

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	Organocatalytic esterification of polysaccharides for food applications: A review. <i>Trends in Food Science and Technology</i> , 2022, 119, 45-56.	7.8	13
2	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
3	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
4	Characterization and antioxidant activity of avenanthramides from selected oat lines developed by mutagenesis technique. <i>Food Chemistry</i> , 2021, 343, 128408.	4.2	21
5	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
6	Hydrolysis and transglycosylation activities of glycosidases from small intestine brush-border membrane vesicles. <i>Food Research International</i> , 2021, 139, 109940.	2.9	3
7	In vitro digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. <i>Food Research International</i> , 2021, 140, 110054.	2.9	21
8	Analysis of carbohydrates and glycoconjugates in food by CE and HPLC. , 2021, , 815-842.		0
9	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
10	Bifidobacterial β -Galactosidase-Mediated Production of Galacto-Oligosaccharides: Structural and Preliminary Functional Assessments. <i>Frontiers in Microbiology</i> , 2021, 12, 750635.	1.5	3
11	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
12	Unravelling the carbohydrate specificity of MeA from <i>Lactobacillus plantarum</i> WCFS1: An α -galactosidase displaying regioselective transgalactosylation. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1070-1079.	3.6	9
13	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
14	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.	2.9	8
15	Prebiotic Properties of Non-Fructosylated β -Galactooligosaccharides from PEA (<i>Pisum sativum</i> L.) Using Infant Fecal Slurries. <i>Foods</i> , 2020, 9, 921.	1.9	13
16	Transglycosylation of Steviol Glycosides and Rebaudioside A: Synthesis Optimization, Structural Analysis and Sensory Profiles. <i>Foods</i> , 2020, 9, 1753.	1.9	16
17	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , 2020, 316, 126326.	4.2	6
18	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020, 35, 100601.	2.0	13

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19	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
20	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
21	Unravelling the diversity of glycoside hydrolase family 13 α -amylases from <i>Lactobacillus plantarum</i> WCFS1. <i>Microbial Cell Factories</i> , 2019, 18, 183.	1.9	24
22	Editorial: Dietary Carbohydrate Digestibility and Metabolic Effects in Human Health. <i>Frontiers in Nutrition</i> , 2019, 6, 164.	1.6	6
23	High-yield purification of commercial lactulose syrup. <i>Separation and Purification Technology</i> , 2019, 224, 475-480.	3.9	11
24	In vitro Digestibility of Dietary Carbohydrates: Toward a Standardized Methodology Beyond Amyolytic and Microbial Enzymes. <i>Frontiers in Nutrition</i> , 2019, 6, 61.	1.6	21
25	<i>In Vitro</i> 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
26	In vitro Gastrointestinal Models for Prebiotic Carbohydrates: A Critical Review. <i>Current Pharmaceutical Design</i> , 2019, 25, 3478-3483.	0.9	15
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.	1.5	47
28	Trans- β -galactosidase activity of pig enzymes embedded in the small intestinal brush border membrane vesicles. <i>Scientific Reports</i> , 2019, 9, 960.	1.6	17
29	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
30	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
31	Identification and determination of β -deoxyglucosone and glucosone in carbohydrate-rich foods. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2424-2430.	1.7	16
32	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
33	<i>In Vitro</i> 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
34	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.	2.9	18
35	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
36	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> , 2012, 60, 6839-6845.	2.4	12

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37	Growth and transcriptional response of Salmonella Typhimurium LT2 to glucose-lysine-based Maillard reaction products generated under low water activity conditions. Food Research International, 2012, 45, 1044-1053.	2.9	12
38	Hydrophilic interaction liquid chromatography coupled to mass spectrometry for the characterization of prebiotic galactooligosaccharides. Journal of Chromatography A, 2012, 1220, 57-67.	1.8	53
39	Effect of prebiotic carbohydrates on the growth and tolerance of Lactobacillus. Food Microbiology, 2012, 30, 355-361.	2.1	134
40	Starch determination, amylose content and susceptibility to <i>in vitro</i> amylolysis in flours from the roots of 25 cassava varieties. Journal of the Science of Food and Agriculture, 2012, 92, 673-678.	1.7	22
41	Determination of Free Inositols and Other Low Molecular Weight Carbohydrates in Vegetables. Journal of Agricultural and Food Chemistry, 2011, 59, 2451-2455.	2.4	36
42	In Vitro Fermentation by Human Gut Bacteria of Proteolytically Digested Caseinomacropeptide Nonenzymatically Glycosylated with Prebiotic Carbohydrates. Journal of Agricultural and Food Chemistry, 2011, 59, 11949-11955.	2.4	38
43	Detection of Two Minor Phosphorylation Sites for Bovine β -Casein Macropeptide by Reversed-Phase Liquid Chromatography-Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 10848-10853.	2.4	15
44	In Vitro Fermentation of Alternansucrase Raffinose-Derived Oligosaccharides by Human Gut Bacteria. Journal of Agricultural and Food Chemistry, 2011, 59, 10901-10906.	2.4	32
45	Effect of glycation of bovine β -lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. International Dairy Journal, 2011, 21, 949-952.	1.5	13
46	Evaluation of different operation modes of high performance liquid chromatography for the analysis of complex mixtures of neutral oligosaccharides. Journal of Chromatography A, 2011, 1218, 7697-7703.	1.8	50
47	Characterization of galactooligosaccharides derived from lactulose. Journal of Chromatography A, 2011, 1218, 7691-7696.	1.8	47
48	A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GC-MS in mulberry (Morus sp.). Food Chemistry, 2011, 126, 353-359.	4.2	45
49	Derivatization of carbohydrates for GC and GC-MS analyses. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1226-1240.	1.2	339
50	Development of a new method using HILIC-tandem mass spectrometry for the characterization of <i>O</i> -sialoglycopeptides from proteolytically digested caseinomacropeptide. Proteomics, 2010, 10, 3699-3711.	1.3	26
51	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. International Dairy Journal, 2009, 19, 531-536.	1.5	115
52	In vitro digestibility of edible films from various starch sources. Carbohydrate Polymers, 2008, 71, 648-655.	5.1	70