Van Campenhout Leen

List of Publications by Year
in descending order

47 papers	1,956 citations	279487 23 h-index	253896 43 g-index
51 all docs	51 docs citations	51 times ranked	1551 citing authors

#	Article	IF	Citations
1	Microbial community assessment of mealworm larvae (Tenebrio molitor) and grasshoppers (Locusta) Tj ETQq1 1 0.784314 rgBT /Over	2.1	134
2	Microbial Community Dynamics during Rearing of Black Soldier Fly Larvae (Hermetia illucens) and Impact on Exploitation Potential. Applied and Environmental Microbiology, 2018, 84, .	1.4	134
3	Assessing the Microbiota of Black Soldier Fly Larvae (Hermetia illucens) Reared on Organic Waste Streams on Four Different Locations at Laboratory and Large Scale. Microbial Ecology, 2019, 77, 913-930.	1.4	125
4	Effect of blanching followed by refrigerated storage or industrial microwave drying on the microbial load of yellow mealworm larvae (Tenebrio molitor). Food Control, 2017, 71, 311-314.	2.8	123
5	Suitability of microwave drying for mealworms (Tenebrio molitor) as alternative to freeze drying: Impact on nutritional quality and colour. Food Chemistry, 2018, 254, 129-136.	4.2	122
6	Protein fortification with mealworm (Tenebrio molitor L.) powder: Effect on textural, microbiological, nutritional and sensory features of bread. PLoS ONE, 2019, 14, e0211747.	1.1	109
7	Microbial counts of mealworm larvae (Tenebrio molitor) and crickets (Acheta domesticus and) Tj ETQq1 1 0.784314 rgBT /Overlock 1 International Journal of Food Microbiology, 2017, 242, 13-18.	2.1	95
8	Microbial dynamics during production of lesser mealworms (Alphitobius diaperinus) for human consumption at industrial scale. Food Microbiology, 2018, 70, 181-191.	2.1	84
9	Bacterial community dynamics during cold storage of minced meat packaged under modified atmosphere and supplemented with different preservatives. Food Microbiology, 2015, 48, 192-199.	2.1	79
10	Effect of post-harvest starvation and rinsing on the microbial numbers and the bacterial community composition of mealworm larvae (Tenebrio molitor). Innovative Food Science and Emerging Technologies, 2017, 42, 8-15.	2.7	73
11	Consumer acceptance of foods containing edible insects in Belgium two years after their introduction to the market. Journal of Insects As Food and Feed, 2019, 5, 35-44.	2.1	72
12	Minced meat-like products from mealworm larvae (Tenebrio molitor and Alphitobius diaperinus): microbial dynamics during production and storage. Innovative Food Science and Emerging Technologies, 2017, 41, 1-9.	2.7	65
13	Microbial Dynamics during Industrial Rearing, Processing, and Storage of Tropical House Crickets (Gryllodes sigillatus) for Human Consumption. Applied and Environmental Microbiology, 2018, 84, .	1.4	57
14	Interaction between fat type and lysolecithin supplementation in broiler feeds. Poultry Science, 2015, 94, 2506-2515.	1.5	56
15	Risks related to the presence of Salmonella sp. during rearing of mealworms (Tenebrio molitor) for food or feed: Survival in the substrate and transmission to the larvae. Food Control, 2019, 100, 227-234.	2.8	52
16	Metagenetic analysis of the bacterial communities of edible insects from diverse production cycles at industrial rearing companies. International Journal of Food Microbiology, 2017, 261, 11-18.	2.1	50
17	Marination and fermentation of yellow mealworm larvae (TenebrioÂmolitor). Food Control, 2018, 92, 47-52.	2.8	41
18	Characterisation of structural patterns in bread as evaluated by X-ray computer tomography. Journal of Food Engineering, 2014, 123, 67-77.	2.7	38

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19	Life cycle assessment of burger patties produced with extruded meat substitutes. Journal of Cleaner Production, 2021, 306, 127177.	4.6	37
20	Stability assessment and laboratory scale fermentation of pastes produced on a pilot scale from mealworms (Tenebrio molitor). LWT - Food Science and Technology, 2019, 102, 113-121.	2.5	35
21	Fermentation of enset (Ensete ventricosum) in the Gamo highlands of Ethiopia: Physicochemical and microbial community dynamics. Food Microbiology, 2018, 73, 342-350.	2.1	34
22	Microbial characterisation of the edible grasshopper Ruspolia differens in raw condition after wild-harvesting in Uganda. Food Microbiology, 2019, 77, 106-117.	2.1	34
23	Real-time PCR detection and quantification of selected transferable antibiotic resistance genes in fresh edible insects from Belgium and the Netherlands. International Journal of Food Microbiology, 2019, 290, 288-295.	2.1	26
24	Microbial symbionts of insects as a source of new antimicrobials: a review. Critical Reviews in Microbiology, 2021, 47, 562-579.	2.7	26
25	Identification of bacterial endospores and targeted detection of foodborne viruses in industrially reared insects for food. Nature Food, 2020, 1, 511-516.	6.2	24
26	Effect of Blanching Plus Fermentation on Selected Functional Properties of Mealworm (Tenebrio) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	1.9	23
27	Overcoming Technical and Market Barriers to Enable Sustainable Large-Scale Production and Consumption of Insect Proteins in Europe: A SUSINCHAIN Perspective. Insects, 2022, 13, 281.	1.0	23
28	Comparison of Six Commercial Meat Starter Cultures for the Fermentation of Yellow Mealworm (Tenebrio molitor) Paste. Microorganisms, 2019, 7, 540.	1.6	22
29	In Vitro Evaluation of Antimicrobial Peptides from the Black Soldier Fly (Hermetia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.2	22
30	Fermentation Versus Meat Preservatives to Extend the Shelf Life of Mealworm (Tenebrio molitor) Paste for Feed and Food Applications. Frontiers in Microbiology, 2020, 11, 1510.	1.5	20
31	Staphylococcus aureus in Substrates for Black Soldier Fly Larvae (Hermetia illucens) and Its Dynamics during Rearing. Microbiology Spectrum, 2021, 9, e0218321.	1.2	15
32	Isolation and Identification of Dominant Bacteria From Black Soldier Fly Larvae (Hermetia illucens) Envisaging Practical Applications. Frontiers in Microbiology, 2021, 12, 665546.	1.5	14
33	Decontamination of powdery and granular foods using Continuous Wave UV radiation in a dynamic process. Journal of Food Engineering, 2013, 119, 254-259.	2.7	13
34	A hungry need for knowledge on the black soldier fly digestive system. Journal of Insects As Food and Feed, 2022, 8, 217-222.	2.1	11
35	Effect of fermentation system on the physicochemical and microbial community dynamics during enset (Ensete ventricosum) fermentation. Journal of Applied Microbiology, 2019, 126, 842-853.	1.4	10
36	Impact of Heat Treatment on the Microbiological Quality of Frass Originating from Black Soldier Fly Larvae (Hermetia illucens). Insects, 2022, 13, 22.	1.0	10

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37	Temperature Resistance of Xylanase Inhibitors and the Presence of Grainâ€Associated Xylanases Affect the Activity of Exogenous Xylanases Added to Pelleted Wheatâ€Based Feeds. Cereal Chemistry, 2014, 91, 572-577.	1.1	8
38	MODIFIED ATMOSPHERE PACKAGING OF TOFU: HEADSPACE GAS PROFILES AND MICROFLORA DURING STORAGE. Journal of Food Processing and Preservation, 2013, 37, 46-56.	0.9	7
39	Silage making of maize stover and banana pseudostem under South Ethiopian conditions: evolution of pH, dry matter and microbiological profile. Microbial Biotechnology, 2020, 13, 1477-1488.	2.0	7
40	Development and validation of lactic acid starter cultures for enset (Ensete ventricosum) fermentation. LWT - Food Science and Technology, 2019, 115, 108462.	2.5	5
41	Potential of Fermentation and Vacuum Packaging Followed by Chilling to Preserve Black Soldier Fly Larvae (Hermetia illucens). Insects, 2021, 12, 714.	1.0	4
42	Insight into the chemical composition of wheat used in European broiler diets. Animal Feed Science and Technology, 2016, 216, 176-184.	1.1	3
43	The bacterial communities of black soldier fly larvae (Hermetia illucens) during consecutive, industrial rearing cycles. Journal of Insects As Food and Feed, 2022, 8, 1061-1076.	2.1	3
44	Effect of Product Microstructure and Process Parameters on Modified Atmosphere Packaged Bread. Food and Bioprocess Technology, 2017, 10, 328-339.	2.6	2
45	Microbial profile during fermentation and aerobic stability of ensiled mixtures of maize stover and banana pseudostem in South Ethiopia. Journal of Applied Microbiology, 2021, , .	1.4	1
46	Towards establishing the spoilage mechanisms of the long-horned grasshopper Ruspolia differens Serville. European Food Research and Technology, 2021, 247, 2915.	1.6	1
47	Editorial: Microbial Dynamics During Industrial Rearing and Processing of Insects. Frontiers in Microbiology, 2021, 12, 775603.	1.5	1