MarÃ-a Luz Sanz

List of Publications by Year
in descending order

111 papers	5,095 citations	76326 40 h-index	98798 67 g-index
119 all docs	119 docs citations	119 times ranked	5391 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	In Vitro Fermentation by Human Fecal Microflora of Wheat Arabinoxylans. Journal of Agricultural and Food Chemistry, 2007, 55, 4589-4595.	5.2	234
3	In Vitro Investigation into the Potential Prebiotic Activity of Honey Oligosaccharides. Journal of Agricultural and Food Chemistry, 2005, 53, 2914-2921.	5.2	211
4	Influence of Disaccharide Structure on Prebiotic Selectivity in Vitro. Journal of Agricultural and Food Chemistry, 2005, 53, 5192-5199.	5.2	189
5	Effect of prebiotic carbohydrates on the growth and tolerance of Lactobacillus. Food Microbiology, 2012, 30, 355-361.	4.2	134
6	A New Methodology Based on GCâ^'MS To Detect Honey Adulteration with Commercial Syrups. Journal of Agricultural and Food Chemistry, 2007, 55, 7264-7269.	5.2	131
7	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. International Dairy Journal, 2009, 19, 531-536.	3.0	115
8	A contribution to the differentiation between nectar honey and honeydew honey. Food Chemistry, 2005, 91, 313-317.	8.2	111
9	HPAEC-PAD oligosaccharide analysis to detect adulterations of honey with sugar syrups. Food Chemistry, 2008, 107, 922-928.	8.2	111
10	Formation of hydroxymethylfurfural and furosine during the storage of jams and fruit-based infant foods. Food Chemistry, 2004, 85, 605-609.	8.2	110
11	Gas chromatographicâ€“mass spectrometric method for the qualitative and quantitative determination of disaccharides and trisaccharides in honey. Journal of Chromatography A, 2004, 1059, 143-148.	3.7	108
12	Recent developments in sample preparation for chromatographic analysis of carbohydrates. Journal of Chromatography A, 2007, 1153, 74-89.	3.7	89
13	Formation of Amadori Compounds in Dehydrated Fruits. Journal of Agricultural and Food Chemistry, 2001, 49, 5228-5231.	5.2	88
14	Volatile and carbohydrate composition of rare unifloral honeys from Spain. Food Chemistry, 2007, 105, 84-93.	8.2	87
15	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
16	Rapid Separation on Activated Charcoal of High Oligosaccharides in Honey. Chromatographia, 2006, 64, 1-6.	1.3	84
17	Inositols and carbohydrates in different fresh fruit juices. Food Chemistry, 2004, 87, 325-328.	8.2	80
18	Green techniques for extraction of bioactive carbohydrates. TrAC - Trends in Analytical Chemistry, 2019, 119, 115612.	11.4	77

#	Article	IF	Citations
19	Use of ionic liquids in analytical sample preparation of organic compounds from food and environmental samples. TrAC - Trends in Analytical Chemistry, 2013, 43, 121-145.	11.4	76
20	Extraction of bioactive carbohydrates from artichoke (Cynara scolymus L.) external bracts using microwave assisted extraction and pressurized liquid extraction. Food Chemistry, 2016, 196, 1156-1162.	8.2	74
21	Influence of Glycosidic Linkages and Molecular Weight on the Fermentation of Maltose-Based Oligosaccharides by Human Gut Bacteria. Journal of Agricultural and Food Chemistry, 2006, 54, 9779-9784.	5.2	72
22	Carbohydrate Composition of High-Fructose Corn Syrups (HFCS) Used for Bee Feeding: Effect on Honey Composition. Journal of Agricultural and Food Chemistry, 2010, 58, 7317-7322.	5.2	72
23	2-Furoylmethyl Amino Acids and Hydroxymethylfurfural As Indicators of Honey Quality. Journal of Agricultural and Food Chemistry, 2003, 51, 4278-4283.	5.2	71
24	Characterization and in Vitro Digestibility of Bovine Î²-Lactoglobulin Glycated with Galactooligosaccharides. Journal of Agricultural and Food Chemistry, 2007, 55, 7916-7925.	5.2	69
25	Egg shell as catalyst of lactose isomerisation to lactulose. Food Chemistry, 2005, 90, 883-890.	8.2	67
26	Volatile sampling by headspace techniques. TrAC - Trends in Analytical Chemistry, 2015, 71, 85-99.	11.4	67
27	Detection of adulterations of honey with high fructose syrups from inulin by GC analysis. Journal of Food Composition and Analysis, 2010, 23, 273-276.	3.9	65
28	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
29	Gas chromatographicâ€“mass spectrometric characterisation of tri- and tetrasaccharides in honey. Food Chemistry, 2010, 120, 637-642.	8.2	60
30	Prebiotic Properties of Alternansucrase Maltose-Acceptor Oligosaccharides. Journal of Agricultural and Food Chemistry, 2005, 53, 5911-5916.	5.2	55
31	Determination of minor carbohydrates in carrot (Daucus carota L.) by GCâ€“MS. Food Chemistry, 2009, 114, 758-762.	8.2	53
32	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
33	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
34	Carbohydrate composition and physico chemical properties of artisanal honeys from Madrid(Spain): occurrence ofEchium sp honey. Journal of the Science of Food and Agriculture, 2004, 84, 1577-1584.	3.5	48
35	Characterization of goat colostrum oligosaccharides by nano-liquid chromatography on chip quadrupole time-of-flight mass spectrometry and hydrophilic interaction liquid chromatography-quadrupole mass spectrometry. Journal of Chromatography A, 2016, 1428, 143-153.	3.7	48
36	Mass spectrometric characterization of glycated Î²-lactoglobulin peptides derived from galacto-oligosaccharides surviving the in vitro gastrointestinal digestion. Journal of the American Society for Mass Spectrometry, 2008, 19, 927-937.	2.8	47

#	Article	IF	Citations
37	Characterization of galactooligosaccharides derived from lactulose. Journal of Chromatography A, 2011, 1218, 7691-7696.	3.7	47
38	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
39	Purification of Lactulose from Mixtures with Lactose Using Pressurized Liquid Extraction with Ethanolâ^Water at Different Temperatures. Journal of Agricultural and Food Chemistry, 2007, 55, 3346-3350.	5.2	41
40	Characterization by the solvation parameter model of the retention properties of commercial ionic liquid columns for gas chromatography. Journal of Chromatography A, 2014, 1326, 96-102.	3.7	41
41	An untargeted evaluation of the volatile and semi-volatile compounds migrating into food simulants from polypropylene food containers by comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. Talanta, 2019, 195, 800-806.	5.5	41
42	Optimization of a Solid-Phase Microextraction method for the Gas Chromatographyâ€“Mass Spectrometry analysis of blackberry (Rubus ulmifolius Schott) fruit volatiles. Food Chemistry, 2015, 178, 10-17.	8.2	39
43	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
44	Presence of 2-Furoylmethyl Derivatives in Hydrolysates of Processed Tomato Products. Journal of Agricultural and Food Chemistry, 2000, 48, 468-471.	5.2	37
45	Optimisation of a biotechnological procedure for selective fractionation of bioactive inositols in edible legume extracts. Journal of the Science of Food and Agriculture, 2013, 93, 2797-2803.	3.5	37
46	Difructose anhydrides as quality markers of honey and coffee. Food Research International, 2006, 39, 801-806.	6.2	36
47	Development of a robust method for the quantitative determination of disaccharides in honey by gas chromatography. Journal of Chromatography A, 2006, 1135, 212-218.	3.7	36
48	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
49	Identification of the origin of commercial enological tannins by the analysis of monosaccharides and polyalcohols. Food Chemistry, 2008, 111, 778-783.	8.2	35
50	Maltulose and furosine as indicators of quality of pasta products. Food Chemistry, 2004, 88, 35-38.	8.2	33
51	Gas chromatographicâ€“mass spectrometric analysis of galactosyl derivatives obtained by the action of two different Î²-galactosidases. Food Chemistry, 2009, 114, 1099-1105.	8.2	33
52	Optimization of pressurized liquid extraction of inositols from pine nuts (Pinus pinea L.). Food Chemistry, 2014, 153, 450-456.	8.2	33
53	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
54	Changes in Caprine Milk Oligosaccharides at Different Lactation Stages Analyzed by High Performance Liquid Chromatography Coupled to Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 3523-3531.	5.2	32

#	Article	IF	Citations
55	Fractionation of Honey Carbohydrates Using Pressurized Liquid Extraction with Activated Charcoal. Journal of Agricultural and Food Chemistry, 2008, 56, 8309-8313.	5.2	31
56	Presence of some cyclitols in honey. Food Chemistry, 2004, 84, 133-135.	8.2	30
57	Exploitation of artichoke byproducts to obtain bioactive extracts enriched in inositols and caffeoylquinic acids by Microwave Assisted Extraction. Journal of Chromatography A, 2020, 1613, 460703.	3.7	30
58	Selective fermentation of gentiobiose-derived oligosaccharides by human gut bacteria and influence of molecular weight. FEMS Microbiology Ecology, 2006, 56, 383-388.	2.7	29
59	Characterization of O-trimethylsilyl oximes of trisaccharides by gas chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2009, 1216, 4689-4692.	3.7	29
60	Use of gas chromatographyâ€“mass spectrometry for identification of a new disaccharide in honey. Journal of Chromatography A, 2007, 1157, 480-483.	3.7	28
61	Combined use of HMF and furosine to assess fresh honey quality. Journal of the Science of Food and Agriculture, 2009, 89, 1332-1338.	3.5	28
62	Development of a new method using HILICâ€tandem mass spectrometry for the characterization of Oâ€sialoglycopeptides from proteolytically digested caseinomacropeptide. Proteomics, 2010, 10, 3699-3711.	2.2	26
63	A GC method for simultaneous analysis of bornesitol, other polyalcohols and sugars in coffee and its substitutes. Journal of Separation Science, 2007, 30, 557-562.	2.5	25
64	Identification of free disaccharides and other glycosides in wine. Journal of Chromatography A, 2009, 1216, 7296-7300.	3.7	25
65	Effect of Dextransucrase Cellobiose Acceptor Products on the Growth of Human Gut Bacteria. Journal of Agricultural and Food Chemistry, 2011, 59, 3693-3700.	5.2	25
66	Study of 2-furoylmethyl amino acids in processed foods by HPLCâ€“mass spectrometry. Food Chemistry, 2002, 79, 261-266.	8.2	24
67	Influence of Chemical Structure on the Solubility of Low Molecular Weight Carbohydrates in Room Temperature Ionic Liquids. Industrial & Engineering Chemistry Research, 2014, 53, 13843-13850.	3.7	24
68	New Methodologies for the Extraction and Fractionation of Bioactive Carbohydrates from Mulberry (Morus alba) Leaves. Journal of Agricultural and Food Chemistry, 2013, 61, 4539-4545.	5.2	23
69	Extraction and characterization of low molecular weight bioactive carbohydrates from mung bean (Vigna radiata). Food Chemistry, 2018, 266, 146-154.	8.2	23
70	Assessment of Maillard reaction evolution, prebiotic carbohydrates, antioxidant activity and Î±-amylase inhibition in pulse flours. Journal of Food Science and Technology, 2017, 54, 890-900.	2.8	22
71	Separation of di- and trisaccharide mixtures by comprehensive two-dimensional liquid chromatography. Application to prebiotic oligosaccharides. Analytica Chimica Acta, 2019, 1060, 125-132.	5.4	22
72	Characterization of traditional Spanish edible plant syrups based on carbohydrate GCâ€“MS analysis. Journal of Food Composition and Analysis, 2010, 23, 260-263.	3.9	21

#	Article	IF	Citations
73	Low Molecular Weight Carbohydrates in Pine Nuts from Pinus pinea L.. Journal of Agricultural and Food Chemistry, 2012, 60, 4957-4959.	5.2	21
74	Evaluation of ionic liquid gas chromatography stationary phases for the separation of polychlorinated biphenyls. Journal of Chromatography A, 2018, 1559, 156-163.	3.7	21
75	GC Behavior of Disaccharide Trimethylsilyl Oximes. Journal of Chromatographic Science, 2003, 41, 205-208.	1.4	20
76	Simultaneous analysis of lysine, NÉ›-carboxymethyllysine and lysinoalanine from proteins. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 860, 69-77.	2.3	20
77	Microwave assisted extraction of inositols for the valorization of legume by-products. LWT - Food Science and Technology, 2020, 133, 109971.	5.2	19
78	Separation of Disaccharides by Comprehensive Two-Dimensional Gas Chromatographyâ^'Time-of-Flight Mass Spectrometry. Application to Honey Analysis. Journal of Agricultural and Food Chemistry, 2010, 58, 11561-11567.	5.2	18
79	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
80	Use of room temperature ionic liquids for the selective fractionation of bioactive ketoses from aldoses. Separation and Purification Technology, 2015, 149, 140-145.	7.9	16
81	Detection of Two Minor Phosphorylation Sites for Bovine Î²-Casein Macropeptide by Reversed-Phase Liquid Chromatographyâ€“Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 10848-10853.	5.2	15
82	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
83	Characterization of cyclitol glycosides by gas chromatography coupled to mass spectrometry. Journal of Chromatography A, 2017, 1484, 58-64.	3.7	14
84	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
85	Hydrolyzed Caseinomacropeptide Conjugated Galactooligosaccharides Support the Growth and Enhance the Bile Tolerance in Lactobacillus Strains. Journal of Agricultural and Food Chemistry, 2012, 60, 6839-6845.	5.2	12
86	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
87	Development of a carbohydrate silylation method in ionic liquids for their gas chromatographic analysis. Analytica Chimica Acta, 2013, 787, 87-92.	5.4	12
88	Genome Structure of the Symbiont Bifidobacterium pseudocatenulatum CECT 7765 and Gene Expression Profiling in Response to Lactulose-Derived Oligosaccharides. Frontiers in Microbiology, 2016, 7, 624.	3.5	12
89	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
90	Development of a microwaveâ€assisted extraction method for the recovery of bioactive inositols from lettuce (Lactuca sativa) byproducts. Electrophoresis, 2020, 41, 1804-1811.	2.4	11

#	Article	IF	Citations
91	Improvement of a gas chromatographic method for the analysis of iminosugars and other bioactive carbohydrates. Journal of Chromatography A, 2013, 1289, 145-148.	3.7	10
92	Enzymatic Synthesis and Structural Characterization of Theanderose through Transfructosylation Reaction Catalyzed by Levansucrase from Bacillus subtilis CECT 39. Journal of Agricultural and Food Chemistry, 2017, 65, 10505-10513.	5.2	10
93	Headspace Techniques for Volatile Sampling. Comprehensive Analytical Chemistry, 2017, , 255-278.	1.3	10
94	Selective fractionation of sugar alcohols using ionic liquids. Separation and Purification Technology, 2019, 209, 800-805.	7.9	10
95	Evaluation of different hydrophilic stationary phases for the simultaneous determination of iminosugars and other low molecular weight carbohydrates in vegetable extracts by liquid chromatography tandem mass spectrometry. Journal of Chromatography A, 2014, 1372, 81-90.	3.7	9
96	Analysis of iminosugars and other low molecular weight carbohydrates in Aglaonema sp. extracts by hydrophilic interaction liquid chromatography coupled to mass spectrometry. Journal of Chromatography A, 2015, 1423, 104-110.	3.7	9
97	Maillard reaction during storage of powder enteral formulas. Food Chemistry, 2005, 89, 555-560.	8.2	8
98	Sample Preparation for the Determination of Carbohydrates in Food and Beverages. , 2012, , 213-243.		8
99	Characterization of trimethylsilyl ethers of iminosugars by gas chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2014, 1372, 221-227.	3.7	8
100	A new method for microwave assisted ethanolic extraction of Mentha rotundifolia bioactive terpenoids. Electrophoresis, 2018, 39, 1957-1965.	2.4	7
101	Microwave Assisted Extraction of Bioactive Carbohydrates from Different Morphological Parts of Alfalfa (Medicago sativa L.). Foods, 2021, 10, 346.	4.3	7
102	Pressurized liquid extraction of Aglaonema sp. iminosugars: Chemical composition, bioactivity, cell viability and thermal stability. Food Chemistry, 2016, 204, 62-69.	8.2	6
103	Gas chromatographic-based techniques for the characterization of low molecular weight carbohydrates and phenylalkanoid glycosides of Sedum roseum root supplements. Journal of Chromatography A, 2018, 1570, 116-125.	3.7	6
104	Evaluation of different ionic liquid stationary phases for the analysis of carbohydrates by gas chromatography-mass spectrometry. Analytical and Bioanalytical Chemistry, 2019, 411, 7461-7472.	3.7	5
105	A multi-analytical strategy for evaluation of quality and authenticity of artichoke food supplements for overweight control. Journal of Chromatography A, 2021, 1647, 462102.	3.7	5
106	Chromatographic Technique: Gas Chromatography (GC). , 2018, , 415-458.		4
107	Selective biotechnological fractionation of goat milk carbohydrates. International Dairy Journal, 2019, 94, 38-45.	3.0	4
108	Potential of topological descriptors to model the retention of polychlorinated biphenyls in different gas chromatography stationary phases, including ionic liquid-based columns. Journal of Chromatography A, 2020, 1616, 460844.	3.7	2

#	Article	IF	Citations
109	CHAPTER 13. Analysis of Dietary Sugars in Beverages by Gas Chromatography. Food and Nutritional Components in Focus, 2012, , 208-228.	0.1	1
110	Gas chromatographic analysis of carbohydrates. , 2021, , 703-726.		1
111	Development of a multianalytical strategy for detection of frauds in Coleus forskohlii supplements. Journal of Chromatography A, 2022, 1676, 463198.	3.7	1