

Lambertus A M Van Den Broek

List of Publications by Year in descending order

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76
papers

3,732
citations

136740

32
h-index

133063

59
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80
all docs

80
docs citations

80
times ranked

4641
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of growth conditions on the efficiency of cell disruption of <i>Neochloris oleoabundans</i> . <i>Bioresource Technology</i> , 2020, 300, 122699.	4.8	8
2	Chemoenzymatic Synthesis of New Aromatic Esters of Mono- and Oligosaccharides. <i>Processes</i> , 2020, 8, 1638.	1.3	9
3	Selective fractionation of free glucose and starch from microalgae using aqueous two-phase systems. <i>Algal Research</i> , 2020, 46, 101801.	2.4	29
4	Effect of removal of bacteria on the biomass and extracellular carbohydrate productivity of <i>Botryococcus braunii</i> . <i>Journal of Applied Phycology</i> , 2019, 31, 3453-3463.	1.5	9
5	Water-soluble chitosan derivatives and pH-responsive hydrogels by selective C-6 oxidation mediated by TEMPO-laccase redox system. <i>Carbohydrate Polymers</i> , 2018, 186, 299-309.	5.1	101
6	Chitinase Chi1 from <i>Myceliophthora thermophila</i> C1, a Thermostable Enzyme for Chitin and Chitosan Depolymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1658-1669.	2.4	54
7	$\hat{1}$ 2-N-Acetylglucosaminidase MthNAG from <i>Myceliophthora thermophila</i> C1, a thermostable enzyme for production of N-acetylglucosamine from chitin. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 7441-7454.	1.7	15
8	Techno-Functional Properties of Crude Extracts from the Green Microalga <i>Tetraselmis suecica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7831-7838.	2.4	22
9	Microalgae as Renewable Raw Material for Bioproducts. , 2018, , 39-68.		1
10	MAB2.0 project: Integrating algae production into wastewater treatment. <i>The EuroBiotech Journal</i> , 2018, 2, 10-23.	0.5	10
11	The effect of methyl substituents of 1,4-butanediol analogues on the thermal properties of biobased polyesters. <i>Journal of Polymer Science Part A</i> , 2018, 56, 1903-1906.	2.5	9
12	Nitrogen-to-Protein Conversion Factors for Three Edible Insects: <i>Tenebrio molitor</i> , <i>Alphitobius diaperinus</i> , and <i>Hermetia illucens</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2275-2278.	2.4	442
13	Energy consumption and water-soluble protein release by cell wall disruption of <i>Nannochloropsis gaditana</i> . <i>Bioresource Technology</i> , 2017, 239, 204-210.	4.8	86
14	Green compressed fluid technologies for downstream processing of <i>Scenedesmus obliquus</i> in a biorefinery approach. <i>Algal Research</i> , 2017, 24, 111-121.	2.4	71
15	<i>Botryococcus braunii</i> strains compared for biomass productivity, hydrocarbon and carbohydrate content. <i>Journal of Biotechnology</i> , 2017, 248, 77-86.	1.9	50
16	Biorefinery of microalgal soluble proteins by sequential processing and membrane filtration. <i>Bioresource Technology</i> , 2017, 225, 151-158.	4.8	84
17	Polysaccharides in Human Health Care. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.2	12
18	Lipase-catalyzed synthesis of oligoesters of 2,5-furandicarboxylic acid with aliphatic diols. <i>Pure and Applied Chemistry</i> , 2015, 87, 59-69.	0.9	34

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19	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015, 17, 4599-4609.	4.6	140
20	Chitosan films and blends for packaging material. <i>Carbohydrate Polymers</i> , 2015, 116, 237-242.	5.1	346
21	Cationic polymers for successful flocculation of marine microalgae. <i>Bioresource Technology</i> , 2014, 169, 804-807.	4.8	52
22	Production methods for heparosan, a precursor of heparin and heparan sulfate. <i>Carbohydrate Polymers</i> , 2013, 93, 38-47.	5.1	29
23	Enzymatic synthesis of oligo- and polysaccharide fatty acid esters. <i>Carbohydrate Polymers</i> , 2013, 93, 65-72.	5.1	46
24	Computer-aided solvent screening for biocatalysis. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013, 85-86, 200-213.	1.8	24
25	Production Methods for Hyaluronan. <i>International Journal of Carbohydrate Chemistry</i> , 2013, 2013, 1-14.	1.5	130
26	Chitin and Chitosan as Functional Biopolymers for Industrial Applications. , 2012, , 329-373.		22
27	Biocatalytic acylation of sugar alcohols by 3-(4-hydroxyphenyl)propionic acid. <i>Process Biochemistry</i> , 2012, 47, 1894-1902.	1.8	18
28	Synthesis of heparosan oligosaccharides by <i>Pasteurella multocida</i> PmHS2 single-action transferases. <i>Applied Microbiology and Biotechnology</i> , 2012, 95, 1199-1210.	1.7	20
29	Polysaccharide-Acting Enzymes and Their Applications. , 2012, , 375-392.		1
30	Histological Examination of Horse Chestnut Infection by <i>Pseudomonas syringae</i> pv. <i>aesculi</i> and Non-Destructive Heat Treatment to Stop Disease Progression. <i>PLoS ONE</i> , 2012, 7, e39604.	1.1	11
31	Purification and characterization of novel fibrinolytic proteases as potential antithrombotic agents from earthworm <i>Perionyx excavatus</i> . <i>AMB Express</i> , 2011, 1, 26.	1.4	20
32	Analysis of the Polymerization Initiation and Activity of <i>Pasteurella multocida</i> Heparosan Synthase PmHS2, an Enzyme with Glycosyltransferase and UDP-sugar Hydrolase Activity. <i>Journal of Biological Chemistry</i> , 2011, 286, 1777-1785.	1.6	22
33	Molecular sieves provoke multiple substitutions in the enzymatic synthesis of fructose oligosaccharide-lauryl esters. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2010, 62, 183-189.	1.8	17
34	<i>Bifidobacterium</i> carbohydrases—their role in breakdown and synthesis of (potential) prebiotics. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 146-163.	1.5	151
35	Legumin allergens from peanuts and soybeans: Effects of denaturation and aggregation on allergenicity. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 674-682.	1.5	61
36	Heat denaturation of Brazil nut allergen Ber e 1 in relation to food processing. <i>Food Chemistry</i> , 2008, 110, 904-908.	4.2	9

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37	Bifidobacterium glycoside hydrolases and (potential) prebiotics. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 401-407.	2.7	36
38	Determination of Pepsin-Susceptible and Pepsin-Resistant Epitopes in Native and Heat-Treated Peanut Allergen Ara h 1. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2223-2230.	2.4	24
39	Peanut Allergen Ara h 1 Interacts with Proanthocyanidins into Higher Molecular Weight Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8772-8778.	2.4	21
40	Allergen Ara h 1 Occurs in Peanuts as a Large Oligomer Rather Than as a Trimer. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7180-7186.	2.4	45
41	Increasing the transglycosylation activity of β -galactosidase from <i>Bifidobacterium adolescentis</i> DSM 20083 by site-directed mutagenesis. <i>Biotechnology and Bioengineering</i> , 2006, 93, 122-131.	1.7	36
42	Expanded bed adsorption as a fast technique for the large-scale purification of the complete isoform pool of Ber e 1, the major allergen from Brazil nuts. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 275-281.	1.5	2
43	Structural Rearrangements of Sucrose Phosphorylase from <i>Bifidobacterium adolescentis</i> during Sucrose Conversion. <i>Journal of Biological Chemistry</i> , 2006, 281, 35576-35584.	1.6	76
44	Cloning and characterization of arabinoxylan arabinofuranohydrolase-D3 (AXHd3) from <i>Bifidobacterium adolescentis</i> DSM20083. <i>Applied Microbiology and Biotechnology</i> , 2005, 67, 641-647.	1.7	105
45	<i>Bifidobacterium longum</i> Endogalactanase Liberates Galactotriose from Type I Galactans. <i>Applied and Environmental Microbiology</i> , 2005, 71, 5501-5510.	1.4	51
46	Structure and Stability of the Potato Cysteine Protease Inhibitor Group (Cv. Elkana). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5739-5746.	2.4	16
47	Conformational Stability of the Potato Serine Protease Inhibitor Group. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3191-3196.	2.4	12
48	Glycosyl hydrolases from <i>Bifidobacterium adolescentis</i> DSM20083. An overview. <i>Dairy Science and Technology</i> , 2005, 85, 125-133.	0.9	8
49	Physico-chemical and transglucosylation properties of recombinant sucrose phosphorylase from <i>Bifidobacterium adolescentis</i> DSM20083. <i>Applied Microbiology and Biotechnology</i> , 2004, 65, 219-227.	1.7	68
50	β -Galactosidase from <i>Bifidobacterium adolescentis</i> DSM20083 prefers β (1,4)-galactosides over lactose. <i>Applied Microbiology and Biotechnology</i> , 2004, 66, 276-284.	1.7	59
51	Tentative Assignment of the Potato Serine Protease Inhibitor Group as β -II Proteins Based on Their Spectroscopic Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7704-7710.	2.4	10
52	Structural Characterization of Potato Protease Inhibitor I (Cv. Bintje) after Expression in <i>Pichia pastoris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4928-4934.	2.4	17
53	Crystal Structure of Sucrose Phosphorylase from <i>Bifidobacterium adolescentis</i> . <i>Biochemistry</i> , 2004, 43, 1156-1162.	1.2	85
54	Cloning and characterization of two β -glucosidases from <i>Bifidobacterium adolescentis</i> DSM20083. <i>Applied Microbiology and Biotechnology</i> , 2003, 61, 55-60.	1.7	31

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55	The Most Abundant Protease Inhibitor in Potato Tuber (Cv. Elkana) Is a Serine Protease Inhibitor from the Kunitz Family. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5001-5005.	2.4	53
56	Methods for the preparation of cell walls from potatoes. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 834-839.	1.7	8
57	In muro fragmentation of the rhamnogalacturonan I backbone in potato (<i>Solanum tuberosum</i> L.) results in a reduction and altered location of the galactan and arabinan side-chains and abnormal periderm development. <i>Plant Journal</i> , 2002, 30, 403-413.	2.8	86
58	Relative Abundance and Inhibitory Distribution of Protease Inhibitors in Potato Juice from cv. Elkana. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2864-2874.	2.4	139
59	A new family of rhamnogalacturonan lyases contains an enzyme that binds to cellulose. <i>Biochemical Journal</i> , 2001, 355, 167.	1.7	33
60	A new family of rhamnogalacturonan lyases contains an enzyme that binds to cellulose. <i>Biochemical Journal</i> , 2001, 355, 167-177.	1.7	56
61	Purification and characterisation of a β -galactosidase from <i>Aspergillus aculeatus</i> with activity towards (modified) exopolysaccharides from <i>Lactococcus lactis</i> subsp. <i>cremoris</i> B39 and B891. <i>Carbohydrate Research</i> , 2000, 329, 75-85.	1.1	23
62	Title is missing!. <i>Biotechnology Letters</i> , 1999, 21, 441-445.	1.1	30
63	Purification and mode of action of two different arabinoxylan arabinofuranohydrolases from <i>Bifidobacterium adolescentis</i> DSM 20083. <i>Applied Microbiology and Biotechnology</i> , 1999, 51, 606-613.	1.7	81
64	Stereochemical Course of Hydrolysis Catalysed by β -L-Rhamnosyl and β -D-Galacturonosyl Hydrolases from <i>Aspergillus aculeatus</i> . <i>Biochemical and Biophysical Research Communications</i> , 1998, 242, 552-559.	1.0	27
65	Fungal and Plant Xyloglucanases May Act in Concert During Liquefaction of Apples. <i>Journal of the Science of Food and Agriculture</i> , 1997, 73, 407-416.	1.7	13
66	Pectin lyase is a key enzyme in the maceration of potato tuber. <i>Journal of the Science of Food and Agriculture</i> , 1997, 75, 167-172.	1.7	26
67	New enzymes active towards pectic structures. <i>Progress in Biotechnology</i> , 1996, , 231-245.	0.2	6
68	An exogalacturonase from <i>Aspergillus aculeatus</i> able to degrade xylogalacturonan. <i>Biotechnology Letters</i> , 1996, 18, 707-712.	1.1	28
69	Studies on apple protopectin VI: extraction of pectins from apple cell walls with rhamnogalacturonase. <i>Carbohydrate Polymers</i> , 1993, 22, 203-210.	5.1	25
70	Isolation and characterization of an endopolygalacturonase from <i>Phanerochaete chrysosporium</i> . <i>Journal of Biotechnology</i> , 1993, 28, 179-197.	1.9	23
71	Physicochemical and catalytic properties of three endopolygalacturonases from <i>Penicillium pinophilum</i> . <i>Journal of Biotechnology</i> , 1993, 28, 199-218.	1.9	7
72	Rhamnogalacturonan acetyltransferase: a novel enzyme from <i>Aspergillus aculeatus</i> , specific for the deacetylation of hairy (ramified) regions of pectins. <i>Applied Microbiology and Biotechnology</i> , 1992, 38, 347-349.	1.7	86

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73	Calcium homeostasis of epithelial cells. Comparative Biochemistry and Physiology A, Comparative Physiology, 1988, 90, 767-770.	0.7	7
74	A high phosphate diet lowers blood pressure in spontaneously hypertensive rats.. Hypertension, 1987, 9, 96-102.	1.3	46
75	Effect of pH on the kinetics of Na ⁺ -dependent phosphate transport in rat renal brush-border membranes. Biochimica Et Biophysica Acta - Biomembranes, 1987, 897, 83-92.	1.4	20
76	Increased plasma calcitonin levels in young spontaneously hypertensive rats: role in disturbed phosphate homeostasis. Pflugers Archiv European Journal of Physiology, 1987, 408, 395-400.	1.3	22