Jean-Paul Vincken

List of Publications by Citations

172 papers	6,458 citations	44 h-index	72 g-index
180 ext. papers	7,523 ext. citations	5.4 avg, IF	5.92 L-index

#	Paper	IF	Citations
172	If homogalacturonan were a side chain of rhamnogalacturonan I. Implications for cell wall architecture. *Plant Physiology*, **2003**, 132, 1781-9	6.6	474
171	Saponins, classification and occurrence in the plant kingdom. *Phytochemistry*, **2007**, 68, 275-97	4	469
170	Nitrogen-to-Protein Conversion Factors for Three Edible Insects: Tenebrio molitor, Alphitobius diaperinus, and Hermetia illucens. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2275-2278	5.7	280
169	Procyanidin dimers are metabolized by human microbiota with 2-(3,4-dihydroxyphenyl)acetic acid and 5-(3,4-dihydroxyphenyl)-gamma-valerolactone as the major metabolites. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1084-92	5.7	229
168	Structural differences of xylans affect their interaction with cellulose. *Carbohydrate Polymers*, **2007**, 69, 94-105	10.3	160
167	Procyanidin dimers A1, A2, and B2 are absorbed without conjugation or methylation from the small intestine of rats. *Journal of Nutrition*, **2009**, 139, 1469-73	4.1	138
166	Bifidobacterium carbohydrases-their role in breakdown and synthesis of (potential) prebiotics. *Molecular Nutrition and Food Research*, **2008**, 52, 146-63	5.9	130
165	Genetic variation in pea seed globulin composition. *Journal of Agricultural and Food Chemistry*, **2006** , 54, 425-33	5.7	109
164	Amylose is synthesized in vitro by extension of and cleavage from amylopectin. *Journal of Biological Chemistry*, **1998**, 273, 22232-40	5.4	102
163	Lytic polysaccharide monooxygenases from Myceliophthora thermophila C1 differ in substrate preference and reducing agent specificity. *Biotechnology for Biofuels*, **2016**, 9, 186	7.8	99
162	Efficacy of food proteins as carriers for flavonoids. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4136-43	5.7	98
161	Carotenoid composition of berries and leaves from six Romanian sea buckthorn (Hippophae rhamnoides L.) varieties. *Food Chemistry*, **2014**, 147, 1-9	8.5	95
160	Bitter taste receptor activation by flavonoids and isoflavonoids: modeled structural requirements for activation of hTAS2R14 and hTAS2R39. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10454-66	5.7	89
159	In muro fragmentation of the rhamnogalacturonan I backbone in potato (Solanum tuberosum L.) results in a reduction and altered location of the galactan and arabinan side-chains and abnormal periderm development. *Plant Journal*, **2002**, 30, 403-13	6.9	83
158	Laccase/Mediator Systems: Their Reactivity toward Phenolic Lignin Structures. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 2037-2046	8.3	81
157	Some phenolic compounds increase the nitric oxide level in endothelial cells in vitro. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7693-9	5.7	76
156	A rapid screening method for prenylated flavonoids with ultra-high-performance liquid chromatography/electrospray ionisation mass spectrometry in licorice root extracts. *Rapid Communications in Mass Spectrometry*, **2009**, 23, 3083-93	2.2	73

155	Bitterness of saponins and their content in dry peas. *Journal of the Science of Food and Agriculture*, **2006**, 86, 1225-1231	4.3	71
154	Prenylated isoflavonoids from plants as selective estrogen receptor modulators (phytoSERMs). *Food and Function*, **2012**, 3, 810-27	6.1	70
153	Polyphenolic composition and antioxidant activity of aï¿½i (Euterpe oleracea Mart.) from Colombia. *Food Chemistry*, **2017**, 217, 364-372	8.5	68
152	6-methoxyflavanones as bitter taste receptor blockers for hTAS2R39. *PLoS ONE*, **2014**, 9, e94451	3.7	67
151	The ethanolamide metabolite of DHA, docosahexaenoylethanolamine, shows immunomodulating effects in mouse peritoneal and RAW264.7 macrophages: evidence for a new link between fish oil and inflammation. *British Journal of Nutrition*, **2011**, 105, 1798-807	3.6	63
150	Metabolism of the lignan macromolecule into enterolignans in the gastrointestinal lumen as determined in the simulator of the human intestinal microbial ecosystem. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4806-12	5.7	63
149	Substrate specificity of endoglucanases: what determines xyloglucanase activity?. *Carbohydrate Research*, **1997**, 298, 299-310	2.9	62
148	Zealactones. Novel natural strigolactones from maize. *Phytochemistry*, **2017**, 137, 123-131	4	61
147	The flavonoid herbacetin diglucoside as a constituent of the lignan macromolecule from flaxseed hulls. *Phytochemistry*, **2007**, 68, 1227-35	4	60
146	Structural analyses of two arabinose containing oligosaccharides derived from olive fruit xyloglucan: XXSG and XLSG. *Carbohydrate Research*, **2001**, 332, 285-97	2.9	60
145	Boosting LPMO-driven lignocellulose degradation by polyphenol oxidase-activated lignin building blocks. *Biotechnology for Biofuels*, **2017**, 10, 121	7.8	59
144	Green and Black Tea Phenolics: Bioavailability, Transformation by Colonic Microbiota, and Modulation of Colonic Microbiota. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8469-8477	5.7	57
143	Interactions between membrane-bound cellulose synthases involved in the synthesis of the secondary cell wall. *FEBS Letters*, **2009**, 583, 978-82	3.8	57
142	Effect of soybean processing on content and bioaccessibility of folate, vitamin B12 and isoflavones in tofu and tempe. *Food Chemistry*, **2013**, 141, 2418-25	8.5	54
141	Increasing soy isoflavonoid content and diversity by simultaneous malting and challenging by a fungus to modulate estrogenicity. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6748-58	5.7	53
140	Type I arabinogalactan contains beta-D-Galp-(1-->3)-beta-D-Galp structural elements. *Carbohydrate Research*, **2005**, 340, 2135-43	2.9	52
139	Soy isoflavones and other isoflavonoids activate the human bitter taste receptors hTAS2R14 and hTAS2R39. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11764-71	5.7	51
138	beta-galactosidase from Bifidobacterium adolescentis DSM20083 prefers beta(1,4)-galactosides over lactose. *Applied Microbiology and Biotechnology*, **2004**, 66, 276-84	5.7	51

137	The chain length of lignan macromolecule from flaxseed hulls is determined by the incorporation of coumaric acid glucosides and ferulic acid glucosides. *Phytochemistry*, **2009**, 70, 262-9	4	49
136	Efficient isolation of major procyanidin A-type dimers from peanut skins and B-type dimers from grape seeds. *Food Chemistry*, **2009**, 117, 713-720	8.5	49
135	Identification of prenylated pterocarpans and other isoflavonoids in Rhizopus spp. elicited soya bean seedlings by electrospray ionisation mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2011**, 25, 55-65	2.2	48
134	Xanthohumol from hop (Humulus lupulus L.) is an efficient inhibitor of monocyte chemoattractant protein-1 and tumor necrosis factor-alpha release in LPS-stimulated RAW 264.7 mouse macrophages and U937 human monocytes. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7274-81	5.7	48
133	Improved Cassava Starch by Antisense Inhibition of Granule-bound Starch Synthase I. *Molecular Breeding*, **2005**, 16, 163-172	3.4	48
132	A new family of rhamnogalacturonan lyases contains an enzyme that binds to cellulose. *Biochemical Journal*, **2001**, 355, 167-177	3.8	48
131	Identification and quantification of (dihydro) hydroxycinnamic acids and their conjugates in potato by UHPLC□DAD□ESI-MSn. *Food Chemistry*, **2012**, 130, 730-738	8.5	47
130	UHPLC/PDA-ESI/MS analysis of the main berry and leaf flavonol glycosides from different Carpathian Hippopha□rhamnoides L. varieties. *Phytochemical Analysis*, **2013**, 24, 484-92	3.4	47
129	Bifidobacterium longum endogalactanase liberates galactotriose from type I galactans. *Applied and Environmental Microbiology*, **2005**, 71, 5501-10	4.8	47
128	Reduction of starch granule size by expression of an engineered tandem starch-binding domain in potato plants. *Plant Biotechnology Journal*, **2004**, 2, 251-60	11.6	43
127	Microbial starch-binding domains as a tool for targeting proteins to granules during starch biosynthesis. *Plant Molecular Biology*, **2003**, 51, 789-801	4.6	43
126	Nitrogen-depleted Chlorella zofingiensis produces astaxanthin, ketolutein and their fatty acid esters: a carotenoid metabolism study. *Journal of Applied Phycology*, **2015**, 27, 125-140	3.2	42
125	Recovery and concentration of phenolic compounds in blood orange juice by membrane operations. *Journal of Food Engineering*, **2013**, 117, 263-271	6	42
124	Modulation of isoflavonoid composition of Rhizopus oryzae elicited soybean (Glycine max) seedlings by light and wounding. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 8657-67	5.7	41
123	Hydroxycinnamic acids are ester-linked directly to glucosyl moieties within the lignan macromolecule from flaxseed hulls. *Phytochemistry*, **2008**, 69, 1250-60	4	41
122	Discrete forms of amylose are synthesized by isoforms of GBSSI in pea. *Plant Cell*, **2002**, 14, 1767-85	11.6	40
121	Identification, quantification, and sensory characterization of steviol glycosides from differently processed Stevia rebaudiana commercial extracts. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 11797-804	5.7	37
120	Agonistic and antagonistic estrogens in licorice root (Glycyrrhiza glabra). *Analytical and Bioanalytical Chemistry*, **2011**, 401, 305-13	4.4	37

119	Modulation of the cellulose content of tuber cell walls by antisense expression of different potato (Solanum tuberosum L.) CesA clones. *Phytochemistry*, **2004**, 65, 535-46	4	36
118	Pulsed Electric Field as an Alternative Pre-treatment for Drying to Enhance Polyphenol Extraction from Fresh Tea Leaves. *Food and Bioprocess Technology*, **2019**, 12, 183-192	5.1	36
117	Combined normal-phase and reversed-phase liquid chromatography/ESI-MS as a tool to determine the molecular diversity of A-type procyanidins in peanut skins. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6007-13	5.7	34
116	Increasing the transglycosylation activity of alpha-galactosidase from Bifidobacterium adolescentis DSM 20083 by site-directed mutagenesis. *Biotechnology and Bioengineering*, **2006**, 93, 122-31	4.9	33
115	Rapid membrane permeabilization of Listeria monocytogenes and Escherichia coli induced by antibacterial prenylated phenolic compounds from legumes. *Food Chemistry*, **2018**, 240, 147-155	8.5	32
114	Diversity of (dihydro) hydroxycinnamic acid conjugates in Colombian potato tubers. *Food Chemistry*, **2013**, 139, 1087-97	8.5	32
113	KORRIGAN1 interacts specifically with integral components of the cellulose synthase machinery. *PLoS ONE*, **2014**, 9, e112387	3.7	32
112	Preparative chromatographic purification and surfactant properties of individual soyasaponins from soy hypocotyls. *Food Chemistry*, **2007**, 101, 324-333	8.5	32
111	In vivo expression of a Cicer arietinum beta-galactosidase in potato tubers leads to a reduction of the galactan side-chains in cell wall pectin. *Plant and Cell Physiology*, **2005**, 46, 1613-22	4.9	32
110	The position of prenylation of isoflavonoids and stilbenoids from legumes (Fabaceae) modulates the antimicrobial activity against Gram positive pathogens. *Food Chemistry*, **2017**, 226, 193-201	8.5	31
109	Inhibition of enzymatic browning of chlorogenic acid by sulfur-containing compounds. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3507-14	5.7	30
108	Selective Synthesis of Unsaturated N-Acylethanolamines by Lipase- Catalyzed N-Acylation of Ethanolamine with Unsaturated Fatty Acids. *Letters in Organic Chemistry*, **2009**, 6, 444-447	0.6	30
107	Towards a more versatile alpha-glucan biosynthesis in plants. *Journal of Plant Physiology*, **2003**, 160, 765-77	3.6	30
106	Reciprocal Interactions between Epigallocatechin-3-gallate (EGCG) and Human Gut Microbiota. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 9804-9815	5.7	29
105	Potato xyloglucan is built from XXGG-type subunits. *Carbohydrate Research*, **1996**, 288, 219-32	2.9	28
104	Toward Developing a Yeast Cell Factory for the Production of Prenylated Flavonoids. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 13478-13486	5.7	27
103	Zeapyranolactone □A novel strigolactone from maize. *Phytochemistry Letters*, **2018**, 24, 172-178	1.9	27
102	Altering the phenolics profile of a green tea leaves extract using exogenous oxidases. *Food Chemistry*, **2016**, 196, 1197-206	8.5	27

101	QSAR-based molecular signatures of prenylated (iso)flavonoids underlying antimicrobial potency against and membrane-disruption in Gram positive and Gram negative bacteria. *Scientific Reports*, **2018**, 8, 9267	4.9	27
100	Promiscuous, non-catalytic, tandem carbohydrate-binding modules modulate the cell-wall structure and development of transgenic tobacco (Nicotiana tabacum) plants. *Journal of Plant Research*, **2007** , 120, 605-17	2.6	27
99	Isolation, characterization, and surfactant properties of the major triterpenoid glycosides from unripe tomato fruits. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11432-40	5.7	27
98	A comparison of the phenolic composition of old and young tea leaves reveals a decrease in flavanols and phenolic acids and an increase in flavonols upon tea leaf maturation. *Journal of Food Composition and Analysis*, **2020**, 86, 103385	4.1	27
97	Pectin lyase is a key enzyme in the maceration of potato tuber. *Journal of the Science of Food and Agriculture*, **1997**, 75, 167-172	4.3	26
96	Fatty acids attached to all-trans-astaxanthin alter its cis-trans equilibrium, and consequently its stability, upon light-accelerated autoxidation. *Food Chemistry*, **2016**, 194, 1108-15	8.5	25
95	Growth and pigment accumulation in nutrient-depleted Isochrysis aff. galbana T-ISO. *Journal of Applied Phycology*, **2013**, 25, 1421-1430	3.2	25
94	Evaluation of the bitter-masking potential of food proteins for EGCG by a cell-based human bitter taste receptor assay and binding studies. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10010-7	5.7	25
93	Modification of Prenylated Stilbenoids in Peanut (Arachis hypogaea) Seedlings by the Same Fungi That Elicited Them: The Fungus Strikes Back. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9260-8	5.7	24
92	Mass spectrometric characterisation of avenanthramides and enhancing their production by germination of oat (Avena sativa). *Food Chemistry*, **2019**, 277, 682-690	8.5	24
91	Phlorotannin Composition of Laminaria digitata. *Phytochemical Analysis*, **2017**, 28, 487-495	3.4	23
90	Glyceollins and dehydroglyceollins isolated from soybean act as SERMs and ER subtype-selective phytoestrogens. *Journal of Steroid Biochemistry and Molecular Biology*, **2016**, 156, 53-63	5.1	23
89	Structure and biosynthesis of benzoxazinoids: Plant defence metabolites with potential as antimicrobial scaffolds. *Phytochemistry*, **2018**, 155, 233-243	4	23
88	Main phenolic compounds of the melanin biosynthesis pathway in bruising-tolerant and bruising-sensitive button mushroom (Agaricus bisporus) strains. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 8224-31	5.7	23
87	C22 isomerization in alpha-tomatine-to-esculeoside A conversion during tomato ripening is driven by C27 hydroxylation of triterpenoidal skeleton. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3786-91	5.7	23
86	Action patterns and mapping of the substrate-binding regions of endo-(1-->5)-alpha-L-arabinanases from Aspergillus niger and Aspergillus aculeatus. *Carbohydrate Research*, **1997**, 303, 207-18	2.9	23
85	N-Docosahexaenoyl Dopamine, an Endocannabinoid-like Conjugate of Dopamine and the n-3 Fatty Acid Docosahexaenoic Acid, Attenuates Lipopolysaccharide-Induced Activation of Microglia and Macrophages via COX-2. *ACS Chemical Neuroscience*, **2017**, 8, 548-557	5.7	22
84	Peroxidase Can Perform the Hydroxylation Step in the "Oxidative Cascade" during Oxidation of Tea Catechins. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 8002-8009	5.7	22

83	Potato and mushroom polyphenol oxidase activities are differently modulated by natural plant extracts. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 214-21	5.7	22
82	Purification and characterisation of a beta-galactosidase from Aspergillus aculeatus with activity towards (modified) exopolysaccharides from Lactococcus lactis subsp. cremoris B39 and B891. *Carbohydrate Research*, **2000**, 329, 75-85	2.9	21
81	A universal assay for screening expression libraries for carbohydrases. *Journal of Bioscience and Bioengineering*, **2000**, 89, 107-9	3.3	21
80	Involvement of phenoloxidase in browning during grinding of Tenebrio molitor larvae. *PLoS ONE*, **2017**, 12, e0189685	3.7	20
79	Overexpression of two different potato UDP-Glc 4-epimerases can increase the galactose content of potato tuber cell walls. *Plant Science*, **2004**, 166, 1097-1104	5.3	20
78	Interaction of flavan-3-ol derivatives and different caseins is determined by more than proline content and number of proline repeats. *Food Chemistry*, **2014**, 158, 408-16	8.5	19
77	Fusion proteins comprising the catalytic domain of mutansucrase and a starch-binding domain can alter the morphology of amylose-free potato starch granules during biosynthesis. *Transgenic Research*, **2007**, 16, 645-56	3.3	19
76	Regeneration of pea (Pisum sativum L.) by a cyclic organogenic system. *Plant Cell Reports*, **2004**, 23, 453-60	3.1	19
75	Compositional changes in (iso)flavonoids and estrogenic activity of three edible Lupinus species by germination and Rhizopus-elicitation. *Phytochemistry*, **2016**, 122, 65-75	4	18
74	The antibrowning agent sulfite inactivates Agaricus bisporus tyrosinase through covalent modification of the copper-B site. *FEBS Journal*, **2013**, 280, 6184-95	5.7	18
73	Peanut allergen Ara h 1 interacts with proanthocyanidins into higher molecular weight complexes. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8772-8	5.7	18
72	Plant Aromatic Prenyltransferases: Tools for Microbial Cell Factories. *Trends in Biotechnology*, **2020**, 38, 917-934	15.1	17
71	Modulation of Glucosinolate Composition in Brassicaceae Seeds by Germination and Fungal Elicitation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12770-12779	5.7	17
70	Sodiation as a tool for enhancing the diagnostic value of MALDI-TOF/TOF-MS spectra of complex astaxanthin ester mixtures from Haematococcus pluvialis. *Journal of Mass Spectrometry*, **2013**, 48, 862-74	2.2	17
69	Pectin the Hairy Thing **2003**, 47-59		17
68	Microbial Metabolism of Theaflavin-3,3Rdigallate and Its Gut Microbiota Composition Modulatory Effects. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 232-245	5.7	17
67	New insights into an ancient antibrowning agent: formation of sulfophenolics in sodium hydrogen sulfite-treated potato extracts. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10247-55	5.7	16
66	Iron-polyphenol complexes cause blackening upon grinding Hermetia illucens (black soldier fly) larvae. *Scientific Reports*, **2019**, 9, 2967	4.9	15

65	Effect of Plant Age on the Quantity and Quality of Proteins Extracted from Sugar Beet (Beta vulgaris L.) Leaves. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 8305-8314	5.7	15
64	Accumulation of multiple-repeat starch-binding domains (SBD2-SBD5) does not reduce amylose content of potato starch granules. *Planta*, **2007**, 225, 919-33	4.7	15
63	Comparison of atmospheric pressure chemical ionization and electrospray ionization mass spectrometry for the detection of lignans from sesame seeds. *Rapid Communications in Mass Spectrometry*, **2008**, 22, 3615-23	2.2	15
62	Production of dextran in transgenic potato plants. *Transgenic Research*, **2005**, 14, 385-95	3.3	15
61	Effect of endogenous phenoloxidase on protein solubility and digestibility after processing of Tenebrio molitor, Alphitobius diaperinus and Hermetia illucens. *Food Research International*, **2019**, 121, 684-690	7	15
60	Revealing the main factors and two-way interactions contributing to food discolouration caused by iron-catechol complexation. *Scientific Reports*, **2020**, 10, 8288	4.9	14
59	Expression of an engineered granule-bound Escherichia coli glycogen branching enzyme in potato results in severe morphological changes in starch granules. *Plant Biotechnology Journal*, **2013**, 11, 470-9	11.6	14
58	Understanding laccase/HBT-catalyzed grass delignification at the molecular level. *Green Chemistry*, **2020**, 22, 1735-1746	10	13
57	Mass Spectrometric Characterization of Benzoxazinoid Glycosides from Rhizopus-Elicited Wheat (Triticum aestivum) Seedlings. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6267-76	5.7	13
56	Mutan produced in potato amyloplasts adheres to starch granules. *Plant Biotechnology Journal*, **2005**, 3, 341-51	11.6	13
55	Antibacterial prenylated stilbenoids from peanut (Arachis hypogaea). *Phytochemistry Letters*, **2018**, 28, 13-18	1.9	13
54	Expression of an amylosucrase gene in potato results in larger starch granules with novel properties. *Planta*, **2014**, 240, 409-21	4.7	12
53	Involvement of a Hydrophobic Pocket and Helix 11 in Determining the Modes of Action of Prenylated Flavonoids and Isoflavonoids in the Human Estrogen Receptor. *ChemBioChem*, **2015**, 16, 2668-77	3.8	12
52	Fungal and Plant Xyloglucanases May Act in Concert During Liquefaction of Apples. *Journal of the Science of Food and Agriculture*, **1997**, 73, 407-416	4.3	12
51	Variation in accumulation of isoflavonoids in Phaseoleae seedlings elicited by Rhizopus. *Food Chemistry*, **2016**, 196, 694-701	8.5	12
50	Structural changes of 6a-hydroxy-pterocarpans upon heating modulate their estrogenicity. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10475-84	5.7	11
49	Analysis of palmitoyl apo-astaxanthinals, apo-astaxanthinones, and their epoxides by UHPLC-PDA-ESI-MS. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10254-63	5.7	11
48	Expression of alternansucrase in potato plants. *Biotechnology Letters*, **2007**, 29, 1135-42	3	11

47	Snooker structure-based pharmacophore model explains differences in agonist and blocker binding to bitter receptor hTAS2R39. *PLoS ONE*, **2015**, 10, e0118200	3.7	11
46	Enzymatic Browning in Sugar Beet Leaves (Beta vulgaris L.): Influence of Caffeic Acid Derivatives, Oxidative Coupling, and Coupled Oxidation. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 4911-4920	5.7	10
45	The impact of lignin sulfonation on its reactivity with laccase and laccase/HBT. *Catalysis Science and Technology*, **2019**, 9, 1535-1542	5.5	10
44	Differential expression of cellulose synthase (CesA) gene transcripts in potato as revealed by QRT-PCR. *Plant Physiology and Biochemistry*, **2009**, 47, 1116-8	5.4	10
43	Browning of Epicatechin (EC) and Epigallocatechin (EGC) by Auto-Oxidation. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13879-13887	5.7	10
42	Simultaneous Analysis of Glucosinolates and Isothiocyanates by Reversed-Phase Ultra-High-Performance Liquid Chromatography-Electron Spray Ionization-Tandem Mass Spectrometry. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 3121-3131	5.7	9
41	A tandem mass spectrometry method based on selected ions detects low-abundance phenolics in black tea - theatridimensins as products of the oxidative cascade. *Rapid Communications in Mass Spectrometry*, **2016**, 30, 1797-805	2.2	9
40	Prenylation and Backbone Structure of Flavonoids and Isoflavonoids from Licorice and Hop Influence Their Phase I and II Metabolism. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10628-40	5.7	9
39	Quantitative fate of chlorogenic acid during enzymatic browning of potato juice. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1563-72	5.7	9
38	Expression of an engineered granule-bound Escherichia coli maltose acetyltransferase in wild-type and amf potato plants. *Plant Biotechnology Journal*, **2007**, 5, 134-45	11.6	9
37	Structural basis for non-genuine phenolic acceptor substrate specificity of Streptomyces roseochromogenes prenyltransferase CloQ from the ABBA/PT-barrel superfamily. *PLoS ONE*, **2017**, 12, e0174665	3.7	9
36	Remodelling Pectin Structure In Potato. *Developments in Plant Genetics and Breeding*, **2000**, 6, 245-256		8
35	Controlling the Competition: Boosting Laccase/HBT-Catalyzed Cleavage of a □O-4? Linked Lignin Model. *ACS Catalysis*, **2020**, 10, 8650-8659	13.1	8
34	Preliminary UHPLC-PDA-ESI-MS screening of light-accelerated autoxidation products of the tetrapyrrole biliverdin. *Food Chemistry*, **2015**, 173, 624-8	8.5	7
33	Laminaria digitata phlorotannins decrease protein degradation and methanogenesis during in vitro ruminal fermentation. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3644-3650	4.3	7
32	Xyloglucan endotransglycosylase activity in apples is ripening-related: implications for fruit juice processing. *Journal of the Science of Food and Agriculture*, **1998**, 78, 46-52	4.3	7
31	Glycosyl hydrolases from Bifidobacterium adolescentis DSM20083. An overview. *Dairy Science and Technology*, **2005**, 85, 125-133		7
30	QSAR of 1,4-benzoxazin-3-one antimicrobials and their drug design perspectives. *Bioorganic and Medicinal Chemistry*, **2018**, 26, 6105-6114	3.4	7

29	Dimers of a GFG hexasaccharide occur in apple fruit xyloglucan. *Carbohydrate Research*, **1997**, 305, 233-42	2.9	6
28	Annotation of Different Dehydrocatechin Oligomers by MS/MS and Their Occurrence in Black Tea. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6011-23	5.7	6
27	Resolubilization of Protein from Water-Insoluble Phlorotannin-Protein Complexes upon Acidification. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 9595-9602	5.7	5
26	Expression of a cassava granule-bound starch synthase gene in the amylose-free potato only partially restores amylose content. *Plant, Cell and Environment*, **1999**, 22, 1311-1318	8.4	5
25	Reactivity of p-Coumaroyl Groups in Lignin upon Laccase and Laccase/HBT Treatments. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 8723-8731	8.3	4
24	Enhanced biosynthesis of the natural antimicrobial glyceollins in soybean seedlings by priming and elicitation. *Food Chemistry*, **2020**, 317, 126389	8.5	4
23	Exploring the use of cDNA-AFLP with leaf protoplasts as a tool to study primary cell wall biosynthesis in potato. *Plant Physiology and Biochemistry*, **2003**, 41, 965-971	5.4	4
22	Towards Unravelling the Biological Significance of the Individual Components of Pectic Hairy Regions in Plants **2003**, 15-34		4
21	The interplay between antimicrobial activity and reactivity of isothiocyanates. *LWT - Food Science and Technology*, **2020**, 134, 109843	5.4	4
20	A comprehensive two-dimensional liquid chromatography method for the simultaneous separation of lipid species and their oxidation products. *Journal of Chromatography A*, **2021**, 1644, 462106	4.5	4
19	Insights into the molecular properties underlying antibacterial activity of prenylated (iso)flavonoids against MRSA. *Scientific Reports*, **2021**, 11, 14180	4.9	4
18	Induction of promising antibacterial prenylated isoflavonoids from different subclasses by sequential elicitation of soybean. *Phytochemistry*, **2020**, 179, 112496	4	3
17	Unravelling discolouration caused by iron-flavonoid interactions: Complexation, oxidation, and formation of networks. *Food Chemistry*, **2022**, 370, 131292	8.5	3
16	Facile enzymatic C□acylation of lignin model compounds. *Catalysis Communications*, **2020**, 136, 105919	3.2	3
15	Insights in the Recalcitrance of Theasinensin A to Human Gut Microbial Degradation. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 2477-2484	5.7	3
14	Removal of phenolic compounds from de-oiled sunflower kernels by aqueous ethanol washing. *Food Chemistry*, **2021**, 362, 130204	8.5	3
13	A tandem CBM25 domain of □amylase from Microbacterium aurum as potential tool for targeting proteins to starch granules during starch biosynthesis. *BMC Biotechnology*, **2017**, 17, 86	3.5	2
12	QSAR-based physicochemical properties of isothiocyanate antimicrobials against gram-negative and gram-positive bacteria. *LWT - Food Science and Technology*, **2021**, 144, 111222	5.4	2

List of Publications

11	Toward a Systematic Nomenclature for (Neo)Lignanamides. *Journal of Natural Products*, **2021**, 84, 956-963	4.9	1
10	Production of Heterologous Storage Polysaccharides in Potato Plants389-408		1
9	A method to identify and quantify the complete peptide composition in protein hydrolysates.. *Analytica Chimica Acta*, **2022**, 1201, 339616	6.6	1
8	A targeted prenylation analysis by a combination of IT-MS and HR-MS: Identification of prenyl number, configuration, and position in different subclasses of (iso)flavonoids. *Analytica Chimica Acta*, **2021**, 1180, 338874	6.6	0
7	Prenylated (iso)flavonoids as antifungal agents against the food spoiler Zygosaccharomyces parabailii. *Food Control*, **2022**, 132, 108434	6.2	0
6	Design and characterization of Ca-Fe(III) pyrophosphate salts with tunable pH-dependent solubility for dual-fortification of foods. *Journal of Functional Foods*, **2022**, 92, 105066	5.1	0
5	Technological Feasibility **2006**, 51-98		
4	Microbial starch-binding domains are superior to granule-bound starch synthase I for anchoring luciferase to potato starch granules. *Progress in Natural Science: Materials International*, **2006**, 16, 1295-1299	3.6	
3	Design of Interactive Protocols that Help Students to Prepare for Laboratory Work. *Journal of Chemical Education*, **2022**, 99, 612-618	2.4	
2	Breeding for Improved and Novel Starch Characteristics in Potato **2007**, 405-408		
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