Manuel A Coimbra

List of Publications by Year
in descending order

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315 papers	13,717 citations	19608 61 h-index	38300 95 g-index
321 all docs	321 docs citations	321 times ranked	14281 citing authors

#	Article	IF	Citations
1	Structureâ€“function relationships of immunostimulatory polysaccharides: A review. Carbohydrate Polymers, 2015, 132, 378-396.	5.1	716
2	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed Gracilaria birdiae. Food Hydrocolloids, 2012, 27, 287-292.	5.6	324
3	Coffee melanoidins: structures, mechanisms of formation and potential health impacts. Food and Function, 2012, 3, 903.	2.1	229
4	Use of FT-IR spectroscopy as a tool for the analysis of polysaccharide food additives. Carbohydrate Polymers, 2003, 51, 383-389.	5.1	207
5	Structural and thermal characterization of galactomannans from non-conventional sources. Carbohydrate Polymers, 2011, 83, 179-185.	5.1	206
6	Volatile composition of Baga red wine. Analytica Chimica Acta, 2004, 513, 257-262.	2.6	180
7	Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. Carbohydrate Polymers, 1998, 37, 241-248.	5.1	179
8	Influence of grape pomace extract incorporation on chitosan films properties. Carbohydrate Polymers, 2014, 113, 490-499.	5.1	162
9	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. Carbohydrate Polymers, 2015, 115, 1-9.	5.1	159
10	Extraction, purification and characterization of galactomannans from non-traditional sources. Carbohydrate Polymers, 2009, 75, 408-414.	5.1	153
11	FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. Carbohydrate Research, 1999, 317, 145-154.	1.1	141
12	Headspace Solid Phase Microextraction (SPME) Analysis of Flavor Compounds in Wines. Effect of the Matrix Volatile Composition in the Relative Response Factors in a Wine Model. Journal of Agricultural and Food Chemistry, 2001, 49, 5142-5151.	2.4	137
13	Chemical and physical methodologies for the replacement/reduction of sulfur dioxide use during winemaking: review of their potentialities and limitations. European Food Research and Technology, 2012, 234, 1-12.	1.6	137
14	Supercritical fluid extraction of grape seed (Vitis vinifera L.) oil. Effect of the operating conditions upon oil composition and antioxidant capacity. Chemical Engineering Journal, 2010, 160, 634-640.	6.6	135
15	Characterisation of phenolic extracts from olive pulp and olive pomace by electrospray mass spectrometry. Journal of the Science of Food and Agriculture, 2005, 85, 21-32.	1.7	134
16	InÂvitro behaviour of curcumin nanoemulsions stabilized by biopolymer emulsifiers â€“ Effect of interfacial composition. Food Hydrocolloids, 2016, 52, 460-467.	5.6	134
17	Composition of Phenolic Compounds in a Portuguese Pear (Pyrus communisL. Var. S. Bartolomeu) and Changes after Sun-Drying. Journal of Agricultural and Food Chemistry, 2002, 50, 4537-4544.	2.4	131
18	Headspace-SPME applied to varietal volatile components evolution during Vitis vinifera L. cv. â€˜Bagaâ€™ ripening. Analytica Chimica Acta, 2006, 563, 204-214.	2.6	130

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19	Enhancement of grape seed oil extraction using a cell wall degrading enzyme cocktail. Food Chemistry, 2009, 115, 48-53.	4.2	129
20	Chemical Characterization of the High Molecular Weight Material Extracted with Hot Water from Green and Roasted Arabica Coffee. Journal of Agricultural and Food Chemistry, 2001, 49, 1773-1782.	2.4	125
21	Melanoidins from Coffee Infusions. Fractionation, Chemical Characterization, and Effect of the Degree of Roast. Journal of Agricultural and Food Chemistry, 2007, 55, 3967-3977.	2.4	123
22	Fourier Transform Infrared Spectroscopy and Chemometric Analysis of White Wine Polysaccharide Extracts. Journal of Agricultural and Food Chemistry, 2002, 50, 3405-3411.	2.4	115
23	Morphogenesis Control in Candida albicans and Candida dubliniensis through Signaling Molecules Produced by Planktonic and Biofilm Cells. Eukaryotic Cell, 2007, 6, 2429-2436.	3.4	114
24	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. Journal of Chromatography A, 2007, 1161, 292-299.	1.8	111
25	Chitosanâ€“caffeic acidâ€“genipin films presenting enhanced antioxidant activity and stability in acidic media. Carbohydrate Polymers, 2013, 91, 236-243.	5.1	103
26	Microwave superheated water extraction of polysaccharides from spent coffee grounds. Carbohydrate Polymers, 2013, 94, 626-633.	5.1	102
27	Temperature dependence of the formation and melting of pectinâ€“Ca2+ networks: a rheological study. Food Hydrocolloids, 2003, 17, 801-807.	5.6	101
28	Quantification approach for assessment of sparkling wine volatiles from different soils, ripening stages, and varieties by stir bar sorptive extraction with liquid desorption. Analytica Chimica Acta, 2009, 635, 214-221.	2.6	98
29	Optimization of the supercritical fluid coextraction of oil and diterpenes from spent coffee grounds using experimental design and response surface methodology. Journal of Supercritical Fluids, 2014, 85, 165-172.	1.6	98
30	Structural characterisation of the olive pomace pectic polysaccharide arabinan side chains. Carbohydrate Research, 2002, 337, 917-924.	1.1	96
31	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. Industrial Crops and Products, 2014, 52, 136-143.	2.5	95
32	Applications of chitosan and their derivatives in beverages: a critical review. Current Opinion in Food Science, 2017, 15, 61-69.	4.1	94
33	Microwave superheated water and dilute alkali extraction of brewersâ€™ spent grain arabinoxylans and arabinoxylo-oligosaccharides. Carbohydrate Polymers, 2014, 99, 415-422.	5.1	91
34	Foamability, Foam Stability, and Chemical Composition of Espresso Coffee As Affected by the Degree of Roast. Journal of Agricultural and Food Chemistry, 1997, 45, 3238-3243.	2.4	89
35	Physicochemical characterization, antioxidant capacity, total phenolic and proanthocyanidin content of flours prepared from pequi (Caryocar brasilense Camb.) fruit by-products. Food Chemistry, 2017, 225, 146-153.	4.2	89
36	Infrared spectroscopy and outer product analysis for quantification of fat, nitrogen, and moisture of cocoa powder. Analytica Chimica Acta, 2007, 601, 77-86.	2.6	86

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37	Isolation and characterisation of cell wall polymers from olive pulp (Olea europaea L.). Carbohydrate Research, 1994, 252, 245-262.	1.1	84
38	Enhancement of the supercritical fluid extraction of grape seed oil by using enzymatically pre-treated seed. Journal of Supercritical Fluids, 2009, 48, 225-229.	1.6	83
39	Unravelling the behaviour of curcumin nanoemulsions during in vitro digestion: effect of the surface charge. Soft Matter, 2013, 9, 3147.	1.2	81
40	Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. Carbohydrate Polymers, 2002, 50, 85-94.	5.1	79
41	Calcium-mediated gelation of an olive pomace pectic extract. Carbohydrate Polymers, 2003, 52, 125-133.	5.1	77
42	NMR structural elucidation of the arabinan from Prunus dulcis immunobiological active pectic polysaccharides. Carbohydrate Polymers, 2006, 66, 27-33.	5.1	77
43	Elemental analysis for categorization of wines and authentication of their certified brand of origin. Journal of Food Composition and Analysis, 2011, 24, 548-562.	1.9	77
44	Effect of ripening on texture, microstructure and cell wall polysaccharide composition of olive fruit (Olea europaea). Physiologia Plantarum, 2001, 111, 439-447.	2.6	76
45	The Key Role of Sulfation and Branching on Fucoidan Antitumor Activity. Macromolecular Bioscience, 2017, 17, 1600340.	2.1	76
46	Rhamnoarabinosyl and rhamnoarabinoarabinosyl side chains as structural features of coffee arabinogalactans. Phytochemistry, 2008, 69, 1573-1585.	1.4	75
47	Microwave assisted dehydration of broccoli by-products and simultaneous extraction of bioactive compounds. Food Chemistry, 2018, 246, 386-393.	4.2	74
48	In vitro and in vivo studies of natural products: A challenge for their valuation. The case study of chamomile (Matricaria recutita L.). Industrial Crops and Products, 2012, 40, 1-12.	2.5	73
49	Xylo-oligosaccharides display a prebiotic activity when used to supplement wheat or corn-based diets for broilers. Poultry Science, 2018, 97, 4330-4341.	1.5	73
50	Characterization of Galactomannan Derivatives in Roasted Coffee Beverages. Journal of Agricultural and Food Chemistry, 2006, 54, 3428-3439.	2.4	71
51	Îš-carrageenan/chitosan nanolayered coating for controlled release of a model bioactive compound. Innovative Food Science and Emerging Technologies, 2012, 16, 227-232.	2.7	70
52	Interactions between Î²-carrageenan and chitosan in nanolayered coatingsâ€"Structural and transport properties. Carbohydrate Polymers, 2012, 87, 1081-1090.	5.1	70
53	Nature of Phenolic Compounds in Coffee Melanoidins. Journal of Agricultural and Food Chemistry, 2014, 62, 7843-7853.	2.4	69
54	Isolation and Analysis of Cell Wall Polymers from Olive Pulp. Modern Methods of Plant Analysis, 1996, , 19-44.	0.1	68

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55	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. Analytica Chimica Acta, 2007, 597, 257-264.	2.6	68
56	Antioxidant and antimicrobial films based on brewers spent grain arabinoxylans, nanocellulose and feruloylated compounds for active packaging. Food Hydrocolloids, 2020, 108, 105836.	5.6	68
57	Immunostimulatory properties of coffee mannans. Molecular Nutrition and Food Research, 2009, 53, 1036-1043.	1.5	67
58	Isolation and characterisation of cell wall polymers from olive pulp (Olea europaea L.). Carbohydrate Research, 1994, 252, 245-262.	1.1	66
59	Synergy of polysaccharide mixtures in gelcasting of alumina. Journal of the European Ceramic Society, 2000, 20, 423-429.	2.8	66
60	Arabinosyl and glucosyl residues as structural features of acetylated galactomannans from green and roasted coffee infusions. Carbohydrate Research, 2005, 340, 1689-1698.	1.1	64
61	Enhancement of Escherichia coli and Staphylococcus aureus Antibiotic Susceptibility Using Sesquiterpenoids. Medicinal Chemistry, 2008, 4, 616-623.	0.7	64
62	Chemical composition and structural features of the macromolecular components of Hibiscus cannabinus grown in Portugal. Industrial Crops and Products, 1996, 5, 189-196.	2.5	61
63	Variations in chemical composition and structure of macromolecular components in different morphological regions and maturity stages of Arundo donax. Industrial Crops and Products, 1997, 6, 51-58.	2.5	61
64	Structural Ripening-Related Changes of the Arabinan-Rich Pectic Polysaccharides from Olive Pulp Cell Walls. Journal of Agricultural and Food Chemistry, 2007, 55, 7124-7130.	2.4	61
65	Simple and effective chitosan based films for the removal of Hg from waters: Equilibrium, kinetic and ionic competition. Chemical Engineering Journal, 2016, 300, 217-229.	6.6	61
66	Apple Pomace Extract as a Sustainable Food Ingredient. Antioxidants, 2019, 8, 189.	2.2	61
67	Role of hydroxycinnamates in coffee melanoidin formation. Phytochemistry Reviews, 2010, 9, 171-185.	3.1	60
68	Screening and distinction of coffee brews based on headspace solid phase microextraction/gas chromatography/principal component analysis. Journal of the Science of Food and Agriculture, 2004, 84, 43-51.	1.7	59
69	Effect of high pressure treatments on the physicochemical properties of a sulphur dioxide-free red wine. Food Chemistry, 2013, 141, 2558-2566.	4.2	59
70	Transglycosylation reactions, a main mechanism of phenolics incorporation in coffee melanoidins: Inhibition by Maillard reaction. Food Chemistry, 2017, 227, 422-431.	4.2	59
71	Chemical Characterization of Galactomannans and Arabinogalactans from Two Arabica Coffee Infusions As Affected by the Degree of Roast. Journal of Agricultural and Food Chemistry, 2002, 50, 1429-1434.	2.4	58
72	Purification, structure and immunobiological activity of an arabinan-rich pectic polysaccharide from the cell walls of Prunus dulcis seeds. Carbohydrate Research, 2004, 339, 2555-2566.	1.1	58

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73	Revisiting the structural features of arabinoxylans from brewersâ€™ spent grain. Carbohydrate Polymers, 2016, 139, 167-176.	5.1	58
74	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatographyâ€“quadrupole mass spectrometry for the determination of volatile compounds in wines. Analytica Chimica Acta, 2008, 624, 79-89.	2.6	57
75	Carboxymethylation of ulvan and chitosan and their use as polymeric components of bone cements. Acta Biomaterialia, 2013, 9, 9086-9097.	4.1	57
76	Valuation of brewers spent yeast polysaccharides: A structural characterization approach. Carbohydrate Polymers, 2015, 116, 215-222.	5.1	57
77	Nutritional Potential and Toxicological Evaluation of Tetraselmis sp. CTP4 Microalgal Biomass Produced in Industrial Photobioreactors. Molecules, 2019, 24, 3192.	1.7	57
78	Influence of polysaccharide composition in foam stability of espresso coffee. Carbohydrate Polymers, 1998, 37, 283-285.	5.1	56
79	Improved efficiency of brewerâ€™s spent grain arabinoxylans by ultrasound-assisted extraction. Ultrasonics Sonochemistry, 2015, 24, 155-164.	3.8	56
80	Chitosanâ€“genipin film, a sustainable methodology for wine preservation. Green Chemistry, 2016, 18, 5331-5341.	4.6	56
81	Compositional Features and Bioactive Properties of Aloe vera Leaf (Fillet, Mucilage, and Rind) and Flower. Antioxidants, 2019, 8, 444.	2.2	56
82	Interactions of arabinan-rich pectic polysaccharides with polyphenols. Carbohydrate Polymers, 2020, 230, 115644.	5.1	56
83	Use of FT-IR spectroscopy to follow the effect of processing in cell wall polysaccharide extracts of a sun-dried pear. Carbohydrate Polymers, 2001, 45, 175-182.	5.1	55
84	Chemical Characterization of the High-Molecular-Weight Material Extracted with Hot Water from Green and Roasted Robusta Coffees As Affected by the Degree of Roast. Journal of Agricultural and Food Chemistry, 2002, 50, 7046-7052.	2.4	53
85	Mass spectrometry characterization of an Aloe vera mannan presenting immunostimulatory activity. Carbohydrate Polymers, 2012, 90, 229-236.	5.1	53
86	Hepatoprotection of sesquiterpenoids: A quantitative structureâ€“activity relationship (QSAR) approach. Food Chemistry, 2014, 146, 78-84.	4.2	53
87	Study of the volatile components of a candied plum and estimation of their contribution to the aroma. Food Chemistry, 2008, 111, 897-905.	4.2	52
88	Extractability and structure of spent coffee ground polysaccharides by roasting pre-treatments. Carbohydrate Polymers, 2013, 97, 81-89.	5.1	52
89	Revisiting the chemistry of apple pomace polyphenols. Food Chemistry, 2019, 294, 9-18.	4.2	52
90	Exploring the Saccharomyces cerevisiae Volatile Metabolome: Indigenous versus Commercial Strains. PLoS ONE, 2015, 10, e0143641.	1.1	51

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91	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. Food Chemistry, 2018, 243, 1-10.	4.2	51
92	Structural analysis and potential immunostimulatory activity of Nannochloropsis oculata polysaccharides. Carbohydrate Polymers, 2019, 222, 114962.	5.1	51
93	Occurrence of cellobiose residues directly linked to galacturonic acid in pectic polysaccharides. Carbohydrate Polymers, 2012, 87, 620-626.	5.1	50
94	Sequential microwave superheated water extraction of mannans from spent coffee grounds. Carbohydrate Polymers, 2014, 103, 333-338.	5.1	49
95	Evidence for galloylated type-A procyanidins in grape seeds. Food Chemistry, 2007, 105, 1457-1467.	4.2	48
96	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. Food Chemistry, 2015, 188, 406-414.	4.2	48
97	Purification and characterization of olive (Olea europaea L.) peroxidase â€“ Evidence for the occurrence of a pectin binding peroxidase. Food Chemistry, 2007, 101, 1571-1579.	4.2	47
98	Anatomy and Cell Wall Polysaccharides of Almond (Prunus dulcisD. A. Webb) Seeds. Journal of Agricultural and Food Chemistry, 2004, 52, 1364-1370.	2.4	46
99	Headspace solid-phase microextraction combined with comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry for the determination of volatile compounds from marine salt. Journal of Chromatography A, 2010, 1217, 5511-5521.	1.8	46
100	Aroma Potential of Two Bairrada White Grape Varieties:Â Maria Gomes and Bical. Journal of Agricultural and Food Chemistry, 2000, 48, 4802-4807.	2.4	45
101	Structural characterisation of underivatised olive pulp xylo-oligosaccharides by mass spectrometry using matrix-assisted laser desorption/ionisation and electrospray ionisation. Rapid Communications in Mass Spectrometry, 2002, 16, 2124-2132.	0.7	45
102	Structural characterisation by MALDI-MS of olive xylo-oligosaccharides obtained by partial acid hydrolysis. Carbohydrate Polymers, 2003, 53, 101-107.	5.1	45
103	Impact of grape pectic polysaccharides on anthocyanins thermostability. Carbohydrate Polymers, 2020, 239, 116240.	5.1	45
104	Positive and negative electrospray ionisation tandem mass spectrometry as a tool for structural characterisation of acid released oligosaccharides from olive pulp glucuronoxylans. Carbohydrate Research, 2003, 338, 1497-1505.	1.1	44
105	Identification of Anomeric Configuration of Underivatized Reducing Glucopyranosyl-glucose Disaccharides by Tandem Mass Spectrometry and Multivariate Analysis. Analytical Chemistry, 2007, 79, 5896-5905.	3.2	43
106	Evaluation of the Effect of Roasting on the Structure of Coffee Galactomannans Using Model Oligosaccharides. Journal of Agricultural and Food Chemistry, 2011, 59, 10078-10087.	2.4	43
107	Potential use of fatty acid profiles of the adductor muscle of cockles (Cerastoderma edule) for traceability of collection site. Scientific Reports, 2015, 5, 11125.	1.6	43
108	Modifications of Saccharomyces pastorianus cell wall polysaccharides with brewing process. Carbohydrate Polymers, 2015, 124, 322-330.	5.1	43

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109	Isolation and characterisation of cell wall polymers from the heavily lignified tissues of olive (Olea) Tj ETQq1 1 0.784314 rgBT /Overlock	5.1	42
110	Influence of hydration of food additive polysaccharides on FT-IR spectra distinction. Carbohydrate Polymers, 2006, 63, 355-359.	5.1	42
111	Rapid tool for distinction of wines based on the global volatile signature. Journal of Chromatography A, 2006, 1114, 188-197.	1.8	41
112	Synergistic Effect of High and Low Molecular Weight Molecules in the Foamability and Foam Stability of Sparkling Wines. Journal of Agricultural and Food Chemistry, 2011, 59, 3168-3179.	2.4	41
113	Assessment of the antioxidant and antiproliferative effects of sesquiterpenic compounds in in vitro Caco-2 cell models. Food Chemistry, 2014, 156, 204-211.	4.2	41
114	Effect of extraction temperature on rheological behavior and antioxidant capacity of flaxseed gum. Carbohydrate Polymers, 2019, 213, 217-227.	5.1	41
115	Metabolic distinction of Ulmus minor xylem tissues after inoculation with Ophiostoma novo-ulmi. Phytochemistry, 2005, 66, 2458-2467.	1.4	40
116	Structural features of partially acetylated coffee galactomannans presenting immunostimulatory activity. Carbohydrate Polymers, 2010, 79, 397-402.	5.1	40
117	By-products of Scyliorhinus canicula, Prionace glauca and Raja clavata: A valuable source of predominantly 6S sulfated chondroitin sulfate. Carbohydrate Polymers, 2017, 157, 31-37.	5.1	40
118	Process development for the production of prebiotic fructo-oligosaccharides by penicillium citreonigrum. Bioresource Technology, 2019, 282, 464-474.	4.8	40
119	THERMAL AND HIGH-PRESSURE STABILITY OF PURIFIED PECTIN METHYLESTERASE FROM PLUMS (PRUNUS) Tj ETQq1 1 0.784314 rgBT	1.2	39
120	Effect of candying on cell wall polysaccharides of plums (Prunus domestica L.) and influence of cell wall enzymes. Food Chemistry, 2008, 111, 538-548.	4.2	39
121	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. Carbohydrate Polymers, 2005, 61, 434-440.	5.1	38
122	Establishment of the volatile profile of â€˜Bravo de Esmolfeâ€™ apple variety and identification of varietal markers. Food Chemistry, 2009, 113, 513-521.	4.2	38
123	In vitro digestibility and fermentability of fructo-oligosaccharides produced by Aspergillus ibericus. Journal of Functional Foods, 2018, 46, 278-287.	1.6	38
124	Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. Innovative Food Science and Emerging Technologies, 2013, 20, 51-58.	2.7	37
125	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. Food Research International, 2016, 89, 989-996.	2.9	37
126	Investigation of the occurrence of xylan-xyloglucan complexes in the cell walls of olive pulp (Olea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.1	36

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127	Effect of Processing on Cell Wall Polysaccharides of Green Table Olives. Journal of Agricultural and Food Chemistry, 1996, 44, 2394-2401.	2.4	36
128	Exogenous phenol increase resistance of Ulmus minor to Dutch elm disease through formation of suberin-like compounds on xylem tissues. Environmental and Experimental Botany, 2008, 64, 97-104.	2.0	36
129	Evaluation of the mutagenicity of sesquiterpenic compounds and their influence on the susceptibility towards antibiotics of two clinically relevant bacterial strains. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2011, 723, 18-25.	0.9	36
130	The hydrophobic polysaccharides of apple pomace. Carbohydrate Polymers, 2019, 223, 115132.	5.1	36
131	Cyanoflan: A cyanobacterial sulfated carbohydrate polymer with emulsifying properties. Carbohydrate Polymers, 2020, 229, 115525.	5.1	36
132	Potato peel phenolics as additives for developing active starch-based films with potential to pack smoked fish fillets. Food Packaging and Shelf Life, 2021, 28, 100644.	3.3	36
133	Metabolic fingerprinting allows discrimination between Ulmus pumila and U. minor, and between U. minor clones of different susceptibility to Dutch elm disease. Forest Pathology, 2008, 38, 244-256.	0.5	35
134	Nerolidol effects on mitochondrial and cellular energetics. Toxicology in Vitro, 2012, 26, 189-196.	1.1	35
135	Coffee By-Products and Their Suitability for Developing Active Food Packaging Materials. Foods, 2021, 10, 683.	1.9	35
136	Study of the retention capacity of anthocyanins by wine polymeric material. Food Chemistry, 2012, 134, 957-963.	4.2	34
137	Waste mitigation: From an effluent of apple juice concentrate industry to a valuable ingredient for food and feed applications. Journal of Cleaner Production, 2018, 193, 652-660.	4.6	34
138	Fragmentation pattern of underivatised xylo-oligosaccharides and their alditol derivatives by electrospray tandem mass spectrometry. Carbohydrate Polymers, 2004, 55, 401-409.	5.1	33
139	Effect of enzymatic aroma release on the volatile compounds of white wines presenting different aroma potentials. Journal of the Science of Food and Agriculture, 2005, 85, 199-205.	1.7	33
140	Insight into the Mechanism of Coffee Melanoidin Formation Using Modified â€œin Beanâ€•Models. Journal of Agricultural and Food Chemistry, 2012, 60, 8710-8719.	2.4	33
141	Origin of the Pinking Phenomenon of White Wines. Journal of Agricultural and Food Chemistry, 2014, 62, 5651-5659.	2.4	33
142	Structural analysis of dextrins and characterization of dextrin-based biomedical hydrogels. Carbohydrate Polymers, 2014, 114, 458-466.	5.1	33
143	A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. Analytica Chimica Acta, 2014, 846, 8-35.	2.6	33
144	Structural elucidation and interfacial properties of a levan isolated from Bacillus mojavensis. Food Chemistry, 2021, 343, 128456.	4.2	33

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145	Characterization of Plum Procyanidins by Thiolytic Depolymerization. Journal of Agricultural and Food Chemistry, 2008, 56, 5188-5196.	2.4	32
146	Effects of fungus inoculation and salt stress on physiology and biochemistry of in vitro grapevines: Emphasis on sugar composition changes by FT-IR analyses. Environmental and Experimental Botany, 2009, 65, 1-10.	2.0	32
147	Foamability and Foam Stability of Molecular Reconstituted Model Sparkling Wines. Journal of Agricultural and Food Chemistry, 2011, 59, 8770-8778.	2.4	32
148	Blanching impact on pigments, glucosinolates, and phenolics of dehydrated broccoli by-products. Food Research International, 2020, 132, 109055.	2.9	32
149	Polysaccharide Structures and Their Hypocholesterolemic Potential. Molecules, 2021, 26, 4559.	1.7	32
150	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. Molecules, 2020, 25, 272.	1.7	32
151	Deeper insight into the monoterpenic composition of Ferula gummosa oleo-gum-resin from Iran. Industrial Crops and Products, 2012, 36, 500-507.	2.5	31
152	Thermal stability of spent coffee ground polysaccharides: Galactomannans and arabinogalactans. Carbohydrate Polymers, 2014, 101, 256-264.	5.1	31
153	In vitro macrophage nitric oxide production by Pterospartum tridentatum (L.) Willk. inflorescence polysaccharides. Carbohydrate Polymers, 2017, 157, 176-184.	5.1	31
154	Single-step production of arabino-xylooligosaccharides by recombinant Bacillus subtilis 3610 cultivated in brewersâ€™ spent grain. Carbohydrate Polymers, 2018, 199, 546-554.	5.1	31
155	Occurrence of furfuraldehydes during the processing of Quercus suber L. cork. Simultaneous determination of furfural, 5-hydroxymethylfurfural and 5-methylfurfural and their relation with cork polysaccharides. Carbohydrate Polymers, 2004, 56, 287-293.	5.1	30
156	Structural analysis of gellans produced by Sphingomonas elodea strains by electrospray tandem mass spectrometry. Carbohydrate Polymers, 2009, 77, 10-19.	5.1	30
157	Evaluation of the potential of high pressure technology as an enological practice for red wines. Innovative Food Science and Emerging Technologies, 2016, 33, 76-83.	2.7	30
158	Pectic polysaccharides as an acrylamide mitigation strategy â€“ÂCompetition between reducing sugars and sugar acids. Food Hydrocolloids, 2018, 81, 113-119.	5.6	30
159	Reserve, structural and extracellular polysaccharides of Chlorella vulgaris: A holistic approach. Algal Research, 2020, 45, 101757.	2.4	30
160	Adding value to ragworms (Hediste diversicolor) through the bioremediation of a super-intensive marine fish farm. Aquaculture Environment Interactions, 2018, 10, 79-88.	0.7	30
161	Simple and solvent-free methodology for simultaneous quantification of methanol and acetic acid content of plant polysaccharides based on headspace solid phase microextraction-gas chromatography (HS-SPME-GC-FID). Carbohydrate Polymers, 2006, 64, 306-311.	5.1	29
162	Amino acid profile and Maillard compounds of sun-dried pears. Relation with the reddish brown colour of the dried fruits. European Food Research and Technology, 2011, 233, 637-646.	1.6	29

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163	Structural features of spent coffee grounds water-soluble polysaccharides: Towards tailor-made microwave assisted extractions. Carbohydrate Polymers, 2019, 214, 53-61.	5.1	29
164	Sesquiterpenic composition of the inflorescences of Brazilian chamomile (Matricaria recutita L.): Impact of the agricultural practices. Industrial Crops and Products, 2011, 34, 1482-1490.	2.5	28
165	Dimeric calcium complexes of arabinan-rich pectic polysaccharides from Olea europaea L. cell walls. Carbohydrate Polymers, 2006, 65, 535-543.	5.1	27
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