

# Simen Akkermans

## List of Publications by Year in descending order

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Version: 2024-02-01

29  
papers

444  
citations

840585

11  
h-index

752573

20  
g-index

29  
all docs

29  
docs citations

29  
times ranked

572  
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving microbiological safety and quality characteristics of wheat and barley by high voltage atmospheric cold plasma closed processing. <i>Food Research International</i> , 2018, 106, 509-521.	2.9	104
2	Bioproduction of the Recombinant Sweet Protein Thaumatin: Current State of the Art and Perspectives. <i>Frontiers in Microbiology</i> , 2019, 10, 695.	1.5	47
3	Occurrence, distribution and contamination levels of heat-resistant moulds throughout the processing of pasteurized high-acid fruit products. <i>International Journal of Food Microbiology</i> , 2018, 281, 72-81.	2.1	45
4	Modeling the effect of pH, water activity, and ethanol concentration on biofilm formation of <i>Staphylococcus aureus</i> . <i>Food Microbiology</i> , 2018, 76, 287-295.	2.1	31
5	Introducing a novel interaction model structure for the combined effect of temperature and pH on the microbial growth rate. <i>International Journal of Food Microbiology</i> , 2017, 240, 85-96.	2.1	23
6	A tutorial on uncertainty propagation techniques for predictive microbiology models: A critical analysis of state-of-the-art techniques. <i>International Journal of Food Microbiology</i> , 2018, 282, 1-8.	2.1	22
7	Visible Light as an Antimicrobial Strategy for Inactivation of <i>Pseudomonas fluorescens</i> and <i>Staphylococcus epidermidis</i> Biofilms. <i>Antibiotics</i> , 2020, 9, 171.	1.5	21
8	Effect of microstructure and initial cell conditions on thermal inactivation kinetics and sublethal injury of <i>Listeria monocytogenes</i> in fish-based food model systems. <i>Food Microbiology</i> , 2019, 84, 103267.	2.1	20
9	Mechanistic modelling of the inhibitory effect of pH on microbial growth. <i>Food Microbiology</i> , 2018, 72, 214-219.	2.1	18
10	Simulation of <i>Escherichia coli</i> Dynamics in Biofilms and Submerged Colonies with an Individual-Based Model Including Metabolic Network Information. <i>Frontiers in Microbiology</i> , 2017, 8, 2509.	1.5	15
11	An interaction model for the combined effect of temperature, pH and water activity on the growth rate of <i>E. coli</i> K12. <i>Food Research International</i> , 2018, 106, 1123-1131.	2.9	12
12	Parameter estimations in predictive microbiology: Statistically sound modelling of the microbial growth rate. <i>Food Research International</i> , 2018, 106, 1105-1113.	2.9	11
13	Processing Method for the Quantification of Methanol and Ethanol from Bioreactor Samples Using Gas Chromatography-Flame Ionization Detection. <i>ACS Omega</i> , 2022, 7, 24121-24133.	1.6	9
14	Optimal experimental design for discriminating between microbial growth models as function of suboptimal temperature: From in silico to in vivo. <i>Food Research International</i> , 2016, 89, 689-700.	2.9	8
15	Effects of Temperature and pH on Recombinant Thaumatin II Production by <i>Pichia pastoris</i> . <i>Foods</i> , 2022, 11, 1438.	1.9	7
16	On the effect of sampling rate and experimental noise in the discrimination between microbial growth models in the suboptimal temperature range. <i>Computers and Chemical Engineering</i> , 2016, 85, 84-93.	2.0	6
17	Comparing design of experiments and optimal experimental design techniques for modelling the microbial growth rate under static environmental conditions. <i>Food Microbiology</i> , 2018, 76, 504-512.	2.1	6
18	The potential of violet, blue, green and red light for the inactivation of <i>P. fluorescens</i> as planktonic cells, individual cells on a surface and biofilms. <i>Food and Bioprocess Technology</i> , 2020, 124, 184-195.	1.8	6

#	ARTICLE	IF	CITATIONS
19	Design, Implementation and Simulation of a Small-Scale Biorefinery Model. <i>Processes</i> , 2022, 10, 829.	1.3	5
20	A low-complexity metabolic network model for the respiratory and fermentative metabolism of <i>Escherichia coli</i> . <i>PLoS ONE</i> , 2018, 13, e0202565.	1.1	4
21	An Accurate Method for Studying Individual Microbial Lag: Experiments and Computations. <i>Frontiers in Microbiology</i> , 2021, 12, 725499.	1.5	4
22	Application of a dynamic metabolic flux algorithm during a temperature-induced lag phase. <i>Food and Bioprocess Processing</i> , 2017, 102, 1-19.	1.8	3
23	Including experimental uncertainty on the independent variables when modelling microbial dynamics: The combined effect of pH and acetic acid on the growth rate of <i>E. coli</i> K12. <i>Journal of Microbiological Methods</i> , 2018, 149, 20-28.	0.7	3
24	A Reproducible Method for Growing Biofilms on Polystyrene Surfaces: Biomass and Bacterial Viability Evolution of <i>Pseudomonas fluorescens</i> and <i>Staphylococcus epidermidis</i> . <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4544.	1.3	3
25	A Population Balance Model to Describe the Evolution of Sublethal Injury. <i>Foods</i> , 2021, 10, 1674.	1.9	3
26	Quantitative methods to predict the effect of climate change on microbial food safety: A needs analysis. <i>Trends in Food Science and Technology</i> , 2021, , .	7.8	3
27	Design of a Low-Power Radio Frequency Unit and Its Application for Bacterial Inactivation under Laboratory Conditions. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11117.	1.3	3
28	Microbial Inactivation Models for Thermal Processes. <i>Food Engineering Series</i> , 2020, , 399-420.	0.3	2
29	A protocol for the cultivation and monitoring of ileal gut microbiota surrogates. <i>Journal of Applied Microbiology</i> , 0, , .	1.4	0