# F Javier Moreno

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11274039/publications.pdf

Version: 2024-02-01

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|---|---|---|---|
| 107 papers | 4,155 citations | 100601 38 h-index | 156644 58 g-index |
| 120 all docs | 120 docs citations | 120 times ranked | 4155 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Structure and function of non-digestible carbohydrates in the gut microbiome. Beneficial Microbes, 2022, 13, 95-168. | 1.0 | 26 |
| 2 | Prebiotic potential of apple pomace and pectins from different apple varieties: Modulatory effects on key target commensal microbial populations. Food Hydrocolloids, 2022, 133, 107958. | 5.6 | 18 |
| 3 | Prebiotic Potential of a New Sweetener Based on Galactooligosaccharides and Modified Mogrosides. Journal of Agricultural and Food Chemistry, 2022, 70, 9048-9056. | 2.4 | 10 |
| 4 | Bringing the digestibility of prebiotics into focus: update of carbohydrate digestion models. Critical Reviews in Food Science and Nutrition, 2021, 61, 3267-3278. | 5.4 | 17 |
| 5 | Allergenicity Assessment of Novel Food Proteins: What Should Be Improved?. Trends in Biotechnology, 2021, 39, 4-8. | 4.9 | 29 |
| 6 | Behaviour of citrus pectin and modified citrus pectin in an azoxymethane/dextran sodium sulfate (AOM/DSS)-induced rat colorectal carcinogenesis model. International Journal of Biological Macromolecules, 2021, 167, 1349-1360. | 3.6 | 12 |
| 7 | Biosynthesis of Nondigestible Galactose-Containing Hetero-oligosaccharides by Lactobacillus plantarum WCFS1 MelA Î±-Galactosidase. Journal of Agricultural and Food Chemistry, 2021, 69, 955-965. | 2.4 | 7 |
| 8 | High-Yield Synthesis of Transglycosylated Mogrosides Improves the Flavor Profile of Monk Fruit Extract Sweeteners. Journal of Agricultural and Food Chemistry, 2021, 69, 1011-1019. | 2.4 | 12 |
| 9 | Hydrolysis and transglycosylation activities of glycosidases from small intestine brush-border membrane vesicles. Food Research International, 2021, 139, 109940. | 2.9 | 3 |
| 10 | Apple pomaces derived from mono-varietal Asturian ciders production are potential source of pectins with appealing functional properties. Carbohydrate Polymers, 2021, 264, 117980. | 5.1 | 32 |
| 11 | Ranking of immunodominant epitopes in celiac disease: Identification of reliable parameters for the safety assessment of innovative food proteins. Food and Chemical Toxicology, 2021, 157, 112584. | 1.8 | 9 |
| 12 | Vegetable waste and by-products to feed a healthy gut microbiota: Current evidence, machine learning and computational tools to design novel microbiome-targeted foods. Trends in Food Science and Technology, 2021, 118, 399-417. | 7.8 | 21 |
| 13 | Bifidobacterial Î²-Galactosidase-Mediated Production of Galacto-Oligosaccharides: Structural and Preliminary Functional Assessments. Frontiers in Microbiology, 2021, 12, 750635. | 1.5 | 3 |
| 14 | Production of Î±-rhamnosidases from Lactobacillus plantarum WCFS1 and their role in deglycosylation of dietary flavonoids naringin and rutin. International Journal of Biological Macromolecules, 2021, 193, 1093-1102. | 3.6 | 15 |
| 15 | Unravelling the carbohydrate specificity of MelA from Lactobacillus plantarum WCFS1: An Î±-galactosidase displaying regioselective transgalactosylation. International Journal of Biological Macromolecules, 2020, 153, 1070-1079. | 3.6 | 9 |
| 16 | Metabolism of biosynthetic oligosaccharides by human-derived Bifidobacterium breve UCC2003 and Bifidobacterium longum NCIMB 8809. International Journal of Food Microbiology, 2020, 316, 108476. | 2.1 | 16 |
| 17 | Probiotic viability in yoghurts containing oligosaccharides derived from lactulose (OsLu) during fermentation and cold storage. International Dairy Journal, 2020, 102, 104621. | 1.5 | 18 |
| 18 | Hydrolysis and transgalactosylation catalysed by Î²-galactosidase from brush border membrane vesicles isolated from pig small intestine: A study using lactulose and its mixtures with lactose or galactose as substrates. Food Research International, 2020, 129, 108811. | 2.9 | 8 |

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|---|---|---|---|
| 19 | Transglycosylation of Steviol Glycosides and Rebaudioside A: Synthesis Optimization, Structural Analysis and Sensory Profiles. Foods, 2020, 9, 1753. | 1.9 | 16 |
| 20 | Hydrolysis of Lactose and Transglycosylation of Selected Sugar Alcohols by LacA Î²-Galactosidase from Lactobacillus plantarum WCFS1. Journal of Agricultural and Food Chemistry, 2020, 68, 7040-7050. | 2.4 | 14 |
| 21 | Physical properties of synbiotic yogurts as affected by the acidification rate. International Dairy Journal, 2020, 105, 104665. | 1.5 | 7 |
| 22 | Andean tubers grown in Ecuador: New sources of functional ingredients. Food Bioscience, 2020, 35, 100601. | 2.0 | 13 |
| 23 | Chemical and physicochemical characterization of orange byâ€products derived from industry. Journal of the Science of Food and Agriculture, 2019, 99, 868-876. | 1.7 | 18 |
| 24 | Morphological, technological and nutritional properties of flours and starches from mashua (Tropaeolum tuberosum) and melloco (Ullucus tuberosus) cultivated in Ecuador. Food Chemistry, 2019, 301, 125268. | 4.2 | 17 |
| 25 | Unravelling the diversity of glycoside hydrolase family 13 Î±-amylases from Lactobacillus plantarum WCFS1. Microbial Cell Factories, 2019, 18, 183. | 1.9 | 24 |
| 26 | Glycation affects differently the main soybean Bowmanâ€“Birk isoinhibitors, IBB1 and IBBD2, altering their antiproliferative properties against HT29 colon cancer cells. Food and Function, 2019, 10, 6193-6202. | 2.1 | 8 |
| 27 | In vitro Digestibility of Dietary Carbohydrates: Toward a Standardized Methodology Beyond Amylolytic and Microbial Enzymes. Frontiers in Nutrition, 2019, 6, 61. | 1.6 | 21 |
| 28 | Safety Assessment of Immune-Mediated Adverse Reactions to Novel Food Proteins. Trends in Biotechnology, 2019, 37, 796-800. | 4.9 | 20 |
| 29 | In Vitro Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. Journal of Agricultural and Food Chemistry, 2019, 67, 4662-4670. | 2.4 | 39 |
| 30 | Fermentative properties of starter culture during manufacture of kefir with new prebiotics derived from lactulose. International Dairy Journal, 2019, 93, 22-29. | 1.5 | 21 |
| 31 | Structural and Rheological Properties of Pectins Extracted from Industrial Sugar Beet By-Products. Molecules, 2019, 24, 392. | 1.7 | 57 |
| 32 | Effect of selected prebiotics on the growth of lactic acid bacteria and physicochemical properties of yoghurts. International Dairy Journal, 2019, 89, 77-85. | 1.5 | 47 |
| 33 | Behaviour of citrus pectin during its gastrointestinal digestion and fermentation in a dynamic simulator (simgiÂ®). Carbohydrate Polymers, 2019, 207, 382-390. | 5.1 | 79 |
| 34 | Trans-Î²-galactosidase activity of pig enzymes embedded in the small intestinal brush border membrane vesicles. Scientific Reports, 2019, 9, 960. | 1.6 | 17 |
| 35 | Anti-inflammatory bowel effect of industrial orange by-products in DSS-treated mice. Food and Function, 2018, 9, 4888-4896. | 2.1 | 34 |
| 36 | Application of a commercial digestive supplement formulated with enzymes and probiotics in lactase non-persistence management. Food and Function, 2018, 9, 4642-4650. | 2.1 | 7 |

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|---|---|---|---|
| 37 | Stability of Oligosaccharides Derived from Lactose and Lactulose regarding Rheological and Thermal Properties. Journal of Food Quality, 2018, 2018, 1-9. | 1.4 | 4 |
| 38 | Sweetness and sensory properties of commercial and novel oligosaccharides of prebiotic potential. LWT - Food Science and Technology, 2018, 97, 476-482. | 2.5 | 27 |
| 39 | In vitro fermentation properties of pectins and enzymatic-modified pectins obtained from different renewable bioresources. Carbohydrate Polymers, 2018, 199, 482-491. | 5.1 | 92 |
| 40 | 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. | 2.4 | 32 |
| 41 | Modification of citrus and apple pectin by power ultrasound: Effects of acid and enzymatic treatment. Ultrasonics Sonochemistry, 2017, 38, 807-819. | 3.8 | 77 |
| 42 | Effect of glycation and limited hydrolysis on interfacial and foaming properties of bovine Î²-lactoglobulin. Food Hydrocolloids, 2017, 66, 16-26. | 5.6 | 20 |
| 43 | Assessment of in Vitro Digestibility of Dietary Carbohydrates Using Rat Small Intestinal Extract. Journal of Agricultural and Food Chemistry, 2017, 65, 8046-8053. | 2.4 | 44 |
| 44 | 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. | 2.4 | 10 |
| 45 | 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. | 1.5 | 12 |
| 46 | Tofu Whey Permeate Is an Efficient Source To Enzymatically Produce Prebiotic Fructooligosaccharides and Novel Fructosylated Î±-Galactosides. Journal of Agricultural and Food Chemistry, 2016, 64, 4346-4352. | 2.4 | 40 |
| 47 | In vitro faecal fermentation of novel oligosaccharides enzymatically synthesized using microbial transglycosidases acting on sucrose. Journal of Functional Foods, 2016, 20, 532-544. | 1.6 | 24 |
| 48 | Synthesis and structural characterization of raffinosyl-oligofructosides upon transfructosylation by Lactobacillus gasseri DSM 20604 inulosucrase. Applied Microbiology and Biotechnology, 2016, 100, 6251-6263. | 1.7 | 17 |
| 49 | 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. | 1.8 | 15 |
| 50 | Kojibiose ameliorates arachidic acid-induced metabolic alterations in hyperglycaemic rats. British Journal of Nutrition, 2015, 114, 1395-1402. | 1.2 | 15 |
| 51 | Valorization of Cheese and Tofu Whey through Enzymatic Synthesis of Lactosucrose. PLoS ONE, 2015, 10, e0139035. | 1.1 | 17 |
| 52 | Use of room temperature ionic liquids for the selective fractionation of bioactive ketoses from aldoses. Separation and Purification Technology, 2015, 149, 140-145. | 3.9 | 16 |
| 53 | Stability of oligosaccharides derived from lactulose during the processing of milk and apple juice. Food Chemistry, 2015, 183, 64-71. | 4.2 | 28 |
| 54 | Synthesis of potentially-bioactive lactosyl-oligofructosides by a novel bi-enzymatic system using bacterial fructansucrases. Food Research International, 2015, 78, 258-265. | 2.9 | 9 |

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| 55 | Acute Oral Safety Study of Sodium Caseinate Glycosylated via Maillard Reaction with Galactose in Rats. Journal of Food Protection, 2014, 77, 472-479. | 0.8 | 2 |
| 56 | Synthesis of novel bioactive lactoseâ€derived oligosaccharides by microbial glycoside hydrolases. Microbial Biotechnology, 2014, 7, 315-331. | 2.0 | 51 |
| 57 | Selective fermentation of potential prebiotic lactose-derived oligosaccharides by probiotic bacteria. International Dairy Journal, 2014, 38, 11-15. | 1.5 | 44 |
| 58 | Impact of high-intensity ultrasound on the formation of lactulose and Maillard reaction glycoconjugates. Food Chemistry, 2014, 157, 186-192. | 4.2 | 56 |
| 59 | A sustainable biotechnological process for the efficient synthesis of kojibiose. Green Chemistry, 2014, 16, 2219-2226. | 4.6 | 26 |
| 60 | Structural differences of prebiotic oligosaccharides influence their capability to enhance iron absorption in deficient rats. Food and Function, 2014, 5, 2430-2437. | 2.1 | 47 |
| 61 | 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. | 1.8 | 24 |
| 62 | Synthesis and Characterization of Isomaltulose-Derived Oligosaccharides Produced by Transglucosylation Reaction of Leuconostoc mesenteroides Dextransucrase. Journal of Agricultural and Food Chemistry, 2014, 62, 9137-9144. | 2.4 | 16 |
| 63 | Analysis, structural characterization, and bioactivity of oligosaccharides derived from lactose. Electrophoresis, 2014, 35, 1519-1534. | 1.3 | 54 |
| 64 | Synthesis of prebiotic carbohydrates derived from cheese whey permeate by a combined process of isomerisation and transgalactosylation. Journal of the Science of Food and Agriculture, 2013, 93, 1591-1597. | 1.7 | 41 |
| 65 | 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. | 2.4 | 61 |
| 66 | InÂvitro bifidogenic effect of Maillard-type milk proteinâ€“galactose conjugates on the human intestinal microbiota. International Dairy Journal, 2013, 31, 127-131. | 1.5 | 34 |
| 67 | Enzymatic Synthesis and Characterization of Fructooligosaccharides and Novel Maltosylfructosides by Inulosucrase from Lactobacillus gasseri DSM 20604. Applied and Environmental Microbiology, 2013, 79, 4129-4140. | 1.4 | 42 |
| 68 | 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. | 1.3 | 87 |
| 69 | Efficient Synthesis and Characterization of Lactulosucrose by Leuconostoc mesenteroides B-512F Dextransucrase. Journal of Agricultural and Food Chemistry, 2012, 60, 10564-10571. | 2.4 | 21 |
| 70 | 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. | 2.4 | 12 |
| 71 | 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. | 2.9 | 12 |
| 72 | Assessment of interfacial and foaming properties of bovine sodium caseinate glycated with galactose. Journal of Food Engineering, 2012, 113, 461-470. | 2.7 | 22 |

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|---|---|---|---|
| 73 | Synthesis and Characterization of a Potential Prebiotic Trisaccharide from Cheese Whey Permeate and Sucrose by Leuconostoc mesenteroides Dextransucrase. Journal of Agricultural and Food Chemistry, 2012, 60, 1945-1953. | 2.4 | 34 |
| 74 | Proteomic analysis of processing by-products from canned and fresh tuna: Identification of potentially functional food proteins. Food Chemistry, 2012, 134, 1211-1219. | 4.2 | 19 |
| 75 | Interfacial and foaming properties of bovine Î²-lactoglobulin: Galactose Maillard conjugates. Food Hydrocolloids, 2012, 27, 438-447. | 5.6 | 54 |
| 76 | Effect of milk protein glycation and gastrointestinal digestion on the growth of bifidobacteria and lactic acid bacteria. International Journal of Food Microbiology, 2012, 153, 420-427. | 2.1 | 54 |
| 77 | 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. | 2.4 | 38 |
| 78 | Detection of Two Minor Phosphorylation Sites for Bovine Îº-Casein Macropeptide by Reversed-Phase Liquid Chromatographyâ€“Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 10848-10853. | 2.4 | 15 |
| 79 | Effect of glycation of bovine Î²-lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. International Dairy Journal, 2011, 21, 949-952. | 1.5 | 13 |
| 80 | Characterization of galactooligosaccharides derived from lactulose. Journal of Chromatography A, 2011, 1218, 7691-7696. | 1.8 | 47 |
| 81 | Maillard-type glycoconjugates from dairy proteins inhibit adhesion of Escherichia coli to mucin. Food Chemistry, 2011, 129, 1435-1443. | 4.2 | 17 |
| 82 | Characterization and improvement of rheological properties of sodium caseinate glycated with galactose, lactose and dextran. Food Hydrocolloids, 2010, 24, 88-97. | 5.6 | 72 |
| 83 | Role of Pyridoxamine in the Formation of the Amadori/Heyns Compounds and Aggregates during the Glycation of Î²-Lactoglobulin with Galactose and Tagatose. Journal of Agricultural and Food Chemistry, 2010, 58, 500-506. | 2.4 | 15 |
| 84 | Effect of glycation on the gastrointestinal digestibility and immunoreactivity of bovine Î²-lactoglobulin. International Dairy Journal, 2010, 20, 742-752. | 1.5 | 105 |
| 85 | Recent Advances in the Recovery and Improvement of Functional Proteins from Fish Processing Byâ€Products: Use of Protein Glycation as an Alternative Method. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 332-344. | 5.9 | 40 |
| 86 | Application of liquid chromatographyâ€“tandem mass spectrometry for the characterization of galactosylated and tagatosylated Î²-lactoglobulin peptides derived from in vitro gastrointestinal digestion. Journal of Chromatography A, 2009, 1216, 7205-7212. | 1.8 | 20 |
| 87 | Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. International Dairy Journal, 2009, 19, 531-536. | 1.5 | 115 |
| 88 | 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. | 1.2 | 47 |
| 89 | Structural Characterization of Bovine Î²-Lactoglobulinâ^'Galactose/Tagatose Maillard Complexes by Electrophoretic, Chromatographic, and Spectroscopic Methods. Journal of Agricultural and Food Chemistry, 2008, 56, 4244-4252. | 2.4 | 73 |
| 90 | 2S Albumin Storage Proteins: What Makes them Food Allergens?. The Open Biochemistry Journal, 2008, 2, 16-28. | 0.3 | 180 |

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|---|---|---|---|
| 91 | In vitro glycation and antigenicity of soy proteins. Food Research International, 2007, 40, 153-160. | 2.9 | 81 |
| 92 | Gastrointestinal digestion of food allergens: Effect on their allergenicity. Biomedicine and Pharmacotherapy, 2007, 61, 50-60. | 2.5 | 191 |
| 93 | Characterization and in Vitro Digestibility of Bovine Î²-Lactoglobulin Glycated with Galactooligosaccharides. Journal of Agricultural and Food Chemistry, 2007, 55, 7916-7925. | 2.4 | 69 |
| 94 | Optimized techniques for the extraction of grape allergens appropriate for in vivo and in vitro testing and diagnosis. Molecular Nutrition and Food Research, 2007, 51, 360-366. | 1.5 | 6 |
| 95 | Effect of in vitro gastric and duodenal digestion on the allergenicity of grape lipid transfer protein. Journal of Allergy and Clinical Immunology, 2006, 118, 473-480. | 1.5 | 83 |
| 96 | Uptake of 2S Albumin Allergens, Ber e 1 and Ses i 1, across Human Intestinal Epithelial Caco-2 Cell Monolayers. Journal of Agricultural and Food Chemistry, 2006, 54, 8631-8639. | 2.4 | 53 |
| 97 | Changes in antioxidant activity of dehydrated onion and garlic during storage. Food Research International, 2006, 39, 891-897. | 2.9 | 68 |
| 98 | Thermostability and in vitro digestibility of a purified major allergen 2S albumin (Ses i 1) from white sesame seeds (Sesamum indicum L.). Biochimica Et Biophysica Acta - Proteins and Proteomics, 2005, 1752, 142-153. | 1.1 | 68 |
| 99 | Stability of the major allergen Brazil nut 2S albumin (Ber e 1) to physiologically relevant in vitro gastrointestinal digestion. FEBS Journal, 2005, 272, 341-352. | 2.2 | 152 |
| 100 | Assessment of Initial Stages of Maillard Reaction in Dehydrated Onion and Garlic Samples. Journal of Agricultural and Food Chemistry, 2005, 53, 9078-9082. | 2.4 | 45 |
| 101 | Phospholipid Interactions Protect the Milk Allergen Î±-Lactalbumin from Proteolysis during in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2005, 53, 9810-9816. | 2.4 | 112 |
| 102 | Mass spectrometry and structural characterization of 2S albumin isoforms from Brazil nuts (Bertholletia excelsa). Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1698, 175-186. | 1.1 | 62 |
| 103 | High-Pressure Effects on Maillard Reaction between Glucose and Lysine. Journal of Agricultural and Food Chemistry, 2003, 51, 394-400. | 2.4 | 92 |
| 104 | Effect of High Pressure on Isomerization and Degradation of Lactose in Alkaline Media. Journal of Agricultural and Food Chemistry, 2003, 51, 1894-1896. | 2.4 | 37 |
| 105 | Characterization and Functional Properties of Lactosyl Caseinomacropeptide Conjugates. Journal of Agricultural and Food Chemistry, 2002, 50, 5179-5184. | 2.4 | 61 |
| 106 | Heterogeneity of caprine Îº-casein macropeptide. Journal of Dairy Research, 2001, 68, 197-208. | 0.7 | 24 |
| 107 | Chromatographic characterization of ovine Îº-casein macropeptide. Journal of Dairy Research, 2000, 67, 349-359. | 0.7 | 32 |