Anne Strunge Meyer

List of Publications by Year
in descending order

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379 papers	24,015 citations	82 h-index	134 g-index
		5558	11899
382 all docs	382 docs citations	382 times ranked	23008 citing authors

#	Article	IF	Citations
1	The problems of using one-dimensional methods to evaluate multifunctional food and biological antioxidants. Journal of the Science of Food and Agriculture, 2000, 80, 1925-1941.	1.7	884
2	A General Overview of Support Materials for Enzyme Immobilization: Characteristics, Properties, Practical Utility. Catalysts, 2018, 8, 92.	1.6	626
3	Antioxidant Activity of Berry Phenolics on Human Low-Density Lipoprotein and Liposome Oxidation. Journal of Agricultural and Food Chemistry, 1998, 46, 4107-4112.	2.4	554
4	Important Determinants for Fucoidan Bioactivity: A Critical Review of Structure-Function Relations and Extraction Methods for Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds. Marine Drugs, 2011, 9, 2106-2130.	2.2	542
5	Upgrading of grape skins: Significance of plant cell-wall structural components and extraction techniques for phenol release. Trends in Food Science and Technology, 2006, 17, 579-590.	7.8	444
6	Phytate: impact on environment and human nutrition. A challenge for molecular breeding. Journal of Zhejiang University: Science B, 2008, 9, 165-191.	1.3	415
7	Antioxidant interactions of catechin, cyanidin, caffeic acid, quercetin, and ellagic acid on human LDL oxidation. Food Chemistry, 1998, 61, 71-75.	4.2	307
8	Lignocellulose pretreatment severity â€“ relating pH to biomatrix opening. New Biotechnology, 2010, 27, 739-750.	2.4	299
9	Can laccases catalyze bond cleavage in lignin?. Biotechnology Advances, 2015, 33, 13-24.	6.0	296
10	Formation of degradation compounds from lignocellulosic biomass in the biorefinery: sugar reaction mechanisms. Carbohydrate Research, 2014, 385, 45-57.	1.1	288
11	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes (Vitis vinifera). Journal of Agricultural and Food Chemistry, 1997, 45, 1638-1643.	2.4	279
12	Whole grain-rich diet reduces body weight and systemic low-grade inflammation without inducing major changes of the gut microbiome: a randomised cross-over trial. Gut, 2019, 68, 83-93.	6.1	278
13	Fucoidans from brown seaweeds: an update on structures, extraction techniques and use of enzymes as tools for structural elucidation. RSC Advances, 2013, 3, 8131-8141.	1.7	266
14	Phenolic Composition and Antioxidant Activity of Prunes and Prune Juice (Prunus domestica). Journal of Agricultural and Food Chemistry, 1998, 46, 1247-1252.	2.4	260
15	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis: I. Significance and mechanism of cellobiose and glucose inhibition on cellulolytic enzymes. Biotechnology Advances, 2010, 28, 308-324.	6.0	254
16	Antioxidant Effects of Phenolic Rye (Secale cerealeL.) Extracts, Monomeric Hydroxycinnamates, and Ferulic Acid Dehydrodimers on Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2001, 49, 4090-4096.	2.4	244
17	Seaweed Hydrocolloid Production: An Update on Enzyme Assisted Extraction and Modification Technologies. Marine Drugs, 2015, 13, 3340-3359.	2.2	239
18	Enzyme-Assisted Extraction of Antioxidative Phenols from Black Currant Juice Press Residues (Ribes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.4	237

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19	Engineering aspects of hydrothermal pretreatment: From batch to continuous operation, scale-up and pilot reactor under biorefinery concept. Bioresource Technology, 2020, 299, 122685.	4.8	236
20	Fruit Hydroxycinnamic Acids Inhibit Human Low-Density Lipoprotein Oxidation in Vitro. Journal of Agricultural and Food Chemistry, 1998, 46, 1783-1787.	2.4	233
21	Exploring fungal biodiversity for the production of water-soluble pigments as potential natural food colorants. Current Opinion in Biotechnology, 2005, 16, 231-238.	3.3	226
22	Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation. Trends in Food Science and Technology, 2008, 19, 76-93.	7.8	224
23	Fungal polyketide azaphilone pigments as future natural food colorants?. Trends in Biotechnology, 2010, 28, 300-307.	4.9	223
24	Fucoidan from Sargassum sp. and Fucus vesiculosus reduces cell viability of lung carcinoma and melanoma cells in vitro and activates natural killer cells in mice in vivo. International Journal of Biological Macromolecules, 2011, 49, 331-336.	3.6	218
25	Effect of Ripeness and Postharvest Storage on the Phenolic Profiles of Cherries (Prunus aviumL.). Journal of Agricultural and Food Chemistry, 2004, 52, 523-530.	2.4	212
26	Content of Phenolic Acids and Ferulic Acid Dehydrodimers in 17 Rye (SecalecerealeL.) Varieties. Journal of Agricultural and Food Chemistry, 2000, 48, 2837-2842.	2.4	207
27	Effect of ripeness and postharvest storage on the evolution of colour and anthocyanins in cherries (Prunus avium L.). Food Chemistry, 2007, 103, 976-984.	4.2	207
28	Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon. FEMS Microbiology Ecology, 2017, 93, .	1.3	203
29	Developments in support materials for immobilization of oxidoreductases: A comprehensive review. Advances in Colloid and Interface Science, 2018, 258, 1-20.	7.0	203
30	Oxidative Stability of Fish and Algae Oils Containing Long-Chain Polyunsaturated Fatty Acids in Bulk and in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2094-2099.	2.4	185
31	Effects of Substrate Loading on Enzymatic Hydrolysis and Viscosity of Pretreated Barley Straw. Applied Biochemistry and Biotechnology, 2007, 143, 27-40.	1.4	171
32	Membrane technology for purification of enzymatically produced oligosaccharides: Molecular and operational features affecting performance. Separation and Purification Technology, 2009, 70, 1-11.	3.9	167
33	Enzymatic Release of Antioxidants for Human Low-Density Lipoprotein from Grape Pomace. Journal of Agricultural and Food Chemistry, 1998, 46, 2439-2446.	2.4	153
34	Predictions of flavonoid solubility in ionic liquids by COSMO-RS: experimental verification, structural elucidation, and solvation characterization. Green Chemistry, 2007, 9, 1362.	4.6	149
35	Evaluation of Minimal Trichoderma reesei Cellulase Mixtures on Differently Pretreated Barley Straw Substrates. Biotechnology Progress, 2007, 23, 1270-1276.	1.3	144
36	Effect of harvest time and field retting duration on the chemical composition, morphology and mechanical properties of hemp fibers. Industrial Crops and Products, 2015, 69, 29-39.	2.5	141

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37	Generation of flavour compounds in fermented sausagesâ€"the influence of curing ingredients, Staphylococcus starter culture and ripening time. Meat Science, 2004, 66, 675-687.	2.7	140
38	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis. Biotechnology Advances, 2010, 28, 407-425.	6.0	135
39	Application of enzymes as food antioxidants. Trends in Food Science and Technology, 1995, 6, 300-304.	7.8	134
40	Synergistic Antioxidative Effects of Alkamides, Caffeic Acid Derivatives, and Polysaccharide Fractions fromEchinacea purpureaon in Vitro Oxidation of Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2005, 53, 9413-9423.	2.4	131
41	Identification of potentially safe promising fungal cell factories for the production of polyketide natural food colorants using chemotaxonomic rationale. Microbial Cell Factories, 2009, 8, 24.	1.9	131
42	Multi-faceted strategy based on enzyme immobilization with reactant adsorption and membrane technology for biocatalytic removal of pollutants: A critical review. Biotechnology Advances, 2019, 37, 107401.	6.0	130
43	Chemical and Olfactometric Characterization of Volatile Flavor Compounds in a Fish Oil Enriched Milk Emulsion. Journal of Agricultural and Food Chemistry, 2004, 52, 311-317.	2.4	127
44	Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review. Industrial Crops and Products, 2017, 108, 660-683.	2.5	126
45	In Vitro Fermentation of Arabinoxylan-Derived Carbohydrates by Bifidobacteria and Mixed Fecal Microbiota. Journal of Agricultural and Food Chemistry, 2009, 57, 8598-8606.	2.4	125
46	A low-gluten diet induces changes in the intestinal microbiome of healthy Danish adults. Nature Communications, 2018, 9, 4630.	5.8	124
47	Homology to peptide pattern for annotation of carbohydrate-active enzymes and prediction of function. BMC Bioinformatics, 2017, 18, 214.	1.2	122
48	Commercial Grape Juices Inhibit the in Vitro Oxidation of Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 1998, 46, 834-838.	2.4	121
49	Enzymatic hydrolysis of water-soluble wheat arabinoxylan. 1. Synergy between Î±-L-arabinofuranosidases, endo-1,4-Î²-xylanases, and Î²-xylosidase activities. Biotechnology and Bioengineering, 2003, 81, 726-731.	1.7	121
50	Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds Inhibit Proliferation of Melanoma Cells and Induce Apoptosis by Activation of Caspase-3 in Vitro. Marine Drugs, 2011, 9, 2605-2621.	2.2	121
51	Efficiency of New Fungal Cellulase Systems in Boosting Enzymatic Degradation of Barley Straw Lignocellulose. Biotechnology Progress, 2006, 22, 493-498.	1.3	114
52	Juice clarification by protease and pectinase treatments indicates new roles of pectin and protein in cherry juice turbidity. Food and Bioproducts Processing, 2010, 88, 259-265.	1.8	114
53	Cascade catalysis in membranes with enzyme immobilization for multi-enzymatic conversion of CO2 to methanol. New Biotechnology, 2015, 32, 319-327.	2.4	114
54	Microbial enzymes catalyzing keratin degradation: Classification, structure, function. Biotechnology Advances, 2020, 44, 107607.	6.0	113

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55	Lipid Oxidation in Fish Oil Enriched Mayonnaise:Â Calcium Disodium Ethylenediaminetetraacetate, but Not Gallic Acid, Strongly Inhibited Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 1009-1019.	2.4	112
56	Characterization of alginates from Ghanaian brown seaweeds: Sargassum spp. and Padina spp.. Food Hydrocolloids, 2017, 71, 236-244.	5.6	112
57	Enzymatic Xylose Release from Pretreated Corn Bran Arabinoxylan: Differential Effects of Deacetylation and Deferuloylation on Insoluble and Soluble Substrate Fractions. Journal of Agricultural and Food Chemistry, 2010, 58, 6141-6148.	2.4	111
58	Phenolic cross-links: building and de-constructing the plant cell wall. Natural Product Reports, 2020, 37, 919-961.	5.2	111
59	Predictive screening of ionic liquids for dissolving cellulose and experimental verification. Green Chemistry, 2016, 18, 6246-6254.	4.6	110
60	Selective release of phenols from apple skin: Mass transfer kinetics during solvent and enzyme-assisted extraction. Separation and Purification Technology, 2008, 63, 620-627.	3.9	104
61	Modeling the Sensory Impact of Defined Combinations of Volatile Lipid Oxidation Products on Fishy and Metallic Off-Flavors. Journal of Agricultural and Food Chemistry, 2004, 52, 1635-1641.	2.4	103
62	Enzymatic lignocellulose hydrolysis: Improved cellulase productivity by insoluble solids recycling. Biotechnology for Biofuels, 2013, 6, 5.	6.2	103
63	A novel GH43 Î±-l-arabinofuranosidase from Humicola insolens: mode of action and synergy with GH51 Î±-l-arabinofuranosidases on wheat arabinoxylan. Applied Microbiology and Biotechnology, 2006, 73, 850-861.	1.7	99
64	Lipid Oxidation in Milk, Yoghurt, and Salad Dressing Enriched with Neat Fish Oil or Pre-Emulsified Fish Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 7802-7809.	2.4	99
65	Oxidation in Fish Oil Enriched Mayonnaise:Â Ascorbic Acid and Low pH Increase Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 3947-3956.	2.4	97
66	Enzymatic Hydrolysis of Wheat Arabinoxylan by a Recombinant "Minimal" Enzyme Cocktail Containing Î²-Xylosidase and Novel endo-1,4-Î²-Xylanase and Î±-L-Arabinofuranosidase Activities. Biotechnology Progress, 2007, 23, 100-107.	1.3	96
67	Comparison of methods for compositional characterization of grape (Vitis vinifera L.) and apple (Malus domestica) skins. Food and Bioproducts Processing, 2008, 86, 79-86.	1.8	96
68	Bioremediation of lignin derivatives and phenolics in wastewater with lignin modifying enzymes: Status, opportunities and challenges. Science of the Total Environment, 2021, 777, 145988.	3.9	96
69	Effects of different enzymatic maceration treatments on enhancement of anthocyanins and other phenolics in black currant juice. Innovative Food Science and Emerging Technologies, 2004, 5, 503-513.	2.7	94
70	Comparison of Different Pretreatment Strategies for Enzymatic Hydrolysis of Wheat and Barley Straw. Applied Biochemistry and Biotechnology, 2007, 143, 284-296.	1.4	92
71	Application of enzymes for efficient extraction, modification, and development of functional properties of lime pectin. Food Hydrocolloids, 2014, 40, 273-282.	5.6	92
72	A structural-chemical explanation of fungal laccase activity. Scientific Reports, 2018, 8, 17285.	1.6	89

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73	Recovery of volatile aroma compounds from black currant juice by vacuum membrane distillation. Journal of Food Engineering, 2004, 64, 23-31.	2.7	88
74	Efficiencies of designed enzyme combinations in releasing arabinose and xylose from wheat arabinoxylan in an industrial ethanol fermentation residue. Enzyme and Microbial Technology, 2005, 36, 773-784.	1.6	88
75	Homogenization Conditions Affect the Oxidative Stability of Fish Oil Enriched Milk Emulsions:Â Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2007, 55, 1773-1780.	2.4	87
76	Quantitative Prediction of Cell Wall Polysaccharide Composition in Grape (Vitis vinifera L.) and Apple (Malus domestica) Skins from Acid Hydrolysis Monosaccharide Profiles. Journal of Agricultural and Food Chemistry, 2009, 57, 3611-3619.	2.4	87
77	Colorimetric Characterization for Comparative Analysis of Fungal Pigments and Natural Food Colorants. Journal of Agricultural and Food Chemistry, 2006, 54, 7027-7035.	2.4	86
78	The minimal enzyme cocktail concept for biomass processing. Journal of Cereal Science, 2009, 50, 337-344.	1.8	86
79	Tailored enzymatic production of oligosaccharides from sugar beet pectin and evidence of differential effects of a single DP chain length difference on human faecal microbiota composition after in vitro fermentation. Process Biochemistry, 2011, 46, 1039-1049.	1.8	86
80	Designed optimization of a single-step extraction of fucose-containing sulfated polysaccharides from Sargassum sp.. Journal of Applied Phycology, 2012, 24, 715-723.	1.5	86
81	Influence of substrate particle size and wet oxidation on physical surface structures and enzymatic hydrolysis of wheat straw. Biotechnology Progress, 2009, 25, 399-408.	1.3	85
82	Methodology for quantitative determination of the carbohydrate composition of brown seaweeds (Laminariaceae). RSC Advances, 2014, 4, 25736-25746.	1.7	85
83	Impact of Isolation Method on the Antioxidant Activity of Rapeseed Meal Phenolics. Journal of Agricultural and Food Chemistry, 2004, 52, 8202-8207.	2.4	84
84	Quantitative Analysis of Phytate Globoids Isolated from Wheat Bran and Characterization of Their Sequential Dephosphorylation by Wheat Phytase. Journal of Agricultural and Food Chemistry, 2007, 55, 7547-7552.	2.4	84
85	Oxidation in fish-oil-enriched mayonnaise. European Food Research and Technology, 1999, 210, 13-30.	1.6	83
86	Synthesis of Human Milk Oligosaccharides: Protein Engineering Strategies for Improved Enzymatic Transglycosylation. Molecules, 2019, 24, 2033.	1.7	83
87	Antioxidant activity of grape extracts in a lecithin liposome system. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1301-1307.	0.8	82
88	Robust biodegradation of naproxen and diclofenac by laccase immobilized using electrospun nanofibers with enhanced stability and reusability. Materials Science and Engineering C, 2019, 103, 109789.	3.8	81
89	Ascorbyl Palmitate, Î³-Tocopherol, and EDTA Affect Lipid Oxidation in Fish Oil Enriched Salad Dressing Differently. Journal of Agricultural and Food Chemistry, 2007, 55, 2369-2375.	2.4	78
90	Enzymatic conversion of CO2 to CH3OH via reverse dehydrogenase cascade biocatalysis: Quantitative comparison of efficiencies of immobilized enzyme systems. Biochemical Engineering Journal, 2017, 127, 217-228.	1.8	78

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91	Prediction of Wine Color Attributes from the Phenolic Profiles of Red Grapes (Vitis vinifera). Journal of Agricultural and Food Chemistry, 2008, 56, 1105-1115.	2.4	77
92	Differential growth response of Ulva lactuca to ammonium and nitrate assimilation. Journal of Applied Phycology, 2011, 23, 345-351.	1.5	76
93	Methods for Improving Enzymatic Trans-glycosylation for Synthesis of Human Milk Oligosaccharide Biomimetics. Journal of Agricultural and Food Chemistry, 2014, 62, 9615-9631.	2.4	76
94	Compositional variations of brown seaweeds Laminaria digitata and Saccharina latissima in Danish waters. Journal of Applied Phycology, 2017, 29, 1493-1506.	1.5	75
95	Effect and Modeling of Glucose Inhibition and In Situ Glucose Removal During Enzymatic Hydrolysis of Pretreated Wheat Straw. Applied Biochemistry and Biotechnology, 2010, 160, 280-297.	1.4	74
96	Effect of Ascorbic Acid on Iron Release from the Emulsifier Interface and on the Oxidative Flavor Deterioration in Fish Oil Enriched Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 4917-4926.	2.4	73
97	Ferulic Acid Dehydrodimers in Rye(Secale cereale L.). Journal of Cereal Science, 2000, 31, 303-307.	1.8	73
98	Computerized Screening for Novel Producers of Monascus-like Food Pigments in Penicillium Species. Journal of Agricultural and Food Chemistry, 2008, 56, 9981-9989.	2.4	73
99	Effects of Lactoferrin, Phytic Acid, and EDTA on Oxidation in Two Food Emulsions Enriched with Long-Chain Polyunsaturated Fatty Acids. Journal of Agricultural and Food Chemistry, 2004, 52, 7690-7699.	2.4	72
100	Enzyme-Assisted Fucoidan Extraction from Brown Macroalgae Fucus distichus subsp. evanescens and Saccharina latissima. Marine Drugs, 2020, 18, 296.	2.2	71
101	Feruloylated and Nonferuloylated Arabino-oligosaccharides from Sugar Beet Pectin Selectively Stimulate the Growth of Bifidobacterium spp. in Human Fecal in Vitro Fermentations. Journal of Agricultural and Food Chemistry, 2011, 59, 6511-6519.	2.4	70
102	Identification of Spectral Regions for the Quantification of Red Wine Tannins with Fourier Transform Mid-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2008, 56, 3493-3499.	2.4	69
103	In Vitro Fermentation of Sugar Beet Arabino-Oligosaccharides by Fecal Microbiota Obtained from Patients with Ulcerative Colitis To Selectively Stimulate the Growth of Bifidobacterium spp. and Lactobacillus spp. Applied and Environmental Microbiology, 2011, 77, 8336-8344.	1.4	69
104	Oxidation in fish-oil-enriched mayonnaise. European Food Research and Technology, 2000, 210, 242-257.	1.6	68
105	Stabilization of emulsions by gum tragacanth (Astragalus spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. Food Hydrocolloids, 2013, 31, 5-14.	5.6	68
106	Rheological properties of agar and carrageenan from Ghanaian red seaweeds. Food Hydrocolloids, 2017, 63, 50-58.	5.6	68
107	Effects of different enzymatic pre-press maceration treatments on the release of phenols into blackcurrant juice. European Food Research and Technology, 2004, 219, 620-629.	1.6	67
108	Maximal release of highly bifidogenic soluble dietary fibers from industrial potato pulp by minimal enzymatic treatment. Applied Microbiology and Biotechnology, 2011, 90, 873-884.	1.7	67

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109	Potential of Phytase-Mediated Iron Release from Cereal-Based Foods: A Quantitative View. Nutrients, 2013, 5, 3074-3098.	1.7	67
110	Structure, functionality and tuning up of laccases for lignocellulose and other industrial applications. Critical Reviews in Biotechnology, 2016, 36, 70-86.	5.1	67
111	Oxidation in fish oil-enriched mayonnaise3. Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis. European Food Research and Technology, 2000, 211, 86-98.	1.6	66
112	Oxidative flavour deterioration of fish oil enriched milk. European Journal of Lipid Science and Technology, 2003, 105, 518-528.	1.0	66
113	Protection against Oxidation of Fish-Oil-Enriched Milk Emulsions through Addition of Rapeseed Oil or Antioxidants. Journal of Agricultural and Food Chemistry, 2005, 53, 5429-5437.	2.4	65
114	Assessing reliability of cellulose hydrolysis models to support biofuel process designâ€"Identifiability and uncertainty analysis. Computers and Chemical Engineering, 2010, 34, 1385-1392.	2.0	65
115	Quantitative analysis of the main phenolics in rapeseed meal and oils processed differently using enzymatic hydrolysis and HPLC. European Food Research and Technology, 2003, 217, 517-523.	1.6	64
116	Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality. International Dairy Journal, 2005, 15, 173-182.	1.5	64
117	Discriminated release of phenolic substances from red wine grape skins (Vitis vinifera L.) by multicomponent enzymes treatment. Biochemical Engineering Journal, 2010, 49, 68-77.	1.8	64
118	Low temperature lignocellulose pretreatment: effects and interactions of pretreatment pH are critical for maximizing enzymatic monosaccharide yields from wheat straw. Biotechnology for Biofuels, 2011, 4, 11.	6.2	63
119	Effect of pectin and hemicellulose removal from hemp fibres on the mechanical properties of unidirectional hemp/epoxy composites. Composites Part A: Applied Science and Manufacturing, 2016, 90, 724-735.	3.8	63
120	Lignin from hydrothermally pretreated grass biomass retards enzymatic cellulose degradation by acting as a physical barrier rather than by inducing nonproductive adsorption of enzymes. Biotechnology for Biofuels, 2018, 11, 85.	6.2	61
121	Free and immobilized biocatalysts for removing micropollutants from water and wastewater: Recent progress and challenges. Bioresource Technology, 2022, 344, 126201.	4.8	61
122	Partitioning of Selected Antioxidants in Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 3601-3610.	2.4	60
123	Enzymatic solubilization of a pectinaceous dietary fiber fraction from potato pulp: Optimization of the fiber extraction process. Biochemical Engineering Journal, 2009, 43, 106-112.	1.8	59
124	Substrate specificity and transfucosylation activity of GH29 Î±-l-fucosidases for enzymatic production of human milk oligosaccharides. New Biotechnology, 2018, 41, 34-45.	2.4	58
125	Classification and enzyme kinetics of formate dehydrogenases for biomanufacturing via CO2 utilization. Biotechnology Advances, 2019, 37, 107408.	6.0	58
126	Influence of Î»-Carrageenan on the Release of Systematic Series of Volatile Flavor Compounds from Viscous Food Model Systems. Journal of Agricultural and Food Chemistry, 2004, 52, 3542-3549.	2.4	57

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127	Fouling-induced enzyme immobilization for membrane reactors. Bioresource Technology, 2013, 147, 260-268.	4.8	57
128	Formate dehydrogenases for CO2 utilization. Current Opinion in Biotechnology, 2022, 73, 95-100.	3.3	57
129	Statistically designed two step response surface optimization of enzymatic prepress treatment to increase juice yield and lower turbidity of elderberry juice. Innovative Food Science and Emerging Technologies, 2007, 8, 135-142.	2.7	56
130	Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk. European Journal of Lipid Science and Technology, 2004, 106, 170-182.	1.0	55
131	Enzymatic Cellulose Hydrolysis: Enzyme Reusability and Visualization of Î²-Glucosidase Immobilized in Calcium Alginate. Molecules, 2014, 19, 19390-19406.	1.7	55
132	Functionalization of a Membrane Sublayer Using Reverse Filtration of Enzymes and Dopamine Coating. ACS Applied Materials & Interfaces, 2014, 6, 22894-22904.	4.0	54
133	Release of hydroxycinnamic and hydroxybenzoic acids in rye by commercial plant cell wall degrading enzyme preparations. Journal of the Science of Food and Agriculture, 1999, 79, 411-413.	1.7	53
134	A framework for model-based optimization of bioprocesses under uncertainty: Lignocellulosic ethanol production case. Computers and Chemical Engineering, 2012, 42, 115-129.	2.0	53
135	Prediction of Pectin Yield and Quality by FTIR and Carbohydrate Microarray Analysis. Food and Bioprocess Technology, 2017, 10, 143-154.	2.6	53
136	Recovery of volatile fruit juice aroma compounds by membrane technology: Sweeping gas versus vacuum membrane distillation. Innovative Food Science and Emerging Technologies, 2011, 12, 388-397.	2.7	51
137	A Mathematical Model for Simultaneous Saccharification and Co-fermentation (SSCF) of C6 and C5 Sugars. Chinese Journal of Chemical Engineering, 2011, 19, 185-191.	1.7	51
138	Characterization and biological depectinization of hemp fibers originating from different stem sections. Industrial Crops and Products, 2015, 76, 880-891.	2.5	51
139	Controlled retting of hemp fibres: Effect of hydrothermal pre-treatment and enzymatic retting on the mechanical properties of unidirectional hemp/epoxy composites. Composites Part A: Applied Science and Manufacturing, 2016, 88, 253-262.	3.8	51
140	Storage affects the phenolic profiles and antioxidant activities of cherries(Prunus avium L) on human low-density lipoproteins. Journal of the Science of Food and Agriculture, 2004, 84, 1013-1020.	1.7	50
141	Monosaccharide yields and lignin removal from wheat straw in response to catalyst type and pH during mild thermal pretreatment. Process Biochemistry, 2010, 45, 1181-1186.	1.8	50
142	Expression and characterization of an endo-1,4-Î²-galactanase from Emericella nidulans in Pichia pastoris for enzymatic design of potentially prebiotic oligosaccharides from potato galactans. Enzyme and Microbial Technology, 2012, 50, 121-129.	1.6	50
143	Separation of phenolic acids from monosaccharides by low-pressure nanofiltration integrated with laccase pre-treatments. Journal of Membrane Science, 2015, 482, 83-91.	4.1	50
144	Effect of Xanthan on Flavor Release from Thickened Viscous Food Model Systems. Journal of Agricultural and Food Chemistry, 2005, 53, 3577-3583.	2.4	49

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145	Enzyme immobilization by fouling in ultrafiltration membranes: Impact of membrane configuration and type on flux behavior and biocatalytic conversion efficacy. Biochemical Engineering Journal, 2014, 83, 79-89.	1.8	49
146	Oxidation in fish oil-enriched mayonnaise: 4. Effect of tocopherol concentration on oxidative deterioration. European Food Research and Technology, 2001, 212, 308-318.	1.6	48
147	Directing filtration to optimize enzyme immobilization in reactive membranes. Journal of Membrane Science, 2014, 459, 1-11.	4.1	48
148	Chemical characterization and hydrothermal pretreatment of Salicornia bigelovii straw for enhanced enzymatic hydrolysis and bioethanol potential. Bioresource Technology, 2014, 153, 165-172.	4.8	48
149	Laccase-Catalyzed Oxidation of Lignin Induces Production of H₂O₂. ACS Sustainable Chemistry and Engineering, 2020, 8, 831-841.	3.2	48
150	Influence of substrate crystallinity and glass transition temperature on enzymatic degradation of polyethylene terephthalate (PET). New Biotechnology, 2022, 69, 28-35.	2.4	48
151	Synergistic enzyme mechanisms and effects of sequential enzyme additions on degradation of water insoluble wheat arabinoxylan. Enzyme and Microbial Technology, 2007, 40, 908-918.	1.6	47
152	Selection of elderberry (Sambucus nigra L.) genotypes best suited for the preparation of juice. European Food Research and Technology, 2008, 226, 843-855.	1.6	46
153	Acetate is a superior substrate for microbial fuel cell initiation preceding bioethanol effluent utilization. Applied Microbiology and Biotechnology, 2015, 99, 4905-4915.	1.7	46
154	Dynamic model-based evaluation of process configurations for integrated operation of hydrolysis and co-fermentation for bioethanol production from lignocellulose. Bioresource Technology, 2011, 102, 1174-1184.	4.8	45
155	Ensiling as biological pretreatment of grass (Festulolium Hykor): The effect of composition, dry matter, and inocula on cellulose convertibility. Biomass and Bioenergy, 2013, 58, 303-312.	2.9	45
156	Characterisation of volatile aroma compounds of orange juices by three dynamic and static headspace gas chromatography techniques. European Food Research and Technology, 2006, 222, 176-184.	1.6	44
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