Henk A Schols

List of Publications by Year
in descending order

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212 papers	11,185 citations	28274 55 h-index	38395 95 g-index
214 all docs	214 docs citations	214 times ranked	9552 citing authors

#	Article	IF	Citations
1	Pectin, a versatile polysaccharide present in plant cell walls. Structural Chemistry, 2009, 20, 263-275.	2.0	860
2	Effect of pretreatment severity on xylan solubility and enzymatic breakdown of the remaining cellulose from wheat straw. Bioresource Technology, 2007, 98, 2034-2042.	9.6	405
3	Determination of the degree of methylation and acetylation of pectins by h.p.l.c.. Food Hydrocolloids, 1986, 1, 65-70.	10.7	318
4	Fermentation of Plant Cell Wall Derived Polysaccharides and Their Corresponding Oligosaccharides by Intestinal Bacteria. Journal of Agricultural and Food Chemistry, 2000, 48, 1644-1652.	5.2	310
5	Carbohydrate analysis of water-soluble uronic acid-containing polysaccharides with high-performance anion-exchange chromatography using methanolysis combined with TFA hydrolysis is superior to four other methods. Analytical Biochemistry, 1992, 207, 176-185.	2.4	277
6	Prebiotic potential of pectins and pectic oligosaccharides derived from lemon peel wastes and sugar beet pulp: A comparative evaluation. Journal of Functional Foods, 2016, 20, 108-121.	3.4	225
7	N-Acetylglucosamine and Glucosamine-Containing Arabinogalactan Proteins Control Somatic Embryogenesis. Plant Physiology, 2001, 125, 1880-1890.	4.8	223
8	Structural features of hairy regions of pectins isolated from apple juice produced by the liquefaction process. Carbohydrate Research, 1990, 206, 117-129.	2.3	219
9	Structural differences of xylans affect their interaction with cellulose. Carbohydrate Polymers, 2007, 69, 94-105.	10.2	190
10	Immune Modulation by Different Types of Î²2â†'1-Fructans Is Toll-Like Receptor Dependent. PLoS ONE, 2013, 8, e68367.	2.5	182
11	Interactions between pectin and cellulose in primary plant cell walls. Carbohydrate Polymers, 2018, 192, 263-272.	10.2	179
12	Characterisation of cell wall polysaccharides from okra (Abelmoschus esculentus (L.) Moench). Carbohydrate Research, 2009, 344, 1824-1832.	2.3	159
13	Investigation of the non-esterified galacturonic acid distribution in pectin with endopolygalacturonase. Carbohydrate Research, 1999, 318, 135-145.	2.3	155
14	Occurrence of pectic hairy regions in various plant cell wall materials and their degradability by rhamnogalacturonase. Carbohydrate Research, 1994, 256, 83-95.	2.3	147
15	In Vitro Fermentability of Differently Substituted Xylo-oligosaccharides. Journal of Agricultural and Food Chemistry, 2002, 50, 6205-6210.	5.2	146
16	Identification of the connecting linkage between homo- or xylogalacturonan and rhamnogalacturonan type I. Carbohydrate Polymers, 2007, 70, 224-235.	10.2	144
17	In vitro fermentation of 12 dietary fibres by faecal inoculum from pigs and humans. Food Chemistry, 2012, 133, 889-897.	8.2	141
18	An hypothesis: The same six polysaccharides are components of the primary cell walls of all higher plants. Progress in Biotechnology, 1996, , 47-55.	0.2	131

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19	Effect of Enzyme Treatment during Mechanical Extraction of Olive Oil on Phenolic Compounds and Polysaccharides. Journal of Agricultural and Food Chemistry, 2001, 49, 1218-1223.	5.2	128
20	Dietary Fiber Pectin Directly Blocks Toll-Like Receptor 2â€“1 and Prevents Doxorubicin-Induced Ileitis. Frontiers in Immunology, 2018, 9, 383.	4.8	119
21	Complex Pectins: Structure elucidation using enzymes. Progress in Biotechnology, 1996, , 3-19.	0.2	118
22	Effects of pectin supplementation on the fermentation patterns of different structural carbohydrates in rats. Molecular Nutrition and Food Research, 2016, 60, 2256-2266.	3.3	117
23	Starch Granule Size Strongly Determines Starch Noodle Processing and Noodle Quality. Journal of Food Science, 2003, 68, 1584-1589.	3.1	116
24	Physicochemical Properties of Starches Obtained from Three Varieties of Chinese Sweet Potatoes. Journal of Food Science, 2003, 68, 431-437.	3.1	106
25	Occurrence of oligosaccharides in feces of breast-fed babies in their first six months of life and the corresponding breast milk. Carbohydrate Research, 2011, 346, 2540-2550.	2.3	98
26	Effects of pectin on fermentation characteristics, carbohydrate utilization, and microbial community composition in the gastrointestinal tract of weaning pigs. Molecular Nutrition and Food Research, 2017, 61, 1600186.	3.3	98
27	Baking Performance, Rheology, and Chemical Composition of Wheat Dough and Gluten Affected by Xylanase and Oxidative Enzymes. Journal of Food Science, 1999, 64, 808-813.	3.1	94
28	Characterization of non-esterified galacturonic acid sequences in pectin with endopolygalacturonase. Carbohydrate Research, 2000, 326, 120-129.	2.3	94
29	Differently sized granules from acetylated potato and sweet potato starches differ in the acetyl substitution pattern of their amylose populations. Carbohydrate Polymers, 2004, 56, 219-226.	10.2	94
30	Characterization of a Novel Î²-Galactosidase from Bifidobacterium adolescentis DSM 20083 Active towards Transgalactooligosaccharides. Applied and Environmental Microbiology, 2000, 66, 1379-1384.	3.1	93
31	Toll-Like Receptor 2 Activation by Î²2â†'1-Fructans Protects Barrier Function of T84 Human Intestinal Epithelial Cells in a Chain Lengthâ€“Dependent Manner. Journal of Nutrition, 2014, 144, 1002-1008.	2.9	93
32	The impact of dietary fibers on dendritic cell responses in vitro is dependent on the differential effects of the fibers on intestinal epithelial cells. Molecular Nutrition and Food Research, 2015, 59, 698-710.	3.3	93
33	Amylopectin structure and crystallinity explains variation in digestion kinetics of starches across botanic sources in an in vitro pig model. Journal of Animal Science and Biotechnology, 2018, 9, 91.	5.3	93
34	Populations having different GalA blocks characteristics are present in commercial pectins which are chemically similar but have different functionalities. Carbohydrate Polymers, 2005, 60, 391-398.	10.2	91
35	Methods of analysis for cell-wall polysaccharides of fruit and vegetables. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1983, 177, 251-256.	0.6	87
36	Analysis of the exopolysaccharides produced by Lactobacillus delbrueckii subsp. bulgaricus NCFB 2772 grown in continuous culture on glucose and fructose. Applied Microbiology and Biotechnology, 1997, 48, 516-521.	3.6	87

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37	High-performance liquid chromatographic analysis of uronic acids and oligogalacturonic acids. Journal of Chromatography A, 1982, 244, 327-336.	3.7	85
38	Phenolic Compounds in Virgin Olive Oils: Fractionation by Solid Phase Extraction and Antioxidant Activity Assessment. Journal of the Science of Food and Agriculture, 1997, 74, 169-174.	3.5	83
39	Correlating Infant Fecal Microbiota Composition and Human Milk Oligosaccharide Consumption by Microbiota of 1â€Monthâ€Old Breastfed Infants. Molecular Nutrition and Food Research, 2019, 63, e1801214.	3.3	83
40	The impact of lemon pectin characteristics on TLR activation and T84 intestinal epithelial cell barrier function. Journal of Functional Foods, 2016, 22, 398-407.	3.4	79
41	Carrot arabinogalactan proteins are interlinked with pectins. Physiologia Plantarum, 2006, 128, 18-28.	5.2	78
42	CEâ€ŁIFâ€MSⁿ profiling of oligosaccharides in human milk and feces of breastâ€fed babies. Electrophoresis, 2010, 31, 1264-1273.	2.4	78
43	High-throughput analysis of the impact of antibiotics on the human intestinal microbiota composition. Journal of Microbiological Methods, 2013, 92, 387-397.	1.6	78
44	Hydrolysis of Brewers' Spent Grain by Carbohydrate Degrading Enzymes. Journal of the Institute of Brewing, 2008, 114, 306-314.	2.3	76
45	Characterizing microbiota-independent effects of oligosaccharides on intestinal epithelial cells: insight into the role of structure and size. European Journal of Nutrition, 2017, 56, 1919-1930.	3.9	73
46	The piglet as a model for studying dietary components in infant diets: effects of galacto-oligosaccharides on intestinal functions. British Journal of Nutrition, 2016, 115, 605-618.	2.3	72
47	Combined HILIC-ELSD/ESI-MSn enables the separation, identification and quantification of sugar beet pectin derived oligomers. Carbohydrate Polymers, 2012, 90, 41-48.	10.2	71
48	The association between breastmilk oligosaccharides and faecal microbiota in healthy breastfed infants at two, six, and twelve weeks of age. Scientific Reports, 2020, 10, 4270.	3.3	70
49	Isolation and characterisation of cell wall material from olive fruit (Olea europaea cv koroneiki) at different ripening stages. Carbohydrate Polymers, 2000, 43, 11-21.	10.2	65
50	Hydrothermal processing of rice husks: effects of severity on product distribution. Journal of Chemical Technology and Biotechnology, 2008, 83, 965-972.	3.2	65
51	Human Milk Oligosaccharides in Colostrum and Mature Milk of Chinese Mothers: Lewis Positive Secretor Subgroups. Journal of Agricultural and Food Chemistry, 2018, 66, 7036-7043.	5.2	65
52	Mode of action of RG-hydrolase and RG-lyase toward rhamnogalacturonan oligomers. Characterization of degradation products using RG-rhamnohydrolase and RG-galacturonohydrolase1Financed by Novo Nordisk A/S, Bagsvaerd, Denmark.1. Carbohydrate Research, 1998, 311, 155-164.	2.3	62
53	In Vitro Fermentation Behavior of Isomalto/Maltoâ€Polysaccharides Using Human Fecal Inoculum Indicates Prebiotic Potential. Molecular Nutrition and Food Research, 2018, 62, e1800232.	3.3	62
54	Introducing Capillary Electrophoresis with Laser-Induced Fluorescence Detection (CE-LIF) for the Characterization of Konjac Glucomannan Oligosaccharides and Their in Vitro Fermentation Behavior. Journal of Agricultural and Food Chemistry, 2009, 57, 3867-3876.	5.2	59

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55	Î²2â†'1-Fructans Modulate the Immune System In Vivo in a Microbiota-Dependent andâ€‰-Independent Fashion. Frontiers in Immunology, 2017, 8, 154.	4.8	59
56	Impact of galacto-oligosaccharides on the gut microbiota composition and metabolic activity upon antibiotic treatment duringin vitrofermentation. FEMS Microbiology Ecology, 2014, 87, 41-51.	2.7	56
57	The CDTA-soluble pectic substances from soybean meal are composed of rhamnogalacturonan and xylogalacturonan but not homogalacturonan. Biopolymers, 2001, 58, 279-294.	2.4	54
58	Structural Variation and Levels of Water-Extractable Arabinogalactan-Peptide in European Wheat Flours. Cereal Chemistry, 1998, 75, 815-819.	2.2	52
59	Exploring the effects of galacto-oligosaccharides on the gut microbiota of healthy adults receiving amoxicillin treatment. British Journal of Nutrition, 2014, 112, 536-546.	2.3	52
60	Chrysosporium lucknowense arabinohydrolases effectively degrade sugar beet arabinan. Bioresource Technology, 2010, 101, 8300-8307.	9.6	50
61	Effect of Saccharide Structure and Size on the Degree of Substitution and Product Dispersity of Î±-Lactalbumin Glycated via the Maillard Reaction. Journal of Agricultural and Food Chemistry, 2011, 59, 9378-9385.	5.2	50
62	Oligosaccharides in feces of breast- and formula-fed babies. Carbohydrate Research, 2011, 346, 2173-2181.	2.3	49
63	Fermentation in the Small Intestine Contributes Substantially to Intestinal Starch Disappearance in Calves ,. Journal of Nutrition, 2015, 145, 1147-1155.	2.9	49
64	Nonesterified galacturonic acid sequence homology of pectins. Biopolymers, 2001, 58, 1-8.	2.4	48
65	Î±-d-Glcp-(1â†"1)-Î²-d-Galp-containing oligosaccharides, novel products from lactose by the action of Î²-galactosidase. Carbohydrate Research, 1998, 314, 101-114.	2.3	47
66	Characterization of Recombinant Rhamnogalacturonan Î±-l-Rhamnopyranosyl-(1,4)-Î±-d-Galactopyranosyluronide Lyase from Aspergillus aculeatus1. Plant Physiology, 1998, 117, 141-152.	4.8	47
67	Partially esterified oligogalacturonides are the preferred substrates for pectin methylesterase of Aspergillus niger. Biochemical Journal, 2003, 372, 211-218.	3.7	46
68	Characterisation of cell wall polysaccharides from rapeseed (Brassica napus) meal. Carbohydrate Polymers, 2013, 98, 1650-1656.	10.2	45
69	Isolation and structure elucidation of pectic polysaccharide from rose hip fruits (Rosa canina L.). Carbohydrate Polymers, 2016, 151, 803-811.	10.2	44
70	Effect of Maillard induced glycation on protein hydrolysis by lysine/arginine and non-lysine/arginine specific proteases. Food Hydrocolloids, 2017, 69, 210-219.	10.7	44
71	Characterisation of pectin-xylan complexes in tomato primary plant cell walls. Carbohydrate Polymers, 2018, 197, 269-276.	10.2	44
72	Distinct roles of carbohydrate esterase family CE16 acetyl esterases and polymer-acting acetyl xylan esterases in xylan deacetylation. Journal of Biotechnology, 2013, 168, 684-692.	3.8	43

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73	Maillard induced glycation behaviour of individual milk proteins. Food Chemistry, 2018, 252, 311-317.	8.2	43
74	Mutual Metabolic Interactions in Co-cultures of the Intestinal Anaerostipes rhamnosivorans With an Acetogen, Methanogen, or Pectin-Degrader Affecting Butyrate Production. Frontiers in Microbiology, 2019, 10, 2449.	3.5	43
75	Study of the methyl ester distribution in pectin withendo-polygalacturonase and high-performance size-exclusion chromatography. Biopolymers, 2001, 58, 195-203.	2.4	41
76	Mode of Action of Pectin Lyase A of Aspergillus nigeron Differently C6-substituted Oligogalacturonides. Journal of Biological Chemistry, 2002, 277, 25929-25936.	3.4	41
77	Substituent distribution within cross-linked and hydroxypropylated sweet potato starch and potato starch. Food Chemistry, 2012, 133, 1333-1340.	8.2	41
78	Positional preferences of acetyl esterases from different CE families towards acetylated 4-O-methyl glucuronic acid-substituted xylo-oligosaccharides. Biotechnology for Biofuels, 2015, 8, 7.	6.2	41
79	Comparison of the effects of five dietary fibers on mucosal transcriptional profiles, and luminal microbiota composition and SCFA concentrations in murine colon. Molecular Nutrition and Food Research, 2015, 59, 1590-1602.	3.3	41
80	Pectin is not pectin: A randomized trial on the effect of different physicochemical properties of dietary fiber on appetite and energy intake. Physiology and Behavior, 2014, 128, 212-219.	2.1	40
81	Acetylated pectins in raw and heat processed carrots. Carbohydrate Polymers, 2017, 177, 58-66.	10.2	40
82	Modulation of the cellulose content of tuber cell walls by antisense expression of different potato (Solanum tuberosum L.) CesA clones. Phytochemistry, 2004, 65, 535-546.	2.9	39
83	Residual Carbohydrates from in Vitro Digested Processed Rapeseed (Brassica napus) Meal. Journal of Agricultural and Food Chemistry, 2012, 60, 8257-8263.	5.2	39
84	Pectic arabinan side chains are essential for pollen cell wall integrity during pollen development. Plant Biotechnology Journal, 2014, 12, 492-502.	8.3	39
85	Structural, rheological and functional properties of galactose-rich pectic polysaccharide fraction from leek. Carbohydrate Polymers, 2020, 229, 115549.	10.2	39
86	Endo-glucanase digestion of oat Î²-Glucan enhances Dectin-1 activation in human dendritic cells. Journal of Functional Foods, 2016, 21, 104-112.	3.4	38
87	A generic model for glucose production from various cellulose sources by a commercial cellulase complex. Biocatalysis and Biotransformation, 2007, 25, 419-429.	2.0	37
88	Cross-Linking Behavior and Foaming Properties of Bovine Î±-Lactalbumin after Glycation with Various Saccharides. Journal of Agricultural and Food Chemistry, 2011, 59, 12460-12466.	5.2	37
89	Arabinose content of arabinoxylans contributes to flexibility of acetylated arabinoxylan films. Journal of Applied Polymer Science, 2012, 125, 2348-2355.	2.6	37
90	Arabinoxylan activates Dectinâ€1 and modulates particulate Î²â€glucanâ€induced Dectinâ€1 activation. Molecular Nutrition and Food Research, 2016, 60, 458-467.	3.3	37

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91	Characterization and in vitro digestibility of by-products from Brazilian food industry: Cassava bagasse, orange bagasse and passion fruit peel. Bioactive Carbohydrates and Dietary Fibre, 2018, 16, 90-99.	2.7	36
92	Pectin Interaction with Immune Receptors is Modulated by Ripening Process in Papayas. Scientific Reports, 2020, 10, 1690.	3.3	36
93	Structural Features of Cell Walls from Potato (Solanum tuberosumL.) Cultivars Irene and Nicola. Journal of Agricultural and Food Chemistry, 1997, 45, 1686-1693.	5.2	35
94	Two novel GH11 endo-xylanases from Myceliophthora thermophila C1 act differently toward soluble and insoluble xylans. Enzyme and Microbial Technology, 2013, 53, 25-32.	3.2	35
95	Sugar Beet Pectin Supplementation Did Not Alter Profiles of Fecal Microbiota and Exhaled Breath in Healthy Young Adults and Healthy Elderly. Nutrients, 2019, 11, 2193.	4.1	35
96	The impact of the level and distribution of methyl-esters of pectins on TLR2-1 dependent anti-inflammatory responses. Carbohydrate Polymers, 2021, 251, 117093.	10.2	34
97	Resistant starches differentially stimulate Tollâ€like receptors and attenuate proinflammatory cytokines in dendritic cells by modulation of intestinal epithelial cells. Molecular Nutrition and Food Research, 2015, 59, 1814-1826.	3.3	33
98	Changes in cell wall polysaccharides from ripening olive fruits. Carbohydrate Polymers, 1996, 31, 123-133.	10.2	32
99	The influence of the six constituent xanthan repeating units on the orderâ€“disorder transition of xanthan. Carbohydrate Polymers, 2014, 104, 94-100.	10.2	32
100	Dietary calcium phosphate strongly impacts gut microbiome changes elicited by inulin and galacto-oligosaccharides consumption. Microbiome, 2021, 9, 218.	11.1	32
101	Structural features and water holding capacities of pressed potato fibre polysaccharides. Carbohydrate Polymers, 2013, 93, 589-596.	10.2	31
102	Descriptive parameters for revealing substitution patterns of sugar beet pectins using pectolytic enzymes. Carbohydrate Polymers, 2014, 101, 1205-1215.	10.2	31
103	Effect of Soluble and Insoluble Fibers within the in Vitro Fermentation of Chicory Root Pulp by Human Gut Bacteria. Journal of Agricultural and Food Chemistry, 2014, 62, 6794-6802.	5.2	31
104	Effect of the prebiotic fiber inulin on cholesterol metabolism in wildtype mice. Scientific Reports, 2018, 8, 13238.	3.3	31
105	In vitro fermentation of galacto-oligosaccharides and its specific size-fractions using non-treated and amoxicillin-treated human inoculum. Bioactive Carbohydrates and Dietary Fibre, 2014, 3, 59-70.	2.7	30
106	Identification of novel isomeric pectic oligosaccharides using hydrophilic interaction chromatography coupled to traveling-wave ion mobility mass spectrometry. Carbohydrate Research, 2015, 404, 1-8.	2.3	30
107	High-performance anion-exchange chromatography/thermospray mass spectrometry in the analysis of oligosaccharides. Rapid Communications in Mass Spectrometry, 1992, 6, 474-478.	1.5	29
108	Effects of Granule Size of Cross-Linked and Hydroxypropylated Sweet Potato Starches on Their Physicochemical Properties. Journal of Agricultural and Food Chemistry, 2015, 63, 4646-4654.	5.2	29

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109	Curdlan, zymosan and a yeast-derived Î²-glucan reshape tumor-associated macrophages into producers of inflammatory chemo-attractants. Cancer Immunology, Immunotherapy, 2021, 70, 547-561.	4.2	29
110	An exogalacturonase from Aspergillus aculeatus able to degrade xylogalacturonan. Biotechnology Letters, 1996, 18, 707-712.	2.2	28
111	Structural Characterization and In Vitro Fermentation Characteristics of Enzymatically Extracted Black Mulberry Polysaccharides. Journal of Agricultural and Food Chemistry, 2022, 70, 3654-3665.	5.2	28
112	Comparison of Milk Oligosaccharides Pattern in Colostrum of Different Horse Breeds. Journal of Agricultural and Food Chemistry, 2015, 63, 4805-4814.	5.2	27
113	Application of lactobacilli and prebiotic oligosaccharides for the development of a synbiotic semi-hard cheese. LWT - Food Science and Technology, 2019, 114, 108361.	5.2	27
114	Effects of Different Human Milk Oligosaccharides on Growth of Bifidobacteria in Monoculture and Co-culture With Faecalibacterium prausnitzii. Frontiers in Microbiology, 2020, 11, 569700.	3.5	27
115	Solubilization of rhamnogalacturonan I galactosyltransferases from membranes of a flax cell suspension. Planta, 2001, 213, 435-445.	3.2	26
116	Two-step enzymatic fingerprinting of sugar beet pectin. Carbohydrate Polymers, 2014, 108, 338-347.	10.2	26
117	Characterization of (Glucurono)arabinoxylans from Oats Using Enzymatic Fingerprinting. Journal of Agricultural and Food Chemistry, 2015, 63, 10822-10830.	5.2	26
118	Rapid molecular mass and structural determination of plant cell wall-derived oligosaccharides using off-line high-performance anion-exchange chromatography/mass spectrometry. , 1998, 33, 713-720.		25
119	Structural analysis of (methyl-esterified) oligogalacturonides using post-source decay matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Journal of Mass Spectrometry, 2000, 35, 831-840.	1.6	25
120	Determination of the degree of substitution, degree of amidation and degree of blockiness of commercial pectins by using capillary electrophoresis. Food Hydrocolloids, 2007, 21, 444-451.	10.7	24
121	Effect of oat and soybean rich in distinct non-starch polysaccharides on fermentation, appetite regulation and fat accumulation in rat. International Journal of Biological Macromolecules, 2019, 140, 515-521.	7.5	24
122	Touching the High Complexity of Prebiotic Vivinal Galacto-oligosaccharides Using Porous Graphitic Carbon Ultra-High-Performance Liquid Chromatography Coupled to Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 7800-7808.	5.2	24
123	1-allyloxy-2-hydroxy-propyl-starch: Synthesis and characterization. Journal of Polymer Science Part A, 2007, 45, 2734-2744.	2.3	23
124	Structural and Water-Holding Characteristics of Untreated and Ensiled Chicory Root Pulp. Journal of Agricultural and Food Chemistry, 2013, 61, 6077-6085.	5.2	23
125	Level and position of substituents in cross-linked and hydroxypropylated sweet potato starches using nuclear magnetic resonance spectroscopy. Carbohydrate Polymers, 2015, 131, 424-431.	10.2	23
126	Immunomodulatory properties of oat and barley Î²-glucan populations on bone marrow derived dendritic cells. Journal of Functional Foods, 2016, 26, 279-289.	3.4	23

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127	Variability of Serum Proteins in Chinese and Dutch Human Milk during Lactation. Nutrients, 2019, 11, 499.	4.1	23
128	Synbiotic Matchmaking in Lactobacillus plantarum: Substrate Screening and Gene-Trait Matching To Characterize Strain-Specific Carbohydrate Utilization. Applied and Environmental Microbiology, 2020, 86, .	3.1	23
129	Fermentation of Chicory Fructoâ€Oligosaccharides and Native Inulin by Infant Fecal Microbiota Attenuates Proâ€Inflammatory Responses in Immature Dendritic Cells in an Infantâ€Ageâ€Dependent and Fructanâ€Specific Way. Molecular Nutrition and Food Research, 2020, 64, e2000068.	3.3	23
130	Overexpression of two different potato UDP-Glc 4-epimerases can increase the galactose content of potato tuber cell walls. Plant Science, 2004, 166, 1097-1104.	3.6	22
131	Comparison of waxy and normal potato starch remaining granules after chemical surface gelatinization: Pasting behavior and surface morphology. Carbohydrate Polymers, 2014, 102, 1001-1007.	10.2	22
132	Oligosaccharides in Urine, Blood, and Feces of Piglets Fed Milk Replacer Containing Galacto-oligosaccharides. Journal of Agricultural and Food Chemistry, 2015, 63, 10862-10872.	5.2	22
133	In Vitro Fermentation of Porcine Milk Oligosaccharides and Galacto-oligosaccharides Using Piglet Fecal Inoculum. Journal of Agricultural and Food Chemistry, 2016, 64, 2127-2133.	5.2	22
134	Starch digestion kinetics and mechanisms of hydrolysing enzymes in growing pigs fed processed and native cereal-based diets. British Journal of Nutrition, 2019, 121, 1124-1136.	2.3	22
135	Fermentation Kinetics of Selected Dietary Fibers by Human Small Intestinal Microbiota Depend on the Type of Fiber and Subject. Molecular Nutrition and Food Research, 2020, 64, e2000455.	3.3	22
136	Isomalto/malto-polysaccharide structure in relation to the structural properties of starch substrates. Carbohydrate Polymers, 2018, 185, 179-186.	10.2	21
137	Maillard induced aggregation of individual milk proteins and interactions involved. Food Chemistry, 2019, 276, 652-661.	8.2	21
138	Digestibility of resistant starch type 3 is affected by crystal type, molecular weight and molecular weight distribution. Carbohydrate Polymers, 2021, 265, 118069.	10.2	21
139	Effects of in vitro fermentation of barley Î²â€glucan and sugar beet pectin using human fecal inocula on cytokine expression by dendritic cells. Molecular Nutrition and Food Research, 2017, 61, 1600243.	3.3	20
140	The solubility of primary plant cell wall polysaccharides in LiCl-DMSO. Carbohydrate Polymers, 2018, 200, 332-340.	10.2	20
141	Attenuation of Doxorubicinâ€Induced Small Intestinal Mucositis by Pectins is Dependent on Pectin's Methylâ€Ester Number and Distribution. Molecular Nutrition and Food Research, 2021, 65, e2100222.	3.3	20
142	Revealing methyl-esterification patterns of pectins by enzymatic fingerprinting: Beyond the degree of blockiness. Carbohydrate Polymers, 2022, 277, 118813.	10.2	20
143	Characterization of an acetyl esterase from Myceliophthora thermophila C1 able to deacetylate xanthan. Carbohydrate Polymers, 2014, 111, 222-229.	10.2	19
144	Structure Dependent-Immunomodulation by Sugar Beet Arabinans via a SYK Tyrosine Kinase-Dependent Signaling Pathway. Frontiers in Immunology, 2018, 9, 1972.	4.8	19

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145	Tracking polysaccharides through the brewing process. Carbohydrate Polymers, 2018, 196, 465-473.	10.2	19
146	Enzymatic fingerprinting of isomalto/malto-polysaccharides. Carbohydrate Polymers, 2019, 205, 279-286.	10.2	19
147	Endo-1,3(4)-Î²-Glucanase-Treatment of Oat Î²-Glucan Enhances Fermentability by Infant Fecal Microbiota, Stimulates Dectin-1 Activation and Attenuates Inflammatory Responses in Immature Dendritic Cells. Nutrients, 2020, 12, 1660.	4.1	19
148	Compositional heterogeneity in pectic polysaccharides: NMR studies and statistical analysis. Macromolecular Symposia, 1999, 140, 165-178.	0.7	18
149	Whole digesta properties as influenced by feed processing explain variation in gastrointestinal transit times in pigs. British Journal of Nutrition, 2019, 122, 1242-1254.	2.3	18
150	Degradation of Differently Substituted Xylogalacturonans by Endoxylogalacturonan Hydrolse and Endopolygalacturonases. Biocatalysis and Biotransformation, 2003, 21, 189-198.	2.0	17
151	Different arabinogalactan proteins are present in carrot (Daucus carota) cell culture medium and in seeds. Physiologia Plantarum, 2004, 122, 181-189.	5.2	17
152	Modification of potato cell wall pectin by the introduction of rhamnogalacturonan lyase and Î²-galactosidase transgenes and their side effects. Carbohydrate Polymers, 2016, 144, 9-16.	10.2	17
153	Recent progress in high-performance anion-exchange chromatography/ionspray mass spectrometry for molecular mass determination and characterization of carbohydrates using static and scanning array detection. Journal of Mass Spectrometry, 1998, 33, 377-386.	1.6	16
154	TEMPO oxidation of gelatinized potato starch results in acid resistant blocks of glucuronic acid moieties. Carbohydrate Polymers, 2010, 81, 830-838.	10.2	16
155	Mode of action of Bacillus licheniformis pectin methylesterase on highly methylesterified and acetylated pectins. Carbohydrate Polymers, 2015, 115, 540-550.	10.2	16
156	Development of an Affordable, Sustainable and Efficacious Plant-Based Immunomodulatory Food Ingredient Based on Bell Pepper or Carrot RG-I Pectic Polysaccharides. Nutrients, 2021, 13, 963.	4.1	16
157	Serum Protein N-Glycans in Colostrum and Mature Milk of Chinese Mothers. Journal of Agricultural and Food Chemistry, 2020, 68, 6873-6883.	5.2	15
158	In vivo degradation of alginate in the presence and in the absence of resistant starch. Food Chemistry, 2015, 172, 117-120.	8.2	14
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