Oswaldo HernÃ¡ndez HernÃ¡ndez

List of Publications by Year
in descending order

52	1,728	20	40
papers	citations	h-index	g-index

361413 289244

54	54	54	2260
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Derivatization of carbohydrates for GC and GCâ€“MS analyses. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1226-1240.	2.3	339
2	Effect of prebiotic carbohydrates on the growth and tolerance of Lactobacillus. Food Microbiology, 2012, 30, 355-361.	4.2	134
3	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. International Dairy Journal, 2009, 19, 531-536.	3.0	115
4	Monomer and Linkage Type of Galacto-Oligosaccharides Affect Their Resistance to Ileal Digestion and Prebiotic Properties in Rats. Journal of Nutrition, 2012, 142, 1232-1239.	2.9	87
5	In vitro digestibility of edible films from various starch sources. Carbohydrate Polymers, 2008, 71, 648-655.	10.2	70
6	Galacto-oligosaccharides Derived from Lactulose Exert a Selective Stimulation on the Growth of Bifidobacterium animalis in the Large Intestine of Growing Rats. Journal of Agricultural and Food Chemistry, 2013, 61, 7560-7567.	5.2	61
7	Hydrophilic interaction liquid chromatography coupled to mass spectrometry for the characterization of prebiotic galactooligosaccharides. Journal of Chromatography A, 2012, 1220, 57-67.	3.7	53
8	Evaluation of different operation modes of high performance liquid chromatography for the analysis of complex mixtures of neutral oligosaccharides. Journal of Chromatography A, 2011, 1218, 7697-7703.	3.7	50
9	Characterization of galactooligosaccharides derived from lactulose. Journal of Chromatography A, 2011, 1218, 7691-7696.	3.7	47
10	Effect of selected prebiotics on the growth of lactic acid bacteria and physicochemical properties of yoghurts. International Dairy Journal, 2019, 89, 77-85.	3.0	47
11	A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GCâ€“MS in mulberry (Morus sp.). Food Chemistry, 2011, 126, 353-359.	8.2	45
12	<i>In Vitro</i> Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. Journal of Agricultural and Food Chemistry, 2019, 67, 4662-4670.	5.2	39
13	In Vitro Fermentation by Human Gut Bacteria of Proteolytically Digested Caseinomacropeptide Nonenzymatically Glycosylated with Prebiotic Carbohydrates. Journal of Agricultural and Food Chemistry, 2011, 59, 11949-11955.	5.2	38
14	Determination of Free Inositols and Other Low Molecular Weight Carbohydrates in Vegetables. Journal of Agricultural and Food Chemistry, 2011, 59, 2451-2455.	5.2	36
15	InÂvitro bifidogenic effect of Maillard-type milk proteinâ€“galactose conjugates on the human intestinal microbiota. International Dairy Journal, 2013, 31, 127-131.	3.0	34
16	In Vitro Fermentation of Alternansucrase Raffinose-Derived Oligosaccharides by Human Gut Bacteria. Journal of Agricultural and Food Chemistry, 2011, 59, 10901-10906.	5.2	32
17	Sweetness and sensory properties of commercial and novel oligosaccharides of prebiotic potential. LWT - Food Science and Technology, 2018, 97, 476-482.	5.2	27
18	Development of a new method using HILICâ€“tandem mass spectrometry for the characterization of <i>O</i>â€“sialoglycopeptides from proteolytically digested caseinomacropeptide. Proteomics, 2010, 10, 3699-3711.	2.2	26

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19	Unravelling the diversity of glycoside hydrolase family 13 Î±-amylases from Lactobacillus plantarum WCFS1. Microbial Cell Factories, 2019, 18, 183.	4.0	24
20	Starch determination, amylose content and susceptibility to <i>in vitro</i> amylolysis in flours from the roots of 25 cassava varieties. Journal of the Science of Food and Agriculture, 2012, 92, 673-678.	3.5	22
21	In vitro Digestibility of Dietary Carbohydrates: Toward a Standardized Methodology Beyond Amylolytic and Microbial Enzymes. Frontiers in Nutrition, 2019, 6, 61.	3.7	21
22	Characterization and antioxidant activity of avenanthramides from selected oat lines developed by mutagenesis technique. Food Chemistry, 2021, 343, 128408.	8.2	21
23	In vitro digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. Food Research International, 2021, 140, 110054.	6.2	21
24	Neoglycoconjugates of caseinomacropeptide and galactooligosaccharides modify adhesion of intestinal pathogens and inflammatory response(s) of intestinal (Caco-2) cells. Food Research International, 2013, 54, 1096-1102.	6.2	18
25	Probiotic viability in yoghurts containing oligosaccharides derived from lactulose (OsLu) during fermentation and cold storage. International Dairy Journal, 2020, 102, 104621.	3.0	18
26	Morphological, technological and nutritional properties of flours and starches from mashua (Tropaeolum tuberosum) and melloco (Ullucus tuberosus) cultivated in Ecuador. Food Chemistry, 2019, 301, 125268.	8.2	17
27	Trans-Î²-galactosidase activity of pig enzymes embedded in the small intestinal brush border membrane vesicles. Scientific Reports, 2019, 9, 960.	3.3	17
28	Identification and determination of 3â€deoxyglucosone and glucosone in carbohydrateâ€rich foods. Journal of the Science of Food and Agriculture, 2015, 95, 2424-2430.	3.5	16
29	Transglycosylation of Steviol Glycosides and Rebaudioside A: Synthesis Optimization, Structural Analysis and Sensory Profiles. Foods, 2020, 9, 1753.	4.3	16
30	Detection of Two Minor Phosphorylation Sites for Bovine Îº-Casein Macropeptide by Reversed-Phase Liquid Chromatographyâ€"Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 10848-10853.	5.2	15
31	Characterization of post-translationally modified peptides by hydrophilic interaction and reverse phase liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry. Journal of Chromatography A, 2016, 1428, 202-211.	3.7	15
32	In vitro Gastrointestinal Models for Prebiotic Carbohydrates: A Critical Review. Current Pharmaceutical Design, 2019, 25, 3478-3483.	1.9	15
33	Effect of glycation of bovine Î²-lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. International Dairy Journal, 2011, 21, 949-952.	3.0	13
34	Prebiotic Properties of Non-Fructosylated Î±-Galactooligosaccharides from PEA (Pisum sativum L.) Using Infant Fecal Slurries. Foods, 2020, 9, 921.	4.3	13
35	Andean tubers grown in Ecuador: New sources of functional ingredients. Food Bioscience, 2020, 35, 100601.	4.4	13
36	Organocatalytic esterification of polysaccharides for food applications: A review. Trends in Food Science and Technology, 2022, 119, 45-56.	15.1	13

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37	Hydrolyzed Caseinomacropeptide Conjugated Galactooligosaccharides Support the Growth and Enhance the Bile Tolerance in <i>Lactobacillus</i> Strains. Journal of Agricultural and Food Chemistry, 2012, 60, 6839-6845.	5.2	12
38	Growth and transcriptional response of Salmonella Typhimurium LT2 to glucoseâ€“lysine-based Maillard reaction products generated under low water activity conditions. Food Research International, 2012, 45, 1044-1053.	6.2	12
39	High-Yield Synthesis of Transglycosylated Mogrosides Improves the Flavor Profile of Monk Fruit Extract Sweeteners. Journal of Agricultural and Food Chemistry, 2021, 69, 1011-1019.	5.2	12
40	Structure-digestibility relationship from noodles based on organocatalytically esterified regular and waxy corn starch obtained by reactive extrusion using sodium propionate. Food Hydrocolloids, 2022, 131, 107825.	10.7	12
41	High-yield purification of commercial lactulose syrup. Separation and Purification Technology, 2019, 224, 475-480.	7.9	11
42	Advances in structure elucidation of low molecular weight carbohydrates by liquid chromatography-multiple-stage mass spectrometry analysis. Journal of Chromatography A, 2020, 1612, 460664.	3.7	11
43	Evaluation of the impact of a rat small intestinal extract on the digestion of four different functional fibers. Food and Function, 2020, 11, 4081-4089.	4.6	10
44	Prebiotic Potential of a New Sweetener Based on Galactooligosaccharides and Modified Mogrosides. Journal of Agricultural and Food Chemistry, 2022, 70, 9048-9056.	5.2	10
45	Unravelling the carbohydrate specificity of MelA from Lactobacillus plantarum WCFS1: An Î±-galactosidase displaying regioselective transgalactosylation. International Journal of Biological Macromolecules, 2020, 153, 1070-1079.	7.5	9
46	Hydrolysis and transgalactosylation catalysed by Î²-galactosidase from brush border membrane vesicles isolated from pig small intestine: A study using lactulose and its mixtures with lactose or galactose as substrates. Food Research International, 2020, 129, 108811.	6.2	8
47	Editorial: Dietary Carbohydrate Digestibility and Metabolic Effects in Human Health. Frontiers in Nutrition, 2019, 6, 164.	3.7	6
48	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. Food Chemistry, 2020, 316, 126326.	8.2	6
49	Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. Journal of Agricultural and Food Chemistry, 2021, 69, 12541-12553.	5.2	5
50	Hydrolysis and transglycosylation activities of glycosidases from small intestine brush-border membrane vesicles. Food Research International, 2021, 139, 109940.	6.2	3
51	Bifidobacterial Î²-Galactosidase-Mediated Production of Galacto-Oligosaccharides: Structural and Preliminary Functional Assessments. Frontiers in Microbiology, 2021, 12, 750635.	3.5	3
52	Analysis of carbohydrates and glycoconjugates in food by CE and HPLC. , 2021, , 815-842.		0