Bruno De Meulenaer

List of Publications by Citations

120 papers	3,869 citations	32 h-index	59 g-index
123 ext. papers	4,488 ext. citations	5.2 avg, IF	5.45 L-index

#	Paper	IF	Citations
120	Nutritional composition of black soldier fly (Hermetia illucens) prepupae reared on different organic waste substrates. *Journal of the Science of Food and Agriculture*, **2017**, 97, 2594-2600	4.3	364
119	Application of bioplastics for food packaging. *Trends in Food Science and Technology*, **2013**, 32, 128-141	15.3	357
118	Intelligent food packaging: The next generation. *Trends in Food Science and Technology*, **2014**, 39, 47-62	15.3	316
117	Malondialdehyde measurement in oxidized foods: evaluation of the spectrophotometric thiobarbituric acid reactive substances (TBARS) test in various foods. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 9589-94	5.7	146
116	Influence of storage practices on acrylamide formation during potato frying. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6550-7	5.7	116
115	Fumonisin exposure through maize in complementary foods is inversely associated with linear growth of infants in Tanzania. *Molecular Nutrition and Food Research*, **2010**, 54, 1659-67	5.9	100
114	Influence of storage conditions of apples on growth and patulin production by Penicillium expansum. *International Journal of Food Microbiology*, **2007**, 119, 170-81	5.8	94
113	Impact of additives to lower the formation of acrylamide in a potato model system through pH reduction and other mechanisms. *Food Chemistry*, **2008**, 107, 26-31	8.5	89
112	Influence of Free Amino Acids, Oligopeptides, and Polypeptides on the Formation of Pyrazines in Maillard Model Systems. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5364-72	5.7	81
111	Multiple mycotoxin co-occurrence in maize grown in three agro-ecological zones of Tanzania. *Food Control*, **2015**, 54, 208-215	6.2	74
110	Removal of dioxins and PCB from fish oil by activated carbon and its influence on the nutritional quality of the oil. *JAOCS, Journal of the American Oil ChemistssSociety*, **2005**, 82, 593-597	1.8	67
109	Co-exposures of aflatoxins with deoxynivalenol and fumonisins from maize based complementary foods in Rombo, Northern Tanzania. *Food Control*, **2014**, 41, 76-81	6.2	66
108	Detection of hen egg white lysozyme in food: Comparison between a sensitive HPLC and a commercial ELISA method. *Food Chemistry*, **2010**, 120, 580-584	8.5	57
107	Screening of moulds and mycotoxins in tomatoes, bell peppers, onions, soft red fruits and derived tomato products. *Food Control*, **2014**, 37, 165-170	6.2	56
106	Analysis to support allergen risk management: Which way to go?. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5624-33	5.7	55
105	Optimization of the blanching process to reduce acrylamide in fried potatoes. *LWT - Food Science and Technology*, **2008**, 41, 1648-1654	5.4	55
104	Development of an enzyme-linked immunosorbent assay for bisphenol a using chicken immunoglobulins. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5273-82	5.7	55

103	Mycotoxins Deoxynivalenol and Fumonisins Alter the Extrinsic Component of Intestinal Barrier in Broiler Chickens. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10846-55	5.7	49
102	Hypochlorous and peracetic acid induced oxidation of dairy proteins. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 907-14	5.7	47
101	Interaction between whey proteins and lipids during light-induced oxidation. *Food Chemistry*, **2011**, 126, 1190-1197	8.5	46
100	Heat resistance of new biobased polymeric materials, focusing on starch, cellulose, PLA, and PHA. *Journal of Applied Polymer Science*, **2015**, 132, n/a-n/a	2.9	44
99	Influence of oil degradation on the amounts of acrylamide generated in a model system and in French fries. *Food Chemistry*, **2007**, 100, 1153-1159	8.5	44
98	Effect of altitude on biochemical composition and quality of green arabica coffee beans can be affected by shade and postharvest processing method. *Food Research International*, **2018**, 105, 278-285	7	44
97	Isolation and Purification of Chicken Egg Yolk Immunoglobulins: A Review. *Food and Agricultural Immunology*, **2001**, 13, 275-288	2.9	42
96	Risk of dietary exposure to aflatoxins and fumonisins in infants less than 6 months of age in Rombo, Northern Tanzania. *Maternal and Child Nutrition*, **2016**, 12, 516-27	3.4	41
95	Exposure assessment of Malondialdehyde, 4-Hydroxy-2-(E)-Nonenal and 4-Hydroxy-2-(E)-Hexenal through specific foods available in Belgium. *Food and Chemical Toxicology*, **2014**, 73, 51-8	4.7	39
94	Impact of the reducing sugars on the relationship between acrylamide and Maillard browning in French fries. *European Food Research and Technology*, **2008**, 227, 69-76	3.4	39
93	Effect of seed roasting on canolol, tocopherol, and phospholipid contents, Maillard type reactions, and oxidative stability of mustard and rapeseed oils. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5412-9	5.7	38
92	Furan formation from vitamin C in a starch-based model system: Influence of the reaction conditions. *Food Chemistry*, **2010**, 121, 1163-1170	8.5	37
91	Assessing the influence of pod storage on sugar and free amino acid profiles and the implications on some Maillard reaction related flavor volatiles in Forastero cocoa beans. *Food Research International*, **2018**, 111, 607-620	7	35
90	Use of biobased materials for modified atmosphere packaging of short and medium shelf-life food products. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 319-329	6.8	34
89	Assessment of human exposure to benzene through foods from the Belgian market. *Chemosphere*, **2012**, 88, 1001-7	8.4	34
88	Impact of maximum levels in European legislation on exposure of mycotoxins in dried products: case of aflatoxin B1 and ochratoxin A in nuts and dried fruits. *Food and Chemical Toxicology*, **2015**, 75, 112-7	4.7	31
87	Isolation and identification of a potent radical scavenger (canolol) from roasted high erucic mustard seed oil from Nepal and its formation during roasting. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7506-12	5.7	31
86	Spoilage potential of psychrotrophic lactic acid bacteria (LAB) species: Leuconostoc gelidum subsp. gasicomitatum and Lactococcus piscium, on sweet bell pepper (SBP) simulation medium under different gas compositions. *International Journal of Food Microbiology*, **2014**, 178, 120-9	5.8	30

85	Improved gas chromatography-flame ionization detector analytical method for the analysis of epoxy fatty acids. *Journal of Chromatography A*, **2013**, 1318, 217-25	4.5	30
84	Consuming organic versus conventional vegetables: the effect on nutrient and contaminant intakes. *Food and Chemical Toxicology*, **2010**, 48, 3058-66	4.7	30
83	Local post-harvest practices associated with aflatoxin and fumonisin contamination of maize in three agro ecological zones of Tanzania. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2016**, 33, 551-9	3.2	29
82	Impact of Lipid and Protein Co-oxidation on Digestibility of Dairy Proteins in Oil-in-Water (O/W) Emulsions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9820-30	5.7	28
81	Mycotoxin production and predictive modelling kinetics on the growth of Aspergillus flavus and Aspergillus parasiticus isolates in whole black peppercorns (Piper nigrum L). *International Journal of Food Microbiology*, **2016**, 228, 44-57	5.8	28
80	Risk of Exposure to Multiple Mycotoxins from Maize-Based Complementary Foods in Tanzania. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 7106-7114	5.7	28
79	Variability and uncertainty assessment of patulin exposure for preschool children in Flanders. *Food and Chemical Toxicology*, **2007**, 45, 1745-51	4.7	28
78	Impact of different enzymatic hydrolysates of whey protein on the formation of pyrazines in Maillard model systems. *Food Chemistry*, **2019**, 278, 533-544	8.5	28
77	ELISA-Based Detection of Soybean Proteins: A Comparative Study Using Antibodies Against Modified and Native Proteins. *Food Analytical Methods*, **2012**, 5, 1121-1130	3.4	27
76	Influence of experimental parameters on the fluorescence response and recovery of the high-performance liquid chromatography analysis of fumonisin B1. *Journal of Chromatography A*, **2006**, 1109, 312-6	4.5	27
75	Multiple mycotoxin exposure of infants and young children via breastfeeding and complementary/weaning foods consumption in Ecuadorian highlands. *Food and Chemical Toxicology* , **2018**, 118, 541-548	4.7	26
74	A novel insight on the high oxidative stability of roasted mustard seed oil in relation to phospholipid, Maillard type reaction products, tocopherol and canolol contents. *Food Research International*, **2013**, 54, 587-594	7	25
73	Behavior of Malondialdehyde in Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5694-701	5.7	25
72	Effect of decontamination on the microbial load, the sensory quality and the nutrient retention of ready-to-eat white cabbage. *European Food Research and Technology*, **2009**, 229, 443-455	3.4	24
71	Fumonisin B1 contamination in breast milk and its exposure in infants under 6 months of age in Rombo, Northern Tanzania. *Food and Chemical Toxicology*, **2014**, 74, 112-6	4.7	23
70	Protein–lipid interactions during the incubation of whey proteins with autoxidizing lipids. *International Dairy Journal*, **2011**, 21, 427-433	3.5	23
69	Climate impact on Alternaria moulds and their mycotoxins in fresh produce: The case of the tomato chain. *Food Research International*, **2015**, 68, 41-46	7	22
68	Characterization of spoilage markers in modified atmosphere packaged iceberg lettuce. *International Journal of Food Microbiology*, **2018**, 279, 1-13	5.8	21

67	Homogeneously-acid catalyzed oligomerization of glycerol. *Green Chemistry*, **2015**, 17, 4307-4314	10	21
66	Evaluation of strategies for reducing patulin contamination of apple juice using a farm to fork risk assessment model. *International Journal of Food Microbiology*, **2012**, 154, 119-29	5.8	21
65	Sub-emetic toxicity of Bacillus cereus toxin cereulide on cultured human enterocyte-like Caco-2 cells. *Toxins*, **2014**, 6, 2270-90	4.9	20
64	Mycotoxin co-occurrence in rice, oat flakes and wheat noodles used as staple foods in Ecuador. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2013**, 30, 2165-76	3.2	20
63	Importance of a canteen lunch on the dietary intake of acrylamide. *Molecular Nutrition and Food Research*, **2007**, 51, 509-16	5.9	20
62	Opportunities for domesticating the African baobab (Adansonia digitata L.): multi-trait fruit selection. *Agroforestry Systems*, **2013**, 87, 493-505	2	19
61	Development of a highly sensitive and robust Cor a 9 specific enzyme-linked immunosorbent assay for the detection of hazelnut traces. *Analytica Chimica Acta*, **2011**, 708, 116-22	6.6	19
60	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. *Food Digestion*, **2011**, 2, 23-25		19
59	Comparison of potato varieties between seasons and their potential for acrylamide formation. *Journal of the Science of Food and Agriculture*, **2008**, 88, 313-318	4.3	19
58	Development of a Sensitive and Accurate Stable Isotope Dilution Assay for the Simultaneous Determination of Free 4-Hydroxy-2-(E)-Nonenal and 4-Hydroxy-2-(E)-Hexenal in Various Food Matrices by Gas Chromatography–Mass Spectrometry. *Food Analytical Methods*, **2014**, 7, 836-843	3.4	17
57	Detection of hazelnut in foods using ELISA: challenges related to the detectability in processed foodstuffs. *Journal of AOAC INTERNATIONAL*, **2012**, 95, 149-56	1.7	17
56	Reactivity of Free Malondialdehyde during In Vitro Simulated Gastrointestinal Digestion. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2198-2204	5.7	14
55	Evaluation of artificially contaminated fish with formaldehyde under laboratory conditions and exposure assessment in freshwater fish in Southern Bangladesh. *Chemosphere*, **2018**, 195, 702-712	8.4	13
54	Development of an enzyme-linked immunosorbent assay for peanut proteins using chicken immunoglobulins. *Food and Agricultural Immunology*, **2005**, 16, 129-148	2.9	13
53	Optimization and Validation of a Method Without Alkaline Clean-Up for Patulin Analysis on Apple Puree Agar Medium (APAM) and Apple Products. *Food Analytical Methods*, **2016**, 9, 370-377	3.4	12
52	Strategies to reduce exposure of fumonisins from complementary foods in rural Tanzania. *Maternal and Child Nutrition*, **2012**, 8, 503-11	3.4	12
51	Effect of partial hydrolysis on the hazelnut and soybean protein detectability by ELISA. *Food Control*, **2013**, 30, 497-503	6.2	12
50	Cocoa-specific flavor components and their peptide precursors. *Food Research International*, **2019**, 123, 503-515	7	11

49	Detection and identification of xerophilic fungi in Belgian chocolate confectionery factories. *Food Microbiology*, **2015**, 46, 322-328	6	11
48	In vitro selenium accessibility in pet foods is affected by diet composition and type. *British Journal of Nutrition*, **2015**, 113, 1888-94	3.6	11
47	A comparative study of lipid and hypochlorous acid induced oxidation of soybean proteins. *LWT - Food Science and Technology*, **2013**, 50, 451-458	5.4	11
46	Effective quality control of incoming potatoes as an acrylamide mitigation strategy for the French fries industry. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2010**, 27, 417-25	3.2	11
45	Toxigenic potentiality of Aspergillus flavus and Aspergillus parasiticus strains isolated from black pepper assessed by an LC-MS/MS based multi-mycotoxin method. *Food Microbiology*, **2015**, 52, 185-96	6	10
44	Control of Fusarium verticillioides (Sacc.) Nirenberg and Fumonisins by Using a Combination of Crop Protection Products and Fertilization. *Toxins*, **2018**, 10,	4.9	10
43	Non-Destructive Measurement of Volatile Organic Compounds in Modified Atmosphere Packaged Poultry Using SPME-SIFT-MS in Tandem with Headspace TD-GC-MS. *Food Analytical Methods*, **2018**, 11, 848-861	3.4	9
42	Antioxidant activity of Maillard type reaction products between phosphatidylethanolamine and glucose. *Food Chemistry*, **2014**, 161, 8-15	8.5	9
41	Composition, Granular Structure, and Pasting Properties of Native Starch Extracted from Plectranthus edulis (Oromo dinich) Tubers. *Journal of Food Science*, **2017**, 82, 2794-2804	3.4	9
40	The impact of photo-induced molecular changes of dairy proteins on their ACE-inhibitory peptides and activity. *Amino Acids*, **2012**, 43, 951-62	3.5	9
39	Reducing polycyclic aromatic hydrocarbon contamination in smoked fish in the Global South: a case study of an improved kiln in Ghana. *Journal of the Science of Food and Agriculture*, **2019**, 99, 5417-5423	4.3	8
38	Risk profiling of wash waters in vegetable processing industry towards possible allergen carry-over. *Food Research International*, **2014**, 55, 190-196	7	8
37	Heat resistance of biobased materials, evaluation and effect of processing techniques and additives. *Polymer Engineering and Science*, **2018**, 58, 513-520	2.3	8
36	Nickel in foods sampled on the Belgian market: identification of potential contamination sources. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2020**, 37, 607-621	3.2	7
35	Effects of n-3 long-chain PUFA supplementation to lactating mothers and their breastfed children on child growth and morbidity: a 2□2 factorial randomized controlled trial in rural Ethiopia. *American Journal of Clinical Nutrition*, **2018**, 107, 454-464	7	7
34	3-Chlorotyrosine formation in ready-to-eat vegetables due to hypochlorite treatment and its dietary exposure and risk assessment. *Food Research International*, **2016**, 90, 186-193	7	7
33	Rapid method for qualitative detection of in environmental samples. *Analytical Methods*, **2009**, 1, 170-176	3.2	7
32	Variation in tuber proximate composition, sugars, fatty acids and amino acids of eight Oromo dinich (Plectranthus edulis) landraces experimentally grown in Ethiopia. *Journal of Food Composition and Analysis*, **2018**, 67, 191-200	4.1	6

31	Do Current Fortification and Supplementation Programs Assure Adequate Intake of Fat-Soluble Vitamins in Belgian Infants, Toddlers, Pregnant Women, and Lactating Women?. *Nutrients*, **2018**, 10,	6.7	6
30	Lipidome of cricket species used as food. *Food Chemistry*, **2021**, 349, 129077	8.5	6
29	Impact of whey protein hydrolysates on the formation of 2,5-dimethylpyrazine in baked food products. *Food Research International*, **2020**, 132, 109089	7	5
28	Investigation of the formation of (E)-2-butenal in oils and foods during frying. *Food Research International*, **2014**, 62, 43-49	7	5
27	Development of a quantitative GC-FID method for the determination of stearoyl-lactylates (E481/482) in foods. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2014**, 31, 1929-38	3.2	5
26	3-Chlorotyrosine formation in gilthead seabream (Sparus aurata) and European plaice (Pleuronectes platessa) fillets treated with sodium hypochlorite. *Food Research International*, **2015**, 69, 164-169	7	5
25	Effect of muscle, ageing time and modified atmosphere packaging conditions on the colour, oxidative and microbiological stability of packed beef. *International Journal of Food Science and Technology*, **2014**, 49, 1090-1098	3.8	5
24	Use of lysozyme as an indicator of protein cross-contact in fresh-cut vegetables via wash waters. *Food Research International*, **2012**, 45, 39-44	7	5
23	Kinetic modeling of malondialdehyde reactivity in oil to simulate actual malondialdehyde formation upon lipid oxidation. *Food Research International*, **2021**, 140, 110063	7	5
22	Exposure assessment of epoxy fatty acids through consumption of specific foods available in Belgium. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2017**, 34, 1000-1011	3.2	4
21	Influence of Oxidized Oils on Digestibility of Caseins in O/W Emulsions. *European Journal of Lipid Science and Technology*, **2018**, 120, 1700331	3	4
20	Effect of oxidation in the presence or absence of lipids on hazelnut and soybean protein detectability by commercial ELISA. *Food and Agricultural Immunology*, **2013**, 24, 179-192	2.9	4
19	A two-year investigation towards an effective quality control of incoming potatoes as an acrylamide mitigation strategy in french fries. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2012**, 29, 362-70	3.2	4
18	Early sowing and harvesting as effective measures to reduce stalk borer injury, Fusarium verticillioides incidence and associated fumonisin production in maize. *Tropical Plant Pathology*, **2019**, 44, 151-161	2.5	3
17	Effect of fish-oil supplementation on breastmilk long-chain polyunsaturated fatty acid concentration: a randomized controlled trial in rural Ethiopia. *European Journal of Clinical Nutrition*, **2021**, 75, 809-816	5.2	3
16	Development of a quantitative GC-FID method for the determination of sucrose mono- and diesters in foods. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2015**, 32, 1406-15	3.2	2
15	3-chlorotyrosine formation versus other molecular changes induced by hypochlorous acid in proteins: A study using dairy proteins as a model. *LWT - Food Science and Technology*, **2016**, 68, 145-152	5.4	2
14	Effect of packaging oxygen transmission rate on the shelf life of ready-to-heat foods susceptible to postcontamination during refrigerated and illuminated storage. *Packaging Technology and Science*, **2020**, 33, 99-111	2.3	2

13	Migration of surrogate contaminants from paperboard to foods: Effect of food and surrogate properties. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2020**, 37, 2165-2183	3.2	2
12	Behavior of Hexanal, ()-Hex-2-enal, 4-Hydroxyhex-2-enal, and 4-Hydroxynon-2-enal in Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 11568-11577	5.7	2
11	Applicability of oxygen scavengers for shelf life extension during illuminated storage of cured cooked meat products packaged under modified atmosphere in materials with high and low oxygen permeability. *Packaging Technology and Science*, **2021**, 34, 161-173	2.3	2
10	Development of photo-crosslinkable collagen hydrogel building blocks for vascular tissue engineering applications: A superior alternative to methacrylated gelatin?. *Materials Science and Engineering C*, **2021**, 130, 112460	8.3	2
9	Mechanisms behind matrix protein interactions influencing receptor-based and chromatographic detection of food allergens: A case study with a fruit based snack. *Food Control*, **2015**, 47, 641-646	6.2	1
8	Thermal humid treatment of walnuts as potential preventive measure against fungal contamination of chocolate confectionery fillings. *Food Control*, **2017**, 73, 1144-1148	6.2	1
7	Method for beta-carotene extraction from processed baby foods as a model for plant-based fatty food products. *Food Research International*, **2021**, 144, 110332	7	1
6	Hazard prioritisation of substances in printing inks and adhesives applied to plastic food packaging. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2021**, 38, 1608-1626	3.2	1
5	Behavior of Malondialdehyde and Its Whey Protein Adducts during Simulated Gastrointestinal Digestion. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 11846-11854	5.7	0
4	Selecting packaging material for dry food products by trade-off of sustainability and performance: A case study on cookies and milk powder. *Packaging Technology and Science*, **2021**, 34, 303-318	2.3	0
3	Dietary acrylamide intake by potato crisps consumers: A case of Nairobi County. *Open Agriculture*, **2020**, 5, 871-878	1.4	
2	Development of a GC-FID method for the quantitative determination of polyglycerol polyricinoleate (PGPR) in foods. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2021**, 38, 1853-1866	3.2	
1	The effect of peeling and cooking processes on nutrient composition of Oromo dinich (Plectranthus edulis) tuber. *Food Research International*, **2019**, 116, 387-396	7	