

Henk A Schols

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209
papers

8,566
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49
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85
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214
ext. papers

9,938
ext. citations

6
avg, IF

6.15
L-index

#	Paper	IF	Citations
209	Pectin, a versatile polysaccharide present in plant cell walls. <i>Structural Chemistry</i> , 2009 , 20, 263-275	1.8	647
208	Effect of pretreatment severity on xylan solubility and enzymatic breakdown of the remaining cellulose from wheat straw. <i>Bioresource Technology</i> , 2007 , 98, 2034-42	11	360
207	Determination of the degree of methylation and acetylation of pectins by h.p.l.c.. <i>Food Hydrocolloids</i> , 1986 , 1, 65-70	10.6	298
206	Fermentation of plant cell wall derived polysaccharides and their corresponding oligosaccharides by intestinal bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1644-52	5.7	263
205	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, 176-85	3.1	244
204	N-acetylglucosamine and glucosamine-containing arabinogalactan proteins control somatic embryogenesis. <i>Plant Physiology</i> , 2001 , 125, 1880-90	6.6	198
203	Structural features of hairy regions of pectins isolated from apple juice produced by the liquefaction process. <i>Carbohydrate Research</i> , 1990 , 206, 117-129	2.9	189
202	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	5.1	160
201	Structural differences of xylans affect their interaction with cellulose. <i>Carbohydrate Polymers</i> , 2007 , 69, 94-105	10.3	160
200	Investigation of the non-esterified galacturonic acid distribution in pectin with endopolygalacturonase. <i>Carbohydrate Research</i> , 1999 , 318, 135-145	2.9	141
199	Occurrence of pectic hairy regions in various plant cell wall materials and their degradability by rhamnogalacturonase. <i>Carbohydrate Research</i> , 1994 , 256, 83-95	2.9	140
198	Immune modulation by different types of β -1-fructans is toll-like receptor dependent. <i>PLoS ONE</i> , 2013 , 8, e68367	3.7	134
197	In vitro fermentability of differently substituted xylo-oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6205-10	5.7	133
196	Characterisation of cell wall polysaccharides from okra (<i>Abelmoschus esculentus</i> (L.) Moench). <i>Carbohydrate Research</i> , 2009 , 344, 1824-32	2.9	129
195	Identification of the connecting linkage between homo- or xylogalacturonan and rhamnogalacturonan type I. <i>Carbohydrate Polymers</i> , 2007 , 70, 224-235	10.3	128
194	In vitro fermentation of 12 dietary fibres by faecal inoculum from pigs and humans. <i>Food Chemistry</i> , 2012 , 133, 889-897	8.5	107
193	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, 1218-23	5.7	106

192	Interactions between pectin and cellulose in primary plant cell walls. <i>Carbohydrate Polymers</i> , 2018 , 192, 263-272	10.3	102
191	Starch Granule Size Strongly Determines Starch Noodle Processing and Noodle Quality. <i>Journal of Food Science</i> , 2003 , 68, 1584-1589	3.4	100
190	Complex Pectins: Structure elucidation using enzymes. <i>Progress in Biotechnology</i> , 1996 , 3-19		100
189	Physicochemical Properties of Starches Obtained from Three Varieties of Chinese Sweet Potatoes. <i>Journal of Food Science</i> , 2003 , 68, 431-437	3.4	94
188	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	10.3	89
187	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		88
186	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, 2540-50	2.9	86
185	Characterization of non-esterified galacturonic acid sequences in pectin with endopolygalacturonase. <i>Carbohydrate Research</i> , 2000 , 326, 120-9	2.9	85
184	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	5.9	85
183	Characterization of a novel beta-galactosidase from <i>Bifidobacterium adolescentis</i> DSM 20083 active towards transgalactooligosaccharides. <i>Applied and Environmental Microbiology</i> , 2000 , 66, 1379-84	4.8	82
182	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	3.4	80
181	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	5.7	79
180	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	10.3	77
179	High-performance liquid chromatographic analysis of uronic acids and oligogalacturonic acids. <i>Journal of Chromatography A</i> , 1982 , 244, 327-336	4.5	76
178	Methods of analysis for cell-wall polysaccharides of fruit and vegetables. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1983 , 177, 251-256		76
177	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	4.3	75
176	Dietary Fiber Pectin Directly Blocks Toll-Like Receptor 2-1 and Prevents Doxorubicin-Induced Ileitis. <i>Frontiers in Immunology</i> , 2018 , 9, 383	8.4	69
175	CE-LIF-MS n profiling of oligosaccharides in human milk and feces of breast-fed babies. <i>Electrophoresis</i> , 2010 , 31, 1264-73	3.6	69

174	Toll-like receptor 2 activation by β -1-fructans protects barrier function of T84 human intestinal epithelial cells in a chain length-dependent manner. <i>Journal of Nutrition</i> , 2014 , 144, 1002-8	4.1	68
173	Carrot arabinogalactan proteins are interlinked with pectins. <i>Physiologia Plantarum</i> , 2006 , 128, 18-28	4.6	68
172	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	5.9	64
171	Hydrolysis of Brewer's Spent Grain by Carbohydrate Degrading Enzymes. <i>Journal of the Institute of Brewing</i> , 2008 , 114, 306-314	2	62
170	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	5.9	61
169	Combined HILIC-ELSD/ESI-MS(n) enables the separation, identification and quantification of sugar beet pectin derived oligomers. <i>Carbohydrate Polymers</i> , 2012 , 90, 41-8	10.3	59
168	Mode of action of RG-hydrolase and RG-lyase toward rhamnogalacturonan oligomers. Characterization of degradation products using RG-rhamnohydrolase and RG-galacturonohydrolase. <i>Carbohydrate Research</i> , 1998 , 311, 155-64	2.9	59
167	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	10.3	59
166	Hydrothermal processing of rice husks: effects of severity on product distribution. <i>Journal of Chemical Technology and Biotechnology</i> , 2008 , 83, 965-972	3.5	57
165	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, 605-18	3.6	55
164	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	5.1	54
163	The CDTA-soluble pectic substances from soybean meal are composed of rhamnogalacturonan and xylogalacturonan but not homogalacturonan. <i>Biopolymers</i> , 2001 , 58, 279-94	2.2	51
162	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	6	50
161	Characterizing microbiota-independent effects of oligosaccharides on intestinal epithelial cells: insight into the role of structure and size : Structure-activity relationships of non-digestible oligosaccharides. <i>European Journal of Nutrition</i> , 2017 , 56, 1919-1930	5.2	49
160	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, 3867-76	5.7	49
159	Correlating Infant Faecal Microbiota Composition and Human Milk Oligosaccharide Consumption by Microbiota of One-Month Old Breastfed Infants. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801214	5.9	48
158	Structural Variation and Levels of Water-Extractable Arabinogalactan-Peptide in European Wheat Flours. <i>Cereal Chemistry</i> , 1998 , 75, 815-819	2.4	47
157	High-throughput analysis of the impact of antibiotics on the human intestinal microbiota composition. <i>Journal of Microbiological Methods</i> , 2013 , 92, 387-97	2.8	46

156	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	5.7	45
155	<i>Chryso sporium lucknowense</i> arabinohydrolases effectively degrade sugar beet arabinan. <i>Bioresource Technology</i> , 2010 , 101, 8300-7	11	45
154	In Vitro Fermentation Behavior of Isomalto/Malto-Polysaccharides Using Human Fecal Inoculum Indicates Prebiotic Potential. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800232	5.9	44
153	alpha-D-Glcp-(11)-beta-D-Galp-containing oligosaccharides, novel products from lactose by the action of beta-galactosidase. <i>Carbohydrate Research</i> , 1998 , 314, 101-14	2.9	44
152	Partially esterified oligogalacturonides are the preferred substrates for pectin methylesterase of <i>Aspergillus niger</i> . <i>Biochemical Journal</i> , 2003 , 372, 211-8	3.8	44
151	Nonesterified galacturonic acid sequence homology of pectins. <i>Biopolymers</i> , 2001 , 58, 1-8	2.2	43
150	Oligosaccharides in feces of breast- and formula-fed babies. <i>Carbohydrate Research</i> , 2011 , 346, 2173-81	2.9	42
149	Impact of galacto-oligosaccharides on the gut microbiota composition and metabolic activity upon antibiotic treatment during in vitro fermentation. <i>FEMS Microbiology Ecology</i> , 2014 , 87, 41-51	4.3	41
148	Characterization of recombinant rhamnogalacturonan alpha-L-rhamnopyranosyl-(1,4)-alpha-D-galactopyranosyluronide lyase from <i>Aspergillus aculeatus</i> . An enzyme that fragments rhamnogalacturonan I regions of pectin. <i>Plant Physiology</i> , 1998 , 117, 141-52	6.6	40
147	Exploring the effects of galacto-oligosaccharides on the gut microbiota of healthy adults receiving amoxicillin treatment. <i>British Journal of Nutrition</i> , 2014 , 112, 536-46	3.6	38
146	Effect of saccharide structure and size on the degree of substitution and product dispersity of lactalbumin glycosylated via the Maillard reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9378-85	5.7	38
145	Study of the methyl ester distribution in pectin with endo-polygalacturonase and high-performance size-exclusion chromatography. <i>Biopolymers</i> , 2001 , 58, 195-203	2.2	38
144	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	4.9	37
143	β-1-Fructans Modulate the Immune System in a Microbiota-Dependent and -Independent Fashion. <i>Frontiers in Immunology</i> , 2017 , 8, 154	8.4	36
142	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, 535-46	4	36
141	Mode of action of pectin lyase A of <i>Aspergillus niger</i> on differently C(6)-substituted oligogalacturonides. <i>Journal of Biological Chemistry</i> , 2002 , 277, 25929-36	5.4	36
140	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	10.6	35
139	Substituent distribution within cross-linked and hydroxypropylated sweet potato starch and potato starch. <i>Food Chemistry</i> , 2012 , 133, 1333-1340	8.5	35

138	Cross-linking behavior and foaming properties of bovine lactalbumin after glycation with various saccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12460-6	5.7	35
137	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	5.7	34
136	A generic model for glucose production from various cellulose sources by a commercial cellulase complex. <i>Biocatalysis and Biotransformation</i> , 2007 , 25, 419-429	2.5	34
135	Isolation and structure elucidation of pectic polysaccharide from rose hip fruits (<i>Rosa canina</i> L.). <i>Carbohydrate Polymers</i> , 2016 , 151, 803-811	10.3	33
134	Characterisation of cell wall polysaccharides from rapeseed (<i>Brassica napus</i>) meal. <i>Carbohydrate Polymers</i> , 2013 , 98, 1650-6	10.3	33
133	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, 212-9	3.5	31
132	Residual carbohydrates from in vitro digested processed rapeseed (<i>Brassica napus</i>) meal. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8257-63	5.7	31
131	Changes in cell wall polysaccharides from ripening olive fruits. <i>Carbohydrate Polymers</i> , 1996 , 31, 123-133	10.3	30
130	Arabinoxylan activates Dectin-1 and modulates particulate β -glucan-induced Dectin-1 activation. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 458-67	5.9	30
129	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, 1590-602	5.9	29
128	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, 684-92	3.7	29
127	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	7.8	28
126	Arabinose content of arabinoxylans contributes to flexibility of acetylated arabinoxylan films. <i>Journal of Applied Polymer Science</i> , 2012 , 125, 2348-2355	2.9	28
125	Maillard induced glycation behaviour of individual milk proteins. <i>Food Chemistry</i> , 2018 , 252, 311-317	8.5	27
124	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	3.8	27
123	Fermentation in the small intestine contributes substantially to intestinal starch disappearance in calves. <i>Journal of Nutrition</i> , 2015 , 145, 1147-55	4.1	26
122	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	3.4	26
121	Descriptive parameters for revealing substitution patterns of sugar beet pectins using pectolytic enzymes. <i>Carbohydrate Polymers</i> , 2014 , 101, 1205-15	10.3	26

120	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	2.9	26
119	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, 1814-26	5.9	25
118	Endo-glucanase digestion of oat β -Glucan enhances Dectin-1 activation in human dendritic cells. <i>Journal of Functional Foods</i> , 2016 , 21, 104-112	5.1	25
117	Mutual Metabolic Interactions in Co-cultures of the Intestinal With an Acetogen, Methanogen, or Pectin-Degrader Affecting Butyrate Production. <i>Frontiers in Microbiology</i> , 2019 , 10, 2449	5.7	25
116	Structural features and water holding capacities of pressed potato fibre polysaccharides. <i>Carbohydrate Polymers</i> , 2013 , 93, 589-96	10.3	25
115	High-performance anion-exchange chromatography/thermospray mass spectrometry in the analysis of oligosaccharides. <i>Rapid Communications in Mass Spectrometry</i> , 1992 , 6, 474-478	2.2	25
114	The influence of the six constituent xanthan repeating units on the order-disorder transition of xanthan. <i>Carbohydrate Polymers</i> , 2014 , 104, 94-100	10.3	24
113	Acetylated pectins in raw and heat processed carrots. <i>Carbohydrate Polymers</i> , 2017 , 177, 58-66	10.3	24
112	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	5.4	23
111	Pectic arabinan side chains are essential for pollen cell wall integrity during pollen development. <i>Plant Biotechnology Journal</i> , 2014 , 12, 492-502	11.6	22
110	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, 6794-802	5.7	22
109	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, 4646-54	5.7	22
108	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	10.6	22
107	Solubilization of rhamnogalacturonan I galactosyltransferases from membranes of a flax cell suspension. <i>Planta</i> , 2001 , 213, 435-45	4.7	22
106	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, 831-40	2.2	22
105	An exogalacturonase from <i>Aspergillus aculeatus</i> able to degrade xylogalacturonan. <i>Biotechnology Letters</i> , 1996 , 18, 707-712	3	22
104	Characterisation of pectin-xylan complexes in tomato primary plant cell walls. <i>Carbohydrate Polymers</i> , 2018 , 197, 269-276	10.3	22
103	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,	6.7	21

102	Rapid molecular mass and structural determination of plant cell wall-derived oligosaccharides using off-line high-performance anion-exchange chromatography/mass spectrometry. <i>Journal of Mass Spectrometry</i> , 1998 , 33, 713-20	2.2	21
101	Effect of the prebiotic fiber inulin on cholesterol metabolism in wildtype mice. <i>Scientific Reports</i> , 2018 , 8, 13238	4.9	21
100	Comparison of milk oligosaccharides pattern in colostrum of different horse breeds. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4805-14	5.7	20
99	Pectin Interaction with Immune Receptors is Modulated by Ripening Process in Papayas. <i>Scientific Reports</i> , 2020 , 10, 1690	4.9	20
98	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	3.4	20
97	Two-step enzymatic fingerprinting of sugar beet pectin. <i>Carbohydrate Polymers</i> , 2014 , 108, 338-47	10.3	20
96	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	5.3	20
95	Comparison of waxy and normal potato starch remaining granules after chemical surface gelatinization: pasting behavior and surface morphology. <i>Carbohydrate Polymers</i> , 2014 , 102, 1001-7	10.3	19
94	Structural and water-holding characteristics of untreated and ensiled chicory root pulp. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6077-85	5.7	19
93	Structural, rheological and functional properties of galactose-rich pectic polysaccharide fraction from leek. <i>Carbohydrate Polymers</i> , 2020 , 229, 115549	10.3	18
92	Isomalto/malto-polysaccharide structure in relation to the structural properties of starch substrates. <i>Carbohydrate Polymers</i> , 2018 , 185, 179-186	10.3	17
91	1-allyloxy-2-hydroxy-propyl-starch: Synthesis and characterization. <i>Journal of Polymer Science Part A</i> , 2007 , 45, 2734-2744	2.5	17
90	Degradation of Differently Substituted Xylogalacturonans by Endoxylogalacturonan Hydrolase and Endopolygalacturonases. <i>Biocatalysis and Biotransformation</i> , 2003 , 21, 189-198	2.5	17
89	Level and position of substituents in cross-linked and hydroxypropylated sweet potato starches using nuclear magnetic resonance spectroscopy. <i>Carbohydrate Polymers</i> , 2015 , 131, 424-31	10.3	16
88	Characterization of an acetyl esterase from <i>Myceliophthora thermophila</i> C1 able to deacetylate xanthan. <i>Carbohydrate Polymers</i> , 2014 , 111, 222-9	10.3	16
87	Different arabinogalactan proteins are present in carrot (<i>Daucus carota</i>) cell culture medium and in seeds. <i>Physiologia Plantarum</i> , 2004 , 122, 181-189	4.6	16
86	Compositional heterogeneity in pectic polysaccharides: NMR studies and statistical analysis. <i>Macromolecular Symposia</i> , 1999 , 140, 165-178	0.8	16
85	Structure Dependent-Immunomodulation by Sugar Beet Arabinans via a SYK Tyrosine Kinase-Dependent Signaling Pathway. <i>Frontiers in Immunology</i> , 2018 , 9, 1972	8.4	16

84	Immunomodulatory properties of oat and barley β -glucan populations on bone marrow derived dendritic cells. <i>Journal of Functional Foods</i> , 2016 , 26, 279-289	5.1	15
83	TEMPO oxidation of gelatinized potato starch results in acid resistant blocks of glucuronic acid moieties. <i>Carbohydrate Polymers</i> , 2010 , 81, 830-838	10.3	15
82	Enzymatic fingerprinting of isomalto/malto-polysaccharides. <i>Carbohydrate Polymers</i> , 2019 , 205, 279-286	10.3	15
81	Mode of action of <i>Bacillus licheniformis</i> pectin methyl-esterase on highly methyl-esterified and acetylated pectins. <i>Carbohydrate Polymers</i> , 2015 , 115, 540-50	10.3	14
80	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	7.9	14
79	Recent progress in high-performance anion-exchange chromatography/ion-spray mass spectrometry for molecular mass determination and characterization of carbohydrates using static and scanning array detection. <i>Journal of Mass Spectrometry</i> , 1998 , 33, 377-386	2.2	14
78	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	3.6	13
77	Effects of in vitro fermentation of barley β -glucan and sugar beet pectin using human fecal inocula on cytokine expression by dendritic cells. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600243	5.9	13
76	Tracking polysaccharides through the brewing process. <i>Carbohydrate Polymers</i> , 2018 , 196, 465-473	10.3	13
75	Variability of Serum Proteins in Chinese and Dutch Human Milk during Lactation. <i>Nutrients</i> , 2019 , 11,	6.7	12
74	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	5.9	12
73	Endo-1,3(4)- β -glucanase-Treatment of Oat β -glucan Enhances Fermentability by Infant Fecal Microbiota, Stimulates Dectin-1 Activation and Attenuates Inflammatory Responses in Immature Dendritic Cells. <i>Nutrients</i> , 2020 , 12,	6.7	12
72	The solubility of primary plant cell wall polysaccharides in LiCl-DMSO. <i>Carbohydrate Polymers</i> , 2018 , 200, 332-340	10.3	12
71	Oligosaccharides in Urine, Blood, and Feces of Piglets Fed Milk Replacer Containing Galacto-oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10862-72	5.7	12
70	Effects of Different Human Milk Oligosaccharides on Growth of in Monoculture and Co-culture With. <i>Frontiers in Microbiology</i> , 2020 , 11, 569700	5.7	12
69	Structural study of a pectic polysaccharide fraction isolated from "mountain tea" (<i>Sideritis scardica</i> Griseb.). <i>Carbohydrate Polymers</i> , 2021 , 260, 117798	10.3	12
68	Maillard induced aggregation of individual milk proteins and interactions involved. <i>Food Chemistry</i> , 2019 , 276, 652-661	8.5	12
67	Curdlan, zymosan and a yeast-derived β -glucan reshape tumor-associated macrophages into producers of inflammatory chemo-attractants. <i>Cancer Immunology, Immunotherapy</i> , 2021 , 70, 547-561	7.4	12

66	In vivo degradation of alginate in the presence and in the absence of resistant starch. <i>Food Chemistry</i> , 2015 , 172, 117-20	8.5	11
65	In Vitro Fermentation of Porcine Milk Oligosaccharides and Galacto-oligosaccharides Using Piglet Fecal Inoculum. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2127-33	5.7	11
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