

Gordon A Morris

List of Publications by Year in descending order

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Version: 2024-02-01

90
papers

3,917
citations

109321

35
h-index

133252

59
g-index

92
all docs

92
docs citations

92
times ranked

4701
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Hydrolytic Degradation of Heparin in Acidic Environments: Nuclear Magnetic Resonance Reveals Details of Selective Desulfation. ACS Applied Materials & Interfaces, 2021, 13, 5551-5563. | 8.0 | 6 |
| 2 | Influence of cations, pH and dispersed phases on pectin emulsification properties. Current Research in Food Science, 2021, 4, 398-404. | 5.8 | 8 |
| 3 | Rheo-dissolution: A new platform for the simultaneous measurement of rheology and drug release. Carbohydrate Polymers, 2020, 229, 115541. | 10.2 | 8 |
| 4 | Production and characterisation of a marine Halomonas surface-active exopolymer. Applied Microbiology and Biotechnology, 2020, 104, 1063-1076. | 3.6 | 16 |
| 5 | The identification and characterisation of novel bioactive peptides derived from porcine liver. Current Research in Food Science, 2020, 3, 314-321. | 5.8 | 18 |
| 6 | Fluorescent Dye Labeling Changes the Biodistribution of Tumor-Targeted Nanoparticles. Pharmaceutics, 2020, 12, 1004. | 4.5 | 25 |
| 7 | Isolation and Characterisation of Pectin. , 2020, , 61-82. | | 2 |
| 8 | The Effect of Different Extraction Conditions on the Physical Properties, Conformation and Branching of Pectins Extracted from Cucumis melo Inodorus. Polysaccharides, 2020, 1, 3-20. | 4.8 | 4 |
| 9 | An Auristatin nanoconjugate targeting CXCR4+ leukemic cells blocks acute myeloid leukemia dissemination. Journal of Hematology and Oncology, 2020, 13, 36. | 17.0 | 39 |
| 10 | The influence of charge on the multiple thermal transitions observed in xanthan. Food Hydrocolloids, 2019, 97, 105184. | 10.7 | 6 |
| 11 | Investigating potential wound healing properties of polysaccharides extracted from Grewia mollis Juss. and Hoheria populnea A. Cunn. (Malvaceae). Bioactive Carbohydrates and Dietary Fibre, 2019, 20, 100201. | 2.7 | 5 |
| 12 | Sulfated polysaccharides: Immunomodulation and signaling mechanisms. Trends in Food Science and Technology, 2019, 92, 1-11. | 15.1 | 161 |
| 13 | Caffeine release and absorption from caffeinated gums. Food and Function, 2019, 10, 1792-1796. | 4.6 | 13 |
| 14 | Structure and physicochemical properties of Ghanaian grewia gum. International Journal of Biological Macromolecules, 2019, 122, 866-872. | 7.5 | 11 |
| 15 | Behavior of In Situ Cross-Linked Hydrogels with Rapid Gelation Kinetics on Contact with Physiological Fluids. Macromolecular Chemistry and Physics, 2018, 219, 1700584. | 2.2 | 11 |
| 16 | Structure-Function Relationships in Pectin Emulsification. Food Biophysics, 2018, 13, 71-79. | 3.0 | 67 |
| 17 | Structural and rheological studies of a polysaccharide mucilage from lacebark leaves (Hoheria) Tj ETQq1 1 0.784314 rgBT /Overlock 10 | 7.5 | 33 |
| 18 | Evaluation of the mucoadhesive properties of chitosan nanoparticles prepared using different chitosan to tripolyphosphate (CS:TPP) ratios. International Journal of Biological Macromolecules, 2018, 120, 1610-1617. | 7.5 | 79 |

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|----|---|------|-----------|
| 19 | Comparative Study of Diethylaminoethyl-Chitosan and Methylglycol-Chitosan as Potential Non-Viral Vectors for Gene Therapy. <i>Polymers</i> , 2018, 10, 442. | 4.5 | 42 |
| 20 | Hydrocarbon-degradation and MOS-formation capabilities of the dominant bacteria enriched in sea surface oil slicks during the Deepwater Horizon oil spill. <i>Marine Pollution Bulletin</i> , 2018, 135, 205-215. | 5.0 | 29 |
| 21 | Designing chitosan-tripolyphosphate microparticles with desired size for specific pharmaceutical or forensic applications. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 564-573. | 7.5 | 33 |
| 22 | The potential of chitosan-tripolyphosphate microparticles in the visualisation of latent fingerprints. <i>Food Hydrocolloids</i> , 2017, 71, 290-298. | 10.7 | 6 |
| 23 | Pectin isolation and characterization from six okra genotypes. <i>Food Hydrocolloids</i> , 2017, 72, 323-330. | 10.7 | 146 |
| 24 | Biopolymers as wound healing materials. , 2016, , 261-287. | | 31 |
| 25 | A glycoconjugate of Haemophilus influenzae Type b capsular polysaccharide with tetanus toxoid protein: hydrodynamic properties mainly influenced by the carbohydrate. <i>Scientific Reports</i> , 2016, 6, 22208. | 3.3 | 14 |
| 26 | Structural characterisation and rheological properties of a polysaccharide from sesame leaves () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46 | 10.2 | 54 |
| 27 | Solution conformation and flexibility of capsular polysaccharides from Neisseria meningitidis and glycoconjugates with the tetanus toxoid protein. <i>Scientific Reports</i> , 2016, 6, 35588. | 3.3 | 16 |
| 28 | Evaluation of some important physicochemical properties of starch free grewia gum. <i>Food Hydrocolloids</i> , 2016, 53, 134-140. | 10.7 | 23 |
| 29 | The physicochemical characterisation of pepsin degraded pig gastric mucin. <i>International Journal of Biological Macromolecules</i> , 2016, 87, 281-286. | 7.5 | 21 |
| 30 | In situ rheological measurements of the external gelation of alginate. <i>Food Hydrocolloids</i> , 2016, 55, 77-80. | 10.7 | 28 |
| 31 | Advances on Bioactive Polysaccharides from Medicinal Plants. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, S60-S84. | 10.3 | 364 |
| 32 | Aspects of the Analytical Ultracentrifuge Determination of the Molar Mass Distribution of Polysaccharides. , 2016, , 375-386. | | 1 |
| 33 | The parallel lives of polysaccharides in food and pharmaceutical formulations. <i>Current Opinion in Food Science</i> , 2015, 4, 13-18. | 8.0 | 11 |
| 34 | Impact of bread making on fructan chain integrity and effect of fructan enriched breads on breath hydrogen, satiety, energy intake, PYY and ghrelin. <i>Food and Function</i> , 2015, 6, 2561-2567. | 4.6 | 7 |
| 35 | Characterization of Capsular Polysaccharides and Their Glycoconjugates by Hydrodynamic Methods. <i>Methods in Molecular Biology</i> , 2015, 1331, 211-227. | 0.9 | 6 |
| 36 | Dextran and its potential use as tablet excipient. <i>Powder Technology</i> , 2015, 273, 125-132. | 4.2 | 22 |

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|----|---|------|-----------|
| 37 | A novel approach to the determination of the pyruvate and acetate distribution in xanthan. <i>Food Hydrocolloids</i> , 2015, 44, 162-171. | 10.7 | 39 |
| 38 | An experimental design approach to the chemical characterisation of pectin polysaccharides extracted from <i>Cucumis melo Inodorus</i> . <i>Carbohydrate Polymers</i> , 2015, 117, 364-369. | 10.2 | 62 |
| 39 | Impact of health claims in prebiotic-enriched breads on purchase intent, emotional response and product liking. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 164-171. | 2.8 | 34 |
| 40 | On hydrodynamic methods for the analysis of the sizes and shapes of polysaccharides in dilute solution: A short review. <i>Food Hydrocolloids</i> , 2014, 42, 318-334. | 10.7 | 60 |
| 41 | The anti-diabetic potential of polysaccharides extracted from members of the cucurbit family: A review. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 3, 106-114. | 2.7 | 55 |
| 42 | A novel method to estimate the stiffness of carbohydrate polyelectrolyte polymers based on the ionic strength dependence of zeta potential. <i>Carbohydrate Polymers</i> , 2014, 112, 6-9. | 10.2 | 20 |
| 43 | On the origin of sharp peaks in the X-ray diffraction patterns of xanthan powders. <i>Food Chemistry</i> , 2013, 139, 1146-1151. | 8.2 | 12 |
| 44 | Hydrodynamic Modeling of Carbohydrate Polymers. , 2013, , 1006-1014. | | 1 |
| 45 | Latent Fingerprint Enhancement Using Tripolyphosphate-Chitosan Microparticles. <i>International Journal of Carbohydrate Chemistry</i> , 2013, 2013, 1-4. | 1.5 | 6 |
| 46 | Solution properties of capsular polysaccharides from <i>Streptococcus pneumoniae</i> . <i>Carbohydrate Polymers</i> , 2012, 90, 237-242. | 10.2 | 19 |
| 47 | An asymmetric and slightly dimerized structure for the tetanus toxoid protein used in glycoconjugate vaccines. <i>Carbohydrate Polymers</i> , 2012, 90, 1831-1835. | 10.2 | 21 |
| 48 | A copolymer analysis approach to estimate the neutral sugar distribution of sugar beet pectin using size exclusion chromatography. <i>Carbohydrate Polymers</i> , 2012, 87, 1139-1143. | 10.2 | 14 |
| 49 | The effect of neutral sugar distribution on the dilute solution conformation of sugar beet pectin. <i>Carbohydrate Polymers</i> , 2012, 88, 1488-1491. | 10.2 | 36 |
| 50 | The effect of inulin and fructo-oligosaccharide supplementation on the textural, rheological and sensory properties of bread and their role in weight management: A review. <i>Food Chemistry</i> , 2012, 133, 237-248. | 8.2 | 175 |
| 51 | The hypoglycaemic effect of pumpkins as anti-diabetic and functional medicines. <i>Food Research International</i> , 2011, 44, 862-867. | 6.2 | 124 |
| 52 | Extended Fujita approach to the molecular weight distribution of polysaccharides and other polymeric systems. <i>Methods</i> , 2011, 54, 136-144. | 3.8 | 45 |
| 53 | T-shaped arrangement of the recombinant agrin G3 IgG Fc protein. <i>Protein Science</i> , 2011, 20, 931-940. | 7.6 | 16 |
| 54 | On the hydrodynamic analysis of conformation in mixed biopolymer systems. <i>Polymer International</i> , 2011, 60, 2-8. | 3.1 | 24 |

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|----|---|------|-----------|
| 55 | Protein-like Oligomerization of Carbohydrates. <i>Angewandte Chemie - International Edition</i> , 2011, 50, 8602-8604. | 13.8 | 41 |
| 56 | The effect of prolonged storage at different temperatures on the particle size distribution of tripolyphosphate (TPP) chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2011, 84, 1430-1434. | 10.2 | 106 |
| 57 | Stem cells: The therapeutic role in the treatment of diabetes mellitus. <i>Biotechnology and Genetic Engineering Reviews</i> , 2010, 27, 285-304. | 6.2 | 0 |
| 58 | Structure and heterogeneity of gliadin: a hydrodynamic evaluation. <i>European Biophysics Journal</i> , 2010, 39, 255-261. | 2.2 | 44 |
| 59 | Physical characterisation of the rhamnogalacturonan and homogalacturonan fractions of sugar beet (<i>Beta vulgaris</i>) pectin. <i>Carbohydrate Polymers</i> , 2010, 82, 1161-1167. | 10.2 | 100 |
| 60 | Molecular Weight Distribution Evaluation of Polysaccharides and Glycoconjugates Using Analytical Ultracentrifugation. <i>Macromolecular Bioscience</i> , 2010, 10, 714-720. | 4.1 | 18 |
| 61 | The effect of different storage temperatures on the physical properties of pectin solutions and gels. <i>Polymer Degradation and Stability</i> , 2010, 95, 2670-2673. | 5.8 | 22 |
| 62 | Reliable measurements of the size distributions of starch molecules in solution: Current dilemmas and recommendations. <i>Carbohydrate Polymers</i> , 2010, 79, 255-261. | 10.2 | 126 |
| 63 | An analytical ultracentrifuge study on ternary mixtures of konjac glucomannan supplemented with sodium alginate and xanthan gum. <i>Carbohydrate Polymers</i> , 2010, 81, 145-148. | 10.2 | 24 |
| 64 | Order and Disorder in the Domain Organization of the Plasmid Partition Protein KorB. <i>Journal of Biological Chemistry</i> , 2010, 285, 15440-15449. | 3.4 | 11 |
| 65 | Bioactive arabinogalactans from the leaves of <i>Opilia celtidifolia</i> Endl. ex Walp. (Opiliaceae). <i>Glycobiology</i> , 2010, 20, 1654-1664. | 2.5 | 39 |
| 66 | Polysaccharide drug delivery systems based on pectin and chitosan. <i>Biotechnology and Genetic Engineering Reviews</i> , 2010, 27, 257-284. | 6.2 | 174 |
| 67 | Nano-structure of the laminin $\hat{1}^3$ -1 short arm reveals an extended and curved multidomain assembly. <i>Matrix Biology</i> , 2010, 29, 565-572. | 3.6 | 34 |
| 68 | Hydrodynamic and mass spectrometry analysis of nearly-intact human fibrinogen, chicken fibrinogen, and of a substantially monodisperse human fibrinogen fragment X. <i>Archives of Biochemistry and Biophysics</i> , 2010, 493, 157-168. | 3.0 | 23 |
| 69 | Various Non-Injectable Delivery Systems for the Treatment of Diabetes Mellitus. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , 2009, 9, 1-13. | 1.2 | 38 |
| 70 | A novel global hydrodynamic analysis of the molecular flexibility of the dietary fibre polysaccharide konjac glucomannan. <i>Food Hydrocolloids</i> , 2009, 23, 1910-1917. | 10.7 | 73 |
| 71 | Yield and physicochemical properties of EPS from <i>Halomonas</i> sp. strain TG39 identifies a role for protein and anionic residues (sulfate and phosphate) in emulsification of hexadecane. <i>Biotechnology and Bioengineering</i> , 2009, 103, 207-216. | 3.3 | 50 |
| 72 | The kinetics of chitosan depolymerisation at different temperatures. <i>Polymer Degradation and Stability</i> , 2009, 94, 1344-1348. | 5.8 | 17 |

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|----|---|------|-----------|
| 73 | Analysis of the continuous phase of the modified waxy maize starch suspension. <i>Carbohydrate Polymers</i> , 2009, 77, 320-325. | 10.2 | 12 |
| 74 | Studies on the molecular flexibility of novel dendronized carboxymethyl cellulose derivatives. <i>European Polymer Journal</i> , 2009, 45, 1098-1110. | 5.4 | 22 |
| 75 | Macromolecular conformation of chitosan in dilute solution: A new global hydrodynamic approach. <i>Carbohydrate Polymers</i> , 2009, 76, 616-621. | 10.2 | 91 |
| 76 | Unconventional Methyl Galactan Synthesized via the Thexyldimethylsilyl Intermediate: Preparation, Characterization, and Properties. <i>Macromolecular Bioscience</i> , 2008, 8, 96-105. | 4.1 | 6 |
| 77 | Molecular Flexibility of Methylcelluloses of Differing Degree of Substitution by Combined Sedimentation and Viscosity Analysis. <i>Macromolecular Bioscience</i> , 2008, 8, 1108-1115. | 4.1 | 33 |
| 78 | Molar mass and solution conformation of branched β (1 \rightarrow 4), β (1 \rightarrow 6) Glucans. Part I: Glycogens in water. <i>Carbohydrate Polymers</i> , 2008, 71, 101-108. | 10.2 | 23 |
| 79 | Global hydrodynamic analysis of the molecular flexibility of galactomannans. <i>Carbohydrate Polymers</i> , 2008, 72, 356-360. | 10.2 | 44 |
| 80 | Global conformation analysis of irradiated xyloglucans. <i>Carbohydrate Polymers</i> , 2008, 74, 845-851. | 10.2 | 49 |
| 81 | Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis. <i>Food Hydrocolloids</i> , 2008, 22, 1435-1442. | 10.7 | 78 |
| 82 | Pectic polysaccharides from <i>Biophytum petersianum</i> Klotzsch, and their activation of macrophages and dendritic cells. <i>Glycobiology</i> , 2008, 18, 1074-1084. | 2.5 | 58 |
| 83 | Immunological and Structural Properties of a Pectic Polymer from <i>Glinus Oppositifolius</i> . <i>Glycobiology</i> , 2007, 17, 1299-1310. | 2.5 | 77 |
| 84 | Weak Self-Association in a Carbohydrate System. <i>Biophysical Journal</i> , 2007, 93, 741-749. | 0.5 | 50 |
| 85 | Investigation into the physical and chemical properties of sodium caseinate-maltodextrin glyco-conjugates. <i>Food Hydrocolloids</i> , 2004, 18, 1007-1014. | 10.7 | 57 |
| 86 | The Self-Assembly and Structure of Caseins in Solution. <i>Biotechnology and Genetic Engineering Reviews</i> , 2002, 19, 357-376. | 6.2 | 15 |
| 87 | A hydrodynamic study of the depolymerisation of a high methoxy pectin at elevated temperatures. <i>Carbohydrate Polymers</i> , 2002, 48, 361-367. | 10.2 | 46 |
| 88 | Modification of pectin with UV-absorbing substituents and its effect on the structural and hydrodynamic properties of the water-soluble derivatives. <i>Carbohydrate Polymers</i> , 2002, 48, 351-359. | 10.2 | 23 |
| 89 | Hydrodynamic characterisation of the exopolysaccharide from the halophilic cyanobacterium <i>Aphanothece halophytica</i> GR02: a comparison with xanthan. <i>Carbohydrate Polymers</i> , 2001, 44, 261-268. | 10.2 | 33 |
| 90 | The effect of the degree of esterification on the hydrodynamic properties of citrus pectin. <i>Food Hydrocolloids</i> , 2000, 14, 227-235. | 10.7 | 130 |