Anne S Meyer

List of Publications by Year
in descending order

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		6613	13771
330	21,744	79	129
papers	citations	h-index	g-index

331	331	331	20499
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The problems of using one-dimensional methods to evaluate multifunctional food and biological antioxidants. Journal of the Science of Food and Agriculture, 2000, 80, 1925-1941.	3.5	884
2	Antioxidant Activity of Berry Phenolics on Human Low-Density Lipoprotein and Liposome Oxidation. Journal of Agricultural and Food Chemistry, 1998, 46, 4107-4112.	5.2	554
3	Important Determinants for Fucoidan Bioactivity: A Critical Review of Structure-Function Relations and Extraction Methods for Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds. Marine Drugs, 2011, 9, 2106-2130.	4.6	542
4	Upgrading of grape skins: Significance of plant cell-wall structural components and extraction techniques for phenol release. Trends in Food Science and Technology, 2006, 17, 579-590.	15.1	444
5	Phytate: impact on environment and human nutrition. A challenge for molecular breeding. Journal of Zhejiang University: Science B, 2008, 9, 165-191.	2.8	415
6	Antioxidant interactions of catechin, cyanidin, caffeic acid, quercetin, and ellagic acid on human LDL oxidation. Food Chemistry, 1998, 61, 71-75.	8.2	307
7	Lignocellulose pretreatment severity â€“ relating pH to biomatrix opening. New Biotechnology, 2010, 27, 739-750.	4.4	299
8	Can laccases catalyze bond cleavage in lignin?. Biotechnology Advances, 2015, 33, 13-24.	11.7	296
9	Formation of degradation compounds from lignocellulosic biomass in the biorefinery: sugar reaction mechanisms. Carbohydrate Research, 2014, 385, 45-57.	2.3	288
10	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes (Vitis vinifera). Journal of Agricultural and Food Chemistry, 1997, 45, 1638-1643.	5.2	279
11	Fucoidans from brown seaweeds: an update on structures, extraction techniques and use of enzymes as tools for structural elucidation. RSC Advances, 2013, 3, 8131-8141.	3.6	266
12	Phenolic Composition and Antioxidant Activity of Prunes and Prune Juice (Prunus domestica). Journal of Agricultural and Food Chemistry, 1998, 46, 1247-1252.	5.2	260
13	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis: I. Significance and mechanism of cellobiose and glucose inhibition on cellulolytic enzymes. Biotechnology Advances, 2010, 28, 308-324.	11.7	254
14	Antioxidant Effects of Phenolic Rye (Secale cerealeL.) Extracts, Monomeric Hydroxycinnamates, and Ferulic Acid Dehydrodimers on Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2001, 49, 4090-4096.	5.2	244
15	Seaweed Hydrocolloid Production: An Update on Enzyme Assisted Extraction and Modification Technologies. Marine Drugs, 2015, 13, 3340-3359.	4.6	239
16	Enzyme-Assisted Extraction of Antioxidative Phenols from Black Currant Juice Press Residues (Ribes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	237
17	Engineering aspects of hydrothermal pretreatment: From batch to continuous operation, scale-up and pilot reactor under biorefinery concept. Bioresource Technology, 2020, 299, 122685.	9.6	236
18	Fruit Hydroxycinnamic Acids Inhibit Human Low-Density Lipoprotein Oxidation in Vitro. Journal of Agricultural and Food Chemistry, 1998, 46, 1783-1787.	5.2	233

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19	Exploring fungal biodiversity for the production of water-soluble pigments as potential natural food colorants. Current Opinion in Biotechnology, 2005, 16, 231-238.	6.6	226
20	Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation. Trends in Food Science and Technology, 2008, 19, 76-93.	15.1	224
21	Fungal polyketide azaphilone pigments as future natural food colorants?. Trends in Biotechnology, 2010, 28, 300-307.	9.3	223
22	Fucoidan from Sargassum sp. and Fucus vesiculosus reduces cell viability of lung carcinoma and melanoma cells in vitro and activates natural killer cells in mice in vivo. International Journal of Biological Macromolecules, 2011, 49, 331-336.	7.5	218
23	Effect of Ripeness and Postharvest Storage on the Phenolic Profiles of Cherries (Prunus aviumL.). Journal of Agricultural and Food Chemistry, 2004, 52, 523-530.	5.2	212
24	Content of Phenolic Acids and Ferulic Acid Dehydrodimers in 17 Rye (SecalecerealeL.) Varieties. Journal of Agricultural and Food Chemistry, 2000, 48, 2837-2842.	5.2	207
25	Effect of ripeness and postharvest storage on the evolution of colour and anthocyanins in cherries (Prunus avium L.). Food Chemistry, 2007, 103, 976-984.	8.2	207
26	Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon. FEMS Microbiology Ecology, 2017, 93, .	2.7	203
27	Developments in support materials for immobilization of oxidoreductases: A comprehensive review. Advances in Colloid and Interface Science, 2018, 258, 1-20.	14.7	203
28	Oxidative Stability of Fish and Algae Oils Containing Long-Chain Polyunsaturated Fatty Acids in Bulk and in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2094-2099.	5.2	185
29	Effects of Substrate Loading on Enzymatic Hydrolysis and Viscosity of Pretreated Barley Straw. Applied Biochemistry and Biotechnology, 2007, 143, 27-40.	2.9	171
30	Membrane technology for purification of enzymatically produced oligosaccharides: Molecular and operational features affecting performance. Separation and Purification Technology, 2009, 70, 1-11.	7.9	167
31	Enzymatic Release of Antioxidants for Human Low-Density Lipoprotein from Grape Pomace. Journal of Agricultural and Food Chemistry, 1998, 46, 2439-2446.	5.2	153
32	Predictions of flavonoid solubility in ionic liquids by COSMO-RS: experimental verification, structural elucidation, and solvation characterization. Green Chemistry, 2007, 9, 1362.	9.0	149
33	Evaluation of Minimal Trichoderma reesei Cellulase Mixtures on Differently Pretreated Barley Straw Substrates. Biotechnology Progress, 2007, 23, 1270-1276.	2.6	144
34	Effect of harvest time and field retting duration on the chemical composition, morphology and mechanical properties of hemp fibers. Industrial Crops and Products, 2015, 69, 29-39.	5.2	141
35	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis. Biotechnology Advances, 2010, 28, 407-425.	11.7	135
36	Application of enzymes as food antioxidants. Trends in Food Science and Technology, 1995, 6, 300-304.	15.1	134

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37	Synergistic Antioxidative Effects of Alkamides, Caffeic Acid Derivatives, and Polysaccharide Fractions fromEchinacea purpureaon in Vitro Oxidation of Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2005, 53, 9413-9423.	5.2	131
38	Identification of potentially safe promising fungal cell factories for the production of polyketide natural food colorants using chemotaxonomic rationale. Microbial Cell Factories, 2009, 8, 24.	4.0	131
39	Multi-faceted strategy based on enzyme immobilization with reactant adsorption and membrane technology for biocatalytic removal of pollutants: A critical review. Biotechnology Advances, 2019, 37, 107401.	11.7	130
40	Chemical and Olfactometric Characterization of Volatile Flavor Compounds in a Fish Oil Enriched Milk Emulsion. Journal of Agricultural and Food Chemistry, 2004, 52, 311-317.	5.2	127
41	Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review. Industrial Crops and Products, 2017, 108, 660-683.	5.2	126
42	In Vitro Fermentation of Arabinoxylan-Derived Carbohydrates by Bifidobacteria and Mixed Fecal Microbiota. Journal of Agricultural and Food Chemistry, 2009, 57, 8598-8606.	5.2	125
43	Commercial Grape Juices Inhibit the in Vitro Oxidation of Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 1998, 46, 834-838.	5.2	121
44	Enzymatic hydrolysis of water-soluble wheat arabinoxylan. 1. Synergy between Î±-L-arabinofuranosidases, endo-1,4-Î²-xylanases, and Î²-xylosidase activities. Biotechnology and Bioengineering, 2003, 81, 726-731.	3.3	121
45	Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds Inhibit Proliferation of Melanoma Cells and Induce Apoptosis by Activation of Caspase-3 in Vitro. Marine Drugs, 2011, 9, 2605-2621.	4.6	121
46	Efficiency of New Fungal Cellulase Systems in Boosting Enzymatic Degradation of Barley Straw Lignocellulose. Biotechnology Progress, 2006, 22, 493-498.	2.6	114
47	Juice clarification by protease and pectinase treatments indicates new roles of pectin and protein in cherry juice turbidity. Food and Bioproducts Processing, 2010, 88, 259-265.	3.6	114
48	Cascade catalysis in membranes with enzyme immobilization for multi-enzymatic conversion of CO2 to methanol. New Biotechnology, 2015, 32, 319-327.	4.4	114
49	Microbial enzymes catalyzing keratin degradation: Classification, structure, function. Biotechnology Advances, 2020, 44, 107607.	11.7	113
50	Lipid Oxidation in Fish Oil Enriched Mayonnaise:Â Calcium Disodium Ethylenediaminetetraacetate, but Not Gallic Acid, Strongly Inhibited Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 1009-1019.	5.2	112
51	Characterization of alginates from Ghanaian brown seaweeds: Sargassum spp. and Padina spp.. Food Hydrocolloids, 2017, 71, 236-244.	10.7	112
52	Enzymatic Xylose Release from Pretreated Corn Bran Arabinoxylan: Differential Effects of Deacetylation and Deferuloylation on Insoluble and Soluble Substrate Fractions. Journal of Agricultural and Food Chemistry, 2010, 58, 6141-6148.	5.2	111
53	Phenolic cross-links: building and de-constructing the plant cell wall. Natural Product Reports, 2020, 37, 919-961.	10.3	111
54	Predictive screening of ionic liquids for dissolving cellulose and experimental verification. Green Chemistry, 2016, 18, 6246-6254.	9.0	110

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55	Selective release of phenols from apple skin: Mass transfer kinetics during solvent and enzyme-assisted extraction. Separation and Purification Technology, 2008, 63, 620-627.	7.9	104
56	Modeling the Sensory Impact of Defined Combinations of Volatile Lipid Oxidation Products on Fishy and Metallic Off-Flavors. Journal of Agricultural and Food Chemistry, 2004, 52, 1635-1641.	5.2	103
57	Enzymatic lignocellulose hydrolysis: Improved cellulase productivity by insoluble solids recycling. Biotechnology for Biofuels, 2013, 6, 5.	6.2	103
58	A novel GH43 Î±-l-arabinofuranosidase from Humicola insolens: mode of action and synergy with GH51 Î±-l-arabinofuranosidases on wheat arabinoxylan. Applied Microbiology and Biotechnology, 2006, 73, 850-861.	3.6	99
59	Lipid Oxidation in Milk, Yoghurt, and Salad Dressing Enriched with Neat Fish Oil or Pre-Emulsified Fish Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 7802-7809.	5.2	99
60	Oxidation in Fish Oil Enriched Mayonnaise:Â Ascorbic Acid and Low pH Increase Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 3947-3956.	5.2	97
61	Enzymatic Hydrolysis of Wheat Arabinoxylan by a Recombinant "Minimal" Enzyme Cocktail Containing Î²-Xylosidase and Novel endo-1,4-Î²-Xylanase and Î±-L-Arabinofuranosidase Activities. Biotechnology Progress, 2007, 23, 100-107.	2.6	96
62	Comparison of methods for compositional characterization of grape (Vitis vinifera L.) and apple (Malus domestica) skins. Food and Bioproducts Processing, 2008, 86, 79-86.	3.6	96
63	Bioremediation of lignin derivatives and phenolics in wastewater with lignin modifying enzymes: Status, opportunities and challenges. Science of the Total Environment, 2021, 777, 145988.	8.0	96
64	Effects of different enzymatic maceration treatments on enhancement of anthocyanins and other phenolics in black currant juice. Innovative Food Science and Emerging Technologies, 2004, 5, 503-513.	5.6	94
65	Comparison of Different Pretreatment Strategies for Enzymatic Hydrolysis of Wheat and Barley Straw. Applied Biochemistry and Biotechnology, 2007, 143, 284-296.	2.9	92
66	Application of enzymes for efficient extraction, modification, and development of functional properties of lime pectin. Food Hydrocolloids, 2014, 40, 273-282.	10.7	92
67	A structural-chemical explanation of fungal laccase activity. Scientific Reports, 2018, 8, 17285.	3.3	89
68	Recovery of volatile aroma compounds from black currant juice by vacuum membrane distillation. Journal of Food Engineering, 2004, 64, 23-31.	5.2	88
69	Efficiencies of designed enzyme combinations in releasing arabinose and xylose from wheat arabinoxylan in an industrial ethanol fermentation residue. Enzyme and Microbial Technology, 2005, 36, 773-784.	3.2	88
70	Homogenization Conditions Affect the Oxidative Stability of Fish Oil Enriched Milk Emulsions:Â Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2007, 55, 1773-1780.	5.2	87
71	Quantitative Prediction of Cell Wall Polysaccharide Composition in Grape (Vitis vinifera L.) and Apple (Malus domestica) Skins from Acid Hydrolysis Monosaccharide Profiles. Journal of Agricultural and Food Chemistry, 2009, 57, 3611-3619.	5.2	87
72	Colorimetric Characterization for Comparative Analysis of Fungal Pigments and Natural Food Colorants. Journal of Agricultural and Food Chemistry, 2006, 54, 7027-7035.	5.2	86

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73	The minimal enzyme cocktail concept for biomass processing. Journal of Cereal Science, 2009, 50, 337-344.	3.7	86
74	Tailored enzymatic production of oligosaccharides from sugar beet pectin and evidence of differential effects of a single DP chain length difference on human faecal microbiota composition after in vitro fermentation. Process Biochemistry, 2011, 46, 1039-1049.	3.7	86
75	Designed optimization of a single-step extraction of fucose-containing sulfated polysaccharides from Sargassum sp.. Journal of Applied Phycology, 2012, 24, 715-723.	2.8	86
76	Influence of substrate particle size and wet oxidation on physical surface structures and enzymatic hydrolysis of wheat straw. Biotechnology Progress, 2009, 25, 399-408.	2.6	85
77	Impact of Isolation Method on the Antioxidant Activity of Rapeseed Meal Phenolics. Journal of Agricultural and Food Chemistry, 2004, 52, 8202-8207.	5.2	84
78	Quantitative Analysis of Phytate Globoids Isolated from Wheat Bran and Characterization of Their Sequential Dephosphorylation by Wheat Phytase. Journal of Agricultural and Food Chemistry, 2007, 55, 7547-7552.	5.2	84
79	Oxidation in fish-oil-enriched mayonnaise. European Food Research and Technology, 1999, 210, 13-30.	3.3	83
80	Synthesis of Human Milk Oligosaccharides: Protein Engineering Strategies for Improved Enzymatic Transglycosylation. Molecules, 2019, 24, 2033.	3.8	83
81	Antioxidant activity of grape extracts in a lecithin liposome system. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1301-1307.	1.9	82
82	Robust biodegradation of naproxen and diclofenac by laccase immobilized using electrospun nanofibers with enhanced stability and reusability. Materials Science and Engineering C, 2019, 103, 109789.	7.3	81
83	Ascorbyl Palmitate, Î³-Tocopherol, and EDTA Affect Lipid Oxidation in Fish Oil Enriched Salad Dressing Differently. Journal of Agricultural and Food Chemistry, 2007, 55, 2369-2375.	5.2	78
84	Enzymatic conversion of CO2 to CH3OH via reverse dehydrogenase cascade biocatalysis: Quantitative comparison of efficiencies of immobilized enzyme systems. Biochemical Engineering Journal, 2017, 127, 217-228.	3.6	78
85	Prediction of Wine Color Attributes from the Phenolic Profiles of Red Grapes (Vitis vinifera). Journal of Agricultural and Food Chemistry, 2008, 56, 1105-1115.	5.2	77
86	Methods for Improving Enzymatic Trans-glycosylation for Synthesis of Human Milk Oligosaccharide Biomimetics. Journal of Agricultural and Food Chemistry, 2014, 62, 9615-9631.	5.2	76
87	Compositional variations of brown seaweeds Laminaria digitata and Saccharina latissima in Danish waters. Journal of Applied Phycology, 2017, 29, 1493-1506.	2.8	75
88	Effect and Modeling of Glucose Inhibition and In Situ Glucose Removal During Enzymatic Hydrolysis of Pretreated Wheat Straw. Applied Biochemistry and Biotechnology, 2010, 160, 280-297.	2.9	74
89	Effect of Ascorbic Acid on Iron Release from the Emulsifier Interface and on the Oxidative Flavor Deterioration in Fish Oil Enriched Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 4917-4926.	5.2	73
90	Computerized Screening for Novel Producers of Monascus-like Food Pigments in Penicillium Species. Journal of Agricultural and Food Chemistry, 2008, 56, 9981-9989.	5.2	73

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91	Effects of Lactoferrin, Phytic Acid, and EDTA on Oxidation in Two Food Emulsions Enriched with Long-Chain Polyunsaturated Fatty Acids. Journal of Agricultural and Food Chemistry, 2004, 52, 7690-7699.	5.2	72
92	Enzyme-Assisted Fucoidan Extraction from Brown Macroalgae Fucus distichus subsp. evanescens and Saccharina latissima. Marine Drugs, 2020, 18, 296.	4.6	71
93	Feruloylated and Nonferuloylated Arabino-oligosaccharides from Sugar Beet Pectin Selectively Stimulate the Growth of Bifidobacterium spp. in Human Fecal in Vitro Fermentations. Journal of Agricultural and Food Chemistry, 2011, 59, 6511-6519.	5.2	70
94	In Vitro Fermentation of Sugar Beet Arabino-Oligosaccharides by Fecal Microbiota Obtained from Patients with Ulcerative Colitis To Selectively Stimulate the Growth of Bifidobacterium spp. and Lactobacillus spp. Applied and Environmental Microbiology, 2011, 77, 8336-8344.	3.1	69
95	Stabilization of emulsions by gum tragacanth (Astragalus spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. Food Hydrocolloids, 2013, 31, 5-14.	10.7	68
96	Rheological properties of agar and carrageenan from Ghanaian red seaweeds. Food Hydrocolloids, 2017, 63, 50-58.	10.7	68
97	Effects of different enzymatic pre-press maceration treatments on the release of phenols into blackcurrant juice. European Food Research and Technology, 2004, 219, 620-629.	3.3	67
98	Maximal release of highly bifidogenic soluble dietary fibers from industrial potato pulp by minimal enzymatic treatment. Applied Microbiology and Biotechnology, 2011, 90, 873-884.	3.6	67
99	Potential of Phytase-Mediated Iron Release from Cereal-Based Foods: A Quantitative View. Nutrients, 2013, 5, 3074-3098.	4.1	67
100	Structure, functionality and tuning up of laccases for lignocellulose and other industrial applications. Critical Reviews in Biotechnology, 2016, 36, 70-86.	9.0	67
101	Oxidation in fish oil-enriched mayonnaise3. Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis. European Food Research and Technology, 2000, 211, 86-98.	3.3	66
102	Oxidative flavour deterioration of fish oil enriched milk. European Journal of Lipid Science and Technology, 2003, 105, 518-528.	1.5	66
103	Protection against Oxidation of Fish-Oil-Enriched Milk Emulsions through Addition of Rapeseed Oil or Antioxidants. Journal of Agricultural and Food Chemistry, 2005, 53, 5429-5437.	5.2	65
104	Assessing reliability of cellulose hydrolysis models to support biofuel process designâ€"Identifiability and uncertainty analysis. Computers and Chemical Engineering, 2010, 34, 1385-1392.	3.8	65
105	Quantitative analysis of the main phenolics in rapeseed meal and oils processed differently using enzymatic hydrolysis and HPLC. European Food Research and Technology, 2003, 217, 517-523.	3.3	64
106	Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality. International Dairy Journal, 2005, 15, 173-182.	3.0	64
107	Discriminated release of phenolic substances from red wine grape skins (Vitis vinifera L.) by multicomponent enzymes treatment. Biochemical Engineering Journal, 2010, 49, 68-77.	3.6	64
108	Low temperature lignocellulose pretreatment: effects and interactions of pretreatment pH are critical for maximizing enzymatic monosaccharide yields from wheat straw. Biotechnology for Biofuels, 2011, 4, 11.	6.2	63

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109	Effect of pectin and hemicellulose removal from hemp fibres on the mechanical properties of unidirectional hemp/epoxy composites. Composites Part A: Applied Science and Manufacturing, 2016, 90, 724-735.	7.6	63
110	Lignin from hydrothermally pretreated grass biomass retards enzymatic cellulose degradation by acting as a physical barrier rather than by inducing nonproductive adsorption of enzymes. Biotechnology for Biofuels, 2018, 11, 85.	6.2	61
111	Free and immobilized biocatalysts for removing micropollutants from water and wastewater: Recent progress and challenges. Bioresource Technology, 2022, 344, 126201.	9.6	61
112	Partitioning of Selected Antioxidants in Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 3601-3610.	5.2	60
113	Enzymatic solubilization of a pectinaceous dietary fiber fraction from potato pulp: Optimization of the fiber extraction process. Biochemical Engineering Journal, 2009, 43, 106-112.	3.6	59
114	Substrate specificity and transfucosylation activity of GH29 Î±-l-fucosidases for enzymatic production of human milk oligosaccharides. New Biotechnology, 2018, 41, 34-45.	4.4	58
115	Classification and enzyme kinetics of formate dehydrogenases for biomanufacturing via CO2 utilization. Biotechnology Advances, 2019, 37, 107408.	11.7	58
116	Influence of Î»-Carrageenan on the Release of Systematic Series of Volatile Flavor Compounds from Viscous Food Model Systems. Journal of Agricultural and Food Chemistry, 2004, 52, 3542-3549.	5.2	57
117	Fouling-induced enzyme immobilization for membrane reactors. Bioresource Technology, 2013, 147, 260-268.	9.6	57
118	Formate dehydrogenases for CO2 utilization. Current Opinion in Biotechnology, 2022, 73, 95-100.	6.6	57
119	Statistically designed two step response surface optimization of enzymatic prepress treatment to increase juice yield and lower turbidity of elderberry juice. Innovative Food Science and Emerging Technologies, 2007, 8, 135-142.	5.6	56
120	Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk. European Journal of Lipid Science and Technology, 2004, 106, 170-182.	1.5	55
121	Enzymatic Cellulose Hydrolysis: Enzyme Reusability and Visualization of Î²-Glucosidase Immobilized in Calcium Alginate. Molecules, 2014, 19, 19390-19406.	3.8	55
122	Functionalization of a Membrane Sublayer Using Reverse Filtration of Enzymes and Dopamine Coating. ACS Applied Materials & Interfaces, 2014, 6, 22894-22904.	8.0	54
123	Release of hydroxycinnamic and hydroxybenzoic acids in rye by commercial plant cell wall degrading enzyme preparations. Journal of the Science of Food and Agriculture, 1999, 79, 411-413.	3.5	53
124	A framework for model-based optimization of bioprocesses under uncertainty: Lignocellulosic ethanol production case. Computers and Chemical Engineering, 2012, 42, 115-129.	3.8	53
125	Prediction of Pectin Yield and Quality by FTIR and Carbohydrate Microarray Analysis. Food and Bioprocess Technology, 2017, 10, 143-154.	4.7	53
126	Recovery of volatile fruit juice aroma compounds by membrane technology: Sweeping gas versus vacuum membrane distillation. Innovative Food Science and Emerging Technologies, 2011, 12, 388-397.	5.6	51

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127	A Mathematical Model for Simultaneous Saccharification and Co-fermentation (SSCF) of C6 and C5 Sugars. Chinese Journal of Chemical Engineering, 2011, 19, 185-191.	3.5	51
128	Characterization and biological depectinization of hemp fibers originating from different stem sections. Industrial Crops and Products, 2015, 76, 880-891.	5.2	51
129	Controlled retting of hemp fibres: Effect of hydrothermal pre-treatment and enzymatic retting on the mechanical properties of unidirectional hemp/epoxy composites. Composites Part A: Applied Science and Manufacturing, 2016, 88, 253-262.	7.6	51
130	Storage affects the phenolic profiles and antioxidant activities of cherries(Prunus avium L) on human low-density lipoproteins. Journal of the Science of Food and Agriculture, 2004, 84, 1013-1020.	3.5	50
131	Monosaccharide yields and lignin removal from wheat straw in response to catalyst type and pH during mild thermal pretreatment. Process Biochemistry, 2010, 45, 1181-1186.	3.7	50
132	Expression and characterization of an endo-1,4-Î²-galactanase from Emericella nidulans in Pichia pastoris for enzymatic design of potentially prebiotic oligosaccharides from potato galactans. Enzyme and Microbial Technology, 2012, 50, 121-129.	3.2	50
133	Separation of phenolic acids from monosaccharides by low-pressure nanofiltration integrated with laccase pre-treatments. Journal of Membrane Science, 2015, 482, 83-91.	8.2	50
134	Effect of Xanthan on Flavor Release from Thickened Viscous Food Model Systems. Journal of Agricultural and Food Chemistry, 2005, 53, 3577-3583.	5.2	49
135	Enzyme immobilization by fouling in ultrafiltration membranes: Impact of membrane configuration and type on flux behavior and biocatalytic conversion efficacy. Biochemical Engineering Journal, 2014, 83, 79-89.	3.6	49
136	Oxidation in fish oil-enriched mayonnaise: 4. Effect of tocopherol concentration on oxidative deterioration. European Food Research and Technology, 2001, 212, 308-318.	3.3	48
137	Directing filtration to optimize enzyme immobilization in reactive membranes. Journal of Membrane Science, 2014, 459, 1-11.	8.2	48
138	Laccase-Catalyzed Oxidation of Lignin Induces Production of H₂O₂. ACS Sustainable Chemistry and Engineering, 2020, 8, 831-841.	6.7	48
139	Synergistic enzyme mechanisms and effects of sequential enzyme additions on degradation of water insoluble wheat arabinoxylan. Enzyme and Microbial Technology, 2007, 40, 908-918.	3.2	47
140	Selection of elderberry (Sambucus nigra L.) genotypes best suited for the preparation of juice. European Food Research and Technology, 2008, 226, 843-855.	3.3	46
141	Acetate is a superior substrate for microbial fuel cell initiation preceding bioethanol effluent utilization. Applied Microbiology and Biotechnology, 2015, 99, 4905-4915.	3.6	46
142	Dynamic model-based evaluation of process configurations for integrated operation of hydrolysis and co-fermentation for bioethanol production from lignocellulose. Bioresource Technology, 2011, 102, 1174-1184.	9.6	45
143	Ensiling as biological pretreatment of grass (Festulolium Hykor): The effect of composition, dry matter, and inocula on cellulose convertibility. Biomass and Bioenergy, 2013, 58, 303-312.	5.7	45
144	Photostability of Natural Orangeâ^'Red and Yellow Fungal Pigments in Liquid Food Model Systems. Journal of Agricultural and Food Chemistry, 2009, 57, 6253-6261.	5.2	44

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145	Identification of a laccase from Ganoderma lucidum CBS 229.93 having potential for enhancing cellulase catalyzed lignocellulose degradation. Enzyme and Microbial Technology, 2013, 53, 378-385.	3.2	44
146	Ensiling of wheat straw decreases the required temperature in hydrothermal pretreatment. Biotechnology for Biofuels, 2013, 6, 116.	6.2	44
147	Filtration behavior of casein glycomacropeptide (CGMP) in an enzymatic membrane reactor: fouling control by membrane selection and threshold flux operation. Journal of Membrane Science, 2014, 469, 127-139.	8.2	44
148	The natural catalytic function of CuGE glucuronoyl esterase in hydrolysis of genuine ligninâ€“carbohydrate complexes from birch. Biotechnology for Biofuels, 2018, 11, 71.	6.2	43
149	Enzyme catalyzed oxidative gelation of sugar beet pectin: Kinetics and rheology. Food Hydrocolloids, 2012, 28, 130-140.	10.7	42
150	Crude fucoidan content in two North Atlantic kelp species, Saccharina latissima and Laminaria digitataâ€”seasonal variation and impact of environmental factors. Journal of Applied Phycology, 2017, 29, 3121-3137.	2.8	42
151	Targeted Natural Product Isolation Guided by HPLCâ€“SPEâ€“NMR: Constituents ofHubertiaSpecies. Journal of Natural Products, 2007, 70, 1472-1477.	3.0	41
152	Low energy recycling of ionic liquids via freeze crystallization during cellulose spinning. Green Chemistry, 2018, 20, 493-501.	9.0	41
153	Influence of mediators on laccase catalyzed radical formation in lignin. Enzyme and Microbial Technology, 2018, 116, 48-56.	3.2	41
154	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. Annual Review of Food Science and Technology, 2021, 12, 1-28.	9.9	41
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