

Christophe M. Courtin

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62
h-index

102
g-index

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ext. papers

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#	Paper	IF	Citations
3 ¹⁷	Wheat flour constituents: how they impact bread quality, and how to impact their functionality. <i>Trends in Food Science and Technology</i> , 2005 , 16, 12-30	15.3	603
3 ¹⁶	Reductive lignocellulose fractionation into soluble lignin-derived phenolic monomers and dimers and processable carbohydrate pulps. <i>Energy and Environmental Science</i> , 2015 , 8, 1748-1763	35.4	515
3 ¹⁵	Arabinoxylans and Endoxylanases in Wheat Flour Bread-making. <i>Journal of Cereal Science</i> , 2002 , 35, 225-243	2.83	496
3 ¹⁴	Prebiotic and other health-related effects of cereal-derived arabinoxylans, arabinoxylan-oligosaccharides, and xylooligosaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 178-94	11.5	380
3 ¹³	Non-digestible oligosaccharides with prebiotic properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2006 , 46, 459-71	11.5	229
3 ¹²	Tuning the lignin oil OH-content with Ru and Pd catalysts during lignin hydrogenolysis on birch wood. <i>Chemical Communications</i> , 2015 , 51, 13158-61	5.8	216
3 ¹¹	Integrating lignin valorization and bio-ethanol production: on the role of Ni-Al ₂ O ₃ catalyst pellets during lignin-first fractionation. <i>Green Chemistry</i> , 2017 , 19, 3313-3326	10	185
3 ¹⁰	Variation in the content of dietary fiber and components thereof in wheats in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9740-9	5.7	183
3 ⁰⁹	Structural determinants of the substrate specificities of xylanases from different glycoside hydrolase families. <i>Critical Reviews in Biotechnology</i> , 2010 , 30, 176-91	9.4	179
3 ⁰⁸	Microbial metabolism and prebiotic potency of arabinoxylan oligosaccharides in the human intestine. <i>Trends in Food Science and Technology</i> , 2007 , 18, 64-71	15.3	163
3 ⁰⁷	Influence of bio-based solvents on the catalytic reductive fractionation of birch wood. <i>Green Chemistry</i> , 2015 , 17, 5035-5045	10	162
3 ⁰⁶	Structurally different wheat-derived arabinoxylooligosaccharides have different prebiotic and fermentation properties in rats. <i>Journal of Nutrition</i> , 2008 , 138, 2348-55	4.1	158
3 ⁰⁵	Influence of Acidic (H ₃ PO ₄) and Alkaline (NaOH) Additives on the Catalytic Reductive Fractionation of Lignocellulose. <i>ACS Catalysis</i> , 2016 , 6, 2055-2066	13.1	148
3 ⁰⁴	Wheat (<i>Triticum aestivum</i> L.) Bran in Bread Making: A Critical Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 28-42	16.4	145
3 ⁰³	Comparison of prebiotic effects of arabinoxylan oligosaccharides and inulin in a simulator of the human intestinal microbial ecosystem. <i>FEMS Microbiology Ecology</i> , 2009 , 69, 231-42	4.3	144
3 ⁰²	Phytochemical and dietary fiber components in barley varieties in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9767-76	5.7	144
3 ⁰¹	Systemic availability and metabolism of colonic-derived short-chain fatty acids in healthy subjects: a stable isotope study. <i>Journal of Physiology</i> , 2017 , 595, 541-555	3.9	140

300	Phytochemicals and dietary fiber components in rye varieties in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9758-66	5.7	134
299	Phytochemical and fiber components in oat varieties in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9777-84	5.7	126
298	Fractionation-reconstitution experiments provide insight into the role of endoxylanases in bread-making. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1870-7	5.7	126
297	Arabinoxylan-oligosaccharides (AXOS) affect the protein/carbohydrate fermentation balance and microbial population dynamics of the Simulator of Human Intestinal Microbial Ecosystem. <i>Microbial Biotechnology</i> , 2009 , 2, 101-13	6.3	119
296	Effects of dietary arabinoxylan-oligosaccharides (AXOS) and endogenous probiotics on the growth performance, non-specific immunity and gut microbiota of juvenile Siberian sturgeon (<i>Acipenser baerii</i>). <i>Fish and Shellfish Immunology</i> , 2013 , 35, 766-75	4.3	118
295	Tuning the acid/metal balance of carbon nanofiber-supported nickel catalysts for hydrolytic hydrogenation of cellulose. <i>ChemSusChem</i> , 2012 , 5, 1549-58	8.3	114
294	Use of Two Endoxylanases with Different Substrate Selectivity for Understanding Arabinoxylan Functionality in Wheat Flour Breadmaking. <i>Cereal Chemistry</i> , 2001 , 78, 564-571	2.4	114
293	Large-scale production and characterisation of wheat bran arabinoxylooligosaccharides. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1722-1731	4.3	113
292	TLXI, a novel type of xylanase inhibitor from wheat (<i>Triticum aestivum</i>) belonging to the thaumatin family. <i>Biochemical Journal</i> , 2007 , 403, 583-91	3.8	112
291	Biorefining of wheat straw using an acetic and formic acid based organosolv fractionation process. <i>Bioresource Technology</i> , 2014 , 156, 275-82	11	111
290	Tolerance of arabinoxylan-oligosaccharides and their prebiotic activity in healthy subjects: a randomised, placebo-controlled cross-over study. <i>British Journal of Nutrition</i> , 2010 , 103, 703-13	3.6	111
289	Determination of reducing end sugar residues in oligo- and polysaccharides by gas-liquid chromatography. <i>Journal of Chromatography A</i> , 2000 , 866, 97-104	4.5	109
288	Heat and pH stability of prebiotic arabinoxylooligosaccharides, xylooligosaccharides and fructooligosaccharides. <i>Food Chemistry</i> , 2009 , 112, 831-837	8.5	106
287	Relative Activity of Endoxylanases Towards Water-extractable and Water-unextractable Arabinoxylan. <i>Journal of Cereal Science</i> , 2001 , 33, 301-312	3.8	106
286	Structural basis for inhibition of <i>Aspergillus niger</i> xylanase by <i>triticum aestivum</i> xylanase inhibitor-I. <i>Journal of Biological Chemistry</i> , 2004 , 279, 36022-8	5.4	102
285	Prebiotic effects and intestinal fermentation of cereal arabinoxylans and arabinoxylan oligosaccharides in rats depend strongly on their structural properties and joint presence. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1862-74	5.9	97
284	Ultrafiltration and ethanol precipitation for isolation of arabinoxylooligosaccharides with different structures. <i>Carbohydrate Polymers</i> , 2005 , 62, 283-292	10.3	97
283	Synergetic Effects of Alcohol/Water Mixing on the Catalytic Reductive Fractionation of Poplar Wood. <i>ACS Sustainable Chemistry and Engineering</i> , 2016 , 4, 6894-6904	8.3	97

282	Conversion of (ligno)cellulose feeds to isosorbide with heteropoly acids and Ru on carbon. <i>ChemSusChem</i> , 2013 , 6, 199-208	8.3	96
281	Properties of TAXI-type endoxylanase inhibitors. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2004 , 1696, 213-21	4	96
280	xylosidases and β -arabinofuranosidases: accessory enzymes for arabinoxylan degradation. <i>Biotechnology Advances</i> , 2014 , 32, 316-32	17.8	93
279	A Critical Look at Prebiotics Within the Dietary Fiber Concept. <i>Annual Review of Food Science and Technology</i> , 2016 , 7, 167-90	14.7	92
278	Physicochemical and Bread-Making Properties of Low Molecular Weight Wheat-Derived Arabinoxylans. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4066-4073	5.7	90
277	Oxidative and proteolytic enzyme preparations as promising improvers for oat bread formulations: Rheological, biochemical and microstructural background. <i>Food Chemistry</i> , 2010 , 119, 1465-1473	8.5	89
276	The combined use of hull-less barley flour and xylanase as a strategy for wheat/hull-less barley flour breads with increased arabinoxylan and (1- β ,1- α)-D-glucan levels. <i>Journal of Cereal Science</i> , 2004 , 40, 257-267	3.8	88
275	Dietary Inclusion of Wheat Bran Arabinoxylooligosaccharides Induces Beneficial Nutritional Effects in Chickens. <i>Cereal Chemistry</i> , 2008 , 85, 607-613	2.4	87
274	Study of hydration properties of wheat bran as a function of particle size. <i>Food Chemistry</i> , 2015 , 179, 296-304	8.5	85
273	Effects of a wheat bran extract containing arabinoxylan oligosaccharides on gastrointestinal health parameters in healthy adult human volunteers: a double-blind, randomised, placebo-controlled, cross-over trial. <i>British Journal of Nutrition</i> , 2012 , 108, 2229-42	3.6	84
272	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. <i>Food Chemistry</i> , 2013 , 136, 1243-8	8.5	80
271	Arabinoxylooligosaccharides from wheat bran inhibit Salmonella colonization in broiler chickens. <i>Poultry Science</i> , 2008 , 87, 2329-34	3.9	77
270	Mapping of <i>Saccharomyces cerevisiae</i> metabolites in fermenting wheat straight-dough reveals succinic acid as pH-determining factor. <i>Food Chemistry</i> , 2013 , 136, 301-8	8.5	75
269	Effects of arabinoxylan-oligosaccharides (AXOS) on juvenile Siberian sturgeon (<i>Acipenser baerii</i>) performance, immune responses and gastrointestinal microbial community. <i>Fish and Shellfish Immunology</i> , 2012 , 33, 718-24	4.3	73
268	Cereal grain fructans: Structure, variability and potential health effects. <i>Trends in Food Science and Technology</i> , 2015 , 43, 32-42	15.3	72
267	Extensive dry ball milling of wheat and rye bran leads to in situ production of arabinoxylan oligosaccharides through nanoscale fragmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8467-73	5.7	72
266	Catalytic lignocellulose biorefining in n-butanol/water: a one-pot approach toward phenolics, polyols, and cellulose. <i>Green Chemistry</i> , 2018 , 20, 4607-4619	10	71
265	Occurrence and functional significance of secondary carbohydrate binding sites in glycoside hydrolases. <i>Critical Reviews in Biotechnology</i> , 2012 , 32, 93-107	9.4	71

264	A simple and accurate method for determining wheat grain fructan content and average degree of polymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2102-7	5.7	70
263	A Brief and Informationally Rich Naming System for Oligosaccharide Motifs of Heteroxylans Found in Plant Cell Walls. <i>Australian Journal of Chemistry</i> , 2009 , 62, 533	1.2	70
262	Occurrence of proteinaceous endoxylanase inhibitors in cereals. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2004 , 1696, 193-202	4	68
261	Effects of genotype, harvest year and genotype-by-harvest year interactions on arabinoxylan, endoxylanase activity and endoxylanase inhibitor levels in wheat kernels. <i>Journal of Cereal Science</i> , 2008 , 47, 180-189	3.8	67
260	Technologies for enhanced exploitation of the health-promoting potential of cereals. <i>Trends in Food Science and Technology</i> , 2012 , 25, 78-86	15.3	66
259	Prebiotic effects of arabinoxylan oligosaccharides on juvenile Siberian sturgeon (<i>Acipenser baerii</i>) with emphasis on the modulation of the gut microbiota using 454 pyrosequencing. <i>FEMS Microbiology Ecology</i> , 2013 , 86, 357-71	4.3	63
258	Grain-associated xylanases: occurrence, variability, and implications for cereal processing. <i>Trends in Food Science and Technology</i> , 2009 , 20, 495-510	15.3	63
257	Environment and genotype effects on the content of dietary fiber and its components in wheat in the HEALTHGRAIN diversity screen. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9353-61	5.7	62
256	Structural analysis of a glycoside hydrolase family 43 arabinoxylan arabinofuranohydrolase in complex with xylotetraose reveals a different binding mechanism compared with other members of the same family. <i>Biochemical Journal</i> , 2009 , 418, 39-47	3.8	61
255	The Influence of Prebiotic Arabinoxylan Oligosaccharides on Microbiota Derived Uremic Retention Solutes in Patients with Chronic Kidney Disease: A Randomized Controlled Trial. <i>PLoS ONE</i> , 2016 , 11, e0153893	3.7	61
254	Structural features and feruloylation modulate the fermentability and evolution of antioxidant properties of arabinoxylan oligosaccharides during in vitro fermentation by human gut derived microbiota. <i>Journal of Functional Foods</i> , 2014 , 10, 1-12	5.1	60
253	Characterisation of three starch degrading enzymes: thermostable α -amylase, maltotetraogenic and maltogenic α -amylases. <i>Food Chemistry</i> , 2012 , 135, 713-21	8.5	59
252	Effects of dietary inclusion of xylooligo- saccharides, arabinoxylooligosaccharides and soluble arabinoxylan on the microbial composition of caecal contents of chickens. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2517-2522	4.3	59
251	Conceptual Frame Rationalizing the Self-Stabilization of H-USY Zeolites in Hot Liquid Water. <i>ACS Catalysis</i> , 2015 , 5, 754-768	13.1	58
250	In vitro fermentation of arabinoxylan oligosaccharides and low molecular mass arabinoxylans with different structural properties from wheat (<i>Triticum aestivum</i> L.) bran and psyllium (<i>Plantago ovata</i> Forsk) seed husk. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 946-54	5.7	58
249	Non-Conventional Yeast Strains Increase the Aroma Complexity of Bread. <i>PLoS ONE</i> , 2016 , 11, e0165126	3.7	58
248	Combined meta-genomics analyses unravel candidate genes for the grain dietary fiber content in bread wheat (<i>Triticum aestivum</i> L.). <i>Functional and Integrative Genomics</i> , 2011 , 11, 71-83	3.8	57
247	Isolation of cereal arabinogalactan-peptides and structural comparison of their carbohydrate and peptide moieties. <i>Journal of Cereal Science</i> , 2005 , 41, 59-67	3.8	57

246	Effects of genotype and environment on the content and composition of phytochemicals and dietary fiber components in rye in the HEALTHGRAIN diversity screen. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9372-83	5.7	56
245	Crystallographic analysis shows substrate binding at the -3 to +1 active-site subsites and at the surface of glycoside hydrolase family 11 endo-1,4-beta-xylanases. <i>Biochemical Journal</i> , 2008 , 410, 71-9	3.8	56
244	Inter-individual differences determine the outcome of wheat bran colonization by the human gut microbiome. <i>Environmental Microbiology</i> , 2017 , 19, 3251-3267	5.2	55
243	Study of grain cell wall structures by microscopic analysis with four different staining techniques. <i>Journal of Cereal Science</i> , 2011 , 54, 363-373	3.8	55
242	Succinic acid in levels produced by yeast (<i>Saccharomyces cerevisiae</i>) during fermentation strongly impacts wheat bread dough properties. <i>Food Chemistry</i> , 2014 , 151, 421-8	8.5	54
241	Extractability and chemical and enzymic degradation of psyllium (<i>Plantago ovata</i> Forsk) seed husk arabinoxylans. <i>Food Chemistry</i> , 2009 , 112, 812-819	8.5	54
240	Consumption of breads containing in situ-produced arabinoxylan oligosaccharides alters gastrointestinal effects in healthy volunteers. <i>Journal of Nutrition</i> , 2012 , 142, 470-7	4.1	53
239	Bread Dough and Baker's Yeast: An Uplifting Synergy. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 850-867	16.4	52
238	Substrate specificity of three recombinant β -arabinofuranosidases from <i>Bifidobacterium adolescentis</i> and their divergent action on arabinoxylan and arabinoxylan oligosaccharides. <i>Biochemical and Biophysical Research Communications</i> , 2010 , 402, 644-50	3.4	51
237	Use of psychrophilic xylanases provides insight into the xylanase functionality in bread making. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9553-62	5.7	50
236	Relative contribution of wheat flour constituents to Solvent Retention Capacity profiles of European wheats. <i>Journal of Cereal Science</i> , 2011 , 53, 312-318	3.8	50
235	Selected nondigestible carbohydrates and prebiotics support the growth of probiotic fish bacteria mono-cultures in vitro. <i>Journal of Applied Microbiology</i> , 2009 , 106, 932-40	4.7	50
234	Insight into the distribution of arabinoxylans, endoxylanases, and endoxylanase inhibitors in industrial wheat roller mill streams. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8521-9	5.7	50
233	Wheat milling by-products and their impact on bread making. <i>Food Chemistry</i> , 2015 , 187, 280-9	8.5	49
232	Dose-response effect of arabinoxylooligosaccharides on gastrointestinal motility and on colonic bacterial metabolism in healthy volunteers. <i>Journal of the American College of Nutrition</i> , 2008 , 27, 512-8	3.5	49
231	Effects of wheat bran extract rich in arabinoxylan oligosaccharides and resistant starch on overnight glucose tolerance and markers of gut fermentation in healthy young adults. <i>European Journal of Nutrition</i> , 2016 , 55, 1661-70	5.2	47
230	Xylanase-mediated in situ production of arabinoxylan oligosaccharides with prebiotic potential in whole meal breads and breads enriched with arabinoxylan rich materials. <i>Food Chemistry</i> , 2012 , 131, 111-118	8.5	47
229	Water-extractable and water-unextractable arabinoxylans affect gluten agglomeration behavior during wheat flour gluten-starch separation. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7950-6	5.7	47

228	Affinity Chromatography with Immobilised Endoxylanases Separates TAXI- and XIP-type Endoxylanase Inhibitors from Wheat (<i>Triticum aestivum</i> L.). <i>Journal of Cereal Science</i> , 2002 , 36, 367-375	3.8	47
227	Impact of inhibition sensitivity on endoxylanase functionality in wheat flour breadmaking. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4296-302	5.7	45
226	Prebiotics, Fermentable Dietary Fiber, and Health Claims. <i>Advances in Nutrition</i> , 2016 , 7, 1-4	10	44
225	<i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces marxianus</i> Cocultures Allow Reduction of Fermentable Oligo-, Di-, and Monosaccharides and Polyols Levels in Whole Wheat Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8704-8713	5.7	42
224	Recombinant expression and characterization of XynD from <i>Bacillus subtilis</i> subsp. <i>subtilis</i> ATCC 6051: a GH 43 arabinoxylan arabinofuranohydrolase. <i>Applied Microbiology and Biotechnology</i> , 2007 , 75, 1309-17	5.7	42
223	Recombinant expression and characterization of a reducing-end xylose-releasing exo-oligoxylanase from <i>Bifidobacterium adolescentis</i> . <i>Applied and Environmental Microbiology</i> , 2007 , 73, 5374-7	4.8	42
222	Structural features of arabinoxylans extracted with water at different temperatures from two rye flours of diverse breadmaking quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4404-16	5.7	42
221	Maximizing the concentrations of wheat grain fructans in bread by exploring strategies to prevent their yeast (<i>Saccharomyces cerevisiae</i>)-mediated degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1397-404	5.7	41
220	Characterization of two xylosidases from <i>Bifidobacterium adolescentis</i> and their contribution to the hydrolysis of prebiotic xylooligosaccharides. <i>Applied Microbiology and Biotechnology</i> , 2011 , 92, 1179-85	5.7	41
219	Mechanical characteristics of artificial cell walls. <i>Journal of Food Engineering</i> , 2010 , 96, 287-294	6	41
218	Assessment of Algerian sorghum protein quality [<i>Sorghum bicolor</i> (L.) Moench] using amino acid analysis and in vitro pepsin digestibility. <i>Food Chemistry</i> , 2010 , 121, 719-723	8.5	41
217	Wheat-kernel-associated endoxylanases consist of a majority of microbial and a minority of wheat endogenous endoxylanases. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4028-34	5.7	41
216	Debranching of wheat prior to milling reduces xylanase but not xylanase inhibitor activities in wholemeal and flour. <i>Journal of Cereal Science</i> , 2004 , 39, 363-369	3.8	41
215	Substrate selectivity and inhibitor sensitivity affect xylanase functionality in wheat flour gluten/starch separation. <i>Journal of Cereal Science</i> , 2004 , 40, 41-49	3.8	41
214	Effects of wheat bran extract containing arabinoxylan oligosaccharides on gastrointestinal parameters in healthy preadolescent children. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2014 , 58, 647-53	2.8	40
213	Molecular identification of wheat endoxylanase inhibitor TAXI-11, member of a new class of plant proteins. <i>FEBS Letters</i> , 2003 , 540, 259-63	3.8	40
212	Fructan metabolism in developing wheat (<i>Triticum aestivum</i> L.) kernels. <i>Plant and Cell Physiology</i> , 2013 , 54, 2047-57	4.9	39
211	Application of tailor-made membranes in a multi-stage process for the purification of sweeteners from <i>Stevia rebaudiana</i> . <i>Journal of Food Engineering</i> , 2011 , 103, 285-293	6	39

210	Arabinoxylan-oligosaccharides (AXOS) reduce preneoplastic lesions in the colon of rats treated with 1,2-dimethylhydrazine (DMH). <i>European Journal of Nutrition</i> , 2010 , 49, 127-32	5.2	39
209	Impact of xylanases with different substrate selectivity on gluten-starch separation of wheat flour. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7338-45	5.7	39
208	Factors Governing Levels and Composition of the Sodium Dodecyl Sulphate-Unextractable Glutenin Polymers During Straight Dough Breadmaking. <i>Journal of Cereal Science</i> , 1999 , 29, 129-138	3.8	39
207	Low resolution 1H NMR assignment of proton populations in pound cake and its polymeric ingredients. <i>Food Chemistry</i> , 2013 , 139, 120-8	8.5	38
206	Harvesting yeast (<i>Saccharomyces cerevisiae</i>) at different physiological phases significantly affects its functionality in bread dough fermentation. <i>Food Microbiology</i> , 2014 , 39, 108-15	6	38
205	Inactive fluorescently labeled xylanase as a novel probe for microscopic analysis of arabinoxylan containing cereal cell walls. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6369-75	5.7	38
204	Crystallographic and activity-based evidence for thumb flexibility and its relevance in glycoside hydrolase family 11 xylanases. <i>Proteins: Structure, Function and Bioinformatics</i> , 2009 , 77, 395-403	4.2	38
203	Endoxylanase substrate selectivity determines degradation of wheat water-extractable and water-unextractable arabinoxylan. <i>Carbohydrate Research</i> , 2005 , 340, 1319-27	2.9	37
202	Age-related arabinoxylan hydrolysis and fermentation in the gastrointestinal tract of broilers fed wheat-based diets. <i>Poultry Science</i> , 2019 , 98, 4606-4621	3.9	36
201	Establishing the relative importance of damaged starch and fructan as sources of fermentable sugars in wheat flour and whole meal bread dough fermentations. <i>Food Chemistry</i> , 2017 , 218, 89-98	8.5	36
200	Glycerol production by fermenting yeast cells is essential for optimal bread dough fermentation. <i>PLoS ONE</i> , 2015 , 10, e0119364	3.7	36
199	Variability in xylanase and xylanase inhibition activities in different cereals in the HEALTHGRAIN diversity screen and contribution of environment and genotype to this variability in common wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9362-71	5.7	36
198	Accumulated Evidence Substantiates a Role for Three Classes of Wheat Xylanase Inhibitors in Plant Defense. <i>Critical Reviews in Plant Sciences</i> , 2010 , 29, 244-264	5.6	36
197	XIP-type endoxylanase inhibitors in different cereals. <i>Journal of Cereal Science</i> , 2003 , 38, 317-324	3.8	36
196	Evidence for the involvement of arabinoxylan and xylanases in refrigerated dough syruing. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7623-9	5.7	35
195	Amino Acid Sequence of Wheat Flour Arabinogalactan-Peptide, Identical to Part of Grain Softness Protein GSP-1, Leads to Improved Structural Model. <i>Cereal Chemistry</i> , 2002 , 79, 329-331	2.4	34
194	Fat binding capacity and modulation of the gut microbiota both determine the effect of wheat bran fractions on adiposity. <i>Scientific Reports</i> , 2017 , 7, 5621	4.9	33
193	Computational design-based molecular engineering of the glycosyl hydrolase family 11 B. subtilis XynA endoxylanase improves its acid stability. <i>Protein Engineering, Design and Selection</i> , 2009 , 22, 587-96 ¹⁻⁹	1.9	33

192	Biochemical and structural characterization of TLXI, the <i>Triticum aestivum</i> L. thaumatin-like xylanase inhibitor. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2009 , 24, 646-54	5.6	33
191	Ball milling improves extractability and affects molecular properties of psyllium (<i>Plantago ovata</i> Forsk) seed husk arabinoxylan. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11306-11	5.7	33
190	Fructan biosynthesis and degradation as part of plant metabolism controlling sugar fluxes during durum wheat kernel maturation. <i>Frontiers in Plant Science</i> , 2015 , 6, 89	6.2	32
189	Milling Performance of North European Hull-less Barleys and Characterization of Resultant Millstreams. <i>Cereal Chemistry</i> , 2003 , 80, 667-673	2.4	32
188	TAXI type endoxylanase inhibitors in different cereals. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3770-5	5.7	32
187	Purification and characterization of a XIP-type endoxylanase inhibitor from rice (<i>Oryza sativa</i>). <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2005 , 20, 95-101	5.6	32
186	Impact of Wheat Bran Hydration Properties As Affected by Toasting and Degree of Milling on Optimal Dough Development in Bread Making. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3636-44	5.7	32
185	Study on the effects of wheat bran incorporation on water mobility and biopolymer behavior during bread making and storage using time-domain H NMR relaxometry. <i>Food Chemistry</i> , 2017 , 236, 76-86	8.5	31
184	The Impact of Water Content and Mixing Time on the Linear and Non-Linear Rheology of Wheat Flour Dough. <i>Food Biophysics</i> , 2017 , 12, 151-163	3.2	31
183	Suitability of solvent retention capacity tests to assess the cookie and bread making quality of European wheat flours. <i>LWT - Food Science and Technology</i> , 2012 , 47, 56-63	5.4	31
182	Endoxylanase Inhibition Activity in Different European Wheat Cultivars and Milling Fractions. <i>Cereal Chemistry</i> , 2002 , 79, 613-616	2.4	31
181	Nanoscale tuning of enzyme localization for enhanced reactor performance in a novel magnetic-responsive biocatalytic membrane reactor. <i>Journal of Membrane Science</i> , 2015 , 487, 209-220	9.6	30
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179	LC-MS analysis reveals the presence of graminan- and neo-type fructans in wheat grains. <i>Journal of Cereal Science</i> , 2015 , 61, 133-138	3.8	30
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