Anne S Meyer

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/12096905/publications.pdf

Version: 2024-02-01

330 papers	21,744 citations	6592 79 h-index	13727 129 g-index
331 all docs	331 docs citations	331 times ranked	20499 citing authors

#	Article	IF	Citations
1	The problems of using one-dimensional methods to evaluate multifunctional food and biological antioxidants. Journal of the Science of Food and Agriculture, 2000, 80, 1925-1941.	1.7	884
2	Antioxidant Activity of Berry Phenolics on Human Low-Density Lipoprotein and Liposome Oxidation. Journal of Agricultural and Food Chemistry, 1998, 46, 4107-4112.	2.4	554
3	Important Determinants for Fucoidan Bioactivity: A Critical Review of Structure-Function Relations and Extraction Methods for Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds. Marine Drugs, 2011, 9, 2106-2130.	2.2	542
4	Upgrading of grape skins: Significance of plant cell-wall structural components and extraction techniques for phenol release. Trends in Food Science and Technology, 2006, 17, 579-590.	7.8	444
5	Phytate: impact on environment and human nutrition. A challenge for molecular breeding. Journal of Zhejiang University: Science B, 2008, 9, 165-191.	1.3	415
6	Antioxidant interactions of catechin, cyanidin, caffeic acid, quercetin, and ellagic acid on human LDL oxidation. Food Chemistry, 1998, 61, 71-75.	4.2	307
7	Lignocellulose pretreatment severity â€“ relating pH to biomatrix opening. New Biotechnology, 2010, 27, 739-750.	2.4	299
8	Can laccases catalyze bond cleavage in lignin?. Biotechnology Advances, 2015, 33, 13-24.	6.0	296
9	Formation of degradation compounds from lignocellulosic biomass in the biorefinery: sugar reaction mechanisms. Carbohydrate Research, 2014, 385, 45-57.	1.1	288
10	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes (Vitis vinifera). Journal of Agricultural and Food Chemistry, 1997, 45, 1638-1643.	2.4	279
11	Fucoidans from brown seaweeds: an update on structures, extraction techniques and use of enzymes as tools for structural elucidation. RSC Advances, 2013, 3, 8131-8141.	1.7	266
12	Phenolic Composition and Antioxidant Activity of Prunes and Prune Juice (Prunus domestica). Journal of Agricultural and Food Chemistry, 1998, 46, 1247-1252.	2.4	260
13	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis: I. Significance and mechanism of cellobiose and glucose inhibition on cellulolytic enzymes. Biotechnology Advances, 2010, 28, 308-324.	6.0	254
14	Antioxidant Effects of Phenolic Rye (Secale cerealeL.) Extracts, Monomeric Hydroxycinnamates, and Ferulic Acid Dehydrodimers on Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2001, 49, 4090-4096.	2.4	244
15	Seaweed Hydrocolloid Production: An Update on Enzyme Assisted Extraction and Modification Technologies. Marine Drugs, 2015, 13, 3340-3359.	2.2	239
16	Enzyme-Assisted Extraction of Antioxidative Phenols from Black Currant Juice Press Residues (Ribes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.4	237
17	Engineering aspects of hydrothermal pretreatment: From batch to continuous operation, scale-up and pilot reactor under biorefinery concept. Bioresource Technology, 2020, 299, 122685.	4.8	236
18	Fruit Hydroxycinnamic Acids Inhibit Human Low-Density Lipoprotein Oxidation in Vitro. Journal of Agricultural and Food Chemistry, 1998, 46, 1783-1787.	2.4	233

#	Article	IF	Citations
19	Exploring fungal biodiversity for the production of water-soluble pigments as potential natural food colorants. Current Opinion in Biotechnology, 2005, 16, 231-238.	3.3	226
20	Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation. Trends in Food Science and Technology, 2008, 19, 76-93.	7.8	224
21	Fungal polyketide azaphilone pigments as future natural food colorants?. Trends in Biotechnology, 2010, 28, 300-307.	4.9	223
22	Fucoidan from Sargassum sp. and Fucus vesiculosus reduces cell viability of lung carcinoma and melanoma cells in vitro and activates natural killer cells in mice in vivo. International Journal of Biological Macromolecules, 2011, 49, 331-336.	3.6	218
23	Effect of Ripeness and Postharvest Storage on the Phenolic Profiles of Cherries (Prunus aviumL.). Journal of Agricultural and Food Chemistry, 2004, 52, 523-530.	2.4	212
24	Content of Phenolic Acids and Ferulic Acid Dehydrodimers in 17 Rye (SecalecerealeL.) Varieties. Journal of Agricultural and Food Chemistry, 2000, 48, 2837-2842.	2.4	207
25	Effect of ripeness and postharvest storage on the evolution of colour and anthocyanins in cherries (Prunus avium L.). Food Chemistry, 2007, 103, 976-984.	4.2	207
26	Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon. FEMS Microbiology Ecology, 2017, 93, .	1.3	203
27	Developments in support materials for immobilization of oxidoreductases: A comprehensive review. Advances in Colloid and Interface Science, 2018, 258, 1-20.	7.0	203
28	Oxidative Stability of Fish and Algae Oils Containing Long-Chain Polyunsaturated Fatty Acids in Bulk and in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2094-2099.	2.4	185
29	Effects of Substrate Loading on Enzymatic Hydrolysis and Viscosity of Pretreated Barley Straw. Applied Biochemistry and Biotechnology, 2007, 143, 27-40.	1.4	171
30	Membrane technology for purification of enzymatically produced oligosaccharides: Molecular and operational features affecting performance. Separation and Purification Technology, 2009, 70, 1-11.	3.9	167
31	Enzymatic Release of Antioxidants for Human Low-Density Lipoprotein from Grape Pomace. Journal of Agricultural and Food Chemistry, 1998, 46, 2439-2446.	2.4	153
32	Predictions of flavonoid solubility in ionic liquids by COSMO-RS: experimental verification, structural elucidation, and solvation characterization. Green Chemistry, 2007, 9, 1362.	4.6	149
33	Evaluation of Minimal Trichoderma reesei Cellulase Mixtures on Differently Pretreated Barley Straw Substrates. Biotechnology Progress, 2007, 23, 1270-1276.	1.3	144
34	Effect of harvest time and field retting duration on the chemical composition, morphology and mechanical properties of hemp fibers. Industrial Crops and Products, 2015, 69, 29-39.	2.5	141
35	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis. Biotechnology Advances, 2010, 28, 407-425.	6.0	135
36	Application of enzymes as food antioxidants. Trends in Food Science and Technology, 1995, 6, 300-304.	7.8	134

#	Article	IF	Citations
37	Synergistic Antioxidative Effects of Alkamides, Caffeic Acid Derivatives, and Polysaccharide Fractions fromEchinacea purpureaon in Vitro Oxidation of Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2005, 53, 9413-9423.	2.4	131
38	Identification of potentially safe promising fungal cell factories for the production of polyketide natural food colorants using chemotaxonomic rationale. Microbial Cell Factories, 2009, 8, 24.	1.9	131
39	Multi-faceted strategy based on enzyme immobilization with reactant adsorption and membrane technology for biocatalytic removal of pollutants: A critical review. Biotechnology Advances, 2019, 37, 107401.	6.0	130
40	Chemical and Olfactometric Characterization of Volatile Flavor Compounds in a Fish Oil Enriched Milk Emulsion. Journal of Agricultural and Food Chemistry, 2004, 52, 311-317.	2.4	127
41	Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review. Industrial Crops and Products, 2017, 108, 660-683.	2.5	126
42	In Vitro Fermentation of Arabinoxylan-Derived Carbohydrates by Bifidobacteria and Mixed Fecal Microbiota. Journal of Agricultural and Food Chemistry, 2009, 57, 8598-8606.	2.4	125
43	Commercial Grape Juices Inhibit the in Vitro Oxidation of Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 1998, 46, 834-838.	2.4	121
44	Enzymatic hydrolysis of water-soluble wheat arabinoxylan. 1. Synergy between Î±-L-arabinofuranosidases, endo-1,4-Î²-xylanases, and Î²-xylosidase activities. Biotechnology and Bioengineering, 2003, 81, 726-731.	1.7	121
45	Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds Inhibit Proliferation of Melanoma Cells and Induce Apoptosis by Activation of Caspase-3 in Vitro. Marine Drugs, 2011, 9, 2605-2621.	2.2	121
46	Efficiency of New Fungal Cellulase Systems in Boosting Enzymatic Degradation of Barley Straw Lignocellulose. Biotechnology Progress, 2006, 22, 493-498.	1.3	114
47	Juice clarification by protease and pectinase treatments indicates new roles of pectin and protein in cherry juice turbidity. Food and Bioproducts Processing, 2010, 88, 259-265.	1.8	114
48	Cascade catalysis in membranes with enzyme immobilization for multi-enzymatic conversion of CO2 to methanol. New Biotechnology, 2015, 32, 319-327.	2.4	114
49	Microbial enzymes catalyzing keratin degradation: Classification, structure, function. Biotechnology Advances, 2020, 44, 107607.	6.0	113
50	Lipid Oxidation in Fish Oil Enriched Mayonnaise:Â Calcium Disodium Ethylenediaminetetraacetate, but Not Gallic Acid, Strongly Inhibited Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 1009-1019.	2.4	112
51	Characterization of alginates from Ghanaian brown seaweeds: Sargassum spp. and Padina spp.. Food Hydrocolloids, 2017, 71, 236-244.	5.6	112
52	Enzymatic Xylose Release from Pretreated Corn Bran Arabinoxylan: Differential Effects of Deacetylation and Deferuloylation on Insoluble and Soluble Substrate Fractions. Journal of Agricultural and Food Chemistry, 2010, 58, 6141-6148.	2.4	111
53	Phenolic cross-links: building and de-constructing the plant cell wall. Natural Product Reports, 2020, 37, 919-961.	5.2	111
54	Predictive screening of ionic liquids for dissolving cellulose and experimental verification. Green Chemistry, 2016, 18, 6246-6254.	4.6	110

#	Article	IF	Citations
55	Selective release of phenols from apple skin: Mass transfer kinetics during solvent and enzyme-assisted extraction. Separation and Purification Technology, 2008, 63, 620-627.	3.9	104
56	Modeling the Sensory Impact of Defined Combinations of Volatile Lipid Oxidation Products on Fishy and Metallic Off-Flavors. Journal of Agricultural and Food Chemistry, 2004, 52, 1635-1641.	2.4	103
57	Enzymatic lignocellulose hydrolysis: Improved cellulase productivity by insoluble solids recycling. Biotechnology for Biofuels, 2013, 6, 5.	6.2	103
58	A novel GH43 Î±-l-arabinofuranosidase from Humicola insolens: mode of action and synergy with GH51 Î±-l-arabinofuranosidases on wheat arabinoxylan. Applied Microbiology and Biotechnology, 2006, 73, 850-861.	1.7	99
59	Lipid Oxidation in Milk, Yoghurt, and Salad Dressing Enriched with Neat Fish Oil or Pre-Emulsified Fish Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 7802-7809.	2.4	99
60	Oxidation in Fish Oil Enriched Mayonnaise:Â Ascorbic Acid and Low pH Increase Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 3947-3956.	2.4	97
61	Enzymatic Hydrolysis of Wheat Arabinoxylan by a Recombinant "Minimal" Enzyme Cocktail Containing Î²-Xylosidase and Novel endo-1,4-Î²-Xylanase and Î±-L-Arabinofuranosidase Activities. Biotechnology Progress, 2007, 23, 100-107.	1.3	96
62	Comparison of methods for compositional characterization of grape (Vitis vinifera L.) and apple (Malus domestica) skins. Food and Bioproducts Processing, 2008, 86, 79-86.	1.8	96
63	Bioremediation of lignin derivatives and phenolics in wastewater with lignin modifying enzymes: Status, opportunities and challenges. Science of the Total Environment, 2021, 777, 145988.	3.9	96
64	Effects of different enzymatic maceration treatments on enhancement of anthocyanins and other phenolics in black currant juice. Innovative Food Science and Emerging Technologies, 2004, 5, 503-513.	2.7	94
65	Comparison of Different Pretreatment Strategies for Enzymatic Hydrolysis of Wheat and Barley Straw. Applied Biochemistry and Biotechnology, 2007, 143, 284-296.	1.4	92
66	Application of enzymes for efficient extraction, modification, and development of functional properties of lime pectin. Food Hydrocolloids, 2014, 40, 273-282.	5.6	92
67	A structural-chemical explanation of fungal laccase activity. Scientific Reports, 2018, 8, 17285.	1.6	89
68	Recovery of volatile aroma compounds from black currant juice by vacuum membrane distillation. Journal of Food Engineering, 2004, 64, 23-31.	2.7	88
69	Efficiencies of designed enzyme combinations in releasing arabinose and xylose from wheat arabinoxylan in an industrial ethanol fermentation residue. Enzyme and Microbial Technology, 2005, 36, 773-784.	1.6	88
70	Homogenization Conditions Affect the Oxidative Stability of Fish Oil Enriched Milk Emulsions:Â Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2007, 55, 1773-1780.	2.4	87
71	Quantitative Prediction of Cell Wall Polysaccharide Composition in Grape (Vitis vinifera L.) and Apple (Malus domestica) Skins from Acid Hydrolysis Monosaccharide Profiles. Journal of Agricultural and Food Chemistry, 2009, 57, 3611-3619.	2.4	87
72	Colorimetric Characterization for Comparative Analysis of Fungal Pigments and Natural Food Colorants. Journal of Agricultural and Food Chemistry, 2006, 54, 7027-7035.	2.4	86

#	Article	IF	Citations
73	The minimal enzyme cocktail concept for biomass processing. Journal of Cereal Science, 2009, 50, 337-344.	1.8	86
74	Tailored enzymatic production of oligosaccharides from sugar beet pectin and evidence of differential effects of a single DP chain length difference on human faecal microbiota composition after in vitro fermentation. Process Biochemistry, 2011, 46, 1039-1049.	1.8	86
75	Designed optimization of a single-step extraction of fucose-containing sulfated polysaccharides from Sargassum sp.. Journal of Applied Phycology, 2012, 24, 715-723.	1.5	86
76	Influence of substrate particle size and wet oxidation on physical surface structures and enzymatic hydrolysis of wheat straw. Biotechnology Progress, 2009, 25, 399-408.	1.3	85
77	Impact of Isolation Method on the Antioxidant Activity of Rapeseed Meal Phenolics. Journal of Agricultural and Food Chemistry, 2004, 52, 8202-8207.	2.4	84
78	Quantitative Analysis of Phytate Globoids Isolated from Wheat Bran and Characterization of Their Sequential Dephosphorylation by Wheat Phytase. Journal of Agricultural and Food Chemistry, 2007, 55, 7547-7552.	2.4	84
79	Oxidation in fish-oil-enriched mayonnaise. European Food Research and Technology, 1999, 210, 13-30.	1.6	83
80	Synthesis of Human Milk Oligosaccharides: Protein Engineering Strategies for Improved Enzymatic Transglycosylation. Molecules, 2019, 24, 2033.	1.7	83
81	Antioxidant activity of grape extracts in a lecithin liposome system. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1301-1307.	0.8	82
82	Robust biodegradation of naproxen and diclofenac by laccase immobilized using electrospun nanofibers with enhanced stability and reusability. Materials Science and Engineering C, 2019, 103, 109789.	3.8	81
83	Ascorbyl Palmitate, Î³-Tocopherol, and EDTA Affect Lipid Oxidation in Fish Oil Enriched Salad Dressing Differently. Journal of Agricultural and Food Chemistry, 2007, 55, 2369-2375.	2.4	78
84	Enzymatic conversion of CO2 to CH3OH via reverse dehydrogenase cascade biocatalysis: Quantitative comparison of efficiencies of immobilized enzyme systems. Biochemical Engineering Journal, 2017, 127, 217-228.	1.8	78
85	Prediction of Wine Color Attributes from the Phenolic Profiles of Red Grapes (Vitis vinifera). Journal of Agricultural and Food Chemistry, 2008, 56, 1105-1115.	2.4	77
86	Methods for Improving Enzymatic Trans-glycosylation for Synthesis of Human Milk Oligosaccharide Biomimetics. Journal of Agricultural and Food Chemistry, 2014, 62, 9615-9631.	2.4	76
87	Compositional variations of brown seaweeds Laminaria digitata and Saccharina latissima in Danish waters. Journal of Applied Phycology, 2017, 29, 1493-1506.	1.5	75
88	Effect and Modeling of Glucose Inhibition and In Situ Glucose Removal During Enzymatic Hydrolysis of Pretreated Wheat Straw. Applied Biochemistry and Biotechnology, 2010, 160, 280-297.	1.4	74
89	Effect of Ascorbic Acid on Iron Release from the Emulsifier Interface and on the Oxidative Flavor Deterioration in Fish Oil Enriched Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 4917-4926.	2.4	73
90	Computerized Screening for Novel Producers of Monascus-like Food Pigments in Penicillium Species. Journal of Agricultural and Food Chemistry, 2008, 56, 9981-9989.	2.4	73

#	Article	IF	Citations
91	Effects of Lactoferrin, Phytic Acid, and EDTA on Oxidation in Two Food Emulsions Enriched with Long-Chain Polyunsaturated Fatty Acids. Journal of Agricultural and Food Chemistry, 2004, 52, 7690-7699.	2.4	72
92	Enzyme-Assisted Fucoidan Extraction from Brown Macroalgae Fucus distichus subsp. evanescens and Saccharina latissima. Marine Drugs, 2020, 18, 296.	2.2	71
93	Feruloylated and Nonferuloylated Arabino-oligosaccharides from Sugar Beet Pectin Selectively Stimulate the Growth of Bifidobacterium spp. in Human Fecal in Vitro Fermentations. Journal of Agricultural and Food Chemistry, 2011, 59, 6511-6519.	2.4	70
94	In Vitro Fermentation of Sugar Beet Arabino-Oligosaccharides by Fecal Microbiota Obtained from Patients with Ulcerative Colitis To Selectively Stimulate the Growth of Bifidobacterium spp. and Lactobacillus spp. Applied and Environmental Microbiology, 2011, 77, 8336-8344.	1.4	69
95	Stabilization of emulsions by gum tragacanth (Astragalus spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. Food Hydrocolloids, 2013, 31, 5-14.	5.6	68
96	Rheological properties of agar and carrageenan from Ghanaian red seaweeds. Food Hydrocolloids, 2017, 63, 50-58.	5.6	68
97	Effects of different enzymatic pre-press maceration treatments on the release of phenols into blackcurrant juice. European Food Research and Technology, 2004, 219, 620-629.	1.6	67
98	Maximal release of highly bifidogenic soluble dietary fibers from industrial potato pulp by minimal enzymatic treatment. Applied Microbiology and Biotechnology, 2011, 90, 873-884.	1.7	67
99	Potential of Phytase-Mediated Iron Release from Cereal-Based Foods: A Quantitative View. Nutrients, 2013, 5, 3074-3098.	1.7	67
100	Structure, functionality and tuning up of laccases for lignocellulose and other industrial applications. Critical Reviews in Biotechnology, 2016, 36, 70-86.	5.1	67
101	Oxidation in fish oil-enriched mayonnaise3. Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis. European Food Research and Technology, 2000, 211, 86-98.	1.6	66
102	Oxidative flavour deterioration of fish oil enriched milk. European Journal of Lipid Science and Technology, 2003, 105, 518-528.	1.0	66
103	Protection against Oxidation of Fish-Oil-Enriched Milk Emulsions through Addition of Rapeseed Oil or Antioxidants. Journal of Agricultural and Food Chemistry, 2005, 53, 5429-5437.	2.4	65
104	Assessing reliability of cellulose hydrolysis models to support biofuel process designâ€"Identifiability and uncertainty analysis. Computers and Chemical Engineering, 2010, 34, 1385-1392.	2.0	65
105	Quantitative analysis of the main phenolics in rapeseed meal and oils processed differently using enzymatic hydrolysis and HPLC. European Food Research and Technology, 2003, 217, 517-523.	1.6	64
106	Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality. International Dairy Journal, 2005, 15, 173-182.	1.5	64
107	Discriminated release of phenolic substances from red wine grape skins (Vitis vinifera L.) by multicomponent enzymes treatment. Biochemical Engineering Journal, 2010, 49, 68-77.	1.8	64
108	Low temperature lignocellulose pretreatment: effects and interactions of pretreatment pH are critical for maximizing enzymatic monosaccharide yields from wheat straw. Biotechnology for Biofuels, 2011, 4, 11.	6.2	63

#	Article	IF	Citations
109	Effect of pectin and hemicellulose removal from hemp fibres on the mechanical properties of unidirectional hemp/epoxy composites. Composites Part A: Applied Science and Manufacturing, 2016, 90, 724-735.	3.8	63
110	Lignin from hydrothermally pretreated grass biomass retards enzymatic cellulose degradation by acting as a physical barrier rather than by inducing nonproductive adsorption of enzymes. Biotechnology for Biofuels, 2018, 11, 85.	6.2	61
111	Free and immobilized biocatalysts for removing micropollutants from water and wastewater: Recent progress and challenges. Bioresource Technology, 2022, 344, 126201.	4.8	61
112	Partitioning of Selected Antioxidants in Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 3601-3610.	2.4	60
113	Enzymatic solubilization of a pectinaceous dietary fiber fraction from potato pulp: Optimization of the fiber extraction process. Biochemical Engineering Journal, 2009, 43, 106-112.	1.8	59
114	Substrate specificity and transfucosylation activity of GH29 Î±-l-fucosidases for enzymatic production of human milk oligosaccharides. New Biotechnology, 2018, 41, 34-45.	2.4	58
115	Classification and enzyme kinetics of formate dehydrogenases for biomanufacturing via CO2 utilization. Biotechnology Advances, 2019, 37, 107408.	6.0	58
116	Influence of Î»-Carrageenan on the Release of Systematic Series of Volatile Flavor Compounds from Viscous Food Model Systems. Journal of Agricultural and Food Chemistry, 2004, 52, 3542-3549.	2.4	57
117	Fouling-induced enzyme immobilization for membrane reactors. Bioresource Technology, 2013, 147, 260-268.	4.8	57
118	Formate dehydrogenases for CO2 utilization. Current Opinion in Biotechnology, 2022, 73, 95-100.	3.3	57
119	Statistically designed two step response surface optimization of enzymatic prepress treatment to increase juice yield and lower turbidity of elderberry juice. Innovative Food Science and Emerging Technologies, 2007, 8, 135-142.	2.7	56
120	Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk. European Journal of Lipid Science and Technology, 2004, 106, 170-182.	1.0	55
121	Enzymatic Cellulose Hydrolysis: Enzyme Reusability and Visualization of Î²-Glucosidase Immobilized in Calcium Alginate. Molecules, 2014, 19, 19390-19406.	1.7	55
122	Functionalization of a Membrane Sublayer Using Reverse Filtration of Enzymes and Dopamine Coating. ACS Applied Materials & Interfaces, 2014, 6, 22894-22904.	4.0	54
123	Release of hydroxycinnamic and hydroxybenzoic acids in rye by commercial plant cell wall degrading enzyme preparations. Journal of the Science of Food and Agriculture, 1999, 79, 411-413.	1.7	53
124	A framework for model-based optimization of bioprocesses under uncertainty: Lignocellulosic ethanol production case. Computers and Chemical Engineering, 2012, 42, 115-129.	2.0	53
125	Prediction of Pectin Yield and Quality by FTIR and Carbohydrate Microarray Analysis. Food and Bioprocess Technology, 2017, 10, 143-154.	2.6	53
126	Recovery of volatile fruit juice aroma compounds by membrane technology: Sweeping gas versus vacuum membrane distillation. Innovative Food Science and Emerging Technologies, 2011, 12, 388-397.	2.7	51

#	Article	IF	Citations
127	A Mathematical Model for Simultaneous Saccharification and Co-fermentation (SSCF) of C6 and C5 Sugars. Chinese Journal of Chemical Engineering, 2011, 19, 185-191.	1.7	51
128	Characterization and biological depectinization of hemp fibers originating from different stem sections. Industrial Crops and Products, 2015, 76, 880-891.	2.5	51
129	Controlled retting of hemp fibres: Effect of hydrothermal pre-treatment and enzymatic retting on the mechanical properties of unidirectional hemp/epoxy composites. Composites Part A: Applied Science and Manufacturing, 2016, 88, 253-262.	3.8	51
130	Storage affects the phenolic profiles and antioxidant activities of cherries(Prunus avium L) on human low-density lipoproteins. Journal of the Science of Food and Agriculture, 2004, 84, 1013-1020.	1.7	50
131	Monosaccharide yields and lignin removal from wheat straw in response to catalyst type and pH during mild thermal pretreatment. Process Biochemistry, 2010, 45, 1181-1186.	1.8	50
132	Expression and characterization of an endo-1,4-Î²-galactanase from Emericella nidulans in Pichia pastoris for enzymatic design of potentially prebiotic oligosaccharides from potato galactans. Enzyme and Microbial Technology, 2012, 50, 121-129.	1.6	50
133	Separation of phenolic acids from monosaccharides by low-pressure nanofiltration integrated with laccase pre-treatments. Journal of Membrane Science, 2015, 482, 83-91.	4.1	50
134	Effect of Xanthan on Flavor Release from Thickened Viscous Food Model Systems. Journal of Agricultural and Food Chemistry, 2005, 53, 3577-3583.	2.4	49
135	Enzyme immobilization by fouling in ultrafiltration membranes: Impact of membrane configuration and type on flux behavior and biocatalytic conversion efficacy. Biochemical Engineering Journal, 2014, 83, 79-89.	1.8	49
136	Oxidation in fish oil-enriched mayonnaise: 4. Effect of tocopherol concentration on oxidative deterioration. European Food Research and Technology, 2001, 212, 308-318.	1.6	48
137	Directing filtration to optimize enzyme immobilization in reactive membranes. Journal of Membrane Science, 2014, 459, 1-11.	4.1	48
138	Laccase-Catalyzed Oxidation of Lignin Induces Production of H₂O₂. ACS Sustainable Chemistry and Engineering, 2020, 8, 831-841.	3.2	48
139	Synergistic enzyme mechanisms and effects of sequential enzyme additions on degradation of water insoluble wheat arabinoxylan. Enzyme and Microbial Technology, 2007, 40, 908-918.	1.6	47
140	Selection of elderberry (Sambucus nigra L.) genotypes best suited for the preparation of juice. European Food Research and Technology, 2008, 226, 843-855.	1.6	46
141	Acetate is a superior substrate for microbial fuel cell initiation preceding bioethanol effluent utilization. Applied Microbiology and Biotechnology, 2015, 99, 4905-4915.	1.7	46
142	Dynamic model-based evaluation of process configurations for integrated operation of hydrolysis and co-fermentation for bioethanol production from lignocellulose. Bioresource Technology, 2011, 102, 1174-1184.	4.8	45
143	Ensiling as biological pretreatment of grass (Festulolium Hykor): The effect of composition, dry matter, and inocula on cellulose convertibility. Biomass and Bioenergy, 2013, 58, 303-312.	2.9	45
144	Photostability of Natural Orangeâ^'Red and Yellow Fungal Pigments in Liquid Food Model Systems. Journal of Agricultural and Food Chemistry, 2009, 57, 6253-6261.	2.4	44

#	Article	IF	Citations
145	Identification of a laccase from Ganoderma lucidum CBS 229.93 having potential for enhancing cellulase catalyzed lignocellulose degradation. Enzyme and Microbial Technology, 2013, 53, 378-385.	1.6	44
146	Ensiling of wheat straw decreases the required temperature in hydrothermal pretreatment. Biotechnology for Biofuels, 2013, 6, 116.	6.2	44
147	Filtration behavior of casein glycomacropeptide (CGMP) in an enzymatic membrane reactor: fouling control by membrane selection and threshold flux operation. Journal of Membrane Science, 2014, 469, 127-139.	4.1	44
148	The natural catalytic function of CuGE glucuronoyl esterase in hydrolysis of genuine ligninâ€“carbohydrate complexes from birch. Biotechnology for Biofuels, 2018, 11, 71.	6.2	43
149	Enzyme catalyzed oxidative gelation of sugar beet pectin: Kinetics and rheology. Food Hydrocolloids, 2012, 28, 130-140.	5.6	42
150	Crude fucoidan content in two North Atlantic kelp species, Saccharina latissima and Laminaria digitataâ€”seasonal variation and impact of environmental factors. Journal of Applied Phycology, 2017, 29, 3121-3137.	1.5	42
151	Targeted Natural Product Isolation Guided by HPLCâ€“SPEâ€“NMR: Constituents ofHubertiaSpecies. Journal of Natural Products, 2007, 70, 1472-1477.	1.5	41
152	Low energy recycling of ionic liquids via freeze crystallization during cellulose spinning. Green Chemistry, 2018, 20, 493-501.	4.6	41
153	Influence of mediators on laccase catalyzed radical formation in lignin. Enzyme and Microbial Technology, 2018, 116, 48-56.	1.6	41
154	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. Annual Review of Food Science and Technology, 2021, 12, 1-28.	5.1	41
155	Brown seaweed processing: enzymatic saccharification of Laminaria digitata requires no pre-treatment. Journal of Applied Phycology, 2016, 28, 1287-1294.	1.5	40
156	Significance of membrane bioreactor design on the biocatalytic performance of glucose oxidase and catalase: Free vs. immobilized enzyme systems. Biochemical Engineering Journal, 2017, 117, 41-47.	1.8	39
157	Hydrothermal Liquefaction of Enzymatic Hydrolysis Lignin: Biomass Pretreatment Severity Affects Lignin Valorization. ACS Sustainable Chemistry and Engineering, 2018, 6, 5940-5949.	3.2	39
158	Cellulase production by white-rot basidiomycetous fungi: solid-state versus submerged cultivation. Applied Microbiology and Biotechnology, 2018, 102, 5827-5839.	1.7	39
159	Rye bran bread intake elevates urinary excretion of ferulic acid in humans, but does not affect the susceptibility of LDL to oxidation ex vivo. European Journal of Nutrition, 2004, 43, 230-6.	1.8	38
160	Backbone structures in human milk oligosaccharides: trans-glycosylation by metagenomic Î²-N-acetylhexosaminidases. Applied Microbiology and Biotechnology, 2015, 99, 7997-8009.	1.7	38
161	Comparison of traditional field retting and Phlebia radiata Cel 26 retting of hemp fibres for fibre-reinforced composites. AMB Express, 2017, 7, 58.	1.4	38
162	Soluble fiber extracted from potato pulp is highly fermentable but has no effect on risk markers of diabetes and cardiovascular disease in Goto-Kakizaki rats. Nutrition Research, 2007, 27, 152-160.	1.3	37

#	Article	IF	Citations
163	Identification, expression, and characterization of a novel bacterial RGI Lyase enzyme for the production of bio-functional fibers. Enzyme and Microbial Technology, 2011, 49, 160-166.	1.6	37
164	High performance separation of xylose and glucose by enzyme assisted nanofiltration. Journal of Membrane Science, 2015, 492, 107-115.	4.1	37
165	Combination of ensiling and fungal delignification as effective wheat straw pretreatment. Biotechnology for Biofuels, 2016, 9, 16.	6.2	37
166	Chemistry, gelation, and enzymatic modification of seaweed food hydrocolloids. Trends in Food Science and Technology, 2021, 109, 608-621.	7.8	37
167	Enzyme catalysed production of sialylated human milk oligosaccharides and galactooligosaccharides by Trypanosoma cruzi trans-sialidase. New Biotechnology, 2014, 31, 156-165.	2.4	36
168	Implications of silica on biorefineries â€“ interactions with organic material and mineral elements in grasses. Biofuels, Bioproducts and Biorefining, 2015, 9, 109-121.	1.9	36
169	Thermostable Î²-galactosidases for the synthesis of human milk oligosaccharides. New Biotechnology, 2016, 33, 355-360.	2.4	36
170	A combined metabolomic and phylogenetic study reveals putatively prebiotic effects of high molecular weight arabino-oligosaccharides when assessed by inÂvitro fermentation in bacterial communities derived from humans. Anaerobe, 2014, 28, 68-77.	1.0	35
171	An Aspergillus nidulans GH26 endo-Î²-mannanase with a novel degradation pattern on highly substituted galactomannans. Enzyme and Microbial Technology, 2016, 83, 68-77.	1.6	35
172	Direct rate assessment of laccase catalysed radical formation in lignin by electron paramagnetic resonance spectroscopy. Enzyme and Microbial Technology, 2017, 106, 88-96.	1.6	35
173	Loop engineering of an Î±-1,3/4-l-fucosidase for improved synthesis of human milk oligosaccharides. Enzyme and Microbial Technology, 2018, 115, 37-44.	1.6	35
174	Conserved unique peptide patterns (CUPP) online platform: peptide-based functional annotation of carbohydrate active enzymes. Nucleic Acids Research, 2020, 48, W110-W115.	6.5	35
175	Fungal secretome profile categorization of CAZymes by function and family corresponds to fungal phylogeny and taxonomy: Example Aspergillus and Penicillium. Scientific Reports, 2020, 10, 5158.	1.6	35
176	Biocatalytic production of 3â€²-sialyllactose by use of a modified sialidase with superior trans-sialidase activity. Process Biochemistry, 2014, 49, 265-270.	1.8	34
177	Proteomic enzyme analysis of the marine fungus Paradendryphiella salina reveals alginate lyase as a minimal adaptation strategy for brown algae degradation. Scientific Reports, 2019, 9, 12338.	1.6	34
178	A Pasteurella multocida sialyltransferase displaying dual trans-sialidase activities for production of 3â€²-sialyl and 6â€²-sialyl glycans. Journal of Biotechnology, 2014, 170, 60-67.	1.9	33
179	Definition and characterization of enzymes for maximal biocatalytic solubilization of prebiotic polysaccharides from potato pulp. Enzyme and Microbial Technology, 2011, 49, 289-297.	1.6	32
180	Stabilization of oil-in-water emulsions by enzyme catalyzed oxidative gelation ofÂsugar beet pectin. Food Hydrocolloids, 2013, 30, 19-25.	5.6	32

#	Article	IF	Citations
181	An integrated membrane system for the biocatalytic production of 3â€²-sialyllactose from dairy by-products. Bioresource Technology, 2014, 166, 9-16.	4.8	32
182	Efficiency of Enzymatic and Other Alternative Clarification and Fining Treatments on Turbidity and Haze in Cherry Juice. Journal of Agricultural and Food Chemistry, 2001, 49, 3644-3650.	2.4	31
183	Protease-Assisted Clarification of Black Currant Juice:Â Synergy with Other Clarifying Agents and Effects on the Phenol Content. Journal of Agricultural and Food Chemistry, 2006, 54, 6554-6563.	2.4	31
184	Optimization of Reaction Conditions for Enzymatic Viscosity Reduction and Hydrolysis of Wheat Arabinoxylan in an Industrial Ethanol Fermentation Residue. Biotechnology Progress, 2006, 22, 505-513.	1.3	31
185	The significance of the initiation process parameters and reactor design for maximizing the efficiency of microbial fuel cells. Applied Microbiology and Biotechnology, 2014, 98, 2415-2427.	1.7	31
186	Effect of Cellulases, Solvent Type and Particle Size Distribution on the Extraction of Chlorogenic Acid and Other Phenols from Spent Coffee Grounds. American Journal of Food Technology, 2007, 2, 641-651.	0.2	31
187	Phenolic and fatty acid profiles, Î±â€tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. Journal of Food Biochemistry, 2019, 43, e12887.	1.2	30
188	Enzyme technology for precision functional food ingredient processes. Annals of the New York Academy of Sciences, 2010, 1190, 126-132.	1.8	29
189	Boosting of enzymatic softwood saccharification by fungal GH5 and GH26 endomannanases. Biotechnology for Biofuels, 2018, 11, 194.	6.2	29
190	Antioxidant activity of hydroxycinnamic acids on human low-density lipoprotein oxidation. Methods in Enzymology, 2001, 335, 256-265.	0.4	28
191	Identification of thermostable Î²-xylosidase activities produced by Aspergillus brasiliensis and Aspergillus niger. Biotechnology Letters, 2007, 29, 743-748.	1.1	28
192	A Dynamic Model for Cellulosic Biomass Hydrolysis: a Comprehensive Analysis and Validation of Hydrolysis and Product Inhibition Mechanisms. Applied Biochemistry and Biotechnology, 2014, 172, 2815-2837.	1.4	28
193	A comparative study on the activity of fungal lytic polysaccharide monooxygenases for the depolymerization of cellulose in soybean spent flakes. Carbohydrate Research, 2017, 449, 85-94.	1.1	28
194	Loop Protein Engineering for Improved Transglycosylation Activity of a Î²â€Nâ€Acetylhexosaminidase. ChemBioChem, 2018, 19, 1858-1865.	1.3	28
195	Changes in Macroscopic Viscosity Do Not Affect the Release of Aroma Aldehydes from a Pectinaceous Food Model System of Low Sucrose Content. Journal of Agricultural and Food Chemistry, 2003, 51, 8020-8026.	2.4	27
196	Rhamnogalacturonan I modifying enzymes: an update. New Biotechnology, 2016, 33, 41-54.	2.4	27
197	Oxidation of lignin in hemp fibres by laccase: Effects on mechanical properties of hemp fibres and unidirectional fibre/epoxy composites. Composites Part A: Applied Science and Manufacturing, 2017, 95, 377-387.	3.8	27
198	Kinetics based reaction optimization of enzyme catalyzed reduction of formaldehyde to methanol with synchronous cofactor regeneration. Biotechnology and Bioengineering, 2017, 114, 2762-2770.	1.7	27

#	Article	IF	Citations
199	Novel Enzyme Actions for Sulphated Galactofucan Depolymerisation and a New Engineering Strategy for Molecular Stabilisation of Fucoidan Degrading Enzymes. Marine Drugs, 2018, 16, 422.	2.2	27
200	Liver patÃ© enriched with dietary fibre extracted from potato fibre as fat substitutes. European Food Research and Technology, 2006, 223, 267-272.	1.6	26
201	Evaluation of Epicoccum nigrum for growth, morphology and production of natural colorants in liquid media and on a solid rice medium. Biotechnology Letters, 2008, 30, 2183-2190.	1.1	26
202	Enhancing RGI lyase thermostability by targeted single point mutations. Applied Microbiology and Biotechnology, 2013, 97, 9727-9735.	1.7	26
203	Enzymatic Depolymerization of Gum Tragacanth: Bifidogenic Potential of Low Molecular Weight Oligosaccharides. Journal of Agricultural and Food Chemistry, 2013, 61, 1272-1278.	2.4	26
204	Oxidative cleavage and hydrolytic boosting of cellulose in soybean spent flakes by Trichoderma reesei Cel61A lytic polysaccharide monooxygenase. Enzyme and Microbial Technology, 2017, 98, 58-66.	1.6	26
205	Ascorbic acid improves the antioxidant activity of European grape juices by improving the juices' ability to inhibit lipid peroxidation of human LDL in vitro. International Journal of Food Science and Technology, 2001, 36, 727-735.	1.3	25
206	Characterization of solubilized arabinoxylo-oligosaccharides by MALDI-TOF MS analysis to unravel and direct enzyme catalyzed hydrolysis of insoluble wheat arabinoxylan. Enzyme and Microbial Technology, 2007, 41, 103-110.	1.6	25
207	Optimizing the biocatalytic productivity of an engineered sialidase from Trypanosoma rangeli for 3â€²-sialyllactose production. Enzyme and Microbial Technology, 2014, 55, 85-93.	1.6	25
208	Characterization of an extensin-modifying metalloprotease: N-terminal processing and substrate cleavage pattern of Pectobacterium carotovorum Prt1. Applied Microbiology and Biotechnology, 2014, 98, 10077-10089.	1.7	25
209	Surface properties correlate to the digestibility of hydrothermally pretreated lignocellulosic Poaceae biomass feedstocks. Biotechnology for Biofuels, 2017, 10, 49.	6.2	25
210	Cellulases adsorb reversibly on biomass lignin. Biotechnology and Bioengineering, 2018, 115, 2869-2880.	1.7	25
211	Potentials and possible safety issues of using biorefinery products in food value chains. Trends in Food Science and Technology, 2019, 84, 7-11.	7.8	25
212	Feruloylated Arabinoxylan and Oligosaccharides: Chemistry, Nutritional Functions, and Options for Enzymatic Modification. Annual Review of Food Science and Technology, 2021, 12, 331-354.	5.1	25
213	FATE OF THE SYNERGISTIC ANTIOXIDANT SYSTEM ASCORBIC ACID, LECITHIN, AND TOCOPHEROL IN MAYONNAISE: PARTITION OF ASCORBIC ACID. Journal of Food Lipids, 1996, 3, 139-147.	0.9	24
214	Design of thermostable rhamnogalacturonan lyase mutants from Bacillus licheniformis by combination of targeted single point mutations. Applied Microbiology and Biotechnology, 2014, 98, 4521-4531.	1.7	24
215	Enzymatic transfucosylation for synthesis of human milk oligosaccharides. Carbohydrate Research, 2020, 493, 108029.	1.1	24
216	Rational Design of a New Trypanosoma rangeli Trans-Sialidase for Efficient Sialylation of Glycans. PLoS ONE, 2014, 9, e83902.	1.1	23

#	Article	IF	Citations
217	Functional Characterization of a New GH107 Endo-Î±-(1,4)-Fucoidanase from the Marine Bacterium Formosa haliotis. Marine Drugs, 2020, 18, 562.	2.2	23
218	Effects of Different Processing Treatments on Almond (Prunus dulcis) Bioactive Compounds, Antioxidant Activities, Fatty Acids, and Sensorial Characteristics. Plants, 2020, 9, 1627.	1.6	23
219	Characterisation of a novel endo-xyloglucanase (XcXGHA) from Xanthomonas that accommodates a xylosyl-substituted glucose at subsite â^'1. Applied Microbiology and Biotechnology, 2014, 98, 9667-9679.	1.7	22
220	Municipal Solid Waste Management in a Low Income Economy Through Biogas and Bioethanol Production. Waste and Biomass Valorization, 2017, 8, 115-127.	1.8	22
221	A New Functional Classification of Glucuronoyl Esterases by Peptide Pattern Recognition. Frontiers in Microbiology, 2017, 08, 309.	1.5	22
222	Multiple Reaction Monitoring for quantitative laccase kinetics by LC-MS. Scientific Reports, 2018, 8, 8114.	1.6	22
223	Size Exclusion Chromatography for the Quantitative Profiling of the Enzyme-Catalyzed Hydrolysis of Xylo-oligosaccharides. Journal of Agricultural and Food Chemistry, 2010, 58, 762-769.	2.4	21
224	Simultaneous measurement of two enzyme activities using infrared spectroscopy: A comparative evaluation of PARAFAC, TUCKER and N-PLS modeling. Analytica Chimica Acta, 2013, 790, 14-23.	2.6	21
225	Separation of 3â€²-sialyllactose and lactose by nanofiltration: A trade-off between charge repulsion and pore swelling induced by high pH. Separation and Purification Technology, 2014, 138, 77-83.	3.9	21
226	A carbohydrate-binding family 48 module enables feruloyl esterase action on polymeric arabinoxylan. Journal of Biological Chemistry, 2019, 294, 17339-17353.	1.6	21
227	Effects of a Newly Developed Enzyme-Assisted Extraction Method on the Biological Activities of Fucoidans in Ocular Cells. Marine Drugs, 2020, 18, 282.	2.2	21
228	OXIDATION MECHANISMS IN REAL FOOD EMULSIONS: METHOD FOR SEPARATION OF MAYONNAISE BY ULTRACENTRIFUGATION. Journal of Food Lipids, 1998, 5, 87-101.	0.9	20
229	Oxidation mechanisms in real food emulsions: oil-water partition coefficients of selected volatile off-flavor compounds in mayonnaise. European Food Research and Technology, 1999, 208, 317-327.	0.6	20
230	Dependency of the hydrogen bonding capacity of the solvent anion on the thermal stability of feruloyl esterases in ionic liquid systems. Green Chemistry, 2011, 13, 1550.	4.6	20
231	Thermostability enhancement of an endo-1,4-Î²-galactanase from Talaromyces stipitatus by site-directed mutagenesis. Applied Microbiology and Biotechnology, 2015, 99, 4245-4253.	1.7	20
232	Thermodynamically based solvent design for enzymatic saccharide acylation with hydroxycinnamic acids in non-conventional media. New Biotechnology, 2012, 29, 255-270.	2.4	19
233	Î²-N-Acetylhexosaminidases for Carbohydrate Synthesis via Trans-Glycosylation. Catalysts, 2020, 10, 365.	1.6	19
234	Kinetics of Enzyme-Catalyzed Cross-Linking of Feruloylated Arabinan from Sugar Beet. Journal of Agricultural and Food Chemistry, 2011, 59, 11598-11607.	2.4	18

#	Article	IF	Citations
235	Controlling the rejection of protein during membrane filtration by adding selected polyelectrolytes. Separation and Purification Technology, 2012, 85, 54-60.	3.9	18
236	Rapid near infrared spectroscopy for prediction of enzymatic hydrolysis of corn bran after various pretreatments. New Biotechnology, 2012, 29, 293-301.	2.4	18
237	4-Hydroxybenzoic acid from hydrothermal pretreatment of oil palm empty fruit bunches â€“ Its origin and influence on biomass conversion. Biomass and Bioenergy, 2016, 93, 209-216.	2.9	18
238	Immobilization of alcohol dehydrogenase on ceramic silicon carbide membranes for enzymatic CH₃OH production. Journal of Chemical Technology and Biotechnology, 2018, 93, 2952-2961.	1.6	18
239	Effect of Enzymatically Extracted Fucoidans on Angiogenesis and Osteogenesis in Primary Cell Culture Systems Mimicking Bone Tissue Environment. Marine Drugs, 2020, 18, 481.	2.2	18
240	Depolymerization of fucoidan with endo-fucoidanase changes bioactivity in processes relevant for bone regeneration. Carbohydrate Polymers, 2022, 286, 119286.	5.1	18
241	Enzyme kinetics and identification of the rate-limiting step of enzymatic arabinoxylan degradation. Biochemical Engineering Journal, 2012, 69, 8-16.	1.8	17
242	Modulating the regioselectivity of a Pasteurella multocida sialyltransferase for biocatalytic production of 3â€²- and 6â€²-sialyllactose. Enzyme and Microbial Technology, 2015, 78, 54-62.	1.6	17
243	Enzymatic production of wheat and ryegrass derived xylooligosaccharides and evaluation of their in vitro effect on pig gut microbiota. Biomass Conversion and Biorefinery, 2018, 8, 497-507.	2.9	17
244	Crystal structure and substrate interactions of an unusual fungal non-CBM carrying GH26 endo-Î²-mannanase from Yunnania penicillata. Scientific Reports, 2019, 9, 2266.	1.6	17
245	Comparative Characterization of Aspergillus Pectin Lyases by Discriminative Substrate Degradation Profiling. Frontiers in Bioengineering and Biotechnology, 2020, 8, 873.	2.0	17
246	Selective Enzymatic Release and Gel Formation by Cross-Linking of Feruloylated Glucurono-Arabinoxylan from Corn Bran. ACS Sustainable Chemistry and Engineering, 2020, 8, 8164-8174.	3.2	17
247	Specificities and Synergistic Actions of Novel PL8 and PL7 Alginate Lyases from the Marine Fungus Paradendryphiella salina. Journal of Fungi (Basel, Switzerland), 2021, 7, 80.	1.5	17
248	It All Starts with a Sandwich: Identification of Sialidases with Trans-Glycosylation Activity. PLoS ONE, 2016, 11, e0158434.	1.1	17
249	Statistically designed optimisation of enzyme catalysed starch removal from potato pulp. Enzyme and Microbial Technology, 2010, 46, 297-303.	1.6	16
250	Enhanced enzymatic cellulose degradation by cellobiohydrolases via product removal. Biotechnology Letters, 2013, 35, 205-212.	1.1	16
251	Enzyme activity measurement via spectral evolution profiling and PARAFAC. Analytica Chimica Acta, 2013, 778, 1-8.	2.6	16
252	Biorefining of wheat straw: accounting for the distribution of mineral elements in pretreated biomass by an extended pretreatment-severity equation. Biotechnology for Biofuels, 2014, 7, 141.	6.2	16

#	Article	IF	Citations
253	In Situ Formation of a Biocatalytic Alginate Membrane by Enhanced Concentration Polarization. ACS Applied Materials & Interfaces, 2015, 7, 17682-17691.	4.0	16
254	Impact of the fouling mechanism on enzymatic depolymerization of xylan in different configurations of membrane reactors. Separation and Purification Technology, 2017, 178, 154-162.	3.9	16
255	Upgrading of Biomass Monosaccharides by Immobilized Glucose Dehydrogenase and Xylose Dehydrogenase. ChemCatChem, 2018, 10, 5164-5173.	1.8	16
256	Laccase Induced Lignin Radical Formation Kinetics Evaluated by Electron Paramagnetic Resonance Spectroscopy. ACS Sustainable Chemistry and Engineering, 2019, 7, 10425-10434.	3.2	16
257	The structural basis of fungal glucuronoyl esterase activity on natural substrates. Nature Communications, 2020, 11, 1026.	5.8	16
258	Design of Trypanosoma rangeli sialidase mutants with improved trans-sialidase activity. PLoS ONE, 2017, 12, e0171585.	1.1	16
259	pH catalyzed pretreatment of corn bran for enhanced enzymatic arabinoxylan degradation. New Biotechnology, 2011, 28, 125-135.	2.4	15
260	Ensiling and hydrothermal pretreatment of grass: consequences for enzymatic biomass conversion and total monosaccharide yields. Biotechnology for Biofuels, 2014, 7, 95.	6.2	15
261	Chelating agents improve enzymatic solubilization of pectinaceous co-processing streams. Process Biochemistry, 2014, 49, 250-257.	1.8	15
262	Characterisation of Authentic Lignin Biorefinery Samples by Fourier Transform Infrared Spectroscopy and Determination of the Chemical Formula for Lignin. Bioenergy Research, 2017, 10, 1025-1035.	2.2	15
263	Separation of xylose and glucose using an integrated membrane system for enzymatic cofactor regeneration and downstream purification. Journal of Membrane Science, 2017, 523, 327-335.	4.1	15
264	Membrane separation of enzyme-converted biomass compounds: Recovery of xylose and production of gluconic acid as a value-added product. Separation and Purification Technology, 2018, 194, 73-80.	3.9	15
265	Novel xylanolytic triple domain enzyme targeted at feruloylated arabinoxylan degradation. Enzyme and Microbial Technology, 2019, 129, 109353.	1.6	15
266	Bioconversion of xylose to xylonic acid via co-immobilized dehydrogenases for conjunct cofactor regeneration. Bioorganic Chemistry, 2019, 93, 102747.	2.0	15
267	A chemo-enzymatic approach for the synthesis of human milk oligosaccharide backbone structures. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2019, 74, 85-89.	0.6	15
268	Removal of tetracycline in enzymatic membrane reactor: Enzymatic conversion as the predominant mechanism over adsorption and membrane rejection. Journal of Environmental Chemical Engineering, 2022, 10, 106973.	3.3	15
269	Bioinformatics based discovery of new keratinases in protease family M36. New Biotechnology, 2022, 68, 19-27.	2.4	15
270	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars (Prunus dulcis). Journal of Food Science and Technology, 2019, 56, 3764-3776.	1.4	14

#	Article	IF	Citations
271	Critical assessment of the applicability of superoxide dismutase as an antioxidant in lipid foods. Food Chemistry, 1994, 51, 171-175.	4.2	13
272	Effect of Clarification Techniques and Rat Intestinal Extract Incubation on Phenolic Composition and Antioxidant Activity of Black Currant Juice. Journal of Agricultural and Food Chemistry, 2006, 54, 6564-6571.	2.4	13
273	Kinetics and substrate selectivity of a Triticum aestivum xylanase inhibitor (TAXI) resistant D11F/R122D variant of Bacillus subtilis XynA xylanase. Journal of Biotechnology, 2010, 146, 207-214.	1.9	13
274	In vitro growth of four individual human gut bacteria on oligosaccharides produced by chemoenzymatic synthesis. Food and Function, 2013, 4, 784.	2.1	13
275	Inocula selection in microbial fuel cells based on anodic biofilm abundance of Geobacter sulfurreducens. Chinese Journal of Chemical Engineering, 2016, 24, 379-387.	1.7	13
276	Formation of water-soluble soybean polysaccharides from spent flakes by hydrogen peroxide treatment. Carbohydrate Polymers, 2016, 144, 504-513.	5.1	13
277	Molecular dynamics derived life times of active substrate binding poses explainKMof laccase mutants. RSC Advances, 2018, 8, 36915-36926.	1.7	13
278	Laccase activity measurement by FTIR spectral fingerprinting. Enzyme and Microbial Technology, 2019, 122, 64-73.	1.6	13
279	Improving Î²-Galactosidase-Catalyzed Transglycosylation Yields by Cross-Linked Layer-by-Layer Enzyme Immobilization. ACS Sustainable Chemistry and Engineering, 2020, 8, 16205-16216.	3.2	13
280	Characterization of oligosaccharides from industrial fermentation residues by matrix-assisted laser desorption/ionization, electro spray mass spectrometry, and gas chromatography mass spectrometry. Molecular Biotechnology, 2007, 35, 149-160.	1.3	12
281	Phytaseâ€mediated mineral solubilization from cereals under in vitro gastric conditions. Journal of the Science of Food and Agriculture, 2016, 96, 3755-3761.	1.7	12
282	Freezing Point Determination of Waterâ€“Ionic Liquid Mixtures. Journal of Chemical & Engineering Data, 2017, 62, 2374-2383.	1.0	12
283	Co-Immobilization of Glucose Dehydrogenase and Xylose Dehydrogenase as a New Approach for Simultaneous Production of Gluconic and Xylonic Acid. Materials, 2019, 12, 3167.	1.3	12
284	Direct separation of acetate and furfural from xylose by nanofiltration of birch pretreated liquor: Effect of process conditions and separation mechanism. Separation and Purification Technology, 2020, 239, 116546.	3.9	12
285	Enzymes in the third generation biorefinery for macroalgae biomass. , 2020, , 363-396.		12
286	Biocatalytic cross-linking of pectic polysaccharides for designed food functionality: Structures, mechanisms, and reactions. Biocatalysis and Agricultural Biotechnology, 2012, 1, 207-219.	1.5	11
287	Mathematical modelling of dextran filtration through hollow fibre membranes. Separation and Purification Technology, 2014, 125, 21-36.	3.9	11
288	Performance of Microbial Phytases for Gastric Inositol Phosphate Degradation. Journal of Agricultural and Food Chemistry, 2015, 63, 943-950.	2.4	11

#	Article	IF	Citations
289	The Endo-Î±(1,4) Specific Fucoidanase Fhf2 From Formosa haliotis Releases Highly Sulfated Fucoidan Oligosaccharides. Frontiers in Plant Science, 2022, 13, 823668.	1.7	11
290	Utilization of industrial citrus pectin side streams for enzymatic production of human milk oligosaccharides. Carbohydrate Research, 2022, 519, 108627.	1.1	11
291	Endogeneous Î²-d-xylosidase and Î±-l-arabinofuranosidase activity in flax seed mucilage. Biotechnology Letters, 2010, 32, 1883-1891.	1.1	10
292	Selection of Bacillus species for targeted in situ release of prebiotic galacto-rhamnogalacturonan from potato pulp in piglets. Applied Microbiology and Biotechnology, 2017, 101, 3605-3615.	1.7	10
293	High-performance removal of acids and furans from wheat straw pretreatment liquid by diananofiltration. Separation Science and Technology, 2017, 52, 1901-1912.	1.3	10
294	Elemental analysis of various biomass solid fractions in biorefineries by X-ray fluorescence spectrometry. Biomass and Bioenergy, 2017, 97, 70-76.	2.9	10
295	Enzymatic production of 3â€™-sialyllactose in milk. Enzyme and Microbial Technology, 2021, 148, 109829.	1.6	9
296	The Endo-Î±(1,3)-Fucoidanase Mef2 Releases Uniquely Branched Oligosaccharides from Saccharina latissima Fucoidans. Marine Drugs, 2022, 20, 305.	2.2	9
297	Ascorbic acid improves the antioxidant activity of European grape juices by improving the juicesâ€™ ability to inhibit lipid peroxidation of human LDL in vitro. International Journal of Food Science and Technology, 2001, 36, 727-735.	1.3	8
298	Statistical modelling of the interplay between solute shape and rejection in porous membranes. Separation and Purification Technology, 2012, 89, 261-269.	3.9	8
299	Improvement of trans-sialylation versus hydrolysis activity of an engineered sialidase from Trypanosoma rangeli by use of co-solvents. Biotechnology Letters, 2014, 36, 1315-1320.	1.1	8
300	Green seaweeds (Ulva fasciata sp.) as nitrogen source for fungal cellulase production. World Journal of Microbiology and Biotechnology, 2019, 35, 82.	1.7	8
301	New Method for Identifying Fungal Kingdom Enzyme Hotspots from Genome Sequences. Journal of Fungi (Basel, Switzerland), 2021, 7, 207.	1.5	8
302	A novel thermostable prokaryotic fucoidan active sulfatase PsFucS1 with an unusual quaternary hexameric structure. Scientific Reports, 2021, 11, 19523.	1.6	8
303	Characterization and immobilization of engineered sialidases from Trypanosoma rangeli for transsialylation. AIMS Molecular Science, 2017, 4, 140-163.	0.3	8
304	Discovery of a Novel Glucuronan Lyase System in Trichoderma parareesei. Applied and Environmental Microbiology, 2022, 88, AEM0181921.	1.4	8
305	A new FTIR assay for quantitative measurement of endo-fucoidanase activity. Enzyme and Microbial Technology, 2022, 158, 110035.	1.6	8
306	Optimization of reaction parameters for enzymatic glyceride synthesis from fish oil: Ethyl esters versus free fatty acids. Biocatalysis and Agricultural Biotechnology, 2012, 1, 273-279.	1.5	7

#	Article	IF	Citations
307	Predicting optimal back-shock times in ultrafiltration hollow fibre modules through path-lines. Journal of Membrane Science, 2014, 470, 275-293.	4.1	7
308	Predicting optimal back-shock times in ultrafiltration hollow fiber modules II: Effect of inlet flow and concentration dependent viscosity. Journal of Membrane Science, 2015, 493, 486-495.	4.1	7
309	DNA-Based Identification and Chemical Characteristics of Hypnea musciformis from Coastal Sites in Ghana. Diversity, 2016, 8, 14.	0.7	7
310	Microstructural and carbohydrate compositional changes induced by enzymatic saccharification of green seaweed from West Africa. Algal Research, 2020, 47, 101894.	2.4	7
311	Improvement of the Transglycosylation Efficiency of a Lacto-N-Biosidase from Bifidobacterium bifidum by Protein Engineering. Applied Sciences (Switzerland), 2021, 11, 11493.	1.3	7
312	Time of harvest affects the yield of soluble polysaccharides extracted enzymatically from potato pulp. Food and Bioproducts Processing, 2015, 93, 77-83.	1.8	6
313	Quantitative enzymatic production of sialylated galactooligosaccharides with an engineered sialidase from Trypanosoma rangeli. Enzyme and Microbial Technology, 2016, 82, 42-50.	1.6	6
314	Cell wall configuration and ultrastructure of cellulose crystals in green seaweeds. Cellulose, 2021, 28, 2763-2778.	2.4	6
315	Characterization of two novel bacterial type A exo-chitobiose hydrolases having C-terminal 5/12-type carbohydrate-binding modules. Applied Microbiology and Biotechnology, 2017, 101, 4533-4546.	1.7	5
316	Alkaline extraction of seaweed carrageenan hydrocolloids using cocoa pod husk ash. Biomass Conversion and Biorefinery, 2018, 8, 577-583.	2.9	5
317	Improved Transglycosylation by a Xyloglucan-Active Î±-l-Fucosidase from Fusarium graminearum. Journal of Fungi (Basel, Switzerland), 2020, 6, 295.	1.5	5
318	Fungal Biotechnology: Unlocking the Full Potential of Fungi for a More Sustainable World. Grand Challenges in Biology and Biotechnology, 2020, , 3-32.	2.4	5
319	Cathode Assessment for Maximizing Current Generation in Microbial Fuel Cells Utilizing Bioethanol Effluent as Substrate. Energies, 2016, 9, 388.	1.6	4
320	Role of viscosity and hydrocolloid in flavour release from thickened food model systems. Developments in Food Science, 2006, 43, 395-398.	0.0	3
321	Grape skins (Vitis vinifera L.) catalyze the inÂvitro enzymatic hydroxylation of p-coumaric acid to caffeic acid. Biotechnology Letters, 2009, 31, 1953-1960.	1.1	3
322	Fast anaerobic digestion of complex substrates via immobilized biofilms in a novel compartmentalized reactor design. Biochemical Engineering Journal, 2019, 143, 224-229.	1.8	3
323	ANTIOXIDANT ACTIVITY OF HYDROXYCINNAMIC ACIDS ON HUMAN LOW-DENSITY LIPOPROTEIN OXIDATION IN VITRO. , 1999, , 197-199.		3
324	Beyond ruminants: discussing opportunities for alternative pasture uses in New Zealand. Journal of New Zealand Grasslands, 0, , 217-222.	0.0	2

#	Article	IF	Citations
325	Changes in the Metagenome-Encoded CAZymes of the Rumen Microbiome Are Linked to Feed-Induced Reductions in Methane Emission From Holstein Cows. Frontiers in Microbiology, 2022, 13, .	1.5	2
326	A Laboratory Exercise To Understand the Importance of Enzyme Technology in the Fruit-Processing Industry: Viscosity Decrease and Phenols Release from Apple Mash. Journal of Chemical Education, 2011, 88, 499-502.	1.1	1
327	A Miniature Membrane Reactor for Evaluation of Process Design Options on the Enzymatic Degradation of Pectin. Industrial & Engineering Chemistry Research, 2011, 50, 11252-11258.	1.8	1
328	Pre-process desilication of wheat straw with citrate. Process Biochemistry, 2017, 55, 126-132.	1.8	1
329	Bioactives from Whey: A Sustainable Approach to Enzymatic Production of Sialyl-N-acetyllactosamine. ACS Sustainable Chemistry and Engineering, 2022, 10, 6265-6275.	3.2	1
330	Physical and oxidative stability of nâ€3 delivery emulsions added seaweedâ€based polysaccharide extracts from Nordic brown algae Saccharina latissima. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 239-251.	0.8	0