

PEER-REVIEWED PUBLICATIONS (A1) FOOD2KNOW CORE MEMBERS

Authors	TITLE	JOURNAL	REFERENCES (volume, year, page...)
VERCRUYSSSE L. ; SMAGGHE G. ; BECKERS T. ; VAN CAMP J.	Antioxidative and ACE inhibitory activities in enzymatic hydrolysates of the cotton leafworm, <i>Spodoptera littoralis</i> .	<i>FOOD CHEMISTRY</i>	(In press) 2009
Hoefkens, C., Sioen, I., De Henauw, S., Vandekinderen, I., Baert, K., De Meulenaer, B., Devlieghere, F. & Van Camp, J.	Development of vegetable composition database based on available data for probabilistic nutrient and contaminant intake assessments.	Food chemistry	113 (3), 799-803
Gomez, V.M., Rajkovic, A., Ragaert, P., Smigic, N. & Devlieghere, F.	Chlorine dioxide for minimally processed produce preservation: a review.	Trends in food science and technology	20, 17-26
Devlieghere, F., Vermeiren, L., Bontenbal, E., Lamers, P. & Debevere J.	Reducing salt intake from meat products by the combined use of lactate and diacetate salt without affecting the microbial stability.	International Journal of Food Science and Technology.	44,337-341
Rajkovic, A., Uyttendaele, M., Van Houteghem, N., Oses Gomez, S.M., Debevere, J. & Devlieghere, F.	Influence of partial inactivation on growth of <i>Listeria monocytogenes</i> under sub-optimal conditions of increased NaCl concentration or increased acidity.	Innovative Food Science and Emerging Technologies	10,267-271
Baert, L., Vandekinderen, I., Devlieghere, F., Van Coillie, E., Debevere, J. & Uyttendaele M.	The efficacy of sodium hypochlorite and peroxyacetic to reduce murine norovirus 1, B40-8, <i>L. monocytogenes</i> and <i>E. coli</i> O157:H7 on shredded iceberg lettuce and in residual wash water.	Journal of Food Protection	1047-1054, 2009
Garcia-Gonzalez, L., Geeraerd, A.H., Elst, K., Van Ginneken, L., Van Impe, J.F. & Devlieghere, F.	Influence of type of microorganism, food ingredients and food properties on high pressure carbon dioxide inactivation of microorganisms.	International journal of Food Microbiology	129,253-263
Dang, T.D.T., Vermeulen, A., Ragaert, P. & Devlieghere, F.	A peculiar stimulatory effect of acetic acid and lactic acid on growth and fermentative metabolism of <i>Zygosaccharomyces bailii</i> .	Food Microbiology	26,320-327
Vandekinderen, I., Devlieghere, F., Van Camp, J., Kerkaert, B., Cucu, T., Denon, Q., Ragaert, P., De Bruyne, J. & De Meulenaer, B.	Effects of food composition on the inactivation of foodborne microorganisms by chlorine dioxide.	International of Food Microbiology	131, 138-144
Jacxsens, L., Kussaga, J., Luning, P., Van Der Spiegel, M., Devlieghere, F. & Uyttendaele, M.	A microbial assessment system to measure microbial performance of food safety management systems.	International journal of Food Microbiology	in press
Vandekinderen, I., Van Camp, J., Devlieghere, F., Ragaert, P., Veramme, K., Bernaert, N., Denon, Q. & De Meulenaer, B.	Moderate and high doses of sodium hypochlorite, neutral electrolysed oxidizing water, peroxyacetic and gaseous chlorine dioxide did not affect nutritional and sensory qualities of fresh-cut iceberg lettuce (<i>Lactuca sativa</i> var. <i>capitata</i> L.) after washing.	Jouranal of Agricultural and Food Chemistry	aanvaard op 02/04/2009
Werbrouck, H., Vermeulen, A., Van Coillie, E., Herman, L., Devlieghere, F. & Uyttendaele, M.	Influence of acid stress on survival, expression of virulence-associated genes and invasion capacity into Caco-2 cells of <i>Listeria monocytogenes</i> strains of different origins.	International journal of Food Microbiology	aanvaard op 30/03/2009
Vandekinderen, I., Van Camp, J., Devlieghere, F., Veramme, K., Bernaert, N., Denon, Q., Ragaert, P. & De Meulenaer, B.	Effect of decontamination on the microbial load, the sensory quality and nutrient retention of ready-to-eat white cabbage.	European Food Research and Technology	in press

Smigic, N., Rajkovic, A., Antal, E., Medic, H., Lipnicka, B., Uyttendaele, M. & Devlieghere, F.	Treatment of Escherichia coli O157:H7 with lactic acid, neutralized electrolyzed oxidising water and chlorine dioxide followed by growth under sub-optimal conditions of temperature, pH and modified atmosphere.	Food Microbiology	accepted on 27/04/2009
Uyttendaele, M., Baert, K., Grijspeerdt, K., De Zutter, L., Horion, B., Devlieghere, F., Heyndrickx, M. & Debevere, J.	Comparing the effect of various contamination levels for <i>Salmonella</i> in poultry based meat preparations on the probability of illness in Belgium.	Journal of Food Protection	accepted on 27/04/2009
Uyttendaele, M., Busschaert, P., Valero, A., Geeraerd, A.H., Vermeulen, A., Jacxsens, L., GOH, K.K., De Loy, A., Van Impe, J. & Devlieghere, F.	Prevalence and challenge tests of <i>Listeria monocytogenes</i> in belgian produced and retailed mayonnaise-based deli-salads, cooked meat products and smoked fish between 2005 and 2007.	International journal of food microbiology.	accepted on 04/05/2009
BAERT L. ; UYTTENDAELE 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.	EPIDEMIOLOGY AND INFECTIONS	2009- 137, 316-325
Vicky Jasson, Mieke Uyttendaele, Andreja Rajkovic and Johan Debevere.	Kinetics of resuscitation and growth of <i>L. monocytogenes</i> as a tool to select appropriate enrichment conditions as a prior step to rapid detection methods.	Food Microbiology.	2009- 26, 88-93
Baert, L., Vandekinderen I., Devlieghere F., Van Coillie E., Debevere J., Uyttendaele M.	The use of sodium hypochlorite and peroxyacetic acid to prevent cross-contamination during the washing process of shredded iceberg lettuce inoculated with murine norovirus 1, B40-8, <i>L. monocytogenes</i> and <i>E. coli</i> O157:H7.	J. Food Prot.	2009-
Jacxsens, L., Kussaga, J., Luning, P., Van der Spiegel, M., Uyttendaele, M.	Microbial assessment scheme to support microbial performance measurements of a food safety management system.	Int. J. Food Microbiol.	2009-
Stals, S., Werbrouck, H., Baert, L., Botteldoorn, N., Herman, L., Uyttendaele, M., Van Coillie, E.	Laboratory efforts to eliminate contamination problems in the real-time RT-PCR detection of Noroviruses. Laboratory efforts to eliminate contamination problems in the real-time RT-PCR detection of Noroviruses. .	J. Microbiol. Methods.	72-76, 2009
Luning, P.A., Marcelis, W.J., Rovira, J., Van der Spiegel, M., Uyttendaele M., and Jacxsens, L.	Systematic assessment of core assurance activities in a company specific food safety management system"	Trends in Food Science and Technology.	2009-
Baert, L., Debevere, J., Uyttendaele, M.	The efficacy of preservation methods to inactivate foodborne viruses.	Int. J. Food Microbiol.	2009-
Jasson, V., Rajkovic, A., Baert, L., Debevere, J., Uyttendaele, M.	Enrichment conditions as a major factor in the strategies for rapid detection of <i>Escherichia coli</i> O157 in food.	J. Food Prot .	2009-
I. Habib, R. Louwen, M. Uyttendaele, K. Houf, O. Vandenberg, E.E. Nieuwenhuis, W.G. Miller, A. van Belkum, L. De Zutter.	Correlation between genotypic diversity, lipooligosaccharide gene locus class variation and Caco-2 invasion potential of <i>Campylobacter jejuni</i> from chicken meat and human origin: a contribution to virulotyping	Appl. Environm. Microbiol.	2009-
I. Habib, W.G. Miller, M. Uyttendaele, K. Houf, L. De Zutter.	Clonal population structure and antimicrobial resistance of <i>Campylobacter jejuni</i> from chicken meat in Belgium.	Appl. Environm. Microbiol.	2009-

Uyttendaele, M ^{1*} , Busschaert, P ² , Valero, A ³ , Geeraerd, A.H ⁴ , Vermeulen, A ¹ , Jacxsens, L ¹ , Goh ² , K.K., De Loy, A ¹ , Van Impe, J.F ² , Devlieghere F. Evaluation of Ready-to-Eat food categories according to the risk they represent for listeriosis based on data from end product testing and challenge testing. <i>Int. J. Food Microbiol</i>	Evaluation of Ready-to-Eat food categories according to the risk they represent for listeriosis based on data from end product testing and challenge testing.	<i>Int. J. Food Microbiol</i>	2009-
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>	2008 accepted for publication. (I.F. 2007: 1,858)
Waegeneers, N.; De Steur, H.; De Temmerman, L.; Van Steenwinkel, S.; Gellynck, X. & Viaene, J.	Transfer of soil contaminants to home-produced eggs and preventive measures to reduce contamination.	<i>Science of the Total Environment</i>	doi:10.1016/j.scitotenv.2008.12.041, in press.
an Overmeire, I.; Pussemier, L.; Waegeneers, N.; Hanot, V.; Windal, I.; Boxus, L.; Covaci, A.; Eppe, G.; Scippo, M.L.; Sioen, I.; Bilau, M.; Gellynck, X.; De Steur, H.; Tangni, E.K. & Goeyens, L.	Assessment of the chemical contamination in home-produced eggs in Belgium: General overview of the CONTEGG study.	<i>Science of the Total Environment</i>	2008.10.066, in press
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>	Accepted for publication.
VERCRUYSSSE L. ; SMAGGHE G. ; vAN dER BENT A. ; vAN AMERONGEN A. ; ONGENAERT M. ; VAN CAMP J.	Bioinformatics as a theoretical tool to find new and high-potential sources of ACE inhibitory peptides.	<i>PEPTIDES</i>	2008. (in press)
HUYBREGTS L. ; ROBERFROID D. ; KOLSTEREN P. ; VAN CAMP J.	Dietary behaviour, food and nutrient intake of pregnant women in a rural community in Burkina Faso.	<i>MATERNAL AND CHILD NUTRITION</i>	(Accepted) 2008
LACHAT, C., VERSTRAETEN, R., DE MEULENAER, B., HUYBREGTS, L., VAN CAMP, J., ROBERFROID, D. & KOLSTEREN, K.	Availability of free fruit and vegetables at canteen lunch improves lunch and daily nutritional profiles: a randomised controlled trial.	<i>British Journal of Nutrition</i>	2009, accepted
VANDEKINDEREN, I., VAN CAMP, J., DEVLIEGHERE, F., RAGAERT, P., VERAMME, K., DENON, Q. & DE MEULENAER, B.	Does an effective sanitation procedure affect the nutrient content and the sensory quality of fresh-cut iceberg lettuce ?	<i>Journal of Agricultural and Food Chemistry</i>	2009, accepted
KIMANYA, M., DE MEULENAER, B., TIISEKWA, B., UGULLUM, C., DEVLIEGHERE, F., VAN CAMP, J., SAMAPUNDO, S. & KOLSTEREN, P.	Fumonisin exposure from freshly harvested and stored maize and its relationship with traditional agronomic practices in Rombo district, Tanzania.	<i>Food Additives and contaminants</i>	2009, accepted
HOEFKENS, C., VANDEKINDEREN, I., DE MEULENAER, B., DEVLIEGHERE, F., BAERT, K., SIOEN, I., DE HENAUW, S., VERBEKE, W. & VAN CAMP, J.	A literature based comparison of nutrient and contaminant contents between organic and conventional vegetables and potato.	<i>British Food Journal</i>	2009, accepted
HOEFKENS, C., VERBEKE, W., AERTSENS, J., MONDELAERS, K., VAN CAMP, J.	The nutritional and toxicological value of organic vegetables: consumer perception versus scientific evidence.	<i>British Food Journal</i>	2009, accepted
LE, T.T., VAN CAMP, J., ROMBAUT, R. & DEWETTINCK, K.	Effect of washing conditions on the recovery of milk fat globule membrane from milk.	<i>Journal of Dairy Science</i>	2009, accepted
VAN IMMERSEEL F. ; DE ZUTTER L. ; HOUF K. ; PASMANS F. ; HAESEBROUCK F., DUCATELLE R.	Strategies to control Salmonella in the broiler production chain	<i>World's Poultry Science Journal</i>	accepted

TEIRLYNCK E. ; BJERRUM L. ; EECKHAUT V. ; HUYGHEBAERT G. ; PASMANS F. ; HAESEBROUCK F. ; DEWULF J. ; DUCATELLE R. ; VAN IMMERSEEL F.	The cereal type in feed influences gut wall morphology and intestinal immune cell infiltration in broiler chickens	<i>British Journal of Nutrition</i>	accepted
GANTOIS I. ; DUCATELLE R. ; PASMANS F. ; HAESEBROUCK F. ; VAN IMMERSEEL F.	The Salmonella Enteritidis lipopolysaccharide biosynthesis gene rfbH is required for survival in egg albumen	<i>ZOONOSES AND PUBLIC HEALTH</i>	56, 145-149, 2009
GANTOIS I. ; DUCATELLE R. ; PASMANS F. ; HAESEBROUCK F. ; HUMPHREY T. ; GAST R. ; VAN IMMERSEEL F.	Mechanisms of egg contamination by Salmonella Enteritidis	<i>FEMS Microbiology Reviews</i>	accepted
VAN HOOREBEKE S. ; VAN IMMERSEEL F. ; DE VYLDER J. ; DUCATELLE R. ; HAESEBROUCK F. ; PASMANS F. ; DE KRUIF A. ; DEWULF J.	Faecal sampling under-estimates the actual prevalence of Salmonella in laying hen flocks	<i>ZOONOSES AND PUBLIC HEALTH</i>	in press
VANDEKINDEREN, I., VAN CAMP, J., DEVLIEGHERE, F., RAGAERT, P., VERAMME, K., BERNAERT, N., DENON, Q. & DE MEULENAER, B.	Evaluation of the use of decontamination agents during fresh-cut leek processing and quantification of their effect on its total quality by means of a multidisciplinary approach.	<i>Innovative Food Science & Emerging Technologies</i>	2009,10, 363-373
VERCRUYSSSE L. ; SMAGGHE G. ; BECKERS T. ; VAN CAMP J.	Antioxidative and ACE inhibitory activities in enzymatic hydrolysates of the cotton leafworm, <i>Spodoptera littoralis</i> .	<i>FOOD CHEMISTRY</i>	(In Press) 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>	accepted for publication
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>	accepted for publication
Vercruyssen L (Vercruyssen, Lieselot) ^{1,2} , Smagghe G (Smagghe, Guy) ¹ , van der Bent A (van der Bent, Arie) ³ , van Amerongen A (van Amerongen, Aart) ³ , Ongenaert M (Ongenaert, Mate) ⁴ , Van Camp J (Van Camp, John) ²	Critical evaluation of the use of bioinformatics as a theoretical tool to find high-potential sources of ACE inhibitory peptides	PEPTIDES	575-582
Andjelkovic M (Andjelkovic, M.) ^{1,2} , Acun S (Acun, S.) ¹ , Van Hoed V (Van Hoed, V.) ² , Verhe R (Verhe, R.) ² , Van Camp J (Van Camp, J.) ¹	Chemical Composition of Turkish Olive Oil--Ayvalik	JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY	135-140
Lachat CK (Lachat, Carl K.) ^{1,2} , Huybregts LF (Huybregts, Lieven F.) ² , Roberfroidt DA (Roberfroidt, Dominique A.) ¹ , van Camp J (van Camp, John) ² , Remaut-De Winter AME (Remaut-De Winter, Anne-Marie E.) ² , Debruyne P (Debruyne, Petra) ³ , Kolsteren PW (Kolsteren, Patrick W.) ^{1,2}	Nutritional profile of foods offered and consumed in a Belgian university canteen	PUBLIC HEALTH NUTRITION	122-128
Van Overmeire I, Waegeneers N, Sioen I, Bilau M, De Henauw S, Goeyens L, Pussemier L, Eppe G.	PCDD/Fs and dioxin-like PCBs in home-produced eggs from Belgium: levels, contamination sources and health risks.	<i>Science of the Total Environment</i>	2009, available online: doi:10.1016/j.scitotenv.2008.11.058

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Vereecken C, Huybrechts I, Van Houte H, Martens V, Wittebroodt I, Maes L.	Results from a dietary intervention study in preschools "Beastly Healthy at School"	<i>Int. J. Environ. Res. Public Health</i>	In press
Vandevijvere S., Andjelkovic M., De Wil M., Vinkx C., Van Loco J., Goeyens, L., Huybrechts I., Van Oyen H.	Estimate of intake of benzoic acid in the Belgian adult population	Food Additives and Contaminants	In press
Selin B., Huybrechts I., Verschraegen M., De Henauw S. and Van de Wiele T.	Validity and reproducibility of a self-administered semi-quantitative food-frequency questionnaire for estimating fat, fibre, alcohol, caffeine, and theobromine intakes of Belgian post-menopausal women	<i>Int. J. Environ. Res. Public Health</i>	In press
Huybrechts I., Backer G., De Bacquer D., Meas L., De De Henauw S.	Validity and reproducibility of a food-frequency questionnaire for estimating food intakes among Flemish preschoolers	<i>Int. J. Environ. Res. Public Health</i>	In press
De Vriendt T, Moreno LA, De Henauw S.	Chronic stress and obesity in adolescents: Scientific evidence and methodological issues for epidemiological research	<i>Nutr Metab Cardiovasc Dis</i>	2009, Available online doi:10.1016/j.numecd.2009.02.009.
De Vriendt T, Matthys C, Verbeke W, Pynaert I, De Henauw S	Determinants of nutrition knowledge in young and middle-aged Belgian women and the association with their dietary behaviour	<i>Appetite</i>	2009, Available online doi:10.1016/j.appet.2009.02.014.
Vandekinderen, I., Devlieghere, F., Van Camp, J., Kerkaert, B., Cucu, T., Ragaert, P., De Bruyne, J., De Meulenaer, B.	Effect of food composition on the inactivation of foodborne microorganisms by chlorine dioxide	<i>International Journal of Food Microbiology</i>	131 138-144 (2009)
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>	53 667-674
Boyen F (Boyen, F.) ¹ , Pasmans F (Pasmans, F.) ¹ , Van Immerseel F (Van Immerseel, F.) ¹ , Donne E (Donne, E.) ¹ , Morgan E (Morgan, E.) ² , Ducatelle R (Ducatelle, R.) ¹ , Haesebrouck F (Haesebrouck, F.) ¹	Porcine in vitro and in vivo models to assess the virulence of <i>Salmonella enterica</i> serovar Typhimurium for pigs	LABORATORY ANIMALS	46-52
Goryacheva IY (Goryacheva, Irina Yu.) ¹ , Karagusheva MA (Karagusheva, Makpal A.) ¹ , Van Peteghem C (Van Peteghem, Carlos) ² , Sibanda L (Sibanda, Liberty) ³ , De Saeger S (De Saeger, Sarah) ²	Immunoaffinity pre-concentration combined with on-column visual detection as a tool for rapid aflatoxin M1 screening in milk	FOOD CONTROL	802-806
Rijk JCW (Rijk, Jeroen C. W.) ¹ , Bovee TFH (Bovee, Toine F. H.) ¹ , Wang S (Wang, Si) ¹ , Van Poucke C (Van Poucke, Christof) ² , Van Peteghem C (Van Peteghem, Carlos) ² , Nielen MWF (Nielen, Michel W. F.) ^{1,3}	Detection of anabolic steroids in dietary supplements: The added value of an androgen yeast bioassay in parallel with a liquid chromatography-tandem mass spectrometry screening method	ANALYTICA CHIMICA ACTA	305-314

Versilovskis A (Versilovskis, A.)1,2, Van Peteghem C (Van Peteghem, C.)2, De Saeger S (De Saeger, S.)2	Determination of sterigmatocystin in cheese by high-performance liquid chromatography-tandem mass spectrometry	FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT	127-133
Monbaliu S (Monbaliu, Sofie)1, Van Poucke C (Van Poucke, Christof)1, Van Peteghem C (Van Peteghem, Carlos)1, Van Poucke K (Van Poucke, Kris)2, Heungens K (Heungens, Kurt)2, De Saeger S (De Saeger, Sarah)1	Development of a multi-mycotoxin liquid chromatography/tandem mass spectrometry method for sweet pepper analysis	RAPID COMMUNICATIONS IN MASS SPECTROMETRY	3-11
De Brabander HF (De Brabander, Hubert F.)1, Van Ginkel LA (Van Ginkel, Leendert A.)1, Sterk S (Sterk, Saskia)1, Bergwerff A (Bergwerff, Aldert)	Special Issue: Papers presented at EuroResidue VI 2008 Preface	ANALYTICA CHIMICA ACTA	1-1
Aluwe M (Aluwe, M.)1, Millet S (Millet, S.)1, Nijs G (Nijs, G.)1, Tuytens FAM (Tuytens, F. A. M.)1, Verheyden K (Verheyden, K.)2, De Brabander HF (De Brabander, H. F.)2, De Brabander DL (De Brabander, D. L.)1, Van Oeckel MJ (Van Oeckel, M. J.)1	Absence of an effect of dietary fibre or clinoptilolite on boar taint in entire male pigs fed practical diets	MEAT SCIENCE	346-352
Bussche JV (Bussche, J. Vanden)1, Noppe H (Noppe, H.)1, Verheyden K (Verheyden, K.)1, Wille K (Wille, K.)1, Pinel G (Pinel, G.)2, Le Bizec B (Le Bizec, B.)2, De Brabander HF (De Brabander, H. F.)1	Analysis of thyreostats: A history of 35 years	ANALYTICA CHIMICA ACTA	2-12
Noppe H (Noppe, H.)1, Martinez SA (Martinez, S. Abuin)2, Verheyden K (Verheyden, K.)1, Van Loco J (Van Loco, J.)3, Beltran RC (Beltran, R. Companyo)2, De Brabander HF (De Brabander, H. F.)1	Determination of bixin and norbixin in meat using liquid chromatography and photodiode array detection	FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT	17-24
Depypere F (Depypere, F.)1, Pieters JG (Pieters, J. G.), Dewettinck K (Dewettinck, K.)1	PEPT visualisation of particle motion in a tapered fluidised bed coater	JOURNAL OF FOOD ENGINEERING	324-336
de Graef V (de Graef, Veerle)1, van Puyvelde P (van Puyvelde, Peter)2, Goderis B (Goderis, Bart)3, Dewettinck K (Dewettinck, Koen)1	Influence of shear flow on polymorphic behavior and microstructural development during palm oil crystallization	EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY	290-302
Depypere F (Depypere, Frederic)1, de Clercq N (de Clercq, Nathalie)1, Segers M (Segers, Martien)1, Lewille B (Lewille, Benny)1, Dewettinck K (Dewettinck, Koen)1	Triacylglycerol migration and bloom in filled chocolates: Effects of low-temperature storage	EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY	280-289
Vereecken J (Vereecken, Jeroen)1, Foubert I (Foubert, Imogen)1, Meeussen W (Meeussen, Wouter)2, Lesaffer A (Lesaffer, Ans)2, Dewettinck K (Dewettinck, Koen)1	Fat structuring with partial acylglycerols: Effect on solid fat profiles	EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY	259-272

Vereecken J (Vereecken, Jeroen) ¹ , Foubert I (Foubert, Imogen) ¹ , Smith KW (Smith, Kevin W.) ² , Dewettinck K (Dewettinck, Koen) ¹	Effect of SatSatSat and SatOSat on crystallization of model fat blends	EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY	243-258
Ronsse F (Ronsse, F.) ¹ , Pieters JG (Pieters, J. G.) ¹ , Dewettinck K (Dewettinck, K.) ¹	Modelling heat and mass transfer in batch, top-spray fluidised bed coating processes	POWDER TECHNOLOGY	170-175
Van Hoed V (Van Hoed, V.) ³ , De Clercq N (De Clercq, N.) ⁴ , Echim C (Echim, C.) ³ , Andjelkovic M (Andjelkovic, M.) ^{3,5} , Leber E (Leber, E.) ⁶ , Dewettinck K (Dewettinck, K.) ⁴ , Verhe R (Verhe, R.) ³	BERRY SEEDS: A SOURCE OF SPECIALTY OILS WITH HIGH CONTENT OF BIOACTIVES AND NUTRITIONAL VALUE	JOURNAL OF FOOD LIPIDS	33-49
Marchand S (Marchand, Sophie) ¹ , Heylen K (Heylen, Kim) ² , Messens W (Messens, Winy) ¹ , Coudijzer K (Coudijzer, Katleen) ¹ , De Vos P (De Vos, Paul) ² , Dewettinck K (Dewettinck, Koen) ³ , Herman L (Herman, Lieve) ¹ , De Block J (De Block, Jan) ¹ , Heyndrickx M (Heyndrickx, Marc) ¹	Seasonal influence on heat-resistant proteolytic capacity of <i>Pseudomonas lundensis</i> and <i>Pseudomonas fragi</i> , predominant milk spoilers isolated from Belgian raw milk samples	ENVIRONMENTAL MICROBIOLOGY	467-482
Neiryck N (Neiryck, N.) ¹ , Dewettinck K (Dewettinck, K.) ² , Van Der Meeren P (Van Der Meeren, P.) ¹	Influence of protein concentration and homogenisation pressure on O/W emulsifying and emulsion-stabilising properties of sodium caseinate and whey protein isolate	MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL	36-40
Rombaut R (Rombaut, Roeland) ¹ , De Clercq N (De Clercq, Nathalie) ¹ , Foubert I (Foubert, Imogen) ¹ , Dewettinck K (Dewettinck, Koen) ¹	Triacylglycerol Analysis of Fats and Oils by Evaporative Light Scattering Detection	JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY	19-25
Depypere F (Depypere, F.) ¹ , Verbeken D (Verbeken, D.) ¹ , Torres JD (Torres, J. D.) ² , Dewettinck K (Dewettinck, K.) ¹	Rheological properties of dairy desserts prepared in an indirect UHT pilot plant	JOURNAL OF FOOD ENGINEERING	140-145
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Van den Abbeele P (Van den Abbeele, Pieter) ¹ , Grootaert C (Grootaert, Charlotte) ¹ , Possemiers S (Possemiers, Sam) ¹ , Verstraete W (Verstraete, Willy) ¹ , Verbeken K (Verbeken, Kim) ² , Van de Wiele T (Van de Wiele, Tom) ¹	In vitro model to study the modulation of the mucin-adhered bacterial community	APPLIED MICROBIOLOGY AND BIOTECHNOLOGY	349-359
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Isebaert S (Isebaert, Sofie) ¹ , De Saeger S (De Saeger, Sarah) ² , Devreese R (Devreese, Ruth) ¹ , Verhoeven R (Verhoeven, Ruth) ¹ , Maene P (Maene, Peter) ¹ , Heremans B (Heremans, Betty) ¹ , Haesaert G (Haesaert, Geert) ¹	Mycotoxin-producing <i>Fusarium</i> Species Occurring in Winter Wheat in Belgium (Flanders) During 2002-2005	JOURNAL OF PHYTOPATHOLOGY	108-116

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Haesebrouck F (Haesebrouck, Freddy)1, Pasmans F (Pasmans, Frank)1, Flahou B (Flahou, Bram)1, Chiers K (Chiers, Koen)1, Baele M (Baele, Margo)1, Meyns T (Meyns, Tom)1, Decostere A (Decostere, Annemie)1, Ducatelle R (Ducatelle, Richard)1	Gastric <i>Helicobacters</i> in Domestic Animals and Nonhuman Primates and Their Significance for Human Health	CLINICAL MICROBIOLOGY REVIEWS	202-+
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Boyen F (Boyen, F.)1, Pasmans F (Pasmans, F.)1, Van Immerseel F (Van Immerseel, F.)1, Donne E (Donne, E.)1, Morgan E (Morgan, E.)2, Ducatelle R (Ducatelle, R.)1, Haesebrouck F (Haesebrouck, F.)1	Porcine in vitro and in vivo models to assess the virulence of <i>Salmonella enterica</i> serovar Typhimurium for pigs	LABORATORY ANIMALS	46-52
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Moyaert H (Moyaert, H.) ¹ , Haesebrouck F (Haesebrouck, F.) ¹ , Dewulf J (Dewulf, J.) ² , Ducatelle R (Ducatelle, R.) ¹ , Pasmans F Helicobacter equorum is highly prevalent in foals (Pasmans, F.) ¹	VETERINARY MICROBIOLOGY	190-192	
Persoons D (Persoons, Davy), Van Hoorebeke S (Van Hoorebeke, Sebastiaan) ¹ , Hermans K (Hermans, Katleen), Butaye P (Butaye, Patrick) ² , de Kruif A (de Kruif, Aart), Haesebrouck F (Haesebrouck, Freddy), Dewulf J (Dewulf, Jeroen)	Methicillin-Resistant Staphylococcus aureus in Poultry	EMERGING INFECTIOUS DISEASES	452-453