

Oswaldo Hernandez Hernandez

List of Publications by Year in Descending Order

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Version: 2024-04-25

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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	Organocatalytic esterification of polysaccharides for food applications: A review. <i>Trends in Food Science and Technology</i> , 2022 , 119, 45-56	15.3	3
51	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> , 2022 , 131, 107825	10.6	1
50	Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12541-12553	5.7	
49	Bifidobacterial β -Galactosidase-Mediated Production of Galacto-Oligosaccharides: Structural and Preliminary Functional Assessments. <i>Frontiers in Microbiology</i> , 2021 , 12, 750635	5.7	
48	Characterization and antioxidant activity of avenanthramides from selected oat lines developed by mutagenesis technique. <i>Food Chemistry</i> , 2021 , 343, 128408	8.5	6
47	High-Yield Synthesis of Transglycosylated Mogrosides Improves the Flavor Profile of Monk Fruit Extract Sweeteners. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1011-1019	5.7	3
46	Hydrolysis and transglycosylation activities of glycosidases from small intestine brush-border membrane vesicles. <i>Food Research International</i> , 2021 , 139, 109940	7	2
45	In vitro digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. <i>Food Research International</i> , 2021 , 140, 110054	7	6
44	Analysis of carbohydrates and glycoconjugates in food by CE and HPLC 2021 , 815-842		
43	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , 2020 , 316, 126326	8.5	4
42	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020 , 35, 100604	4.9	7
41	Evaluation of the impact of a rat small intestinal extract on the digestion of four different functional fibers. <i>Food and Function</i> , 2020 , 11, 4081-4089	6.1	7
40	Advances in structure elucidation of low molecular weight carbohydrates by liquid chromatography-multiple-stage mass spectrometry analysis. <i>Journal of Chromatography A</i> , 2020 , 1612, 460664	4.5	7
39	Unravelling the carbohydrate specificity of MelA from <i>Lactobacillus plantarum</i> WCFS1: An β -galactosidase displaying regioselective transgalactosylation. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 1070-1079	7.9	6
38	Probiotic viability in yoghurts containing oligosaccharides derived from lactulose (OsLu) during fermentation and cold storage. <i>International Dairy Journal</i> , 2020 , 102, 104621	3.5	10
37	Hydrolysis and transgalactosylation catalysed by β -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> , 2020 , 129, 108811	7	7
36	Prebiotic Properties of Non-Fructosylated β -Galactooligosaccharides from PEA (L.) Using Infant Fecal Slurries. <i>Foods</i> , 2020 , 9,	4.9	6

35	Transglycosylation of Steviol Glycosides and Rebaudioside A: Synthesis Optimization, Structural Analysis and Sensory Profiles. <i>Foods</i> , 2020 , 9,	4.9	6
34	High-yield purification of commercial lactulose syrup. <i>Separation and Purification Technology</i> , 2019 , 224, 475-480	8.3	6
33	Digestibility of Dietary Carbohydrates: Toward a Standardized Methodology Beyond Amylolytic and Microbial Enzymes. <i>Frontiers in Nutrition</i> , 2019 , 6, 61	6.2	13
32	In Vitro Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4662-4670	5.7	25
31	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> , 2019 , 301, 125268	8.5	12
30	Unravelling the diversity of glycoside hydrolase family 13 α -amylases from <i>Lactobacillus plantarum</i> WCFS1. <i>Microbial Cell Factories</i> , 2019 , 18, 183	6.4	12
29	Trans- β -galactosidase activity of pig enzymes embedded in the small intestinal brush border membrane vesicles. <i>Scientific Reports</i> , 2019 , 9, 960	4.9	13
28	In vitro Gastrointestinal Models for Prebiotic Carbohydrates: A Critical Review. <i>Current Pharmaceutical Design</i> , 2019 , 25, 3478-3483	3.3	11
27	Effect of selected prebiotics on the growth of lactic acid bacteria and physicochemical properties of yoghurts. <i>International Dairy Journal</i> , 2019 , 89, 77-85	3.5	27
26	Sweetness and sensory properties of commercial and novel oligosaccharides of prebiotic potential. <i>LWT - Food Science and Technology</i> , 2018 , 97, 476-482	5.4	15
25	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> , 2016 , 1428, 202-11	4.5	13
24	Identification and determination of 3-deoxyglucosone and glucosone in carbohydrate-rich foods. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2424-30	4.3	13
23	Mass Spectrometric Analysis of Food Bioactive Oligosaccharides 2014 , 439-453		5
22	Fractionation of Food Bioactive Oligosaccharides 2014 , 255-283		1
21	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> , 2013 , 61, 7560-7	5.7	56
20	In vitro bifidogenic effect of Maillard-type milk protein-galactose conjugates on the human intestinal microbiota. <i>International Dairy Journal</i> , 2013 , 31, 127-131	3.5	26
19	Neoglycoconjugates of caseinomacropptide and galactooligosaccharides modify adhesion of intestinal pathogens and inflammatory response(s) of intestinal (Caco-2) cells. <i>Food Research International</i> , 2013 , 54, 1096-1102	7	13
18	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> , 2012 , 92, 673-8	4.3	13

17	Hydrolyzed caseinomacropeptide conjugated galactooligosaccharides support the growth and enhance the bile tolerance in <i>Lactobacillus</i> strains. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6839-45	5.7	11
16	Growth and transcriptional response of <i>Salmonella</i> Typhimurium LT2 to glucose-lysine-based Maillard reaction products generated under low water activity conditions. <i>Food Research International</i> , 2012 , 45, 1044-1053	7	9
15	Hydrophilic interaction liquid chromatography coupled to mass spectrometry for the characterization of prebiotic galactooligosaccharides. <i>Journal of Chromatography A</i> , 2012 , 1220, 57-67	4.5	47
14	Effect of prebiotic carbohydrates on the growth and tolerance of <i>Lactobacillus</i> . <i>Food Microbiology</i> , 2012 , 30, 355-61	6	100
13	Monomer and linkage type of galacto-oligosaccharides affect their resistance to ileal digestion and prebiotic properties in rats. <i>Journal of Nutrition</i> , 2012 , 142, 1232-9	4.1	78
12	In vitro fermentation by human gut bacteria of proteolytically digested caseinomacropeptide nonenzymatically glycosylated with prebiotic carbohydrates. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11949-55	5.7	30
11	Detection of two minor phosphorylation sites for bovine β -casein macropeptide by reversed-phase liquid chromatography-tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10848-53	5.7	12
10	In vitro fermentation of alternansucrase raffinose-derived oligosaccharides by human gut bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10901-6	5.7	30
9	Effect of glycation of bovine β -lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. <i>International Dairy Journal</i> , 2011 , 21, 949-952	3.5	13
8	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> , 2011 , 1218, 7697-703	4.5	41
7	Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , 2011 , 1218, 7691-6	4.5	44
6	Determination of free inositols and other low molecular weight carbohydrates in vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2451-5	5.7	32
5	A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GCMS in mulberry (<i>Morus</i> sp.). <i>Food Chemistry</i> , 2011 , 126, 353-359	8.5	36
4	Derivatization of carbohydrates for GC and GC-MS analyses. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011 , 879, 1226-40	3.2	265
3	Development of a new method using HILIC-tandem mass spectrometry for the characterization of O-sialoglycopeptides from proteolytically digested caseinomacropeptide. <i>Proteomics</i> , 2010 , 10, 3699-714	4.8	23
2	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009 , 19, 531-536	3.5	101
1	In vitro digestibility of edible films from various starch sources. <i>Carbohydrate Polymers</i> , 2008 , 71, 648-655	5.3	62