

# MarÃ-a Luz Sanz

## List of Publications by Year in descending order

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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	Development of a multianalytical strategy for detection of frauds in <i>Coleus forskohlii</i> supplements. <i>Journal of Chromatography A</i> , 2022, 1676, 463198.	3.7	1
2	Gas chromatographic analysis of carbohydrates. , 2021, , 703-726.		1
3	Microwave Assisted Extraction of Bioactive Carbohydrates from Different Morphological Parts of Alfalfa ( <i>Medicago sativa</i> L.). <i>Foods</i> , 2021, 10, 346.	4.3	7
4	A multi-analytical strategy for evaluation of quality and authenticity of artichoke food supplements for overweight control. <i>Journal of Chromatography A</i> , 2021, 1647, 462102.	3.7	5
5	Advances in structure elucidation of low molecular weight carbohydrates by liquid chromatography-multiple-stage mass spectrometry analysis. <i>Journal of Chromatography A</i> , 2020, 1612, 460664.	3.7	11
6	Potential of topological descriptors to model the retention of polychlorinated biphenyls in different gas chromatography stationary phases, including ionic liquid-based columns. <i>Journal of Chromatography A</i> , 2020, 1616, 460844.	3.7	2
7	Exploitation of artichoke byproducts to obtain bioactive extracts enriched in inositols and caffeoylquinic acids by Microwave Assisted Extraction. <i>Journal of Chromatography A</i> , 2020, 1613, 460703.	3.7	30
8	Microwave assisted extraction of inositols for the valorization of legume by-products. <i>LWT - Food Science and Technology</i> , 2020, 133, 109971.	5.2	19
9	Development of a microwave-assisted extraction method for the recovery of bioactive inositols from lettuce ( <i>Lactuca sativa</i> ) byproducts. <i>Electrophoresis</i> , 2020, 41, 1804-1811.	2.4	11
10	Green techniques for extraction of bioactive carbohydrates. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 119, 115612.	11.4	77
11	Evaluation of different ionic liquid stationary phases for the analysis of carbohydrates by gas chromatography-mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 7461-7472.	3.7	5
12	Separation of di- and trisaccharide mixtures by comprehensive two-dimensional liquid chromatography. Application to prebiotic oligosaccharides. <i>Analytica Chimica Acta</i> , 2019, 1060, 125-132.	5.4	22
13	Selective biotechnological fractionation of goat milk carbohydrates. <i>International Dairy Journal</i> , 2019, 94, 38-45.	3.0	4
14	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. <i>Talanta</i> , 2019, 195, 800-806.	5.5	41
15	Selective fractionation of sugar alcohols using ionic liquids. <i>Separation and Purification Technology</i> , 2019, 209, 800-805.	7.9	10
16	A new method for microwave assisted ethanolic extraction of <i>Mentha rotundifolia</i> bioactive terpenoids. <i>Electrophoresis</i> , 2018, 39, 1957-1965.	2.4	7
17	Evaluation of ionic liquid gas chromatography stationary phases for the separation of polychlorinated biphenyls. <i>Journal of Chromatography A</i> , 2018, 1559, 156-163.	3.7	21
18	Extraction and characterization of low molecular weight bioactive carbohydrates from mung bean ( <i>Vigna radiata</i> ). <i>Food Chemistry</i> , 2018, 266, 146-154.	8.2	23

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19	Chromatographic Technique: Gas Chromatography (GC). , 2018, , 415-458.		4
20	Gas chromatographic-based techniques for the characterization of low molecular weight carbohydrates and phenylalkanoic glycosides of <i>Sedum roseum</i> root supplements. <i>Journal of Chromatography A</i> , 2018, 1570, 116-125.	3.7	6
21	Changes in Caprine Milk Oligosaccharides at Different Lactation Stages Analyzed by High Performance Liquid Chromatography Coupled to Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3523-3531.	5.2	32
22	Characterization of cyclitol glycosides by gas chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2017, 1484, 58-64.	3.7	14
23	Enzymatic Synthesis and Structural Characterization of Theandrose through Transfructosylation Reaction Catalyzed by Levansucrase from <i>Bacillus subtilis</i> CECT 39. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10505-10513.	5.2	10
24	Assessment of Maillard reaction evolution, prebiotic carbohydrates, antioxidant activity and $\alpha$ -amylase inhibition in pulse flours. <i>Journal of Food Science and Technology</i> , 2017, 54, 890-900.	2.8	22
25	Headspace Techniques for Volatile Sampling. <i>Comprehensive Analytical Chemistry</i> , 2017, , 255-278.	1.3	10
26	Genome Structure of the Symbiont <i>Bifidobacterium pseudocatenulatum</i> CECT 7765 and Gene Expression Profiling in Response to Lactulose-Derived Oligosaccharides. <i>Frontiers in Microbiology</i> , 2016, 7, 624.	3.5	12
27	Extraction of bioactive carbohydrates from artichoke ( <i>Cynara scolymus</i> L.) external bracts using microwave assisted extraction and pressurized liquid extraction. <i>Food Chemistry</i> , 2016, 196, 1156-1162.	8.2	74
28	Pressurized liquid extraction of <i>Aglaonema</i> sp. iminosugars: Chemical composition, bioactivity, cell viability and thermal stability. <i>Food Chemistry</i> , 2016, 204, 62-69.	8.2	6
29	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. <i>Journal of Chromatography A</i> , 2016, 1428, 143-153.	3.7	48
30	Characterization of post-translationally modified peptides by hydrophilic interaction and reverse phase liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2016, 1428, 202-211.	3.7	15
31	Identification and determination of 3-deoxyglucosone and glucosone in carbohydrate-rich foods. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2424-2430.	3.5	16
32	Optimization of a Solid-Phase Microextraction method for the Gas Chromatography-Mass Spectrometry analysis of blackberry ( <i>Rubus ulmifolius</i> Schott) fruit volatiles. <i>Food Chemistry</i> , 2015, 178, 10-17.	8.2	39
33	Use of room temperature ionic liquids for the selective fractionation of bioactive ketoses from aldoses. <i>Separation and Purification Technology</i> , 2015, 149, 140-145.	7.9	16
34	Volatile sampling by headspace techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 85-99.	11.4	67
35	Analysis of iminosugars and other low molecular weight carbohydrates in <i>Aglaonema</i> sp. extracts by hydrophilic interaction liquid chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1423, 104-110.	3.7	9
36	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. <i>Journal of Chromatography A</i> , 2014, 1372, 81-90.	3.7	9

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37	Optimization of pressurized liquid extraction of inositols from pine nuts ( <i>Pinus pinea</i> L.). <i>Food Chemistry</i> , 2014, 153, 450-456.	8.2	33
38	Characterization by the solvation parameter model of the retention properties of commercial ionic liquid columns for gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1326, 96-102.	3.7	41
39	Characterization of trimethylsilyl ethers of iminosugars by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1372, 221-227.	3.7	8
40	Influence of Chemical Structure on the Solubility of Low Molecular Weight Carbohydrates in Room Temperature Ionic Liquids. <i>Industrial &amp; Engineering Chemistry Research</i> , 2014, 53, 13843-13850.	3.7	24
41	Use of ionic liquids in analytical sample preparation of organic compounds from food and environmental samples. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 43, 121-145.	11.4	76
42	Development of a carbohydrate silylation method in ionic liquids for their gas chromatographic analysis. <i>Analytica Chimica Acta</i> , 2013, 787, 87-92.	5.4	12
43	Galacto-oligosaccharides Derived from Lactulose Exert a Selective Stimulation on the Growth of <i>Bifidobacterium animalis</i> in the Large Intestine of Growing Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7560-7567.	5.2	61
44	Improvement of a gas chromatographic method for the analysis of iminosugars and other bioactive carbohydrates. <i>Journal of Chromatography A</i> , 2013, 1289, 145-148.	3.7	10
45	New Methodologies for the Extraction and Fractionation of Bioactive Carbohydrates from Mulberry ( <i>Morus alba</i> ) Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4539-4545.	5.2	23
46	Optimisation of a biotechnological procedure for selective fractionation of bioactive inositols in edible legume extracts. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2797-2803.	3.5	37
47	Monomer and Linkage Type of Galacto-Oligosaccharides Affect Their Resistance to Ileal Digestion and Prebiotic Properties in Rats. <i>Journal of Nutrition</i> , 2012, 142, 1232-1239.	2.9	87
48	Sample Preparation for the Determination of Carbohydrates in Food and Beverages. , 2012, , 213-243.		8
49	Hydrolyzed Caseinomacropetide Conjugated Galactooligosaccharides Support the Growth and Enhance the Bile Tolerance in <i>Lactobacillus</i> Strains. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6839-6845.	5.2	12
50	Low Molecular Weight Carbohydrates in Pine Nuts from <i>Pinus pinea</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4957-4959.	5.2	21
51	Growth and transcriptional response of <i>Salmonella Typhimurium</i> LT2 to glucose-lysine-based Maillard reaction products generated under low water activity conditions. <i>Food Research International</i> , 2012, 45, 1044-1053.	6.2	12
52	CHAPTER 13. Analysis of Dietary Sugars in Beverages by Gas Chromatography. <i>Food and Nutritional Components in Focus</i> , 2012, , 208-228.	0.1	1
53	Hydrophilic interaction liquid chromatography coupled to mass spectrometry for the characterization of prebiotic galactooligosaccharides. <i>Journal of Chromatography A</i> , 2012, 1220, 57-67.	3.7	53
54	Effect of prebiotic carbohydrates on the growth and tolerance of <i>Lactobacillus</i> . <i>Food Microbiology</i> , 2012, 30, 355-361.	4.2	134

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55	Determination of Free Inositols and Other Low Molecular Weight Carbohydrates in Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2451-2455.	5.2	36
56	Effect of Dextranucrase Cellobiose Acceptor Products on the Growth of Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3693-3700.	5.2	25
57	In Vitro Fermentation by Human Gut Bacteria of Proteolytically Digested Caseinomacropeptide Nonenzymatically Glycosylated with Prebiotic Carbohydrates. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11949-11955.	5.2	38
58	Detection of Two Minor Phosphorylation Sites for Bovine $\beta$ -Casein Macropeptide by Reversed-Phase Liquid Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10848-10853.	5.2	15
59	In Vitro Fermentation of Alternansucrase Raffinose-Derived Oligosaccharides by Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10901-10906.	5.2	32
60	Effect of glycation of bovine $\beta$ -lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. <i>International Dairy Journal</i> , 2011, 21, 949-952.	3.0	13
61	Evaluation of different operation modes of high performance liquid chromatography for the analysis of complex mixtures of neutral oligosaccharides. <i>Journal of Chromatography A</i> , 2011, 1218, 7697-7703.	3.7	50
62	Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , 2011, 1218, 7691-7696.	3.7	47
63	A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GC-MS in mulberry ( <i>Morus sp.</i> ). <i>Food Chemistry</i> , 2011, 126, 353-359.	8.2	45
64	Derivatization of carbohydrates for GC and GC-MS analyses. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1226-1240.	2.3	339
65	Characterization of traditional Spanish edible plant syrups based on carbohydrate GC-MS analysis. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 260-263.	3.9	21
66	Detection of adulterations of honey with high fructose syrups from inulin by GC analysis. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 273-276.	3.9	65
67	Gas chromatographic-mass spectrometric characterisation of tri- and tetrasaccharides in honey. <i>Food Chemistry</i> , 2010, 120, 637-642.	8.2	60
68	Development of a new method using HILIC-tandem mass spectrometry for the characterization of sialoglycopeptides from proteolytically digested caseinomacropeptide. <i>Proteomics</i> , 2010, 10, 3699-3711.	2.2	26
69	Separation of Disaccharides by Comprehensive Two-Dimensional Gas Chromatography-Time-of-Flight Mass Spectrometry. Application to Honey Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11561-11567.	5.2	18
70	Carbohydrate Composition of High-Fructose Corn Syrups (HFCS) Used for Bee Feeding: Effect on Honey Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7317-7322.	5.2	72
71	Combined use of HMF and furosine to assess fresh honey quality. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1332-1338.	3.5	28
72	Characterization of O-trimethylsilyl oximes of trisaccharides by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 4689-4692.	3.7	29

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73	Identification of free disaccharides and other glycosides in wine. <i>Journal of Chromatography A</i> , 2009, 1216, 7296-7300.	3.7	25
74	Gas chromatographic-mass spectrometric analysis of galactosyl derivatives obtained by the action of two different $\beta$ -galactosidases. <i>Food Chemistry</i> , 2009, 114, 1099-1105.	8.2	33
75	Determination of minor carbohydrates in carrot ( <i>Daucus carota</i> L.) by GC-MS. <i>Food Chemistry</i> , 2009, 114, 758-762.	8.2	53
76	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009, 19, 531-536.	3.0	115
77	Mass spectrometric characterization of glycated $\beta$ -lactoglobulin peptides derived from galacto-oligosaccharides surviving the <i>in vitro</i> gastrointestinal digestion. <i>Journal of the American Society for Mass Spectrometry</i> , 2008, 19, 927-937.	2.8	47
78	HPLC-PAD oligosaccharide analysis to detect adulterations of honey with sugar syrups. <i>Food Chemistry</i> , 2008, 107, 922-928.	8.2	111
79	Identification of the origin of commercial enological tannins by the analysis of monosaccharides and polyalcohols. <i>Food Chemistry</i> , 2008, 111, 778-783.	8.2	35
80	Fractionation of Honey Carbohydrates Using Pressurized Liquid Extraction with Activated Charcoal. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8309-8313.	5.2	31
81	Purification of Lactulose from Mixtures with Lactose Using Pressurized Liquid Extraction with Ethanol-Water at Different Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3346-3350.	5.2	41
82	Characterization and <i>in vitro</i> Digestibility of Bovine $\beta$ -Lactoglobulin Glycated with Galactooligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7916-7925.	5.2	69
83	<i>In vitro</i> Fermentation by Human Fecal Microflora of Wheat Arabinoxylans. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4589-4595.	5.2	234
84	A New Methodology Based on GC-MS To Detect Honey Adulteration with Commercial Syrups. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7264-7269.	5.2	131
85	A GC method for simultaneous analysis of bornesitol, other polyalcohols and sugars in coffee and its substitutes. <i>Journal of Separation Science</i> , 2007, 30, 557-562.	2.5	25
86	Volatile and carbohydrate composition of rare unifloral honeys from Spain. <i>Food Chemistry</i> , 2007, 105, 84-93.	8.2	87
87	Recent developments in sample preparation for chromatographic analysis of carbohydrates. <i>Journal of Chromatography A</i> , 2007, 1153, 74-89.	3.7	89
88	Use of gas chromatography-mass spectrometry for identification of a new disaccharide in honey. <i>Journal of Chromatography A</i> , 2007, 1157, 480-483.	3.7	28
89	Simultaneous analysis of lysine, $N^{\epsilon}$ -carboxymethyllysine and lysinoalanine from proteins. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 860, 69-77.	2.3	20
90	Influence of Glycosidic Linkages and Molecular Weight on the Fermentation of Maltose-Based Oligosaccharides by Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9779-9784.	5.2	72

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91	Difructose anhydrides as quality markers of honey and coffee. Food Research International, 2006, 39, 801-806.	6.2	36
92	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
93	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
94	Rapid Separation on Activated Charcoal of High Oligosaccharides in Honey. Chromatographia, 2006, 64, 1-6.	1.3	84
95	Maillard reaction during storage of powder enteral formulas. Food Chemistry, 2005, 89, 555-560.	8.2	8
96	Egg shell as catalyst of lactose isomerisation to lactulose. Food Chemistry, 2005, 90, 883-890.	8.2	67
97	A contribution to the differentiation between nectar honey and honeydew honey. Food Chemistry, 2005, 91, 313-317.	8.2	111
98	Prebiotic Properties of Alternansucrase Maltose-Acceptor Oligosaccharides. Journal of Agricultural and Food Chemistry, 2005, 53, 5911-5916.	5.2	55
99	In Vitro Investigation into the Potential Prebiotic Activity of Honey Oligosaccharides. Journal of Agricultural and Food Chemistry, 2005, 53, 2914-2921.	5.2	211
100	Influence of Disaccharide Structure on Prebiotic Selectivity in Vitro. Journal of Agricultural and Food Chemistry, 2005, 53, 5192-5199.	5.2	189
101	Presence of some cyclitols in honey. Food Chemistry, 2004, 84, 133-135.	8.2	30
102	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
103	Inositols and carbohydrates in different fresh fruit juices. Food Chemistry, 2004, 87, 325-328.	8.2	80
104	Formation of hydroxymethylfurfural and furosine during the storage of jams and fruit-based infant foods. Food Chemistry, 2004, 85, 605-609.	8.2	110
105	Maltulose and furosine as indicators of quality of pasta products. Food Chemistry, 2004, 88, 35-38.	8.2	33
106	Gas chromatographic-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
107	2-Furoylmethyl Amino Acids and Hydroxymethylfurfural As Indicators of Honey Quality. Journal of Agricultural and Food Chemistry, 2003, 51, 4278-4283.	5.2	71
108	GC Behavior of Disaccharide Trimethylsilyl Oximes. Journal of Chromatographic Science, 2003, 41, 205-208.	1.4	20

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109	Study of 2-furoylmethyl amino acids in processed foods by HPLC-mass spectrometry. Food Chemistry, 2002, 79, 261-266.	8.2	24
110	Formation of Amadori Compounds in Dehydrated Fruits. Journal of Agricultural and Food Chemistry, 2001, 49, 5228-5231.	5.2	88
111	Presence of 2-Furoylmethyl Derivatives in Hydrolysates of Processed Tomato Products. Journal of Agricultural and Food Chemistry, 2000, 48, 468-471.	5.2	37