

F Javier Moreno

List of Publications by Year in descending order

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107
papers

4,155
citations

87888

38
h-index

138484

58
g-index

120
all docs

120
docs citations

120
times ranked

3873
citing authors

#	ARTICLE	IF	CITATIONS
1	Gastrointestinal digestion of food allergens: Effect on their allergenicity. <i>Biomedicine and Pharmacotherapy</i> , 2007, 61, 50-60.	5.6	191
2	2S Albumin Storage Proteins: What Makes them Food Allergens?. <i>The Open Biochemistry Journal</i> , 2008, 2, 16-28.	0.5	180
3	Stability of the major allergen Brazil nut 2S albumin (Ber e 1) to physiologically relevant <i>in vitro</i> gastrointestinal digestion. <i>FEBS Journal</i> , 2005, 272, 341-352.	4.7	152
4	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009, 19, 531-536.	3.0	115
5	Phospholipid Interactions Protect the Milk Allergen β -Lactalbumin from Proteolysis during <i>in vitro</i> Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9810-9816.	5.2	112
6	Effect of glycation on the gastrointestinal digestibility and immunoreactivity of bovine β -lactoglobulin. <i>International Dairy Journal</i> , 2010, 20, 742-752.	3.0	105
7	High-Pressure Effects on Maillard Reaction between Glucose and Lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 394-400.	5.2	92
8	<i>In vitro</i> fermentation properties of pectins and enzymatic-modified pectins obtained from different renewable bioresources. <i>Carbohydrate Polymers</i> , 2018, 199, 482-491.	10.2	92
9	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
10	Effect of <i>in vitro</i> gastric and duodenal digestion on the allergenicity of grape lipid transfer protein. <i>Journal of Allergy and Clinical Immunology</i> , 2006, 118, 473-480.	2.9	83
11	<i>In vitro</i> glycation and antigenicity of soy proteins. <i>Food Research International</i> , 2007, 40, 153-160.	6.2	81
12	Behaviour of citrus pectin during its gastrointestinal digestion and fermentation in a dynamic simulator (simgi [®]). <i>Carbohydrate Polymers</i> , 2019, 207, 382-390.	10.2	79
13	Modification of citrus and apple pectin by power ultrasound: Effects of acid and enzymatic treatment. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 807-819.	8.2	77
14	Structural Characterization of Bovine β -Lactoglobulin-Galactose/Tagatose Maillard Complexes by Electrophoretic, Chromatographic, and Spectroscopic Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4244-4252.	5.2	73
15	Characterization and improvement of rheological properties of sodium caseinate glycated with galactose, lactose and dextran. <i>Food Hydrocolloids</i> , 2010, 24, 88-97.	10.7	72
16	Characterization and <i>in vitro</i> Digestibility of Bovine β -Lactoglobulin Glycated with Galactooligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7916-7925.	5.2	69
17	Thermostability and <i>in vitro</i> digestibility of a purified major allergen 2S albumin (Ses i 1) from white sesame seeds (<i>Sesamum indicum</i> L.). <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2005, 1752, 142-153.	2.3	68
18	Changes in antioxidant activity of dehydrated onion and garlic during storage. <i>Food Research International</i> , 2006, 39, 891-897.	6.2	68

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19	Mass spectrometry and structural characterization of 2S albumin isoforms from Brazil nuts (<i>Bertholletia excelsa</i>). <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2004, 1698, 175-186.	2.3	62
20	Characterization and Functional Properties of Lactosyl Caseinomacropeptide Conjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5179-5184.	5.2	61
21	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
22	Structural and Rheological Properties of Pectins Extracted from Industrial Sugar Beet By-Products. <i>Molecules</i> , 2019, 24, 392.	3.8	57
23	Impact of high-intensity ultrasound on the formation of lactulose and Maillard reaction glycoconjugates. <i>Food Chemistry</i> , 2014, 157, 186-192.	8.2	56
24	Interfacial and foaming properties of bovine β -lactoglobulin: Galactose Maillard conjugates. <i>Food Hydrocolloids</i> , 2012, 27, 438-447.	10.7	54
25	Effect of milk protein glycation and gastrointestinal digestion on the growth of bifidobacteria and lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2012, 153, 420-427.	4.7	54
26	Analysis, structural characterization, and bioactivity of oligosaccharides derived from lactose. <i>Electrophoresis</i> , 2014, 35, 1519-1534.	2.4	54
27	Uptake of 2S Albumin Allergens, Ber e 1 and Ses i 1, across Human Intestinal Epithelial Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8631-8639.	5.2	53
28	Synthesis of novel bioactive lactose-derived oligosaccharides by microbial glycoside hydrolases. <i>Microbial Biotechnology</i> , 2014, 7, 315-331.	4.2	51
29	Mass spectrometric characterization of glycated β -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
30	Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , 2011, 1218, 7691-7696.	3.7	47
31	Structural differences of prebiotic oligosaccharides influence their capability to enhance iron absorption in deficient rats. <i>Food and Function</i> , 2014, 5, 2430-2437.	4.6	47
32	Effect of selected prebiotics on the growth of lactic acid bacteria and physicochemical properties of yoghurts. <i>International Dairy Journal</i> , 2019, 89, 77-85.	3.0	47
33	Assessment of Initial Stages of Maillard Reaction in Dehydrated Onion and Garlic Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9078-9082.	5.2	45
34	Selective fermentation of potential prebiotic lactose-derived oligosaccharides by probiotic bacteria. <i>International Dairy Journal</i> , 2014, 38, 11-15.	3.0	44
35	Assessment of <i>In Vitro</i> Digestibility of Dietary Carbohydrates Using Rat Small Intestinal Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8046-8053.	5.2	44
36	Enzymatic Synthesis and Characterization of Fructooligosaccharides and Novel Maltosylfructosides by Inulosucrase from <i>Lactobacillus gasseri</i> DSM 20604. <i>Applied and Environmental Microbiology</i> , 2013, 79, 4129-4140.	3.1	42

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37	Synthesis of prebiotic carbohydrates derived from cheese whey permeate by a combined process of isomerisation and transgalactosylation. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1591-1597.	3.5	41
38	Recent Advances in the Recovery and Improvement of Functional Proteins from Fish Processing By-products: Use of Protein Glycation as an Alternative Method. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 332-344.	11.7	40
39	Tofu Whey Permeate Is an Efficient Source To Enzymatically Produce Prebiotic Fructooligosaccharides and Novel Fructosylated β -Galactosides. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4346-4352.	5.2	40
40	<i>In Vitro</i> Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4662-4670.	5.2	39
41	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
42	Effect of High Pressure on Isomerization and Degradation of Lactose in Alkaline Media. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1894-1896.	5.2	37
43	Synthesis and Characterization of a Potential Prebiotic Trisaccharide from Cheese Whey Permeate and Sucrose by <i>Leuconostoc mesenteroides</i> Dextranucrase. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1945-1953.	5.2	34
44	<i>In Vitro</i> bifidogenic effect of Maillard-type milk protein-galactose conjugates on the human intestinal microbiota. <i>International Dairy Journal</i> , 2013, 31, 127-131.	3.0	34
45	Anti-inflammatory bowel effect of industrial orange by-products in DSS-treated mice. <i>Food and Function</i> , 2018, 9, 4888-4896.	4.6	34
46	Chromatographic characterization of ovine β -casein macropeptide. <i>Journal of Dairy Research</i> , 2000, 67, 349-359.	1.4	32
47	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
48	Apple pomaces derived from mono-varietal Asturian ciders production are potential source of pectins with appealing functional properties. <i>Carbohydrate Polymers</i> , 2021, 264, 117980.	10.2	32
49	Allergenicity Assessment of Novel Food Proteins: What Should Be Improved?. <i>Trends in Biotechnology</i> , 2021, 39, 4-8.	9.3	29
50	Stability of oligosaccharides derived from lactulose during the processing of milk and apple juice. <i>Food Chemistry</i> , 2015, 183, 64-71.	8.2	28
51	Sweetness and sensory properties of commercial and novel oligosaccharides of prebiotic potential. <i>LWT - Food Science and Technology</i> , 2018, 97, 476-482.	5.2	27
52	A sustainable biotechnological process for the efficient synthesis of kojibiose. <i>Green Chemistry</i> , 2014, 16, 2219-2226.	9.0	26
53	Structure and function of non-digestible carbohydrates in the gut microbiome. <i>Beneficial Microbes</i> , 2022, 13, 95-168.	2.4	26
54	Heterogeneity of caprine β -casein macropeptide. <i>Journal of Dairy Research</i> , 2001, 68, 197-208.	1.4	24

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55	Influence of Chemical Structure on the Solubility of Low Molecular Weight Carbohydrates in Room Temperature Ionic Liquids. <i>Industrial & Engineering Chemistry Research</i> , 2014, 53, 13843-13850.	3.7	24
56	In vitro faecal fermentation of novel oligosaccharides enzymatically synthesized using microbial transglycosidases acting on sucrose. <i>Journal of Functional Foods</i> , 2016, 20, 532-544.	3.4	24
57	Unravelling the diversity of glycoside hydrolase family 13 α -amylases from <i>Lactobacillus plantarum</i> WCFS1. <i>Microbial Cell Factories</i> , 2019, 18, 183.	4.0	24
58	Assessment of interfacial and foaming properties of bovine sodium caseinate glycosylated with galactose. <i>Journal of Food Engineering</i> , 2012, 113, 461-470.	5.2	22
59	Efficient Synthesis and Characterization of Lactulosucrose by <i>Leuconostoc mesenteroides</i> B-512F Dextranase. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10564-10571.	5.2	21
60	In vitro Digestibility of Dietary Carbohydrates: Toward a Standardized Methodology Beyond Amyolytic and Microbial Enzymes. <i>Frontiers in Nutrition</i> , 2019, 6, 61.	3.7	21
61	Fermentative properties of starter culture during manufacture of kefir with new prebiotics derived from lactulose. <i>International Dairy Journal</i> , 2019, 93, 22-29.	3.0	21
62	Vegetable waste and by-products to feed a healthy gut microbiota: Current evidence, machine learning and computational tools to design novel microbiome-targeted foods. <i>Trends in Food Science and Technology</i> , 2021, 118, 399-417.	15.1	21
63	Application of liquid chromatography-tandem mass spectrometry for the characterization of galactosylated and tagatosylated β -lactoglobulin peptides derived from in vitro gastrointestinal digestion. <i>Journal of Chromatography A</i> , 2009, 1216, 7205-7212.	3.7	20
64	Effect of glycation and limited hydrolysis on interfacial and foaming properties of bovine β -lactoglobulin. <i>Food Hydrocolloids</i> , 2017, 66, 16-26.	10.7	20
65	Safety Assessment of Immune-Mediated Adverse Reactions to Novel Food Proteins. <i>Trends in Biotechnology</i> , 2019, 37, 796-800.	9.3	20
66	Proteomic analysis of processing by-products from canned and fresh tuna: Identification of potentially functional food proteins. <i>Food Chemistry</i> , 2012, 134, 1211-1219.	8.2	19
67	Chemical and physicochemical characterization of orange by-products derived from industry. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 868-876.	3.5	18
68	Probiotic viability in yoghurts containing oligosaccharides derived from lactulose (OsLu) during fermentation and cold storage. <i>International Dairy Journal</i> , 2020, 102, 104621.	3.0	18
69	Prebiotic potential of apple pomace and pectins from different apple varieties: Modulatory effects on key target commensal microbial populations. <i>Food Hydrocolloids</i> , 2022, 133, 107958.	10.7	18
70	Maillard-type glycoconjugates from dairy proteins inhibit adhesion of <i>Escherichia coli</i> to mucin. <i>Food Chemistry</i> , 2011, 129, 1435-1443.	8.2	17
71	Valorization of Cheese and Tofu Whey through Enzymatic Synthesis of Lactosucrose. <i>PLoS ONE</i> , 2015, 10, e0139035.	2.5	17
72	Synthesis and structural characterization of raffinosyl-oligofructosides upon transfructosylation by <i>Lactobacillus gasseri</i> DSM 20604 inulosucrase. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 6251-6263.	3.6	17

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73	Morphological, technological and nutritional properties of flours and starches from mashua (<i>Tropaeolum tuberosum</i>) and melloco (<i>Ullucus tuberosus</i>) cultivated in Ecuador. <i>Food Chemistry</i> , 2019, 301, 125268.	8.2	17
74	Bringing the digestibility of prebiotics into focus: update of carbohydrate digestion models. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3267-3278.	10.3	17
75	Trans- β -galactosidase activity of pig enzymes embedded in the small intestinal brush border membrane vesicles. <i>Scientific Reports</i> , 2019, 9, 960.	3.3	17
76	Synthesis and Characterization of Isomaltulose-Derived Oligosaccharides Produced by Transglucosylation Reaction of <i>Leuconostoc mesenteroides</i> Dextranucrase. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9137-9144.	5.2	16
77	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
78	Metabolism of biosynthetic oligosaccharides by human-derived <i>Bifidobacterium breve</i> UCC2003 and <i>Bifidobacterium longum</i> NCIMB 8809. <i>International Journal of Food Microbiology</i> , 2020, 316, 108476.	4.7	16
79	Transglycosylation of Steviol Glycosides and Rebaudioside A: Synthesis Optimization, Structural Analysis and Sensory Profiles. <i>Foods</i> , 2020, 9, 1753.	4.3	16
80	Role of Pyridoxamine in the Formation of the Amadori/Heyns Compounds and Aggregates during the Glycation of β -Lactoglobulin with Galactose and Tagatose. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 500-506.	5.2	15
81	Detection of Two Minor Phosphorylation Sites for Bovine β -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
82	Kojibiose ameliorates arachidic acid-induced metabolic alterations in hyperglycaemic rats. <i>British Journal of Nutrition</i> , 2015, 114, 1395-1402.	2.3	15
83	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
84	Production of β -rhamnosidases from <i>Lactobacillus plantarum</i> WCFS1 and their role in deglycosylation of dietary flavonoids naringin and rutin. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1093-1102.	7.5	15
85	Hydrolysis of Lactose and Transglycosylation of Selected Sugar Alcohols by LacA β -Galactosidase from <i>Lactobacillus plantarum</i> WCFS1. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7040-7050.	5.2	14
86	Effect of glycation of bovine β -lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. <i>International Dairy Journal</i> , 2011, 21, 949-952.	3.0	13
87	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020, 35, 100601.	4.4	13
88	Hydrolyzed Caseinomacropeptide 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
89	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
90	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

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91	Behaviour of citrus pectin and modified citrus pectin in an azoxymethane/dextran sodium sulfate (AOM/DSS)-induced rat colorectal carcinogenesis model. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1349-1360.	7.5	12
92	High-Yield Synthesis of Transglycosylated Mogrosides Improves the Flavor Profile of Monk Fruit Extract Sweeteners. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1011-1019.	5.2	12
93	Enzymatic Synthesis and Structural Characterization of Theanderose 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
94	Prebiotic Potential of a New Sweetener Based on Galactooligosaccharides and Modified Mogrosides. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 9048-9056.	5.2	10
95	Synthesis of potentially-bioactive lactosyl-oligofructosides by a novel bi-enzymatic system using bacterial fructansucrases. <i>Food Research International</i> , 2015, 78, 258-265.	6.2	9
96	Unravelling the carbohydrate specificity of MelA from <i>Lactobacillus plantarum</i> WCFS1: An β -galactosidase displaying regioselective transgalactosylation. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1070-1079.	7.5	9
97	Ranking of immunodominant epitopes in celiac disease: Identification of reliable parameters for the safety assessment of innovative food proteins. <i>Food and Chemical Toxicology</i> , 2021, 157, 112584.	3.6	9
98	Glycation affects differently the main soybean Bowman's Birk isoinhibitors, IBB1 and IBB2, altering their antiproliferative properties against HT29 colon cancer cells. <i>Food and Function</i> , 2019, 10, 6193-6202.	4.6	8
99	Hydrolysis and transgalactosylation catalysed by β -galactosidase from brush border membrane vesicles isolated from pig small intestine: A study using lactulose and its mixtures with lactose or galactose as substrates. <i>Food Research International</i> , 2020, 129, 108811.	6.2	8
100	Application of a commercial digestive supplement formulated with enzymes and probiotics in lactase non-persistence management. <i>Food and Function</i> , 2018, 9, 4642-4650.	4.6	7
101	Physical properties of synbiotic yogurts as affected by the acidification rate. <i>International Dairy Journal</i> , 2020, 105, 104665.	3.0	7
102	Biosynthesis of Nondigestible Galactose-Containing Hetero-oligosaccharides by <i>Lactobacillus plantarum</i> WCFS1 MelA β -Galactosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 955-965.	5.2	7
103	Optimized techniques for the extraction of grape allergens appropriate for in vivo and in vitro testing and diagnosis. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 360-366.	3.3	6
104	Stability of Oligosaccharides Derived from Lactose and Lactulose regarding Rheological and Thermal Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	2.6	4
105	Hydrolysis and transglycosylation activities of glycosidases from small intestine brush-border membrane vesicles. <i>Food Research International</i> , 2021, 139, 109940.	6.2	3
106	Bifidobacterial β -Galactosidase-Mediated Production of Galacto-Oligosaccharides: Structural and Preliminary Functional Assessments. <i>Frontiers in Microbiology</i> , 2021, 12, 750635.	3.5	3
107	Acute Oral Safety Study of Sodium Caseinate Glycosylated via Maillard Reaction with Galactose in Rats. <i>Journal of Food Protection</i> , 2014, 77, 472-479.	1.7	2