

Van Campenhout Leen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9536417/publications.pdf>

Version: 2024-02-01

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	<i>In Vitro</i> Evaluation of Antimicrobial Peptides from the Black Soldier Fly (<i>Hermetia</i>) Tj ETQq1 1 0.784314 <i>rgBT /Overlock 10 Tf 50 2</i>	1.9	23
2	The bacterial communities of black soldier fly larvae (<i>Hermetia illucens</i>) during consecutive, industrial rearing cycles. <i>Journal of Insects As Food and Feed</i> , 2022, 8, 1061-1076.	2.1	3
3	A hungry need for knowledge on the black soldier fly digestive system. <i>Journal of Insects As Food and Feed</i> , 2022, 8, 217-222.	2.1	11
4	Overcoming Technical and Market Barriers to Enable Sustainable Large-Scale Production and Consumption of Insect Proteins in Europe: A SUSINCHAIN Perspective. <i>Insects</i> , 2022, 13, 281.	1.0	23
5	Impact of Heat Treatment on the Microbiological Quality of Frass Originating from Black Soldier Fly Larvae (<i>Hermetia illucens</i>). <i>Insects</i> , 2022, 13, 22.	1.0	10
6	Microbial symbionts of insects as a source of new antimicrobials: a review. <i>Critical Reviews in Microbiology</i> , 2021, 47, 562-579.	2.7	26
7	Isolation and Identification of Dominant Bacteria From Black Soldier Fly Larvae (<i>Hermetia illucens</i>) Envisaging Practical Applications. <i>Frontiers in Microbiology</i> , 2021, 12, 665546.	1.5	14
8	Life cycle assessment of burger patties produced with extruded meat substitutes. <i>Journal of Cleaner Production</i> , 2021, 306, 127177.	4.6	37
9	Microbial profile during fermentation and aerobic stability of ensiled mixtures of maize stover and banana pseudostem in South Ethiopia. <i>Journal of Applied Microbiology</i> , 2021, , .	1.4	1
10	Potential of Fermentation and Vacuum Packaging Followed by Chilling to Preserve Black Soldier Fly Larvae (<i>Hermetia illucens</i>). <i>Insects</i> , 2021, 12, 714.	1.0	4
11	Towards establishing the spoilage mechanisms of the long-horned grasshopper <i>Ruspolia differens</i> Serville. <i>European Food Research and Technology</i> , 2021, 247, 2915.	1.6	1
12	Editorial: Microbial Dynamics During Industrial Rearing and Processing of Insects. <i>Frontiers in Microbiology</i> , 2021, 12, 775603.	1.5	1
13	<i>Staphylococcus aureus</i> in Substrates for Black Soldier Fly Larvae (<i>Hermetia illucens</i>) and Its Dynamics during Rearing. <i>Microbiology Spectrum</i> , 2021, 9, e0218321.	1.2	15
14	Effect of Blanching Plus Fermentation on Selected Functional Properties of Mealworm (<i>Tenebrio</i>) Tj ETQq0 0 0 <i>rgBT /Overlock 10 Tf 50 2</i>	1.9	23
15	Fermentation Versus Meat Preservatives to Extend the Shelf Life of Mealworm (<i>Tenebrio molitor</i>) Paste for Feed and Food Applications. <i>Frontiers in Microbiology</i> , 2020, 11, 1510.	1.5	20
16	Identification of bacterial endospores and targeted detection of foodborne viruses in industrially reared insects for food. <i>Nature Food</i> , 2020, 1, 511-516.	6.2	24
17	Silage making of maize stover and banana pseudostem under South Ethiopian conditions: evolution of pH, dry matter and microbiological profile. <i>Microbial Biotechnology</i> , 2020, 13, 1477-1488.	2.0	7
18	Consumer acceptance of foods containing edible insects in Belgium two years after their introduction to the market. <i>Journal of Insects As Food and Feed</i> , 2019, 5, 35-44.	2.1	72

#	ARTICLE	IF	CITATIONS
19	Development and validation of lactic acid starter cultures for enset (<i>Ensete ventricosum</i>) fermentation. <i>LWT - Food Science and Technology</i> , 2019, 115, 108462.	2.5	5
20	Risks related to the presence of <i>Salmonella</i> sp. during rearing of mealworms (<i>Tenebrio molitor</i>) for food or feed: Survival in the substrate and transmission to the larvae. <i>Food Control</i> , 2019, 100, 227-234.	2.8	52
21	Protein fortification with mealworm (<i>Tenebrio molitor</i> L.) powder: Effect on textural, microbiological, nutritional and sensory features of bread. <i>PLoS ONE</i> , 2019, 14, e0211747.	1.1	109
22	Comparison of Six Commercial Meat Starter Cultures for the Fermentation of Yellow Mealworm (<i>Tenebrio molitor</i>) Paste. <i>Microorganisms</i> , 2019, 7, 540.	1.6	22
23	Microbial characterisation of the edible grasshopper <i>Ruspolia differens</i> in raw condition after wild-harvesting in Uganda. <i>Food Microbiology</i> , 2019, 77, 106-117.	2.1	34
24	Stability assessment and laboratory scale fermentation of pastes produced on a pilot scale from mealworms (<i>Tenebrio molitor</i>). <i>LWT - Food Science and Technology</i> , 2019, 102, 113-121.	2.5	35
25	Real-time PCR detection and quantification of selected transferable antibiotic resistance genes in fresh edible insects from Belgium and the Netherlands. <i>International Journal of Food Microbiology</i> , 2019, 290, 288-295.	2.1	26
26	Assessing the Microbiota of Black Soldier Fly Larvae (<i>Hermetia illucens</i>) Reared on Organic Waste Streams on Four Different Locations at Laboratory and Large Scale. <i>Microbial Ecology</i> , 2019, 77, 913-930.	1.4	125
27	Effect of fermentation system on the physicochemical and microbial community dynamics during enset (<i>Ensete ventricosum</i>) fermentation. <i>Journal of Applied Microbiology</i> , 2019, 126, 842-853.	1.4	10
28	Microbial Community Dynamics during Rearing of Black Soldier Fly Larvae (<i>Hermetia illucens</i>) and Impact on Exploitation Potential. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	134
29	Fermentation of enset (<i>Ensete ventricosum</i>) in the Gamo highlands of Ethiopia: Physicochemical and microbial community dynamics. <i>Food Microbiology</i> , 2018, 73, 342-350.	2.1	34
30	Marination and fermentation of yellow mealworm larvae (<i>Tenebrio molitor</i>). <i>Food Control</i> , 2018, 92, 47-52.	2.8	41
31	Microbial Dynamics during Industrial Rearing, Processing, and Storage of Tropical House Crickets (<i>Grylodes sigillatus</i>) for Human Consumption. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	57
32	Suitability of microwave drying for mealworms (<i>Tenebrio molitor</i>) as alternative to freeze drying: Impact on nutritional quality and colour. <i>Food Chemistry</i> , 2018, 254, 129-136.	4.2	122
33	Microbial dynamics during production of lesser mealworms (<i>Alphitobius diaperinus</i>) for human consumption at industrial scale. <i>Food Microbiology</i> , 2018, 70, 181-191.	2.1	84
34	Minced meat-like products from mealworm larvae (<i>Tenebrio molitor</i> and <i>Alphitobius diaperinus</i>): microbial dynamics during production and storage. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 1-9.	2.7	65
35	Effect of Product Microstructure and Process Parameters on Modified Atmosphere Packaged Bread. <i>Food and Bioprocess Technology</i> , 2017, 10, 328-339.	2.6	2
36	Effect of post-harvest starvation and rinsing on the microbial numbers and the bacterial community composition of mealworm larvae (<i>Tenebrio molitor</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 8-15.	2.7	73

#	ARTICLE	IF	CITATIONS
37	Metagenetic analysis of the bacterial communities of edible insects from diverse production cycles at industrial rearing companies. <i>International Journal of Food Microbiology</i> , 2017, 261, 11-18.	2.1	50
38	Microbial counts of mealworm larvae (<i>Tenebrio molitor</i>) and crickets (<i>Acheta domesticus</i> and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 <i>International Journal of Food Microbiology</i> , 2017, 242, 13-18.	2.1	95
39	Effect of blanching followed by refrigerated storage or industrial microwave drying on the microbial load of yellow mealworm larvae (<i>Tenebrio molitor</i>). <i>Food Control</i> , 2017, 71, 311-314.	2.8	123
40	Insight into the chemical composition of wheat used in European broiler diets. <i>Animal Feed Science and Technology</i> , 2016, 216, 176-184.	1.1	3
41	Microbial community assessment of mealworm larvae (<i>Tenebrio molitor</i>) and grasshoppers (<i>Locusta</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 70 <i>International Journal of Food Microbiology</i> , 2017, 242, 13-18.	2.1	184
42	Bacterial community dynamics during cold storage of minced meat packaged under modified atmosphere and supplemented with different preservatives. <i>Food Microbiology</i> , 2015, 48, 192-199.	2.1	79
43	Interaction between fat type and lysolecithin supplementation in broiler feeds. <i>Poultry Science</i> , 2015, 94, 2506-2515.	1.5	56
44	Temperature Resistance of Xylanase Inhibitors and the Presence of Grain-Associated Xylanases Affect the Activity of Exogenous Xylanases Added to Pelleted Wheat-Based Feeds. <i>Cereal Chemistry</i> , 2014, 91, 572-577.	1.1	8
45	Characterisation of structural patterns in bread as evaluated by X-ray computer tomography. <i>Journal of Food Engineering</i> , 2014, 123, 67-77.	2.7	38
46	MODIFIED ATMOSPHERE PACKAGING OF TOFU: HEADSPACE GAS PROFILES AND MICROFLORA DURING STORAGE. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 46-56.	0.9	7
47	Decontamination of powdery and granular foods using Continuous Wave UV radiation in a dynamic process. <i>Journal of Food Engineering</i> , 2013, 119, 254-259.	2.7	13