Georges Daube

List of Publications by Year
in descending order

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171 papers	6,657 citations	61857 43 h-index	82410 72 g-index
174 all docs	174 docs citations	174 times ranked	8393 citing authors

#	Article	IF	Citations
1	First Descriptive Analysis of the Faecal Microbiota of Wild and Anthropized Barbary Macaques (Macaca sylvanus) in the Region of Bejaia, Northeast Algeria. Biology, 2022, 11, 187.	1.3	1
2	Chicory: Understanding the Effects and Effectors of This Functional Food. Nutrients, 2022, 14, 957.	1.7	14
3	A Probabilistic Structural Equation Model to Evaluate Links between Gut Microbiota and Body Weights of Chicken Fed or Not Fed Insect Larvae. Biology, 2022, 11, 357.	1.3	2
4	HPV infection alters vaginal microbiome through down-regulating host mucosal innate peptides used by Lactobacilli as amino acid sources. Nature Communications, 2022, 13, 1076.	5.8	38
5	Effect of five decontamination methods on face masks and filtering facepiece respirators contaminated with Staphylococcus aureus and Pseudomonas aeruginosa. Access Microbiology, 2022, 4, .	0.2	2
6	Human Adult Microbiota in a Static Colon Model: AhR Transcriptional Activity at the Crossroads of Hostâ€“Microbe Interaction. Foods, 2022, 11, 1946.	1.9	9
7	Gut Microbiota Composition Associated with Clostridioides difficile Colonization and Infection. Pathogens, 2022, 11, 781.	1.2	17
8	External Ear Canal Evaluation in Dogs with Chronic Suppurative Otitis Externa: Comparison of Direct Cytology, Bacterial Culture and 16S Amplicon Profiling. Veterinary Sciences, 2022, 9, 366.	0.6	3
9	Microbiota diversity in nonalcoholic fatty liver disease and in drug-induced liver injury. Pharmacological Research, 2022, 182, 106348.	3.1	29
10	Improvement of gastrointestinal discomfort and inflammatory status by a synbiotic in middle-aged adults: a double-blind randomized placebo-controlled trial. Scientific Reports, 2021, 11, 2627.	1.6	18
11	Comparison of Fecal Microbiota of Horses Suffering from Atypical Myopathy and Healthy Co-Grazers. Animals, 2021, 11, 506.	1.0	4
12	Metabarcoding analysis and fermentation performance of the dominant fungal microbiota associated with the Algerian traditional date product â€œBtanaâ€• International Microbiology, 2021, 24, 351-361.	1.1	1
13	Human Stool Metabolome Differs upon 24 h Blood Pressure Levels and Blood Pressure Dipping Status: A Prospective Longitudinal Study. Metabolites, 2021, 11, 282.	1.3	7
14	MO098HUMAN STOOL METABOLOME DIFFERS UPON 24-HOUR BLOOD PRESSURE LEVELS AND THE NON-DIPPING BLOOD PRESSURE PROFILE. Nephrology Dialysis Transplantation, 2021, 36, .	0.4	0
15	Preventive use of a topical antiâ€inflammatory glucocorticoid in atopic dogs without clinical sign of otitis does not affect ear canal microbiota and mycobiota. Veterinary Dermatology, 2021, 32, 355.	0.4	5
16	Individual differences in behaviour and gut bacteria are associated in collared peccary (Mammalia,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	1
17	Potential resident bacterial microbiota in udder tissues of culled cows sampled in abattoir. Research in Veterinary Science, 2021, 136, 369-372.	0.9	1
18	Assessment of a Rapid Semi-Quantitative Immunochromatographic Test for the Evaluation of Transfer of Passive Immunity in Calves. Animals, 2021, 11, 1641.	1.0	2

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19	First isolation of Clostridioides difficile from smoked and dried freshwater fish in Cambodia. Food Control, 2021, 124, 107895.	2.8	3
20	Gut microbiota, body weight and histopathological examinations in experimental infection by methicillin-resistant Staphylococcus aureus: antibiotic versus bacteriocin. Beneficial Microbes, 2021, 12, 295-305.	1.0	7
21	Study of the microbial diversity of a panel of Belgian artisanal cheeses associated with challenge studies for Listeria monocytogenes. Food Microbiology, 2021, 100, 103861.	2.1	14
22	Microbial Ecology of French Dry Fermented Sausages and Mycotoxin Risk Evaluation During Storage. Frontiers in Microbiology, 2021, 12, 737140.	1.5	7
23	In vitro approach to evaluate the fermentation pattern of inulin-rich food in obese individuals. British Journal of Nutrition, 2020, 123, 472-479.	1.2	3
24	Carnobacterium maltaromaticum as bioprotective culture in vitro and in cooked ham. Meat Science, 2020, 162, 108035.	2.7	19
25	Influence of reduced levels or suppression of sodium nitrite on the outgrowth and toxinogenesis of psychrotrophic Clostridium botulinum Group II type B in cooked ham. International Journal of Food Microbiology, 2020, 334, 108853.	2.1	19
26	Effect of Bifidobacterium crudilactis and 3â€²-sialyllactose on the toddler microbiota using the SHIMEÂ® model. Food Research International, 2020, 138, 109755.	2.9	11
27	Evaluation of Enzymatic Cleaning on Food Processing Installations and Food Products Bacterial Microflora. Frontiers in Microbiology, 2020, 11, 1827.	1.5	20
28	A toddler SHIMEÂ® model to study microbiota of young children. FEMS Microbiology Letters, 2020, 367, .	0.7	12
29	Effect of oral administration of omeprazole on the microbiota of the gastric glandular mucosa and feces of healthy horses. Journal of Veterinary Internal Medicine, 2020, 34, 2727-2737.	0.6	10
30	Bifidobacterium mongoliense genome seems particularly adapted to milk oligosaccharide digestion leading to production of antivirulent metabolites. BMC Microbiology, 2020, 20, 111.	1.3	14
31	Large-scale multivariate dataset on the characterization of microbiota diversity, microbial growth dynamics, metabolic spoilage volatilome and sensorial profiles of two industrially produced meat products subjected to changes in lactate concentration and packaging atmosphere. Data in Brief, 2020, 30, 105453.	0.5	8
32	Analysis of the lung microbiota in dogs with Bordetella bronchiseptica infection and correlation with culture and quantitative polymerase chain reaction. Veterinary Research, 2020, 51, 46.	1.1	8
33	MICROBIOTA INSIGHTS IN CLOSTRIDIUM DIFFICILE INFECTION AND INFLAMMATORY BOWEL DISEASE. Gut Microbes, 2020, 12, 1725220.	4.3	49
34	Determination of the growth potential of Listeria monocytogenes in various types of Belgian artisanal cheeses by challenge tests. Food Microbiology, 2020, 92, 103582.	2.1	10
35	Assessment of the lung microbiota in dogs: influence of the type of breed, living conditions and canine idiopathic pulmonary fibrosis. BMC Microbiology, 2020, 20, 84.	1.3	13
36	Modeling the Growth and Interaction Between Brochothrix thermosphacta, Pseudomonas spp., and Leuconostoc gelidum in Minced Pork Samples. Frontiers in Microbiology, 2020, 11, 639.	1.5	15

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37	Monitoring of Hygiene in Institutional Kitchens in Belgium. Journal of Food Protection, 2020, 83, 305-314.	0.8	5
38	Effect of increasing levels of rice distillersâ€™ by-product on growth performance, nutrient digestibility, blood profile and colonic microbiota of weaned piglets. Asian-Australasian Journal of Animal Sciences, 2020, 33, 788-801.	2.4	4
39	Gut Microbiota and Fecal Levels of Short-Chain Fatty Acids Differ Upon 24-Hour Blood Pressure Levels in Men. Hypertension, 2019, 74, 1005-1013.	1.3	95
40	Seasonality ofClostridium difficilein the natural environment. Transboundary and Emerging Diseases, 2019, 66, 2440-2449.	1.3	16
41	Chitinâ€“glucan and pomegranate polyphenols improve endothelial dysfunction. Scientific Reports, 2019, 9, 14150.	1.6	25
42	Clostridium difficile beyond stools: dog nasal discharge as a possible new vector of bacterial transmission. Heliyon, 2019, 5, e01629.	1.4	10
43	Amorphous cellulose feed supplement alters the broiler caecal microbiome. Poultry Science, 2019, 98, 3811-3817.	1.5	19
44	Characterization of the non-glandular gastric region microbiota in Helicobacter suis-infected versus non-infected pigs identifies a potential role for Fusobacterium gastrosuis in gastric ulceration. Veterinary Research, 2019, 50, 39.	1.1	15
45	Effect of an antimicrobial drug on lung microbiota in healthy dogs. Heliyon, 2019, 5, e02802.	1.4	13
46	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. Meat Science, 2019, 148, 198-205.	2.7	4
47	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
48	Survey on the presence of antibiotic residues in raw milk samples from six sites of the dairy pool of Niamey, Niger. Veterinary World, 2019, 12, 1970-1974.	0.7	10
49	Effects of dietary black soldier fly larvae on performance of broilers mediated or not through changes in microbiota. Journal of Insects As Food and Feed, 2018, 4, 31-42.	2.1	13
50	Reducing agent can be omitted in the incubation medium of the batch in vitro fermentation model of the pig intestines. Animal, 2018, 12, 1154-1164.	1.3	3
51	Meat retail conditions within the establishments of Kigali city (Rwanda): bacteriological quality and risk factors for Salmonella occurrence. Tropical Animal Health and Production, 2018, 50, 537-546.	0.5	6
52	Ear canal microbiota â€“ a comparison between healthy dogs and atopic dogs without clinical signs of otitis externa. Veterinary Dermatology, 2018, 29, 425.	0.4	38
53	Impact of Microbial Composition of Cambodian Traditional Dried Starters (Dombea) on Flavor Compounds of Rice Wine: Combining Amplicon Sequencing With HP-SPME-GCMS. Frontiers in Microbiology, 2018, 9, 894.	1.5	37
54	In-feed bambermycin medication induces anti-inflammatory effects and prevents parietal cell loss without influencing Helicobacter suis colonization in the stomach of mice. Veterinary Research, 2018, 49, 35.	1.1	12

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55	Prevalence and survival of Listeria monocytogenes in various types of cheeseâ€"A review. International Journal of Dairy Technology, 2018, 71, 825-843.	1.3	40
56	Chicory Roots for Prebiotics and Appetite Regulation: A Pilot Study in Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 6439-6449.	2.4	17
57	Identification of Shiga toxin-producing (STEC) and enteropathogenic (EPEC) Escherichia coli in diarrhoeic calves and comparative genomics of O5 bovine and human STEC. Veterinary Microbiology, 2017, 202, 16-22.	0.8	13
58	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
59	Rhubarb extract prevents hepatic inflammation induced by acute alcohol intake, an effect related to the modulation of the gut microbiota. Molecular Nutrition and Food Research, 2017, 61, 1500899.	1.5	138
60	Looking for phosphate-accumulating bacteria in activated sludge processes: a multidisciplinary approach. Environmental Science and Pollution Research, 2017, 24, 8017-8032.	2.7	13
61	High-throughput sequencing analysis reveals the genetic diversity of different regions of the murine norovirus genome during in vitro replication. Archives of Virology, 2017, 162, 1019-1023.	0.9	8
62	Unraveling microbial ecology of industrial-scale Kombucha fermentations by metabarcoding and culture-based methods. FEMS Microbiology Ecology, 2017, 93, .	1.3	193
63	Anti-Salmonella activity and probiotic trends of Kluyveromyces marxianus S-2-05 and Kluyveromyces lactis S-3-05 isolated from a French cheese, Tomme d'Orchies. Research in Microbiology, 2017, 168, 575-582.	1.0	26
64	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
65	Fungal diversity of â€œTomme d'Orchiesâ€•cheese during the ripening process as revealed by a metagenomic study. International Journal of Food Microbiology, 2017, 258, 89-93.	2.1	32
66	Detection, isolation and characterization of Fusobacterium gastrosuis sp. nov. colonizing the stomach of pigs. Systematic and Applied Microbiology, 2017, 40, 42-50.	1.2	40
67	Assessment of bacterial superficial contamination in classical or ritually slaughtered cattle using metagenetics and microbiological analysis. International Journal of Food Microbiology, 2017, 247, 79-86.	2.1	9
68	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. International Journal of Food Microbiology, 2017, 247, 70-78.	2.1	18
69	Use of a metagenetic approach to monitor the bacterial microbiota of â€œTomme d'Orchiesâ€•cheese during the ripening process. International Journal of Food Microbiology, 2017, 247, 65-69.	2.1	35
70	Consumption patterns, bacteriological quality and risk factors for Salmonella contamination in meat-based meals consumed outside the home in Kigali, Rwanda. Food Control, 2017, 73, 546-554.	2.8	11
71	Spirulina Protects against Hepatic Inflammation in Aging: An Effect Related to the Modulation of the Gut Microbiota?. Nutrients, 2017, 9, 633.	1.7	49
72	Comparative Genomic Analysis Reveals Ecological Differentiation in the Genus Carnobacterium. Frontiers in Microbiology, 2017, 8, 357.	1.5	28

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73	Temporal Dynamics of Soil Microbial Communities below the Seedbed under Two Contrasting Tillage Regimes. Frontiers in Microbiology, 2017, 8, 1127.	1.5	124
74	Moku Virus in Invasive Asian Hornets, Belgium, 2016. Emerging Infectious Diseases, 2017, 23, 2109-2112.	2.0	21
75	Cell-Free Spent Media Obtained from Bifidobacterium bifidum and Bifidobacterium crudilactis Grown in Media Supplemented with 3â€²-Sialyllactose Modulate Virulence Gene Expression in Escherichia coli O157:H7 and Salmonella Typhimurium. Frontiers in Microbiology, 2016, 7, 1460.	1.5	29
76	Longitudinal survey of Clostridium difficile presence and gut microbiota composition in a Belgian nursing home. BMC Microbiology, 2016, 16, 229.	1.3	36
77	Intestinal Sucrase as a Novel Target Contributing to the Regulation of Glycemia by Prebiotics. PLoS ONE, 2016, 11, e0160488.	1.1	27
78	Clostridium difficile in Food and Animals: A Comprehensive Review. Advances in Experimental Medicine and Biology, 2016, 932, 65-92.	0.8	66
79	Laboratory identification of anaerobic bacteria isolated on Clostridium difficile selective medium. Acta Microbiologica Et Immunologica Hungarica, 2016, 63, 171-184.	0.4	4
80	Chemical Composition and Antimicrobial Activity of Essential Oils ofOcimum basilicum,Ocimum canumandOcimum gratissimumin Function of Harvesting Time. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 1413-1425.	0.7	22
81	Clostridium difficile infection: Early history, diagnosis and molecular strain typing methods. Microbial Pathogenesis, 2016, 97, 59-78.	1.3	31
82	Flow cytometry community fingerprinting and amplicon sequencing for the assessment of landfill leachate cellulolytic bioaugmentation. Bioresource Technology, 2016, 214, 450-459.	4.8	19
83	Exploring the Bacterial Diversity of Belgian Steak Tartare Using Metagenetics and Quantitative Real-Time PCR Analysis. Journal of Food Protection, 2016, 79, 220-229.	0.8	24
84	Daily intake and bacteriological quality of meat consumed in the households of Kigali, Rwanda. Food Control, 2016, 69, 108-114.	2.8	7
85	Clostridium difficile presence in Spanish and Belgian hospitals. Microbial Pathogenesis, 2016, 100, 141-148.	1.3	8
86	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
87	Adding mucins to anin vitrobatch 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
88	In vitroscreening of mare's milk antimicrobial effect and antiproliverative activity. FEMS Microbiology Letters, 2016, 363, fnv234.	0.7	13
89	Growth and Freeze-Drying Optimization of <i>Bifidobacterium crudilactis</i>. Food and Nutrition Sciences (Print), 2016, 07, 616-626.	0.2	7
90	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

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91	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
92	Microbiological safety and quality aspects of the short supply chain. British Food Journal, 2015, 117, 2250-2264.	1.6	14
93	Effects of Xylo-Oligosaccharides on Broiler Chicken Performance and Microbiota. Applied and Environmental Microbiology, 2015, 81, 5880-5888.	1.4	184
94	Cecal drop reflects the chickens' cecal microbiome, fecal drop does not. Journal of Microbiological Methods, 2015, 117, 164-170.	0.7	41
95	A review of the microbiological hazards of dairy products made from raw milk. International Dairy Journal, 2015, 50, 32-44.	1.5	122
96	Clostridium difficile from food and surface samples in a Belgian nursing home: An unlikely source of contamination. Anaerobe, 2015, 32, 87-89.	1.0	16
97	Metagenomic analysis of the bacterial microbiota linked to the traditional Algerian date product â€œBtanaâ€• Annals of Microbiology, 2015, 65, 2415-2424.	1.1	1
98	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
99	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
100	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
101	Metagenomic insights into the dynamics of microbial communities in food. International Journal of Food Microbiology, 2015, 213, 31-39.	2.1	124
102	Investigation of Clostridium difficile interspecies relatedness using multilocus sequence typing, multilocus variable-number tandem-repeat analysis and antimicrobial susceptibility testing. Veterinary Journal, 2015, 206, 349-355.	0.6	10
103	Clostridium difficile infection and intestinal microbiota interactions. Microbial Pathogenesis, 2015, 89, 201-209.	1.3	24
104	Probiotics: an update. Jornal De Pediatria, 2015, 91, 6-21.	0.9	174
105	Non Digestible Oligosaccharides Modulate the Gut Microbiota to Control the Development of Leukemia and Associated Cachexia in Mice. PLoS ONE, 2015, 10, e0131009.	1.1	109
106	Antimicrobial and molecular analysis of Salmonella serovar Livingstone strains isolated from humans in Tunisia and Belgium. Journal of Infection in Developing Countries, 2014, 8, 973-980.	0.5	16
107	Antimicrobial activities of commercial essential oils and their components against foodâ€borne pathogens and food spoilage bacteria. Food Science and Nutrition, 2014, 2, 403-416.	1.5	223
108	Validation of real-time PCR for detection of six major pathogens in seafood products. Food Control, 2014, 44, 130-137.	2.8	12

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109	Multilocus sequence typing analysis and antibiotic resistance of Clostridium difficile strains isolated from retail meat and humans inÂBelgium. Food Microbiology, 2014, 42, 166-171.	2.1	41
110	Carriage and acquisition rates of Clostridium difficile in hospitalized horses, including molecular characterization, multilocus sequence typing and antimicrobial susceptibility of bacterial isolates. Veterinary Microbiology, 2014, 172, 309-317.	0.8	18
111	Genetic and evolutionary perspectives on genogroup III, genotype 2 bovine noroviruses. Archives of Virology, 2014, 159, 39-49.	0.9	9
112	Psychrotrophic lactic acid bacteria associated with production batch recalls and sporadic cases of early spoilage in Belgium between 2010 and 2014. International Journal of Food Microbiology, 2014, 191, 157-163.	2.1	41
113	Microbiota characterization of a Belgian protected designation of origin cheese, Herve cheese, using metagenomic analysis. Journal of Dairy Science, 2014, 97, 6046-6056.	1.4	132
114	Clostridium difficile infection in elderly nursing home residents. Anaerobe, 2014, 30, 184-187.	1.0	24
115	A review of the microbiological hazards of raw milk from animal species other than cows. International Dairy Journal, 2014, 39, 121-130.	1.5	45
116	Prevalence of Campylobacter among goats and retail goat meat in Congo. Journal of Infection in Developing Countries, 2014, 8, 168-175.	0.5	19
117	Microbial characterization of probioticsâ€“Advisory report of the <scp>W</scp>orking <scp>G</scp>roup â€œ8651 Probioticsâ€•of the <scp>B</scp>elgian <scp>S</scp>uperior <scp>H</scp>ealth <scp>C</scp>ouncil (<scp>SHC</scp>). Molecular Nutrition and Food Research, 2013, 57, 1479-1504.	1.5	94
118	Raw or heated cow milk consumption: Review of risks and benefits. Food Control, 2013, 31, 251-262.	2.8	357
119	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
120	Detection and characterization of Bifidobacterium crudilactis and B. mongoliense able to grow during the manufacturing process of French raw milk cheeses. BMC Microbiology, 2013, 13, 239.	1.3	23
121	Antimicrobial Resistance in the Food Chain: A Review. International Journal of Environmental Research and Public Health, 2013, 10, 2643-2669.	1.2	403
122	Retrospective Analysis of a Listeria monocytogenes Contamination Episode in Raw Milk Goat Cheese Using Quantitative Microbial Risk Assessment Tools. Journal of Food Protection, 2012, 75, 2122-2135.	0.8	4
123	Complete Genome Sequence of a Novel Bovine Norovirus: Evidence for Slow Genetic Evolution in Genogroup III Genotype 2 Noroviruses. Journal of Virology, 2012, 86, 12449-12450.	1.5	6
124	Validation of a Method for Simultaneous Isolation of Shiga Toxinâ€“Producing Escherichia coli O26, O103, O111, and O145 from Minced Beef by an International Ring-Trial. Foodborne Pathogens and Disease, 2012, 9, 412-417.	0.8	5
125	Molecular Detection and Genotyping of Noroviruses. Food and Environmental Virology, 2012, 4, 153-167.	1.5	36
126	Clostridium difficile in young farm animals and slaughter animals in Belgium. Anaerobe, 2012, 18, 621-625.	1.0	60

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127	A Review of Known and Hypothetical Transmission Routes for Noroviruses. Food and Environmental Virology, 2012, 4, 131-152.	1.5	89
128	Neuroimmune connections in ovine pharyngeal tonsil: potential site for prion neuroinvasion. Cell and Tissue Research, 2012, 348, 167-176.	1.5	4
129	Bifidobacterium pseudolongum are efficient indicators of animal fecal contamination in raw milk cheese industry. BMC Microbiology, 2011, 11, 178.	1.3	13
130	NUSAP: a method to evaluate the quality of assumptions in quantitative microbial risk assessment. Journal of Risk Research, 2010, 13, 337-352.	1.4	20
131	Assessing Interventions by Quantitative Risk Assessment Tools To Reduce the Risk of Human Salmonellosis from Fresh Minced Pork Meat in Belgium. Journal of Food Protection, 2009, 72, 2252-2263.	0.8	20
132	Expert judgement in a risk assessment model for Salmonella spp. in pork: The performance of different weighting schemes. Preventive Veterinary Medicine, 2009, 92, 224-234.	0.7	9
133	Salmonella surveillance and control at post-harvest in the Belgian pork meat chain. Food Microbiology, 2009, 26, 265-271.	2.1	46
134	NUSAP Method for Evaluating the Data Quality in a Quantitative Microbial Risk Assessment Model for Salmonella in the Pork Production Chain. Risk Analysis, 2009, 29, 502-517.	1.5	24
135	Detection of Neospora caninum in dog organs using real time PCR systems. Veterinary Parasitology, 2008, 155, 161-167.	0.7	31
136	Comparison of swabbing and destructive methods for microbiological pig carcass sampling. Letters in Applied Microbiology, 2008, 47, 322-326.	1.0	17
137	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
138	Risk Factors for Salmonella and Hygiene Indicators in the 10 Largest Belgian Pig Slaughterhouses. Journal of Food Protection, 2008, 71, 1320-1329.	0.8	48
139	Hygiene Indicator Microorganisms for Selected Pathogens on Beef, Pork, and Poultry Meats in Belgium. Journal of Food Protection, 2008, 71, 35-45.	0.8	97
140	Bifidobacteria as indicators of faecal contamination along a sheep meat production chain. Journal of Applied Microbiology, 2007, 104, 071008041820006-???.	1.4	7
141	A seven-year survey of Campylobacter contamination in meat at different production stages in Belgium. International Journal of Food Microbiology, 2007, 116, 111-120.	2.1	89
142	Description of a new species, Bifidobacterium crudilactis sp. nov., isolated from raw milk and raw milk cheeses. Systematic and Applied Microbiology, 2007, 30, 381-389.	1.2	49
143	Prevalence of enterohaemorrhagic Escherichia coli from serotype O157 and other attaching and effacing Escherichia coli on bovine carcasses in Algeria. Journal of Applied Microbiology, 2006, 101, 361-368.	1.4	17
144	The enterotoxin gene (cpe) of Clostridium perfringens can be chromosomal or plasmid-borne. Molecular Microbiology, 2006, 15, 639-647.	1.2	163

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145	Use of a serological approach for prediction of Salmonella status in an integrated pig production system. International Journal of Food Microbiology, 2006, 108, 246-254.	2.1	14
146	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
147	VerotoxigenicEscherichia colifrom animals, humans and foods: who's who?. Journal of Applied Microbiology, 2005, 98, 1332-1344.	1.4	110
148	Development of a genetic traceability test in pig based on single nucleotide polymorphism detection. Forensic Science International, 2005, 151, 239-247.	1.3	39
149	Belgian Surveillance Plans To Assess Changes in Salmonella Prevalence in Meat at Different Production Stages. Journal of Food Protection, 2005, 68, 2269-2277.	0.8	50
150	A PCR method for detection of bifidobacteria in raw milk and raw milk cheese: comparison with culture-based methods. Journal of Microbiological Methods, 2005, 61, 55-67.	0.7	26
151	Survey of the contamination of foodstuffs of animal origin by Shiga toxin producing Escherichia coli serotype O157:H7 in Belgium from 1999 to 2003. Eurosurveillance, 2005, 10, 9-10.	3.9	8
152	Comparison of Four Different Methods for Salmonella Detection in Fecal Samples of Porcine Origin. Journal of Food Protection, 2004, 67, 2158-2164.	0.8	13
153	Discrimination between Bifidobacterium Species from Human and Animal Origin by PCRâ€“Restriction Fragment Length Polymorphism. Journal of Food Protection, 2004, 67, 1284-1288.	0.8	19
154	HOSPITAL OUTBREAK OF GASTROENTERITIS DUE TO NOROVIRUS IN BELGIUM. Acta Clinica Belgica, 2004, 59, 30-33.	0.5	6
155	Salmonella Contamination of Pigs and Pork in an Integrated Pig Production System. Journal of Food Protection, 2003, 66, 1126-1133.	0.8	51
156	Assessment of microbiological criteria for regular checks of faecal contamination and general hygiene in Belgian establishments producing meat. Sciences Des Aliments, 2003, 23, 104-106.	0.2	2
157	A role for the Clostridium perfringens Î²2 toxin in bovine enterotoxaemia?. Veterinary Microbiology, 2002, 86, 191-202.	0.8	77
158	Bacterial intestinal flora associated with enterotoxaemia in Belgian Blue calves. Veterinary Microbiology, 2001, 81, 21-32.	0.8	49
159	Virulence plasmids of enterotoxigenic Escherichia coli isolates from piglets. Veterinary Microbiology, 1998, 62, 291-301.	0.8	31
160	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
161	Clostridium perfringens urease genes are plasmid borne. Infection and Immunity, 1997, 65, 2313-2320.	1.0	36
162	Genome mapping ofClostridium perfringens strains with I-CeuI shows many virulence genes to be plasmid-borne. Molecular Genetics and Genomics, 1996, 251, 720-726.	2.4	55

#	Article	IF	Citations
163	Hybridization of 2,659 Clostridium perfringens isolates with gene probes for seven toxins (alpha, beta,) Tj ETQq1 1 0.784314 rgBT /Over 1996, 57, 496-501.	0.3	65
164	Pulmonary Ventilation, Mechanics, Gas Exchange and Haemodynamics in Calves Following Intratracheal Inoculation of Pasteurella haemolytica. Transboundary and Emerging Diseases, 1995, 42, 531-544.	0.6	5
165	Typing of Clostridium perfringens by in vitro amplification of toxin genes. Journal of Applied Bacteriology, 1994, 77, 650-655.	1.1	83
166	In vitro susceptibility of Clostridium perfringens isolated from farm animals to growthâ€enhancing antibiotics. Journal of Applied Bacteriology, 1993, 75, 55-57.	1.1	82
167	IS1151, an IS-like element of Clostridium perfringens. Nucleic Acids Research, 1993, 21, 352-352.	6.5	37
168	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
169	Detection and identification of pathotypes of verocytotoxigenicEscherichia coliisolated from weaned piglets using gene probes for sevenE. colitoxins. FEMS Microbiology Letters, 1989, 59, 345-349.	0.7	10
170	ETEC-like strains from cattle. Veterinary Record, 1989, 125, 382-382.	0.2	4
171	Exploring the risk factors for Salmonella in the ten biggest Belgian pig slaughterhouses. , 0, , .		1