

# Henk A Schols

## List of Publications by Year in descending order

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212  
papers

11,185  
citations

28190

55  
h-index

38300

95  
g-index

214  
all docs

214  
docs citations

214  
times ranked

9552  
citing authors

#	ARTICLE	IF	CITATIONS
1	Pectin, a versatile polysaccharide present in plant cell walls. <i>Structural Chemistry</i> , 2009, 20, 263-275.	1.0	860
2	Effect of pretreatment severity on xylan solubility and enzymatic breakdown of the remaining cellulose from wheat straw. <i>Bioresource Technology</i> , 2007, 98, 2034-2042.	4.8	405
3	Determination of the degree of methylation and acetylation of pectins by h.p.l.c.. <i>Food Hydrocolloids</i> , 1986, 1, 65-70.	5.6	318
4	Fermentation of Plant Cell Wall Derived Polysaccharides and Their Corresponding Oligosaccharides by Intestinal Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1644-1652.	2.4	310
5	Carbohydrate analysis of water-soluble uronic acid-containing polysaccharides with high-performance anion-exchange chromatography using methanolysis combined with TFA hydrolysis is superior to four other methods. <i>Analytical Biochemistry</i> , 1992, 207, 176-185.	1.1	277
6	Prebiotic potential of pectins and pectic oligosaccharides derived from lemon peel wastes and sugar beet pulp: A comparative evaluation. <i>Journal of Functional Foods</i> , 2016, 20, 108-121.	1.6	225
7	N-Acetylglucosamine and Glucosamine-Containing Arabinogalactan Proteins Control Somatic Embryogenesis. <i>Plant Physiology</i> , 2001, 125, 1880-1890.	2.3	223
8	Structural features of hairy regions of pectins isolated from apple juice produced by the liquefaction process. <i>Carbohydrate Research</i> , 1990, 206, 117-129.	1.1	219
9	Structural differences of xylans affect their interaction with cellulose. <i>Carbohydrate Polymers</i> , 2007, 69, 94-105.	5.1	190
10	Immune Modulation by Different Types of Î²-D-Fructans Is Toll-Like Receptor Dependent. <i>PLoS ONE</i> , 2013, 8, e68367.	1.1	182
11	Interactions between pectin and cellulose in primary plant cell walls. <i>Carbohydrate Polymers</i> , 2018, 192, 263-272.	5.1	179
12	Characterisation of cell wall polysaccharides from okra ( <i>Abelmoschus esculentus</i> (L.) Moench). <i>Carbohydrate Research</i> , 2009, 344, 1824-1832.	1.1	159
13	Investigation of the non-esterified galacturonic acid distribution in pectin with endopolygalacturonase. <i>Carbohydrate Research</i> , 1999, 318, 135-145.	1.1	155
14	Occurrence of pectic hairy regions in various plant cell wall materials and their degradability by rhamnogalacturonase. <i>Carbohydrate Research</i> , 1994, 256, 83-95.	1.1	147
15	In Vitro Fermentability of Differently Substituted Xylo-oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6205-6210.	2.4	146
16	Identification of the connecting linkage between homo- or xylogalacturonan and rhamnogalacturonan type I. <i>Carbohydrate Polymers</i> , 2007, 70, 224-235.	5.1	144
17	In vitro fermentation of 12 dietary fibres by faecal inoculum from pigs and humans. <i>Food Chemistry</i> , 2012, 133, 889-897.	4.2	141
18	An hypothesis: The same six polysaccharides are components of the primary cell walls of all higher plants. <i>Progress in Biotechnology</i> , 1996, , 47-55.	0.2	131

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19	Effect of Enzyme Treatment during Mechanical Extraction of Olive Oil on Phenolic Compounds and Polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1218-1223.	2.4	128
20	Dietary Fiber Pectin Directly Blocks Toll-Like Receptor 2â€™1 and Prevents Doxorubicin-Induced Ileitis. <i>Frontiers in Immunology</i> , 2018, 9, 383.	2.2	119
21	Complex Pectins: Structure elucidation using enzymes. <i>Progress in Biotechnology</i> , 1996, , 3-19.	0.2	118
22	Effects of pectin supplementation on the fermentation patterns of different structural carbohydrates in rats. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2256-2266.	1.5	117
23	Starch Granule Size Strongly Determines Starch Noodle Processing and Noodle Quality. <i>Journal of Food Science</i> , 2003, 68, 1584-1589.	1.5	116
24	Physicochemical Properties of Starches Obtained from Three Varieties of Chinese Sweet Potatoes. <i>Journal of Food Science</i> , 2003, 68, 431-437.	1.5	106
25	Occurrence of oligosaccharides in feces of breast-fed babies in their first six months of life and the corresponding breast milk. <i>Carbohydrate Research</i> , 2011, 346, 2540-2550.	1.1	98
26	Effects of pectin on fermentation characteristics, carbohydrate utilization, and microbial community composition in the gastrointestinal tract of weaning pigs. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600186.	1.5	98
27	Baking Performance, Rheology, and Chemical Composition of Wheat Dough and Gluten Affected by Xylanase and Oxidative Enzymes. <i>Journal of Food Science</i> , 1999, 64, 808-813.	1.5	94
28	Characterization of non-esterified galacturonic acid sequences in pectin with endopolygalacturonase. <i>Carbohydrate Research</i> , 2000, 326, 120-129.	1.1	94
29	Differently sized granules from acetylated potato and sweet potato starches differ in the acetyl substitution pattern of their amylose populations. <i>Carbohydrate Polymers</i> , 2004, 56, 219-226.	5.1	94
30	Characterization of a Novel Î²-Galactosidase from <i>Bifidobacterium adolescentis</i> DSM 20083 Active towards Transgalactooligosaccharides. <i>Applied and Environmental Microbiology</i> , 2000, 66, 1379-1384.	1.4	93
31	Toll-Like Receptor 2 Activation by Î²-1-Fructans Protects Barrier Function of T84 Human Intestinal Epithelial Cells in a Chain Lengthâ€™Dependent Manner. <i>Journal of Nutrition</i> , 2014, 144, 1002-1008.	1.3	93
32	The impact of dietary fibers on dendritic cell responses in vitro is dependent on the differential effects of the fibers on intestinal epithelial cells. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 698-710.	1.5	93
33	Amylopectin structure and crystallinity explains variation in digestion kinetics of starches across botanic sources in an in vitro pig model. <i>Journal of Animal Science and Biotechnology</i> , 2018, 9, 91.	2.1	93
34	Populations having different GalA blocks characteristics are present in commercial pectins which are chemically similar but have different functionalities. <i>Carbohydrate Polymers</i> , 2005, 60, 391-398.	5.1	91
35	Methods of analysis for cell-wall polysaccharides of fruit and vegetables. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1983, 177, 251-256.	0.7	87
36	Analysis of the exopolysaccharides produced by <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> NCFB 2772 grown in continuous culture on glucose and fructose. <i>Applied Microbiology and Biotechnology</i> , 1997, 48, 516-521.	1.7	87

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37	High-performance liquid chromatographic analysis of uronic acids and oligogalacturonic acids. <i>Journal of Chromatography A</i> , 1982, 244, 327-336.	1.8	85
38	Phenolic Compounds in Virgin Olive Oils: Fractionation by Solid Phase Extraction and Antioxidant Activity Assessment. <i>Journal of the Science of Food and Agriculture</i> , 1997, 74, 169-174.	1.7	83
39	Correlating Infant Fecal Microbiota Composition and Human Milk Oligosaccharide Consumption by Microbiota of 1â€Monthâ€™Old Breastfed Infants. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801214.	1.5	83
40	The impact of lemon pectin characteristics on TLR activation and T84 intestinal epithelial cell barrier function. <i>Journal of Functional Foods</i> , 2016, 22, 398-407.	1.6	79
41	Carrot arabinogalactan proteins are interlinked with pectins. <i>Physiologia Plantarum</i> , 2006, 128, 18-28.	2.6	78
42	CEâ€LIFâ€™MS<i><sup></sup></i> profiling of oligosaccharides in human milk and feces of breastâ€™fed babies. <i>Electrophoresis</i> , 2010, 31, 1264-1273.	1.3	78
43	High-throughput analysis of the impact of antibiotics on the human intestinal microbiota composition. <i>Journal of Microbiological Methods</i> , 2013, 92, 387-397.	0.7	78
44	Hydrolysis of Brewers' Spent Grain by Carbohydrate Degrading Enzymes. <i>Journal of the Institute of Brewing</i> , 2008, 114, 306-314.	0.8	76
45	Characterizing microbiota-independent effects of oligosaccharides on intestinal epithelial cells: insight into the role of structure and size. <i>European Journal of Nutrition</i> , 2017, 56, 1919-1930.	1.8	73
46	The piglet as a model for studying dietary components in infant diets: effects of galacto-oligosaccharides on intestinal functions. <i>British Journal of Nutrition</i> , 2016, 115, 605-618.	1.2	72
47	Combined HILIC-ELSD/ESI-MSn enables the separation, identification and quantification of sugar beet pectin derived oligomers. <i>Carbohydrate Polymers</i> , 2012, 90, 41-48.	5.1	71
48	The association between breastmilk oligosaccharides and faecal microbiota in healthy breastfed infants at two, six, and twelve weeks of age. <i>Scientific Reports</i> , 2020, 10, 4270.	1.6	70
49	Isolation and characterisation of cell wall material from olive fruit ( <i>Olea europaea</i> cv koroneiki) at different ripening stages. <i>Carbohydrate Polymers</i> , 2000, 43, 11-21.	5.1	65
50	Hydrothermal processing of rice husks: effects of severity on product distribution. <i>Journal of Chemical Technology and Biotechnology</i> , 2008, 83, 965-972.	1.6	65
51	Human Milk Oligosaccharides in Colostrum and Mature Milk of Chinese Mothers: Lewis Positive Secretor Subgroups. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7036-7043.	2.4	65
52	Mode of action of RG-hydrolase and RG-lyase toward rhamnogalacturonan oligomers. Characterization of degradation products using RG-rhamnohydrolase and RG-galacturonohydrolase1Financed by Novo Nordisk A/S, Bagsvaerd, Denmark.1. <i>Carbohydrate Research</i> , 1998, 311, 155-164.	1.1	62
53	In Vitro Fermentation Behavior of Isomalto/Maltoâ€™Polysaccharides Using Human Fecal Inoculum Indicates Prebiotic Potential. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800232.	1.5	62
54	Introducing Capillary Electrophoresis with Laser-Induced Fluorescence Detection (CE-LIF) for the Characterization of Konjac Glucomannan Oligosaccharides and Their in Vitro Fermentation Behavior. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3867-3876.	2.4	59

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55	Î²-D-Fructans Modulate the Immune System In Vivo in a Microbiota-Dependent and -Independent Fashion. <i>Frontiers in Immunology</i> , 2017, 8, 154.	2.2	59
56	Impact of galacto-oligosaccharides on the gut microbiota composition and metabolic activity upon antibiotic treatment during <i>in vitro</i> fermentation. <i>FEMS Microbiology Ecology</i> , 2014, 87, 41-51.	1.3	56
57	The CDTA-soluble pectic substances from soybean meal are composed of rhamnogalacturonan and xylogalacturonan but not homogalacturonan. <i>Biopolymers</i> , 2001, 58, 279-294.	1.2	54
58	Structural Variation and Levels of Water-Extractable Arabinogalactan-Peptide in European Wheat Flours. <i>Cereal Chemistry</i> , 1998, 75, 815-819.	1.1	52
59	Exploring the effects of galacto-oligosaccharides on the gut microbiota of healthy adults receiving amoxicillin treatment. <i>British Journal of Nutrition</i> , 2014, 112, 536-546.	1.2	52
60	<i>Chryso sporium lucknowense</i> arabinohydrolases effectively degrade sugar beet arabinan. <i>Bioresource Technology</i> , 2010, 101, 8300-8307.	4.8	50
61	Effect of Saccharide Structure and Size on the Degree of Substitution and Product Diversity of Î±-Lactalbumin Glycated via the Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9378-9385.	2.4	50
62	Oligosaccharides in feces of breast- and formula-fed babies. <i>Carbohydrate Research</i> , 2011, 346, 2173-2181.	1.1	49
63	Fermentation in the Small Intestine Contributes Substantially to Intestinal Starch Disappearance in Calves. <i>Journal of Nutrition</i> , 2015, 145, 1147-1155.	1.3	49
64	Nonesterified galacturonic acid sequence homology of pectins. <i>Biopolymers</i> , 2001, 58, 1-8.	1.2	48
65	Î±-D-Glcp-(1→1)-Î²-D-Galp-containing oligosaccharides, novel products from lactose by the action of Î²-galactosidase. <i>Carbohydrate Research</i> , 1998, 314, 101-114.	1.1	47
66	Characterization of Recombinant Rhamnogalacturonan Î±-L-Rhamnopyranosyl-(1,4)-Î±-D-Galactopyranosyluronide Lyase from <i>Aspergillus aculeatus</i> . <i>Plant Physiology</i> , 1998, 117, 141-152.	2.3	47
67	Partially esterified oligogalacturonides are the preferred substrates for pectin methylesterase of <i>Aspergillus niger</i> . <i>Biochemical Journal</i> , 2003, 372, 211-218.	1.7	46
68	Characterisation of cell wall polysaccharides from rapeseed ( <i>Brassica napus</i> ) meal. <i>Carbohydrate Polymers</i> , 2013, 98, 1650-1656.	5.1	45
69	Isolation and structure elucidation of pectic polysaccharide from rose hip fruits ( <i>Rosa canina</i> L.). <i>Carbohydrate Polymers</i> , 2016, 151, 803-811.	5.1	44
70	Effect of Maillard induced glycation on protein hydrolysis by lysine/arginine and non-lysine/arginine specific proteases. <i>Food Hydrocolloids</i> , 2017, 69, 210-219.	5.6	44
71	Characterisation of pectin-xylan complexes in tomato primary plant cell walls. <i>Carbohydrate Polymers</i> , 2018, 197, 269-276.	5.1	44
72	Distinct roles of carbohydrate esterase family CE16 acetyl esterases and polymer-acting acetyl xylan esterases in xylan deacetylation. <i>Journal of Biotechnology</i> , 2013, 168, 684-692.	1.9	43

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73	Maillard induced glycation behaviour of individual milk proteins. <i>Food Chemistry</i> , 2018, 252, 311-317.	4.2	43
74	Mutual Metabolic Interactions in Co-cultures of the Intestinal Anaerostipes rhamnosivorans With an Acetogen, Methanogen, or Pectin-Degrader Affecting Butyrate Production. <i>Frontiers in Microbiology</i> , 2019, 10, 2449.	1.5	43
75	Study of the methyl ester distribution in pectin with endo-polygalacturonase and high-performance size-exclusion chromatography. <i>Biopolymers</i> , 2001, 58, 195-203.	1.2	41
76	Mode of Action of Pectin Lyase A of <i>Aspergillus niger</i> on Differently C6-substituted Oligogalacturonides. <i>Journal of Biological Chemistry</i> , 2002, 277, 25929-25936.	1.6	41
77	Substituent distribution within cross-linked and hydroxypropylated sweet potato starch and potato starch. <i>Food Chemistry</i> , 2012, 133, 1333-1340.	4.2	41
78	Positional preferences of acetyl esterases from different CE families towards acetylated 4-O-methyl glucuronic acid-substituted xylo-oligosaccharides. <i>Biotechnology for Biofuels</i> , 2015, 8, 7.	6.2	41
79	Comparison of the effects of five dietary fibers on mucosal transcriptional profiles, and luminal microbiota composition and SCFA concentrations in murine colon. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1590-1602.	1.5	41
80	Pectin is not pectin: A randomized trial on the effect of different physicochemical properties of dietary fiber on appetite and energy intake. <i>Physiology and Behavior</i> , 2014, 128, 212-219.	1.0	40
81	Acetylated pectins in raw and heat processed carrots. <i>Carbohydrate Polymers</i> , 2017, 177, 58-66.	5.1	40
82	Modulation of the cellulose content of tuber cell walls by antisense expression of different potato ( <i>Solanum tuberosum</i> L.) Cesa clones. <i>Phytochemistry</i> , 2004, 65, 535-546.	1.4	39
83	Residual Carbohydrates from in Vitro Digested Processed Rapeseed ( <i>Brassica napus</i> ) Meal. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8257-8263.	2.4	39
84	Pectic arabinan side chains are essential for pollen cell wall integrity during pollen development. <i>Plant Biotechnology Journal</i> , 2014, 12, 492-502.	4.1	39
85	Structural, rheological and functional properties of galactose-rich pectic polysaccharide fraction from leek. <i>Carbohydrate Polymers</i> , 2020, 229, 115549.	5.1	39
86	Endo-glucanase digestion of oat $\beta$ -Glucan enhances Dectin-1 activation in human dendritic cells. <i>Journal of Functional Foods</i> , 2016, 21, 104-112.	1.6	38
87	A generic model for glucose production from various cellulose sources by a commercial cellulase complex. <i>Biocatalysis and Biotransformation</i> , 2007, 25, 419-429.	1.1	37
88	Cross-Linking Behavior and Foaming Properties of Bovine $\beta$ -Lactalbumin after Glycation with Various Saccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12460-12466.	2.4	37
89	Arabinose content of arabinoxylans contributes to flexibility of acetylated arabinoxylan films. <i>Journal of Applied Polymer Science</i> , 2012, 125, 2348-2355.	1.3	37
90	Arabinoxylan activates Dectin-1 and modulates particulate $\beta$ -glucan-induced Dectin-1 activation. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 458-467.	1.5	37

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91	Characterization and in vitro digestibility of by-products from Brazilian food industry: Cassava bagasse, orange bagasse and passion fruit peel. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 16, 90-99.	1.5	36
92	Pectin Interaction with Immune Receptors is Modulated by Ripening Process in Papayas. <i>Scientific Reports</i> , 2020, 10, 1690.	1.6	36
93	Structural Features of Cell Walls from Potato ( <i>Solanum tuberosum</i> L.) Cultivars Irene and Nicola. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1686-1693.	2.4	35
94	Two novel GH11 endo-xylanases from <i>Myceliophthora thermophila</i> C1 act differently toward soluble and insoluble xylans. <i>Enzyme and Microbial Technology</i> , 2013, 53, 25-32.	1.6	35
95	Sugar Beet Pectin Supplementation Did Not Alter Profiles of Fecal Microbiota and Exhaled Breath in Healthy Young Adults and Healthy Elderly. <i>Nutrients</i> , 2019, 11, 2193.	1.7	35
96	The impact of the level and distribution of methyl-esters of pectins on TLR2-1 dependent anti-inflammatory responses. <i>Carbohydrate Polymers</i> , 2021, 251, 117093.	5.1	34
97	Resistant starches differentially stimulate Toll-like receptors and attenuate proinflammatory cytokines in dendritic cells by modulation of intestinal epithelial cells. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1814-1826.	1.5	33
98	Changes in cell wall polysaccharides from ripening olive fruits. <i>Carbohydrate Polymers</i> , 1996, 31, 123-133.	5.1	32
99	The influence of the six constituent xanthan repeating units on the order-disorder transition of xanthan. <i>Carbohydrate Polymers</i> , 2014, 104, 94-100.	5.1	32
100	Dietary calcium phosphate strongly impacts gut microbiome changes elicited by inulin and galacto-oligosaccharides consumption. <i>Microbiome</i> , 2021, 9, 218.	4.9	32
101	Structural features and water holding capacities of pressed potato fibre polysaccharides. <i>Carbohydrate Polymers</i> , 2013, 93, 589-596.	5.1	31
102	Descriptive parameters for revealing substitution patterns of sugar beet pectins using pectolytic enzymes. <i>Carbohydrate Polymers</i> , 2014, 101, 1205-1215.	5.1	31
103	Effect of Soluble and Insoluble Fibers within the in Vitro Fermentation of Chicory Root Pulp by Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6794-6802.	2.4	31
104	Effect of the prebiotic fiber inulin on cholesterol metabolism in wildtype mice. <i>Scientific Reports</i> , 2018, 8, 13238.	1.6	31
105	In vitro fermentation of galacto-oligosaccharides and its specific size-fractions using non-treated and amoxicillin-treated human inoculum. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 3, 59-70.	1.5	30
106	Identification of novel isomeric pectic oligosaccharides using hydrophilic interaction chromatography coupled to traveling-wave ion mobility mass spectrometry. <i>Carbohydrate Research</i> , 2015, 404, 1-8.	1.1	30
107	High-performance anion-exchange chromatography/thermospray mass spectrometry in the analysis of oligosaccharides. <i>Rapid Communications in Mass Spectrometry</i> , 1992, 6, 474-478.	0.7	29
108	Effects of Granule Size of Cross-Linked and Hydroxypropylated Sweet Potato Starches on Their Physicochemical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4646-4654.	2.4	29



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109	Curdlan, zymosan and a yeast-derived $\beta$ -glucan reshape tumor-associated macrophages into producers of inflammatory chemo-attractants. <i>Cancer Immunology, Immunotherapy</i> , 2021, 70, 547-561.	2.0	29
110	An exogalacturonase from <i>Aspergillus aculeatus</i> able to degrade xylogalacturonan. <i>Biotechnology Letters</i> , 1996, 18, 707-712.	1.1	28
111	Structural Characterization and <i>In Vitro</i> Fermentation Characteristics of Enzymatically Extracted Black Mulberry Polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3654-3665.	2.4	28
112	Comparison of Milk Oligosaccharides Pattern in Colostrum of Different Horse Breeds. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4805-4814.	2.4	27
113	Application of lactobacilli and prebiotic oligosaccharides for the development of a synbiotic semi-hard cheese. <i>LWT - Food Science and Technology</i> , 2019, 114, 108361.	2.5	27
114	Effects of Different Human Milk Oligosaccharides on Growth of Bifidobacteria in Monoculture and Co-culture With <i>Faecalibacterium prausnitzii</i> . <i>Frontiers in Microbiology</i> , 2020, 11, 569700.	1.5	27
115	Solubilization of rhamnogalacturonan I galactosyltransferases from membranes of a flax cell suspension. <i>Planta</i> , 2001, 213, 435-445.	1.6	26
116	Two-step enzymatic fingerprinting of sugar beet pectin. <i>Carbohydrate Polymers</i> , 2014, 108, 338-347.	5.1	26
117	Characterization of (Glucuron)arabinoxylans from Oats Using Enzymatic Fingerprinting. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10822-10830.	2.4	26
118	Rapid molecular mass and structural determination of plant cell wall-derived oligosaccharides using off-line high-performance anion-exchange chromatography/mass spectrometry. , 1998, 33, 713-720.		25
119	Structural analysis of (methyl-esterified) oligogalacturonides using post-source decay matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2000, 35, 831-840.	0.7	25
120	Determination of the degree of substitution, degree of amidation and degree of blockiness of commercial pectins by using capillary electrophoresis. <i>Food Hydrocolloids</i> , 2007, 21, 444-451.	5.6	24
121	Effect of oat and soybean rich in distinct non-starch polysaccharides on fermentation, appetite regulation and fat accumulation in rat. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 515-521.	3.6	24
122	Touching the High Complexity of Prebiotic Vivinal Galacto-oligosaccharides Using Porous Graphitic Carbon Ultra-High-Performance Liquid Chromatography Coupled to Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7800-7808.	2.4	24
123	1-allyloxy-2-hydroxy-propyl-starch: Synthesis and characterization. <i>Journal of Polymer Science Part A</i> , 2007, 45, 2734-2744.	2.5	23
124	Structural and Water-Holding Characteristics of Untreated and Ensiled Chicory Root Pulp. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6077-6085.	2.4	23
125	Level and position of substituents in cross-linked and hydroxypropylated sweet potato starches using nuclear magnetic resonance spectroscopy. <i>Carbohydrate Polymers</i> , 2015, 131, 424-431.	5.1	23
126	Immunomodulatory properties of oat and barley $\beta$ -glucan populations on bone marrow derived dendritic cells. <i>Journal of Functional Foods</i> , 2016, 26, 279-289.	1.6	23



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127	Variability of Serum Proteins in Chinese and Dutch Human Milk during Lactation. <i>Nutrients</i> , 2019, 11, 499.	1.7	23
128	Synbiotic Matchmaking in <i>Lactobacillus plantarum</i> : Substrate Screening and Gene-Trait Matching To Characterize Strain-Specific Carbohydrate Utilization. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	23
129	Fermentation of Chicory Fructo-oligosaccharides and Native Inulin by Infant Fecal Microbiota Attenuates Pro-inflammatory Responses in Immature Dendritic Cells in an Infant Age-Dependent and Fructan-Specific Way. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000068.	1.5	23
130	Overexpression of two different potato UDP-Glc 4-epimerases can increase the galactose content of potato tuber cell walls. <i>Plant Science</i> , 2004, 166, 1097-1104.	1.7	22
131	Comparison of waxy and normal potato starch remaining granules after chemical surface gelatinization: Pasting behavior and surface morphology. <i>Carbohydrate Polymers</i> , 2014, 102, 1001-1007.	5.1	22
132	Oligosaccharides in Urine, Blood, and Feces of Piglets Fed Milk Replacer Containing Galacto-oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10862-10872.	2.4	22
133	In Vitro Fermentation of Porcine Milk Oligosaccharides and Galacto-oligosaccharides Using Piglet Fecal Inoculum. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2127-2133.	2.4	22
134	Starch digestion kinetics and mechanisms of hydrolysing enzymes in growing pigs fed processed and native cereal-based diets. <i>British Journal of Nutrition</i> , 2019, 121, 1124-1136.	1.2	22
135	Fermentation Kinetics of Selected Dietary Fibers by Human Small Intestinal Microbiota Depend on the Type of Fiber and Subject. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000455.	1.5	22
136	Isomalto/malto-polysaccharide structure in relation to the structural properties of starch substrates. <i>Carbohydrate Polymers</i> , 2018, 185, 179-186.	5.1	21
137	Maillard induced aggregation of individual milk proteins and interactions involved. <i>Food Chemistry</i> , 2019, 276, 652-661.	4.2	21
138	Digestibility of resistant starch type 3 is affected by crystal type, molecular weight and molecular weight distribution. <i>Carbohydrate Polymers</i> , 2021, 265, 118069.	5.1	21
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