

Anne Strunge Meyer

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375
papers

18,766
citations

72
h-index

119
g-index

382
ext. papers

21,203
ext. citations

5.9
avg, IF

7.21
L-index

#	Paper	IF	Citations
375	The problems of using one-dimensional methods to evaluate multifunctional food and biological antioxidants. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1925-1941	4.3	775
374	Antioxidant Activity of Berry Phenolics on Human Low-Density Lipoprotein and Liposome Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4107-4112	5.7	490
373	Important determinants for fucoidan bioactivity: a critical review of structure-function relations and extraction methods for fucose-containing sulfated polysaccharides from brown seaweeds. <i>Marine Drugs</i> , 2011 , 9, 2106-30	6	433
372	A General Overview of Support Materials for Enzyme Immobilization: Characteristics, Properties, Practical Utility. <i>Catalysts</i> , 2018 , 8, 92	4	431
371	Upgrading of grape skins: Significance of plant cell-wall structural components and extraction techniques for phenol release. <i>Trends in Food Science and Technology</i> , 2006 , 17, 579-590	15.3	366
370	Phytate: impact on environment and human nutrition. A challenge for molecular breeding. <i>Journal of Zhejiang University: Science B</i> , 2008 , 9, 165-91	4.5	345
369	Antioxidant interactions of catechin, cyanidin, caffeic acid, quercetin, and ellagic acid on human LDL oxidation. <i>Food Chemistry</i> , 1998 , 61, 71-75	8.5	265
368	Lignocellulose pretreatment severity - relating pH to biomatrix opening. <i>New Biotechnology</i> , 2010 , 27, 739-50	6.4	252
367	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes (<i>Vitis vinifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1638-1643	5.7	247
366	Formation of degradation compounds from lignocellulosic biomass in the biorefinery: sugar reaction mechanisms. <i>Carbohydrate Research</i> , 2014 , 385, 45-57	2.9	234
365	Can laccases catalyze bond cleavage in lignin?. <i>Biotechnology Advances</i> , 2015 , 33, 13-24	17.8	219
364	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis: I. Significance and mechanism of cellobiose and glucose inhibition on cellulolytic enzymes. <i>Biotechnology Advances</i> , 2010 , 28, 308-24	17.8	219
363	Antioxidant effects of phenolic rye (<i>Secale cereale</i> L.) extracts, monomeric hydroxycinnamates, and ferulic acid dehydromers on human low-density lipoproteins. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4090-6	5.7	218
362	Phenolic Composition and Antioxidant Activity of Prunes and Prune Juice (<i>Prunus domestica</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1247-1252	5.7	216
361	Fruit Hydroxycinnamic Acids Inhibit Human Low-Density Lipoprotein Oxidation in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1783-1787	5.7	202
360	Fucoidans from brown seaweeds: an update on structures, extraction techniques and use of enzymes as tools for structural elucidation. <i>RSC Advances</i> , 2013 , 3, 8131-8141	3.7	200
359	Enzyme-assisted extraction of antioxidative phenols from black currant juice press residues (<i>Ribes nigrum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3169-77	5.7	193

358	Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation. <i>Trends in Food Science and Technology</i> , 2008 , 19, 76-93	15.3	192
357	Content of phenolic acids and ferulic acid dehydromers in 17 rye (<i>Secale cereale</i> L.) varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2837-42	5.7	186
356	Exploring fungal biodiversity for the production of water-soluble pigments as potential natural food colorants. <i>Current Opinion in Biotechnology</i> , 2005 , 16, 231-8	11.4	182
355	Fungal polyketide azaphilone pigments as future natural food colorants?. <i>Trends in Biotechnology</i> , 2010 , 28, 300-7	15.1	180
354	Seaweed hydrocolloid production: an update on enzyme assisted extraction and modification technologies. <i>Marine Drugs</i> , 2015 , 13, 3340-59	6	177
353	Oxidative stability of fish and algae oils containing long-chain polyunsaturated fatty acids in bulk and in oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2094-9	5.7	174
352	Fucoidan from <i>Sargassum</i> sp. and <i>Fucus vesiculosus</i> reduces cell viability of lung carcinoma and melanoma cells in vitro and activates natural killer cells in mice in vivo. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 331-6	7.9	172
351	Effect of ripeness and postharvest storage on the phenolic profiles of Cherries (<i>Prunus avium</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 523-30	5.7	172
350	Effect of ripeness and postharvest storage on the evolution of colour and anthocyanins in cherries (<i>Prunus avium</i> L.). <i>Food Chemistry</i> , 2007 , 103, 976-984	8.5	164
349	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. <i>Gut</i> , 2019 , 68, 83-93	19.2	162
348	Effects of substrate loading on enzymatic hydrolysis and viscosity of pretreated barley straw. <i>Applied Biochemistry and Biotechnology</i> , 2007 , 143, 27-40	3.2	160
347	Membrane technology for purification of enzymatically produced oligosaccharides: Molecular and operational features affecting performance. <i>Separation and Purification Technology</i> , 2009 , 70, 1-11	8.3	149
346	Developments in support materials for immobilization of oxidoreductases: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2018 , 258, 1-20	14.3	143
345	Engineering aspects of hydrothermal pretreatment: From batch to continuous operation, scale-up and pilot reactor under biorefinery concept. <i>Bioresource Technology</i> , 2020 , 299, 122685	11	136
344	Enzymatic Release of Antioxidants for Human Low-Density Lipoprotein from Grape Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2439-2446	5.7	130
343	Predictions of flavonoid solubility in ionic liquids by COSMO-RS: experimental verification, structural elucidation, and solvation characterization. <i>Green Chemistry</i> , 2007 , 9, 1362	10	129
342	Evaluation of minimal <i>Trichoderma reesei</i> cellulase mixtures on differently pretreated Barley straw substrates. <i>Biotechnology Progress</i> , 2007 , 23, 1270-6	2.8	125
341	Generation of flavour compounds in fermented sausages-the influence of curing ingredients, <i>Staphylococcus</i> starter culture and ripening time. <i>Meat Science</i> , 2004 , 66, 675-87	6.4	122

340	Reactor design for minimizing product inhibition during enzymatic lignocellulose hydrolysis: II. Quantification of inhibition and suitability of membrane reactors. <i>Biotechnology Advances</i> , 2010 , 28, 407-25 ^{17,8}	118
339	Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon. <i>FEMS Microbiology Ecology</i> , 2017 , 93,	4.3 117
338	Chemical and olfactometric characterization of volatile flavor compounds in a fish oil enriched milk emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 311-7	5.7 110
337	In vitro fermentation of arabinoxylan-derived carbohydrates by bifidobacteria and mixed fecal microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8598-606	5.7 109
336	Enzymatic hydrolysis of water-soluble wheat arabinoxylan. 1. Synergy between alpha-L-arabinofuranosidases, endo-1,4-beta-xylanases, and beta-xylosidase activities. <i>Biotechnology and Bioengineering</i> , 2003 , 81, 726-31	4.9 109
335	Application of enzymes as food antioxidants. <i>Trends in Food Science and Technology</i> , 1995 , 6, 300-304	15.3 109
334	Synergistic antioxidative effects of alkamides, caffeic acid derivatives, and polysaccharide fractions from <i>Echinacea purpurea</i> on in vitro oxidation of human low-density lipoproteins. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9413-23	5.7 107
333	Effect of harvest time and field retting duration on the chemical composition, morphology and mechanical properties of hemp fibers. <i>Industrial Crops and Products</i> , 2015 , 69, 29-39	5.9 106
332	Commercial Grape Juices Inhibit the in Vitro Oxidation of Human Low-Density Lipoproteins. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 834-838	5.7 105
331	Identification of potentially safe promising fungal cell factories for the production of polyketide natural food colorants using chemotaxonomic rationale. <i>Microbial Cell Factories</i> , 2009 , 8, 24	6.4 104
330	Lipid oxidation in fish oil enriched mayonnaise: calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1009-19	5.7 99
329	Efficiency of new fungal cellulase systems in boosting enzymatic degradation of barley straw lignocellulose. <i>Biotechnology Progress</i> , 2006 , 22, 493-8	2.8 98
328	Juice clarification by protease and pectinase treatments indicates new roles of pectin and protein in cherry juice turbidity. <i>Food and Bioprocess Processing</i> , 2010 , 88, 259-265	4.9 95
327	Fucose-containing sulfated polysaccharides from brown seaweeds inhibit proliferation of melanoma cells and induce apoptosis by activation of caspase-3 in vitro. <i>Marine Drugs</i> , 2011 , 9, 2605-21	6 94
326	Cascade catalysis in membranes with enzyme immobilization for multi-enzymatic conversion of CO ₂ to methanol. <i>New Biotechnology</i> , 2015 , 32, 319-27	6.4 91
325	Enzymatic lignocellulose hydrolysis: Improved cellulase productivity by insoluble solids recycling. <i>Biotechnology for Biofuels</i> , 2013 , 6, 5	7.8 89
324	Selective release of phenols from apple skin: Mass transfer kinetics during solvent and enzyme-assisted extraction. <i>Separation and Purification Technology</i> , 2008 , 63, 620-627	8.3 89
323	Lipid oxidation in milk, yoghurt, and salad dressing enriched with neat fish oil or pre-emulsified fish oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7802-9	5.7 88

322	Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review. <i>Industrial Crops and Products</i> , 2017 , 108, 660-683	5.9	87
321	Comparison of methods for compositional characterization of grape (<i>Vitis vinifera</i> L.) and apple (<i>Malus domestica</i>) skins. <i>Food and Bioproducts Processing</i> , 2008 , 86, 79-86	4.9	86
320	Oxidation in fish oil enriched mayonnaise: ascorbic acid and low pH increase oxidative deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3947-56	5.7	86
319	A novel GH43 alpha-L-arabinofuranosidase from <i>Humicola insolens</i> : mode of action and synergy with GH51 alpha-L-arabinofuranosidases on wheat arabinoxylan. <i>Applied Microbiology and Biotechnology</i> , 2006 , 73, 850-61	5.7	85
318	Multi-faceted strategy based on enzyme immobilization with reactant adsorption and membrane technology for biocatalytic removal of pollutants: A critical review. <i>Biotechnology Advances</i> , 2019 , 37, 107401	17.8	84
317	Comparison of different pretreatment strategies for enzymatic hydrolysis of wheat and barley straw. <i>Applied Biochemistry and Biotechnology</i> , 2007 , 143, 284-96	3.2	83
316	Enzymatic xylose release from pretreated corn bran arabinoxylan: differential effects of deacetylation and deferuloylation on insoluble and soluble substrate fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6141-8	5.7	82
315	Efficiencies of designed enzyme combinations in releasing arabinose and xylose from wheat arabinoxylan in an industrial ethanol fermentation residue. <i>Enzyme and Microbial Technology</i> , 2005 , 36, 773-784	3.8	82
314	Modeling the sensory impact of defined combinations of volatile lipid oxidation products on fishy and metallic off-flavors. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1635-41	5.7	80
313	Homogenization conditions affect the oxidative stability of fish oil enriched milk emulsions: lipid oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1773-80	5.7	79
312	Enzymatic hydrolysis of wheat arabinoxylan by a recombinant "minimal" enzyme cocktail containing beta-xylosidase and novel endo-1,4-beta-xylanase and alpha-l-arabinofuranosidase activities. <i>Biotechnology Progress</i> , 2007 , 23, 100-7	2.8	78
311	Effects of different enzymatic maceration treatments on enhancement of anthocyanins and other phenolics in black currant juice. <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 503-513	6.8	78
310	Recovery of volatile aroma compounds from black currant juice by vacuum membrane distillation. <i>Journal of Food Engineering</i> , 2004 , 64, 23-31	6	76
309	Influence of substrate particle size and wet oxidation on physical surface structures and enzymatic hydrolysis of wheat straw. <i>Biotechnology Progress</i> , 2009 , 25, 399-408	2.8	75
308	Oxidation in fish-oil-enriched mayonnaise 1. Assessment of propyl gallate as an antioxidant by discriminant partial least squares regression analysis. <i>European Food Research and Technology</i> , 1999 , 210, 13-30	3.4	75
307	Impact of isolation method on the antioxidant activity of rapeseed meal phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 8202-7	5.7	74
306	Predictive screening of ionic liquids for dissolving cellulose and experimental verification. <i>Green Chemistry</i> , 2016 , 18, 6246-6254	10	74
305	Homology to peptide pattern for annotation of carbohydrate-active enzymes and prediction of function. <i>BMC Bioinformatics</i> , 2017 , 18, 214	3.6	73

304	Characterization of alginates from Ghanaian brown seaweeds: <i>Sargassum</i> spp. and <i>Padina</i> spp.. <i>Food Hydrocolloids</i> , 2017 , 71, 236-244	10.6	72
303	Quantitative prediction of cell wall polysaccharide composition in grape (<i>Vitis vinifera</i> L.) and apple (<i>Malus domestica</i>) skins from acid hydrolysis monosaccharide profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3611-9	5.7	72
302	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. <i>Process Biochemistry</i> , 2011 , 46, 1039-1049	4.8	71
301	The minimal enzyme cocktail concept for biomass processing. <i>Journal of Cereal Science</i> , 2009 , 50, 337-344	4.8	71
300	Application of enzymes for efficient extraction, modification, and development of functional properties of lime pectin. <i>Food Hydrocolloids</i> , 2014 , 40, 273-282	10.6	70
299	Methodology for quantitative determination of the carbohydrate composition of brown seaweeds (<i>Laminariaceae</i>). <i>RSC Advances</i> , 2014 , 4, 25736-25746	3.7	70
298	Quantitative analysis of phytate globoids isolated from wheat bran and characterization of their sequential dephosphorylation by wheat phytase. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7547-52	5.7	69
297	Colorimetric characterization for comparative analysis of fungal pigments and natural food colorants. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7027-35	5.7	69
296	Ferulic Acid Dehydrodimers in Rye(<i>Secale cereale</i> L.). <i>Journal of Cereal Science</i> , 2000 , 31, 303-307	3.8	69
295	A low-gluten diet induces changes in the intestinal microbiome of healthy Danish adults. <i>Nature Communications</i> , 2018 , 9, 4630	17.4	69
294	Antioxidant activity of grape extracts in a lecithin liposome system. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 1997 , 74, 1301-1307	1.8	67
293	Ascorbyl palmitate, gamma-tocopherol, and EDTA affect lipid oxidation in fish oil enriched salad dressing differently. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 2369-75	5.7	67
292	Methods for improving enzymatic trans-glycosylation for synthesis of human milk oligosaccharide biomimetics. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9615-31	5.7	66
291	Effects of lactoferrin, phytic acid, and EDTA on oxidation in two food emulsions enriched with long-chain polyunsaturated fatty acids. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7690-9	5.7	66
290	Oxidative flavour deterioration of fish oil enriched milk. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 518-528	3	66
289	Designed optimization of a single-step extraction of fucose-containing sulfated polysaccharides from <i>Sargassum</i> sp.. <i>Journal of Applied Phycology</i> , 2012 , 24, 715-723	3.2	65
288	Effect of ascorbic acid on iron release from the emulsifier interface and on the oxidative flavor deterioration in fish oil enriched mayonnaise. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4917-26	5.7	65
287	Effect and modeling of glucose inhibition and in situ glucose removal during enzymatic hydrolysis of pretreated wheat straw. <i>Applied Biochemistry and Biotechnology</i> , 2010 , 160, 280-97	3.2	61

286	Differential growth response of <i>Ulva lactuca</i> to ammonium and nitrate assimilation. <i>Journal of Applied Phycology</i> , 2011 , 23, 345-351	3.2	60
285	Maximal release of highly bifidogenic soluble dietary fibers from industrial potato pulp by minimal enzymatic treatment. <i>Applied Microbiology and Biotechnology</i> , 2011 , 90, 873-84	5.7	60
284	Prediction of wine color attributes from the phenolic profiles of red grapes (<i>Vitis vinifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1105-15	5.7	60
283	Protection against oxidation of fish-oil-enriched milk emulsions through addition of rapeseed oil or antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5429-37	5.7	60
282	Effects of different enzymatic pre-press maceration treatments on the release of phenols into blackcurrant juice. <i>European Food Research and Technology</i> , 2004 , 219, 620-629	3.4	60
281	Discriminated release of phenolic substances from red wine grape skins (<i>Vitis vinifera</i> L.) by multicomponent enzymes treatment. <i>Biochemical Engineering Journal</i> , 2010 , 49, 68-77	4.2	59
280	Computerized screening for novel producers of Monascus-like food pigments in <i>Penicillium</i> species. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9981-9	5.7	59
279	Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality. <i>International Dairy Journal</i> , 2005 , 15, 173-182	3.5	59
278	Oxidation in fish-oil-enriched mayonnaise. <i>European Food Research and Technology</i> , 2000 , 210, 242-257	3.4	59
277	Oxidation in fish oil-enriched mayonnaise ³ . Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis. <i>European Food Research and Technology</i> , 2000 , 211, 86-98	3.4	59
276	Assessing reliability of cellulose hydrolysis models to support biofuel process design. Identifiability and uncertainty analysis. <i>Computers and Chemical Engineering</i> , 2010 , 34, 1385-1392	4	57
275	Feruloylated and nonferuloylated arabino-oligosaccharides from sugar beet pectin selectively stimulate the growth of <i>Bifidobacterium</i> spp. in human fecal in vitro fermentations. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6511-9	5.7	56
274	Quantitative analysis of the main phenolics in rapeseed meal and oils processed differently using enzymatic hydrolysis and HPLC. <i>European Food Research and Technology</i> , 2003 , 217, 517-523	3.4	56
273	In vitro fermentation of sugar beet arabino-oligosaccharides by fecal microbiota obtained from patients with ulcerative colitis to selectively stimulate the growth of <i>Bifidobacterium</i> spp. and <i>Lactobacillus</i> spp. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 8336-44	4.8	55
272	Identification of spectral regions for the quantification of red wine tannins with fourier transform mid-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3493-9	5.7	55
271	Partitioning of selected antioxidants in mayonnaise. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3601-10	5.7	55
270	Synthesis of Human Milk Oligosaccharides: Protein Engineering Strategies for Improved Enzymatic Transglycosylation. <i>Molecules</i> , 2019 , 24,	4.8	54
269	Structure, functionality and tuning up of laccases for lignocellulose and other industrial applications. <i>Critical Reviews in Biotechnology</i> , 2016 , 36, 70-86	9.4	54

268	Stabilization of emulsions by gum tragacanth (<i>Astragalus</i> spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. <i>Food Hydrocolloids</i> , 2013 , 31, 5-14	10.6	54
267	Phenolic cross-links: building and de-constructing the plant cell wall. <i>Natural Product Reports</i> , 2020 , 37, 919-961	15.1	53
266	Potential of phytase-mediated iron release from cereal-based foods: a quantitative view. <i>Nutrients</i> , 2013 , 5, 3074-98	6.7	52
265	Enzymatic solubilization of a pectinaceous dietary fiber fraction from potato pulp: Optimization of the fiber extraction process. <i>Biochemical Engineering Journal</i> , 2009 , 43, 106-112	4.2	52
264	Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 170-182	3	52
263	Compositional variations of brown seaweeds <i>Laminaria digitata</i> and <i>Saccharina latissima</i> in Danish waters. <i>Journal of Applied Phycology</i> , 2017 , 29, 1493-1506	3.2	50
262	Low temperature lignocellulose pretreatment: effects and interactions of pretreatment pH are critical for maximizing enzymatic monosaccharide yields from wheat straw. <i>Biotechnology for Biofuels</i> , 2011 , 4, 11	7.8	50
261	Influence of lambda-carrageenan on the release of systematic series of volatile flavor compounds from viscous food model systems. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3542-9	5.7	50
260	A Mathematical Model for Simultaneous Saccharification and Co-fermentation (SSCF) of C6 and C5 Sugars. <i>Chinese Journal of Chemical Engineering</i> , 2011 , 19, 185-191	3.2	49
259	A structural-chemical explanation of fungal laccase activity. <i>Scientific Reports</i> , 2018 , 8, 17285	4.9	49
258	Fouling-induced enzyme immobilization for membrane reactors. <i>Bioresource Technology</i> , 2013 , 147, 260-268	2.6	48
257	Release of hydroxycinnamic and hydroxybenzoic acids in rye by commercial plant cell wall degrading enzyme preparations. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 411-413	4.3	48
256	Enzymatic conversion of CO ₂ to CH ₃ OH via reverse dehydrogenase cascade biocatalysis: Quantitative comparison of efficiencies of immobilized enzyme systems. <i>Biochemical Engineering Journal</i> , 2017 , 127, 217-228	4.2	47
255	Robust biodegradation of naproxen and diclofenac by laccase immobilized using electrospun nanofibers with enhanced stability and reusability. <i>Materials Science and Engineering C</i> , 2019 , 103, 109789	8.3	45
254	Effect of pectin and hemicellulose removal from hemp fibres on the mechanical properties of unidirectional hemp/epoxy composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2016 , 90, 724-735	8.4	45
253	Lignin from hydrothermally pretreated grass biomass retards enzymatic cellulose degradation by acting as a physical barrier rather than by inducing nonproductive adsorption of enzymes. <i>Biotechnology for Biofuels</i> , 2018 , 11, 85	7.8	45
252	A framework for model-based optimization of bioprocesses under uncertainty: Lignocellulosic ethanol production case. <i>Computers and Chemical Engineering</i> , 2012 , 42, 115-129	4	45
251	Statistically designed two step response surface optimization of enzymatic prepress treatment to increase juice yield and lower turbidity of elderberry juice. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 135-142	6.8	45

250	Storage affects the phenolic profiles and antioxidant activities of cherries (<i>Prunus avium</i> L) on human low-density lipoproteins. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1013-1020	4.3	45
249	Directing filtration to optimize enzyme immobilization in reactive membranes. <i>Journal of Membrane Science</i> , 2014 , 459, 1-11	9.6	44
248	Expression and characterization of an endo-1,4- β -galactanase from <i>Emericella nidulans</i> in <i>Pichia pastoris</i> for enzymatic design of potentially prebiotic oligosaccharides from potato galactans. <i>Enzyme and Microbial Technology</i> , 2012 , 50, 121-9	3.8	44
247	Functionalization of a membrane sublayer using reverse filtration of enzymes and dopamine coating. <i>ACS Applied Materials & Interfaces</i> , 2014 , 6, 22894-904	9.5	44
246	Enzyme immobilization by fouling in ultrafiltration membranes: Impact of membrane configuration and type on flux behavior and biocatalytic conversion efficacy. <i>Biochemical Engineering Journal</i> , 2014 , 83, 79-89	4.2	43
245	Dynamic model-based evaluation of process configurations for integrated operation of hydrolysis and co-fermentation for bioethanol production from lignocellulose. <i>Bioresource Technology</i> , 2011 , 102, 1174-84	11	43
244	Monosaccharide yields and lignin removal from wheat straw in response to catalyst type and pH during mild thermal pretreatment. <i>Process Biochemistry</i> , 2010 , 45, 1181-1186	4.8	43
243	Synergistic enzyme mechanisms and effects of sequential enzyme additions on degradation of water insoluble wheat arabinoxylan. <i>Enzyme and Microbial Technology</i> , 2007 , 40, 908-918	3.8	43
242	Effect of xanthan on flavor release from thickened viscous food model systems. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3577-83	5.7	43
241	Characterization and biological depectinization of hemp fibers originating from different stem sections. <i>Industrial Crops and Products</i> , 2015 , 76, 880-891	5.9	42
240	Oxidation in fish oil-enriched mayonnaise: 4. Effect of tocopherol concentration on oxidative deterioration. <i>European Food Research and Technology</i> , 2001 , 212, 308-318	3.4	42
239	Ensiling as biological pretreatment of grass (<i>Festulolium Hykor</i>): The effect of composition, dry matter, and inocula on cellulose convertibility. <i>Biomass and Bioenergy</i> , 2013 , 58, 303-312	5.3	39
238	Rheological properties of agar and carrageenan from Ghanaian red seaweeds. <i>Food Hydrocolloids</i> , 2017 , 63, 50-58	10.6	39
237	Recovery of volatile fruit juice aroma compounds by membrane technology: Sweeping gas versus vacuum membrane distillation. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 388-397	6.8	39
236	Targeted natural product isolation guided by HPLC-SPE-NMR: constituents of <i>Hubertia</i> species. <i>Journal of Natural Products</i> , 2007 , 70, 1472-7	4.9	39
235	Substrate specificity and transfucosylation activity of GH29 β -fucosidases for enzymatic production of human milk oligosaccharides. <i>New Biotechnology</i> , 2018 , 41, 34-45	6.4	39
234	Chemical characterization and hydrothermal pretreatment of <i>Salicornia bigelovii</i> straw for enhanced enzymatic hydrolysis and bioethanol potential. <i>Bioresource Technology</i> , 2014 , 153, 165-72	11	38
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232	Microbial enzymes catalyzing keratin degradation: Classification, structure, function. <i>Biotechnology Advances</i> , 2020 , 44, 107607	17.8	38
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