

Manuel A Coimbra

List of Publications by Year in descending order

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315
papers

13,717
citations

19636

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38368

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321
docs citations

321
times ranked

14281
citing authors

#	ARTICLE	IF	CITATIONS
1	Food supplement vitamins, minerals, amino-acids, fatty acids, phenolic and alkaloid-based substances: An overview of their interaction with drugs. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4106-4140.	5.4	16
2	Locust bean milling-derived dust as a raw material for the development of biodegradable bioplastics with antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 1088-1096.	1.7	2
3	<i>Cinnamomum burmannii</i> decoction: A thickening and flavouring ingredient. <i>LWT - Food Science and Technology</i> , 2022, 153, 112428.	2.5	5
4	Polysaccharide-based formulations as potential carriers for pulmonary delivery – A review of their properties and fates. <i>Carbohydrate Polymers</i> , 2022, 277, 118784.	5.1	22
5	Isolation and identification of an arabinogalactan extracted from pistachio external hull: Assessment of immunostimulatory activity. <i>Food Chemistry</i> , 2022, 373, 131416.	4.2	11
6	Brewer's yeast polysaccharides – A review of their exquisite structural features and biomedical applications. <i>Carbohydrate Polymers</i> , 2022, 277, 118826.	5.1	23
7	Self-glucose feeding hydrogels by enzyme empowered degradation for 3D cell culture. <i>Materials Horizons</i> , 2022, 9, 694-707.	6.4	10
8	Effect of perforated disc height and filter basket on espresso coffee carbohydrates content and composition. <i>European Food Research and Technology</i> , 2022, 248, 1217.	1.6	0
9	Apple (<i>Malus domestica</i>) By-products: Chemistry, Functionality and Industrial Applications. , 2022, , 349-373.		4
10	Editorial: Action and Mechanism of Herbal Glycans. <i>Frontiers in Pharmacology</i> , 2022, 13, 883055.	1.6	0
11	Evaluation of Microbial-Fructo-Oligosaccharides Metabolism by Human Gut Microbiota Fermentation as Compared to Commercial Inulin-Derived Oligosaccharides. <i>Foods</i> , 2022, 11, 954.	1.9	13
12	Food Ingredients Derived from Lemongrass Byproduct Hydrodistillation: Essential Oil, Hydrolate, and Decoction. <i>Molecules</i> , 2022, 27, 2493.	1.7	9
13	Hydrolysates containing xylooligosaccharides produced by different strategies: Structural characterization, antioxidant and prebiotic activities. <i>Food Chemistry</i> , 2022, 391, 133231.	4.2	7
14	Influence of UV degradation of bioplastics on the amplification of mercury bioavailability in aquatic environments. <i>Marine Pollution Bulletin</i> , 2022, 180, 113806.	2.3	2
15	Bread enriched with resveratrol: Influence of the delivery vehicles on its bioactivity. <i>Food Bioscience</i> , 2022, 49, 101887.	2.0	6
16	Sources of carbohydrates on bulk deposition in South-Western of Europe. <i>Chemosphere</i> , 2021, 263, 127982.	4.2	3
17	<i>Helicobacter pylori</i> lipopolysaccharide structural domains and their recognition by immune proteins revealed with carbohydrate microarrays. <i>Carbohydrate Polymers</i> , 2021, 253, 117350.	5.1	14
18	Grape pectic polysaccharides stabilization of anthocyanins red colour: Mechanistic insights. <i>Carbohydrate Polymers</i> , 2021, 255, 117432.	5.1	18

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19	Gentianose: Purification and structural determination of an unknown oligosaccharide in grape seeds. <i>Food Chemistry</i> , 2021, 344, 128588.	4.2	2
20	Carbohydrates as targeting compounds to produce infusions resembling espresso coffee brews using quality by design approach. <i>Food Chemistry</i> , 2021, 344, 128613.	4.2	15
21	Relevance of genipin networking on rheological, physical, and mechanical properties of starch-based formulations. <i>Carbohydrate Polymers</i> , 2021, 254, 117236.	5.1	12
22	Structural elucidation and interfacial properties of a levan isolated from <i>Bacillus mojavensis</i> . <i>Food Chemistry</i> , 2021, 343, 128456.	4.2	33
23	Role of Coffee Caffeine and Chlorogenic Acids Adsorption to Polysaccharides with Impact on Brew Immunomodulation Effects. <i>Foods</i> , 2021, 10, 378.	1.9	14
24	Characterization of Non-volatile Oxidation Products Formed from Triolein in a Model Study at Frying Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3466-3478.	2.4	6
25	Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2443.	1.3	5
26	Coffee By-Products and Their Suitability for Developing Active Food Packaging Materials. <i>Foods</i> , 2021, 10, 683.	1.9	35
27	Strategies to Broaden the Applications of Olive Biophenols Oleuropein and Hydroxytyrosol in Food Products. <i>Antioxidants</i> , 2021, 10, 444.	2.2	17
28	Comprehensive Study of Variety Oenological Potential Using Statistic Tools for the Efficient Use of Non-Renewable Resources. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4003.	1.3	10
29	Assessment of seasonal and spatial variations in the nutritional content of six edible marine bivalve species by the response of a set of integrated biomarkers. <i>Ecological Indicators</i> , 2021, 124, 107378.	2.6	2
30	XX EuroFoodChem conference. <i>Food Research International</i> , 2021, 143, 110276.	2.9	0
31	Phenolic profile, safety assessment, and anti-inflammatory activity of <i>Salvia verbenaca</i> L.. <i>Journal of Ethnopharmacology</i> , 2021, 272, 113940.	2.0	20
32	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
33	Polysaccharide Structures and Their Hypocholesterolemic Potential. <i>Molecules</i> , 2021, 26, 4559.	1.7	32
34	Impact of Chitosan-Genipin Films on Volatile Profile of Wine along Storage. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6294.	1.3	6
35	Microwave hydrodiffusion and gravity as a sustainable alternative approach for an efficient apple pomace drying. <i>Bioresource Technology</i> , 2021, 333, 125207.	4.8	11
36	In vitro immunomodulatory activity of water-soluble glucans from fresh and dried Longan (<i>Dimocarpus longan</i> Lour.). <i>Carbohydrate Polymers</i> , 2021, 266, 118106.	5.1	14

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37	Editorial: 6th EPNOE International Polysaccharide Conference. <i>Carbohydrate Polymers</i> , 2021, 266, 118147.	5.1	0
38	HS-SPME Gas Chromatography Approach for Underivatized Acrylamide Determination in Biscuits. <i>Foods</i> , 2021, 10, 2183.	1.9	7
39	Food-grade hydroxypropyl methylcellulose-based formulations for electrohydrodynamic processing: Part I – Role of solution parameters on fibre and particle production. <i>Food Hydrocolloids</i> , 2021, 118, 106761.	5.6	22
40	Effect of Continuous and Discontinuous Microwave-Assisted Heating on Starch-Derived Dietary Fiber Production. <i>Molecules</i> , 2021, 26, 5619.	1.7	7
41	Influence of ohmic heating in the composition of extracts from <i>Gracilaria vermiculophylla</i> . <i>Algal Research</i> , 2021, 58, 102360.	2.4	19
42	Impact of growth medium salinity on galactoxylan exopolysaccharides of <i>Porphyridium purpureum</i> . <i>Algal Research</i> , 2021, 59, 102439.	2.4	12
43	New properties of chia seed mucilage (<i>Salvia hispanica</i> L.) and potential application in cosmetic and pharmaceutical products. <i>Industrial Crops and Products</i> , 2021, 171, 113981.	2.5	21
44	Inclusion Complex of Resveratrol with β -Cyclodextrin as a Functional Ingredient for Lemon Juices. <i>Foods</i> , 2021, 10, 16.	1.9	22
45	Insights on Single-Dose Espresso Coffee Capsules™ Volatile Profile: From Ground Powder Volatiles to Prediction of Espresso Brew Aroma Properties. <i>Foods</i> , 2021, 10, 2508.	1.9	13
46	Hydrophobic Starch-Based Films Using Potato Washing Slurries and Spent Frying Oil. <i>Foods</i> , 2021, 10, 2897.	1.9	10
47	Mapping Molecular Recognition of β -1,3-1,4-Glucans by a Surface Glycan-Binding Protein from the Human Gut Symbiont <i>Bacteroides ovatus</i> . <i>Microbiology Spectrum</i> , 2021, 9, e0182621.	1.2	3
48	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes. <i>Nutrients</i> , 2021, 13, 4495.	1.7	19
49	Cyanoflan: A cyanobacterial sulfated carbohydrate polymer with emulsifying properties. <i>Carbohydrate Polymers</i> , 2020, 229, 115525.	5.1	36
50	Reserve, structural and extracellular polysaccharides of <i>Chlorella vulgaris</i> : A holistic approach. <i>Algal Research</i> , 2020, 45, 101757.	2.4	30
51	Interactions of arabinan-rich pectic polysaccharides with polyphenols. <i>Carbohydrate Polymers</i> , 2020, 230, 115644.	5.1	56
52	Impact of microwave-assisted extraction on roasted coffee carbohydrates, caffeine, chlorogenic acids and coloured compounds. <i>Food Research International</i> , 2020, 129, 108864.	2.9	17
53	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. <i>Carbohydrate Polymers</i> , 2020, 231, 115703.	5.1	10
54	Migration of Tannins and Pectic Polysaccharides from Natural Cork Stoppers to the Hydroalcoholic Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14230-14242.	2.4	7

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55	Coffee silverskin and starch-rich potato washing slurries as raw materials for elastic, antioxidant, and UV-protective biobased films. <i>Food Research International</i> , 2020, 138, 109733.	2.9	18
56	Physicochemical Fingerprint of “Pera Rocha do Oeste”, A PDO Pear Native from Portugal. <i>Foods</i> , 2020, 9, 1209.	1.9	11
57	Application of Hydroxytyrosol in the Functional Foods Field: From Ingredient to Dietary Supplements. <i>Antioxidants</i> , 2020, 9, 1246.	2.2	23
58	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
59	<i>Sarcocornia perennis</i> pectic polysaccharides orally administered to mice: Holistic histological evaluation of xenobiotic protection. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 150-158.	3.6	5
60	<i>Thymus algeriensis</i> Bioss & Reut: Relationship of phenolic compounds composition with in vitro/in vivo antioxidant and antibacterial activity. <i>Food Research International</i> , 2020, 136, 109500.	2.9	25
61	Tailoring the surface properties and flexibility of starch-based films using oil and waxes recovered from potato chips byproducts. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 251-259.	3.6	26
62	Blanching impact on pigments, glucosinolates, and phenolics of dehydrated broccoli by-products. <i>Food Research International</i> , 2020, 132, 109055.	2.9	32
63	The effect of pectic polysaccharides from grape skins on salivary protein “ procyanidin interactions. <i>Carbohydrate Polymers</i> , 2020, 236, 116044.	5.1	25
64	Mechanism of iron ions sorption by chitosan-genipin films in acidic media. <i>Carbohydrate Polymers</i> , 2020, 236, 116026.	5.1	12
65	Cell Wall Composition and Ultrastructural Immunolocalization of Pectin and Arabinogalactan Protein during <i>Olea europaea</i> L. Fruit Abscission. <i>Plant and Cell Physiology</i> , 2020, 61, 814-825.	1.5	13
66	In Vitro Hypocholesterolemic Effect of Coffee Compounds. <i>Nutrients</i> , 2020, 12, 437.	1.7	11
67	Coffee Melanoidin-Based Multipurpose Film Formation: Application to Single-Cell Nanoencapsulation. <i>ChemNanoMat</i> , 2020, 6, 379-385.	1.5	16
68	Impact of grape pectic polysaccharides on anthocyanins thermostability. <i>Carbohydrate Polymers</i> , 2020, 239, 116240.	5.1	45
69	Feasibility of chitosan crosslinked with genipin as biocoating for cellulose-based materials. <i>Carbohydrate Polymers</i> , 2020, 242, 116429.	5.1	18
70	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. <i>Molecules</i> , 2020, 25, 272.	1.7	32
71	Comparison of high pressure treatment with conventional red wine aging processes: impact on phenolic composition. <i>Food Research International</i> , 2019, 116, 223-231.	2.9	16
72	The hydrophobic polysaccharides of apple pomace. <i>Carbohydrate Polymers</i> , 2019, 223, 115132.	5.1	36

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73	Modulation of infusion processes to obtain coffee-derived food ingredients with distinct composition. <i>European Food Research and Technology</i> , 2019, 245, 2133-2146.	1.6	11
74	Apple Pomace Extract as a Sustainable Food Ingredient. <i>Antioxidants</i> , 2019, 8, 189.	2.2	61
75	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
76	Compositional Features and Bioactive Properties of Aloe vera Leaf (Fillet, Mucilage, and Rind) and Flower. <i>Antioxidants</i> , 2019, 8, 444.	2.2	56
77	Contribution of non-enzymatic transglycosylation reactions to the honey oligosaccharides origin and diversity. <i>Pure and Applied Chemistry</i> , 2019, 91, 1231-1242.	0.9	9
78	Structure, rheology, and copper-complexation of a hyaluronan-like exopolysaccharide from <i>Vibrio</i> . <i>Carbohydrate Polymers</i> , 2019, 222, 114999.	5.1	20
79	Structural analysis and potential immunostimulatory activity of <i>Nannochloropsis oculata</i> polysaccharides. <i>Carbohydrate Polymers</i> , 2019, 222, 114962.	5.1	51
80	Chemical composition and antimicrobial activity of <i>Satureja montana</i> byproducts essential oils. <i>Industrial Crops and Products</i> , 2019, 137, 541-548.	2.5	20
81	Data on yields, sugars and glycosidic-linkage analyses of coffee arabinogalactan and galactomannan mixtures and optimization of their microwave assisted extraction from spent coffee grounds. <i>Data in Brief</i> , 2019, 24, 103931.	0.5	4
82	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , 2019, 294, 9-18.	4.2	52
83	Biochemical impacts in adult and juvenile farmed European seabass and gilthead seabream from semi-intensive aquaculture of southern European estuarine systems. <i>Environmental Science and Pollution Research</i> , 2019, 26, 13422-13440.	2.7	2
84	Effect of extraction temperature on rheological behavior and antioxidant capacity of flaxseed gum. <i>Carbohydrate Polymers</i> , 2019, 213, 217-227.	5.1	41
85	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
86	Structural features of spent coffee grounds water-soluble polysaccharides: Towards tailor-made microwave assisted extractions. <i>Carbohydrate Polymers</i> , 2019, 214, 53-61.	5.1	29
87	Salt pan brine water as a sustainable source of sulphated polysaccharides with immunostimulatory activity. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 235-242.	3.6	5
88	Impacts of S-metolachlor and terbuthylazine in fatty acid and carbohydrate composition of the benthic clam <i>Scrobicularia plana</i> . <i>Ecotoxicology and Environmental Safety</i> , 2019, 173, 293-304.	2.9	12
89	Downscale fermentation for xylooligosaccharides production by recombinant <i>Bacillus subtilis</i> 3610. <i>Carbohydrate Polymers</i> , 2019, 205, 176-183.	5.1	22
90	CHAPTER 29. Melanoidins. , 2019, , 662-678.		1

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91	The Potential of Fucose-Containing Sulfated Polysaccharides As Scaffolds for Biomedical Applications. <i>Current Medicinal Chemistry</i> , 2019, 26, 6399-6411.	1.2	15
92	Effects of gamma irradiation and periodate oxidation on the structure of dextrin assessed by mass spectrometry. <i>European Polymer Journal</i> , 2018, 103, 158-169.	2.6	16
93	Pectic polysaccharides as an acrylamide mitigation strategy – Competition between reducing sugars and sugar acids. <i>Food Hydrocolloids</i> , 2018, 81, 113-119.	5.6	30
94	Tailoring Functional Chitosan-Based Composites for Food Applications. <i>Chemical Record</i> , 2018, 18, 1138-1149.	2.9	27
95	Structural polymeric features that contribute to in vitro immunostimulatory activity of instant coffee. <i>Food Chemistry</i> , 2018, 242, 548-554.	4.2	14
96	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. <i>Food Chemistry</i> , 2018, 243, 1-10.	4.2	51
97	Microwave assisted dehydration of broccoli by-products and simultaneous extraction of bioactive compounds. <i>Food Chemistry</i> , 2018, 246, 386-393.	4.2	74
98	Arabinoxylans from cereal by-products. , 2018, , 227-251.		12
99	Fractionation of <i>Isochrysis galbana</i> Proteins, Arabinans, and Glucans Using Ionic-Liquid-Based Aqueous Biphasic Systems. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 14042-14053.	3.2	26
100	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
101	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
102	Single-step production of arabino-xylooligosaccharides by recombinant <i>Bacillus subtilis</i> 3610 cultivated in brewers' spent grain. <i>Carbohydrate Polymers</i> , 2018, 199, 546-554.	5.1	31
103	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
104	Adding value to ragworms (<i>Hediste diversicolor</i>) through the bioremediation of a super-intensive marine fish farm. <i>Aquaculture Environment Interactions</i> , 2018, 10, 79-88.	0.7	30
105	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
106	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
107	Data on coffee composition and mass spectrometry analysis of mixtures of coffee related carbohydrates, phenolic compounds and peptides. <i>Data in Brief</i> , 2017, 13, 145-161.	0.5	22
108	Instant coffee as a source of antioxidant-rich and sugar-free coloured compounds for use in bakery: Application in biscuits. <i>Food Chemistry</i> , 2017, 231, 114-121.	4.2	22

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109	The Key Role of Sulfation and Branching on Fucoidan Antitumor Activity. <i>Macromolecular Bioscience</i> , 2017, 17, 1600340.	2.1	76
110	CotA laccase-ABTS/hydrogen peroxide system: An efficient approach to produce active and decolorized chitosan-genipin films. <i>Carbohydrate Polymers</i> , 2017, 175, 628-635.	5.1	13
111	Effect of spatio-temporal shifts in salinity combined with other environmental variables on the ecological processes provided by <i>Zostera noltei</i> meadows. <i>Scientific Reports</i> , 2017, 7, 1336.	1.6	15
112	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
113	In vitro macrophage nitric oxide production by <i>Pterospartum tridentatum</i> (L.) Willk. inflorescence polysaccharides. <i>Carbohydrate Polymers</i> , 2017, 157, 176-184.	5.1	31
114	Conditions for producing long shelf life fruit salads processed using mild pasteurization. <i>LWT - Food Science and Technology</i> , 2017, 85, 316-323.	2.5	11
115	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
116	17. Microwave extraction of bioactive compounds from industrial by-products. , 2017, , 302-333.		0
117	Influence of High Hydrostatic Pressure Technology on Wine Chemical and Sensorial Characteristics. <i>Advances in Food and Nutrition Research</i> , 2017, 82, 205-235.	1.5	13
118	Variability in the organic ligands released by <i>Emiliana huxleyi</i> under simulated ocean acidification conditions. <i>AIMS Environmental Science</i> , 2017, 4, 788-808.	0.7	4
119	Chitosan-genipin film, a sustainable methodology for wine preservation. <i>Green Chemistry</i> , 2016, 18, 5331-5341.	4.6	56
120	Fatty Acids of Densely Packed Embryos of <i>Carcinus maenas</i> Reveal Homogeneous Maternal Provisioning and No Within-Brood Variation at Hatching. <i>Biological Bulletin</i> , 2016, 230, 120-129.	0.7	3
121	Safety of chitosan processed wine in shrimp allergic patients. <i>Annals of Allergy, Asthma and Immunology</i> , 2016, 116, 462-463.	0.5	15
122	Evaluation of the potential of high pressure technology as an enological practice for red wines. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 76-83.	2.7	30
123	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
124	Oxidation of amylose and amylopectin by hydroxyl radicals assessed by electrospray ionisation mass spectrometry. <i>Carbohydrate Polymers</i> , 2016, 148, 290-299.	5.1	18
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	Nonenzymatic Transglycosylation Reactions Induced by Roasting: New Insights from Models Mimicking Coffee Bean Regions with Distinct Polysaccharide Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1831-1840.	2.4	9

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127	Revisiting the structural features of arabinoxylans from brewers'™ spent grain. <i>Carbohydrate Polymers</i> , 2016, 139, 167-176.	5.1	58
128	Formation of type 4 resistant starch and maltodextrins from amylose and amylopectin upon dry heating: A model study. <i>Carbohydrate Polymers</i> , 2016, 141, 253-262.	5.1	22
129	InÂvitro behaviour of curcumin nanoemulsions stabilized by biopolymer emulsifiers – Effect of interfacial composition. <i>Food Hydrocolloids</i> , 2016, 52, 460-467.	5.6	134
130	Surface Morphology of Chitosan Films with Incorporation of Grape Pomace. <i>Microscopy and Microanalysis</i> , 2015, 21, 35-36.	0.2	2
131	Exploring the <i>Saccharomyces cerevisiae</i> Volatile Metabolome: Indigenous versus Commercial Strains. <i>PLoS ONE</i> , 2015, 10, e0143641.	1.1	51
132	Improved efficiency of brewer'™s spent grain arabinoxylans by ultrasound-assisted extraction. <i>Ultrasonics Sonochemistry</i> , 2015, 24, 155-164.	3.8	56
133	Distinction of fungal polysaccharides by N/C ratio and mid infrared spectroscopy. <i>International Journal of Biological Macromolecules</i> , 2015, 80, 271-281.	3.6	14
134	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
135	Influence of grain particle sizes on the structure of arabinoxylans from brewer's spent grain. <i>Carbohydrate Polymers</i> , 2015, 130, 222-226.	5.1	17
136	Structure–function relationships of immunostimulatory polysaccharides: A review. <i>Carbohydrate Polymers</i> , 2015, 132, 378-396.	5.1	716
137	Modifications of <i>Saccharomyces pastorianus</i> cell wall polysaccharides with brewing process. <i>Carbohydrate Polymers</i> , 2015, 124, 322-330.	5.1	43
138	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
139	Chlorogenic acid–arabinose hybrid domains in coffee melanoidins: Evidences from a model system. <i>Food Chemistry</i> , 2015, 185, 135-144.	4.2	25
140	Composition of food grade Atlantic salts regarding triacylglycerides, polysaccharides and protein. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 21-29.	1.9	4
141	Galactomannans in Coffee. , 2015, , 173-182.		9
142	Valuation of brewers spent yeast polysaccharides: A structural characterization approach. <i>Carbohydrate Polymers</i> , 2015, 116, 215-222.	5.1	57
143	Can volatile organic compounds be markers of sea salt?. <i>Food Chemistry</i> , 2015, 169, 102-113.	4.2	11
144	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. <i>Carbohydrate Polymers</i> , 2015, 115, 1-9.	5.1	159

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145	Neutral and acidic products derived from hydroxyl radical-induced oxidation of arabinotriose assessed by electrospray ionisation mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2014, 49, 280-290.	0.7	11
146	Antioxidant activity of <i>Pinus pinaster</i> infected with <i>Fusarium circinatum</i> is influenced by maternal effects. <i>Forest Pathology</i> , 2014, 44, 337-340.	0.5	11
147	Microwave superheated water and dilute alkali extraction of brewers' spent grain arabinoxylans and arabinoxyloligosaccharides. <i>Carbohydrate Polymers</i> , 2014, 99, 415-422.	5.1	91
148	Maternal effects and carbohydrate changes of <i>Pinus pinaster</i> after inoculation with <i>Fusarium circinatum</i> . <i>Trees - Structure and Function</i> , 2014, 28, 373-379.	0.9	24
149	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
150	Thermal stability of spent coffee ground polysaccharides: Galactomannans and arabinogalactans. <i>Carbohydrate Polymers</i> , 2014, 101, 256-264.	5.1	31
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