

## PEER-REVIEWED PUBLICATIONS (A1) FOOD2KNOW CORE MEMBERS

AUTHORS	TITLE	JOURNAL	REFERENCES
Van Poucke, Christof ; Van Vossel, Evy ; Van Peteghem, Carlos	Fractionation of free and conjugated steroids for the detection of boldenone metabolites in calf urine with ultra-performance liquid chromatography/tandem mass spectrometry.	<i>RAPID COMMUNICATIONS IN MASS SPECTROMETRY</i>	2008. 22 (15) : 2324-2332
V. Eeckhaut, F. Van Immerseel, J. Dewulf, F. Pasmans, F. Haesebrouck, R. Ducatelle, C.M. Courtin, J.A. Delcour, W.F. Broekaert	Arabinoxylooligosaccharides from wheat bran inhibit <i>Salmonella</i> colonization in broiler chickens.	<i>Poultry Science</i>	87, 2329-2334, 2008
M. Baele, A. Decostere, P. Vandamme, L. Ceelen, A. Hellemans, J. Mast, K. Chiers, R. Ducatelle, F. Haesebrouck	Isolation and characterization of <i>Helicobacter suis</i> sp. nov. from pig stomachs.	<i>International Journal of Systematic and Evolutionary Microbiology</i>	58, 1350-1358, 2008
L. Bohez, R. Ducatelle, F. Pasmans, F. Haesebrouck, F. Van Immerseel	The effect of oral administration of a homologous hilA mutant strain on the long-term colonization and transmission of <i>Salmonella</i> Enteritidis in broiler chickens.	<i>Vaccine</i>	26, 372-378, 2008
. Van Deun, F. Pasmans, R. Ducatelle, B. Flahou, K. Vissenberg, A. Martel, W. Van Den Broeck, F. Van Immerseel, F. Haesebrouck	Colonization strategy of <i>Campylobacter jejuni</i> results in persistent infection of the chicken gut.	<i>Veterinary Microbiology</i>	130, 285-297, 2008
K. Van Deun, F. Pasmans, F. Van Immerseel, R. Ducatelle, F. Haesebrouck.	Butyrate protects Caco-2 cells from <i>Campylobacter jejuni</i> invasion and translocation.	<i>British Journal of Nutrition</i>	100, 480-484, 2008
V. Eeckhaut, F. Van Immerseel, E. Teilynck, F. Pasmans, V. Fievez, C. Snauwaert, F. Haesebrouck, R. Ducatelle, P. Louis, P. Vandamme	<i>Butyricoccus pullicaecorum</i> gen. nov., sp. nov., an anaerobic, butyrate producing bacterium isolated from the caecal content of a broiler chicken.	<i>International Journal of Systematic and Evolutionary Microbiology</i>	58, 2799-2802, 2008
J. De Vylder, S. Van Hoorebeke, J. Dewulf, R. Ducatelle, F. Pasmans, F. Haesebrouck, F. Van Immerseel	Colonization of gut and internal organs of layers, housed in a battery cage, an enriched cage and an aviary after experimental <i>Salmonella</i> Enteritidis infection.	<i>World's Poultry Science Journal</i>	2, 376, 2008
F. Boyen, F. Pasmans, F. Van Immerseel, R. Ducatelle, F. Haesebrouck	Non-typhoidal <i>Salmonella</i> infections in pigs: a closer look at epidemiology, pathogenesis and control.	<i>Veterinary Microbiology</i>	130, 1-19, 2008.
K. Van Deun, F. Haesebrouck, F. Van Immerseel, R. Ducatelle, F. Pasmans	Short chain fatty acids and L-lactate as feed additives to control <i>Campylobacter jejuni</i> infections in broilers.	<i>Avian Pathology</i>	37, 379-383, 2008
I. Gantois, V. Eeckhaut, F. Pasmans, F. Haesebrouck, R. Ducatelle, F. Van Immerseel	A comparative study on the pathogenesis of egg contamination by different serotypes of <i>Salmonella</i> .	<i>Avian Pathology</i>	37, 399-406, 2008
F. Boyen, F. Haesebrouck, A. Van Parys, J. Volf, M. Mahu, F. Van Immerseel, I. Richlik, J. De Wulf, R. Ducatelle, F. Pasmans	Coated fatty acids alter virulence properties of <i>Salmonella</i> Typhimurium and decrease intestinal colonization in pigs.	<i>Veterinary Microbiology</i>	132, 319-327, 2008
Dewettinck, K., Rombaut, R., Thienpont, N., Trung Le, T., Messens, K. & Van Camp, J	Nutritional and technological aspects of milk fat globule membrane material.	<i>International Dairy Journal</i>	18, 436-457, 2008
Sioen, I., Van Camp, J., Verdonck, F., Verbeke, W., Vanhonacker, F., Willems, J. & De Henauw, S	Probabilistic intake assessment of multiple compounds as a tool to quantify the nutritional-toxicological conflict related to seafood consumption.	<i>Chemosphere</i>	71, 1056-1066, 2008

Sioen, I., Bilau, M., Verdonck, F., Verbeke, W., Willems, J., De Henauw, S. & Van Camp, J.	Probabilistic intake assessment of polybrominated diphenyl ethers and omega-3 fatty acids through seafood consumption.	<i>Molecular Nutrition and Food Research</i>	52, 250-257, 2008
Sioen, I., Leblanc, J.-C., Volatier, J.L., De Henauw, S., Van Camp, J	The nutritional-toxicological conflict related to seafood consumption: international nutrient and contaminant probability distributions.	<i>Chemosphere</i>	73, 1582-1588, 2008
VAN HUFFEL X., CARDOEN S., VANHOLME L., IMBERECHTS H., DIERICK K., DEBEVERE J., DAUBE G., HERMAN L., DEPREZ P., HAESBROUCK F.	(Verdenking van) botulisme bij melkvee: voedselveiligheidsaspecten en maatregelen.	<i>Vlaams Diergeneeskundig Tijdschrift</i>	78, 81-89, 2008
NEMATI M., HERMANS K. LIPINSKA U., DENIS O., DEPLANO A., STRUELENS M., DEVRIESE L.A., PASMANS F., HAESBROUCK F.	Antimicrobial resistance of old and recent <i>Staphylococcus aureus</i> isolates from poultry: first detection of livestock-associated methicillin-resistant strain ST398.	<i>Antimicrobial Agents and Chemotherapy</i>	52, 3817-3819, 2008
Gellynck, X.; Messens, W.; Halet, D.; Grijspeerd, K.; Hertnett, E. & Viaene, J.	Economics of Reducing <i>Campylobacter</i> at Different Levels within the Belgian Poultry Meat Chain.	<i>Journal of Food Protection</i>	71(3): 479-485, 2008
Stouten, H.; Heene, A.; Gellynck, X. & Polet, H.	The effect of restrictive policy instruments on Belgian fishing dynamics.	<i>Aquatic Living Resources</i>	21: 247-258, 2008
Verbeke, W., Vanhonacker, F., Frewer, L., Sioen, I., De Henauw, S. and V	Communicating risks and benefits from fish consumption: impact on Belgian consumers' perception and intention to eat fish.	<i>RiskAnalysis</i>	28 (4): 951-967, 2008
Bonne, K. and Verbeke, W.	Religious values informing halal meat production and the control and delivery of halal credence quality.	<i>Agriculture and Human Values</i>	25: 35-47, 2008
Bonne, K. and Verbeke, W.	Muslim consumer trust in halal meat status and control in Belgium.	<i>Meat Science</i>	79: 113-123, 2008
Pieniak, Z., Verbeke, W., Pérez-eto, F., Bruns0, K. and De Henauw, S.	Fish consumption and its motives in households with versus without self-reported medical history of CVD: a consumer survey from five European countries.	<i>BMC Public Health</i>	8: 306 (14 pages) 2008
Pieniak, Z., Verbeke, W., cholderer, J., Bruns0, K. and Olsen, S.O.	Impact of consumers' health beliefs, health involvement and risk perception on fish consumption: A study in five European countries.	<i>British Food Journal</i>	110: 898-915, 2008
H. Noppe, B. Le Bizec, K. Verheyden, H.F. De Brabander	Novel analytical methods for the determination of steroid hormones in edible matrices Anal.	<i>Analytic Chimica Acta</i>	611 (2008) 1-16
L. Vanhaecke, M.G. Knize, H. Noppe, H.F. De Brabander, W. Verstraete, T. Van de Wiele	Intestinal bacteria metabolize the dietary carcinogen 2-amino-1-methyl-6-phenylimidazo [4,5-b] pyridine following consumption of a single cooked chicken meal in humans.	<i>Food and Chemical Toxicology</i>	46 (2008) 140-148
BAER L. ; WOBUS C.E. ; VAN COILLIE E. ; THACKRAY L.B. ; DEBEVERE J. ; UYTENDAELE M.	Detection of murine norovirus 1 by using plaque assay, transfection assay, and real-time reverse transcription-PCR before and after heat treatment.	<i>APPLIED AND ENVIRONMENTAL MICROBIOLOGY</i>	2008. 543-546.
Habib, I., Sampers, I., Uyttendaele, M., Berkvens, D. and De Zutter, L.	Baseline data from a Belgium-wide survey of <i>Campylobacter</i> species contamination in chicken meat preparations and considerations for a reliable monitoring program.	<i>Applied Environmental Microbiology</i>	74, 5483-5489, 2008

Habib, 1., Sampers, 1., Uyttendaele, M., Berkvens, D., De Lutter, L.	Performance characteristics and estimation of measurement uncertainty of three plating procedures for <i>Campylobacter</i> enumeration in chicken meat.	<i>Journal of Food Microbiology</i>	25, 65-74, 2008
TOMIC N. ; TOMASEVIC I. ; RADOVANOVIC R. ; RAJKOVIC A.	Uzice Beef Prshuta" : Influence of different salting processes on sensory properties.	<i>JOURNAL OF MUSCLE FOODS</i>	2008. 237-246
UYTTENDAELE M. ; RAJKOVIC A. ; VAN HOUTEGHEM N. ; BOON N. ; THAS O. ; DEBEVERE J. ; DEVLIEGHERE F.	Multimethod approach indicates no presence of sub-lethally injured <i>Listeria monocytogenes</i> cells after mild heat treatment.	<i>INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY</i>	2008. 262-268
VAN HOUTEGHEM N. ; DEVLIEGHERE F. ; RAJKOVIC A. ; OSÉS GÓMEZ S.M. ; UYTENDAELE M. ; DEBEVERE J.	Effects of CO <sub>2</sub> on the resuscitation of <i>Listeria monocytogenes</i> injured by various bactericidal treatments.	<i>INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY</i>	2008. 67-73
WERBROUCK H. ; BOTTELDOORN N. ; CEELLEN L. ; DECASTERE A. ; UYTENDAELE M. ; HERMAN L. ; VAN COILLIE E.	Characterization of virulence properties of serotype 4b <i>Listeria monocytogenes</i> strains of different origins.	<i>ZOOZOSES AND PUBLIC HEALTH</i>	2008. 242-248
SAMPERS I. ; HABIB I. ; BERKVEN D. ; DUMOULIN A. ; DE ZUTTER L. ; UYTENDAELE M.	Processing practices contributing to <i>Campylobacter</i> contamination in Belgian chicken meat preparations.	<i>INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY</i>	2008. 297-303
GORYACHEVA, IY ; BASOVA, EY ; Van Peteghem, Carlos ; EREMIN, SA	Novel gel-based rapid test for non-instrumental detection of ochratoxin A in beer.	<i>ANALYTICAL AND BIOANALYTICAL</i>	2008. 390 (2) : 723-727
Mestdagh, Frédéric ; Castelein, Pieter ; Van Peteghem, Carlos ; De Meulenaer, Bruno	Importance of oil degradation components in the formation of acrylamide in fried foodstuffs.	<i>JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY</i>	2008. 56 (15) : 6141-6144
Van Poucke, Christof ; Detavernier, Christel ; Van Bocxlaer, Jan ; Vermeylen, Rudi ; Van Peteghem, Carlos	Monitoring the benzene contents in soft drinks using headspace gas chromatography-mass spectrometry: A survey of the situation on the Belgian market.	<i>JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY</i>	2008. 56 (12) : 4504-4510
Baert, K., Devlieghere, F., Bo, L., Debevere, J. & De Meulenaer, B.	The effect of inoculum size on the growth of <i>Penicillium expansum</i> in apples.	<i>Food Microbiology</i>	25, 212–217, 2008
De Meulenaer, B., De Wilde, T., Mestdagh, F., Govaert, Y., Ooghe, W., Fraselle, S., Demeulemeester, K., Van Peteghem, C., Calus, A., Degroodt, J.M. & Verhé, R.	Comparison of potato varieties between seasons and their potential for acrylamide formation.	<i>Journal of the Science of Food and Agriculture</i>	88, 313-318, 2008
Kimanya, M., De Meulenaer, B., Tiisekwa, B., Ndomondo-Sigonda, M. & Kolsteren, P.	exposure to fumonisins from home grown maize in Tanzania.	<i>World Mycotoxin Journal</i>	1 (3), 1-10, 2008
Kimanya, M.E., De Meulenaer, B., Baert, K., Tiisekwa, B., Van Camp, J., Samapundo, S., Lachat, C. & Kolsteren, P.	Exposure of infants to fumonisins in maize based complementary foods in rural Tanzania.	<i>Molecular Nutrition and Food Research</i>	2008, 53, 667-674
Mestdagh, F., De Wilde, T., Castelein, P., Németh, O., Van Peteghem, C. & De Meulenaer, B.	Impact of the reducing sugars on the relationship between acrylamide and Maillard browning in French fries.	<i>European Food Research and Technology</i>	227, 69-76, 2008
Mestdagh, F., De Wilde, T., Delporte, K., Van Peteghem, C. & De Meulenaer, B.	Impact of chemical pre-treatments on the acrylamide formation and sensorial quality of potato crisps.	<i>Food Chemistry</i>	106, 914-920, 2008

Mestdagh, F., De Wilde, T., Fraselle, S., Govaert, Y., Ooghe, W., Degroodt, J.-M., Verhé, R., Van Peteghem, C. & De Meulenaer, B.	Optimization of the blanching process to reduce acrylamide in fried potatoes.	<i>LWT - Food Science and Technology</i>	41, 1648-1654, 2008
Mestdagh, F., Maertens, J., Cucu, T., Delporte, K., Van Peteghem, C. & De Meulenaer, B.	Impact of additives to lower the formation of acrylamide in a potato model system through pH reduction and other mechanisms.	<i>Food Chemistry</i>	107, 26-31, 2008
Vandekinderen, I., Devlieghere, F., De Meulenaer, B., Veramme, K., Ragaert, P., Van Camp, J.	Impact of decontamination agents and a packaging delay on the respiration rate of fresh-cut produce.	<i>Postharvest Biology and Technology</i>	49, 277-282, 2008
Vandekinderen, I., Van Camp, J., Devlieghere, F., Veramme, K., Denon, Q., Ragaert, P., De Meulenaer, B.	Effect of decontamination agents on the microbial population, the sensorial quality and the nutrient content of grated carrots ( <i>Daucus carota</i> L.).	<i>Journal of Agricultural and Food Chemistry</i>	56(14), 5723-5731, 2008
Bunea, A., Andjelkovic, M., Socaciou, C., Bobis, O., Neascu, M., Verhe, R., Van Camp, J.	Total and individual carotenoid and phenolic acid content in fresh, refrigerated and processed spinach.	<i>Food Chemistry</i>	108, 649-656, 2008
Andjelkovic, M., Van Camp, J., Pedra, M., Renders, K., Socaciou, C. & Verhé, R.	Correlations of the phenolic compounds and the phenolic content in some Spanish and French olive oils.	<i>Journal of Agricultural and Food Chemistry</i>	56, 5181-5187, 2008
Andjelkovic, M., Acun, S., Van Hoed, V., Verhé, R., & Van Camp, J.	Chemical composition of Turkish olive oil.	<i>JAOCS</i>	2008, 86, 135-140
Dewettinck, K.; Van Bockstaele, F.; Kühne, B.; Van de Walle, D.; Courtens, T.M. & Gellynck, X.	Nutritional value of bread: Influence of processing, food interaction and consumer perception.	<i>Journal of Cereal Science</i>	48: 243-257, 2008
Verbeke, W., Van de Velde, L., Kühne, B., Mondelaers, K. and Van Huylenbroeck, G.	Consumer attitudes and behaviour towards tomatoes after ten years of Flandria quality labelling.	<i>International Journal of Food Science and Technology</i>	43 (9): 1593-1601, 2008
Geeroms, N., Verbeke, W. and Van Kenhove, P.	Health advertising to promote fruit and vegetable intake: application of health-related motive segmentation.	<i>Food Quality and Preference</i>	19(5): 481-497, 2008
Sabbe, S., Verbeke, W. and Van Damme, P.	Familiarity and purchasing intention of fresh and processed tropical fruit products in Belgium.	<i>British Food Journal</i>	110: 805-818, 2008
Baert, L., Uyttendaele, M., Van Coillie, E., Debevere, J.	The reduction of murine norovirus 1, B. fragilis HSP40 infecting phage B40-8 and E. coli after a mild thermal pasteurization process of raspberry puree.	<i>Food Microbiology</i>	2008, 25, 871-874
Baert, L., Uyttendaele, M., Vermeersch, M., Van Coillie, E., Debevere, J.	Survival and transfer of murine norovirus 1, a surrogate for human noroviruses, during the production process of deep-frozen onions and spinach.	<i>Journal of Food Protection</i>	2008, 71, 1590-1597
Gomez-Lopez, V.M., Ragaert, P., Jeyachandran, V., Debevere, J., Devlieghere, F.	Shelf-life of minimally processed lettuce and cabbage treated with gaseous chlorine dioxide and cysteine.	<i>International Journal of Food microbiology</i>	121,74-83, 2008
Kolossova, Anna ; Sibanda, Liberty ; Dumoulin, Fr,d,ric ; LEWIS, J ; DUVEILLER, E ; Van Peteghem, Carlos ; SAEGER, S	Lateral-flow colloidal gold-based immunoassay for the rapid detection of deoxynivalenol with two indicator ranges.	<i>ANALYTICA CHIMICA ACTA</i>	2008. 616 (2) : 235-244

SERGEANT, T ; RIBONNET, L ; Kolossova, Anna ; GARSOU, S ; Schaut, Annelore ; De Saeger, Sarah ; Van Peteghem, Carlos ; LARONDELLE, Y ; PUSSEMIER, L ; SCHNEIDER, YJ	Molecular and cellular effects of food contaminants and secondary plant components and their plausible interactions at the intestinal level.	<i>FOOD AND CHEMICAL TOXICOLOGY</i>	2008. 46 (3) : 813-841
Beloglazova, NV ; Goryacheva, IY ; Mikhirev, DA ; De Saeger, Sarah ; Niessner, R ; Knopp, D	New Immunochemically-based Field Test for Monitoring Benzo[a]pyrene in Aqueous Samples.	<i>ANALYTICAL SCIENCES</i>	2008. 24 (12) : 1613-1617
Backer, Gui ; DEN HOND, E ; KEUNE, H ; KOPPEN, G ; NELEN, V ; SCHOETERS, G ; Van Larebeke, Nicolas ; Willems, Jan ; De Henaauw, Stefaan	Dietary exposure to dioxin-like compounds in three age groups: Results from the Flemish environment and health study.	<i>CHEMOSPHERE</i>	2008. 70 (4) : 584-592
H. Moyaert, F. Pasmans, M. Baele, R. Ducatelle, F. Haesebrouck.	Evaluation of 16SrRNA gene-based PCR assays for genus-level identification of Helicobacter species.	<i>Journal of Clinical Microbiology</i>	46, 1867-1869, 2008
BAERT L. ; UYTENDAELE M. ; STALS A. ; VAN COILLIE E. ; DIERICK K. ; DEBEVERE J. ; BOTTELDOORN N.	Reported foodborne outbreaks due to noroviruses in Belgium during 2007: the link between food and patient investigations in an international context.	<i>EPIDEMIOLOGY AND INFECTIONS</i>	2008. 316-325
Rajkovic, A., Uyttendaele, M., Vermeulen, A., Andjelkovic, M., James, I.-F., in 't Veld, P., Denon, Q., Verhé, R., Debevere, J.	Heat resistance of Bacillus cereus emetic toxin, cereulide.	<i>Letters in Applied Microbiology</i>	46,536-541, 2008
Vermeulen, A., Dang, T.D.T., Geeraerd, A.H., Bernaerts, K., Debevere, J., Van Impe, J., Devlieghere, F.	Modelling the unexpected effect of acetic and lactic acid in combination with pH on the growth/no growth interface of Zygosaccharomyces bailii.	<i>International Journal of Food Microbiology</i>	124,79-90, 2008
BILAU M. ; MATTHYS C. ; BAEYENS W. ; VINKX C. ; DE HENAUW S.	Intake assessment for benzoates in different subgroups of the Flemish population.	<i>FOOD AND CHEMICAL TOXICOLOGY</i>	2008. 717-723
HUYBRECHTS I. ; DE BACQUER D. ; COX B. ; TEMME E.H. ; VAN OYEN H. ; DE BACKER G. ; DE HENAUW S.	Variation in energy and nutrient intakes among pre-school children: implications for study design.	<i>EUROPEAN JOURNAL OF PUBLIC HEALTH</i>	2008. 509-516
PYNAERT I. ; MATTHYS C. ; DE BACQUER D. ; MATTHYS C. ; DE HENAUW S.	Evaluation of a 2-day food record to determine iron, calcium and vitamin C intake in young Belgian women.	<i>EUROPEAN JOURNAL OF CLINICAL NUTRITION</i>	2008. 104-110
VEREECKEN C. ; HUYBRECHTS I. ; MAES L. ; DE HENAUW S.	Food consumption among preschoolers. Does the school make a difference?	<i>APPETITE</i>	2008. 723-726
BEERNAERT J. ; SCHEIRS J. ; VAN DEN BRANDE G. ; LEIRS H. ; BLUST R. ; DE MEULENAER B. ; VAN CAMP J. ; VERHAEGEN R.	Do wood mice (Apodemus sylvaticus L.) use food selection as a means to reduce heavy metal intake?	<i>ENVIRONMENTAL POLLUTION</i>	2008. 599-607
VERCRUYSSSE L. ; Morel N. ; VAN CAMP J. ; SZUST J. ; SMAGGHE G.	Antihypertensive mechanism of the dipeptide Val-Tyr in rat aorta.	<i>PEPTIDES</i>	2008. 261-267
LEMEIRE E. ; VANHOLME B. ; VAN LEEUWEN T. ; VAN CAMP J. ; SMAGGHE G.	Angiotensin converting enzyme in Spodoptera littoralis: molecular characterization, expression and activity profile during development.	<i>INSECT BIOCHEMISTRY AND MOLECULAR BIOLOGY</i>	2008. 166-175
HUYBREGTS L. ; ROBERFROID D. ; LCHAT C. ; VAN CAMP J. ; KOLSTEREN P.	Validity of photographs for food portion estimation in a rural West-African setting.	<i>PUBLIC HEALTH NUTRITION</i>	2008. 581-587

VERCRUYSSSE L. ; SMAGGHE G. ; MATSUI T. ; VAN CAMP J.	Purification and identification of an angiotensin converting enzyme (ACE) inhibitory peptide from the gastro-intestinal hydrolysate of the Cotton Leafworm, Spodoptera littoralis.	<i>PROCESS BIOCHEMISTRY</i>	2008. 900-904
LEMEIRE E. ; BOROVSKY D. ; VAN CAMP J. ; SMAGGHE G.	Effect of ACE-inhibitors and TMOF on growth, development and trypsin activity of larval Spodoptera littoralis.	<i>ARCHIVES OF INSECT BIOCHEMISTRY AND PHYSIOLOGY</i>	2008. 199-208
LACHAT C. ; HUYBREGTS L. ; ROBERFROID D. ; VAN CAMP J. ; REMAUT-DE WINTER A. ; DEBRUYNE P. ; KOLSTEREN P.	Nutritional profile of foods offered and consumed in a Belgian university canteen.	<i>PUBLIC HEALTH NUTRITION</i>	2008. 122-128
LACHAT C. ; ROBERFROID D. ; HUYBREGTS L. ; VAN CAMP J. ; KOLSTEREN P.	Incorporating the catering sector in nutrition profiles of WHO European region: is there a good recipe?	<i>PUBLIC HEALTH NUTRITION</i>	2008, 316-324
SIOEN I. ; DE HENAUW S. ; VERBEKE W. ; VERDONCK F. ; WILLEMS J. ; VAN CAMP J.	Fish consumption is a safe solution to increase the intake of long chain n-3 fatty acids.	<i>PUBLIC HEALTH NUTRITION</i>	1107-1116, 2008
VERBEKE W.	Impact of communication on consumers' food choices.	<i>PROCEEDINGS OF THE NUTRITION SOCIETY</i>	2008. 281-288
VERMEIR I. ; VERBEKE W.	Sustainable food consumption among young adults in Belgium: Theory of planned behaviour and the role of confidence and values.	<i>ECOLOGICAL ECONOMICS</i>	2008. 542-553
GEEROMS N. ; VERBEKE W. ; VAN KENHOVE P.	Consumers' health-related motive orientations and ready meal consumption behaviour.	<i>APPETITE</i>	2008. 704-712
Courtin C, Broekaert WF, Swennen K, Lescroart O, Onagbesan O, Buyse J, Decuyper E, Van de Wiele T, Verstraete W, Huyghebaert G and Delcour J	Dietary inclusion of wheat bran arabinoxylanoligosaccharides has beneficial nutritional effects on chickens	<i>Cereal Chemistry</i>	85: 607-613
Pauwels B , Wille K , Noppe H , De Brabander H, van de Wiele T , Verstraete W , Boon N	17 alpha-ethinylestradiol cometabolism by bacteria degrading estrone, 17 beta-estradiol and estriol	<i>SPRINGER</i>	683-693, 2008
Possemiers S , Rabot S , Espin JC , Bruneau A , Philippe C , Gonzalez-Sarrias A , Heyerick A , Tomas-Barberan FA , De Keukeleire D , Verstraete W	Eubacterium limosum activates isoxanthohumol from hops (Humulus lupulus L.) into the potent phytoestrogen 8-prenylnaringenin in vitro and in rat intestine	<i>JOURNAL OF NUTRITION</i>	138: 1310-1316
De Schryver P (De Schryver, P.) <sup>1</sup> , Crab R (Crab, R.) <sup>1</sup> , Defoirdt T (Defoirdt, T.) <sup>1</sup> , Boon N (Boon, N.) <sup>1</sup> , Verstraete W (Verstraete, W.) <sup>1</sup>	The basics of bio-flocs technology: The added value for aquaculture	<i>ELSEVIER SCIENCE BV</i>	125-137,2008
Eeckhaut E , Struijs K , Possemiers S , Vincken JP , De Keukeleire D , Verstraete W	Metabolism of the lignan macromolecule into enterolignans in the gastrointestinal lumen as determined in the simulator of the human intestinal microbial ecosystem	<i>JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY</i>	56:4806-4812
Defoirdt T, Verstraete W, Bossier P	Luminescence, virulence and quorum sensing signal production by pathogenic Vibrio campbellii and Vibrio harveyi isolates	<i>JOURNAL OF APPLIED MICROBIOLOGY</i>	104: 1480-1487
Vanhaecke L (Vanhaecke, Lynn) <sup>1</sup> , Derycke L (Derycke, Lara) <sup>2</sup> , Le Curieux F (Le Curieux, Frank) <sup>3,4</sup> , Lust S (Lust, Sofie) <sup>5</sup> , Marzin D (Marzin, Daniel) <sup>3,4</sup> , Verstraete W (Verstraete, Willy) <sup>1</sup> , Bracke M (Bracke, Marc) <sup>2</sup>	tetrahydropyrido[3',2':4,5]imidazo[1,2-a]pyrimidin-5-ium chloride (PhIP-M1) induces DNA damage, apoptosis and cell cycle arrest towards Caco-2 cells	<i>TOXICOLOGY LETTERS</i>	61-69, 2008

Vanhaecke L, Vercruyse F, Boon N, Verstraete W, Cleenwerck I, De Wachter M, De Vos P, Van de Wiele T.	Isolation and characterization of human intestinal bacteria, capable of transforming the dietary carcinogen 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP).	<i>Applied &amp; Environmental Microbiology</i>	74: 1469-1477
Heyerick A , Stevens CV , De Keukeleire D , Depypere HT , Verstraete W , Williams CA , McKenna ST , Tomar S , Sharma D , Prasad AK , DePass AL , Parmar VS	Plant polyphenolics as anti-invasive cancer agents	<i>ANTI-CANCER AGENTS IN MEDICINAL CHEMISTRY</i>	8: 171-185
De Schrijver P, Sesena S, Decaigny B, Van de Wiele T, Verstraete W and Boon N.	Xylanases from microbial origin induce syrup formation in dough.	<i>Journal of Cereal Science.</i>	47: 18-28
Defoirdt T , Boon N , Sorgeloos P , Verstraete W , Bossier P	Quorum sensing and quorum quenching in <i>Viabrio harveyi</i> : lessons learned from in vivo work	<i>ISME JOURNAL</i>	2: 19-26
Vanhaecke L, Knize M, Noppe H, De Brabander H, Verstraete W, Van de Wiele T.	Intestinal bacteria metabolize the dietary carcinogen 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine following consumption of a single cooked chicken meal in humans.	<i>Food and Chemical Toxicology</i>	46: 140-148
Van Craeyveld V, Swennen K, Van de Wiele T, Marzorati M, Verstraete W, Delaedt Y, Onagbesan O, Decuypere E, Buyse J, Broekaert WF, Delcour JA, Courtin CM.	Structurally different wheat-derived arabinoxyloligosaccharides have different prebiotic and fermentation properties in rats.	<i>Journal of Nutrition</i>	138: 2348-2355, 2008
Kyeyamwa H (Kyeyamwa, H.)1, Verbeke W (Verbeke, W.)1, Van Huylenbroeck G (Van Huylenbroeck, G.)1	Prospects for voluntary group marketing of livestock in rural Uganda An empirical assessment of farmers' attitudes and intentions	<i>OUTLOOK ON AGRICULTURE</i>	177-184, 2008
Kyeyamwa H (Kyeyamwa, Herbert)1, Speelman S (Speelman, Stijn)1, Van Huylenbroeck G (Van Huylenbroeck, Guido)1, Opuda-Asibo J (Opuda-Asibo, John)2, Verbeke W (Verbeke, Wim)1	Raising offtake from cattle grazed on natural rangelands in sub-Saharan Africa: a transaction cost economics approach	<i>AGRICULTURAL ECONOMICS</i>	63-72, 2008
(Sergent, T.)2,3, Schneider YJ (Schneider, Y. J.)2,3, Larondelle Y (Larondelle, Y.)2,3, Pussemier L (Pussemier, L.)4, Van Peteghem C (Van Peteghem, C.)1	Study of the gastrointestinal biotransformation of zearalenone in a Caco-2 cell culture system with liquid chromatographic methods	<i>JOURNAL OF APPLIED TOXICOLOGY</i>	966-973 , 2008
(Sergent, T.)2,3, Schneider YJ (Schneider, Y. -J.)2,3, Larondelle Y (Larondelle, Y.)4, Pussemier L (Pussemier, L.)4, Blank R (Blank, R.)5, Van Peteghem C (Van Peteghem, C.)1	Liquid chromatographic methods for biotransformation studies of ochratoxin A	<i>BIOMEDICAL CHROMATOGRAPHY</i>	1013-1020, 2008
Sioen I (Sioen, Isabelle)1,2, Leblanc JC (Leblanc, Jean-Charles)3, Volatier JL (Volatier, Jean-Luc)3, De Henauw S (De Henauw, Stefaan)1, Van Camp J (Van Camp, John)2	Evaluation of the exposure methodology for risk-benefit assessment of seafood consumption	<i>CHEMOSPHERE</i>	1582-1588
Van Bockstaele F (Van Bockstaele, Filip)1,2, De Leyn I (De Leyn, Ingrid)1, Eeckhout M (Eeckhout, Mia)1, Dewettinck K (Dewettinck, Koen)2	Rheological Properties of Wheat Flour Dough and the Relationship with Bread Volume. I. Creep-Recovery Measurements	<i>CEREAL CHEMISTRY</i>	753-761
Van Bockstaele F (Van Bockstaele, Filip)1,2, De Leyn I (De Leyn, Ingrid)1, Feckhout M (Feckhout, Mia)1, Dewettinck K (Dewettinck, Koen)2	Rheological Properties of Wheat Flour Dough and Their Relationship with Bread Volume. II. Dynamic Oscillation Measurements	<i>CEREAL CHEMISTRY</i>	762-768
Van de Walle D (Van de Walle, Davy)1, Goossens P (Goossens, Patrick)2, Dewettinck K (Dewettinck, Koen)1	Influence of the polarity of the water phase on the mesomorphic behaviour and the alpha-gel stability of a commercial distilled monoglyceride	<i>FOOD RESEARCH INTERNATIONAL</i>	1020-1025, 2008
Nopens I (Nopens, Ingmar)1, Foubert I (Foubert, Imogen)1,2, De Graef V (De Graef, Veerle)2, Van Laere D (Van Laere, Delina)2, Dewettinck K (Dewettinck, Koen)2, Vanrolleghem P (Vanrolleghem, Peter)1	Automated image analysis tool for migration fat bloom evaluation of chocolate coated food products	<i>LWT-FOOD SCIENCE AND TECHNOLOGY</i>	1884-1891

Dewettinck K (Dewettinck, Koen)	Employee performance management systems in Belgian organisations: purpose, contextual dependence and effectiveness	<i>EUROPEAN JOURNAL OF INTERNATIONAL MANAGEMENT</i>	192-207
(Gibon, Veronique)1, Wouters J (Wouters, Johan)3, De Greyt W (De Greyt, Wim)1, Foubert I (Foubert, Imogen)2, Dewettinck K (Dewettinck, Koen)2	Models for FFA-removal and changes in phase behavior of cocoa butter by packed column steam refining	<i>JOURNAL OF FOOD ENGINEERING</i>	274-284
De Graef V (De Graef, Veerle)1, Goderis B (Goderis, Bart)2, Van Puyvelde P (Van Puyvelde, Peter)3, Foubert I (Foubert, Imogen)1, Dewettinck K (Dewettinck, Koen)1	Development of a rheological method to characterize palm oil crystallizing under shear	<i>EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY</i>	521-529
Foubert I (Foubert, Imogen)1, Fredrick E (Fredrick, Eveline)1, Vereecken J (Vereecken, Jeroen)1, Sichien M (Sichien, Maarten)1, Dewettinck K (Dewettinck, Koen)1	Stop-and-return DSC method to study fat crystallization	<i>THERMOCHIMICA ACTA</i>	7-13
Fredrick E (Fredrick, Eveline)1, Foubert I (Foubert, Imogen)1, Van De Sype J (Van De Sype, John)2, Dewettinck K (Dewettinck, Koen)1	Influence of monoglycerides on the crystallization behavior of palm oil	<i>CRYSTAL GROWTH &amp; DESIGN</i>	1833-1839
Gryson N (Gryson, Nicolas)1, Messens K (Messens, Kathy)1, Dewettinck K (Dewettinck, Koen)2	PCR detection of soy ingredients in bread	<i>EUROPEAN FOOD RESEARCH AND TECHNOLOGY</i>	345-351
Marchand S (Marchand, Sophie)1, Coudijzer K (Coudijzer, Katleen)1, Heyndrickx M (Heyndrickx, Marc)1, Dewettinck K (Dewettinck, Koen)2, De Block J (De Block, Jan)1	Selective determination of the heat-resistant proteolytic activity of bacterial origin in raw milk	<i>INTERNATIONAL DAIRY JOURNAL</i>	514-519
Van de Walle D (Van de Walle, Davy)1, Goossens P (Goossens, Patrick)2, Dewettinck K (Dewettinck, Koen)1	Influence of sodium soap and ionic strength on the mesomorphic behavior and the alpha-gel stability of a commercial distilled monoglyceride	<i>FOOD RESEARCH INTERNATIONAL</i>	247-254
Ronsse F (Ronsse, F.)1, Pieters JG (Pieters, J. G.)1, Dewettinck K (Dewettinck, K.)1	Modelling side-effect spray drying in top-spray fluidised bed coating processes	<i>JOURNAL OF FOOD ENGINEERING</i>	529-541
Saerens K (Saerens, K.)1, Descamps D (Descamps, D.)2, Dewettinck K (Dewettinck, K.)1	Release of short chain fatty acids from cream lipids by commercial lipases (D and esterases)	<i>BIOTECHNOLOGY LETTERS</i>	311-315
Gomez-Lopez VM (Gomez-Lopez, V. M.)1,2, Devlieghere F (Devlieghere, F.)1,2, Ragaert P (Ragaert, P.)1,2, Chen L (Chen, L.)1,2, Ryckeboer J (Ryckeboer, J.)3, Debevere J (Debevere, J.)1,2	REDUCTION OF MICROBIAL LOAD AND SENSORY EVALUATION OF MINIMALLY PROCESSED VEGETABLES TREATED WITH CHLORINE DIOXIDE AND ELECTROLYSED WATER	<i>ITALIAN JOURNAL OF FOOD SCIENCE</i>	321-331
Janssen M (Janssen, M.)1, Verhulst A (Verhulst, A.)1, Valdramidis V (Valdramidis, V.)1, Devlieghere F (Devlieghere, F.)2, Van Impe JF (Van Impe, J. F.)1, Geeraerd AH (Geeraerd, A. H.)3	Inactivation model equations and their associated parameter values obtained under static acid stress conditions cannot be used directly for predicting inactivation under dynamic conditions	<i>INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY</i>	136-145
(Verhulst, A.), Poot K (Poot, K.), Van Bree I (Bree, I. Van)3, Devlieghere F (Devlieghere, F.)3, Moldenaers R (Moldenaers, R.)4, Wilson D (Wilson, D.)5, Brocklehurst T (Brocklehurst, T.)5, Van Impe JF (Van Impe, J. F.)	Effect of pH, water activity and gel micro-structure, including oxygen profiles and rheological characterization, on the growth kinetics of Salmonella Typhimurium	<i>INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY</i>	67-77
Gomez-Lopez VM (Gomez-Lopez, Vicente M.)1,2, Ragaert P (Ragaert, Peter)1, Debevere J (Debevere, Johan)1, Devlieghere F (Devlieghere, Frank)1	Decontamination methods to prolong the shelf-life of minimally processed vegetables, state-of-the-science	<i>CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION</i>	2008, 487-495
Ihab Habib, Imca Sampers, Mieke Uyttendaele, Dirk Berkvens, Lieven De Zeeuw	A Bayesian modeling framework to estimate Campylobacter prevalence and culture methods sensitivity: application to a chicken meat survey in Belgium.	<i>Journal of Applied Microbiology</i>	2008 - 105, 2002-2008

De Reu, K., Messens, W., Heyndrickx, M., Rodenburg, B., Uyttendaele, M	Bacterial contamination of table eggs and the influence of housing systems.	<i>World Poultry Sci. J.</i>	2008- 64, 5-19.
Baert, L., Uyttendaele, M., Debevere, J.	Evaluation of viral extraction methods on a broad range of Ready-To-Eat foods with conventional and real-time RT-PCR for Norovirus GII detection	<i>Int. J. Food Microbiol.</i>	2008 - 123, 101-108.
Gantois I (Gantois, I.) <sup>1</sup> , Ducatelle R (Ducatelle, R.) <sup>1</sup> , Pasmans F (Pasmans, F.) <sup>1</sup> , Haesebrouck F (Haesebrouck, F.) <sup>1</sup> , Van Immerseel F (Van Immerseel, F.) <sup>1</sup>	Salmonella enterica Serovar Enteritidis Genes Induced during Oviduct Colonization and Egg Contamination in Laying Hens	<i>APPLIED AND ENVIRONMENTAL MICROBIOLOGY</i>	6616-6622
VAN IMMERSEEL F. ; EECKHAUT V. ; BOYEN F. ; PASMANS F. ; HAESBROUCK F. ; DUCATELLE R.	Mutations influencing expression of the Salmonella enterica Enteritidis pathogenicity island 1 key regulator hilA	<i>Antonie Van Leeuwenhoek International Journal</i>	94, 455-461, 2008
Flahou B (Flahou, B.) <sup>1</sup> , Hellemans A (Hellemans, A.) <sup>2</sup> , Meyns T (Meyns, T.) <sup>1</sup> , Chiers K (Chiers, K.) <sup>1</sup> , Baele M (Baele, M.) <sup>1</sup> , Pasmans F (Pasmans, F.) <sup>1</sup> , Haesebrouck F (Haesebrouck, F.) <sup>1</sup> , Ducatelle R (Ducatelle, R.) <sup>1</sup>	Protective immunization with homologous and heterologous antigens against Helicobacter suis challenge in a mouse model	<i>HELICOBACTER</i>	396-396
Flahou B (Flahou, B.) <sup>1</sup> , Haesebrouck F (Haesebrouck, F.) <sup>1</sup> , Chiers K (Chiers, K.) <sup>1</sup> , Pasmans F (Pasmans, F.) <sup>1</sup> , Ducatelle R (Ducatelle, R.)	Experimental infection of mice and gerbils with in vitro isolated Helicobacter suis	<i>HELICOBACTER</i>	397-397
Roccarina D (Roccarina, Davide) <sup>1</sup> , Ducatelle R (Ducatelle, Richard) <sup>2</sup> , Haesebrouck F (Haesebrouck, Freddy) <sup>2</sup> , Gasbarrini A (Gasbarrini, Antonio) <sup>1</sup>	Extragastric manifestations of Helicobacter pylori infection: Other Helicobacters	<i>HELICOBACTER</i>	47-57
F (Van Immerseel, Filip) <sup>1</sup> , Morgan E (Morgan, Eirwen) <sup>2</sup> , Botteldoorn N (Botteldoorn, Nadine) <sup>3</sup> , Heyndrickx M (Heyndrickx, Marc) <sup>3</sup> , Volf J (Volf, Jiri) <sup>4</sup> , Favoreel H (Favoreel, Herman) <sup>5</sup> , Hemalsteens JP (Hemalsteens,	A limited role for SsrA/B in persistent Salmonella Typhimurium infections in pigs	<i>VETERINARY MICROBIOLOGY</i>	364-373
BOHEZ L. ; GANTOIS I. ; DUCATELLE R. ; PASMANS F. ; DEWULF J. ; HAESBROUCK F. ; VAN IMMERSEEL F.	The Salmonella pathogenicity island 2 regulator ssrA promotes reproductive tract but not intestinal colonization in chickens	<i>Veterinary Microbiology</i>	126, 216-224, 2008
P.) <sup>1</sup> , De Saeger S (De Saeger, Sarah) <sup>2</sup> , Lobeau M (Lobeau, Marieke) <sup>2</sup> , Van Peteghern C (Van Peteghern, Carlos) <sup>2</sup> , Shim WB (Shim, Won Bo) <sup>3</sup> , Chung DH (Chung, Duck-Hwa) <sup>3</sup> , Eremin SA (Eremin, Sergei A.) <sup>1</sup>	Multi-detection of mycotoxins by fluorescence polarization immunoassay	<i>TOXICOLOGY LETTERS</i>	S28-S28
Bilau M (Bilau, Maaïke) <sup>1</sup> , Matthys C (Matthys, Christophe) <sup>1,2</sup> , Bellemans M (Bellemans, Mia) <sup>1</sup> , De Neve M (De Neve, Melissa) <sup>1</sup> , Willems JL (Willems, Jan L.) <sup>1</sup> , De Henauw S (De Henauw, Stefaan) <sup>1,3</sup>	questionnaire designed for assessing the intake of dioxin-like contaminants	<i>ENVIRONMENTAL RESEARCH</i>	327-333
(Manios, Y.) <sup>4</sup> , Gilbert CC (Gilbert, C. C.), Kersting M (Kersting, M.) <sup>5</sup> , De Henauw S (De Henauw, S.) <sup>6</sup> , Kafatos A (Kafatos, A.) <sup>7</sup> , Gottrand F (Gottrand, F.) <sup>1</sup> , Molnar D (Molnar, D.) <sup>8</sup> , Sjostrom M (Sjostrom, M.) <sup>9</sup> ,	Quality assurance of ethical issues and regulatory aspects relating to good clinical practices in the HELENA Cross-Sectional Study	<i>INTERNATIONAL JOURNAL OF OBESITY</i>	S12-S18
Hellert W (Sichert-Hellert, W.) <sup>2</sup> , Alvira JMF (Alvira, J. M. F.) <sup>3</sup> , Le Donne C (Le Donne, C.) <sup>4</sup> , De Henauw S (De Henauw, S.) <sup>1</sup> , De Vriendt T (De Vriendt, T.) <sup>1</sup> , Phillipp MK (Phillipp, M. K.) <sup>5</sup> , Beghin L (Beghin, L.) <sup>6</sup> ,	Development and evaluation of a self-administered computerized 24-h dietary recall method for adolescents in Europe	<i>INTERNATIONAL JOURNAL OF OBESITY</i>	S26-S34
Vereecken CA (Vereecken, C. A.) <sup>2</sup> , Diehl J (Diehl, J.) <sup>3</sup> , Beghin L (Beghin, L.) <sup>4</sup> , De Henauw S (De Henauw, S.) <sup>2</sup> , Grammatikaki E (Grammatikaki, E.) <sup>5</sup> , Manios Y (Manios, Y.) <sup>5</sup> , Mesana MI (Mesana, M. I.) <sup>6</sup> , Papadaki A	Food and nutrient intake, nutritional knowledge and diet-related attitudes in European adolescents	<i>INTERNATIONAL JOURNAL OF OBESITY</i>	S35-S41
Gross M (Gonzalez-Gross, M.) <sup>3</sup> , Kersting M (Kersting, M.) <sup>4</sup> , Molnar D (Molnar, D.) <sup>5</sup> , Gottrand F (Gottrand, F.) <sup>6</sup> , Barrios L (Barrios, L.) <sup>7</sup> , Sjostrom M (Sjostrom, M.) <sup>8</sup> , Manios Y (Manios, Y.) <sup>9</sup> , Gilbert CC (Gilbert,	Design and implementation of the Healthy Lifestyle in Europe by Nutrition in Adolescence Cross-Sectional Study	<i>INTERNATIONAL JOURNAL OF OBESITY</i>	S4-S11

Kersting M (Kersting, M.) <sup>4</sup> , Molnar D (Molnar, D.) <sup>5</sup> , de Henauw S (de Henauw, S.) <sup>6</sup> , Beghin L (Beghin, L.) <sup>7,8</sup> , Sjoström M (Sjoström, M.) <sup>9</sup> , Hagströmer M (Hagströmer, M.) <sup>9</sup> , Manios Y (Manios, Y.) <sup>10</sup> , Gilbert CC	Assessing, understanding and modifying nutritional status, eating habits and physical activity in European adolescents: The HELENA (Healthy Lifestyle in Europe by Nutrition in Adolescence) Study	<i>PUBLIC HEALTH NUTRITION</i>	288-299
Dung TT (Dung, Tu Thanh) <sup>2</sup> , Haesebrouck F (Haesebrouck, Freddy) <sup>1</sup> , Tuan NA (Tuan, Nguyen Anh) <sup>2</sup> , Sorgeloos P (Sorgeloos, Patrick) <sup>3,4</sup> , Baele M (Baele, Margo) <sup>1</sup> , Decostere A (Decostere, Annemie) <sup>1</sup>	Antimicrobial Susceptibility Pattern of Edwardsiella ictaluri Isolates from Natural Outbreaks of Bacillary Necrosis of Pangasianodon hypophthalmus in Vietnam	<i>MICROBIAL DRUG RESISTANCE</i>	311-316
(Vancraeynest, D.) <sup>1</sup> , De Vlieghe S (De Vlieghe, S.) <sup>2</sup> , Sampimon OC (Sampimon, O. C.) <sup>3</sup> , Baele M (Baele, M.) <sup>1</sup> , De Graef EM (De Graef, E. M.) <sup>1</sup> , Pasmans F (Pasmans, F.) <sup>1</sup> , Haesebrouck F (Haesebrouck, F.) <sup>1</sup>	Screening of bovine coagulase-negative staphylococci from milk for superantigen-encoding genes	<i>VETERINARY RECORD</i>	740-743
(Persoons, Davy) <sup>3,4</sup> , Dewulf J (Dewulf, Jeroen) <sup>3</sup> , Heyndrickx M (Heyndrickx, Marc) <sup>4</sup> , Catry B (Catry, Boudewijn) <sup>5</sup> , Herman L (Herman, Lieve) <sup>4</sup> , Haesebrouck F (Haesebrouck, Freddy) <sup>1</sup> , Butaye P (Butaye, K.) <sup>2</sup> , Godard C (Godard, C.) <sup>3</sup> , Wildemaue C (Wildemaue, C.) <sup>3</sup> , Vermeersch K (Vermeersch, K.) <sup>4</sup> , Duculot J (Duculot, J.) <sup>4</sup> , Van Immerseel F (Van Immerseel, F.) <sup>5</sup> , Pasmans F (Pasmans, F.) <sup>5</sup> ,	Diversity of extended-spectrum beta-lactamases and class C beta-lactamases among cloacal Escherichia coli isolates in Belgian broiler farms	<i>ANTIMICROBIAL AGENTS AND CHEMOTHERAPY</i>	1238-1243
K.) <sup>2</sup> , Godard C (Godard, C.) <sup>3</sup> , Wildemaue C (Wildemaue, C.) <sup>3</sup> , Vermeersch K (Vermeersch, K.) <sup>4</sup> , Duculot J (Duculot, J.) <sup>4</sup> , Van Immerseel F (Van Immerseel, F.) <sup>5</sup> , Pasmans F (Pasmans, F.) <sup>5</sup> ,	Drastic decrease of Salmonella Enteritidis isolated from humans in Belgium in 2005, shift in phage types and influence on foodborne outbreaks	<i>EPIDEMIOLOGY AND INFECTION</i>	771-781
Yu Y, Lu M, Jia W, Van de Wiele T, Han S, Zhang D, Wu M, Sheng G, Fu J.	Carbon isotope effects of DDTs in carrot during the digestion process using an <i>in vitro</i> test	<i>Rapid Communications in Mass Spectrometry</i>	22: 2803-2808
Boeckaert C (Boeckaert, Charlotte) <sup>1,2</sup> , Vlaeminck B (Vlaeminck, Bruno) <sup>1</sup> , Fievez V (Fievez, Veerle) <sup>1</sup> , Maignien L (Maignien, Lois) <sup>2</sup> , Dijkstra J (Dijkstra, Jan) <sup>3</sup> , Boon N (Boon, Nico) <sup>2</sup>	Accumulation of trans C-18:1 Fatty Acids in the Rumen after Dietary Algal Supplementation Is Associated with Changes in the Butyrivibrio Community	<i>APPLIED AND ENVIRONMENTAL MICROBIOLOGY</i>	74: 6923-6930
H. NOPPE, S. ABUÍN MARTINEZ, K. VERHEYDEN, J. VAN LOCO, R. COMPANYÓ BELTRAN AND H.F. DE BRABANDER	Determination of bixin and norbixin in meat using liquid chromatography and photodiode array detection.	Food Additives and Contaminants	2008. 26, 17-24
Kimanya, M.E., De Meulenaer, B., Tiisekwa, B., Ndomondo-Sigonda, M., Devlieghere, F., Van Camp, J. & Kolsteren, P.	Co-occurrence of fumonisins with aflatoxins in home stored maize for human consumption in rural villages of Tanzania.	<i>Food additives and Contaminants</i>	25 (1)1353-1364
D'hooghe, M; De Meulenaer, B; De Kimpe, N	Synthesis and Reactivity of Novel alpha,alpha,beta- and alpha,alpha,delta-Trichlorinated Imines	<i>Syntlett</i>	16, 2437-2442 2008
Huybrechts I., Matthys C., Vereecken C., Maes L., Temme E HM., Van Oyen H., De Backer G., De Henauw S.	Food intakes of preschool children in Flanders compared with recommendations.	<i>Int. J. Environ. Res. Public Health</i>	2008; 5(4):243-257.
Vandevijvere S, De Vriese Stephanie, Huybrechts I, Moreau M, Temme E, De Henauw S, De BG, Kornitzer M, Leveque A, Van OH.	The gap between food-based dietary guidelines and usual food consumption in Belgium, 2004.	Public Health Nutr.	2008; 12(3): 423-431
Ortega FB, Artero EG, Ruiz JR, Vicente-Rodriguez G, Bergman P, Hagströmer M, Ottevaere C, Nagy E, Konsta O, Rey-López JP, Polito A, Dietrich S, Plada M, Béghin L, Manios Y, Sjöström M, Castillo MJ; HELENA E Nagy, G Vicente-Rodriguez, Y Manios, L Béghin, C Iliescu, L Censi, S Dietrich, F B Ortega, T De Vriendt, M Plada, L A Moreno and D Molnar on behalf of the HELENA Study Group.	Reliability of health-related physical fitness tests in European adolescents. The HELENA Study.	Int J Obes	2008;32 (Suppl 5):S49-57
S Dietrich, F B Ortega, T De Vriendt, M Plada, L A Moreno and D Molnar on behalf of the HELENA Study Group.	Harmonization process and reliability assessment of anthropometric measurements in a multicenter study in adolescents	Int J Obes	2008;32(Suppl 5):S58-S65