Christophe M. Courtin

List of Publications by Year in Descending Order

317 papers	14,192 citations	62 h-index	102 g-index
326 ext. papers	16,056 ext. citations	5.9 avg, IF	6.53 L-index

#	Paper	IF	Citations
317	A kinetic study on the thermal inactivation of barley malt □amylase and □amylase during the mashing process. *Food Research International*, **2022**, 157, 111201	7	1
316	High mashing thickness negatively influences gelatinisation of small and large starch granules and starch conversion efficiency during barley malt brewing. *Food Hydrocolloids*, **2022**, 107745	10.6	
315	Sugar Levels Determine Fermentation Dynamics during Yeast Pastry Making and Its Impact on Dough and Product Characteristics. *Foods*, **2022**, 11, 1388	4.9	2
314	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. *Foods*, **2021**, 10,	4.9	1
313	Extrusion-cooking affects oat bran physicochemical and nutrition-related properties and increases its □glucan extractability. *Journal of Cereal Science*, **2021**, 102, 103360	3.8	1
312	Health benefits of whole grain: effects on dietary carbohydrate quality, the gut microbiome, and consequences of processing. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2742-2768	16.4	16
311	The Contribution of Sub-Aleurone Cells to Wheat Endosperm Protein Content and Gradient Is Dependent on Cultivar and N-Fertilization Level. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 6444-6454	5.7	2
310	Nutritional Profiling and Preliminary Bioactivity Screening of Five Micro-Algae Strains Cultivated in Northwest Europe. *Foods*, **2021**, 10,	4.9	4
309	Wheat bran with reduced particle size increases serum SCFAs in obese subjects without improving health parameters compared with a maltodextrin placebo. *American Journal of Clinical Nutrition*, **2021**, 114, 1328-1341	7	1
308	The Potential of Kluyveromyces marxianus to Produce Low-FODMAP Straight-Dough and Sourdough Bread: a Pilot-Scale Study. *Food and Bioprocess Technology*, **2021**, 14, 1920-1935	5.1	5
307	Tripartite relationship between gut microbiota, intestinal mucus and dietary fibers: towards preventive strategies against enteric infections. *FEMS Microbiology Reviews*, **2021**, 45,	15.1	13
306	Starch hydrolysis during mashing: A study of the activity and thermal inactivation kinetics of barley malt □amylase and □amylase. *Carbohydrate Polymers*, **2021**, 255, 117494	10.3	9
305	Selective modification of wheat bran affects its impact on gluten-starch dough rheology, microstructure and bread volume. *Food Hydrocolloids*, **2021**, 113, 106348	10.6	7
304	Small Differences in Gene Sequences Impact Invertase Activity and Specificity toward Fructans with Different Chain Lengths. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 1925-1935	5.7	3
303	Feed endoxylanase type and dose affect arabinoxylan hydrolysis and fermentation in ageing broilers. *Animal Nutrition*, **2021**, 7, 787-800	4.8	3
302	A new method to isolate and separate small and large starch granules from barley and malt. *Food Hydrocolloids*, **2021**, 120, 106907	10.6	2
301	The Effect of Wet Milling and Cryogenic Milling on the Structure and Physicochemical Properties of Wheat Bran. *Foods*, **2020**, 9,	4.9	4

300	Arabinoxylan, Eglucan and pectin in barley and malt endosperm cell walls: a microstructure study using CLSM and cryo-SEM. *Plant Journal*, **2020**, 103, 1477-1489	6.9	5
299	The impact of wheat (Triticum aestivum L.) bran on wheat starch gelatinization: A differential scanning calorimetry study. *Carbohydrate Polymers*, **2020**, 241, 116262	10.3	6
298	Arabinoxylan-oligosaccharides kick-start arabinoxylan digestion in the aging broiler. *Poultry Science*, **2020**, 99, 2555-2565	3.9	14
297	Cereal bran protects vitamin A from degradation during simmering and storage. *Food Chemistry*, **2020**, 331, 127292	8.5	5
296	Extrusion-Cooking Modifies Physicochemical and Nutrition-Related Properties of Wheat Bran. *Foods*, **2020**, 9,	4.9	16
295	Carbohydrate content and structure during malting and brewing: a mass balance study. *Journal of the Institute of Brewing*, **2020**, 126, 253-262	2	6
294	Arabinoxylan from non-malted cereals can act as mouthfeel contributor in beer. *Carbohydrate Polymers*, **2020**, 239, 116257	10.3	10
293	The role of pretreatment in the catalytic valorization of cellulose. *Molecular Catalysis*, **2020**, 487, 110883	3.3	30
292	Variability in yeast invertase activity determines the extent of fructan hydrolysis during wheat dough fermentation and final FODMAP levels in bread. *International Journal of Food Microbiology*, **2020**, 326, 108648	5.8	11
291	Microbial succession during wheat bran fermentation and colonisation by human faecal microbiota as a result of niche diversification. *ISME Journal*, **2020**, 14, 584-596	11.9	18
290	Side-by-side comparison of composition and structural properties of wheat, rye, oat, and maize bran and their impact on in vitro fermentability. *Cereal Chemistry*, **2020**, 97, 20-33	2.4	16
289	Single-pass, double-pass and acid twin-screw extrusion-cooking impact physicochemical and nutrition-related properties of wheat bran. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102520	6.8	5
288	Modifying wheat bran to improve its health benefits. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1104-1122	11.5	20
287	Accurate quantification of small and large starch granules in barley and malt. *Carbohydrate Polymers*, **2020**, 227, 115329	10.3	10
286	Study into the effect of microfluidisation processing parameters on the physicochemical properties of wheat (Triticum aestivum L.) bran. *Food Chemistry*, **2020**, 305, 125436	8.5	15
285	Assessing the impact of xylanase activity on the water distribution in wheat dough: A H NMR study. *Food Chemistry*, **2020**, 325, 126828	8.5	5
284	Identification of a Wheat Thaumatin-like Protein That Inhibits. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10423-10431	5.7	4
283	Sensitivity of the Xyn A Xylanase and Its Mutants to Different Xylanase Inhibitors Determines Their Activity Profile and Functionality during Bread Making. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 11198-11209	5.7	4

282	Reductive catalytic fractionation of black locust bark. *Green Chemistry*, **2019**, 21, 5841-5851	10	26
281	Modification of wheat bran particle size and tissue composition affects colonisation and metabolism by human faecal microbiota. *Food and Function*, **2019**, 10, 379-396	6.1	16
280	Different gelatinization characteristics of small and large barley starch granules impact their enzymatic hydrolysis and sugar production during mashing. *Food Chemistry*, **2019**, 295, 138-146	8.5	25
279	Age-related arabinoxylan hydrolysis and fermentation in the gastrointestinal tract of broilers fed wheat-based diets. *Poultry Science*, **2019**, 98, 4606-4621	3.9	36
278	Wheat bran thermal treatment in a hot air oven does not affect the fermentation and colonisation process by human faecal microbiota. *Journal of Functional Foods*, **2019**, 60, 103440	5.1	1
277	Isolation of wheat bran-colonizing and metabolizing species from the human fecal microbiota. *PeerJ*, **2019**, 7, e6293	3.1	7
276	Chapter 1 Fibres making up wheat cell walls in the context of broiler diets **2019**, 17-46		2
275	Chapter 12 Adaptation of the microbiome towards fibre digestion: effects of age and dietary ingredients **2019**, 199-216		2
274	A closer look at the bread making process and the quality of bread as a function of the degree of preharvest sprouting of wheat (Triticum aestivum). *Journal of Cereal Science*, **2018**, 80, 188-197	3.8	10
273	Impact of Preharvest Sprouting on Endogenous Hydrolases and Technological Quality of Wheat and Bread: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 698-713	16.4	25
272	Study of the role of bran water binding and the steric hindrance by bran in straight dough bread making. *Food Chemistry*, **2018**, 253, 262-268	8.5	26
271	Particle size determines the anti-inflammatory effect of wheat bran in a model of fructose over-consumption: Implication of the gut microbiota. *Journal of Functional Foods*, **2018**, 41, 155-162	5.1	19
270	Simultaneous glucose production from cellulose and fouling reduction using a magnetic responsive membrane reactor with superparamagnetic nanoparticles carrying cellulolytic enzymes. *Bioresource Technology*, **2018**, 263, 532-540	11	19
269	Wheat bran-associated subaleurone and endosperm proteins and their impact on bran-rich bread-making. *Journal of Cereal Science*, **2018**, 81, 99-107	3.8	8
268	Density separation as a strategy to reduce the enzyme load of preharvest sprouted wheat and enhance its bread making quality. *Food Chemistry*, **2018**, 241, 434-442	8.5	4
267	Catalytic lignocellulose biorefining in n-butanol/water: a one-pot approach toward phenolics, polyols, and cellulose. *Green Chemistry*, **2018**, 20, 4607-4619	10	71
266	Kluyveromyces marxianus yeast enables the production of low FODMAP whole wheat breads. *Food Microbiology*, **2018**, 76, 135-145	6	27
265	Introducing insoluble wheat bran as a gut microbiota niche in an in vitro dynamic gut model stimulates propionate and butyrate production and induces colon region specific shifts in the luminal and mucosal microbial community. *Environmental Microbiology*, **2018**, 20, 3406-3426	5.2	22

264	The time-dependent rheology of fermenting wheat flour dough: effects of salt and sugar. *Rheologica Acta*, **2018**, 57, 813-827	2.3	5
263	Reduced-Particle-Size Wheat Bran Is Efficiently Colonized by a Lactic Acid-Producing Community and Reduces Levels of Enterobacteriaceae in the Cecal Microbiota of Broilers. *Applied and Environmental Microbiology*, **2018**, 84,	4.8	11
262	The effects of yeast metabolites on the rheological behaviour of the dough matrix in fermented wheat flour dough. *Journal of Cereal Science*, **2018**, 82, 183-189	3.8	18
261	Study of biopolymer mobility and water dynamics in wheat bran using time-domain H NMR relaxometry. *Food Chemistry*, **2017**, 236, 68-75	8.5	14
260	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. *Food Chemistry*, **2017**, 236, 76-86	8.5	31
259	The Impact of Water Content and Mixing Time on the Linear and Non-Linear Rheology of Wheat Flour Dough. *Food Biophysics*, **2017**, 12, 151-163	3.2	31
258	The heterogeneous distribution of □amylase and endoxylanase activity over a population of preharvest sprouted wheat kernels and their localization in individual kernels. *Journal of Cereal Science*, **2017**, 74, 200-209	3.8	7
257	Inter-individual differences determine the outcome of wheat bran colonization by the human gut microbiome. *Environmental Microbiology*, **2017**, 19, 3251-3267	5.2	55
256	Integrating lignin valorization and bio-ethanol production: on the role of Ni-Al2O3 catalyst pellets during lignin-first fractionation. *Green Chemistry*, **2017**, 19, 3313-3326	10	185
255	Substrate-Limited Saccharomyces cerevisiae Yeast Strains Allow Control of Fermentation during Bread Making. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 3368-3377	5.7	9
254	Investigating the impact of □amylase, □glucosidase and glucoamylase action on yeast-mediated bread dough fermentation and bread sugar levels. *Journal of Cereal Science*, **2017**, 75, 35-44	3.8	16
253	Reduced particle size wheat bran is butyrogenic and lowers Salmonella colonization, when added to poultry feed. *Veterinary Microbiology*, **2017**, 198, 64-71	3.3	16
252	Characterization and Degradation of Pectic Polysaccharides in Cocoa Pulp. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 9726-9734	5.7	10
251	Saccharomyces cerevisiae and Kluyveromyces marxianus Cocultures Allow Reduction of Fermentable Oligo-, Di-, and Monosaccharides and Polyols Levels in Whole Wheat Bread. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8704-8713	5.7	42
250	Enhancing the Rheological Performance of Wheat Flour Dough with Glucose Oxidase, Transglutaminase or Supplementary Gluten. *Food and Bioprocess Technology*, **2017**, 10, 2188-2198	5.1	5
249	Fat binding capacity and modulation of the gut microbiota both determine the effect of wheat bran fractions on adiposity. *Scientific Reports*, **2017**, 7, 5621	4.9	33
248	Building a fructan LC-MS library and its application to reveal the fine structure of cereal grain fructans. *Carbohydrate Polymers*, **2017**, 174, 343-351	10.3	14
247	Bread Dough and Baker's Yeast: An Uplifting Synergy. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 850-867	16.4	52

246	The Interplay Between the Main Flour Constituents in the Rheological Behaviour of Wheat Flour Dough. *Food and Bioprocess Technology*, **2017**, 10, 249-265	5.1	25
245	Systemic availability and metabolism of colonic-derived short-chain fatty acids in healthy subjects: a stable isotope study. *Journal of Physiology*, **2017**, 595, 541-555	3.9	140
244	Establishing the relative importance of damaged starch and fructan as sources of fermentable sugars in wheat flour and whole meal bread dough fermentations. *Food Chemistry*, **2017**, 218, 89-98	8.5	36
243	Wheat Bran Does Not Affect Postprandial Plasma Short-Chain Fatty Acids from C-inulin Fermentation in Healthy Subjects. *Nutrients*, **2017**, 9,	6.7	12
242	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. *European Journal of Nutrition*, **2016**, 55, 1661-70	5.2	47
241	Compositional and structural feedstock requirements of a liquid phase cellulose-to-naphtha process in a carbon- and hydrogen-neutral biorefinery context. *Green Chemistry*, **2016**, 18, 5594-5606	10	19
240	Impact of Preharvest Sprouting of Wheat (Triticum aestivum) in the Field on Starch, Protein, and Arabinoxylan Properties. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 8324-8332	5.7	29
239	Modification of the Secondary Binding Site of Xylanases Illustrates the Impact of Substrate Selectivity on Bread Making. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5400-9	5.7	9
238	Evolution and Distribution of Hydrolytic Enzyme Activities during Preharvest Sprouting of Wheat (Triticum aestivum) in the Field. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5644-52	5.7	14
237	Prebiotics, Fermentable Dietary Fiber, and Health Claims. *Advances in Nutrition*, **2016**, 7, 1-4	10	44
236	Dry heat treatment affects wheat bran surface properties and hydration kinetics. *Food Chemistry*, **2016**, 203, 513-520	8.5	18
235	Influence of Acidic (H3PO4) and Alkaline (NaOH) Additives on the Catalytic Reductive Fractionation of Lignocellulose. *ACS Catalysis*, **2016**, 6, 2055-2066	13.1	148
234	A Critical Look at Prebiotics Within the Dietary Fiber Concept. *Annual Review of Food Science and Technology*, **2016**, 7, 167-90	14.7	92
233	Molecular Oxygen and Reactive Oxygen Species in Bread-making Processes: Scarce, but Nevertheless Important. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 722-36	11.5	17
232	Non-Conventional Yeast Strains Increase the Aroma Complexity of Bread. *PLoS ONE*, **2016**, 11, e0165126	3.7	58
231	The Influence of Prebiotic Arabinoxylan Oligosaccharides on Microbiota Derived Uremic Retention Solutes in Patients with Chronic Kidney Disease: A Randomized Controlled Trial. *PLoS ONE*, **2016**, 11, e0153893	3.7	61
230	The impact of yeast fermentation on dough matrix properties. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3741-8	4.3	20
229	Impact of Wheat Bran Hydration Properties As Affected by Toasting and Degree of Milling on Optimal Dough Development in Bread Making. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3636-44	5.7	32

228	The effect of amylolytic activity and substrate availability on sugar release in non-yeasted dough. *Journal of Cereal Science*, **2016**, 69, 111-118	3.8	25
227	Synergetic Effects of Alcohol/Water Mixing on the Catalytic Reductive Fractionation of Poplar Wood. *ACS Sustainable Chemistry and Engineering*, **2016**, 4, 6894-6904	8.3	97
226	Study of the intrinsic properties of wheat bran and pearlings obtained by sequential debranning and their role in bran-enriched bread making. *Journal of Cereal Science*, **2016**, 71, 78-85	3.8	22
225	Wheat (Triticum aestivum L.) Bran in Bread Making: A Critical Review. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 28-42	16.4	145
224	Quantification and visualization of dietary fibre components in spelt and wheat kernels. *Journal of Cereal Science*, **2015**, 62, 124-133	3.8	10
223	Changes in wheat (Triticum aestivum L.) flour pasting characteristics as a result of storage and their underlying mechanisms. *Journal of Cereal Science*, **2015**, 65, 81-87	3.8	14
222	Fructan biosynthesis and degradation as part of plant metabolism controlling sugar fluxes during durum wheat kernel maturation. *Frontiers in Plant Science*, **2015**, 6, 89	6.2	32
221	Nanoscale tuning of enzyme localization for enhanced reactor performance in a novel magnetic-responsive biocatalytic membrane reactor. *Journal of Membrane Science*, **2015**, 487, 209-220	9.6	30
220	Reductive lignocellulose fractionation into soluble lignin-derived phenolic monomers and dimers and processable carbohydrate pulps. *Energy and Environmental Science*, **2015**, 8, 1748-1763	35.4	515
219	The impact of pearling as a treatment prior to wheat roller milling on the texture and structure of bran-rich breakfast flakes. *LWT - Food Science and Technology*, **2015**, 62, 668-674	5.4	16
218	Contribution of the tricarboxylic acid (TCA) cycle and the glyoxylate shunt in Saccharomyces cerevisiae to succinic acid production during dough fermentation. *International Journal of Food Microbiology*, **2015**, 204, 24-32	5.8	26
217	Storage induced conversion of ovalbumin into S-ovalbumin in eggs impacts the properties of pound cake and its batter. *Food Hydrocolloids*, **2015**, 49, 208-215	10.6	21
216	Metabolite Analysis Allows Insight into the Differences in Functionality of 25 Saccharomyces cerevisiae Strains in Bread Dough Fermentation. *Cereal Chemistry*, **2015**, 92, 588-597	2.4	12
215	Purification of wheat grain fructans from wheat bran. *Journal of Cereal Science*, **2015**, 65, 57-59	3.8	18
214	Influence of bio-based solvents on the catalytic reductive fractionation of birch wood. *Green Chemistry*, **2015**, 17, 5035-5045	10	162
213	Critical assessment of the formation of hydrogen peroxide in dough by fermenting yeast cells. *Food Chemistry*, **2015**, 168, 183-9	8.5	6
212	A case study to validate the PROXYMA approach to share and analyse contextualised interaction trace corpora in a TEL environment. *International Journal of Learning Technology*, **2015**, 10, 291	0.5	2
211	Extractability and chromatographic characterization of wheat (triticum aestivum l.) bran protein. *Journal of Food Science*, **2015**, 80, C967-74	3.4	17

210	Rational Design of Spider Silk Materials Genetically Fused with an Enzyme. *Advanced Functional Materials*, **2015**, 25, 5343-5352	15.6	12
209	Glycerol production by fermenting yeast cells is essential for optimal bread dough fermentation. *PLoS ONE*, **2015**, 10, e0119364	3.7	36
208	Tuning the lignin oil OH-content with Ru and Pd catalysts during lignin hydrogenolysis on birch wood. *Chemical Communications*, **2015**, 51, 13158-61	5.8	216
207	Wheat milling by-products and their impact on bread making. *Food Chemistry*, **2015**, 187, 280-9	8.5	49
206	Conceptual Frame Rationalizing the Self-Stabilization of H-USY Zeolites in Hot Liquid Water. *ACS Catalysis*, **2015**, 5, 754-768	13.1	58
205	LC-MS analysis reveals the presence of graminan- and neo-type fructans in wheat grains. *Journal of Cereal Science*, **2015**, 61, 133-138	3.8	30
204	Cereal grain fructans: Structure, variability and potential health effects. *Trends in Food Science and Technology*, **2015**, 43, 32-42	15.3	72
203	Study of hydration properties of wheat bran as a function of particle size. *Food Chemistry*, **2015**, 179, 296-304	8.5	85
202	Structure, chemical composition and enzymatic activities of pearlings and bran obtained from pearled wheat (Triticum aestivum L.) by roller milling. *Journal of Cereal Science*, **2015**, 62, 66-72	3.8	28
201	Biorefining of wheat straw using an acetic and formic acid based organosolv fractionation process. *Bioresource Technology*, **2014**, 156, 275-82	11	111
200	β-xylosidases and α-L-arabinofuranosidases: accessory enzymes for arabinoxylan degradation. *Biotechnology Advances*, **2014**, 32, 316-32	17.8	93
199	Succinic acid in levels produced by yeast (Saccharomyces cerevisiae) during fermentation strongly impacts wheat bread dough properties. *Food Chemistry*, **2014**, 151, 421-8	8.5	54
198	Liquid chromatography/mass spectrometry analysis of branched fructans produced in vitro with 13C-labeled substrates. *Rapid Communications in Mass Spectrometry*, **2014**, 28, 2191-200	2.2	7
197	Impact of wheat bran derived arabinoxylanoligosaccharides and associated ferulic acid on dough and bread properties. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7190-9	5.7	10
196	Moisture distribution during conventional or electrical resistance oven baking of bread dough and subsequent storage. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6445-53	5.7	25
195	A ^{1}H NMR study of the specificity of α-L-arabinofuranosidases on natural and unnatural substrates. *Biochimica Et Biophysica Acta - General Subjects*, **2014**, 1840, 3106-14	4	13
194	A new high-throughput LC-MS method for the analysis of complex fructan mixtures. *Analytical and Bioanalytical Chemistry*, **2014**, 406, 4785-8	4.4	12
193	Impact of pyranose oxidase from Trametes multicolor, glucose oxidase from Aspergillus niger and hydrogen peroxide on protein agglomeration in wheat flour gluten-starch separation. *Food Chemistry*, **2014**, 148, 235-9	8.5	9

192	Ethanol at levels produced by Saccharomyces cerevisiae during wheat dough fermentation has a strong impact on dough properties. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9326-35	5.7	28
191	Structural features and feruloylation modulate the fermentability and evolution of antioxidant properties of arabinoxylanoligosaccharides during in vitro fermentation by human gut derived microbiota. *Journal of Functional Foods*, **2014**, 10, 1-12	5.1	60
190	Pyranose Oxidase from Trametes multicolor Impacts Dough and Bread Microstructure. *Cereal Chemistry*, **2014**, 91, 414-417	2.4	2
189	Effects of wheat bran extract containing arabinoxylan oligosaccharides on gastrointestinal parameters in healthy preadolescent children. *Journal of Pediatric Gastroenterology and Nutrition*, **2014**, 58, 647-53	2.8	40
188	Harvesting yeast (Saccharomyces cerevisiae) at different physiological phases significantly affects its functionality in bread dough fermentation. *Food Microbiology*, **2014**, 39, 108-15	6	38
187	Fructan metabolism in developing wheat (Triticum aestivum L.) kernels. *Plant and Cell Physiology*, **2013**, 54, 2047-57	4.9	39
186	Low resolution 1H NMR assignment of proton populations in pound cake and its polymeric ingredients. *Food Chemistry*, **2013**, 139, 120-8	8.5	38
185	Effects of dietary arabinoxylan-oligosaccharides (AXOS) and endogenous probiotics on the growth performance, non-specific immunity and gut microbiota of juvenile Siberian sturgeon (Acipenser baerii). *Fish and Shellfish Immunology*, **2013**, 35, 766-75	4.3	118
184	Analysis of storage and structural carbohydrates in developing wheat (Triticum aestivum L.) grains using quantitative analysis and microscopy. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9251-9	5.7	18
183	Prebiotic effects of arabinoxylan oligosaccharides on juvenile Siberian sturgeon (Acipenser baerii) with emphasis on the modulation of the gut microbiota using 454 pyrosequencing. *FEMS Microbiology Ecology*, **2013**, 86, 357-71	4.3	63
182	Ferulic Acid content and appearance determine the antioxidant capacity of arabinoxylanoligosaccharides. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10173-82	5.7	29
181	Conversion of (ligno)cellulose feeds to isosorbide with heteropoly acids and Ru on carbon. *ChemSusChem*, **2013**, 6, 199-208	8.3	96
180	Determination of the xylan backbone distribution of arabinoxylan-oligosaccharides. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 2, 84-91	3.4	1
179	Mapping of Saccharomyces cerevisiae metabolites in fermenting wheat straight-dough reveals succinic acid as pH-determining factor. *Food Chemistry*, **2013**, 136, 301-8	8.5	75
178	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. *Food Chemistry*, **2013**, 136, 1243-8	8.5	80
177	A substrate for the detection of broad specificity β-arabinofuranosidases with indirect release of a chromogenic group. *Tetrahedron Letters*, **2013**, 54, 3063-3066	2	8
176	Maximizing the concentrations of wheat grain fructans in bread by exploring strategies to prevent their yeast (Saccharomyces cerevisiae)-mediated degradation. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1397-404	5.7	41
175	Relative importance of moisture migration and amylopectin retrogradation for pound cake crumb firming. *Food Chemistry*, **2013**, 141, 3960-6	8.5	29

174	The bread dough stability improving effect of pyranose oxidase from trametes multicolor and glucose oxidase from Aspergillus niger: unraveling the molecular mechanism. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 7848-54	5.7	22
173	Dynamics of the Saccharomyces cerevisiae transcriptome during bread dough fermentation. *Applied and Environmental Microbiology*, **2013**, 79, 7325-33	4.8	23
172	Glucose and pyranose oxidase improve bread dough stability. *Journal of Cereal Science*, **2012**, 55, 380-384	3.8	22
171	Effects of arabinoxylan-oligosaccharides (AXOS) on juvenile Siberian sturgeon (Acipenser baerii) performance, immune responses and gastrointestinal microbial community. *Fish and Shellfish Immunology*, **2012**, 33, 718-24	4.3	73
170	In vitro fermentation of arabinoxylan oligosaccharides and low molecular mass arabinoxylans with different structural properties from wheat (Triticum aestivum L.) bran and psyllium (Plantago ovata Forsk) seed husk. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 946-54	5.7	58
169	A simple and accurate method for determining wheat grain fructan content and average degree of polymerization. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 2102-7	5.7	70
168	Technologies for enhanced exploitation of the health-promoting potential of cereals. *Trends in Food Science and Technology*, **2012**, 25, 78-86	15.3	66
167	Suitability of solvent retention capacity tests to assess the cookie and bread making quality of European wheat flours. *LWT - Food Science and Technology*, **2012**, 47, 56-63	5.4	31
166	Characterisation of three starch degrading enzymes: thermostable β-amylase, maltotetraogenic and maltogenic α-amylases. *Food Chemistry*, **2012**, 135, 713-21	8.5	59
165	A versatile and colorful screening tool for the identification of arabinofuranose-acting enzymes. *ChemBioChem*, **2012**, 13, 1885-8	3.8	5
164	Occurrence and functional significance of secondary carbohydrate binding sites in glycoside hydrolases. *Critical Reviews in Biotechnology*, **2012**, 32, 93-107	9.4	71
163	Dietary inclusion of arabinoxylan oligosaccharides (AXOS) down regulates mucosal responses to a bacterial challenge in a piglet model. *Journal of Functional Foods*, **2012**, 4, 626-635	5.1	28
162	Kernel Components of Technological Value **2012**, 85-124		7
161	Tuning the acid/metal balance of carbon nanofiber-supported nickel catalysts for hydrolytic hydrogenation of cellulose. *ChemSusChem*, **2012**, 5, 1549-58	8.3	114
160	Isothermal titration calorimetry and surface plasmon resonance allow quantifying substrate binding to different binding sites of Bacillus subtilis xylanase. *Analytical Biochemistry*, **2012**, 420, 90-2	3.1	8
159	Xylanase-mediated in situ production of arabinoxylan oligosaccharides with prebiotic potential in whole meal breads and breads enriched with arabinoxylan rich materials. *Food Chemistry*, **2012**, 131, 111-118	8.5	47
158	Biochemical characteristics of Trametes multicolor pyranose oxidase and Aspergillus niger glucose oxidase and implications for their functionality in wheat flour dough. *Food Chemistry*, **2012**, 131, 1485-1492	8.5	28
157	Hydrolysis of α-limit dextrins by β-amylases from porcine pancreas, Bacillus subtilis, Pseudomonas saccharophila and Bacillus stearothermophilus. *Food Hydrocolloids*, **2012**, 26, 231-239	10.6	18

156	A Critical Assessment of the Quantification of Wheat Grain Arabinoxylans Using a Phloroglucinol Colorimetric Assay. *Cereal Chemistry*, **2012**, 89, 143-150	2.4	22
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