

Arland T Hotchkiss

List of Publications by Year in descending order

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2895
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#	ARTICLE	IF	CITATIONS
1	In Vitro Determination of Prebiotic Properties of Oligosaccharides Derived from an Orange Juice Manufacturing By-Product Stream. <i>Applied and Environmental Microbiology</i> , 2005, 71, 8383-8389.	3.1	192
2	Corn fiber gum: A potential gum arabic replacer for beverage flavor emulsification. <i>Food Hydrocolloids</i> , 2007, 21, 1022-1030.	10.7	150
3	Structure of a Plant Cell Wall Fragment Complexed to Pectate Lyase C. <i>Plant Cell</i> , 1999, 11, 1081-1092.	6.6	144
4	Microwave-assisted extraction of lime pectin. <i>Food Hydrocolloids</i> , 2006, 20, 1170-1177.	10.7	110
5	Biosynthesis of Medium-chain-length Poly(hydroxyalkanoates) from Soy Molasses. <i>Biotechnology Letters</i> , 2006, 28, 157-162.	2.2	99
6	Analysis of oligogalacturonic acids with 50 or fewer residues by high-performance anion-exchange chromatography and pulsed amperometric detection. <i>Analytical Biochemistry</i> , 1990, 184, 200-206.	2.4	98
7	Viscometric behavior of high-methoxy and low-methoxy pectin solutions. <i>Food Hydrocolloids</i> , 2006, 20, 62-67.	10.7	94
8	Rheology and composition of citrus fiber. <i>Journal of Food Engineering</i> , 2014, 125, 97-104.	5.2	94
9	Enzymatic Modification of Pectin To Increase Its Calcium Sensitivity while Preserving Its Molecular Weight. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2931-2937.	5.2	91
10	Modified sugar beet pectin induces apoptosis of colon cancer cells via an interaction with the neutral sugar side-chains. <i>Carbohydrate Polymers</i> , 2016, 136, 923-929.	10.2	88
11	Pectic oligosaccharide structure-function relationships: Prebiotics, inhibitors of <i>Escherichia coli</i> O157:H7 adhesion and reduction of Shiga toxin cytotoxicity in HT29 cells. <i>Food Chemistry</i> , 2017, 227, 245-254.	8.2	81
12	Further Studies of the Role of Cyclic β -Glucans in Symbiosis. An <i>ndvC</i> Mutant of <i>Bradyrhizobium japonicum</i> Synthesizes Cyclodecakis-(1 α '3)- β -Glucosyl1. <i>Plant Physiology</i> , 1999, 119, 1057-1064.	4.8	80
13	Identification of Extensin Protein Associated with Sugar Beet Pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10951-10958.	5.2	71
14	The effect of modified citrus pectin on urinary excretion of toxic elements. <i>Phytotherapy Research</i> , 2006, 20, 859-864.	5.8	69
15	Rhamnogalacturonan I containing homogalacturonan inhibits colon cancer cell proliferation by decreasing ICAM1 expression. <i>Carbohydrate Polymers</i> , 2015, 132, 546-553.	10.2	66
16	Monovalent Salt-Induced Gelation of Enzymatically Deesterified Pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7410-7417.	5.2	65
17	Characterization of a Salt-Independent Pectin Methyltransferase Purified from Valencia Orange Peel. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3553-3558.	5.2	58
18	Global Structures of High Methoxyl Pectin from Solution and in Gels. <i>Biomacromolecules</i> , 2007, 8, 573-578.	5.4	54

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19	Inhibition by pectic oligosaccharides of the invasion of undifferentiated and differentiated Caco-2 cells by <i>Campylobacter jejuni</i> . <i>International Journal of Food Microbiology</i> , 2010, 137, 181-185.	4.7	53
20	Characterization of the global structure of low methoxyl pectin in solution. <i>Food Hydrocolloids</i> , 2015, 46, 153-159.	10.7	53
21	Carbohydrate Fractions from Cooked Fish Promote Iron Uptake by Caco-2 Cells. <i>Journal of Nutrition</i> , 2004, 134, 1681-1689.	2.9	52
22	Physico-chemical characterization of alkaline soluble polysaccharides from sugar beet pulp. <i>Food Hydrocolloids</i> , 2009, 23, 1554-1562.	10.7	52
23	Progressive dissociation of pectin. <i>Carbohydrate Research</i> , 1993, 248, 303-316.	2.3	50
24	Formation of corn fiber gum-milk protein conjugates and their molecular characterization. <i>Food Hydrocolloids</i> , 2012, 26, 326-333.	10.7	49
25	Oligosaccharide-Mediated Inhibition of the Adhesion of Pathogenic <i>Escherichia coli</i> Strains to Human Gut Epithelial Cells In Vitro. <i>Journal of Food Protection</i> , 2008, 71, 2272-2277.	1.7	48
26	Cranberry Xyloglucan Structure and Inhibition of <i>Escherichia coli</i> Adhesion to Epithelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5622-5633.	5.2	48
27	Flash Extraction of Pectin from Orange Albedo by Steam Injection. <i>Biomacromolecules</i> , 2003, 4, 880-889.	5.4	41
28	Activation of Human T-Helper/Inducer Cell, T-Cytotoxic Cell, B-Cell, and Natural Killer (NK)-Cells and induction of Natural Killer Cell Activity against K562 Chronic Myeloid Leukemia Cells with Modified Citrus Pectin. <i>BMC Complementary and Alternative Medicine</i> , 2011, 11, 59.	3.7	40
29	Structural Characteristics of Pumpkin Pectin Extracted by Microwave Heating. <i>Journal of Food Science</i> , 2012, 77, C1169-73.	3.1	37
30	Production of bio-based fiber gums from the waste streams resulting from the commercial processing of corn bran and oat hulls. <i>Food Hydrocolloids</i> , 2016, 53, 125-133.	10.7	37
31	Separation of lactose, lactobionic acid and lactobionolactone by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1994, 667, 67-73.	3.7	36
32	A new corn fiber gum polysaccharide isolation process that preserves functional components. <i>Carbohydrate Polymers</i> , 2012, 87, 1169-1175.	10.2	33
33	THE ASSOCIATION OF ROSETTE AND GLOBULE TERMINAL COMPLEXES WITH CELLULOSE MICROFIBRIL ASSEMBLY IN <i>NITELLA TRANSLUCENS</i> VAR. <i>AXILLARIS</i> (CHAROPHYCEAE). <i>Journal of Phycology</i> , 1987, 23, 229-237.	2.3	32
34	Morphology and Properties of Thermoplastic Sugar Beet Pulp and Poly(butylene) Terephthalate (PET) Blends. <i>Journal of Applied Polymer Science</i> , 2010, 115, 142-150.	3.7	32
35	Isolation of oligogalacturonic acids in gram quantities by preparative h.p.l.c.. <i>Carbohydrate Research</i> , 1991, 215, 81-90.	2.3	31
36	Investigation of molecular interactions between β -lactoglobulin and sugar beet pectin by multi-detection HPSEC. <i>Carbohydrate Polymers</i> , 2014, 107, 198-208.	10.2	31

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37	Isolation of oligogalacturonic acids up to DP 20 by preparative high-performance anion-exchange chromatography and pulsed amperometric detection. <i>Carbohydrate Research</i> , 2001, 334, 135-140.	2.3	29
38	Cyclolaminarinose. A new biologically active β -D-(1 \rightarrow 3) cyclic glucan. <i>Carbohydrate Research</i> , 1996, 296, 23-37.	2.3	28
39	Preparation and Properties of Water and Glycerol-plasticized Sugar Beet Pulp Plastics. <i>Journal of Polymers and the Environment</i> , 2011, 19, 559-567.	5.0	28
40	Isolation, Characterization, and Pectin-Modifying Properties of a Thermally Tolerant Pectin Methylesterase from <i>Citrus sinensis</i> Var. Valencia. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2255-2260.	5.2	27
41	High-performance liquid chromatography of plant-derived oligosaccharides on a new cation-exchange resin stationary phase: HPX-22H. <i>Journal of Chromatography A</i> , 1988, 441, 382-386.	3.7	26
42	Characteristics of enzymatically-deesterified pectin gels produced in the presence of monovalent ionic salts. <i>Food Hydrocolloids</i> , 2009, 23, 1926-1929.	10.7	26
43	Molecular and functional properties of a xylanase hydrolysate of corn bran arabinoxylan. <i>Carbohydrate Polymers</i> , 2018, 181, 119-123.	10.2	24
44	THE COMPOSITION AND PHYLOGENETIC SIGNIFICANCE OF THE MOUGEOTIA (CHAROPHYCEAE) CELL WALL1. <i>Journal of Phycology</i> , 1989, 25, 646-654.	2.3	23
45	Analysis of pectate lyase-generated oligogalacturonic acids by high-performance anion-exchange chromatography with pulsed amperometric detection. <i>Carbohydrate Research</i> , 1993, 247, 1-7.	2.3	23
46	Physico-chemical characterization of protein-associated polysaccharides extracted from sugar beet pulp. <i>Carbohydrate Polymers</i> , 2013, 92, 2257-2266.	10.2	23
47	Electrosprayed Core-Shell Composite Microbeads Based on Pectin-Arabinoxylans for Insulin Carrying: Aggregation and Size Dispersion Control. <i>Polymers</i> , 2018, 10, 108.	4.5	23
48	High-performance liquid chromatographic separation of oligogalacturonic acids on a cyclomaltoheptaose (β -cyclodextrin) bonded-phase column. <i>Carbohydrate Research</i> , 1995, 278, 1-9.	2.3	20
49	Separation and Characterization of a Salt-Dependent Pectin Methylesterase from <i>Citrus sinensis</i> Var. Valencia Fruit Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2070-2075.	5.2	20
50	Investigation of the molecular interactions between β -lactoglobulin and low methoxyl pectin by multi-detection High Performance Size Exclusion Chromatography. <i>Food Hydrocolloids</i> , 2017, 63, 321-331.	10.7	18
51	Oxalic Acid in Commercial Pectins Inhibits Browning of Raw Apple Juice. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 592-597.	5.2	17
52	In vitro Inhibition of Soft-Rotting Bacteria by EDTA and Nisin and in vivo Response on Inoculated Fresh Cut Carrots. <i>Plant Disease</i> , 1998, 82, 491-495.	1.4	16
53	Physico-chemical characterization of a cellulosic fraction from sugar beet pulp. <i>Cellulose</i> , 2011, 18, 787-801.	4.9	15
54	Release and recovery of pectic hydrocolloids and phenolics from culled citrus fruits. <i>Food Hydrocolloids</i> , 2017, 72, 52-61.	10.7	14

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55	Improved gram-quantity isolation of malto-oligosaccharides by preparative HPLC. Carbohydrate Research, 1993, 242, 1-9.	2.3	13
56	Analytical and preparative HPLC of carbohydrates: inositols and oligosaccharides derived from cellulose and pectin. Carbohydrate Polymers, 1994, 25, 305-313.	10.2	12
57	Gut Microbiota. , 2016, , 515-523.		11
58	Recovery of pectic hydrocolloids and phenolics from huanglongbing related dropped citrus fruit. Journal of the Science of Food and Agriculture, 2017, 97, 4467-4475.	3.5	11
59	Identification of Lactobacillus Strains Capable of Fermenting Fructo-Oligosaccharides and Inulin. Microorganisms, 2021, 9, 2020.	3.6	11
60	Utilization of an evaporative light scattering detector for high-performance size-exclusion chromatography of galacturonic acid oligomers. Journal of Chromatography A, 2003, 1011, 227-231.	3.7	9
61	Utilization of Pectin Extracted Sugar Beet Pulp for Composite Application. Journal of Biobased Materials and Bioenergy, 2012, 6, .	0.3	9
62	Genetic and biochemical characterization of an exopolygalacturonase and a pectate lyase from <i>Yersinia enterocolitica</i> . Canadian Journal of Microbiology, 1999, 45, 396-403.	1.7	8
63	The Role of Sugar Beet Pulp Polysaccharides in the Sustainability of the Sugar Beet Industry. ACS Symposium Series, 2010, , 283-290.	0.5	7
64	Substrate depolymerization pattern of <i>Pseudomonas viridiflava</i> SF-312 pectate lyase. Physiological and Molecular Plant Pathology, 1996, 48, 1-9.	2.5	5
65	Synbiotic Matrices Derived from Plant Oligosaccharides and Polysaccharides. ACS Symposium Series, 2008, , 69-77.	0.5	4
66	Effects of Uniquely Processed Cowpea and Plantain Flours on Wheat Bread Properties. Journal of Food Processing and Preservation, 2015, 39, 413-422.	2.0	2
67	Extraction and Characterization of Sugar Beet Polysaccharides. ACS Symposium Series, 2010, , 71-86.	0.5	1
68	Chapter 15 Preparative HPLC of carbohydrates. Journal of Chromatography Library, 2002, , 505-534.	0.1	0
69	Studies of Molecular Interactions between β -Lactoglobulin and Sugar Beet Pectin at Neutral pH by High Performance Size Exclusion Chromatography. Special Publication - Royal Society of Chemistry, 2016, , 76-86.	0.0	0