

# Arland T Hotchkiss

## List of Publications by Year in descending order

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69  
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136950  
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168389  
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docs citations

72  
times ranked

2895  
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of Lactobacillus Strains Capable of Fermenting Fructo-Oligosaccharides and Inulin. Microorganisms, 2021, 9, 2020.	3.6	11
2	Molecular and functional properties of a xylanase hydrolysate of corn bran arabinoxylan. Carbohydrate Polymers, 2018, 181, 119-123.	10.2	24
3	Electrosprayed Core-Shell Composite Microbeads Based on Pectin-Arabinoxylans for Insulin Carrying: Aggregation and Size Dispersion Control. Polymers, 2018, 10, 108.	4.5	23
4	Pectic oligosaccharide structure-function relationships: Prebiotics, inhibitors of Escherichia coli O157:H7 adhesion and reduction of Shiga toxin cytotoxicity in HT29 cells. Food Chemistry, 2017, 227, 245-254.	8.2	81
5	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
6	Release and recovery of pectic hydrocolloids and phenolics from culled citrus fruits. Food Hydrocolloids, 2017, 72, 52-61.	10.7	14
7	Investigation of the molecular interactions between $\beta$ -lactoglobulin and low methoxyl pectin by multi-detection High Performance Size Exclusion Chromatography. Food Hydrocolloids, 2017, 63, 321-331.	10.7	18
8	Production of bio-based fiber gums from the waste streams resulting from the commercial processing of corn bran and oat hulls. Food Hydrocolloids, 2016, 53, 125-133.	10.7	37
9	Gut Microbiota. , 2016, , 515-523.		11
10	Modified sugar beet pectin induces apoptosis of colon cancer cells via an interaction with the neutral sugar side-chains. Carbohydrate Polymers, 2016, 136, 923-929.	10.2	88
11	Studies of Molecular Interactions between $\beta$ -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
12	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
13	Characterization of the global structure of low methoxyl pectin in solution. Food Hydrocolloids, 2015, 46, 153-159.	10.7	53
14	Rhamnogalacturonan I containing homogalacturonan inhibits colon cancer cell proliferation by decreasing ICAM1 expression. Carbohydrate Polymers, 2015, 132, 546-553.	10.2	66
15	Cranberry Xyloglucan Structure and Inhibition of <i>Escherichia coli</i> Adhesion to Epithelial Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 5622-5633.	5.2	48
16	Investigation of molecular interactions between $\beta$ -lactoglobulin and sugar beet pectin by multi-detection HPSEC. Carbohydrate Polymers, 2014, 107, 198-208.	10.2	31
17	Rheology and composition of citrus fiber. Journal of Food Engineering, 2014, 125, 97-104.	5.2	94
18	Physico-chemical characterization of protein-associated polysaccharides extracted from sugar beet pulp. Carbohydrate Polymers, 2013, 92, 2257-2266.	10.2	23

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19	Structural Characteristics of Pumpkin Pectin Extracted by Microwave Heating. Journal of Food Science, 2012, 77, C1169-73.	3.1	37
20	A new corn fiber gum polysaccharide isolation process that preserves functional components. Carbohydrate Polymers, 2012, 87, 1169-1175.	10.2	33
21	Formation of corn fiber gum-milk protein conjugates and their molecular characterization. Food Hydrocolloids, 2012, 26, 326-333.	10.7	49
22	Utilization of Pectin Extracted Sugar Beet Pulp for Composite Application. Journal of Biobased Materials and Bioenergy, 2012, 6, .	0.3	9
23	Morphology and Properties of Thermoplastic Sugar Beet Pulp and Poly(butylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 582 Td (	3.7	32
24	Preparation and Properties of Water and Glycerol-plasticized Sugar Beet Pulp Plastics. Journal of Polymers and the Environment, 2011, 19, 559-567.	5.0	28
25	Physico-chemical characterization of a cellulosic fraction from sugar beet pulp. Cellulose, 2011, 18, 787-801.	4.9	15
26	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. BMC Complementary and Alternative Medicine, 2011, 11, 59.	3.7	40
27	The Role of Sugar Beet Pulp Polysaccharides in the Sustainability of the Sugar Beet Industry. ACS Symposium Series, 2010, , 283-290.	0.5	7
28	Inhibition by pectic oligosaccharides of the invasion of undifferentiated and differentiated Caco-2 cells by Campylobacter jejuni. International Journal of Food Microbiology, 2010, 137, 181-185.	4.7	53
29	Extraction and Characterization of Sugar Beet Polysaccharides. ACS Symposium Series, 2010, , 71-86.	0.5	1
30	Physico-chemical characterization of alkaline soluble polysaccharides from sugar beet pulp. Food Hydrocolloids, 2009, 23, 1554-1562.	10.7	52
31	Characteristics of enzymatically-deesterified pectin gels produced in the presence of monovalent ionic salts. Food Hydrocolloids, 2009, 23, 1926-1929.	10.7	26
32	Identification of Extensin Protein Associated with Sugar Beet Pectin. Journal of Agricultural and Food Chemistry, 2009, 57, 10951-10958.	5.2	71
33	Synbiotic Matrices Derived from Plant Oligosaccharides and Polysaccharides. ACS Symposium Series, 2008, , 69-77.	0.5	4
34	Oligosaccharide-Mediated Inhibition of the Adhesion of Pathogenic Escherichia coli Strains to Human Gut Epithelial Cells In Vitro. Journal of Food Protection, 2008, 71, 2272-2277.	1.7	48
35	Global Structures of High Methoxyl Pectin from Solution and in Gels. Biomacromolecules, 2007, 8, 573-578.	5.4	54
36	Corn fiber gum: A potential gum arabic replacer for beverage flavor emulsification. Food Hydrocolloids, 2007, 21, 1022-1030.	10.7	150

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37	The effect of modified citrus pectin on urinary excretion of toxic elements. <i>Phytotherapy Research</i> , 2006, 20, 859-864.	5.8	69
38	Biosynthesis of Medium-chain-length Poly(hydroxyalkanoates) from Soy Molasses. <i>Biotechnology Letters</i> , 2006, 28, 157-162.	2.2	99
39	Viscometric behavior of high-methoxy and low-methoxy pectin solutions. <i>Food Hydrocolloids</i> , 2006, 20, 62-67.	10.7	94
40	Microwave-assisted extraction of lime pectin. <i>Food Hydrocolloids</i> , 2006, 20, 1170-1177.	10.7	110
41	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
42	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
43	Carbohydrate Fractions from Cooked Fish Promote Iron Uptake by Caco-2 Cells. <i>Journal of Nutrition</i> , 2004, 134, 1681-1689.	2.9	52
44	Flash Extraction of Pectin from Orange Albedo by Steam Injection. <i>Biomacromolecules</i> , 2003, 4, 880-889.	5.4	41
45	Utilization of an evaporative light scattering detector for high-performance size-exclusion chromatography of galacturonic acid oligomers. <i>Journal of Chromatography A</i> , 2003, 1011, 227-231.	3.7	9
46	Monovalent Salt-Induced Gelation of Enzymatically Deesterified Pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7410-7417.	5.2	65
47	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
48	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
49	Characterization of a Salt-Independent Pectin Methylesterase Purified from Valencia Orange Peel. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3553-3558.	5.2	58
50	Chapter 15 Preparative HPLC of carbohydrates. <i>Journal of Chromatography Library</i> , 2002, , 505-534.	0.1	0
51	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
52	Structure of a Plant Cell Wall Fragment Complexed to Pectate Lyase C. <i>Plant Cell</i> , 1999, 11, 1081-1092.	6.6	144
53	Further Studies of the Role of Cyclic $\beta$ -Glucans in Symbiosis. An <i>ndvC</i> Mutant of <i>Bradyrhizobium japonicum</i> Synthesizes Cyclodecakis-(1 $\alpha$ '3)- $\beta$ -Glucosyl1. <i>Plant Physiology</i> , 1999, 119, 1057-1064.	4.8	80
54	Genetic and biochemical characterization of an exopolysaccharide synthase and a pectate lyase from <i>Yersinia enterocolitica</i> . <i>Canadian Journal of Microbiology</i> , 1999, 45, 396-403.	1.7	8

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55	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
56	Substrate depolymerization pattern of <i>Pseudomonas viridiflava</i> SF-312 pectate lyase. <i>Physiological and Molecular Plant Pathology</i> , 1996, 48, 1-9.	2.5	5
57	Cyclolaminarinose. A new biologically active $\beta$ -(1 $\rightarrow$ 3) cyclic glucan. <i>Carbohydrate Research</i> , 1996, 296, 23-37.	2.3	28
58	High-performance liquid chromatographic separation of oligogalacturonic acids on a cyclomaltoheptaose ( $\beta$ -cyclodextrin) bonded-phase column. <i>Carbohydrate Research</i> , 1995, 278, 1-9.	2.3	20
59	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
60	Analytical and preparative HPLC of carbohydrates: inositols and oligosaccharides derived from cellulose and pectin. <i>Carbohydrate Polymers</i> , 1994, 25, 305-313.	10.2	12
61	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
62	Progressive dissociation of pectin. <i>Carbohydrate Research</i> , 1993, 248, 303-316.	2.3	50
63	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
64	Improved gram-quantity isolation of malto-oligosaccharides by preparative HPLC. <i>Carbohydrate Research</i> , 1993, 242, 1-9.	2.3	13
65	Isolation of oligogalacturonic acids in gram quantities by preparative h.p.l.c.. <i>Carbohydrate Research</i> , 1991, 215, 81-90.	2.3	31
66	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
67	THE COMPOSITION AND PHYLOGENETIC SIGNIFICANCE OF THE MOUGEOTIA (CHAROPHYCEAE) CELL WALL1. <i>Journal of Phycology</i> , 1989, 25, 646-654.	2.3	23
68	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
69	THE ASSOCIATION OF ROSETTE AND GLOBULE TERMINAL COMPLEXES WITH CELLULOSE MICROFIBRIL ASSEMBLY IN NITELLA TRANSLUCENS VAR. AXILLARIS (CHAROPHYCEAE). <i>Journal of Phycology</i> , 1987, 23, 229-237.	2.3	32