Manuel A Coimbra

List of Publications by Citations

302 papers	10,523 citations	56 h-index	84 g-index
321 ext. papers	12,122 ext. citations	6.6 avg, IF	6.43 L-index

#	Paper	IF	Citations
302	Structure-function relationships of immunostimulatory polysaccharides: A review. *Carbohydrate Polymers*, **2015**, 132, 378-96	10.3	502
301	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed Gracilaria birdiae. *Food Hydrocolloids*, **2012**, 27, 287-292	10.6	260
300	Coffee melanoidins: structures, mechanisms of formation and potential health impacts. *Food and Function*, **2012**, 3, 903-15	6.1	179
299	Use of FT-IR spectroscopy as a tool for the analysis of polysaccharide food additives. *Carbohydrate Polymers*, **2003**, 51, 383-389	10.3	170
298	Structural and thermal characterization of galactomannans from non-conventional sources. *Carbohydrate Polymers*, **2011**, 83, 179-185	10.3	164
297	Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. *Carbohydrate Polymers*, **1998**, 37, 241-248	10.3	158
296	Volatile composition of Baga red wine. *Analytica Chimica Acta*, **2004**, 513, 257-262	6.6	149
295	Extraction, purification and characterization of galactomannans from non-traditional sources. *Carbohydrate Polymers*, **2009**, 75, 408-414	10.3	133
294	Influence of grape pomace extract incorporation on chitosan films properties. *Carbohydrate Polymers*, **2014**, 113, 490-9	10.3	128
293	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. *Carbohydrate Polymers*, **2015**, 115, 1-9	10.3	126
292	FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. *Carbohydrate Research*, **1999**, 317, 145-154	2.9	125
291	Composition of phenolic compounds in a Portuguese pear (Pyrus communis L. var. S. Bartolomeu) and changes after sun-drying. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 4537-44	5.7	123
290	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	4.3	120
289	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, 5142-51	5.7	113
288	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	14.7	112
287	In□vitro behaviour of curcumin nanoemulsions stabilized by biopolymer emulsifiers □Effect of interfacial composition. *Food Hydrocolloids*, **2016**, 52, 460-467	10.6	111
286	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	3.4	111

285	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, 1773-82	5.7	111
284	Headspace-SPME applied to varietal volatile components evolution during Vitis vinifera L. cv. Baga ripening. *Analytica Chimica Acta*, **2006**, 563, 204-214	6.6	108
283	Fourier transform infrared spectroscopy and chemometric analysis of white wine polysaccharide extracts. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 3405-11	5.7	106
282	Enhancement of grape seed oil extraction using a cell wall degrading enzyme cocktail. *Food Chemistry*, **2009**, 115, 48-53	8.5	104
281	Melanoidins from coffee infusions. Fractionation, chemical characterization, and effect of the degree of roast. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 3967-77	5.7	103
280	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, 292-9	4.5	99
279	Morphogenesis control in Candida albicans and Candida dubliniensis through signaling molecules produced by planktonic and biofilm cells. *Eukaryotic Cell*, **2007**, 6, 2429-36		97
278	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, 214-21	6.6	84
277	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	4.2	83
276	Temperature dependence of the formation and melting of pectin Ca2+ networks: a rheological study. *Food Hydrocolloids*, **2003**, 17, 801-807	10.6	81
275	Structural characterisation of the olive pomace pectic polysaccharide arabinan side chains. *Carbohydrate Research*, **2002**, 337, 917-24	2.9	80
274	Microwave superheated water extraction of polysaccharides from spent coffee grounds. *Carbohydrate Polymers*, **2013**, 94, 626-33	10.3	79
273	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	5.7	77
272	Chitosan-caffeic acid-genipin films presenting enhanced antioxidant activity and stability in acidic media. *Carbohydrate Polymers*, **2013**, 91, 236-43	10.3	76
271	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	5.9	74
270	Isolation and characterisation of cell wall polymers from olive pulp (Olea europaea L.). *Carbohydrate Research*, **1994**, 252, 245-262	2.9	73
269	Microwave superheated water and dilute alkali extraction of brewers' spent grain arabinoxylans and arabinoxylo-oligosaccharides. *Carbohydrate Polymers*, **2014**, 99, 415-22	10.3	72
268	Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. *Carbohydrate Polymers*, **2002**, 50, 85-94	10.3	72

267	Enhancement of the supercritical fluid extraction of grape seed oil by using enzymatically pre-treated seed. *Journal of Supercritical Fluids*, **2009**, 48, 225-229	4.2	70
266	Applications of chitosan and their derivatives in beverages: a critical review. *Current Opinion in Food Science*, **2017**, 15, 61-69	9.8	69
265	Infrared spectroscopy and outer product analysis for quantification of fat, nitrogen, and moisture of cocoa powder. *Analytica Chimica Acta*, **2007**, 601, 77-86	6.6	69
264	Rhamnoarabinosyl and rhamnoarabinoarabinosyl side chains as structural features of coffee arabinogalactans. *Phytochemistry*, **2008**, 69, 1573-85	4	69
263	Characterization of galactomannan derivatives in roasted coffee beverages. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3428-39	5.7	69
262	NMR structural elucidation of the arabinan from Prunus dulcis immunobiological active pectic polysaccharides. *Carbohydrate Polymers*, **2006**, 66, 27-33	10.3	68
261	Unravelling the behaviour of curcumin nanoemulsions during in vitro digestion: effect of the surface charge. *Soft Matter*, **2013**, 9, 3147	3.6	67
260	Calcium-mediated gelation of an olive pomace pectic extract. *Carbohydrate Polymers*, **2003**, 52, 125-133	10.3	66
259	Effect of ripening on texture, microstructure and cell wall polysaccharide composition of olive fruit (Olea europaea). *Physiologia Plantarum*, **2001**, 111, 439-447	4.6	64
258	Elemental analysis for categorization of wines and authentication of their certified brand of origin. *Journal of Food Composition and Analysis*, **2011**, 24, 548-562	4.1	63
257	Synergy of polysaccharide mixtures in gelcasting of alumina. *Journal of the European Ceramic Society*, **2000**, 20, 423-429	6	63
256	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. *Analytica Chimica Acta*, **2007**, 597, 257-64	6.6	62
255	-carrageenan/chitosan nanolayered coating for controlled release of a model bioactive compound. *Innovative Food Science and Emerging Technologies*, **2012**, 16, 227-232	6.8	61
254	Arabinosyl and glucosyl residues as structural features of acetylated galactomannans from green and roasted coffee infusions. *Carbohydrate Research*, **2005**, 340, 1689-98	2.9	61
253	Interactions between -carrageenan and chitosan in nanolayered coatings-structural and transport properties. *Carbohydrate Polymers*, **2012**, 87, 1081-1090	10.3	60
252	The Key Role of Sulfation and Branching on Fucoidan Antitumor Activity. *Macromolecular Bioscience* , **2017**, 17, 1600340	5.5	58
251	Immunostimulatory properties of coffee mannans. *Molecular Nutrition and Food Research*, **2009**, 53, 1036-43	5.5	58
250	Chemical composition and structural features of the macromolecular components of Hibiscus cannabinus grown in Portugal. *Industrial Crops and Products*, **1996**, 5, 189-196	5.9	57

249	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	5.9	56
248	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, 1429-34	5.7	56
247	Isolation and characterisation of cell wall polymers from olive pulp (Olea europaea L.). *Carbohydrate Research*, **1994**, 252, 245-262	2.9	56
246	Nature of phenolic compounds in coffee melanoidins. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7843-53	5.7	54
245	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	5.9	54
244	Microwave assisted dehydration of broccoli by-products and simultaneous extraction of bioactive compounds. *Food Chemistry*, **2018**, 246, 386-393	8.5	52
243	Structural ripening-related changes of the arabinan-rich pectic polysaccharides from olive pulp cell walls. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7124-30	5.7	51
242	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatography-quadrupole mass spectrometry for the determination of volatile compounds in wines. *Analytica Chimica Acta*, **2008**, 624, 79-89	6.6	51
241	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	4.3	51
240	Purification, structure and immunobiological activity of an arabinan-rich pectic polysaccharide from the cell walls of Prunus dulcis seeds. *Carbohydrate Research*, **2004**, 339, 2555-66	2.9	51
239	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, 7046-52	5.7	51
238	Isolation and Analysis of Cell Wall Polymers from Olive Pulp. *Modern Methods of Plant Analysis*, **1996**, 19-44		51
237	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	8.5	50
236	Effect of high pressure treatments on the physicochemical properties of a sulphur dioxide-free red wine. *Food Chemistry*, **2013**, 141, 2558-66	8.5	50
235	Role of hydroxycinnamates in coffee melanoidin formation. *Phytochemistry Reviews*, **2010**, 9, 171-185	7.7	50
234	Enhancement of Escherichia coli and Staphylococcus aureus antibiotic susceptibility using sesquiterpenoids. *Medicinal Chemistry*, **2008**, 4, 616-23	1.8	50
233	Influence of polysaccharide composition in foam stability of espresso coffee. *Carbohydrate Polymers*, **1998**, 37, 283-285	10.3	48
232	Carboxymethylation of ulvan and chitosan and their use as polymeric components of bone cements. *Acta Biomaterialia*, **2013**, 9, 9086-97	10.8	47

231	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	10.3	47
230	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	14.7	46
229	Exploring the Saccharomyces cerevisiae Volatile Metabolome: Indigenous versus Commercial Strains. *PLoS ONE*, **2015**, 10, e0143641	3.7	45
228	Improved efficiency of brewer's spent grain arabinoxylans by ultrasound-assisted extraction. *Ultrasonics Sonochemistry*, **2015**, 24, 155-64	8.9	45
227	Purification and characterization of olive (Olea europaea L.) peroxidase Evidence for the occurrence of a pectin binding peroxidase. *Food Chemistry*, **2007**, 101, 1571-1579	8.5	44
226	Chitosan genipin film, a sustainable methodology for wine preservation. *Green Chemistry*, **2016**, 18, 5331-5341	9.5	44
225	Aroma potential of two bairrada white grape varieties: Maria Gomes and Bical. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4802-7	5.7	43
224	Revisiting the structural features of arabinoxylans from brewers' spent grain. *Carbohydrate Polymers*, **2016**, 139, 167-76	10.3	42
223	Hepatoprotection of sesquiterpenoids: a quantitative structure-activity relationship (QSAR) approach. *Food Chemistry*, **2014**, 146, 78-84	8.5	42
222	Occurrence of cellobiose residues directly linked to galacturonic acid in pectic polysaccharides. *Carbohydrate Polymers*, **2012**, 87, 620-626	10.3	42
221	Anatomy and cell wall polysaccharides of almond (Prunus dulcis D. A. Webb) seeds. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1364-70	5.7	42
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219	Identification of anomeric configuration of underivatized reducing glucopyranosyl-glucose disaccharides by tandem mass spectrometry and multivariate analysis. *Analytical Chemistry*, **2007**, 79, 5896-905	7.8	41
218	Study of the volatile components of a candied plum and estimation of their contribution to the aroma. *Food Chemistry*, **2008**, 111, 897-905	8.5	41
217	Structural characterisation by MALDI-MS of olive xylo-oligosaccharides obtained by partial acid hydrolysis. *Carbohydrate Polymers*, **2003**, 53, 101-107	10.3	41
216	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. *Food Chemistry*, **2015**, 188, 406-14	8.5	40
215	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, 5511-21	4.5	40
214	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, 2124-32	2.2	40

213	Extractability and structure of spent coffee ground polysaccharides by roasting pre-treatments. *Carbohydrate Polymers*, **2013**, 97, 81-9	10.3	39
212	Evaluation of the effect of roasting on the structure of coffee galactomannans using model oligosaccharides. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10078-87	5.7	39
211	Evidence for galloylated type-A procyanidins in grape seeds. *Food Chemistry*, **2007**, 105, 1457-1467	8.5	39
210	Apple Pomace Extract as a Sustainable Food Ingredient. *Antioxidants*, **2019**, 8,	7.1	38
209	Influence of hydration of food additive polysaccharides on FT-IR spectra distinction. *Carbohydrate Polymers*, **2006**, 63, 355-359	10.3	38
208	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, 1497-505	2.9	38
207	Isolation and characterisation of cell wall polymers from the heavily lignified tissues of olive (Olea europaea) seed hull. *Carbohydrate Polymers*, **1995**, 27, 285-294	10.3	38
206	Antioxidant and antimicrobial films based on brewers spent grain arabinoxylans, nanocellulose and feruloylated compounds for active packaging. *Food Hydrocolloids*, **2020**, 108, 105836	10.6	37
205	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, 3168-79	5.7	37
204	Assessment of the antioxidant and antiproliferative effects of sesquiterpenic compounds in in vitro Caco-2 cell models. *Food Chemistry*, **2014**, 156, 204-11	8.5	36
203	Mass spectrometry characterization of an Aloe vera mannan presenting immunostimulatory activity. *Carbohydrate Polymers*, **2012**, 90, 229-36	10.3	36
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201	Metabolic distinction of Ulmus minor xylem tissues after inoculation with Ophiostoma novo-ulmi. *Phytochemistry*, **2005**, 66, 2458-67	4	36
200	Transglycosylation reactions, a main mechanism of phenolics incorporation in coffee melanoidins: Inhibition by Maillard reaction. *Food Chemistry*, **2017**, 227, 422-431	8.5	35
199	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. *Carbohydrate Polymers*, **2005**, 61, 434-440	10.3	35
198	Revisiting the chemistry of apple pomace polyphenols. *Food Chemistry*, **2019**, 294, 9-18	8.5	34
197	Structural features of partially acetylated coffee galactomannans presenting immunostimulatory activity. *Carbohydrate Polymers*, **2010**, 79, 397-402	10.3	34
196	Nutritional Potential and Toxicological Evaluation of sp. CTP4 Microalgal Biomass Produced in Industrial Photobioreactors. *Molecules*, **2019**, 24,	4.8	33

195	Potential use of fatty acid profiles of the adductor muscle of cockles (Cerastoderma edule) for traceability of collection site. *Scientific Reports*, **2015**, 5, 11125	4.9	33
194	Effect of candying on cell wall polysaccharides of plums (Prunus domestica L.) and influence of cell wall enzymes. *Food Chemistry*, **2008**, 111, 538-548	8.5	33
193	Rapid tool for distinction of wines based on the global volatile signature. *Journal of Chromatography A*, **2006**, 1114, 188-97	4.5	33
192	Effect of Processing on Cell Wall Polysaccharides of Green Table Olives. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2394-2401	5.7	33
191	Investigation of the occurrence of xylan-xyloglucan complexes in the cell walls of olive pulp (Olea europaea). *Carbohydrate Polymers*, **1995**, 27, 277-284	10.3	32
190	Structural analysis and potential immunostimulatory activity of Nannochloropsis oculata polysaccharides. *Carbohydrate Polymers*, **2019**, 222, 114962	10.3	31
189	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	6.8	31
188	Insight into the mechanism of coffee melanoidin formation using modified "in bean" models. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8710-9	5.7	31
187	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	3	31
186	Establishment of the volatile profile of Bravo de Esmolfe apple variety and identification of varietal markers. *Food Chemistry*, **2009**, 113, 513-521	8.5	31
185	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. *Food Research International*, **2016**, 89, 989-996	7	30
184	Xylo-oligosaccharides display a prebiotic activity when used to supplement wheat or corn-based diets for broilers. *Poultry Science*, **2018**, 97, 4330-4341	3.9	30
183	Valuation of brewers spent yeast polysaccharides: a structural characterization approach. *Carbohydrate Polymers*, **2015**, 116, 215-22	10.3	29
182	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. *Food Chemistry*, **2018**, 243, 1-10	8.5	29
181	Foamability and foam stability of molecular reconstituted model sparkling wines. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8770-8	5.7	29
180	Fragmentation pattern of underivatised xylo-oligosaccharides and their alditol derivatives by electrospray tandem mass spectrometry. *Carbohydrate Polymers*, **2004**, 55, 401-409	10.3	29
179	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	10.3	28
178	A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. *Analytica Chimica Acta*, **2014**, 846, 8-35	6.6	27

177	Nerolidol effects on mitochondrial and cellular energetics. *Toxicology in Vitro*, **2012**, 26, 189-96	3.6	27
176	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	5.9	27
175	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	5.9	27
174	Characterization of plum procyanidins by thiolytic depolymerization. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 5188-96	5.7	26
173	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	10.3	26
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170	In vitro digestibility and fermentability of fructo-oligosaccharides produced by Aspergillus ibericus. *Journal of Functional Foods*, **2018**, 46, 278-287	5.1	26
169	Effect of extraction temperature on rheological behavior and antioxidant capacity of flaxseed gum. *Carbohydrate Polymers*, **2019**, 213, 217-227	10.3	25
168	Structural analysis of dextrins and characterization of dextrin-based biomedical hydrogels. *Carbohydrate Polymers*, **2014**, 114, 458-466	10.3	25
167	Study of the retention capacity of anthocyanins by wine polymeric material. *Food Chemistry*, **2012**, 134, 957-63	8.5	25
166	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	1.2	25
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164	Process development for the production of prebiotic fructo-oligosaccharides by penicillium citreonigrum. *Bioresource Technology*, **2019**, 282, 464-474	11	24
163	The hydrophobic polysaccharides of apple pomace. *Carbohydrate Polymers*, **2019**, 223, 115132	10.3	24
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161	In vitro macrophage nitric oxide production by Pterospartum tridentatum (L.) Willk. inflorescence polysaccharides. *Carbohydrate Polymers*, **2017**, 157, 176-184	10.3	24
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159	Modelling the supercritical fluid extraction of edible oils and analysis of the effect of enzymatic pre-treatments of seed upon model parameters. *Chemical Engineering Research and Design*, **2011**, 89, 1118-1125	5.5	24
158	Dimeric calcium complexes of arabinan-rich pectic polysaccharides from Olea europaea L. cell walls. *Carbohydrate Polymers*, **2006**, 65, 535-543	10.3	24
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156	Modifications of Saccharomyces pastorianus cell wall polysaccharides with brewing process. *Carbohydrate Polymers*, **2015**, 124, 322-30	10.3	23
155	Thermal stability of spent coffee ground polysaccharides: galactomannans and arabinogalactans. *Carbohydrate Polymers*, **2014**, 101, 256-64	10.3	23
154	Deeper insight into the monoterpenic composition of Ferula gummosa oleo-gum-resin from Iran. *Industrial Crops and Products*, **2012**, 36, 500-507	5.9	23
153	Differentiation of isomeric pentose disaccharides by electrospray ionization tandem mass spectrometry and discriminant analysis. *Rapid Communications in Mass Spectrometry*, **2012**, 26, 2897-904	2.2	23
152	Palmitoylation of xanthan polysaccharide for self-assembly microcapsule formation and encapsulation of cells in physiological conditions. *Soft Matter*, **2011**, 7, 9647	3.6	23
151	Structural analysis of gellans produced by Sphingomonas elodea strains by electrospray tandem mass spectrometry. *Carbohydrate Polymers*, **2009**, 77, 10-19	10.3	23
150	Headspace solid phase microextraction and gas chromatography-quadrupole mass spectrometry methodology for analysis of volatile compounds of marine salt as potential origin biomarkers. *Analytica Chimica Acta*, **2009**, 635, 167-74	6.6	23
149	Compositional Features and Bioactive Properties of Leaf (Fillet, Mucilage, and Rind) and Flower. *Antioxidants*, **2019**, 8,	7.1	22
148	Sesquiterpenic composition of the inflorescences of Brazilian chamomile (Matricaria recutita L.): Impact of the agricultural practices. *Industrial Crops and Products*, **2011**, 34, 1482-1490	5.9	22
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146	Identification of oleuropein oligomers in olive pulp and pomace. *Journal of the Science of Food and Agriculture*, **2006**, 86, 1495-1502	4.3	22
145	Interactions of arabinan-rich pectic polysaccharides with polyphenols. *Carbohydrate Polymers*, **2020**, 230, 115644	10.3	22
144	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	10.3	22
143	Single-step production of arabino-xylooligosaccharides by recombinant Bacillus subtilis 3610 cultivated in brewers' spent grain. *Carbohydrate Polymers*, **2018**, 199, 546-554	10.3	21
142	Influence of molecular weight on in vitro immunostimulatory properties of instant coffee. *Food Chemistry*, **2014**, 161, 60-6	8.5	21

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