behaviour and gut bacteria are associated in collared peccary (Mammalia.) <i>Tj ETQq1 1 0.784314 rgBT₁ /Overlook</i>	1.4	1
168	Potential resident bacterial microbiota in udder tissues of culled cows sampled in abattoir. <i>Research in Veterinary Science</i> , 2021, 136, 369-372.	0.9	1
169	Exploring the risk factors for <i>Salmonella</i> in the ten biggest Belgian pig slaughterhouses. , 0, , .		1
170	First Descriptive Analysis of the Faecal Microbiota of Wild and Anthropized Barbary Macaques (<i>Macaca sylvanus</i>) in the Region of Bejaia, Northeast Algeria. <i>Biology</i> , 2022, 11, 187.	1.3	1
171	MO098HUMAN STOOL METABOLOME DIFFERS UPON 24-HOUR BLOOD PRESSURE LEVELS AND THE NON-DIPPING BLOOD PRESSURE PROFILE. <i>Nephrology Dialysis Transplantation</i> , 2021, 36, .	0.4	0