Research outputs
Listing of Research outputs

NH3 and odour reduction efficiencies of multi stage air scrubbers and biofilters at pig housing facilities in Flanders, Belgium. / Zwervevaegheer, Ingrid; Demeyer, Peter; Broekaert, Katrien; Brusselman, Eva. Proceedings of the 3rd International Symposium on Emission of Gas and Dust from Livestock. 2017. Research output: Chapter in Book/Report/Conference proceeding » C3: Conference Abstract » Research


Assessment throughout a whole fishing year of the dominant microbiota of peeled brown shrimp (Crangon crangon) stored for 7 days under modified atmosphere packaging at 4 degrees C without preservatives. / Calliauw, Fien; De Mulder, Thijs; Broekaert, Katrien; Vlaemynck, Geertrui; Michiels, Chris; Heyndrickx, Marc. In: Food Microbiology, Vol. 54, 04.2016, p. 60-71. Research output: Contribution to journal » A1: Web of Science-article » Research » peer-review

Spoilage potential of Vagococcus salmoninarum in preservative-free, MAP-stored brown shrimp and differentiation from B. thermosphacta on streptomycin thallous acetate actidione (STAA) agar. / Calliauw, Fien; Horemans, Benjamin; Broekaert, Katrien; Michiels, Chris; Heyndrickx, Marc. In: Journal of Applied Microbiology, Vol. 120, No. 5, 2016, p. 1302-1312. Research output: Contribution to journal » A1: Web of Science-article » Research » peer-review

Polyphasic identification of the dominant microbiota of peeled brown shrimp (Crangon crangon) stored under modified atmosphere packaging at 4 °C without preservatives. / Calliauw, Fien; De Mulder, Thijs; Broekaert, Katrien; Vlaemynck, Geertrui; Michiels, Chris; Heyndrickx, Marc. Twentieth Conference on Food Microbiology Abstract Book. 2015. Research output: Chapter in Book/Report/Conference proceeding » C3: Conference Abstract » Research

Microbiota of peeled brown shrimp (Crangon crangon) stored under modified atmosphere packaging at 4°C without preservatives. / Heyndrickx, Marc; Calliauw, Fien; Broekaert, Katrien; Vlaemynck, Geertrui; De Mulder, Thijs; Michiels, Chris. 2015. Abstract from 6th Congress of European Microbiologists (FEMS 2015 Congress), Maastricht, Netherlands. Research output: Contribution to conference » Published abstract » Research » peer-review


SUSFOOD 3rd Newsletter January 2014: The SUSFOOD Country Report Book is out! / Broekaert, Katrien; De Ruyck, Hendrik. 2014,. Research output: Other contribution » Online publication » Web publication » Research

Molecular identification of the microbiota of peeled and unpeeled brown shrimp (Crangon crangon) during storage on ice and at 7.5°C. / Broekaert, Katrien; Heyndrickx, Marc; Herman, Lieve; Devlieghere, Frank; Vlaemynck, Geertrui. In: Food Microbiology, Vol. 36, No. 2, 12.2013, p. 123-134. Research output: Contribution to journal › A1: Web of Science-article › Research › peer-review

SUSFOOD Country Report Book : Reports on the organisations of research programmes, funding bodies and research institutes in 16 European Countries. / Broekaert, Katrien; De Ruyck, Hendrik; Gotke, Niels; Thysen, Iver; Darcy-Vrillon, Béatrice ; Esnouf, Catherine; Russel, Marie. Merelbeke, 2013. 339 p. Research output: Book/Report › Book › Research


SUSFOOD 2nd Newsletter June 2013 : The SUSFOOD country report is ready / SUSFOOD MKB status. / Broekaert, Katrien; De Ruyck, Hendrik. 2013, Nieuwsbrief. Research output: Other contribution › Online publication › Web publication › Research

Live brown shrimp (Crangon crangon L.) as an innovative high-value product in the Flemish shrimp fishery. / Vermeersch, Xavier; Broekaert, Katrien; Vlaemynck, Geertrui. 2013. 13th VLIZ Young Marine Scientists’ Day (2013), Brugge, Belgium. Research output: Contribution to conference › C3: Conference - meeting abstract › Research

Microbiological spoilage in brown shrimp (Crangon crangon): a study through cultivation dependent and independent (DGGE) method. / Calliauw, Fien; Broekaert, Katrien; Vlaemynck, Geertrui; Heyndrickx, Marc. Proceedings Microbial spoilers in food 2013. Quimper, 2013. p. 49. Research output: Chapter in Book/Report/Conference proceeding › C3: Conference Abstract › Research

Microbial ecology of Vietnamese Tra fish (Pangasius hypophthalmus) fillets during processing. / Ngoc Tong Thi, Anh; Noseda, Bert; Samapundo, Simbarashe; Ly Nguyen, Binh; Broekaert, Katrien; Rasschaert, Geertrui; Heyndrickx, Marc; Devlieghere, Frank. In: International journal of food microbiology, Vol. 167, 2013, p. 144-152. Research output: Contribution to journal › A1: Web of Science-article › Research › peer-review

SUSFOOD Newsletter : The Meta Knowledge Base (MKB), role and procedure. / Broekaert, Katrien; Mertens, Koen; De Ruyck, Hendrik. 2012, Newsletter. Research output: Other contribution › Online publication › Web publication › Research

Duurzame voedingsproductie en -consumptie gaat Europees! / Verstraete, Karen; De Ruyck, Hendrik; Broekaert, Katrien; Duquenne, Barbara. In: Science & Technology Watch, Vol. 88, 03.05.2012. Research output: Contribution to journal › A4: Article in journal not included in A1, A2 or A3 › Research › peer-review
