

Bruno De Meulenaer

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Method for beta-carotene extraction from processed baby foods as a model for plant-based fatty food products. <i>Food Research International</i> , 2021 , 144, 110332	7	1
119	Development of a GC-FID method for the quantitative determination of polyglycerol polyricinoleate (PGPR) in foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021 , 38, 1853-1866	3.2	
118	Effect of fish-oil supplementation on breastmilk long-chain polyunsaturated fatty acid concentration: a randomized controlled trial in rural Ethiopia. <i>European Journal of Clinical Nutrition</i> , 2021 , 75, 809-816	5.2	3
117	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. <i>Packaging Technology and Science</i> , 2021 , 34, 161-173	2.3	2
116	Selecting packaging material for dry food products by trade-off of sustainability and performance: A case study on cookies and milk powder. <i>Packaging Technology and Science</i> , 2021 , 34, 303-318	2.3	0
115	Kinetic modeling of malondialdehyde reactivity in oil to simulate actual malondialdehyde formation upon lipid oxidation. <i>Food Research International</i> , 2021 , 140, 110063	7	5
114	Lipidome of cricket species used as food. <i>Food Chemistry</i> , 2021 , 349, 129077	8.5	6
113	Hazard prioritisation of substances in printing inks and adhesives applied to plastic food packaging. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021 , 38, 1608-1626	3.2	1
112	Development of photo-crosslinkable collagen hydrogel building blocks for vascular tissue engineering applications: A superior alternative to methacrylated gelatin?. <i>Materials Science and Engineering C</i> , 2021 , 130, 112460	8.3	2
111	Nickel in foods sampled on the Belgian market: identification of potential contamination sources. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020 , 37, 607-621	3.2	7
110	Impact of whey protein hydrolysates on the formation of 2,5-dimethylpyrazine in baked food products. <i>Food Research International</i> , 2020 , 132, 109089	7	5
109	Dietary acrylamide intake by potato crisps consumers: A case of Nairobi County. <i>Open Agriculture</i> , 2020 , 5, 871-878	1.4	
108	Effect of packaging oxygen transmission rate on the shelf life of ready-to-heat foods susceptible to postcontamination during refrigerated and illuminated storage. <i>Packaging Technology and Science</i> , 2020 , 33, 99-111	2.3	2
107	Behavior of Malondialdehyde and Its Whey Protein Adducts during Simulated Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11846-11854	5.7	0
106	Migration of surrogate contaminants from paperboard to foods: Effect of food and surrogate properties. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020 , 37, 2165-2183	3.2	2
105	Behavior of Hexanal, ()-Hex-2-enal, 4-Hydroxyhex-2-enal, and 4-Hydroxynon-2-enal in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11568-11577	5.7	2
104	Reducing polycyclic aromatic hydrocarbon contamination in smoked fish in the Global South: a case study of an improved kiln in Ghana. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5417-5423	4.3	8

103	Cocoa-specific flavor components and their peptide precursors. <i>Food Research International</i> , 2019 , 123, 503-515	7	11
102	Early sowing and harvesting as effective measures to reduce stalk borer injury, <i>Fusarium verticillioides</i> incidence and associated fumonisin production in maize. <i>Tropical Plant Pathology</i> , 2019 , 44, 151-161	2.5	3
101	The effect of peeling and cooking processes on nutrient composition of Oromo dinich (<i>Plectranthus edulis</i>) tuber. <i>Food Research International</i> , 2019 , 116, 387-396	7	
100	Impact of different enzymatic hydrolysates of whey protein on the formation of pyrazines in Maillard model systems. <i>Food Chemistry</i> , 2019 , 278, 533-544	8.5	28
99	Characterization of spoilage markers in modified atmosphere packaged iceberg lettuce. <i>International Journal of Food Microbiology</i> , 2018 , 279, 1-13	5.8	21
98	Variation in tuber proximate composition, sugars, fatty acids and amino acids of eight Oromo dinich (<i>Plectranthus edulis</i>) landraces experimentally grown in Ethiopia. <i>Journal of Food Composition and Analysis</i> , 2018 , 67, 191-200	4.1	6
97	Evaluation of artificially contaminated fish with formaldehyde under laboratory conditions and exposure assessment in freshwater fish in Southern Bangladesh. <i>Chemosphere</i> , 2018 , 195, 702-712	8.4	13
96	Effects of n-3 long-chain PUFA supplementation to lactating mothers and their breastfed children on child growth and morbidity: a 2x2 factorial randomized controlled trial in rural Ethiopia. <i>American Journal of Clinical Nutrition</i> , 2018 , 107, 454-464	7	7
95	Influence of Oxidized Oils on Digestibility of Caseins in O/W Emulsions. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700331	3	4
94	Non-Destructive Measurement of Volatile Organic Compounds in Modified Atmosphere Packaged Poultry Using SPME-SIFT-MS in Tandem with Headspace TD-GC-MS. <i>Food Analytical Methods</i> , 2018 , 11, 848-861	3.4	9
93	Do Current Fortification and Supplementation Programs Assure Adequate Intake of Fat-Soluble Vitamins in Belgian Infants, Toddlers, Pregnant Women, and Lactating Women?. <i>Nutrients</i> , 2018 , 10,	6.7	6
92	Multiple mycotoxin exposure of infants and young children via breastfeeding and complementary/weaning foods consumption in Ecuadorian highlands. <i>Food and Chemical Toxicology</i> , 2018 , 118, 541-548	4.7	26
91	Heat resistance of biobased materials, evaluation and effect of processing techniques and additives. <i>Polymer Engineering and Science</i> , 2018 , 58, 513-520	2.3	8
90	Effect of altitude on biochemical composition and quality of green arabica coffee beans can be affected by shade and postharvest processing method. <i>Food Research International</i> , 2018 , 105, 278-285	7	44
89	Control of <i>Fusarium verticillioides</i> (Sacc.) Nirenberg and Fumonisins by Using a Combination of Crop Protection Products and Fertilization. <i>Toxins</i> , 2018 , 10,	4.9	10
88	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. <i>Food Research International</i> , 2018 , 111, 607-620	7	35
87	Exposure assessment of epoxy fatty acids through consumption of specific foods available in Belgium. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 1000-1011	3.2	4
86	Reactivity of Free Malondialdehyde during In Vitro Simulated Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2198-2204	5.7	14

85	Composition, Granular Structure, and Pasting Properties of Native Starch Extracted from <i>Plectranthus edulis</i> (Oromo dinich) Tubers. <i>Journal of Food Science</i> , 2017 , 82, 2794-2804	3-4	9
84	Nutritional composition of black soldier fly (<i>Hermetia illucens</i>) prepupae reared on different organic waste substrates. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2594-2600	4-3	364
83	Thermal humid treatment of walnuts as potential preventive measure against fungal contamination of chocolate confectionery fillings. <i>Food Control</i> , 2017 , 73, 1144-1148	6.2	1
82	Risk of Exposure to Multiple Mycotoxins from Maize-Based Complementary Foods in Tanzania. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7106-7114	5-7	28
81	3-Chlorotyrosine formation in ready-to-eat vegetables due to hypochlorite treatment and its dietary exposure and risk assessment. <i>Food Research International</i> , 2016 , 90, 186-193	7	7
80	Optimization and Validation of a Method Without Alkaline Clean-Up for Patulin Analysis on Apple Puree Agar Medium (APAM) and Apple Products. <i>Food Analytical Methods</i> , 2016 , 9, 370-377	3-4	12
79	Mycotoxin production and predictive modelling kinetics on the growth of <i>Aspergillus flavus</i> and <i>Aspergillus parasiticus</i> isolates in whole black peppercorns (<i>Piper nigrum</i> L). <i>International Journal of Food Microbiology</i> , 2016 , 228, 44-57	5-8	28
78	3-chlorotyrosine formation versus other molecular changes induced by hypochlorous acid in proteins: A study using dairy proteins as a model. <i>LWT - Food Science and Technology</i> , 2016 , 68, 145-152	5-4	2
77	Local post-harvest practices associated with aflatoxin and fumonisin contamination of maize in three agro ecological zones of Tanzania. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 551-9	3-2	29
76	Risk of dietary exposure to aflatoxins and fumonisins in infants less than 6 months of age in Rombo, Northern Tanzania. <i>Maternal and Child Nutrition</i> , 2016 , 12, 516-27	3-4	41
75	Toxigenic potentiality of <i>Aspergillus flavus</i> and <i>Aspergillus parasiticus</i> strains isolated from black pepper assessed by an LC-MS/MS based multi-mycotoxin method. <i>Food Microbiology</i> , 2015 , 52, 185-96	6	10
74	Development of a quantitative GC-FID method for the determination of sucrose mono- and diesters in foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015 , 32, 1406-15	3-2	2
73	Influence of Free Amino Acids, Oligopeptides, and Polypeptides on the Formation of Pyrazines in Maillard Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5364-72	5-7	81
72	Impact of Lipid and Protein Co-oxidation on Digestibility of Dairy Proteins in Oil-in-Water (O/W) Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9820-30	5-7	28
71	Climate impact on <i>Alternaria</i> moulds and their mycotoxins in fresh produce: The case of the tomato chain. <i>Food Research International</i> , 2015 , 68, 41-46	7	22
70	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. <i>Food and Chemical Toxicology</i> , 2015 , 75, 112-7	4-7	31
69	Detection and identification of xerophilic fungi in Belgian chocolate confectionery factories. <i>Food Microbiology</i> , 2015 , 46, 322-328	6	11
68	Mechanisms behind matrix-protein interactions influencing receptor-based and chromatographic detection of food allergens: A case study with a fruit based snack. <i>Food Control</i> , 2015 , 47, 641-646	6.2	1

67	In vitro selenium accessibility in pet foods is affected by diet composition and type. <i>British Journal of Nutrition</i> , 2015 , 113, 1888-94	3.6	11
66	Heat resistance of new biobased polymeric materials, focusing on starch, cellulose, PLA, and PHA. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	44
65	Behavior of Malondialdehyde in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5694-701	5.7	25
64	Homogeneously-acid catalyzed oligomerization of glycerol. <i>Green Chemistry</i> , 2015 , 17, 4307-4314	10	21
63	Mycotoxins Deoxynivalenol and Fumonisin Alter the Extrinsic Component of Intestinal Barrier in Broiler Chickens. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10846-55	5.7	49
62	3-Chlorotyrosine formation in gilthead seabream (<i>Sparus aurata</i>) and European plaice (<i>Pleuronectes platessa</i>) fillets treated with sodium hypochlorite. <i>Food Research International</i> , 2015 , 69, 164-169	7	5
61	Multiple mycotoxin co-occurrence in maize grown in three agro-ecological zones of Tanzania. <i>Food Control</i> , 2015 , 54, 208-215	6.2	74
60	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. <i>Food Analytical Methods</i> , 2014 , 7, 836-843	3.4	17
59	Spoilage potential of psychrotrophic lactic acid bacteria (LAB) species: <i>Leuconostoc gelidum</i> subsp. <i>gasicomitatum</i> and <i>Lactococcus piscium</i> , on sweet bell pepper (SBP) simulation medium under different gas compositions. <i>International Journal of Food Microbiology</i> , 2014 , 178, 120-9	5.8	30
58	Investigation of the formation of (E)-2-butenal in oils and foods during frying. <i>Food Research International</i> , 2014 , 62, 43-49	7	5
57	Risk profiling of wash waters in vegetable processing industry towards possible allergen carry-over. <i>Food Research International</i> , 2014 , 55, 190-196	7	8
56	Use of biobased materials for modified atmosphere packaging of short and medium shelf-life food products. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 319-329	6.8	34
55	Exposure assessment of Malondialdehyde, 4-Hydroxy-2-(E)-Nonenal and 4-Hydroxy-2-(E)-Hexenal through specific foods available in Belgium. <i>Food and Chemical Toxicology</i> , 2014 , 73, 51-8	4.7	39
54	Fumonisin B1 contamination in breast milk and its exposure in infants under 6 months of age in Rombo, Northern Tanzania. <i>Food and Chemical Toxicology</i> , 2014 , 74, 112-6	4.7	23
53	Development of a quantitative GC-FID method for the determination of stearyl-lactylates (E481/482) in foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014 , 31, 1929-38	3.2	5
52	Intelligent food packaging: The next generation. <i>Trends in Food Science and Technology</i> , 2014 , 39, 47-62	15.3	316
51	Antioxidant activity of Maillard type reaction products between phosphatidylethanolamine and glucose. <i>Food Chemistry</i> , 2014 , 161, 8-15	8.5	9
50	Effect of seed roasting on canolol, tocopherol, and phospholipid contents, Maillard type reactions, and oxidative stability of mustard and rapeseed oils. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5412-9	5.7	38

49	Sub-emetic toxicity of <i>Bacillus cereus</i> toxin cereulide on cultured human enterocyte-like Caco-2 cells. <i>Toxins</i> , 2014 , 6, 2270-90	4.9	20
48	Effect of muscle, ageing time and modified atmosphere packaging conditions on the colour, oxidative and microbiological stability of packed beef. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1090-1098	3.8	5
47	Screening of moulds and mycotoxins in tomatoes, bell peppers, onions, soft red fruits and derived tomato products. <i>Food Control</i> , 2014 , 37, 165-170	6.2	56
46	Co-exposures of aflatoxins with deoxynivalenol and fumonisins from maize based complementary foods in Rombo, Northern Tanzania. <i>Food Control</i> , 2014 , 41, 76-81	6.2	66
45	Improved gas chromatography-flame ionization detector analytical method for the analysis of epoxy fatty acids. <i>Journal of Chromatography A</i> , 2013 , 1318, 217-25	4.5	30
44	Opportunities for domesticating the African baobab (<i>Adansonia digitata</i> L.): multi-trait fruit selection. <i>Agroforestry Systems</i> , 2013 , 87, 493-505	2	19
43	Effect of partial hydrolysis on the hazelnut and soybean protein detectability by ELISA. <i>Food Control</i> , 2013 , 30, 497-503	6.2	12
42	Analysis to support allergen risk management: Which way to go?. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5624-33	5.7	55
41	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. <i>Food Research International</i> , 2013 , 54, 587-594	7	25
40	Application of bioplastics for food packaging. <i>Trends in Food Science and Technology</i> , 2013 , 32, 128-141	15.3	357
39	A comparative study of lipid and hypochlorous acid induced oxidation of soybean proteins. <i>LWT - Food Science and Technology</i> , 2013 , 50, 451-458	5.4	11
38	Mycotoxin co-occurrence in rice, oat flakes and wheat noodles used as staple foods in Ecuador. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 2165-76	3.2	20
37	Effect of oxidation in the presence or absence of lipids on hazelnut and soybean protein detectability by commercial ELISA. <i>Food and Agricultural Immunology</i> , 2013 , 24, 179-192	2.9	4
36	Strategies to reduce exposure of fumonisins from complementary foods in rural Tanzania. <i>Maternal and Child Nutrition</i> , 2012 , 8, 503-11	3.4	12
35	Isolation and identification of a potent radical scavenger (canolol) from roasted high erucic mustard seed oil from Nepal and its formation during roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7506-12	5.7	31
34	Use of lysozyme as an indicator of protein cross-contact in fresh-cut vegetables via wash waters. <i>Food Research International</i> , 2012 , 45, 39-44	7	5
33	Malondialdehyde measurement in oxidized foods: evaluation of the spectrophotometric thiobarbituric acid reactive substances (TBARS) test in various foods. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9589-94	5.7	146
32	ELISA-Based Detection of Soybean Proteins: A Comparative Study Using Antibodies Against Modified and Native Proteins. <i>Food Analytical Methods</i> , 2012 , 5, 1121-1130	3.4	27

31	The impact of photo-induced molecular changes of dairy proteins on their ACE-inhibitory peptides and activity. <i>Amino Acids</i> , 2012 , 43, 951-62	3.5	9
30	Assessment of human exposure to benzene through foods from the Belgian market. <i>Chemosphere</i> , 2012 , 88, 1001-7	8.4	34
29	Evaluation of strategies for reducing patulin contamination of apple juice using a farm to fork risk assessment model. <i>International Journal of Food Microbiology</i> , 2012 , 154, 119-29	5.8	21
28	A two-year investigation towards an effective quality control of incoming potatoes as an acrylamide mitigation strategy in french fries. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012 , 29, 362-70	3.2	4
27	Detection of hazelnut in foods using ELISA: challenges related to the detectability in processed foodstuffs. <i>Journal of AOAC INTERNATIONAL</i> , 2012 , 95, 149-56	1.7	17
26	Development of a highly sensitive and robust Cor a 9 specific enzyme-linked immunosorbent assay for the detection of hazelnut traces. <i>Analytica Chimica Acta</i> , 2011 , 708, 116-22	6.6	19
25	Protein-lipid interactions during the incubation of whey proteins with autooxidizing lipids. <i>International Dairy Journal</i> , 2011 , 21, 427-433	3.5	23
24	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. <i>Food Digestion</i> , 2011 , 2, 23-25		19
23	Hypochlorous and peracetic acid induced oxidation of dairy proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 907-14	5.7	47
22	Interaction between whey proteins and lipids during light-induced oxidation. <i>Food Chemistry</i> , 2011 , 126, 1190-1197	8.5	46
21	Effective quality control of incoming potatoes as an acrylamide mitigation strategy for the French fries industry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010 , 27, 417-25	3.2	11
20	Consuming organic versus conventional vegetables: the effect on nutrient and contaminant intakes. <i>Food and Chemical Toxicology</i> , 2010 , 48, 3058-66	4.7	30
19	Fumonisin exposure through maize in complementary foods is inversely associated with linear growth of infants in Tanzania. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1659-67	5.9	100
18	Detection of hen egg white lysozyme in food: Comparison between a sensitive HPLC and a commercial ELISA method. <i>Food Chemistry</i> , 2010 , 120, 580-584	8.5	57
17	Furan formation from vitamin C in a starch-based model system: Influence of the reaction conditions. <i>Food Chemistry</i> , 2010 , 121, 1163-1170	8.5	37
16	Effect of decontamination on the microbial load, the sensory quality and the nutrient retention of ready-to-eat white cabbage. <i>European Food Research and Technology</i> , 2009 , 229, 443-455	3.4	24
15	Rapid method for qualitative detection of in environmental samples. <i>Analytical Methods</i> , 2009 , 1, 170-176	3.2	7
14	Optimization of the blanching process to reduce acrylamide in fried potatoes. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1648-1654	5.4	55

13	Impact of the reducing sugars on the relationship between acrylamide and Maillard browning in French fries. <i>European Food Research and Technology</i> , 2008 , 227, 69-76	3.4	39
12	Comparison of potato varieties between seasons and their potential for acrylamide formation. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 313-318	4.3	19
11	Impact of additives to lower the formation of acrylamide in a potato model system through pH reduction and other mechanisms. <i>Food Chemistry</i> , 2008 , 107, 26-31	8.5	89
10	Importance of a canteen lunch on the dietary intake of acrylamide. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 509-16	5.9	20
9	Influence of oil degradation on the amounts of acrylamide generated in a model system and in French fries. <i>Food Chemistry</i> , 2007 , 100, 1153-1159	8.5	44
8	Influence of storage conditions of apples on growth and patulin production by <i>Penicillium expansum</i> . <i>International Journal of Food Microbiology</i> , 2007 , 119, 170-81	5.8	94
7	Variability and uncertainty assessment of patulin exposure for preschool children in Flanders. <i>Food and Chemical Toxicology</i> , 2007 , 45, 1745-51	4.7	28
6	Influence of experimental parameters on the fluorescence response and recovery of the high-performance liquid chromatography analysis of fumonisin B1. <i>Journal of Chromatography A</i> , 2006 , 1109, 312-6	4.5	27
5	Influence of storage practices on acrylamide formation during potato frying. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6550-7	5.7	116
4	Development of an enzyme-linked immunosorbent assay for peanut proteins using chicken immunoglobulins. <i>Food and Agricultural Immunology</i> , 2005 , 16, 129-148	2.9	13
3	Removal of dioxins and PCB from fish oil by activated carbon and its influence on the nutritional quality of the oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2005 , 82, 593-597	1.8	67
2	Development of an enzyme-linked immunosorbent assay for bisphenol a using chicken immunoglobulins. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5273-82	5.7	55
1	Isolation and Purification of Chicken Egg Yolk Immunoglobulins: A Review. <i>Food and Agricultural Immunology</i> , 2001 , 13, 275-288	2.9	42