

# Oswaldo Hernández Hernández

## List of Publications by Year in descending order

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Version: 2024-02-01

52  
papers

1,728  
citations

361045

20  
h-index

288905

40  
g-index

54  
all docs

54  
docs citations

54  
times ranked

2260  
citing authors

#	ARTICLE	IF	CITATIONS
1	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, 1226-1240.	1.2	339
2	Effect of prebiotic carbohydrates on the growth and tolerance of <i>Lactobacillus</i> . <i>Food Microbiology</i> , 2012, 30, 355-361.	2.1	134
3	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009, 19, 531-536.	1.5	115
4	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, 1232-1239.	1.3	87
5	In vitro digestibility of edible films from various starch sources. <i>Carbohydrate Polymers</i> , 2008, 71, 648-655.	5.1	70
6	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, 7560-7567.	2.4	61
7	Hydrophilic interaction liquid chromatography coupled to mass spectrometry for the characterization of prebiotic galactooligosaccharides. <i>Journal of Chromatography A</i> , 2012, 1220, 57-67.	1.8	53
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, 7697-7703.	1.8	50
9	Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , 2011, 1218, 7691-7696.	1.8	47
10	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.	1.5	47
11	A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GC-MS in mulberry ( <i>Morus sp.</i> ). <i>Food Chemistry</i> , 2011, 126, 353-359.	4.2	45
12	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.	2.4	39
13	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, 11949-11955.	2.4	38
14	Determination of Free Inositols and Other Low Molecular Weight Carbohydrates in Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2451-2455.	2.4	36
15	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.	1.5	34
16	In Vitro Fermentation of Alternansucrase Raffinose-Derived Oligosaccharides by Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10901-10906.	2.4	32
17	Sweetness and sensory properties of commercial and novel oligosaccharides of prebiotic potential. <i>LWT - Food Science and Technology</i> , 2018, 97, 476-482.	2.5	27
18	Development of a new method using HILIC-tandem mass spectrometry for the characterization of oligosaccharide glycopeptides from proteolytically digested caseinomacropeptide. <i>Proteomics</i> , 2010, 10, 3699-3711.	1.3	26

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19	Unravelling the diversity of glycoside hydrolase family 13 $\alpha$ -amylases from <i>Lactobacillus plantarum</i> WCFS1. <i>Microbial Cell Factories</i> , 2019, 18, 183.	1.9	24
20	Starch determination, amylose content and susceptibility to <i>in vitro</i> amylolysis in flours from the roots of 25 cassava varieties. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 673-678.	1.7	22
21	<i>In vitro</i> Digestibility of Dietary Carbohydrates: Toward a Standardized Methodology Beyond Amyolytic and Microbial Enzymes. <i>Frontiers in Nutrition</i> , 2019, 6, 61.	1.6	21
22	Characterization and antioxidant activity of avenanthramides from selected oat lines developed by mutagenesis technique. <i>Food Chemistry</i> , 2021, 343, 128408.	4.2	21
23	<i>In vitro</i> digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. <i>Food Research International</i> , 2021, 140, 110054.	2.9	21
24	Neoglycoconjugates of caseinomacropeptide 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.	2.9	18
25	Probiotic viability in yoghurts containing oligosaccharides derived from lactulose (OsLu) during fermentation and cold storage. <i>International Dairy Journal</i> , 2020, 102, 104621.	1.5	18
26	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.	4.2	17
27	Trans- $\beta$ -galactosidase activity of pig enzymes embedded in the small intestinal brush border membrane vesicles. <i>Scientific Reports</i> , 2019, 9, 960.	1.6	17
28	Identification and determination of 3-deoxyglucosone and glucosone in carbohydrate-rich foods. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2424-2430.	1.7	16
29	Transglycosylation of Steviol Glycosides and Rebaudioside A: Synthesis Optimization, Structural Analysis and Sensory Profiles. <i>Foods</i> , 2020, 9, 1753.	1.9	16
30	Detection of Two Minor Phosphorylation Sites for Bovine $\beta$ -Casein Macropeptide by Reversed-Phase Liquid Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10848-10853.	2.4	15
31	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, 202-211.	1.8	15
32	<i>In vitro</i> Gastrointestinal Models for Prebiotic Carbohydrates: A Critical Review. <i>Current Pharmaceutical Design</i> , 2019, 25, 3478-3483.	0.9	15
33	Effect of glycation of bovine $\beta$ -lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. <i>International Dairy Journal</i> , 2011, 21, 949-952.	1.5	13
34	Prebiotic Properties of Non-Fructosylated $\alpha$ -Galactooligosaccharides from PEA ( <i>Pisum sativum</i> L.) Using Infant Fecal Slurries. <i>Foods</i> , 2020, 9, 921.	1.9	13
35	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020, 35, 100601.	2.0	13
36	Organocatalytic esterification of polysaccharides for food applications: A review. <i>Trends in Food Science and Technology</i> , 2022, 119, 45-56.	7.8	13

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37	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, 6839-6845.	2.4	12
38	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> , 2012, 45, 1044-1053.	2.9	12
39	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.	2.4	12
40	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.	5.6	12
41	High-yield purification of commercial lactulose syrup. <i>Separation and Purification Technology</i> , 2019, 224, 475-480.	3.9	11
42	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.	1.8	11
43	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.	2.1	10
44	Prebiotic Potential of a New Sweetener Based on Galactooligosaccharides and Modified Mogrosides. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 9048-9056.	2.4	10
45	Unravelling the carbohydrate specificity of MeLA from <i>Lactobacillus plantarum</i> WCFS1: An $\beta$ -galactosidase displaying regioselective transgalactosylation. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1070-1079.	3.6	9
46	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> , 2020, 129, 108811.	2.9	8
47	Editorial: Dietary Carbohydrate Digestibility and Metabolic Effects in Human Health. <i>Frontiers in Nutrition</i> , 2019, 6, 164.	1.6	6
48	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , 2020, 316, 126326.	4.2	6
49	Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12541-12553.	2.4	5
50	Hydrolysis and transglycosylation activities of glycosidases from small intestine brush-border membrane vesicles. <i>Food Research International</i> , 2021, 139, 109940.	2.9	3
51	Bifidobacterial $\beta$ -Galactosidase-Mediated Production of Galacto-Oligosaccharides: Structural and Preliminary Functional Assessments. <i>Frontiers in Microbiology</i> , 2021, 12, 750635.	1.5	3
52	Analysis of carbohydrates and glycoconjugates in food by CE and HPLC. , 2021, , 815-842.		0