

Manuel A Coimbra

List of Publications by Year in descending order

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315
papers

13,717
citations

19636

61
h-index

38368

95
g-index

321
all docs

321
docs citations

321
times ranked

14281
citing authors

#	ARTICLE	IF	CITATIONS
1	Structure–function relationships of immunostimulatory polysaccharides: A review. <i>Carbohydrate Polymers</i> , 2015, 132, 378-396.	5.1	716
2	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed <i>Gracilaria birdiae</i> . <i>Food Hydrocolloids</i> , 2012, 27, 287-292.	5.6	324
3	Coffee melanoidins: structures, mechanisms of formation and potential health impacts. <i>Food and Function</i> , 2012, 3, 903.	2.1	229
4	Use of FT-IR spectroscopy as a tool for the analysis of polysaccharide food additives. <i>Carbohydrate Polymers</i> , 2003, 51, 383-389.	5.1	207
5	Structural and thermal characterization of galactomannans from non-conventional sources. <i>Carbohydrate Polymers</i> , 2011, 83, 179-185.	5.1	206
6	Volatile composition of Baga red wine. <i>Analytica Chimica Acta</i> , 2004, 513, 257-262.	2.6	180
7	Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. <i>Carbohydrate Polymers</i> , 1998, 37, 241-248.	5.1	179
8	Influence of grape pomace extract incorporation on chitosan films properties. <i>Carbohydrate Polymers</i> , 2014, 113, 490-499.	5.1	162
9	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. <i>Carbohydrate Polymers</i> , 2015, 115, 1-9.	5.1	159
10	Extraction, purification and characterization of galactomannans from non-traditional sources. <i>Carbohydrate Polymers</i> , 2009, 75, 408-414.	5.1	153
11	FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. <i>Carbohydrate Research</i> , 1999, 317, 145-154.	1.1	141
12	Headspace Solid Phase Microextraction (SPME) Analysis of Flavor Compounds in Wines. Effect of the Matrix Volatile Composition in the Relative Response Factors in a Wine Model. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5142-5151.	2.4	137
13	Chemical and physical methodologies for the replacement/reduction of sulfur dioxide use during winemaking: review of their potentialities and limitations. <i>European Food Research and Technology</i> , 2012, 234, 1-12.	1.6	137
14	Supercritical fluid extraction of grape seed (<i>Vitis vinifera</i> L.) oil. Effect of the operating conditions upon oil composition and antioxidant capacity. <i>Chemical Engineering Journal</i> , 2010, 160, 634-640.	6.6	135
15	Characterisation of phenolic extracts from olive pulp and olive pomace by electrospray mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 21-32.	1.7	134
16	In vitro behaviour of curcumin nanoemulsions stabilized by biopolymer emulsifiers – Effect of interfacial composition. <i>Food Hydrocolloids</i> , 2016, 52, 460-467.	5.6	134
17	Composition of Phenolic Compounds in a Portuguese Pear (<i>Pyrus communis</i> L. Var. S. Bartolomeu) and Changes after Sun-Drying. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4537-4544.	2.4	131
18	Headspace-SPME applied to varietal volatile components evolution during <i>Vitis vinifera</i> L. cv. ‘Baga’™ ripening. <i>Analytica Chimica Acta</i> , 2006, 563, 204-214.	2.6	130

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19	Enhancement of grape seed oil extraction using a cell wall degrading enzyme cocktail. <i>Food Chemistry</i> , 2009, 115, 48-53.	4.2	129
20	Chemical Characterization of the High Molecular Weight Material Extracted with Hot Water from Green and Roasted Arabica Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1773-1782.	2.4	125
21	Melanoidins from Coffee Infusions. Fractionation, Chemical Characterization, and Effect of the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3967-3977.	2.4	123
22	Fourier Transform Infrared Spectroscopy and Chemometric Analysis of White Wine Polysaccharide Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3405-3411.	2.4	115
23	Morphogenesis Control in <i>Candida albicans</i> and <i>Candida dubliniensis</i> through Signaling Molecules Produced by Planktonic and Biofilm Cells. <i>Eukaryotic Cell</i> , 2007, 6, 2429-2436.	3.4	114
24	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. <i>Journal of Chromatography A</i> , 2007, 1161, 292-299.	1.8	111
25	Chitosan-caffeic acid-genipin films presenting enhanced antioxidant activity and stability in acidic media. <i>Carbohydrate Polymers</i> , 2013, 91, 236-243.	5.1	103
26	Microwave superheated water extraction of polysaccharides from spent coffee grounds. <i>Carbohydrate Polymers</i> , 2013, 94, 626-633.	5.1	102
27	Temperature dependence of the formation and melting of pectin-Ca ²⁺ networks: a rheological study. <i>Food Hydrocolloids</i> , 2003, 17, 801-807.	5.6	101
28	Quantification approach for assessment of sparkling wine volatiles from different soils, ripening stages, and varieties by stir bar sorptive extraction with liquid desorption. <i>Analytica Chimica Acta</i> , 2009, 635, 214-221.	2.6	98
29	Optimization of the supercritical fluid coextraction of oil and diterpenes from spent coffee grounds using experimental design and response surface methodology. <i>Journal of Supercritical Fluids</i> , 2014, 85, 165-172.	1.6	98
30	Structural characterisation of the olive pomace pectic polysaccharide arabinan side chains. <i>Carbohydrate Research</i> , 2002, 337, 917-924.	1.1	96
31	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. <i>Industrial Crops and Products</i> , 2014, 52, 136-143.	2.5	95
32	Applications of chitosan and their derivatives in beverages: a critical review. <i>Current Opinion in Food Science</i> , 2017, 15, 61-69.	4.1	94
33	Microwave superheated water and dilute alkali extraction of brewers' spent grain arabinoxylans and arabinoxylo-oligosaccharides. <i>Carbohydrate Polymers</i> , 2014, 99, 415-422.	5.1	91
34	Foamability, Foam Stability, and Chemical Composition of Espresso Coffee As Affected by the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3238-3243.	2.4	89
35	Physicochemical characterization, antioxidant capacity, total phenolic and proanthocyanidin content of flours prepared from pequi (<i>Caryocar brasiliense</i> Camb.) fruit by-products. <i>Food Chemistry</i> , 2017, 225, 146-153.	4.2	89
36	Infrared spectroscopy and outer product analysis for quantification of fat, nitrogen, and moisture of cocoa powder. <i>Analytica Chimica Acta</i> , 2007, 601, 77-86.	2.6	86

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37	Isolation and characterisation of cell wall polymers from olive pulp (<i>Olea europaea</i> L.). <i>Carbohydrate Research</i> , 1994, 252, 245-262.	1.1	84
38	Enhancement of the supercritical fluid extraction of grape seed oil by using enzymatically pre-treated seed. <i>Journal of Supercritical Fluids</i> , 2009, 48, 225-229.	1.6	83
39	Unravelling the behaviour of curcumin nanoemulsions during in vitro digestion: effect of the surface charge. <i>Soft Matter</i> , 2013, 9, 3147.	1.2	81
40	Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. <i>Carbohydrate Polymers</i> , 2002, 50, 85-94.	5.1	79
41	Calcium-mediated gelation of an olive pomace pectic extract. <i>Carbohydrate Polymers</i> , 2003, 52, 125-133.	5.1	77
42	NMR structural elucidation of the arabinan from <i>Prunus dulcis</i> immunobiological active pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2006, 66, 27-33.	5.1	77
43	Elemental analysis for categorization of wines and authentication of their certified brand of origin. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 548-562.	1.9	77
44	Effect of ripening on texture, microstructure and cell wall polysaccharide composition of olive fruit (<i>Olea europaea</i>). <i>Physiologia Plantarum</i> , 2001, 111, 439-447.	2.6	76
45	The Key Role of Sulfation and Branching on Fucoidan Antitumor Activity. <i>Macromolecular Bioscience</i> , 2017, 17, 1600340.	2.1	76
46	Rhamnoarabinosyl and rhamnoarabinoarabinosyl side chains as structural features of coffee arabinogalactans. <i>Phytochemistry</i> , 2008, 69, 1573-1585.	1.4	75
47	Microwave assisted dehydration of broccoli by-products and simultaneous extraction of bioactive compounds. <i>Food Chemistry</i> , 2018, 246, 386-393.	4.2	74
48	In vitro and in vivo studies of natural products: A challenge for their valuation. The case study of chamomile (<i>Matricaria recutita</i> L.). <i>Industrial Crops and Products</i> , 2012, 40, 1-12.	2.5	73
49	Xylo-oligosaccharides display a prebiotic activity when used to supplement wheat or corn-based diets for broilers. <i>Poultry Science</i> , 2018, 97, 4330-4341.	1.5	73
50	Characterization of Galactomannan Derivatives in Roasted Coffee Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3428-3439.	2.4	71
51	Î³-carrageenan/chitosan nanolayered coating for controlled release of a model bioactive compound. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 227-232.	2.7	70
52	Interactions between Î³-carrageenan and chitosan in nanolayered coatings: Structural and transport properties. <i>Carbohydrate Polymers</i> , 2012, 87, 1081-1090.	5.1	70
53	Nature of Phenolic Compounds in Coffee Melanoidins. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7843-7853.	2.4	69
54	Isolation and Analysis of Cell Wall Polymers from Olive Pulp. <i>Modern Methods of Plant Analysis</i> , 1996, , 19-44.	0.1	68

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55	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. <i>Analytica Chimica Acta</i> , 2007, 597, 257-264.	2.6	68
56	Antioxidant and antimicrobial films based on brewers spent grain arabinoxylans, nanocellulose and feruloylated compounds for active packaging. <i>Food Hydrocolloids</i> , 2020, 108, 105836.	5.6	68
57	Immunostimulatory properties of coffee mannans. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1036-1043.	1.5	67
58	Isolation and characterisation of cell wall polymers from olive pulp (<i>Olea europaea</i> L.). <i>Carbohydrate Research</i> , 1994, 252, 245-262.	1.1	66
59	Synergy of polysaccharide mixtures in gelcasting of alumina. <i>Journal of the European Ceramic Society</i> , 2000, 20, 423-429.	2.8	66
60	Arabinosyl and glucosyl residues as structural features of acetylated galactomannans from green and roasted coffee infusions. <i>Carbohydrate Research</i> , 2005, 340, 1689-1698.	1.1	64
61	Enhancement of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> Antibiotic Susceptibility Using Sesquiterpenoids. <i>Medicinal Chemistry</i> , 2008, 4, 616-623.	0.7	64
62	Chemical composition and structural features of the macromolecular components of <i>Hibiscus cannabinus</i> grown in Portugal. <i>Industrial Crops and Products</i> , 1996, 5, 189-196.	2.5	61
63	Variations in chemical composition and structure of macromolecular components in different morphological regions and maturity stages of <i>Arundo donax</i> . <i>Industrial Crops and Products</i> , 1997, 6, 51-58.	2.5	61
64	Structural Ripening-Related Changes of the Arabinan-Rich Pectic Polysaccharides from Olive Pulp Cell Walls. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7124-7130.	2.4	61
65	Simple and effective chitosan based films for the removal of Hg from waters: Equilibrium, kinetic and ionic competition. <i>Chemical Engineering Journal</i> , 2016, 300, 217-229.	6.6	61
66	Apple Pomace Extract as a Sustainable Food Ingredient. <i>Antioxidants</i> , 2019, 8, 189.	2.2	61
67	Role of hydroxycinnamates in coffee melanoidin formation. <i>Phytochemistry Reviews</i> , 2010, 9, 171-185.	3.1	60
68	Screening and distinction of coffee brews based on headspace solid phase microextraction/gas chromatography/principal component analysis. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 43-51.	1.7	59
69	Effect of high pressure treatments on the physicochemical properties of a sulphur dioxide-free red wine. <i>Food Chemistry</i> , 2013, 141, 2558-2566.	4.2	59
70	Transglycosylation reactions, a main mechanism of phenolics incorporation in coffee melanoidins: Inhibition by Maillard reaction. <i>Food Chemistry</i> , 2017, 227, 422-431.	4.2	59
71	Chemical Characterization of Galactomannans and Arabinogalactans from Two Arabica Coffee Infusions As Affected by the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1429-1434.	2.4	58
72	Purification, structure and immunobiological activity of an arabinan-rich pectic polysaccharide from the cell walls of <i>Prunus dulcis</i> seeds. <i>Carbohydrate Research</i> , 2004, 339, 2555-2566.	1.1	58

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73	Revisiting the structural features of arabinoxylans from brewers'™ spent grain. <i>Carbohydrate Polymers</i> , 2016, 139, 167-176.	5.1	58
74	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatography-™quadrupole mass spectrometry for the determination of volatile compounds in wines. <i>Analytica Chimica Acta</i> , 2008, 624, 79-89.	2.6	57
75	Carboxymethylation of ulvan and chitosan and their use as polymeric components of bone cements. <i>Acta Biomaterialia</i> , 2013, 9, 9086-9097.	4.1	57
76	Valuation of brewers spent yeast polysaccharides: A structural characterization approach. <i>Carbohydrate Polymers</i> , 2015, 116, 215-222.	5.1	57
77	Nutritional Potential and Toxicological Evaluation of <i>Tetraselmis</i> sp. CTP4 Microalgal Biomass Produced in Industrial Photobioreactors. <i>Molecules</i> , 2019, 24, 3192.	1.7	57
78	Influence of polysaccharide composition in foam stability of espresso coffee. <i>Carbohydrate Polymers</i> , 1998, 37, 283-285.	5.1	56
79	Improved efficiency of brewer'™s spent grain arabinoxylans by ultrasound-assisted extraction. <i>Ultrasonics Sonochemistry</i> , 2015, 24, 155-164.	3.8	56
80	Chitosan-™genipin film, a sustainable methodology for wine preservation. <i>Green Chemistry</i> , 2016, 18, 5331-5341.	4.6	56
81	Compositional Features and Bioactive Properties of Aloe vera Leaf (Fillet, Mucilage, and Rind) and Flower. <i>Antioxidants</i> , 2019, 8, 444.	2.2	56
82	Interactions of arabinan-rich pectic polysaccharides with polyphenols. <i>Carbohydrate Polymers</i> , 2020, 230, 115644.	5.1	56
83	Use of FT-IR spectroscopy to follow the effect of processing in cell wall polysaccharide extracts of a sun-dried pear. <i>Carbohydrate Polymers</i> , 2001, 45, 175-182.	5.1	55
84	Chemical Characterization of the High-Molecular-Weight Material Extracted with Hot Water from Green and Roasted Robusta Coffees As Affected by the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7046-7052.	2.4	53
85	Mass spectrometry characterization of an Aloe vera mannan presenting immunostimulatory activity. <i>Carbohydrate Polymers</i> , 2012, 90, 229-236.	5.1	53
86	Hepatoprotection of sesquiterpenoids: A quantitative structure-™activity relationship (QSAR) approach. <i>Food Chemistry</i> , 2014, 146, 78-84.	4.2	53
87	Study of the volatile components of a candied plum and estimation of their contribution to the aroma. <i>Food Chemistry</i> , 2008, 111, 897-905.	4.2	52
88	Extractability and structure of spent coffee ground polysaccharides by roasting pre-treatments. <i>Carbohydrate Polymers</i> , 2013, 97, 81-89.	5.1	52
89	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , 2019, 294, 9-18.	4.2	52
90	Exploring the <i>Saccharomyces cerevisiae</i> Volatile Metabolome: Indigenous versus Commercial Strains. <i>PLoS ONE</i> , 2015, 10, e0143641.	1.1	51

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91	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. <i>Food Chemistry</i> , 2018, 243, 1-10.	4.2	51
92	Structural analysis and potential immunostimulatory activity of <i>Nannochloropsis oculata</i> polysaccharides. <i>Carbohydrate Polymers</i> , 2019, 222, 114962.	5.1	51
93	Occurrence of cellobiose residues directly linked to galacturonic acid in pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2012, 87, 620-626.	5.1	50
94	Sequential microwave superheated water extraction of mannans from spent coffee grounds. <i>Carbohydrate Polymers</i> , 2014, 103, 333-338.	5.1	49
95	Evidence for galloylated type-A procyanidins in grape seeds. <i>Food Chemistry</i> , 2007, 105, 1457-1467.	4.2	48
96	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. <i>Food Chemistry</i> , 2015, 188, 406-414.	4.2	48
97	Purification and characterization of olive (<i>Olea europaea</i> L.) peroxidase – Evidence for the occurrence of a pectin binding peroxidase. <i>Food Chemistry</i> , 2007, 101, 1571-1579.	4.2	47
98	Anatomy and Cell Wall Polysaccharides of Almond (<i>Prunus dulcis</i> D. A. Webb) Seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1364-1370.	2.4	46
99	Headspace solid-phase microextraction combined with comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry for the determination of volatile compounds from marine salt. <i>Journal of Chromatography A</i> , 2010, 1217, 5511-5521.	1.8	46
100	Aroma Potential of Two Bairrada White Grape Varieties: Maria Gomes and Bical. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4802-4807.	2.4	45
101	Structural characterisation of underivatized olive pulp xylo-oligosaccharides by mass spectrometry using matrix-assisted laser desorption/ionisation and electrospray ionisation. <i>Rapid Communications in Mass Spectrometry</i> , 2002, 16, 2124-2132.	0.7	45
102	Structural characterisation by MALDI-MS of olive xylo-oligosaccharides obtained by partial acid hydrolysis. <i>Carbohydrate Polymers</i> , 2003, 53, 101-107.	5.1	45
103	Impact of grape pectic polysaccharides on anthocyanins thermostability. <i>Carbohydrate Polymers</i> , 2020, 239, 116240.	5.1	45
104	Positive and negative electrospray ionisation tandem mass spectrometry as a tool for structural characterisation of acid released oligosaccharides from olive pulp glucuronoxylans. <i>Carbohydrate Research</i> , 2003, 338, 1497-1505.	1.1	44
105	Identification of Anomeric Configuration of Underivatized Reducing Glucopyranosyl-glucose Disaccharides by Tandem Mass Spectrometry and Multivariate Analysis. <i>Analytical Chemistry</i> , 2007, 79, 5896-5905.	3.2	43
106	Evaluation of the Effect of Roasting on the Structure of Coffee Galactomannans Using Model Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10078-10087.	2.4	43
107	Potential use of fatty acid profiles of the adductor muscle of cockles (<i>Cerastoderma edule</i>) for traceability of collection site. <i>Scientific Reports</i> , 2015, 5, 11125.	1.6	43
108	Modifications of <i>Saccharomyces pastorianus</i> cell wall polysaccharides with brewing process. <i>Carbohydrate Polymers</i> , 2015, 124, 322-330.	5.1	43

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109	Isolation and characterisation of cell wall polymers from the heavily lignified tissues of olive (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	5.1	42
110	Influence of hydration of food additive polysaccharides on FT-IR spectra distinction. <i>Carbohydrate Polymers</i> , 2006, 63, 355-359.	5.1	42
111	Rapid tool for distinction of wines based on the global volatile signature. <i>Journal of Chromatography A</i> , 2006, 1114, 188-197.	1.8	41
112	Synergistic Effect of High and Low Molecular Weight Molecules in the Foamability and Foam Stability of Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3168-3179.	2.4	41
113	Assessment of the antioxidant and antiproliferative effects of sesquiterpenic compounds in in vitro Caco-2 cell models. <i>Food Chemistry</i> , 2014, 156, 204-211.	4.2	41
114	Effect of extraction temperature on rheological behavior and antioxidant capacity of flaxseed gum. <i>Carbohydrate Polymers</i> , 2019, 213, 217-227.	5.1	41
115	Metabolic distinction of <i>Ulmus minor</i> xylem tissues after inoculation with <i>Ophiostoma novo-ulmi</i> . <i>Phytochemistry</i> , 2005, 66, 2458-2467.	1.4	40
116	Structural features of partially acetylated coffee galactomannans presenting immunostimulatory activity. <i>Carbohydrate Polymers</i> , 2010, 79, 397-402.	5.1	40
117	By-products of <i>Scyliorhinus canicula</i> , <i>Prionace glauca</i> and <i>Raja clavata</i> : A valuable source of predominantly 6S sulfated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017, 157, 31-37.	5.1	40
118	Process development for the production of prebiotic fructo-oligosaccharides by <i>penicillium citreonigrum</i> . <i>Bioresource Technology</i> , 2019, 282, 464-474.	4.8	40
119	THERMAL AND HIGH-PRESSURE STABILITY OF PURIFIED PECTIN METHYLESTERASE FROM PLUMS (<i>PRUNUS</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	1.2	39
120	Effect of candying on cell wall polysaccharides of plums (<i>Prunus domestica</i> L.) and influence of cell wall enzymes. <i>Food Chemistry</i> , 2008, 111, 538-548.	4.2	39
121	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. <i>Carbohydrate Polymers</i> , 2005, 61, 434-440.	5.1	38
122	Establishment of the volatile profile of "Bravo de Esmolfe"™ apple variety and identification of varietal markers. <i>Food Chemistry</i> , 2009, 113, 513-521.	4.2	38
123	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . <i>Journal of Functional Foods</i> , 2018, 46, 278-287.	1.6	38
124	Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 51-58.	2.7	37
125	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. <i>Food Research International</i> , 2016, 89, 989-996.	2.9	37
126	Investigation of the occurrence of xylan-xyloglucan complexes in the cell walls of olive pulp (<i>Olea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5.1 36	5.1	36

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127	Effect of Processing on Cell Wall Polysaccharides of Green Table Olives. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2394-2401.	2.4	36
128	Exogenous phenol increase resistance of <i>Ulmus minor</i> to Dutch elm disease through formation of suberin-like compounds on xylem tissues. <i>Environmental and Experimental Botany</i> , 2008, 64, 97-104.	2.0	36
129	Evaluation of the mutagenicity of sesquiterpenic compounds and their influence on the susceptibility towards antibiotics of two clinically relevant bacterial strains. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2011, 723, 18-25.	0.9	36
130	The hydrophobic polysaccharides of apple pomace. <i>Carbohydrate Polymers</i> , 2019, 223, 115132.	5.1	36
131	Cyanoflan: A cyanobacterial sulfated carbohydrate polymer with emulsifying properties. <i>Carbohydrate Polymers</i> , 2020, 229, 115525.	5.1	36
132	Potato peel phenolics as additives for developing active starch-based films with potential to pack smoked fish fillets. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100644.	3.3	36
133	Metabolic fingerprinting allows discrimination between <i>Ulmus pumila</i> and <i>U. minor</i> , and between <i>U. minor</i> clones of different susceptibility to Dutch elm disease. <i>Forest Pathology</i> , 2008, 38, 244-256.	0.5	35
134	Nerolidol effects on mitochondrial and cellular energetics. <i>Toxicology in Vitro</i> , 2012, 26, 189-196.	1.1	35
135	Coffee By-Products and Their Suitability for Developing Active Food Packaging Materials. <i>Foods</i> , 2021, 10, 683.	1.9	35
136	Study of the retention capacity of anthocyanins by wine polymeric material. <i>Food Chemistry</i> , 2012, 134, 957-963.	4.2	34
137	Waste mitigation: From an effluent of apple juice concentrate industry to a valuable ingredient for food and feed applications. <i>Journal of Cleaner Production</i> , 2018, 193, 652-660.	4.6	34
138	Fragmentation pattern of underivatised xylo-oligosaccharides and their alditol derivatives by electrospray tandem mass spectrometry. <i>Carbohydrate Polymers</i> , 2004, 55, 401-409.	5.1	33
139	Effect of enzymatic aroma release on the volatile compounds of white wines presenting different aroma potentials. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 199-205.	1.7	33
140	Insight into the Mechanism of Coffee Melanoidin Formation Using Modified <i>Bean</i> Models. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8710-8719.	2.4	33
141	Origin of the Pinking Phenomenon of White Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5651-5659.	2.4	33
142	Structural analysis of dextrans and characterization of dextrin-based biomedical hydrogels. <i>Carbohydrate Polymers</i> , 2014, 114, 458-466.	5.1	33
143	A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. <i>Analytica Chimica Acta</i> , 2014, 846, 8-35.	2.6	33
144	Structural elucidation and interfacial properties of a levan isolated from <i>Bacillus mojavensis</i> . <i>Food Chemistry</i> , 2021, 343, 128456.	4.2	33

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