

# Anne S Meyer

## List of Publications by Year in descending order

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330  
papers

21,744  
citations

6613

79  
h-index

13771

129  
g-index

331  
all docs

331  
docs citations

331  
times ranked

20499  
citing authors

#	ARTICLE	IF	CITATIONS
1	Formate dehydrogenases for CO <sub>2</sub> utilization. <i>Current Opinion in Biotechnology</i> , 2022, 73, 95-100.	6.6	57
2	Free and immobilized biocatalysts for removing micropollutants from water and wastewater: Recent progress and challenges. <i>Bioresource Technology</i> , 2022, 344, 126201.	9.6	61
3	Discovery of a Novel Glucuronan Lyase System in <i>Trichoderma parareesei</i> . <i>Applied and Environmental Microbiology</i> , 2022, 88, AEM0181921.	3.1	8
4	Removal of tetracycline in enzymatic membrane reactor: Enzymatic conversion as the predominant mechanism over adsorption and membrane rejection. <i>Journal of Environmental Chemical Engineering</i> , 2022, 10, 106973.	6.7	15
5	The Endo- $\alpha$ (1,4) Specific Fucoidanase Fhf2 From <i>Formosa haliotis</i> Releases Highly Sulfated Fucoidan Oligosaccharides. <i>Frontiers in Plant Science</i> , 2022, 13, 823668.	3.6	11
6	Bioinformatics based discovery of new keratinases in protease family M36. <i>New Biotechnology</i> , 2022, 68, 19-27.	4.4	15
7	A new FTIR assay for quantitative measurement of endo-fucoidanase activity. <i>Enzyme and Microbial Technology</i> , 2022, 158, 110035.	3.2	8
8	Bioactives from Whey: A Sustainable Approach to Enzymatic Production of Sialyl-N-acetyllactosamine. <i>ACS Sustainable Chemistry and Engineering</i> , 2022, 10, 6265-6275.	6.7	1
9	Depolymerization of fucoidan with endo-fucoidanase changes bioactivity in processes relevant for bone regeneration. <i>Carbohydrate Polymers</i> , 2022, 286, 119286.	10.2	18
10	Physical and oxidative stability of $\omega$ 3 delivery emulsions added seaweed-based polysaccharide extracts from Nordic brown algae <i>Saccharina latissima</i> . <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 239-251.	1.9	0
11	The Endo- $\alpha$ (1,3)-Fucoidanase Mef2 Releases Uniquely Branched Oligosaccharides from <i>Saccharina latissima</i> Fucoidans. <i>Marine Drugs</i> , 2022, 20, 305.	4.6	9
12	Changes in the Metagenome-Encoded CAZymes of the Rumen Microbiome Are Linked to Feed-Induced Reductions in Methane Emission From Holstein Cows. <i>Frontiers in Microbiology</i> , 2022, 13, .	3.5	2
13	Utilization of industrial citrus pectin side streams for enzymatic production of human milk oligosaccharides. <i>Carbohydrate Research</i> , 2022, 519, 108627.	2.3	11
14	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 1-28.	9.9	41
15	Specificities and Synergistic Actions of Novel PL8 and PL7 Alginate Lyases from the Marine Fungus <i>Paradendryphiella salina</i> . <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 80.	3.5	17
16	Cell wall configuration and ultrastructure of cellulose crystals in green seaweeds. <i>Cellulose</i> , 2021, 28, 2763-2778.	4.9	6
17	New Method for Identifying Fungal Kingdom Enzyme Hotspots from Genome Sequences. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 207.	3.5	8
18	Chemistry, gelation, and enzymatic modification of seaweed food hydrocolloids. <i>Trends in Food Science and Technology</i> , 2021, 109, 608-621.	15.1	37

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19	Feruloylated Arabinoxylan and Oligosaccharides: Chemistry, Nutritional Functions, and Options for Enzymatic Modification. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 331-354.	9.9	25
20	Bioremediation of lignin derivatives and phenolics in wastewater with lignin modifying enzymes: Status, opportunities and challenges. <i>Science of the Total Environment</i> , 2021, 777, 145988.	8.0	96
21	Enzymatic production of 3- <i>O</i> -sialyllactose in milk. <i>Enzyme and Microbial Technology</i> , 2021, 148, 109829.	3.2	9
22	A novel thermostable prokaryotic fucoidan active sulfatase PsFucS1 with an unusual quaternary hexameric structure. <i>Scientific Reports</i> , 2021, 11, 19523.	3.3	8
23	Improvement of the Transglycosylation Efficiency of a Lacto-N-Biosidase from <i>Bifidobacterium bifidum</i> by Protein Engineering. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11493.	2.5	7
24	Engineering aspects of hydrothermal pretreatment: From batch to continuous operation, scale-up and pilot reactor under biorefinery concept. <i>Bioresource Technology</i> , 2020, 299, 122685.	9.6	236
25	Laccase-Catalyzed Oxidation of Lignin Induces Production of H <sub>2</sub> O <sub>2</sub> . <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 831-841.	6.7	48
26	Conserved unique peptide patterns (CUPP) online platform: peptide-based functional annotation of carbohydrate active enzymes. <i>Nucleic Acids Research</i> , 2020, 48, W110-W115.	14.5	35
27	Effect of Enzymatically Extracted Fucoidans on Angiogenesis and Osteogenesis in Primary Cell Culture Systems Mimicking Bone Tissue Environment. <i>Marine Drugs</i> , 2020, 18, 481.	4.6	18
28	Improving $\beta$ -Galactosidase-Catalyzed Transglycosylation Yields by Cross-Linked Layer-by-Layer Enzyme Immobilization. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 16205-16216.	6.7	13
29	Improved Transglycosylation by a Xyloglucan-Active $\beta$ -L-Fucosidase from <i>Fusarium graminearum</i> . <i>Journal of Fungi (Basel, Switzerland)</i> , 2020, 6, 295.	3.5	5
30	Functional Characterization of a New GH107 Endo- $\beta$ -(1,4)-Fucoidanase from the Marine Bacterium <i>Formosa haliotis</i> . <i>Marine Drugs</i> , 2020, 18, 562.	4.6	23
31	Microbial enzymes catalyzing keratin degradation: Classification, structure, function. <i>Biotechnology Advances</i> , 2020, 44, 107607.	11.7	113
32	Comparative Characterization of <i>Aspergillus</i> Pectin Lyases by Discriminative Substrate Degradation Profiling. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 873.	4.1	17
33	Effects of Different Processing Treatments on Almond ( <i>Prunus dulcis</i> ) Bioactive Compounds, Antioxidant Activities, Fatty Acids, and Sensorial Characteristics. <i>Plants</i> , 2020, 9, 1627.	3.5	23
34	Microstructural and carbohydrate compositional changes induced by enzymatic saccharification of green seaweed from West Africa. <i>Algal Research</i> , 2020, 47, 101894.	4.6	7
35	Effects of a Newly Developed Enzyme-Assisted Extraction Method on the Biological Activities of Fucoidans in Ocular Cells. <i>Marine Drugs</i> , 2020, 18, 282.	4.6	21
36	$\beta$ -N-Acetylhexosaminidases for Carbohydrate Synthesis via Trans-Glycosylation. <i>Catalysts</i> , 2020, 10, 365.	3.5	19

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37	Selective Enzymatic Release and Gel Formation by Cross-Linking of Feruloylated Glucurono-Arabinosylxylan from Corn Bran. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 8164-8174.	6.7	17
38	Enzymatic transglucosylation for synthesis of human milk oligosaccharides. <i>Carbohydrate Research</i> , 2020, 493, 108029.	2.3	24
39	Enzyme-Assisted Fucoidan Extraction from Brown Macroalgae <i>Fucus distichus</i> subsp. <i>evanescens</i> and <i>Saccharina latissima</i> . <i>Marine Drugs</i> , 2020, 18, 296.	4.6	71
40	Fungal secretome profile categorization of CAZymes by function and family corresponds to fungal phylogeny and taxonomy: Example <i>Aspergillus</i> and <i>Penicillium</i> . <i>Scientific Reports</i> , 2020, 10, 5158.	3.3	35
41	Direct separation of acetate and furfural from xylose by nanofiltration of birch pretreated liquor: Effect of process conditions and separation mechanism. <i>Separation and Purification Technology</i> , 2020, 239, 116546.	7.9	12
42	The structural basis of fungal glucuronoyl esterase activity on natural substrates. <i>Nature Communications</i> , 2020, 11, 1026.	12.8	16
43	Phenolic cross-links: building and de-constructing the plant cell wall. <i>Natural Product Reports</i> , 2020, 37, 919-961.	10.3	111
44	Enzymes in the third generation biorefinery for macroalgae biomass. , 2020, , 363-396.		12
45	Fungal Biotechnology: Unlocking the Full Potential of Fungi for a More Sustainable World. <i>Grand Challenges in Biology and Biotechnology</i> , 2020, , 3-32.	2.4	5
46	Co-Immobilization of Glucose Dehydrogenase and Xylose Dehydrogenase as a New Approach for Simultaneous Production of Gluconic and Xylonic Acid. <i>Materials</i> , 2019, 12, 3167.	2.9	12
47	Proteomic enzyme analysis of the marine fungus <i>Paradendryphiella salina</i> reveals alginate lyase as a minimal adaptation strategy for brown algae degradation. <i>Scientific Reports</i> , 2019, 9, 12338.	3.3	34
48	A carbohydrate-binding family 48 module enables feruloyl esterase action on polymeric arabinosylxylan. <i>Journal of Biological Chemistry</i> , 2019, 294, 17339-17353.	3.4	21
49	Novel xylanolytic triple domain enzyme targeted at feruloylated arabinosylxylan degradation. <i>Enzyme and Microbial Technology</i> , 2019, 129, 109353.	3.2	15
50	Multi-faceted strategy based on enzyme immobilization with reactant adsorption and membrane technology for biocatalytic removal of pollutants: A critical review. <i>Biotechnology Advances</i> , 2019, 37, 107401.	11.7	130
51	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars ( <i>Prunus dulcis</i> ). <i>Journal of Food Science and Technology</i> , 2019, 56, 3764-3776.	2.8	14
52	Synthesis of Human Milk Oligosaccharides: Protein Engineering Strategies for Improved Enzymatic Transglycosylation. <i>Molecules</i> , 2019, 24, 2033.	3.8	83
53	Green seaweeds ( <i>Ulva fasciata</i> sp.) as nitrogen source for fungal cellulase production. <i>World Journal of Microbiology and Biotechnology</i> , 2019, 35, 82.	3.6	8
54	Robust biodegradation of naproxen and diclofenac by laccase immobilized using electrospun nanofibers with enhanced stability and reusability. <i>Materials Science and Engineering C</i> , 2019, 103, 109789.	7.3	81

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55	Laccase Induced Lignin Radical Formation Kinetics Evaluated by Electron Paramagnetic Resonance Spectroscopy. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 10425-10434.	6.7	16
56	Classification and enzyme kinetics of formate dehydrogenases for biomanufacturing via CO <sub>2</sub> utilization. <i>Biotechnology Advances</i> , 2019, 37, 107408.	11.7	58
57	Phenolic and fatty acid profiles, $\alpha$ -tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. <i>Journal of Food Biochemistry</i> , 2019, 43, e12887.	2.9	30
58	Bioconversion of xylose to xylonic acid via co-immobilized dehydrogenases for conjunct cofactor regeneration. <i>Bioorganic Chemistry</i> , 2019, 93, 102747.	4.1	15
59	Crystal structure and substrate interactions of an unusual fungal non-CBM carrying GH26 endo- $\beta$ -mannanase from <i>Yunnania penicillata</i> . <i>Scientific Reports</i> , 2019, 9, 2266.	3.3	17
60	Potentials and possible safety issues of using biorefinery products in food value chains. <i>Trends in Food Science and Technology</i> , 2019, 84, 7-11.	15.1	25
61	Laccase activity measurement by FTIR spectral fingerprinting. <i>Enzyme and Microbial Technology</i> , 2019, 122, 64-73.	3.2	13
62	Fast anaerobic digestion of complex substrates via immobilized biofilms in a novel compartmentalized reactor design. <i>Biochemical Engineering Journal</i> , 2019, 143, 224-229.	3.6	3
63	A chemo-enzymatic approach for the synthesis of human milk oligosaccharide backbone structures. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2019, 74, 85-89.	1.4	15
64	Alkaline extraction of seaweed carrageenan hydrocolloids using cocoa pod husk ash. <i>Biomass Conversion and Biorefinery</i> , 2018, 8, 577-583.	4.6	5
65	Low energy recycling of ionic liquids via freeze crystallization during cellulose spinning. <i>Green Chemistry</i> , 2018, 20, 493-501.	9.0	41
66	Enzymatic production of wheat and ryegrass derived xylooligosaccharides and evaluation of their in vitro effect on pig gut microbiota. <i>Biomass Conversion and Biorefinery</i> , 2018, 8, 497-507.	4.6	17
67	The natural catalytic function of CuGE glucuronoyl esterase in hydrolysis of genuine lignin-carbohydrate complexes from birch. <i>Biotechnology for Biofuels</i> , 2018, 11, 71.	6.2	43
68	Immobilization of alcohol dehydrogenase on ceramic silicon carbide membranes for enzymatic CH <sub>3</sub> OH production. <i>Journal of Chemical Technology and Biotechnology</i> , 2018, 93, 2952-2961.	3.2	18
69	Hydrothermal Liquefaction of Enzymatic Hydrolysis Lignin: Biomass Pretreatment Severity Affects Lignin Valorization. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 5940-5949.	6.7	39
70	Substrate specificity and transglucosylation activity of GH29 $\beta$ -l-fucosidases for enzymatic production of human milk oligosaccharides. <i>New Biotechnology</i> , 2018, 41, 34-45.	4.4	58
71	Membrane separation of enzyme-converted biomass compounds: Recovery of xylose and production of gluconic acid as a value-added product. <i>Separation and Purification Technology</i> , 2018, 194, 73-80.	7.9	15
72	Molecular dynamics derived life times of active substrate binding poses explain K <sub>M</sub> of laccase mutants. <i>RSC Advances</i> , 2018, 8, 36915-36926.	3.6	13

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73	A structural-chemical explanation of fungal laccase activity. <i>Scientific Reports</i> , 2018, 8, 17285.	3.3	89
74	Novel Enzyme Actions for Sulphated Galactofucan Depolymerisation and a New Engineering Strategy for Molecular Stabilisation of Fucoidan Degrading Enzymes. <i>Marine Drugs</i> , 2018, 16, 422.	4.6	27
75	Upgrading of Biomass Monosaccharides by Immobilized Glucose Dehydrogenase and Xylose Dehydrogenase. <i>ChemCatChem</i> , 2018, 10, 5164-5173.	3.7	16
76	Cellulase production by white-rot basidiomycetous fungi: solid-state versus submerged cultivation. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 5827-5839.	3.6	39
77	Loop engineering of an Î±-1,3/4-l-fucosidase for improved synthesis of human milk oligosaccharides. <i>Enzyme and Microbial Technology</i> , 2018, 115, 37-44.	3.2	35
78	Influence of mediators on laccase catalyzed radical formation in lignin. <i>Enzyme and Microbial Technology</i> , 2018, 116, 48-56.	3.2	41
79	Multiple Reaction Monitoring for quantitative laccase kinetics by LC-MS. <i>Scientific Reports</i> , 2018, 8, 8114.	3.3	22
80	Developments in support materials for immobilization of oxidoreductases: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2018, 258, 1-20.	14.7	203
81	Lignin from hydrothermally pretreated grass biomass retards enzymatic cellulose degradation by acting as a physical barrier rather than by inducing nonproductive adsorption of enzymes. <i>Biotechnology for Biofuels</i> , 2018, 11, 85.	6.2	61
82	Cellulases adsorb reversibly on biomass lignin. <i>Biotechnology and Bioengineering</i> , 2018, 115, 2869-2880.	3.3	25
83	Boosting of enzymatic softwood saccharification by fungal GH5 and GH26 endomannanases. <i>Biotechnology for Biofuels</i> , 2018, 11, 194.	6.2	29
84	Loop Protein Engineering for Improved Transglycosylation Activity of a Î²-N-Acetylhexosaminidase. <i>ChemBioChem</i> , 2018, 19, 1858-1865.	2.6	28
85	Municipal Solid Waste Management in a Low Income Economy Through Biogas and Bioethanol Production. <i>Waste and Biomass Valorization</i> , 2017, 8, 115-127.	3.4	22
86	Impact of the fouling mechanism on enzymatic depolymerization of xylan in different configurations of membrane reactors. <i>Separation and Purification Technology</i> , 2017, 178, 154-162.	7.9	16
87	Oxidative cleavage and hydrolytic boosting of cellulose in soybean spent flakes by <i>Trichoderma reesei</i> Cel6A lytic polysaccharide monooxygenase. <i>Enzyme and Microbial Technology</i> , 2017, 98, 58-66.	3.2	26
88	Oxidation of lignin in hemp fibres by laccase: Effects on mechanical properties of hemp fibres and unidirectional fibre/epoxy composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2017, 95, 377-387.	7.6	27
89	Compositional variations of brown seaweeds <i>Laminaria digitata</i> and <i>Saccharina latissima</i> in Danish waters. <i>Journal of Applied Phycology</i> , 2017, 29, 1493-1506.	2.8	75
90	Pre-process desilication of wheat straw with citrate. <i>Process Biochemistry</i> , 2017, 55, 126-132.	3.7	1

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91	Selection of <i>Bacillus</i> species for targeted in situ release of prebiotic galacto-rhamnogalacturonan from potato pulp in piglets. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 3605-3615.	3.6	10
92	Surface properties correlate to the digestibility of hydrothermally pretreated lignocellulosic Poaceae biomass feedstocks. <i>Biotechnology for Biofuels</i> , 2017, 10, 49.	6.2	25
93	Comparison of traditional field retting and <i>Phlebia radiata</i> Cel 26 retting of hemp fibres for fibre-reinforced composites. <i>AMB Express</i> , 2017, 7, 58.	3.0	38
94	Characterization of alginates from Ghanaian brown seaweeds: <i>Sargassum</i> spp. and <i>Padina</i> spp.. <i>Food Hydrocolloids</i> , 2017, 71, 236-244.	10.7	112
95	High-performance removal of acids and furans from wheat straw pretreatment liquid by diananofiltration. <i>Separation Science and Technology</i> , 2017, 52, 1901-1912.	2.5	10
96	Characterization of two novel bacterial type A exo-chitobiose hydrolases having C-terminal 5/12-type carbohydrate-binding modules. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 4533-4546.	3.6	5
97	Elemental analysis of various biomass solid fractions in biorefineries by X-ray fluorescence spectrometry. <i>Biomass and Bioenergy</i> , 2017, 97, 70-76.	5.7	10
98	Kinetics based reaction optimization of enzyme catalyzed reduction of formaldehyde to methanol with synchronous cofactor regeneration. <i>Biotechnology and Bioengineering</i> , 2017, 114, 2762-2770.	3.3	27
99	Direct rate assessment of laccase catalysed radical formation in lignin by electron paramagnetic resonance spectroscopy. <i>Enzyme and Microbial Technology</i> , 2017, 106, 88-96.	3.2	35
100	A comparative study on the activity of fungal lytic polysaccharide monooxygenases for the depolymerization of cellulose in soybean spent flakes. <i>Carbohydrate Research</i> , 2017, 449, 85-94.	2.3	28
101	Characterisation of Authentic Lignin Biorefinery Samples by Fourier Transform Infrared Spectroscopy and Determination of the Chemical Formula for Lignin. <i>Bioenergy Research</i> , 2017, 10, 1025-1035.	3.9	15
102	Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review. <i>Industrial Crops and Products</i> , 2017, 108, 660-683.	5.2	126
103	Crude fucoidan content in two North Atlantic kelp species, <i>Saccharina latissima</i> and <i>Laminaria digitata</i> —seasonal variation and impact of environmental factors. <i>Journal of Applied Phycology</i> , 2017, 29, 3121-3137.	2.8	42
104	Freezing Point Determination of Water—Ionic Liquid Mixtures. <i>Journal of Chemical &amp; Engineering Data</i> , 2017, 62, 2374-2383.	1.9	12
105	Separation of xylose and glucose using an integrated membrane system for enzymatic cofactor regeneration and downstream purification. <i>Journal of Membrane Science</i> , 2017, 523, 327-335.	8.2	15
106	Rheological properties of agar and carrageenan from Ghanaian red seaweeds. <i>Food Hydrocolloids</i> , 2017, 63, 50-58.	10.7	68
107	Significance of membrane bioreactor design on the biocatalytic performance of glucose oxidase and catalase: Free vs. immobilized enzyme systems. <i>Biochemical Engineering Journal</i> , 2017, 117, 41-47.	3.6	39
108	Prediction of Pectin Yield and Quality by FTIR and Carbohydrate Microarray Analysis. <i>Food and Bioprocess Technology</i> , 2017, 10, 143-154.	4.7	53

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109	Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon. <i>FEMS Microbiology Ecology</i> , 2017, 93, .	2.7	203
110	Enzymatic conversion of CO <sub>2</sub> to CH <sub>3</sub> OH via reverse dehydrogenase cascade biocatalysis: Quantitative comparison of efficiencies of immobilized enzyme systems. <i>Biochemical Engineering Journal</i> , 2017, 127, 217-228.	3.6	78
111	A New Functional Classification of Glucuronoyl Esterases by Peptide Pattern Recognition. <i>Frontiers in Microbiology</i> , 2017, 08, 309.	3.5	22
112	Design of <i>Trypanosoma rangeli</i> sialidase mutants with improved trans-sialidase activity. <i>PLoS ONE</i> , 2017, 12, e0171585.	2.5	16
113	Characterization and immobilization of engineered sialidases from <i>Trypanosoma rangeli</i> for transsialylation. <i>AIMS Molecular Science</i> , 2017, 4, 140-163.	0.5	8
114	Structure, functionality and tuning up of laccases for lignocellulose and other industrial applications. <i>Critical Reviews in Biotechnology</i> , 2016, 36, 70-86.	9.0	67
115	DNA-Based Identification and Chemical Characteristics of <i>Hypnea musciformis</i> from Coastal Sites in Ghana. <i>Diversity</i> , 2016, 8, 14.	1.7	7
116	Cathode Assessment for Maximizing Current Generation in Microbial Fuel Cells Utilizing Bioethanol Effluent as Substrate. <i>Energies</i> , 2016, 9, 388.	3.1	4
117	Predictive screening of ionic liquids for dissolving cellulose and experimental verification. <i>Green Chemistry</i> , 2016, 18, 6246-6254.	9.0	110
118	4-Hydroxybenzoic acid from hydrothermal pretreatment of oil palm empty fruit bunches – Its origin and influence on biomass conversion. <i>Biomass and Bioenergy</i> , 2016, 93, 209-216.	5.7	18
119	Effect of pectin and hemicellulose removal from hemp fibres on the mechanical properties of unidirectional hemp/epoxy composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2016, 90, 724-735.	7.6	63
120	Phytase-mediated mineral solubilization from cereals under <i>in vitro</i> gastric conditions. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3755-3761.	3.5	12
121	Controlled retting of hemp fibres: Effect of hydrothermal pre-treatment and enzymatic retting on the mechanical properties of unidirectional hemp/epoxy composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2016, 88, 253-262.	7.6	51
122	Combination of ensiling and fungal delignification as effective wheat straw pretreatment. <i>Biotechnology for Biofuels</i> , 2016, 9, 16.	6.2	37
123	Thermostable $\beta$ -galactosidases for the synthesis of human milk oligosaccharides. <i>New Biotechnology</i> , 2016, 33, 355-360.	4.4	36
124	Inocula selection in microbial fuel cells based on anodic biofilm abundance of <i>Geobacter sulfurreducens</i> . <i>Chinese Journal of Chemical Engineering</i> , 2016, 24, 379-387.	3.5	13
125	Quantitative enzymatic production of sialylated galactooligosaccharides with an engineered sialidase from <i>Trypanosoma rangeli</i> . <i>Enzyme and Microbial Technology</i> , 2016, 82, 42-50.	3.2	6
126	An <i>Aspergillus nidulans</i> GH26 endo- $\beta$ -mannanase with a novel degradation pattern on highly substituted galactomannans. <i>Enzyme and Microbial Technology</i> , 2016, 83, 68-77.	3.2	35



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127	Formation of water-soluble soybean polysaccharides from spent flakes by hydrogen peroxide treatment. <i>Carbohydrate Polymers</i> , 2016, 144, 504-513.	10.2	13
128	Brown seaweed processing: enzymatic saccharification of <i>Laminaria digitata</i> requires no pre-treatment. <i>Journal of Applied Phycology</i> , 2016, 28, 1287-1294.	2.8	40
129	Rhamnogalacturonan I modifying enzymes: an update. <i>New Biotechnology</i> , 2016, 33, 41-54.	4.4	27
130	It All Starts with a Sandwich: Identification of Sialidases with Trans-Glycosylation Activity. <i>PLoS ONE</i> , 2016, 11, e0158434.	2.5	17
131	Seaweed Hydrocolloid Production: An Update on Enzyme Assisted Extraction and Modification Technologies. <i>Marine Drugs</i> , 2015, 13, 3340-3359.	4.6	239
132	Performance of Microbial Phytases for Gastric Inositol Phosphate Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 943-950.	5.2	11
133	Can laccases catalyze bond cleavage in lignin?. <i>Biotechnology Advances</i> , 2015, 33, 13-24.	11.7	296
134	Effect of harvest time and field retting duration on the chemical composition, morphology and mechanical properties of hemp fibers. <i>Industrial Crops and Products</i> , 2015, 69, 29-39.	5.2	141
135	Cascade catalysis in membranes with enzyme immobilization for multi-enzymatic conversion of CO <sub>2</sub> to methanol. <i>New Biotechnology</i> , 2015, 32, 319-327.	4.4	114
136	Predicting optimal back-shock times in ultrafiltration hollow fiber modules II: Effect of inlet flow and concentration dependent viscosity. <i>Journal of Membrane Science</i> , 2015, 493, 486-495.	8.2	7
137	In Situ Formation of a Biocatalytic Alginate Membrane by Enhanced Concentration Polarization. <i>ACS Applied Materials &amp; Interfaces</i> , 2015, 7, 17682-17691.	8.0	16
138	Acetate is a superior substrate for microbial fuel cell initiation preceding bioethanol effluent utilization. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 4905-4915.	3.6	46
139	Backbone structures in human milk oligosaccharides: trans-glycosylation by metagenomic Î <sup>2</sup> -N-acetylhexosaminidases. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 7997-8009.	3.6	38
140	Separation of phenolic acids from monosaccharides by low-pressure nanofiltration integrated with laccase pre-treatments. <i>Journal of Membrane Science</i> , 2015, 482, 83-91.	8.2	50
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