

Our publications since 1989 until today

Doctoral Dissertations

2008

- Kimanya, M.E. (2008). Risk assessment and management options for fumonisins in maize based complementary foods in Tanzania. PhD thesis, Ghent University.

2007

- Baert, K. (2007). An integrated risk assessment of patulin in apple juices throughout the food chain. PhD thesis, Ghent University ([citation](#)).
- Mestdagh, F. (2007). Formation of acrylamide in potato products and its dietary exposure. PhD thesis, Ghent University ([citation](#)).
- Possemiers, S. (2007). Activation of pro-estrogens from hops by human intestinal bacteria: conversion of isoxanthohumol into the potent phyto-estrogen 8-prenylnaringenin. PhD thesis, Ghent University ([citation](#)).
- Sioen, I. (2007). The nutritional-toxicological conflict related to seafood consumption. PhD thesis, Ghent University.

2006

- Perez-Cueto Eulert, A. (2006). Surveillance of nutritional transition in Bolivia: The role of household and adolescent surveys, 119p.
- Rombaut, R. (2006). Enrichment of nutritionally advantageous milk fat globule membrane fragments present in dairy effluents, 228p.
- Samapundo, S. (2006). Post-harvest strategies for the prevention of fungal growth and mycotoxin production in corn. PhD thesis. Ghent University ([citation](#)).

2003

- Mamiro, P. (2003). Influence of complementary food on growth and iron status of infants aged 6-12 months in Kilosa district, Tanzania.
- Vermeirssen, V. (2003). Release and activity of ACE inhibitory peptides from pea and whey protein ([citation](#)).

2002

- De Meulenaer, B. (2002). Chemical interactions between packaging materials and foodstuffs. PhD thesis, Ghent University ([citation](#)).

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- Mbithi-Mwikya, S. (2000). Influence of complementary food on growth and iron status of infants aged 6-12 months in Kilosa district, Tanzania.

1996

- Van Camp, J. (1996). High hydrostatic pressure-induced denaturation, aggregation, and gel formation of food proteins.

Publications in international peer-reviewed journals

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- Andjelkovic, M., Van Camp, J., Pedra, M., Renders, K., Socaciu, C., & Verhé, R. (2008). Correlations of the phenolic compounds and the phenolic content in some Spanish and French olive oils. *Journal of Agricultural and Food Chemistry*, 56, 5181-5187.
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- Beernaert, J., Scheirs, J., Van den Brande, G., Leirs, H., Blust, R., De Meulenaer, B., Van Camp, J., & Verhaegen, R. (2008). Do wood mice (*Apodemus sylvaticus* L.) use food selection as a means to reduce heavy metal intake? *Environmental Pollution*, 155, 599-607.
- Bunea, A., Andjelkovic, M., Socaciu, C., Bobis, O., Neacsu, M., Verhé, R. & Van Camp, J. (2008). Total and individual carotenoids and phenolic acids content in fresh, refrigerated and processed spinach (*Spinacia oleracea* L.). *Food Chemistry*, 108, 649-656.
- 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. (2008). Comparison of potato varieties between seasons and their potential for acrylamide formation. *Journal of the Science of Food and Agriculture*, 88, 313-318.
- Dewettinck, K., Rombaut, R., Thienpont, N., Trung Le, T., Messens, K., & Van Camp, J. (2008). Nutritional and technological aspects of milk fat globule membrane material. *International Dairy Journal*, 18, 436-457.
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- Lachat, C., Huybregts, L., Roberfroid, D., Van Camp, J., Remaut-De Winter, A., Debruyne, P., & Kolsteren, P. (2008). Nutritional profile of Foods offered and consumed in a Belgian university canteen. *Public Health Nutrition*, accepted for publication.
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