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	Separation of isomeric cereal-derived arabinoxylan-oligosaccharides by collision induced dissociation-travelling wave ion mobility spectrometry-tandem mass spectrometry (CID-TWIMS-MS/MS). Food Chemistry, 2022, 366, 130544.	8.2	5
2	Partial acid-hydrolysis of TEMPO-oxidized arabinoxylans generates arabinoxylan-structure resembling oligosaccharides. Carbohydrate Polymers, 2022, 276, 118795.	10.2	3
3	Revealing methyl-esterification patterns of pectins by enzymatic fingerprinting: Beyond the degree of blockiness. Carbohydrate Polymers, 2022, 277, 118813.	10.2	20
4	Pectins from various sources inhibit galectin-3-related cardiac fibrosis. Current Research in Translational Medicine, 2022, 70, 103321.	1.8	2
5	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
6	The level and distribution of methyl-esters influence the impact of pectin on intestinal T cells, microbiota, and Ahr activation. Carbohydrate Polymers, 2022, 286, 119280.	10.2	13
7	Strategy to identify reduced arabinoxylo-oligosaccharides by HILIC-MSn. Carbohydrate Polymers, 2022, 289, 119415.	10.2	6
8	Dectin-1b activation by arabinoxylans induces trained immunity in human monocyte-derived macrophages. International Journal of Biological Macromolecules, 2022, 209, 942-950.	7.5	10
9	Cereal type and combined xylanase/glucanase supplementation influence the cecal microbiota composition in broilers. Journal of Animal Science and Biotechnology, 2022, 13, 51.	5.3	3
10	Periodate oxidation of plant polysaccharides provides polysaccharide-specific oligosaccharides. Carbohydrate Polymers, 2022, 291, 119540.	10.2	13
11	In vivo formation of arabinoxylo-oligosaccharides by dietary endo-xylanase alters arabinoxylan utilization in broilers. Carbohydrate Polymers, 2022, 291, 119527.	10.2	3
12	Combining galacto-oligosaccharides and 2â€²-fucosyllactose alters their fermentation kinetics by infant fecal microbiota and influences AhR-receptor dependent cytokine responses in immature dendritic cells. Food and Function, 2022, 13, 6510-6521.	4.6	5
13	Identification of plant polysaccharides by MALDI-TOF MS fingerprinting after periodate oxidation and thermal hydrolysis. Carbohydrate Polymers, 2022, 292, 119685.	10.2	8
14	Î²(2â†'1) chicory and Î²(2â†'1)-Î²(2â†'6) agave fructans protect the human intestinal barrier function in vitro in a stressor-dependent fashion. Food and Function, 2022, 13, 6737-6748.	4.6	8
15	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
16	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
17	Digestion, fermentation, and pathogen anti-adhesive properties of the hMO-mimic di-fucosyl-Î²-cyclodextrin. Food and Function, 2021, 12, 5018-5026.	4.6	1
18	Chicory inulin enhances fermentation of 2â€²-fucosyllactose by infant fecal microbiota and differentially influences immature dendritic cell and T-cell cytokine responses under normal and Th2-polarizing conditions. Food and Function, 2021, 12, 9018-9029.	4.6	6

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19	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
20	A toolbox for the comprehensive analysis of small volume human intestinal samples that can be used with gastrointestinal sampling capsules. Scientific Reports, 2021, 11, 8133.	3.3	9
21	Impact of Xylanase and Glucanase on Oligosaccharide Formation, Carbohydrate Fermentation Patterns, and Nutrient Utilization in the Gastrointestinal Tract of Broilers. Animals, 2021, 11, 1285.	2.3	14
22	Dietary Inulin Increases Lactiplantibacillus plantarum Strain Lp900 Persistence in Rats Depending on the Dietary-Calcium Level. Applied and Environmental Microbiology, 2021, 87, .	3.1	7
23	Structural study of a pectic polysaccharide fraction isolated from â€œmountain teaâ€•(Sideritis scardica) Tj ETQq1 1 0.784314 rgBT /Ov	10.2	14
24	TEMPO/NaClO2/NaOCl oxidation of arabinoxylans. Carbohydrate Polymers, 2021, 259, 117781.	10.2	13
25	Structure-Specific and Individual-Dependent Metabolization of Human Milk Oligosaccharides in Infants: A Longitudinal Birth Cohort Study. Journal of Agricultural and Food Chemistry, 2021, 69, 6186-6199.	5.2	13
26	The influence of Î±-1,4-glucan substrates on 4,6-Î±-d-glucanotransferase reaction dynamics during isomalto/malto-polysaccharide synthesis. International Journal of Biological Macromolecules, 2021, 181, 762-768.	7.5	8
27	Combining HPAEC-PAD, PGC-LCâ€“MS, and 1D ¹H NMR to Investigate Metabolic Fates of Human Milk Oligosaccharides in 1-Month-Old Infants: a Pilot Study. Journal of Agricultural and Food Chemistry, 2021, 69, 6495-6509.	5.2	9
28	Structureâ€Specific Fermentation of Galactoâ€Oligosaccharides, Isomaltoâ€Oligosaccharides and Isomalto/Maltoâ€Polysaccharides by Infant Fecal Microbiota and Impact on Dendritic Cell Cytokine Responses. Molecular Nutrition and Food Research, 2021, 65, e2001077.	3.3	13
29	Pectins that Structurally Differ in the Distribution of Methylâ€Esters Attenuate Citrobacter rodentiumâ€Induced Colitis. Molecular Nutrition and Food Research, 2021, 65, e2100346.	3.3	12
30	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
31	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
32	Modification of Plant Carbohydrates Using Fungal Enzymes. , 2021, , 370-384.		3
33	In vitro metabolic capacity of carbohydrate degradation by intestinal microbiota of adults and pre-frail elderly. ISME Communications, 2021, 1, .	4.2	6
34	Dietary calcium phosphate strongly impacts gut microbiome changes elicited by inulin and galacto-oligosaccharides consumption. Microbiome, 2021, 9, 218.	11.1	32
35	Distinct fermentation of human milk oligosaccharides 3-FL and LNT2 and GOS/inulin by infant gut microbiota and impact on adhesion ofLactobacillus plantarumWCFS1 to gut epithelial cells. Food and Function, 2021, 12, 12513-12525.	4.6	11
36	Structural, rheological and functional properties of galactose-rich pectic polysaccharide fraction from leek. Carbohydrate Polymers, 2020, 229, 115549.	10.2	39

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37	Degradation of Proteins From Colostrum and Mature Milk From Chinese Mothers Using an in vitro Infant Digestion Model. Frontiers in Nutrition, 2020, 7, 162.	3.7	6
38	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
39	Pooled faecal inoculum can predict infant fiber fermentability despite high inter-individual variability of microbiota composition. Bioactive Carbohydrates and Dietary Fibre, 2020, 24, 100235.	2.7	10
40	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
41	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
42	Cellulase and Alkaline Treatment Improve Intestinal Microbial Degradation of Recalcitrant Fibers of Rapeseed Meal in Pigs. Journal of Agricultural and Food Chemistry, 2020, 68, 11011-11025.	5.2	14
43	The influence of calcium on pectin's impact on TLR2 signalling. Food and Function, 2020, 11, 7427-7432.	4.6	6
44	Phenotypic and genetic characterization of differential galacto-oligosaccharide utilization in Lactobacillus plantarum. Scientific Reports, 2020, 10, 21657.	3.3	11
45	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
46	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
47	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
48	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
49	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
50	Pectin Interaction with Immune Receptors is Modulated by Ripening Process in Papayas. Scientific Reports, 2020, 10, 1690.	3.3	36
51	Short Communication: The effects of physical feed properties on gastric emptying in pigs measured with the 13C breath test. Animal, 2020, 14, 1892-1898.	3.3	1
52	Dietary Isomalto/Maltoâ€Polysaccharides Increase Fecal Bulk and Microbial Fermentation in Mice. Molecular Nutrition and Food Research, 2020, 64, e2000251.	3.3	7
53	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
54	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

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55	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
56	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
57	Partial replacement of glucose by galactose in the post-weaning diet improves parameters of hepatic health. Journal of Nutritional Biochemistry, 2019, 73, 108223.	4.2	3
58	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
59	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
60	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
61	Variability of Serum Proteins in Chinese and Dutch Human Milk during Lactation. Nutrients, 2019, 11, 499.	4.1	23
62	Low liquid ammonia treatment of wheat straw increased enzymatic cell wall polysaccharide degradability and decreased residual hydroxycinnamic acids. Bioresource Technology, 2019, 272, 288-299.	9.6	8
63	Maillard induced aggregation of individual milk proteins and interactions involved. Food Chemistry, 2019, 276, 652-661.	8.2	21
64	Enzymatic fingerprinting of isomalto/malto-polysaccharides. Carbohydrate Polymers, 2019, 205, 279-286.	10.2	19
65	Interactions between pectin and cellulose in primary plant cell walls. Carbohydrate Polymers, 2018, 192, 263-272.	10.2	179
66	Maillard induced glycation behaviour of individual milk proteins. Food Chemistry, 2018, 252, 311-317.	8.2	43
67	Isomalto/malto-polysaccharide structure in relation to the structural properties of starch substrates. Carbohydrate Polymers, 2018, 185, 179-186.	10.2	21
68	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
69	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
70	Structure Dependent-Immunomodulation by Sugar Beet Arabinans via a SYK Tyrosine Kinase-Dependent Signaling Pathway. Frontiers in Immunology, 2018, 9, 1972.	4.8	19
71	Effect of the prebiotic fiber inulin on cholesterol metabolism in wildtype mice. Scientific Reports, 2018, 8, 13238.	3.3	31
72	Tracking polysaccharides through the brewing process. Carbohydrate Polymers, 2018, 196, 465-473.	10.2	19

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73	Characterisation of pectin-xylan complexes in tomato primary plant cell walls. Carbohydrate Polymers, 2018, 197, 269-276.	10.2	44
74	The solubility of primary plant cell wall polysaccharides in LiCl-DMSO. Carbohydrate Polymers, 2018, 200, 332-340.	10.2	20
75	Dietary Fiber Pectin Directly Blocks Toll-Like Receptor 2â€“1 and Prevents Doxorubicin-Induced Ileitis. Frontiers in Immunology, 2018, 9, 383.	4.8	119
76	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
77	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
78	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
79	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
80	Transgenic modification of potato pectic polysaccharides also affects type and level of cell wall xyloglucan. Journal of the Science of Food and Agriculture, 2017, 97, 3240-3248.	3.5	4
81	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
82	Acetylated pectins in raw and heat processed carrots. Carbohydrate Polymers, 2017, 177, 58-66.	10.2	40
83	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
84	Evaluation of both targeted and non-targeted cell wall polysaccharides in transgenic potatoes. Carbohydrate Polymers, 2017, 156, 312-321.	10.2	7
85	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
86	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
87	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
88	Alteration of cell wall polysaccharides through transgenic expression of UDP-Glc 4-epimerase-encoding genes in potato tubers. Carbohydrate Polymers, 2016, 146, 337-344.	10.2	5
89	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
90	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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91	Isolation and structure elucidation of pectic polysaccharide from rose hip fruits (Rosa canina L.). Carbohydrate Polymers, 2016, 151, 803-811.	10.2	44
92	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
93	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
94	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
95	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
96	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
97	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
98	Characterization of (Glucurono)arabinoxylans from Oats Using Enzymatic Fingerprinting. Journal of Agricultural and Food Chemistry, 2015, 63, 10822-10830.	5.2	26
99	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
100	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
101	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
102	Distribution of phosphorus and hydroxypropyl groups within granules of modified sweet potato starches as determined after chemical peeling. Carbohydrate Polymers, 2015, 132, 630-637.	10.2	4
103	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
104	Fermentation in the Small Intestine Contributes Substantially to Intestinal Starch Disappearance in Calves ,. Journal of Nutrition, 2015, 145, 1147-1155.	2.9	49
105	Comparison of Milk Oligosaccharides Pattern in Colostrum of Different Horse Breeds. Journal of Agricultural and Food Chemistry, 2015, 63, 4805-4814.	5.2	27
106	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
107	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
108	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

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109	Characterisation of cell-wall polysaccharides from mandarin segment membranes. Food Chemistry, 2015, 175, 36-42.	8.2	11
110	Strategy to identify and quantify polysaccharide gums in gelled food concentrates. Food Chemistry, 2015, 166, 42-49.	8.2	10
111	In vivo degradation of alginate in the presence and in the absence of resistant starch. Food Chemistry, 2015, 172, 117-120.	8.2	14
112	Mode of action of Bacillus licheniformis pectin methylesterase on highly methylesterified and acetylated pectins. Carbohydrate Polymers, 2015, 115, 540-550.	10.2	16
113	Effect of Variations in the Fatty Acid Chain of Oligofructose Fatty Acid Esters on Their Foaming Functionality. Food Biophysics, 2014, 9, 114.	3.0	6
114	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
115	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
116	Two-step enzymatic fingerprinting of sugar beet pectin. Carbohydrate Polymers, 2014, 108, 338-347.	10.2	26
117	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
118	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
119	Pectic arabinan side chains are essential for pollen cell wall integrity during pollen development. Plant Biotechnology Journal, 2014, 12, 492-502.	8.3	39
120	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
121	Descriptive parameters for revealing substitution patterns of sugar beet pectins using pectolytic enzymes. Carbohydrate Polymers, 2014, 101, 1205-1215.	10.2	31
122	Characteristics of bacterial enzymes present during in vitro fermentation of chicory root pulp by human faecal microbiota. Bioactive Carbohydrates and Dietary Fibre, 2014, 4, 115-124.	2.7	2
123	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
124	The fate of chicory root pulp polysaccharides during fermentation in the TNO in vitro model of the colon (TIM-2). Bioactive Carbohydrates and Dietary Fibre, 2014, 4, 48-57.	2.7	12
125	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
126	Characterization of an acetyl esterase from Myceliophthora thermophila C1 able to deacetylate xanthan. Carbohydrate Polymers, 2014, 111, 222-229.	10.2	19

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127	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
128	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
129	Diversity in Production of Xylan-Degrading Enzymes Among Species Belonging to the Trichoderma Section Longibrachiatum. Bioenergy Research, 2013, 6, 631-643.	3.9	6
130	Characterisation of cell wall polysaccharides from rapeseed (Brassica napus) meal. Carbohydrate Polymers, 2013, 98, 1650-1656.	10.2	45
131	Structural features and water holding capacities of pressed potato fibre polysaccharides. Carbohydrate Polymers, 2013, 93, 589-596.	10.2	31
132	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
133	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
134	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
135	Immune Modulation by Different Types of Î²2â†'1-Fructans Is Toll-Like Receptor Dependent. PLoS ONE, 2013, 8, e68367.	2.5	182
136	Residual Carbohydrates from in Vitro Digested Processed Rapeseed (Brassica napus) Meal. Journal of Agricultural and Food Chemistry, 2012, 60, 8257-8263.	5.2	39
137	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
138	Arabinose content of arabinoxylans contributes to flexibility of acetylated arabinoxylan films. Journal of Applied Polymer Science, 2012, 125, 2348-2355.	2.6	37
139	In vitro fermentation of 12 dietary fibres by faecal inoculum from pigs and humans. Food Chemistry, 2012, 133, 889-897.	8.2	141
140	Substituent distribution within cross-linked and hydroxypropylated sweet potato starch and potato starch. Food Chemistry, 2012, 133, 1333-1340.	8.2	41
141	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
142	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
143	Enzyme-Aided Fractionation of Brewer's Spent Grains in Pilot Scale. Journal of the American Society of Brewing Chemists, 2011, 69, 91-99.	1.1	12
144	Oligosaccharides in feces of breast- and formula-fed babies. Carbohydrate Research, 2011, 346, 2173-2181.	2.3	49

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145	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
146	Determination of pectin content of eucalyptus wood. Holzforschung, 2011, 65, .	1.9	9
147	CEâ€LIFâ€MSⁿ profiling of oligosaccharides in human milk and feces of breastâ€fed babies. Electrophoresis, 2010, 31, 1264-1273.	2.4	78
148	Chrysosporium lucknowense arabinohydrolases effectively degrade sugar beet arabinan. Bioresource Technology, 2010, 101, 8300-8307.	9.6	50
149	TEMPO oxidation of gelatinized potato starch results in acid resistant blocks of glucuronic acid moieties. Carbohydrate Polymers, 2010, 81, 830-838.	10.2	16
150	Characterisation of cell wall polysaccharides from okra (Abelmoschus esculentus (L.) Moench). Carbohydrate Research, 2009, 344, 1824-1832.	2.3	159
151	Pectin, a versatile polysaccharide present in plant cell walls. Structural Chemistry, 2009, 20, 263-275.	2.0	860
152	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
153	Hydrothermal processing of rice husks: effects of severity on product distribution. Journal of Chemical Technology and Biotechnology, 2008, 83, 965-972.	3.2	65
154	Hydrolysis of Brewers' Spent Grain by Carbohydrate Degrading Enzymes. Journal of the Institute of Brewing, 2008, 114, 306-314.	2.3	76
155	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
156	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
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158	Identification of the connecting linkage between homo- or xylogalacturonan and rhamnogalacturonan type I. Carbohydrate Polymers, 2007, 70, 224-235.	10.2	144
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