

Ana I Ruiz-Matute

List of Publications by Year in descending order

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51
papers

1,863
citations

236925

25
h-index

254184

43
g-index

52
all docs

52
docs citations

52
times ranked

2369
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a multianalytical strategy for detection of frauds in <i>Coleus forskohlii</i> supplements. <i>Journal of Chromatography A</i> , 2022, 1676, 463198.	3.7	1
2	Gas chromatographic analysis of carbohydrates. , 2021, , 703-726.		1
3	Microwave Assisted Extraction of Bioactive Carbohydrates from Different Morphological Parts of Alfalfa (<i>Medicago sativa</i> L.). <i>Foods</i> , 2021, 10, 346.	4.3	7
4	A multi-analytical strategy for evaluation of quality and authenticity of artichoke food supplements for overweight control. <i>Journal of Chromatography A</i> , 2021, 1647, 462102.	3.7	5
5	Changes in low molecular weight carbohydrates in kale during development and acclimation to cold temperatures determined by chromatographic techniques coupled to mass spectrometry. <i>Food Research International</i> , 2020, 127, 108727.	6.2	18
6	Advances in structure elucidation of low molecular weight carbohydrates by liquid chromatography-multiple-stage mass spectrometry analysis. <i>Journal of Chromatography A</i> , 2020, 1612, 460664.	3.7	11
7	Exploitation of artichoke byproducts to obtain bioactive extracts enriched in inositols and caffeoylquinic acids by Microwave Assisted Extraction. <i>Journal of Chromatography A</i> , 2020, 1613, 460703.	3.7	30
8	Microwave assisted extraction of inositols for the valorization of legume by-products. <i>LWT - Food Science and Technology</i> , 2020, 133, 109971.	5.2	19
9	Development of a microwave-assisted extraction method for the recovery of bioactive inositols from lettuce (<i>Lactuca sativa</i>) byproducts. <i>Electrophoresis</i> , 2020, 41, 1804-1811.	2.4	11
10	Green techniques for extraction of bioactive carbohydrates. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 119, 115612.	11.4	77
11	Evaluation of different ionic liquid stationary phases for the analysis of carbohydrates by gas chromatography-mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 7461-7472.	3.7	5
12	Separation of di- and trisaccharide mixtures by comprehensive two-dimensional liquid chromatography. Application to prebiotic oligosaccharides. <i>Analytica Chimica Acta</i> , 2019, 1060, 125-132.	5.4	22
13	Selective biotechnological fractionation of goat milk carbohydrates. <i>International Dairy Journal</i> , 2019, 94, 38-45.	3.0	4
14	Analysis of minor low molecular weight carbohydrates in cocoa beans by chromatographic techniques coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1584, 135-143.	3.7	15
15	Extraction and characterization of low molecular weight bioactive carbohydrates from mung bean (<i>Vigna radiata</i>). <i>Food Chemistry</i> , 2018, 266, 146-154.	8.2	23
16	Chromatographic Technique: Gas Chromatography (GC). , 2018, , 415-458.		4
17	Changes in Caprine Milk Oligosaccharides at Different Lactation Stages Analyzed by High Performance Liquid Chromatography Coupled to Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3523-3531.	5.2	32
18	Characterization of cyclitol glycosides by gas chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2017, 1484, 58-64.	3.7	14

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19	Headspace Techniques for Volatile Sampling. <i>Comprehensive Analytical Chemistry</i> , 2017, , 255-278.	1.3	10
20	Synthesis, optimization and structural characterization of a chitosan- α -glucose derivative obtained by the Maillard reaction. <i>Carbohydrate Polymers</i> , 2016, 137, 382-389.	10.2	66
21	Characterization of goat colostrum oligosaccharides by nano-liquid chromatography on chip quadrupole time-of-flight mass spectrometry and hydrophilic interaction liquid chromatography-quadrupole mass spectrometry. <i>Journal of Chromatography A</i> , 2016, 1428, 143-153.	3.7	48
22	Production of lactulose oligosaccharides by isomerisation of transgalactosylated cheese whey permeate obtained by β -galactosidases from dairy <i>Kluyveromyces</i> . <i>Journal of Dairy Research</i> , 2015, 82, 356-364.	1.4	29
23	Improving Properties of a Novel β -Galactosidase from <i>Lactobacillus plantarum</i> by Covalent Immobilization. <i>Molecules</i> , 2015, 20, 7874-7889.	3.8	19
24	Identification and determination of 3-deoxyglucosone and glucosone in carbohydrate-rich foods. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2424-2430.	3.5	16
25	Characterization of trimethylsilyl ethers of iminosugars by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1372, 221-227.	3.7	8
26	Continuous production of xylooligosaccharides in a packed bed reactor with immobilized-stabilized biocatalysts of xylanase from <i>Aspergillus versicolor</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013, 98, 8-14.	1.8	37
27	Enzymatic Generation of Chitoooligosaccharides from Chitosan Using Soluble and Immobilized Glycosyltransferase (Branchzyme). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10360-10367.	5.2	26
28	Improvement of a gas chromatographic method for the analysis of iminosugars and other bioactive carbohydrates. <i>Journal of Chromatography A</i> , 2013, 1289, 145-148.	3.7	10
29	Production of xylo-oligosaccharides by immobilized-stabilized derivatives of endo-xylanase from <i>Streptomyces halstedii</i> . <i>Process Biochemistry</i> , 2013, 48, 478-483.	3.7	29
30	Optimisation of a biotechnological procedure for selective fractionation of bioactive inositols in edible legume extracts. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2797-2803.	3.5	37
31	Presence of mono-, di- and galactooligosaccharides in commercial lactose-free UHT dairy products. <i>Journal of Food Composition and Analysis</i> , 2012, 28, 164-169.	3.9	60
32	Evaluation of Oligosaccharide Synthesis from Lactose and Lactulose Using β -Galactosidases from <i>Kluyveromyces</i> Isolated from Artisanal Cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5134-5141.	5.2	27
33	Effect of drying methods on the reactivity of chitosan towards Maillard reaction. <i>Food Hydrocolloids</i> , 2012, 29, 27-34.	10.7	16
34	Effect of Dextranucrase Cellobiose Acceptor Products on the Growth of Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3693-3700.	5.2	25
35	A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GC-MS in mulberry (<i>Morus</i> sp.). <i>Food Chemistry</i> , 2011, 126, 353-359.	8.2	45
36	Carbohydrate composition of Spanish unifloral honeys. <i>Food Chemistry</i> , 2011, 129, 1483-1489.	8.2	100

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37	Derivatization of carbohydrates for GC and GC-MS analyses. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1226-1240.	2.3	339
38	Analysis of cyclitols in different <i>Quercus</i> species by gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1735-1738.	3.5	19
39	Characterization of traditional Spanish edible plant syrups based on carbohydrate GC-MS analysis. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 260-263.	3.9	21
40	Detection of adulterations of honey with high fructose syrups from inulin by GC analysis. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 273-276.	3.9	65
41	Gas chromatographic-mass spectrometric characterisation of tri- and tetrasaccharides in honey. <i>Food Chemistry</i> , 2010, 120, 637-642.	8.2	60
42	Separation of Disaccharides by Comprehensive Two-Dimensional Gas Chromatography-Time-of-Flight Mass Spectrometry. Application to Honey Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11561-11567.	5.2	18
43	Carbohydrate Composition of High-Fructose Corn Syrups (HFCS) Used for Bee Feeding: Effect on Honey Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7317-7322.	5.2	72
44	Optimisation of pressurised liquid extraction for the determination of monosaccharides and polyalcohols in woods used in wine aging. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2558-2564.	3.5	17
45	Characterization of O-trimethylsilyl oximes of trisaccharides by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 4689-4692.	3.7	29
46	Identification of free disaccharides and other glycosides in wine. <i>Journal of Chromatography A</i> , 2009, 1216, 7296-7300.	3.7	25
47	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009, 19, 531-536.	3.0	115
48	A GC method for simultaneous analysis of bornesitol, other polyalcohols and sugars in coffee and its substitutes. <i>Journal of Separation Science</i> , 2007, 30, 557-562.	2.5	25
49	Volatile and carbohydrate composition of rare unifloral honeys from Spain. <i>Food Chemistry</i> , 2007, 105, 84-93.	8.2	87
50	Use of gas chromatography-mass spectrometry for identification of a new disaccharide in honey. <i>Journal of Chromatography A</i> , 2007, 1157, 480-483.	3.7	28
51	Difructose anhydrides as quality markers of honey and coffee. <i>Food Research International</i> , 2006, 39, 801-806.	6.2	36