Luc De Vuyst

List of Publications by Year
in descending order

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196 papers	16,825 citations	13854 67 h-index	17090 122 g-index
199 all docs	199 docs citations	199 times ranked	12073 citing authors

#	Article	IF	Citations
1	Sourdough production: fermentation strategies, microbial ecology, and use of non-flour ingredients. Critical Reviews in Food Science and Nutrition, 2023, 63, 2447-2479.	5.4	46
2	Functional yeast starter cultures for cocoa fermentation. Journal of Applied Microbiology, 2022, 133, 39-66.	1.4	17
3	Lemon juice and apple juice used as source of citrate and malate, respectively, enhance the formation of buttery aroma compounds and/or organic acids during Type 2 and Type 3 sourdough productions performed with Companilactobacillus crustorum LMG 23699. International Journal of Food Microbiology, 2021, 339, 109020.	2.1	14
4	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 196-208.	8.2	316
5	The Type and Concentration of Inoculum and Substrate as Well as the Presence of Oxygen Impact the Water Kefir Fermentation Process. Frontiers in Microbiology, 2021, 12, 628599.	1.5	17
6	A Combined Metagenomics and Metatranscriptomics Approach to Unravel Costa Rican Cocoa Box Fermentation Processes Reveals Yet Unreported Microbial Species and Functionalities. Frontiers in Microbiology, 2021, 12, 641185.	1.5	28
7	Technological and Environmental Features Determine the Uniqueness of the Lambic Beer Microbiota and Production Process. Applied and Environmental Microbiology, 2021, 87, e0061221.	1.4	21
8	High-throughput amplicon sequencing to assess the impact of processing factors on the development of microbial communities during spontaneous meat fermentation. International Journal of Food Microbiology, 2021, 354, 109322.	2.1	8
9	Gluconacetobacter dulcium sp. nov., a novel Gluconacetobacter species from sugar-rich environments. International Journal of Systematic and Evolutionary Microbiology, 2021, 71, .	0.8	5
10	The metagenome-assembled genome of Candidatus Oenococcus aquikefiri from water kefir represents the species Oenococcus sicerae. Food Microbiology, 2020, 88, 103402.	2.1	24
11	Application of a High-Throughput Amplicon Sequencing Method to Chart the Bacterial Communities that Are Associated with European Fermented Meats from Different Origins. Foods, 2020, 9, 1247.	1.9	14
12	The Use of Less Conventional Meats or Meat with High pH Can Lead to the Growth of Undesirable Microorganisms during Natural Meat Fermentation. Foods, 2020, 9, 1386.	1.9	17
13	Potential of Bacteria from Alternative Fermented Foods as Starter Cultures for the Production of Wheat Sourdoughs. Microorganisms, 2020, 8, 1534.	1.6	9
14	Diverse Microbial Composition of Sourdoughs From Different Origins. Frontiers in Microbiology, 2020, 11, 1212.	1.5	56
15	Temporal Shotgun Metagenomics Revealed the Potential Metabolic Capabilities of Specific Microorganisms During Lambic Beer Production. Frontiers in Microbiology, 2020, 11, 1692.	1.5	21
16	Genome-scale metabolic modeling of Acetobacter pasteurianus 386B reveals its metabolic adaptation to cocoa fermentation conditions. Food Microbiology, 2020, 92, 103597.	2.1	5
17	Functional role of yeasts, lactic acid bacteria and acetic acid bacteria in cocoa fermentation processes. FEMS Microbiology Reviews, 2020, 44, 432-453.	3.9	95
18	Amplicon-Based High-Throughput Sequencing Method Capable of Species-Level Identification of Coagulase-Negative Staphylococci in Diverse Communities. Microorganisms, 2020, 8, 897.	1.6	10

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19	Roasting-induced changes in cocoa beans with respect to the mood pyramid. Food Chemistry, 2020, 332, 127467.	4.2	21
20	Temporal shotgun metagenomics of an Ecuadorian coffee fermentation process highlights the predominance of lactic acid bacteria. Current Research in Biotechnology, 2020, 2, 1-15.	1.9	42
21	Raw meat quality and salt levels affect the bacterial species diversity and community dynamics during the fermentation of pork mince. Food Microbiology, 2020, 89, 103434.	2.1	19
22	Comparative genomics of Lactobacillus fermentum suggests a free-living lifestyle of this lactic acid bacterial species. Food Microbiology, 2020, 89, 103448.	2.1	34
23	Curing of Cocoa Beans: Fine-Scale Monitoring of the Starter Cultures Applied and Metabolomics of the Fermentation and Drying Steps. Frontiers in Microbiology, 2020, 11, 616875.	1.5	27
24	Novel acetic acid bacteria from cider fermentations: Acetobacter conturbans sp. nov. and Acetobacter fallax sp. nov. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 6163-6171.	0.8	25
25	Omics approaches to understand sourdough fermentation processes. International Journal of Food Microbiology, 2019, 302, 90-102.	2.1	44
26	Exploring the Link Between the Geographical Origin of European Fermented Foods and the Diversity of Their Bacterial Communities: The Case of Fermented Meats. Frontiers in Microbiology, 2019, 10, 2302.	1.5	43
27	Monitoring of volatile production in cooked poultry products using selected ion flow tube-mass spectrometry. Food Research International, 2019, 119, 196-206.	2.9	9
28	Following Coffee Production from Cherries to Cup: Microbiological and Metabolomic Analysis of Wet Processing of Coffea arabica. Applied and Environmental Microbiology, 2019, 85, .	1.4	83
29	The application of selected ion flow tube-mass spectrometry to follow volatile formation in modified-atmosphere-packaged cooked ham. Food Research International, 2019, 123, 601-611.	2.9	2
30	Diversity and Functional Properties of Lactic Acid Bacteria Isolated From Wild Fruits and Flowers Present in Northern Argentina. Frontiers in Microbiology, 2019, 10, 1091.	1.5	110
31	Shotgun Metagenomics of a Water Kefir Fermentation Ecosystem Reveals a Novel Oenococcus Species. Frontiers in Microbiology, 2019, 10, 479.	1.5	80
32	Genome-Scale Metabolic Reconstruction of Acetobacter pasteurianus 386B, a Candidate Functional Starter Culture for Cocoa Bean Fermentation. Frontiers in Microbiology, 2019, 10, 2801.	1.5	15
33	The Buffer Capacity and Calcium Concentration of Water Influence the Microbial Species Diversity, Grain Growth, and Metabolite Production During Water Kefir Fermentation. Frontiers in Microbiology, 2019, 10, 2876.	1.5	29
34	Influence of Various Processing Parameters on the Microbial Community Dynamics, Metabolomic Profiles, and Cup Quality During Wet Coffee Processing. Frontiers in Microbiology, 2019, 10, 2621.	1.5	48
35	The addition of citrate stimulates the production of acetoin and diacetyl by a citrate-positive Lactobacillus crustorum strain during wheat sourdough fermentation. International Journal of Food Microbiology, 2019, 289, 88-105.	2.1	37
36	Microbial acidification, alcoholization, and aroma production during spontaneous lambic beer production. Journal of the Science of Food and Agriculture, 2019, 99, 25-38.	1.7	50

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37	Mapping the dominant microbial species diversity at expiration date of raw meat and processed meats from equine origin, an underexplored meat ecosystem, in the Belgian retail. International Journal of Food Microbiology, 2019, 289, 189-199.	2.1	7
38	Comparative genome analysis of Lactobacillus mudanjiangensis, an understudied member of the Lactobacillus plantarum group. Microbial Genomics, 2019, 5, .	1.0	9
39	Characterization of novel Gluconobacter species from fruits and fermented food products: Gluconobacter cadivus sp. nov., Gluconobacter vitians sp. nov. and Gluconobacter potus sp. nov. International Journal of Systematic and Evolutionary Microbiology, 2019, 71, .	0.8	20
40	Oxygen and diverse nutrients influence the water kefir fermentation process. Food Microbiology, 2018, 73, 351-361.	2.1	59
41	Complementary Mechanisms for Degradation of Inulin-Type Fructans and Arabinoxylan Oligosaccharides among Bifidobacterial Strains Suggest Bacterial Cooperation. Applied and Environmental Microbiology, 2018, 84, .	1.4	62
42	The narrowing down of inoculated communities of coagulase-negative staphylococci in fermented meat models is modulated by temperature and pH. International Journal of Food Microbiology, 2018, 274, 52-59.	2.1	20
43	Carrot Juice Fermentations as Man-Made Microbial Ecosystems Dominated by Lactic Acid Bacteria. Applied and Environmental Microbiology, 2018, 84, .	1.4	62
44	Variability within the dominant microbiota of sliced cooked poultry products at expiration date in the Belgian retail. Food Microbiology, 2018, 73, 209-215.	2.1	15
45	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. International Journal of Food Microbiology, 2018, 274, 67-70.	2.1	23
46	Impact of starter culture, ingredients, and flour type on sourdough bread volatiles as monitored by selected ion flow tube-mass spectrometry. Food Research International, 2018, 106, 254-262.	2.9	26
47	Monitoring of starter cultureâ€initiated liquid wheat and teff sourdough fermentations by selected ion flow tubeâ€mass spectrometry. Journal of the Science of Food and Agriculture, 2018, 98, 3501-3512.	1.7	16
48	Pervasiveness of Staphylococcus carnosus over Staphylococcus xylosus is affected by the level of acidification within a conventional meat starter culture set-up. International Journal of Food Microbiology, 2018, 274, 60-66.	2.1	20
49	Acetic acid bacteria in fermented foods and beverages. Current Opinion in Biotechnology, 2018, 49, 115-119.	3.3	194
50	Wort Substrate Consumption and Metabolite Production During Lambic Beer Fermentation and Maturation Explain the Successive Growth of Specific Bacterial and Yeast Species. Frontiers in Microbiology, 2018, 9, 2763.	1.5	35
51	Species Pervasiveness Within the Group of Coagulase-Negative Staphylococci Associated With Meat Fermentation Is Modulated by pH. Frontiers in Microbiology, 2018, 9, 2232.	1.5	16
52	Effect of temperature and pH on the community dynamics of coagulase-negative staphylococci during spontaneous meat fermentation in a model system. Food Microbiology, 2018, 76, 180-188.	2.1	34
53	Complete and Annotated Genome Sequence of the Sourdough Lactic Acid Bacterium Lactobacillus fermentum IMDO 130101. Genome Announcements, 2018, 6, .	0.8	6
54	Impact of process conditions on the microbial community dynamics and metabolite production kinetics of teff sourdough fermentations under bakery and laboratory conditions. Food Science and Nutrition, 2018, 6, 1438-1455.	1.5	20

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55	Integrated culturing, modeling and transcriptomics uncovers complex interactions and emergent behavior in a three-species synthetic gut community. ELife, 2018, 7, .	2.8	62
56	Investigation of the instability and low water kefir grain growth during an industrial water kefir fermentation process. Applied Microbiology and Biotechnology, 2017, 101, 2811-2819.	1.7	27
57	Effects of glucose and oxygen on arginine metabolism by coagulase-negative staphylococci. Food Microbiology, 2017, 65, 170-178.	2.1	9
58	Identification of acetic acid bacteria through matrix-assisted laser desorption/ionization time-of-flight mass spectrometry and report of Gluconobacter nephelii Kommanee et al. 2011 and Gluconobacter uchimurae Tanasupawat et al. 2012 as later heterotypic synonyms of Gluconobacter japonicus Malimas et al. 2009 and Gluconobacter oxydans (Henneberg 1897) De Ley 1961 (Approved Lists) Tj ETQq0 0 0 rgBT /Overlock	1.2	21
59	Diversity of the dominant bacterial species on sliced cooked pork products at expiration date in the Belgian retail. Food Microbiology, 2017, 65, 236-243.	2.1	27
60	Sourdoughs as a function of their species diversity and process conditions, a meta-analysis. Trends in Food Science and Technology, 2017, 68, 152-159.	7.8	114
61	Enhanced mannitol biosynthesis by the fruit origin strain Fructobacillus tropaeoli CRL 2034. Applied Microbiology and Biotechnology, 2017, 101, 6165-6177.	1.7	27
62	Exploring the Impacts of Postharvest Processing on the Microbiota and Metabolite Profiles during Green Coffee Bean Production. Applied and Environmental Microbiology, 2017, 83, .	1.4	162
63	Lactate- and acetate-based cross-feeding interactions between selected strains of lactobacilli, bifidobacteria and colon bacteria in the presence of inulin-type fructans. International Journal of Food Microbiology, 2017, 241, 225-236.	2.1	123
64	Systemic availability and metabolism of colonicâ€derived shortâ€chain fatty acids in healthy subjects: a stable isotope study. Journal of Physiology, 2017, 595, 541-555.	1.3	254
65	Microbial Ecology and Process Technology of Sourdough Fermentation. Advances in Applied Microbiology, 2017, 100, 49-160.	1.3	116
66	Microbial Ecology of Traditional Beer Fermentations. , 2017, , .		9
67	Bifidobacteria and Butyrate-Producing Colon Bacteria: Importance and Strategies for Their Stimulation in the Human Gut. Frontiers in Microbiology, 2016, 7, 979.	1.5	1,109
68	Assessment of the contribution of cocoa-derived strains of Acetobacter ghanensis and Acetobacter senegalensis to the cocoa bean fermentation process through a genomic approach. Food Microbiology, 2016, 58, 68-78.	2.1	22
69	Inulin-type fructan fermentation by bifidobacteria depends on the strain rather than the species and region in the human intestine. Applied Microbiology and Biotechnology, 2016, 100, 4097-4107.	1.7	47
70	Community dynamics and metabolite target analysis of spontaneous, backslopped barley sourdough fermentations under laboratory and bakery conditions. International Journal of Food Microbiology, 2016, 228, 22-32.	2.1	60
71	The environmental and intrinsic yeast diversity of Cuban cocoa bean heap fermentations. International Journal of Food Microbiology, 2016, 233, 34-43.	2.1	39
72	Yeast diversity of sourdoughs and associated metabolic properties and functionalities. International Journal of Food Microbiology, 2016, 239, 26-34.	2.1	224

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73	A low pH does not determine the community dynamics of spontaneously developed backslopped liquid wheat sourdoughs but does influence their metabolite kinetics. International Journal of Food Microbiology, 2016, 239, 54-64.	2.1	29
74	Acetic Acid Bacteria in Fermented Food and Beverage Ecosystems. , 2016, , 73-99.		8
75	Bifidobacterial inulin-type fructan degradation capacity determines cross-feeding interactions between bifidobacteria and Faecalibacterium prausnitzii. International Journal of Food Microbiology, 2016, 231, 76-85.	2.1	101
76	Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health. Journal of Dairy Science, 2016, 99, 3229-3238.	1.4	64
77	Microbial diversity and metabolite composition of Belgian red-brown acidic ales. International Journal of Food Microbiology, 2016, 221, 1-11.	2.1	38
78	Bifidobacterium aquikefiri sp. nov., isolated from water kefir. International Journal of Systematic and Evolutionary Microbiology, 2016, 66, 1281-1286.	0.8	53
79	Whole-Genome Sequence Analysis of Bombella intestini LMG 28161T, a Novel Acetic Acid Bacterium Isolated from the Crop of a Red-Tailed Bumble Bee, Bombus lapidarius. PLoS ONE, 2016, 11, e0165611.	1.1	12
80	Comparative genome analysis of the candidate functional starter culture strains Lactobacillus fermentum 222 and Lactobacillus plantarum 80 for controlled cocoa bean fermentation processes. BMC Genomics, 2015, 16, 766.	1.2	56
81	Leuconostoc rapi sp. nov., isolated from sous-vide-cooked rutabaga. International Journal of Systematic and Evolutionary Microbiology, 2015, 65, 2586-2590.	0.8	11
82	Bombella intestini gen. nov., sp. nov., an acetic acid bacterium isolated from bumble bee crop. International Journal of Systematic and Evolutionary Microbiology, 2015, 65, 267-273.	0.8	51
83	Selected Ion Flow Tubeâ€“Mass Spectrometry for Online Monitoring of Submerged Fermentations: A Case Study of Sourdough Fermentation. Journal of Agricultural and Food Chemistry, 2015, 63, 829-835.	2.4	11
84	The microbial diversity of an industrially produced lambic beer shares members of a traditionally produced one and reveals a core microbiota for lambic beer fermentation. Food Microbiology, 2015, 49, 23-32.	2.1	74
85	Amino acid conversions by coagulase-negative staphylococci in a rich medium: Assessment of inter- and intraspecies heterogeneity. International Journal of Food Microbiology, 2015, 212, 34-40.	2.1	27
86	Comparative genome analysis of Pediococcus damnosus LMG 28219, a strain well-adapted to the beer environment. BMC Genomics, 2015, 16, 267.	1.2	26
87	Applying meta-pathway analyses through metagenomics to identify the functional properties of the major bacterial communities of a single spontaneous cocoa bean fermentation process sample. Food Microbiology, 2015, 50, 54-63.	2.1	88
88	Short communication: Subtyping of Staphylococcus haemolyticus isolates from milk and corresponding teat apices to verify the potential teat-skin origin of intramammary infections in dairy cows. Journal of Dairy Science, 2015, 98, 7893-7898.	1.4	13
89	Mutual Cross-Feeding Interactions between Bifidobacterium longum subsp. longum NCC2705 and Eubacterium rectale ATCC 33656 Explain the Bifidogenic and Butyrogenic Effects of Arabinoxylan Oligosaccharides. Applied and Environmental Microbiology, 2015, 81, 7767-7781.	1.4	186
90	Microbiota and metabolites of aged bottled gueuze beers converge to the same composition. Food Microbiology, 2015, 47, 1-11.	2.1	26

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91	Microbial communities involved in KaÅŸar cheese ripening. Food Microbiology, 2015, 46, 587-595.	2.1	22
92	The Microbial Diversity of Traditional Spontaneously Fermented Lambic Beer. PLoS ONE, 2014, 9, e95384.	1.1	195
93	Gluconobacter cerevisiae sp. nov., isolated from the brewery environment. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 1134-1141.	0.8	37
94	Acetobacter lambici sp. nov., isolated from fermenting lambic beer. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 1083-1089.	0.8	51
95	Microbial Species Diversity, Community Dynamics, and Metabolite Kinetics of Water Kefir Fermentation. Applied and Environmental Microbiology, 2014, 80, 2564-2572.	1.4	152
96	Oxidation of Metabolites Highlights the Microbial Interactions and Role of Acetobacter pasteurianus during Cocoa Bean Fermentation. Applied and Environmental Microbiology, 2014, 80, 1848-1857.	1.4	100
97	Acetobacter sicerae sp. nov., isolated from cider and kefir, and identification of species of the genus Acetobacter by dnaK, groEL and rpoB sequence analysis. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 2407-2415.	0.8	36
98	Bacterial community dynamics, lactic acid bacteria species diversity and metabolite kinetics of traditional Romanian vegetable fermentations. Journal of the Science of Food and Agriculture, 2013, 93, 749-760.	1.7	55
99	Hanseniaspora opuntiae, Saccharomyces cerevisiae, Lactobacillus fermentum, and Acetobacter pasteurianus predominate during well-performed Malaysian cocoa bean box fermentations, underlining the importance of these microbial species for a successful cocoa bean fermentation process. Food Microbiology, 2013, 35, 73-85.	2.1	117
100	Isolation of novel homopolysaccharide-producing lactic acid bacteria from Romanian raw milk and fermented dairy products. European Food Research and Technology, 2013, 237, 609-615.	1.6	10
101	A putative transport protein is involved in citrulline excretion and re-uptake during arginine deiminase pathway activity by Lactobacillus sakei. Research in Microbiology, 2013, 164, 216-225.	1.0	16
102	Characterization of strains of Weissella fabalis sp. nov. and Fructobacillus tropaeoli from spontaneous cocoa bean fermentations. International Journal of Systematic and Evolutionary Microbiology, 2013, 63, 1709-1716.	0.8	64
103	Complete genome sequence and comparative analysis of Acetobacter pasteurianus 386B, a strain well-adapted to the cocoa bean fermentation ecosystem. BMC Genomics, 2013, 14, 526.	1.2	81
104	Taxonomy and Biodiversity of Sourdough Yeasts and Lactic Acid Bacteria. , 2013, , 105-154.		29
105	Applicability of <scp>Lactobacillus plantarum IMDO</scp> 788 as a starter culture to control vegetable fermentations. Journal of the Science of Food and Agriculture, 2013, 93, 3352-3361.	1.7	36
106	Lactobacillus porcinae sp. nov., isolated from traditional Vietnamese nem chua. International Journal of Systematic and Evolutionary Microbiology, 2013, 63, 1754-1759.	0.8	19
107	Carnobacterium iners sp. nov., a psychrophilic, lactic acid-producing bacterium from the littoral zone of an Antarctic pond. International Journal of Systematic and Evolutionary Microbiology, 2013, 63, 1370-1375.	0.8	24
108	Phylogenetic Analysis of a Spontaneous Cocoa Bean Fermentation Metagenome Reveals New Insights into Its Bacterial and Fungal Community Diversity. PLoS ONE, 2012, 7, e38040.	1.1	112

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109	Microbial production of conjugated linoleic and linolenic acids in fermented foods: Technological bottlenecks. European Journal of Lipid Science and Technology, 2012, 114, 486-491.	1.0	22
110	On-farm implementation of a starter culture for improved cocoa bean fermentation and its influence on the flavour of chocolates produced thereof. Food Microbiology, 2012, 30, 379-392.	2.1	114
111	Culture-independent exploration of the teat apex microbiota of dairy cows reveals a wide bacterial species diversity. Veterinary Microbiology, 2012, 157, 383-390.	0.8	79
112	Species Diversity, Community Dynamics, and Metabolite Kinetics of the Microbiota Associated with Traditional Ecuadorian Spontaneous Cocoa Bean Fermentations. Applied and Environmental Microbiology, 2011, 77, 7698-7714.	1.4	128
113	Metatranscriptome Analysis for Insight into Whole-Ecosystem Gene Expression during Spontaneous Wheat and Spelt Sourdough Fermentations. Applied and Environmental Microbiology, 2011, 77, 618-626.	1.4	35
114	New insights into the citrate metabolism of Enterococcus faecium FAIR-E 198 and its possible impact on the production of fermented dairy products. International Dairy Journal, 2011, 21, 580-585.	1.5	10
115	New insights into the exopolysaccharide production of Streptococcus thermophilus. International Dairy Journal, 2011, 21, 586-591.	1.5	33
116	The effect of heteropolysaccharide-producing strains of Streptococcus thermophilus on the texture and organoleptic properties of low-fat yoghurt. International Journal of Dairy Technology, 2011, 64, 536-543.	1.3	8
117	Assessment of the yeast species composition of cocoa bean fermentations in different cocoa-producing regions using denaturing gradient gel electrophoresis. FEMS Yeast Research, 2011, 11, 564-574.	1.1	69
118	Comparison of the bacterial species diversity of spontaneous cocoa bean fermentations carried out at selected farms in Ivory Coast and Brazil. Food Microbiology, 2011, 28, 964-973.	2.1	93
119	Prevalence and impact of single-strain starter cultures of lactic acid bacteria on metabolite formation in sourdough. Food Microbiology, 2011, 28, 1129-1139.	2.1	76
120	Spontaneous organic cocoa bean box fermentations in Brazil are characterized by a restricted species diversity of lactic acid bacteria and acetic acid bacteria. Food Microbiology, 2011, 28, 1326-1338.	2.1	139
121	Cross-feeding between bifidobacteria and butyrate-producing colon bacteria explains bifdobacterial competitiveness, butyrate production, and gas production. International Journal of Food Microbiology, 2011, 149, 73-80.	2.1	260
122	Wickerhamomyces anomalus in the sourdough microbial ecosystem. Antonie Van Leeuwenhoek, 2011, 99, 63-73.	0.7	52
123	Influence of Temperature and Backslopping Time on the Microbiota of a Type I Propagated Laboratory Wheat Sourdough Fermentation. Applied and Environmental Microbiology, 2011, 77, 2716-2726.	1.4	95
124	Weissella fabaria sp. nov., from a Ghanaian cocoa fermentation. International Journal of Systematic and Evolutionary Microbiology, 2010, 60, 1999-2005.	0.8	73
125	Peptide Extracts from Cultures of Certain Lactobacilli Inhibit Helicobacter pylori. Probiotics and Antimicrobial Proteins, 2010, 2, 26-36.	1.9	5
126	Lactic acid bacteria community dynamics and metabolite production of rye sourdough fermentations share characteristics of wheat and spelt sourdough fermentations. Food Microbiology, 2010, 27, 1000-1008.	2.1	109

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127	Yeast species composition differs between artisan bakery and spontaneous laboratory sourdoughs. FEMS Yeast Research, 2010, 10, 471-481.	1.1	99
128	Community Dynamics of Bacteria in Sourdough Fermentations as Revealed by Their Metatranscriptome. Applied and Environmental Microbiology, 2010, 76, 5402-5408.	1.4	67
129	Phylogeny and differentiation of species of the genus Gluconacetobacter and related taxa based on multilocus sequence analyses of housekeeping genes and reclassification of Acetobacter xylinus subsp. sucrofermentans as Gluconacetobacter sucrofermentans (Toyosaki et al. 1996) sp. nov., comb. nov.. International Journal of Systematic and Evolutionary Microbiology, 2010, 60, 2277-2283.	0.8	75
130	Differentiation of species of the family Acetobacteraceae by AFLP DNA fingerprinting: Gluconacetobacter kombuchae is a later heterotypic synonym of Gluconacetobacter hansenii. International Journal of Systematic and Evolutionary Microbiology, 2009, 59, 1771-1786.	0.8	61
131	Yeast diversity of Ghanaian cocoa bean heap fermentations. FEMS Yeast Research, 2009, 9, 774-783.	1.1	141
132	Fermentation and Acidification Ingredients. , 2009, , 227-252.		1
133	Fermentation of cocoa beans: influence of microbial activities and polyphenol concentrations on the flavour of chocolate. Journal of the Science of Food and Agriculture, 2008, 88, 2288-2297.	1.7	184
134	Validation of the (GTG)5-rep-PCR fingerprinting technique for rapid classification and identification of acetic acid bacteria, with a focus on isolates from Ghanaian fermented cocoa beans. International Journal of Food Microbiology, 2008, 125, 79-90.	2.1	93
135	In vitro kinetic analysis of carbohydrate and aromatic amino acid metabolism of different members of the human colon. International Journal of Food Microbiology, 2008, 124, 27-33.	2.1	22
136	Probiotics in fermented sausages. Meat Science, 2008, 80, 75-78.	2.7	141
137	Influence of Turning and Environmental Contamination on the Dynamics of Populations of Lactic Acid and Acetic Acid Bacteria Involved in Spontaneous Cocoa Bean Heap Fermentation in Ghana. Applied and Environmental Microbiology, 2008, 74, 86-98.	1.4	133
138	Taxonomic Structure and Stability of the Bacterial Community in Belgian Sourdough Ecosystems as Assessed by Culture and Population Fingerprinting. Applied and Environmental Microbiology, 2008, 74, 2414-2423.	1.4	115
139	Pediococcus argentinicus sp. nov. from Argentinean fermented wheat flour and identification of Pediococcus species by pheS, rpoA and atpA sequence analysis. International Journal of Systematic and Evolutionary Microbiology, 2008, 58, 2909-2916.	0.8	47
140	Competitiveness and Antibacterial Potential of Bacteriocin-Producing Starter Cultures in Different Types of Fermented Sausages. Journal of Food Protection, 2008, 71, 1817-1827.	0.8	51
141	Lactobacillus crustorum sp. nov., isolated from two traditional Belgian wheat sourdoughs. International Journal of Systematic and Evolutionary Microbiology, 2007, 57, 1461-1467.	0.8	47
142	Lactobacillus namurensis sp. nov., isolated from a traditional Belgian sourdough. International Journal of Systematic and Evolutionary Microbiology, 2007, 57, 223-227.	0.8	56
143	Leuconostoc holzapfelii sp. nov., isolated from Ethiopian coffee fermentation and assessment of sequence analysis of housekeeping genes for delineation of Leuconostoc species. International Journal of Systematic and Evolutionary Microbiology, 2007, 57, 2952-2959.	0.8	102
144	Acetobacter ghanensis sp. nov., a novel acetic acid bacterium isolated from traditional heap fermentations of Ghanaian cocoa beans. International Journal of Systematic and Evolutionary Microbiology, 2007, 57, 1647-1652.	0.8	79

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145	Influence of Geographical Origin and Flour Type on Diversity of Lactic Acid Bacteria in Traditional Belgian Sourdoughs. Applied and Environmental Microbiology, 2007, 73, 6262-6269.	1.4	125
146	Bacteriocins from Lactic Acid Bacteria: Production, Purification, and Food Applications. Journal of Molecular Microbiology and Biotechnology, 2007, 13, 194-199.	1.0	516
147	The bacteriocin producerLactobacillus amylovorus DCE 471 is a competitive starter culture for type II sourdough fermentations. Journal of the Science of Food and Agriculture, 2007, 87, 1726-1736.	1.7	17
148	Biodiversity and identification of sourdough lactic acid bacteria. Food Microbiology, 2007, 24, 120-127.	2.1	200
149	Screening of lactic acid bacteria isolates from dairy and cereal products for exopolysaccharide production and genes involved. International Journal of Food Microbiology, 2007, 118, 250-258.	2.1	80
150	Population Dynamics and Metabolite Target Analysis of Lactic Acid Bacteria during Laboratory Fermentations of Wheat and Spelt Sourdoughs. Applied and Environmental Microbiology, 2007, 73, 4741-4750.	1.4	195
151	Dynamics and Biodiversity of Populations of Lactic Acid Bacteria and Acetic Acid Bacteria Involved in Spontaneous Heap Fermentation of Cocoa Beans in Ghana. Applied and Environmental Microbiology, 2007, 73, 1809-1824.	1.4	278
152	The in vitro inhibition of Gram-negative pathogenic bacteria by bifidobacteria is caused by the production of organic acids. International Dairy Journal, 2006, 16, 1049-1057.	1.5	100
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154	Continuous production of l(+)-tartaric acid from cis-epoxysuccinate using a membrane recycle reactor. Applied Microbiology and Biotechnology, 2006, 71, 155-163.	1.7	31
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