

# Oswaldo Hernandez Hernandez

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

52  
papers

1,294  
citations

17  
h-index

35  
g-index

54  
ext. papers

1,507  
ext. citations

5.8  
avg, IF

4.67  
L-index

| #  | Paper   | IF  | Citations |
|----|---|-----|-----------|
| 52 | Derivatization of carbohydrates for GC and GC-MS analyses. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2011</b> , 879, 1226-40   | 3.2 | 265       |
| 51 | Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , <b>2009</b> , 19, 531-536  | 3.5 | 101       |
| 50 | Effect of prebiotic carbohydrates on the growth and tolerance of <i>Lactobacillus</i> . <i>Food Microbiology</i> , <b>2012</b> , 30, 355-61   | 6   | 100       |
| 49 | Monomer and linkage type of galacto-oligosaccharides affect their resistance to ileal digestion and prebiotic properties in rats. <i>Journal of Nutrition</i> , <b>2012</b> , 142, 1232-9   | 4.1 | 78        |
| 48 | In vitro digestibility of edible films from various starch sources. <i>Carbohydrate Polymers</i> , <b>2008</b> , 71, 648-655  | 5.3 | 62        |
| 47 | Galacto-oligosaccharides derived from lactulose exert a selective stimulation on the growth of <i>Bifidobacterium animalis</i> in the large intestine of growing rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 7560-7 | 5.7 | 56        |
| 46 | Hydrophilic interaction liquid chromatography coupled to mass spectrometry for the characterization of prebiotic galactooligosaccharides. <i>Journal of Chromatography A</i> , <b>2012</b> , 1220, 57-67  | 4.5 | 47        |
| 45 | Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , <b>2011</b> , 1218, 7691-6   | 4.5 | 44        |
| 44 | Evaluation of different operation modes of high performance liquid chromatography for the analysis of complex mixtures of neutral oligosaccharides. <i>Journal of Chromatography A</i> , <b>2011</b> , 1218, 7697-703                               | 4.5 | 41        |
| 43 | A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GCMS in mulberry ( <i>Morus sp.</i> ). <i>Food Chemistry</i> , <b>2011</b> , 126, 353-359                                   | 8.5 | 36        |
| 42 | Determination of free inositols and other low molecular weight carbohydrates in vegetables. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2451-5  | 5.7 | 32        |
| 41 | In vitro fermentation by human gut bacteria of proteolytically digested caseinomacropeptide nonenzymatically glycosylated with prebiotic carbohydrates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11949-55              | 5.7 | 30        |
| 40 | In vitro fermentation of alternansucrase raffinose-derived oligosaccharides by human gut bacteria. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10901-6  | 5.7 | 30        |
| 39 | Effect of selected prebiotics on the growth of lactic acid bacteria and physicochemical properties of yoghurts. <i>International Dairy Journal</i> , <b>2019</b> , 89, 77-85  | 3.5 | 27        |
| 38 | In vitro bifidogenic effect of Maillard-type milk protein-galactose conjugates on the human intestinal microbiota. <i>International Dairy Journal</i> , <b>2013</b> , 31, 127-131   | 3.5 | 26        |
| 37 | In Vitro Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4662-4670   | 5.7 | 25        |
| 36 | Development of a new method using HILIC-tandem mass spectrometry for the characterization of O-sialoglycopeptides from proteolytically digested caseinomacropeptide. <i>Proteomics</i> , <b>2010</b> , 10, 3699-714                                 | 4.8 | 23        |

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|----|---|-----|----|
| 35 | Sweetness and sensory properties of commercial and novel oligosaccharides of prebiotic potential. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 97, 476-482  | 5.4 | 15 |
| 34 | Characterization of post-translationally modified peptides by hydrophilic interaction and reverse phase liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , <b>2016</b> , 1428, 202-11 | 4.5 | 13 |
| 33 | Digestibility of Dietary Carbohydrates: Toward a Standardized Methodology Beyond Amylolytic and Microbial Enzymes. <i>Frontiers in Nutrition</i> , <b>2019</b> , 6, 61  | 6.2 | 13 |
| 32 | Starch determination, amylose content and susceptibility to in vitro amylolysis in flours from the roots of 25 cassava varieties. <i>Journal of the Science of Food and Agriculture</i> , <b>2012</b> , 92, 673-8                                     | 4.3 | 13 |
| 31 | Neoglycoconjugates of caseinomacropptide and galactooligosaccharides modify adhesion of intestinal pathogens and inflammatory response(s) of intestinal (Caco-2) cells. <i>Food Research International</i> , <b>2013</b> , 54, 1096-1102              | 7   | 13 |
| 30 | Identification and determination of 3-deoxyglucosone and glucosone in carbohydrate-rich foods. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 2424-30  | 4.3 | 13 |
| 29 | Effect of glycation of bovine $\beta$ lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. <i>International Dairy Journal</i> , <b>2011</b> , 21, 949-952   | 3.5 | 13 |
| 28 | Trans- $\beta$ galactosidase activity of pig enzymes embedded in the small intestinal brush border membrane vesicles. <i>Scientific Reports</i> , <b>2019</b> , 9, 960  | 4.9 | 13 |
| 27 | Morphological, technological and nutritional properties of flours and starches from mashua ( <i>Tropaeolum tuberosum</i> ) and melloco ( <i>Ullucus tuberosus</i> ) cultivated in Ecuador. <i>Food Chemistry</i> , <b>2019</b> , 301, 125268          | 8.5 | 12 |
| 26 | Unravelling the diversity of glycoside hydrolase family 13 $\alpha$ amylases from <i>Lactobacillus plantarum</i> WCFS1. <i>Microbial Cell Factories</i> , <b>2019</b> , 18, 183   | 6.4 | 12 |
| 25 | Detection of two minor phosphorylation sites for bovine $\beta$ casein macropptide by reversed-phase liquid chromatography-tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10848-53                   | 5.7 | 12 |
| 24 | Hydrolyzed caseinomacropptide conjugated galactooligosaccharides support the growth and enhance the bile tolerance in <i>Lactobacillus</i> strains. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 6839-45                     | 5.7 | 11 |
| 23 | In vitro Gastrointestinal Models for Prebiotic Carbohydrates: A Critical Review. <i>Current Pharmaceutical Design</i> , <b>2019</b> , 25, 3478-3483   | 3.3 | 11 |
| 22 | Probiotic viability in yoghurts containing oligosaccharides derived from lactulose (OsLu) during fermentation and cold storage. <i>International Dairy Journal</i> , <b>2020</b> , 102, 104621  | 3.5 | 10 |
| 21 | Growth and transcriptional response of <i>Salmonella Typhimurium</i> LT2 to glucose-lysine-based Maillard reaction products generated under low water activity conditions. <i>Food Research International</i> , <b>2012</b> , 45, 1044-1053           | 7   | 9  |
| 20 | Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , <b>2020</b> , 35, 100603  | 4.1 | 7  |
| 19 | Evaluation of the impact of a rat small intestinal extract on the digestion of four different functional fibers. <i>Food and Function</i> , <b>2020</b> , 11, 4081-4089   | 6.1 | 7  |
| 18 | Advances in structure elucidation of low molecular weight carbohydrates by liquid chromatography-multiple-stage mass spectrometry analysis. <i>Journal of Chromatography A</i> , <b>2020</b> , 1612, 460664   | 4.5 | 7  |

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|----|--|------|---|
| 17 | Hydrolysis and transgalactosylation catalysed by $\beta$ galactosidase from brush border membrane vesicles isolated from pig small intestine: A study using lactulose and its mixtures with lactose or galactose as substrates. <i>Food Research International</i> , <b>2020</b> , 129, 108811 | 7    | 7 |
| 16 | High-yield purification of commercial lactulose syrup. <i>Separation and Purification Technology</i> , <b>2019</b> , 224, 475-480  | 8.3  | 6 |
| 15 | Unravelling the carbohydrate specificity of MeA from <i>Lactobacillus plantarum</i> WCFS1: An $\beta$ galactosidase displaying regioselective transgalactosylation. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 153, 1070-1079                                   | 7.9  | 6 |
| 14 | Prebiotic Properties of Non-Fructosylated $\beta$ Galactooligosaccharides from PEA ( L.) Using Infant Fecal Slurries. <i>Foods</i> , <b>2020</b> , 9,  | 4.9  | 6 |
| 13 | Transglycosylation of Steviol Glycosides and Rebaudioside A: Synthesis Optimization, Structural Analysis and Sensory Profiles. <i>Foods</i> , <b>2020</b> , 9,   | 4.9  | 6 |
| 12 | Characterization and antioxidant activity of avenanthramides from selected oat lines developed by mutagenesis technique. <i>Food Chemistry</i> , <b>2021</b> , 343, 128408   | 8.5  | 6 |
| 11 | In vitro digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. <i>Food Research International</i> , <b>2021</b> , 140, 110054  | 7    | 6 |
| 10 | Mass Spectrometric Analysis of Food Bioactive Oligosaccharides <b>2014</b> , 439-453   |      | 5 |
| 9  | Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , <b>2020</b> , 316, 126326   | 8.5  | 4 |
| 8  | Organocatalytic esterification of polysaccharides for food applications: A review. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 119, 45-56   | 15.3 | 3 |
| 7  | High-Yield Synthesis of Transglycosylated Mogrosides Improves the Flavor Profile of Monk Fruit Extract Sweeteners. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 1011-1019   | 5.7  | 3 |
| 6  | Hydrolysis and transglycosylation activities of glycosidases from small intestine brush-border membrane vesicles. <i>Food Research International</i> , <b>2021</b> , 139, 109940   | 7    | 2 |
| 5  | Fractionation of Food Bioactive Oligosaccharides <b>2014</b> , 255-283   |      | 1 |
| 4  | Structure-digestibility relationship from noodles based on organocatalytically esterified regular and waxy corn starch obtained by reactive extrusion using sodium propionate. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107825   | 10.6 | 1 |
| 3  | Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12541-12553   | 5.7  |   |
| 2  | Bifidobacterial $\beta$ Galactosidase-Mediated Production of Galacto-Oligosaccharides: Structural and Preliminary Functional Assessments. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 750635  | 5.7  |   |
| 1  | Analysis of carbohydrates and glycoconjugates in food by CE and HPLC <b>2021</b> , 815-842   |      |   |