

Stefaan De Smet

List of Publications by Year in descending order

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Version: 2024-02-01

161
papers

8,502
citations

39113

52
h-index

60403

85
g-index

163
all docs

163
docs citations

163
times ranked

9390
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of aging time, temperature and relative humidity on the sensory quality of dry-aged Belgian Blue beef. <i>Meat Science</i> , 2022, 183, 108659.	2.7	9
2	36-fold higher estimate of deaths attributable to red meat intake in GBD 2019: is this reliable?. <i>Lancet, The</i> , 2022, 399, e23-e26.	6.3	27
3	Tocopherol more bioavailable than tocopheryl-acetate as a source of vitamin E for broilers. <i>PLoS ONE</i> , 2022, 17, e0268894.	1.1	0
4	Meat lipids, NaCl and carnitine: Do they unveil the conundrum of the association between red and processed meat intake and cardiovascular diseases?_Invited Review. <i>Meat Science</i> , 2021, 171, 108278.	2.7	31
5	Quality characteristics of fresh loin and cooked ham muscles as affected by genetic background of commercial pigs. <i>Meat Science</i> , 2021, 172, 108352.	2.7	5
6	Ergogenic effect of pre-exercise chicken broth ingestion on a high-intensity cycling time-trial. <i>Journal of the International Society of Sports Nutrition</i> , 2021, 18, 15.	1.7	3
7	Untargeted Metabolomics Reveals Elevated Lâ€Carnitine Metabolism in Pig and Rat Colon Tissue Following Red Versus White Meat Intake. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2000463.	1.5	6
8	In vitro and in vivo digestion of red cured cooked meat: oxidation, intestinal microbiota and fecal metabolites. <i>Food Research International</i> , 2021, 142, 110203.	2.9	16
9	Effect of vitamin E level and dietary zinc source on performance and intestinal health parameters in male broilers exposed to a temperature challenge in the finisher period. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2021, 105, 777-786.	1.0	1
10	The Influence of Butter and Oils on Oxidative Reactions during In Vitro Gastrointestinal Digestion of Meat and Fish. <i>Foods</i> , 2021, 10, 2832.	1.9	5
11	Analysis of the Cultured Meat Production System in Function of Its Environmental Footprint: Current Status, Gaps and Recommendations. <i>Foods</i> , 2021, 10, 2941.	1.9	24
12	Inulin-fortification of a processed meat product attenuates formation of nitroso compounds in the gut of healthy rats. <i>Food Chemistry</i> , 2020, 302, 125339.	4.2	20
13	Genetic parameter estimates for plasma oxidative status traits in slaughter pigs. <i>Journal of Animal Science</i> , 2020, 98, .	0.2	5
14	Red and processed meat consumption within two different dietary patterns: Effect on the colon microbial community and volatile metabolites in pigs. <i>Food Research International</i> , 2020, 129, 108793.	2.9	7
15	Antibiotic affects the gut microbiota composition and expression of genes related to lipid metabolism and myofiber types in skeletal muscle of piglets. <i>BMC Veterinary Research</i> , 2020, 16, 392.	0.7	14
16	Commercial luncheon meat products and their in vitro gastrointestinal digests contain more protein carbonyl compounds but less lipid oxidation products compared to fresh pork. <i>Food Research International</i> , 2020, 136, 109585.	2.9	21
17	Valorisation of tainted boar meat in patties, frankfurter sausages and cooked ham by means of targeted dilution, cooking and smoking. <i>Food Chemistry</i> , 2020, 330, 126897.	4.2	6
18	Fate of Thymol and Its Monoglucosides in the Gastrointestinal Tract of Piglets. <i>ACS Omega</i> , 2020, 5, 5241-5248.	1.6	5

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19	Effects of Thymol and Thymol β -D-Glucopyranoside on Intestinal Function and Microbiota of Weaned Pigs. <i>Animals</i> , 2020, 10, 329.	1.0	13
20	Background Diet Influences TMAO Concentrations Associated with Red Meat Intake without Influencing Apparent Hepatic TMAO-Related Activity in a Porcine Model. <i>Metabolites</i> , 2020, 10, 57.	1.3	21
21	Dietary zinc source impacts intestinal morphology and oxidative stress in young broilers. <i>Poultry Science</i> , 2020, 99, 441-453.	1.5	56
22	Untargeted Metabolomics to Reveal Red versus White Meat-Associated Gut Metabolites in a Prudent and Western Dietary Context. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000070.	1.5	6
23	Weaning affects the glycosidase activity towards phenolic glycosides in the gut of piglets. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 1432-1443.	1.0	1
24	Changes of the glutathione redox system during the weaning transition in piglets, in relation to small intestinal morphology and barrier function. <i>Journal of Animal Science and Biotechnology</i> , 2020, 11, 45.	2.1	16
25	The Effect of Dietary Quercetin on the Glutathione Redox System and Small Intestinal Functionality of Weaned Piglets. <i>Antioxidants</i> , 2019, 8, 312.	2.2	10
26	Long-Chain n-3 PUFA Content and n-6/n-3 PUFA Ratio in Mammal, Poultry, and Fish Muscles Largely Explain Differential Protein and Lipid Oxidation Profiles Following In Vitro Gastrointestinal Digestion. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900404.	1.5	28
27	Effects of N-Acetyl-Cysteine Supplementation through Drinking Water on the Glutathione Redox Status during the Weaning Transition of Piglets. <i>Antioxidants</i> , 2019, 8, 24.	2.2	6
28	Meat in the Human Diet: A Biosocial Perspective. , 2019, , 1-19.		0
29	Differences in muscle histidine-containing dipeptides in broilers. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5680-5686.	1.7	15
30	Impact of Red versus White Meat Consumption in a Prudent or Western Dietary Pattern on the Oxidative Status in a Pig Model. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5661-5671.	2.4	8
31	Optimizing precooling of large beef carcasses using a comprehensive computational fluid dynamics model. <i>Journal of Food Process Engineering</i> , 2019, 42, e13053.	1.5	3
32	Combined Consumption of Beef-Based Cooked Mince and Sucrose Stimulates Oxidative Stress, Cardiac Hypertrophy, and Colonic Outgrowth of <i>Desulfovibrionaceae</i> in Rats. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800962.	1.5	25
33	Chronic diseases associated with meat consumption: epidemiology and mechanisms. <i>Food Safety Assurance and Veterinary Public Health</i> , 2019, , 341-366.	0.4	4
34	The narrowing down of inoculated communities of coagulase-negative staphylococci in fermented meat models is modulated by temperature and pH. <i>International Journal of Food Microbiology</i> , 2018, 274, 52-59.	2.1	20
35	Pervasiveness of <i>Staphylococcus carnosus</i> over <i>Staphylococcus xylosum</i> is affected by the level of acidification within a conventional meat starter culture set-up. <i>International Journal of Food Microbiology</i> , 2018, 274, 60-66.	2.1	20
36	Evolution of the bulk optical properties of bovine muscles during wet aging. <i>Meat Science</i> , 2018, 136, 50-58.	2.7	11

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37	Gut antimicrobial effects and nutritional value of black soldier fly (<i>Hermetia illucens</i> L.) prepupae for weaned piglets. <i>Animal Feed Science and Technology</i> , 2018, 235, 33-42.	1.1	157
38	Modelling postmortem evolution of pH in beef M. biceps femoris under two different cooling regimes. <i>Journal of Food Science and Technology</i> , 2018, 55, 233-243.	1.4	8
39	Lipid and Protein Oxidation during in Vitro Gastrointestinal Digestion of Pork under <i>Helicobacter pylori</i> Gastritis Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13000-13010.	2.4	15
40	Species Pervasiveness Within the Group of Coagulase-Negative Staphylococci Associated With Meat Fermentation Is Modulated by pH. <i>Frontiers in Microbiology</i> , 2018, 9, 2232.	1.5	16
41	Application of the support sensory system and principal component analysis to compare meat of chickens of two genotypes. <i>CYTA - Journal of Food</i> , 2018, 16, 667-671.	0.9	6
42	Effect of temperature and pH on the community dynamics of coagulase-negative staphylococci during spontaneous meat fermentation in a model system. <i>Food Microbiology</i> , 2018, 76, 180-188.	2.1	34
43	Nutrients Composition in Fit Snacks Made from Ostrich, Beef and Chicken Dried Meat. <i>Molecules</i> , 2018, 23, 1267.	1.7	16
44	Oxidation During Digestion of Meat: Interactions with the Diet and <i>Helicobacter pylori</i> Gastritis, and Implications on Human Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 214-233.	5.9	76
45	Untargeted metabolomics of colonic digests reveals kynurenine pathway metabolites, dityrosine and 3-dehydroxycarnitine as red versus white meat discriminating metabolites. <i>Scientific Reports</i> , 2017, 7, 42514.	1.6	71
46	DNA adductomics to study the genotoxic effects of red meat consumption with and without added animal fat in rats. <i>Food Chemistry</i> , 2017, 230, 378-387.	4.2	17
47	Actin proteolysis during ripening of dry fermented sausages at different pH values. <i>Food Chemistry</i> , 2017, 221, 1322-1332.	4.2	55
48	The potential of herbs and spices to reduce lipid oxidation during heating and gastrointestinal digestion of a beef product. <i>Food Research International</i> , 2017, 102, 785-792.	2.9	69
49	Artificial rearing influences the morphology, permeability and redox state of the gastrointestinal tract of low and normal birth weight piglets. <i>Journal of Animal Science and Biotechnology</i> , 2017, 8, 30.	2.1	13
50	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.	1.7	546
51	Production of docosahexaenoic acid (DHA) enriched loin and dry cured ham from pigs fed algae: Nutritional and sensory quality. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600144.	1.0	33
52	Wheat bran components modulate intestinal bacteria and gene expression of barrier function relevant proteins in a piglet model. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 65-72.	1.3	22
53	Impact of red meat consumption on the metabolome of rats. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600387.	1.5	16
54	Validity and Reproducibility of a Food Frequency Questionnaire for Dietary Factors Related to Colorectal Cancer. <i>Nutrients</i> , 2017, 9, 1257.	1.7	16

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55	Mycotoxin binder improves growth rate in piglets associated with reduction of toll-like receptor-4 and increase of tight junction protein gene expression in gut mucosa. <i>Journal of Animal Science and Biotechnology</i> , 2017, 8, 80.	2.1	22
56	In Vitro Investigation of Six Antioxidants for Pig Diets. <i>Antioxidants</i> , 2016, 5, 41.	2.2	22
57	Determination of Î±-tocopherol by reversed-phase HPLC in feed and animal-derived foods without saponification. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 522-529.	1.7	18
58	Supra-nutritional levels of Î±-tocopherol maintain the oxidative stability of n-3 long-chain fatty acid enriched subcutaneous fat and frozen loin, but not of dry fermented sausage. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4523-4530.	1.7	11
59	In vitro DNA adduct profiling to mechanistically link red meat consumption to colon cancer promotion. <i>Toxicology Research</i> , 2016, 5, 1346-1358.	0.9	22
60	Meat: The balance between nutrition and health. A review. <i>Meat Science</i> , 2016, 120, 145-156.	2.7	205
61	Protein oxidation and proteolysis during storage and in vitro digestion of pork and beef patties. <i>Food Chemistry</i> , 2016, 209, 177-184.	4.2	84
62	Short-term beef consumption promotes systemic oxidative stress, TMAO formation and inflammation in rats, and dietary fat content modulates these effects. <i>Food and Function</i> , 2016, 7, 3760-3771.	2.1	38
63	Association between heat stress and oxidative stress in poultry; mitochondrial dysfunction and dietary interventions with phytochemicals. <i>Journal of Animal Science and Biotechnology</i> , 2016, 7, 37.	2.1	330
64	Reduction in circulating bile acid and restricted diffusion across the intestinal epithelium are associated with a decrease in blood cholesterol in the presence of oat Î²-glucan. <i>FASEB Journal</i> , 2016, 30, 4227-4238.	0.2	65
65	Effect of sodium ascorbate and sodium nitrite on protein and lipid oxidation in dry fermented sausages. <i>Meat Science</i> , 2016, 121, 359-364.	2.7	83
66	CFD modeling of industrial cooling of large beef carcasses. <i>International Journal of Refrigeration</i> , 2016, 69, 324-339.	1.8	23
67	Apple phenolics as inhibitors of the carbonylation pathway during in vitro metal-catalyzed oxidation of myofibrillar proteins. <i>Food Chemistry</i> , 2016, 211, 784-790.	4.2	34
68	Ascorbate and Apple Phenolics Affect Protein Oxidation in Emulsion-Type Sausages during Storage and in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4131-4138.	2.4	31
69	Effect of dietary organic and inorganic selenium supplementation on chemical, mineral and fatty acid composition of ostrich meat. <i>CYTA - Journal of Food</i> , 2016, 14, 84-87.	0.9	13
70	Reducing Compounds Equivocally Influence Oxidation during Digestion of a High-Fat Beef Product, which Promotes Cytotoxicity in Colorectal Carcinoma Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1600-1609.	2.4	36
71	Intrauterine growth restriction in neonatal piglets affects small intestinal mucosal permeability and mRNA expression of redox-sensitive genes. <i>FASEB Journal</i> , 2016, 30, 863-873.	0.2	60
72	Mechanisms Linking Colorectal Cancer to the Consumption of (Processed) Red Meat: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2747-2766.	5.4	138

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73	Application of Near-Infrared Spectroscopy for the Classification of Fresh Pork Quality in Cooked Ham Production. <i>Food and Bioprocess Technology</i> , 2015, 8, 2383-2391.	2.6	12
74	Arabinoxylan in Wheat Is More Responsible Than Cellulose for Promoting Intestinal Barrier Function in Weaned Male Piglets. <i>Journal of Nutrition</i> , 2015, 145, 51-58.	1.3	74
75	Effect of carnosic acid, quercetin and α -tocopherol on lipid and protein oxidation in an <i>in vitro</i> simulated gastric digestion model. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 216-221.	1.3	18
76	Amino acid conversions by coagulase-negative staphylococci in a rich medium: Assessment of inter- and intraspecies heterogeneity. <i>International Journal of Food Microbiology</i> , 2015, 212, 34-40.	2.1	27
77	Selection for Growth Performance in Broiler Chickens Associates with Less Diet Flexibility. <i>PLoS ONE</i> , 2015, 10, e0127819.	1.1	7
78	Protein oxidation affects proteolysis in a meat model system. <i>Meat Science</i> , 2015, 106, 78-84.	2.7	78
79	Increased oxidative and nitrosative reactions during digestion could contribute to the association between well-done red meat consumption and colorectal cancer. <i>Food Chemistry</i> , 2015, 187, 29-36.	4.2	44
80	Fermented liquid feed for pigs: an ancient technique for the future. <i>Journal of Animal Science and Biotechnology</i> , 2015, 6, 4.	2.1	94
81	Insects in animal feed: Acceptance and its determinants among farmers, agriculture sector stakeholders and citizens. <i>Animal Feed Science and Technology</i> , 2015, 204, 72-87.	1.1	143
82	Protein Oxidation and Protein Nitration Influenced by Sodium Nitrite in Two Different Meat Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2550-2556.	2.4	71
83	The effect of different concentrations of linseed oil or fish oil in the maternal diet on the fatty acid composition and oxidative status of sows and piglets. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2015, 99, 938-949.	1.0	18
84	Bacterial Production of Conjugated Linoleic and Linolenic Acid in Foods: A Technological Challenge. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1561-1574.	5.4	63
85	Trolox and Ascorbic Acid Reduce Direct and Indirect Oxidative Stress in the IPEC-J2 Cells, an <i>In Vitro</i> Model for the Porcine Gastrointestinal Tract. <i>PLoS ONE</i> , 2015, 10, e0120485.	1.1	62
86	Oxidative Status, Meat Quality and Fatty Acid Profile of Broiler Chickens Reared under Free-range and Severely Feed-restricted Conditions Compared with Conventional Indoor Rearing. <i>Avian Biology Research</i> , 2014, 7, 74-82.	0.4	15
87	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.	1.3	7
88	Protein Thiols Undergo Reversible and Irreversible Oxidation during Chill Storage of Ground Beef as Detected by 4,4'-Dithiodipyridine. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12008-12014.	2.4	40
89	The role of red and processed meat in colorectal cancer development: a perspective. <i>Meat Science</i> , 2014, 97, 583-596.	2.7	145
90	Gene expression of heat shock protein 70 and antioxidant enzymes, oxidative status, and meat oxidative stability of cyclically heat-challenged finishing broilers fed <i>Origanum compactum</i> and <i>Curcuma xanthorrhiza</i> essential oils. <i>Poultry Science</i> , 2014, 93, 1930-1941.	1.5	50

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91	<i>O</i> ⁶ -carboxymethylguanine DNA adduct formation and lipid peroxidation upon in vitro gastrointestinal digestion of haem-rich meat. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1883-1896.	1.5	30
92	Nitrite Curing of Chicken, Pork, and Beef Inhibits Oxidation but Does Not Affect <i>N</i> -Nitroso Compound (NOC)-Specific DNA Adduct Formation during In Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1980-1988.	2.4	67
93	Failure of a dietary model to affect markers of inflammation in domestic cats. <i>BMC Veterinary Research</i> , 2014, 10, 104.	0.7	5
94	Relationships between sensory evaluations of beef tenderness, shear force measurements and consumer characteristics. <i>Meat Science</i> , 2014, 97, 310-315.	2.7	57
95	Epidemiological evidence for the association between red and processed meat intake and colorectal cancer. <i>Meat Science</i> , 2014, 98, 115.	2.7	3
96	Effect of fatty acid composition of the sow diet on the innate and adaptive immunity of the piglets after weaning. <i>Veterinary Journal</i> , 2014, 200, 287-293.	0.6	6
97	Fat Content and Nitrite-Curing Influence the Formation of Oxidation Products and NOC-Specific DNA Adducts during In Vitro Digestion of Meat. <i>PLoS ONE</i> , 2014, 9, e101122.	1.1	41
98	Effect of light, packaging condition and dark storage durations on colour and lipid oxidative stability of cooked ham. <i>Journal of Food Science and Technology</i> , 2013, 50, 239-247.	1.4	17
99	Does sow reproduction and piglet performance benefit from the addition of n-3 polyunsaturated fatty acids to the maternal diet?. <i>Veterinary Journal</i> , 2013, 197, 560-569.	0.6	48
100	Effect of muscle and post-mortem rate of pH and temperature fall on antioxidant enzyme activities in beef. <i>Meat Science</i> , 2013, 93, 681-686.	2.7	29
101	Maturation of digestive function is retarded and plasma antioxidant capacity lowered in fully weaned low birth weight piglets. <i>British Journal of Nutrition</i> , 2013, 109, 65-75.	1.2	74
102	Effect of Organic Acids on Salmonella Colonization and Shedding in Weaned Piglets in a Seeder Model. <i>Journal of Food Protection</i> , 2012, 75, 1974-1983.	0.8	22
103	The effect of technology information on consumer expectations and liking of beef. <i>Meat Science</i> , 2012, 90, 444-450.	2.7	33
104	Effect of rosemary extract dose on lipid oxidation, colour stability and antioxidant concentrations, in reduced nitrite liver pâtés. <i>Meat Science</i> , 2012, 90, 925-931.	2.7	70
105	Effect of sodium ascorbate dose on the shelf life stability of reduced nitrite liver pâtés. <i>Meat Science</i> , 2012, 91, 29-35.	2.7	26
106	Dog rose (<i>Rosa canina</i> L.) as a functional ingredient in porcine frankfurters without added sodium ascorbate and sodium nitrite. <i>Meat Science</i> , 2012, 92, 451-457.	2.7	45
107	Microbial production of conjugated linoleic and linolenic acids in fermented foods: Technological bottlenecks. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 486-491.	1.0	22
108	DIETS CONTAINING N-3 FATTY ACIDS-ENRICHED PORK: EFFECT ON BLOOD LIPIDS, OXIDATIVE STATUS AND ATHEROSCLEROSIS IN RABBITS. <i>Journal of Food Biochemistry</i> , 2012, 36, 359-368.	1.2	4

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109	Conjugated linoleic and linolenic acid production kinetics by bifidobacteria differ among strains. International Journal of Food Microbiology, 2012, 155, 234-240.	2.1	33
110	Egg yolk fatty acid profile in relation to dietary fatty acid concentrations. Journal of the Science of Food and Agriculture, 2012, 92, 366-372.	1.7	19
111	Effect of dietary antioxidant supplementation on the oxidative status of plasma in broilers. Journal of Animal Physiology and Animal Nutrition, 2011, 95, 198-205.	1.0	40
112	Linoleate isomerase activity occurs in lactic acid bacteria strains and is affected by pH and temperature. Journal of Applied Microbiology, 2011, 111, 593-606.	1.4	37
113	Absorption, Distribution and Elimination of Carnosic Acid, A Natural Antioxidant from Rosmarinus officinalis, in Rats. Plant Foods for Human Nutrition, 2011, 66, 196-202.	1.4	56
114	Antioxidant enzyme activities and antioxidant capacity in longissimus muscle from bulls fed diets rich in polyunsaturated fatty acids. Food Chemistry, 2011, 127, 379-386.	4.2	13
115	Effect of diet, sex and age on fatty acid metabolism in broiler chickens: SFA and MUFA. British Journal of Nutrition, 2010, 104, 204-213.	1.2	49
116	Production of conjugated linoleic acid and conjugated linolenic acid isomers by Bifidobacterium species. Applied Microbiology and Biotechnology, 2010, 87, 2257-2266.	1.7	127
117	Genetic parameters for intramuscular fatty acid composition and metabolism in pigs1. Journal of Animal Science, 2010, 88, 1286-1294.	0.2	38
118	Fermented liquid feed for pigs. Archives of Animal Nutrition, 2010, 64, 437-466.	0.9	66
119	Effects of dose and formulation of carvacrol and thymol on bacteria and some functional traits of the gut in piglets after weaning. Archives of Animal Nutrition, 2010, 64, 136-154.	0.9	83
120	Effects of diet, age and gender on the polyunsaturated fatty acid composition of broiler anatomical compartments. British Poultry Science, 2010, 51, 81-91.	0.8	26
121	In vitro assessment of the effect of intact marine brown macro-algae Ascophyllum nodosum on the gut flora of piglets. Livestock Science, 2010, 133, 154-156.	0.6	29
122	Thymol and trans-cinnamaldehyde reduce active nutrient absorption and chloride secretion in the pig jejunal Ussing chamber model. Livestock Science, 2010, 134, 27-29.	0.6	10
123	Effect of diet, sex and age on fatty acid metabolism in broiler chickens: <i>n</i>-3 and <i>n</i>-6 PUFA. British Journal of Nutrition, 2010, 104, 189-197.	1.2	56
124	Effect of feeding intact brown seaweed <i>Ascophyllum nodosum</i> on some digestive parameters and on iodine content in edible tissues in pigs. Journal of the Science of Food and Agriculture, 2009, 89, 584-594.	1.7	94
125	Effect of plant phenolics, tocopherol and ascorbic acid on oxidative stability of pork patties. Journal of the Science of Food and Agriculture, 2009, 89, 1360-1365.	1.7	69
126	Influence of management and genetic merit for milk yield on the oxidative status of plasma in heifers. Livestock Science, 2009, 123, 276-282.	0.6	25

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127	Live weight assessment based on easily accessible morphometric characteristics in the double-muscle Belgian Blue beef breed. <i>Livestock Science</i> , 2009, 125, 318-322.	0.6	7
128	<i>In vitro</i> degradation and <i>in vivo</i> passage kinetics of carvacrol, thymol, eugenol and trans-cinnamaldehyde along the gastrointestinal tract of piglets. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2371-2381.	1.7	177
129	Effect of dietary rosemary and α -tocopheryl acetate on the oxidative stability of raw and cooked pork following oxidized linseed oil administration. <i>Meat Science</i> , 2008, 78, 239-247.	2.7	52
130	Effect of the insulin-like growth factor-II and RYR1 genotype in pigs on carcass and meat quality traits. <i>Meat Science</i> , 2008, 80, 293-303.	2.7	30
131	The World Cancer Research Fund report 2007: A challenge for the meat processing industry. <i>Meat Science</i> , 2008, 80, 953-959.	2.7	89
132	Lipid metabolism and cellular features of skeletal muscle and subcutaneous adipose tissue in pigs differing in IGF-II genotype. <i>Domestic Animal Endocrinology</i> , 2008, 34, 45-53.	0.8	29
133	Lipid and Protein Oxidation of Broiler Meat as Influenced by Dietary Natural Antioxidant Supplementation. <i>Poultry Science</i> , 2008, 87, 1682-1688.	1.5	115
134	Fatty acid profile and oxidative stability of pork as influenced by duration and time of dietary linseed or fish oil supplementation. <i>Journal of Animal Science</i> , 2008, 86, 1418-1425.	0.2	75
135	<i>Fatty Acids</i> , 2008, , 141-154.		1
136	Effect of grazing pastures of different botanical composition on antioxidant enzyme activities and oxidative stability of lamb meat. <i>Meat Science</i> , 2007, 75, 737-745.	2.7	56
137	Influence of dietary selenium and vitamin E on quality of veal. <i>Meat Science</i> , 2007, 76, 495-500.	2.7	63
138	Characterization of Two Unknown Compounds in Methanol Extracts of Rosemary Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7283-7287.	2.4	17
139	Simulated changes in fatty acid intake in humans through n-3 fatty acid enrichment of foods from animal origin. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 200-211.	1.7	30
140	Effect of pan-frying in different culinary fats on the fatty acid profile of pork. <i>Food Chemistry</i> , 2007, 102, 857-864.	4.2	34
141	Growth Factor Modulation of Fibroblast Proliferation, Differentiation, and Invasion: Implications for Tissue Valve Engineering. <i>Tissue Engineering</i> , 2006, 12, 2707-2716.	4.9	51
142	Lipid profile in eggs of Araucana hens compared with Lohmann Selected Leghorn and ISA Brown hens given diets with different fat sources. <i>British Poultry Science</i> , 2006, 47, 294-300.	0.8	37
143	Readily available porcine aortic valve matrices for use in tissue valve engineering. Is cryopreservation an option?. <i>Cryobiology</i> , 2006, 53, 169-181.	0.3	27
144	Effect of dietary antioxidant and fatty acid supply on the oxidative stability of fresh and cooked pork. <i>Meat Science</i> , 2006, 74, 476-486.	2.7	47

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145	Effects of pan-frying in margarine and olive oil on the fatty acid composition of cod and salmon. <i>Food Chemistry</i> , 2006, 98, 609-617.	4.2	88
146	Novel approaches in measuring the antioxidative potential of animal feeds: the FRAP and DPPH methods. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2412-2416.	1.7	15
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