

# Eugenio Spadoni Andreani

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5093137/publications.pdf>

Version: 2024-02-01

7  
papers

92  
citations

1478505

6  
h-index

1720034

7  
g-index

7  
all docs

7  
docs citations

7  
times ranked

74  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of enzymatic and microwave-assisted alkaline extraction approaches for the generation of oligosaccharides from American Cranberry ( <i>Vaccinium macrocarpon</i> ) Pomace. <i>Journal of Food Science</i> , 2020, 85, 2443-2451.	3.1	24
2	Production of Extracts Composed of Pectic Oligo/Polysaccharides and Polyphenolic Compounds from Cranberry Pomace by Microwave-Assisted Extraction Process. <i>Food and Bioprocess Technology</i> , 2021, 14, 634-649.	4.7	18
3	Extraction and characterization of cell wall polysaccharides from cranberry ( <i>Vaccinium</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	10.2	18
4	Coating polypropylene surfaces with protease weakens the adhesion and increases the dispersion of <i>Candida albicans</i> cells. <i>Biotechnology Letters</i> , 2017, 39, 423-428.	2.2	15
5	Feruloylation of polysaccharides from cranberry and characterization of their prebiotic properties. <i>Food Bioscience</i> , 2021, 42, 101071.	4.4	8
6	Structural Characterization of Pectic Polysaccharides in the Cell Wall of Stevens Variety Cranberry Using Highly Specific Pectin-Hydrolyzing Enzymes. <i>Polymers</i> , 2021, 13, 1842.	4.5	7
7	In-vitro digestion and fermentation of cranberry extracts rich in cell wall oligo/polysaccharides. <i>Journal of Functional Foods</i> , 2022, 92, 105039.	3.4	2