## Eugenio Spadoni Andreani

List of Publications by Year in descending order

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1478505 1720034 7 92 6 7 citations h-index g-index papers 7 7 7 74 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	In-vitro digestion and fermentation of cranberry extracts rich in cell wall oligo/polysaccharides. Journal of Functional Foods, 2022, 92, 105039.	3.4	2
2	Production of Extracts Composed of Pectic Oligo/Polysaccharides and Polyphenolic Compounds from Cranberry Pomace by Microwave-Assisted Extraction Process. Food and Bioprocess Technology, 2021, 14, 634-649.	4.7	18
3	Structural Characterization of Pectic Polysaccharides in the Cell Wall of Stevens Variety Cranberry Using Highly Specific Pectin-Hydrolyzing Enzymes. Polymers, 2021, 13, 1842.	4.5	7
4	Feruloylation of polysaccharides from cranberry and characterization of their prebiotic properties. Food Bioscience, 2021, 42, 101071.	4.4	8
5	Extraction and characterization of cell wall polysaccharides from cranberry (Vaccinium) Tj ETQq1 1 0.784314 rgBT	lOverlock 10:2	10 Tf 50 58
6	Comparison of enzymatic and microwaveâ€assisted alkaline extraction approaches for the generation of oligosaccharides from American Cranberry ( <i>Vaccinium macrocarpon</i> ) Pomace. Journal of Food Science, 2020, 85, 2443-2451.	3.1	24
7	Coating polypropylene surfaces with protease weakens the adhesion and increases the dispersion of Candida albicans cells. Biotechnology Letters, 2017, 39, 423-428.	2.2	15