

Anne S Meyer

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

328
papers

17,199
citations

71
h-index

115
g-index

331
ext. papers

19,290
ext. citations

6
avg, IF

7.09
L-index

#	Paper	IF	Citations
328	The Endo- α (1,4) Specific Fucoidanase Fhf2 From Releases Highly Sulfated Fucoidan Oligosaccharides.. <i>Frontiers in Plant Science</i> , 2022 , 13, 823668	6.2	2
327	Bioinformatics based discovery of new keratinases in protease family M36.. <i>New Biotechnology</i> , 2022 , 68, 19-19	6.4	3
326	Removal of tetracycline in enzymatic membrane reactor: Enzymatic conversion as the predominant mechanism over adsorption and membrane rejection. <i>Journal of Environmental Chemical Engineering</i> , 2022 , 10, 106973	6.8	1
325	Free and immobilized biocatalysts for removing micropollutants from water and wastewater: Recent progress and challenges. <i>Bioresource Technology</i> , 2022 , 344, 126201	11	13
324	A new FTIR assay for quantitative measurement of endo-fucoidanase activity.. <i>Enzyme and Microbial Technology</i> , 2022 , 158, 110035	3.8	1
323	Depolymerization of fucoidan with endo-fucoidanase changes bioactivity in processes relevant for bone regeneration.. <i>Carbohydrate Polymers</i> , 2022 , 286, 119286	10.3	4
322	Physical and oxidative stability of n-3 delivery emulsions added seaweed-based polysaccharide extracts from Nordic brown algae <i>Saccharina latissima</i> . <i>JAOCs, Journal of the American Oil Chemistsf Society</i> , 2022 , 99, 239-251	1.8	
321	The Endo- α (1,3)-Fucoidanase Mef2 Releases Uniquely Branched Oligosaccharides from <i>Saccharina latissima</i> Fucoidans. <i>Marine Drugs</i> , 2022 , 20, 305	6	1
320	Improvement of the Transglycosylation Efficiency of a Lacto-N-Biosidase from <i>Bifidobacterium bifidum</i> by Protein Engineering. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 11493	2.6	5
319	Discovery of a novel glucuronan lyase system in. <i>Applied and Environmental Microbiology</i> , 2021 , AEM0181921	1.9	0
318	New Method for Identifying Fungal Kingdom Enzyme Hotspots from Genome Sequences. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	3
317	Chemistry, gelation, and enzymatic modification of seaweed food hydrocolloids. <i>Trends in Food Science and Technology</i> , 2021 , 109, 608-621	15.3	9
316	Feruloylated Arabinoxylan and Oligosaccharides: Chemistry, Nutritional Functions, and Options for Enzymatic Modification. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 331-354	14.7	5
315	Bioremediation of lignin derivatives and phenolics in wastewater with lignin modifying enzymes: Status, opportunities and challenges. <i>Science of the Total Environment</i> , 2021 , 777, 145988	10.2	32
314	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 1-28	14.7	17
313	Specificities and Synergistic Actions of Novel PL8 and PL7 Alginate Lyases from the Marine Fungus. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	6
312	Cell wall configuration and ultrastructure of cellulose crystals in green seaweeds. <i>Cellulose</i> , 2021 , 28, 2763-2778	5.5	1

311	Enzymatic production of 3'-sialyllactose in milk. <i>Enzyme and Microbial Technology</i> , 2021 , 148, 109829	3.8	4
310	A novel thermostable prokaryotic fucoidan active sulfatase PsFucS1 with an unusual quaternary hexameric structure. <i>Scientific Reports</i> , 2021 , 11, 19523	4.9	1
309	Formate dehydrogenases for CO utilization. <i>Current Opinion in Biotechnology</i> , 2021 , 73, 95-100	11.4	10
308	Effects of Different Processing Treatments on Almond () Bioactive Compounds, Antioxidant Activities, Fatty Acids, and Sensorial Characteristics. <i>Plants</i> , 2020 , 9,	4.5	13
307	Microstructural and carbohydrate compositional changes induced by enzymatic saccharification of green seaweed from West Africa. <i>Algal Research</i> , 2020 , 47, 101894	5	7
306	Effects of a Newly Developed Enzyme-Assisted Extraction Method on the Biological Activities of Fucoidans in Ocular Cells. <i>Marine Drugs</i> , 2020 , 18,	6	12
305	EN-Acetylhexosaminidases for Carbohydrate Synthesis via Trans-Glycosylation. <i>Catalysts</i> , 2020 , 10, 365	4	12
304	Selective Enzymatic Release and Gel Formation by Cross-Linking of Feruloylated Glucurono-Arabinoxylan from Corn Bran. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 8164-8174	8.3	9
303	Enzymatic transfucosylation for synthesis of human milk oligosaccharides. <i>Carbohydrate Research</i> , 2020 , 493, 108029	2.9	12
302	Enzyme-Assisted Fucoidan Extraction from Brown Macroalgae subsp. and. <i>Marine Drugs</i> , 2020 , 18,	6	34
301	Fungal secretome profile categorization of CAZymes by function and family corresponds to fungal phylogeny and taxonomy: Example Aspergillus and Penicillium. <i>Scientific Reports</i> , 2020 , 10, 5158	4.9	15
300	Direct separation of acetate and furfural from xylose by nanofiltration of birch pretreated liquor: Effect of process conditions and separation mechanism. <i>Separation and Purification Technology</i> , 2020 , 239, 116546	8.3	5
299	The structural basis of fungal glucuronoyl esterase activity on natural substrates. <i>Nature Communications</i> , 2020 , 11, 1026	17.4	10
298	Phenolic cross-links: building and de-constructing the plant cell wall. <i>Natural Product Reports</i> , 2020 , 37, 919-961	15.1	53
297	Fungal Biotechnology: Unlocking the Full Potential of Fungi for a More Sustainable World. <i>Grand Challenges in Biology and Biotechnology</i> , 2020 , 3-32	2.4	1
296	Engineering aspects of hydrothermal pretreatment: From batch to continuous operation, scale-up and pilot reactor under biorefinery concept. <i>Bioresource Technology</i> , 2020 , 299, 122685	11	136
295	Laccase-Catalyzed Oxidation of Lignin Induces Production of H ₂ O ₂ . <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 831-841	8.3	26
294	Conserved unique peptide patterns (CUPP) online platform: peptide-based functional annotation of carbohydrate active enzymes. <i>Nucleic Acids Research</i> , 2020 , 48, W110-W115	20.1	8

293	Effect of Enzymatically Extracted Fucoidans on Angiogenesis and Osteogenesis in Primary Cell Culture Systems Mimicking Bone Tissue Environment. <i>Marine Drugs</i> , 2020 , 18,	6	9
292	Improving β -Galactosidase-Catalyzed Transglycosylation Yields by Cross-Linked Layer-by-Layer Enzyme Immobilization. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 16205-16216	8.3	7
291	Improved Transglycosylation by a Xyloglucan-Active β -Fucosidase from. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020 , 6,	5.6	1
290	Functional Characterization of a New GH107 Endo- α -(1,4)-Fucoidanase from the Marine Bacterium. <i>Marine Drugs</i> , 2020 , 18,	6	9
289	Microbial enzymes catalyzing keratin degradation: Classification, structure, function. <i>Biotechnology Advances</i> , 2020 , 44, 107607	17.8	38
288	Comparative Characterization of Pectin Lyases by Discriminative Substrate Degradation Profiling. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020 , 8, 873	5.8	4
287	Enzymes in the third generation biorefinery for macroalgae biomass 2020 , 363-396		9
286	Proteomic enzyme analysis of the marine fungus <i>Paradendryphiella salina</i> reveals alginate lyase as a minimal adaptation strategy for brown algae degradation. <i>Scientific Reports</i> , 2019 , 9, 12338	4.9	20
285	A carbohydrate-binding family 48 module enables feruloyl esterase action on polymeric arabinoxylan. <i>Journal of Biological Chemistry</i> , 2019 , 294, 17339-17353	5.4	12
284	Novel xylanolytic triple domain enzyme targeted at feruloylated arabinoxylan degradation. <i>Enzyme and Microbial Technology</i> , 2019 , 129, 109353	3.8	6
283	Multi-faceted strategy based on enzyme immobilization with reactant adsorption and membrane technology for biocatalytic removal of pollutants: A critical review. <i>Biotechnology Advances</i> , 2019 , 37, 107401	17.8	84
282	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars (). <i>Journal of Food Science and Technology</i> , 2019 , 56, 3764-3776	3.3	10
281	Synthesis of Human Milk Oligosaccharides: Protein Engineering Strategies for Improved Enzymatic Transglycosylation. <i>Molecules</i> , 2019 , 24,	4.8	54
280	Green seaweeds (<i>Ulva fasciata</i> sp.) as nitrogen source for fungal cellulase production. <i>World Journal of Microbiology and Biotechnology</i> , 2019 , 35, 82	4.4	8
279	Robust biodegradation of naproxen and diclofenac by laccase immobilized using electrospun nanofibers with enhanced stability and reusability. <i>Materials Science and Engineering C</i> , 2019 , 103, 109789	8.3	45
278	Laccase Induced Lignin Radical Formation Kinetics Evaluated by Electron Paramagnetic Resonance Spectroscopy. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 10425-10434	8.3	10
277	Classification and enzyme kinetics of formate dehydrogenases for biomanufacturing via CO utilization. <i>Biotechnology Advances</i> , 2019 , 37, 107408	17.8	29
276	Phenolic and fatty acid profiles, Tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12887	3.3	14

275	Bioconversion of xylose to xylonic acid via co-immobilized dehydrogenases for conjunct cofactor regeneration. <i>Bioorganic Chemistry</i> , 2019 , 93, 102747	5.1	10
274	Co-Immobilization of Glucose Dehydrogenase and Xylose Dehydrogenase as a New Approach for Simultaneous Production of Gluconic and Xylonic Acid. <i>Materials</i> , 2019 , 12,	3.5	6
273	Crystal structure and substrate interactions of an unusual fungal non-CBM carrying GH26 endo-β-mannanase from <i>Yunnania penicillata</i> . <i>Scientific Reports</i> , 2019 , 9, 2266	4.9	9
272	Potentials and possible safety issues of using biorefinery products in food value chains. <i>Trends in Food Science and Technology</i> , 2019 , 84, 7-11	15.3	15
271	Laccase activity measurement by FTIR spectral fingerprinting. <i>Enzyme and Microbial Technology</i> , 2019 , 122, 64-73	3.8	8
270	Fast anaerobic digestion of complex substrates via immobilized biofilms in a novel compartmentalized reactor design. <i>Biochemical Engineering Journal</i> , 2019 , 143, 224-229	4.2	2
269	A chemo-enzymatic approach for the synthesis of human milk oligosaccharide backbone structures. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2019 , 74, 85-89	1.7	11
268	Alkaline extraction of seaweed carrageenan hydrocolloids using cocoa pod husk ash. <i>Biomass Conversion and Biorefinery</i> , 2018 , 8, 577-583	2.3	4
267	Low energy recycling of ionic liquids via freeze crystallization during cellulose spinning. <i>Green Chemistry</i> , 2018 , 20, 493-501	10	30
266	Enzymatic production of wheat and ryegrass derived xylooligosaccharides and evaluation of their in vitro effect on pig gut microbiota. <i>Biomass Conversion and Biorefinery</i> , 2018 , 8, 497-507	2.3	11
265	The natural catalytic function of GE glucuronoyl esterase in hydrolysis of genuine lignin-carbohydrate complexes from birch. <i>Biotechnology for Biofuels</i> , 2018 , 11, 71	7.8	29
264	Immobilization of alcohol dehydrogenase on ceramic silicon carbide membranes for enzymatic CH ₃ OH production. <i>Journal of Chemical Technology and Biotechnology</i> , 2018 , 93, 2952-2961	3.5	14
263	Hydrothermal Liquefaction of Enzymatic Hydrolysis Lignin: Biomass Pretreatment Severity Affects Lignin Valorization. <i>ACS Sustainable Chemistry and Engineering</i> , 2018 , 6, 5940-5949	8.3	30
262	Developments in support materials for immobilization of oxidoreductases: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2018 , 258, 1-20	14.3	143
261	Lignin from hydrothermally pretreated grass biomass retards enzymatic cellulose degradation by acting as a physical barrier rather than by inducing nonproductive adsorption of enzymes. <i>Biotechnology for Biofuels</i> , 2018 , 11, 85	7.8	45
260	Cellulases adsorb reversibly on biomass lignin. <i>Biotechnology and Bioengineering</i> , 2018 , 115, 2869-2880	4.9	20
259	Boosting of enzymatic softwood saccharification by fungal GH5 and GH26 endomannanases. <i>Biotechnology for Biofuels</i> , 2018 , 11, 194	7.8	21
258	Loop Protein Engineering for Improved Transglycosylation Activity of a β-N-Acetylhexosaminidase. <i>ChemBioChem</i> , 2018 , 19, 1858-1865	3.8	18

257	Substrate specificity and transglucosylation activity of GH29 β -glucosidases for enzymatic production of human milk oligosaccharides. <i>New Biotechnology</i> , 2018 , 41, 34-45	6.4	39
256	Membrane separation of enzyme-converted biomass compounds: Recovery of xylose and production of gluconic acid as a value-added product. <i>Separation and Purification Technology</i> , 2018 , 194, 73-80	8.3	11
255	Molecular dynamics derived life times of active substrate binding poses explain of laccase mutants.. <i>RSC Advances</i> , 2018 , 8, 36915-36926	3.7	10
254	A structural-chemical explanation of fungal laccase activity. <i>Scientific Reports</i> , 2018 , 8, 17285	4.9	49
253	Novel Enzyme Actions for Sulphated Galactofucan Depolymerisation and a New Engineering Strategy for Molecular Stabilisation of Fucoidan Degrading Enzymes. <i>Marine Drugs</i> , 2018 , 16,	6	21
252	Upgrading of Biomass Monosaccharides by Immobilized Glucose Dehydrogenase and Xylose Dehydrogenase. <i>ChemCatChem</i> , 2018 , 10, 5164-5173	5.2	15
251	Cellulase production by white-rot basidiomycetous fungi: solid-state versus submerged cultivation. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 5827-5839	5.7	23
250	Loop engineering of an β -1,3/4-l-fucosidase for improved synthesis of human milk oligosaccharides. <i>Enzyme and Microbial Technology</i> , 2018 , 115, 37-44	3.8	25
249	Influence of mediators on laccase catalyzed radical formation in lignin. <i>Enzyme and Microbial Technology</i> , 2018 , 116, 48-56	3.8	32
248	Multiple Reaction Monitoring for quantitative laccase kinetics by LC-MS. <i>Scientific Reports</i> , 2018 , 8, 8114.9	4.9	16
247	Municipal Solid Waste Management in a Low Income Economy Through Biogas and Bioethanol Production. <i>Waste and Biomass Valorization</i> , 2017 , 8, 115-127	3.2	15
246	Impact of the fouling mechanism on enzymatic depolymerization of xylan in different configurations of membrane reactors. <i>Separation and Purification Technology</i> , 2017 , 178, 154-162	8.3	11
245	Oxidative cleavage and hydrolytic boosting of cellulose in soybean spent flakes by <i>Trichoderma reesei</i> Cel61A lytic polysaccharide monooxygenase. <i>Enzyme and Microbial Technology</i> , 2017 , 98, 58-66	3.8	20
244	Oxidation of lignin in hemp fibres by laccase: Effects on mechanical properties of hemp fibres and unidirectional fibre/epoxy composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2017 , 95, 377-387	8.4	19
243	Compositional variations of brown seaweeds <i>Laminaria digitata</i> and <i>Saccharina latissima</i> in Danish waters. <i>Journal of Applied Phycology</i> , 2017 , 29, 1493-1506	3.2	50
242	Pre-process desilication of wheat straw with citrate. <i>Process Biochemistry</i> , 2017 , 55, 126-132	4.8	1
241	Selection of <i>Bacillus</i> species for targeted in situ release of prebiotic galacto-rhamnogalacturonan from potato pulp in piglets. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 3605-3615	5.7	7
240	Surface properties correlate to the digestibility of hydrothermally pretreated lignocellulosic Poaceae biomass feedstocks. <i>Biotechnology for Biofuels</i> , 2017 , 10, 49	7.8	20

239	Comparison of traditional field retting and Phlebia radiata Cel 26 retting of hemp fibres for fibre-reinforced composites. <i>AMB Express</i> , 2017 , 7, 58	4.1	25
238	Characterization of alginates from Ghanaian brown seaweeds: Sargassum spp. and Padina spp.. <i>Food Hydrocolloids</i> , 2017 , 71, 236-244	10.6	72
237	High-performance removal of acids and furans from wheat straw pretreatment liquid by diananofiltration. <i>Separation Science and Technology</i> , 2017 , 52, 1901-1912	2.5	8
236	Characterization of two novel bacterial type A exo-chitobiose hydrolases having C-terminal 5/12-type carbohydrate-binding modules. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 4533-4546	5.7	5
235	Elemental analysis of various biomass solid fractions in biorefineries by X-ray fluorescence spectrometry. <i>Biomass and Bioenergy</i> , 2017 , 97, 70-76	5.3	5
234	Kinetics based reaction optimization of enzyme catalyzed reduction of formaldehyde to methanol with synchronous cofactor regeneration. <i>Biotechnology and Bioengineering</i> , 2017 , 114, 2762-2770	4.9	16
233	Direct rate assessment of laccase catalysed radical formation in lignin by electron paramagnetic resonance spectroscopy. <i>Enzyme and Microbial Technology</i> , 2017 , 106, 88-96	3.8	24
232	A comparative study on the activity of fungal lytic polysaccharide monooxygenases for the depolymerization of cellulose in soybean spent flakes. <i>Carbohydrate Research</i> , 2017 , 449, 85-94	2.9	14
231	Characterisation of Authentic Lignin Biorefinery Samples by Fourier Transform Infrared Spectroscopy and Determination of the Chemical Formula for Lignin. <i>Bioenergy Research</i> , 2017 , 10, 1025-1035	3.1	9
230	Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review. <i>Industrial Crops and Products</i> , 2017 , 108, 660-683	5.9	87
229	Crude fucoidan content in two North Atlantic kelp species, and -seasonal variation and impact of environmental factors. <i>Journal of Applied Phycology</i> , 2017 , 29, 3121-3137	3.2	26
228	Freezing Point Determination of Water-Ionic Liquid Mixtures. <i>Journal of Chemical & Engineering Data</i> , 2017 , 62, 2374-2383	2.8	9
227	Separation of xylose and glucose using an integrated membrane system for enzymatic cofactor regeneration and downstream purification. <i>Journal of Membrane Science</i> , 2017 , 523, 327-335	9.6	13
226	Rheological properties of agar and carrageenan from Ghanaian red seaweeds. <i>Food Hydrocolloids</i> , 2017 , 63, 50-58	10.6	39
225	Significance of membrane bioreactor design on the biocatalytic performance of glucose oxidase and catalase: Free vs. immobilized enzyme systems. <i>Biochemical Engineering Journal</i> , 2017 , 117, 41-47	4.2	29
224	Prediction of Pectin Yield and Quality by FTIR and Carbohydrate Microarray Analysis. <i>Food and Bioprocess Technology</i> , 2017 , 10, 143-154	5.1	29
223	Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon. <i>FEMS Microbiology Ecology</i> , 2017 , 93,	4.3	117
222	Enzymatic conversion of CO ₂ to CH ₃ OH via reverse dehydrogenase cascade biocatalysis: Quantitative comparison of efficiencies of immobilized enzyme systems. <i>Biochemical Engineering Journal</i> , 2017 , 127, 217-228	4.2	47

221	A New Functional Classification of Glucuronoyl Esterases by Peptide Pattern Recognition. <i>Frontiers in Microbiology</i> , 2017 , 8, 309	5.7	14
220	Design of <i>Trypanosoma rangeli</i> sialidase mutants with improved trans-sialidase activity. <i>PLoS ONE</i> , 2017 , 12, e0171585	3.7	13
219	Characterization and immobilization of engineered sialidases from <i>Trypanosoma rangeli</i> for transsialylation. <i>AIMS Molecular Science</i> , 2017 , 4, 140-163	0.9	5
218	Brown seaweed processing: enzymatic saccharification of <i>Laminaria digitata</i> requires no pre-treatment. <i>Journal of Applied Phycology</i> , 2016 , 28, 1287-1294	3.2	33
217	Rhamnogalacturonan I modifying enzymes: an update. <i>New Biotechnology</i> , 2016 , 33, 41-54	6.4	18
216	Structure, functionality and tuning up of laccases for lignocellulose and other industrial applications. <i>Critical Reviews in Biotechnology</i> , 2016 , 36, 70-86	9.4	54
215	Effect of pectin and hemicellulose removal from hemp fibres on the mechanical properties of unidirectional hemp/epoxy composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2016 , 90, 724-735	8.4	45
214	Phytase-mediated mineral solubilization from cereals under in vitro gastric conditions. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3755-61	4.3	9
213	Controlled retting of hemp fibres: Effect of hydrothermal pre-treatment and enzymatic retting on the mechanical properties of unidirectional hemp/epoxy composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2016 , 88, 253-262	8.4	37
212	Combination of ensiling and fungal delignification as effective wheat straw pretreatment. <i>Biotechnology for Biofuels</i> , 2016 , 9, 16	7.8	32
211	Thermostable β -galactosidases for the synthesis of human milk oligosaccharides. <i>New Biotechnology</i> , 2016 , 33, 355-60	6.4	29
210	Inocula selection in microbial fuel cells based on anodic biofilm abundance of <i>Geobacter sulfurreducens</i> . <i>Chinese Journal of Chemical Engineering</i> , 2016 , 24, 379-387	3.2	10
209	Quantitative enzymatic production of sialylated galactooligosaccharides with an engineered sialidase from <i>Trypanosoma rangeli</i> . <i>Enzyme and Microbial Technology</i> , 2016 , 82, 42-50	3.8	6
208	An <i>Aspergillus nidulans</i> GH26 endo- β -mannanase with a novel degradation pattern on highly substituted galactomannans. <i>Enzyme and Microbial Technology</i> , 2016 , 83, 68-77	3.8	27
207	Formation of water-soluble soybean polysaccharides from spent flakes by hydrogen peroxide treatment. <i>Carbohydrate Polymers</i> , 2016 , 144, 504-13	10.3	12
206	It All Starts with a Sandwich: Identification of Sialidases with Trans-Glycosylation Activity. <i>PLoS ONE</i> , 2016 , 11, e0158434	3.7	15
205	DNA-Based Identification and Chemical Characteristics of <i>Hypnea musciformis</i> from Coastal Sites in Ghana. <i>Diversity</i> , 2016 , 8, 14	2.5	6
204	Cathode Assessment for Maximizing Current Generation in Microbial Fuel Cells Utilizing Bioethanol Effluent as Substrate. <i>Energies</i> , 2016 , 9, 388	3.1	1

203	Predictive screening of ionic liquids for dissolving cellulose and experimental verification. <i>Green Chemistry</i> , 2016 , 18, 6246-6254	10	74
202	4-Hydroxybenzoic acid from hydrothermal pretreatment of oil palm empty fruit bunches [Its origin and influence on biomass conversion. <i>Biomass and Bioenergy</i> , 2016 , 93, 209-216	5.3	12
201	Cascade catalysis in membranes with enzyme immobilization for multi-enzymatic conversion of CO ₂ to methanol. <i>New Biotechnology</i> , 2015 , 32, 319-27	6.4	91
200	Predicting optimal back-shock times in ultrafiltration hollow fiber modules II: Effect of inlet flow and concentration dependent viscosity. <i>Journal of Membrane Science</i> , 2015 , 493, 486-495	9.6	6
199	In Situ Formation of a Biocatalytic Alginate Membrane by Enhanced Concentration Polarization. <i>ACS Applied Materials & Interfaces</i> , 2015 , 7, 17682-91	9.5	12
198	Acetate is a superior substrate for microbial fuel cell initiation preceding bioethanol effluent utilization. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 4905-15	5.7	36
197	Backbone structures in human milk oligosaccharides: trans-glycosylation by metagenomic EN-acetylhexosaminidases. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 7997-8009	5.7	34
196	Separation of phenolic acids from monosaccharides by low-pressure nanofiltration integrated with laccase pre-treatments. <i>Journal of Membrane Science</i> , 2015 , 482, 83-91	9.6	36
195	High performance separation of xylose and glucose by enzyme assisted nanofiltration. <i>Journal of Membrane Science</i> , 2015 , 492, 107-115	9.6	31
194	Characterization and biological depectinization of hemp fibers originating from different stem sections. <i>Industrial Crops and Products</i> , 2015 , 76, 880-891	5.9	42
193	Modulating the regioselectivity of a <i>Pasteurella multocida</i> sialyltransferase for biocatalytic production of 3'- and 6'-sialyllactose. <i>Enzyme and Microbial Technology</i> , 2015 , 78, 54-62	3.8	16
192	Thermostability enhancement of an endo-1,4-β-galactanase from <i>Talaromyces stipitatus</i> by site-directed mutagenesis. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 4245-53	5.7	13
191	Time of harvest affects the yield of soluble polysaccharides extracted enzymatically from potato pulp. <i>Food and Bioproducts Processing</i> , 2015 , 93, 77-83	4.9	5
190	Implications of silica on biorefineries [Interactions with organic material and mineral elements in grasses. <i>Biofuels, Bioproducts and Biorefining</i> , 2015 , 9, 109-121	5.3	26
189	Seaweed hydrocolloid production: an update on enzyme assisted extraction and modification technologies. <i>Marine Drugs</i> , 2015 , 13, 3340-59	6	177
188	Performance of microbial phytases for gastric inositol phosphate degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 943-50	5.7	10
187	Can laccases catalyze bond cleavage in lignin?. <i>Biotechnology Advances</i> , 2015 , 33, 13-24	17.8	219
186	Effect of harvest time and field retting duration on the chemical composition, morphology and mechanical properties of hemp fibers. <i>Industrial Crops and Products</i> , 2015 , 69, 29-39	5.9	106

185	A dynamic model for cellulosic biomass hydrolysis: a comprehensive analysis and validation of hydrolysis and product inhibition mechanisms. <i>Applied Biochemistry and Biotechnology</i> , 2014 , 172, 2815-37 ²	25
184	The significance of the initiation process parameters and reactor design for maximizing the efficiency of microbial fuel cells. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 2415-27	5.7 22
183	Improvement of trans-sialylation versus hydrolysis activity of an engineered sialidase from <i>Trypanosoma rangeli</i> by use of co-solvents. <i>Biotechnology Letters</i> , 2014 , 36, 1315-20	3 8
182	Application of enzymes for efficient extraction, modification, and development of functional properties of lime pectin. <i>Food Hydrocolloids</i> , 2014 , 40, 273-282	10.6 70
181	Directing filtration to optimize enzyme immobilization in reactive membranes. <i>Journal of Membrane Science</i> , 2014 , 459, 1-11	9.6 44
180	Enzyme immobilization by fouling in ultrafiltration membranes: Impact of membrane configuration and type on flux behavior and biocatalytic conversion efficacy. <i>Biochemical Engineering Journal</i> , 2014 , 83, 79-89	4.2 43
179	Formation of degradation compounds from lignocellulosic biomass in the biorefinery: sugar reaction mechanisms. <i>Carbohydrate Research</i> , 2014 , 385, 45-57	2.9 234
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