

Sam Van Haute

List of Publications by Year in descending order

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28
papers

1,099
citations

566801

15
h-index

476904

29
g-index

30
all docs

30
docs citations

30
times ranked

1225
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical Quality and Chemical Safety of Chlorine as a Reconditioning Agent and Wash Water Disinfectant for Fresh-Cut Lettuce Washing. <i>Applied and Environmental Microbiology</i> , 2013, 79, 2850-2861.	1.4	178
2	Effect of Disinfectants on Preventing the Cross-Contamination of Pathogens in Fresh Produce Washing Water. <i>International Journal of Environmental Research and Public Health</i> , 2015, 12, 8658-8677.	1.2	163
3	The effect of cinnamon, oregano and thyme essential oils in marinade on the microbial shelf life of fish and meat products. <i>Food Control</i> , 2016, 68, 30-39.	2.8	129
4	Association between bacterial survival and free chlorine concentration during commercial fresh-cut produce wash operation. <i>Food Microbiology</i> , 2018, 70, 120-128.	2.1	71
5	Selection Criteria for Water Disinfection Techniques in Agricultural Practices. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1529-1551.	5.4	59
6	Quantitative study of cross-contamination with <i>Escherichia coli</i> , E.Âcoli O157, MS2 phage and murine norovirus in a simulated fresh-cut lettuce wash process. <i>Food Control</i> , 2014, 37, 218-227.	2.8	53
7	Chlorine dioxide as water disinfectant during fresh-cut iceberg lettuce washing: Disinfectant demand, disinfection efficiency, and chlorite formation. <i>LWT - Food Science and Technology</i> , 2017, 75, 301-304.	2.5	51
8	Wash water disinfection of a full-scale leafy vegetables washing process with hydrogen peroxide and the use of a commercial metal ion mixture to improve disinfection efficiency. <i>Food Control</i> , 2015, 50, 173-183.	2.8	46
9	Methodology for modeling the disinfection efficiency of fresh-cut leafy vegetables wash water applied on peracetic acid combined with lactic acid. <i>International Journal of Food Microbiology</i> , 2015, 208, 102-113.	2.1	45
10	Hybrid multi-criteria decision-making approach to select appropriate biomass resources for biofuel production. <i>Science of the Total Environment</i> , 2021, 770, 144449.	3.9	42
11	Combined use of cinnamon essential oil and MAP/vacuum packaging to increase the microbial and sensorial shelf life of lean pork and salmon. <i>Food Packaging and Shelf Life</i> , 2017, 12, 51-58.	3.3	38
12	Salmonella inactivation and cross-contamination on cherry and grape tomatoes under simulated wash conditions. <i>Food Microbiology</i> , 2020, 87, 103359.	2.1	25
13	Can UV absorbance rapidly estimate the chlorine demand in wash water during fresh-cut produce washing processes?. <i>Postharvest Biology and Technology</i> , 2018, 142, 19-27.	2.9	19
14	Organic acid based sanitizers and free chlorine to improve the microbial quality and shelf-life of sugar snaps. <i>International Journal of Food Microbiology</i> , 2013, 167, 161-169.	2.1	18
15	Life cycle assessment of edible insects (<i>Protaetia brevitarsis seulensis</i> larvae) as a future protein and fat source. <i>Scientific Reports</i> , 2021, 11, 14030.	1.6	17
16	Comparative review of three approaches to biofuel production from energy crops as feedstock in a developing country. <i>Bioresource Technology Reports</i> , 2020, 10, 100412.	1.5	16
17	Decontamination of <i>Pangasius</i> fish (<i>Pangasius hypophthalmus</i>) with chlorine or peracetic acid in the laboratory and in a Vietnamese processing company. <i>International Journal of Food Microbiology</i> , 2015, 208, 93-101.	2.1	15
18	Impacts and interactions of organic compounds with chlorine sanitizer in recirculated and reused produce processing water. <i>PLoS ONE</i> , 2018, 13, e0208945.	1.1	15

#	ARTICLE	IF	CITATIONS
19	Maillard reaction products formation and antioxidative power of spray dried camel milk powders increases with the inlet temperature of drying. <i>LWT - Food Science and Technology</i> , 2021, 143, 111091.	2.5	14
20	Coagulation of turbidity and organic matter from leafy-vegetable wash-water using chitosan to improve water disinfectant stability. <i>LWT - Food Science and Technology</i> , 2015, 64, 337-343.	2.5	13
21	Measuring Circularity in Food Supply Chain Using Life Cycle Assessment; Refining Oil from Olive Kernel. <i>Foods</i> , 2021, 10, 590.	1.9	13
22	Phycocyanobilin-modified β -lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. <i>Food Hydrocolloids</i> , 2022, 123, 107169.	5.6	13
23	The use of redox potential to estimate free chlorine in fresh produce washing operations: Possibilities and limitations. <i>Postharvest Biology and Technology</i> , 2019, 156, 110957.	2.9	9
24	Survival of <i>Salmonella enterica</i> and shifts in the culturable mesophilic aerobic bacterial community as impacted by tomato wash water particulate size and chlorine treatment. <i>Food Microbiology</i> , 2020, 90, 103470.	2.1	9
25	Energy flow modeling and optimization trends in food supply chain: a mini review. <i>Current Opinion in Environmental Science and Health</i> , 2020, 13, 16-22.	2.1	8
26	Life cycle assessment and energy comparison of aseptic ohmic heating and appertization of chopped tomatoes with juice. <i>Scientific Reports</i> , 2021, 11, 13041.	1.6	8
27	Exergy flow of rice production system in Italy: Comparison among nine different varieties. <i>Science of the Total Environment</i> , 2021, 781, 146718.	3.9	7
28	Evaluation of the safety and quality of wash water during the batch washing of <i>Pangasius fish</i> (<i>Pangasius hypophthalmus</i>) in chlorinated and non-chlorinated water. <i>LWT - Food Science and Technology</i> , 2016, 68, 425-431.	2.5	3