

Henk A Schols

List of Publications by Year in Descending Order

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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.

209
papers

8,566
citations

49
h-index

85
g-index

214
ext. papers

9,938
ext. citations

6
avg, IF

6.15
L-index

#	Paper	IF	Citations
209	Partial acid-hydrolysis of TEMPO-oxidized arabinoxylans generates arabinoxylan-structure resembling oligosaccharides. <i>Carbohydrate Polymers</i> , 2022 , 276, 118795	10.3	1
208	Revealing methyl-esterification patterns of pectins by enzymatic fingerprinting: Beyond the degree of blockiness. <i>Carbohydrate Polymers</i> , 2022 , 277, 118813	10.3	4
207	Separation of isomeric cereal-derived arabinoxylan-oligosaccharides by collision induced dissociation-travelling wave ion mobility spectrometry-tandem mass spectrometry (CID-TWIMS-MS/MS). <i>Food Chemistry</i> , 2022 , 366, 130544	8.5	1
206	The level and distribution of methyl-esters influence the impact of pectin on intestinal T cells, microbiota, and Ahr activation.. <i>Carbohydrate Polymers</i> , 2022 , 286, 119280	10.3	1
205	Strategy to identify reduced arabinoxylo-oligosaccharides by HILIC-MS.. <i>Carbohydrate Polymers</i> , 2022 , 289, 119415	10.3	2
204	Dectin-1b activation by arabinoxylans induces trained immunity in human monocyte-derived macrophages.. <i>International Journal of Biological Macromolecules</i> , 2022 , 209, 942-950	7.9	0
203	Cereal type and combined xylanase/glucanase supplementation influence the cecal microbiota composition in broilers.. <i>Journal of Animal Science and Biotechnology</i> , 2022 , 13, 51	6	0
202	Periodate oxidation of plant polysaccharides provides polysaccharide-specific oligosaccharides. <i>Carbohydrate Polymers</i> , 2022 , 291, 119540	10.3	2
201	In vivo formation of arabinoxylo-oligosaccharides by dietary endo-xylanase alters arabinoxylan utilization in broilers. <i>Carbohydrate Polymers</i> , 2022 , 291, 119527	10.3	0
200	Identification of plant polysaccharides by MALDI-TOF MS fingerprinting after periodate oxidation and thermal hydrolysis. <i>Carbohydrate Polymers</i> , 2022 , 119685	10.3	1
199	Dietary calcium phosphate strongly impacts gut microbiome changes elicited by inulin and galacto-oligosaccharides consumption. <i>Microbiome</i> , 2021 , 9, 218	16.6	2
198	Distinct fermentation of human milk oligosaccharides 3-FL and LNT2 and GOS/inulin by infant gut microbiota and impact on adhesion of WCFS1 to gut epithelial cells. <i>Food and Function</i> , 2021 ,	6.1	2
197	Pectins from various sources inhibit galectin-3-related cardiac fibrosis. <i>Current Research in Translational Medicine</i> , 2021 , 70, 103321	3.7	0
196	In vitro metabolic capacity of carbohydrate degradation by intestinal microbiota of adults and pre-frail elderly. <i>ISME Communications</i> , 2021 , 1,		1
195	Development of an Affordable, Sustainable and Efficacious Plant-Based Immunomodulatory Food Ingredient Based on Bell Pepper or Carrot RG-I Pectic Polysaccharides. <i>Nutrients</i> , 2021 , 13,	6.7	5
194	A toolbox for the comprehensive analysis of small volume human intestinal samples that can be used with gastrointestinal sampling capsules. <i>Scientific Reports</i> , 2021 , 11, 8133	4.9	2
193	Impact of Xylanase and Glucanase on Oligosaccharide Formation, Carbohydrate Fermentation Patterns, and Nutrient Utilization in the Gastrointestinal Tract of Broilers. <i>Animals</i> , 2021 , 11,	3.1	6

192	Dietary Inulin Increases Strain Lp900 Persistence in Rats Depending on the Dietary-Calcium Level. <i>Applied and Environmental Microbiology</i> , 2021 , 87,	4.8	4
191	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
190	TEMPO/NaClO/NaOCl oxidation of arabinoxylans. <i>Carbohydrate Polymers</i> , 2021 , 259, 117781	10.3	6
189	Structure-Specific and Individual-Dependent Metabolization of Human Milk Oligosaccharides in Infants: A Longitudinal Birth Cohort Study. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6186-6197	5.7	7
188	The influence of α -1,4-glucan substrates on α -1,6-glucanotransferase reaction dynamics during isomalto/malto-polysaccharide synthesis. <i>International Journal of Biological Macromolecules</i> , 2021 , 181, 762-768	7.9	2
187	Combining HPAEC-PAD, PGC-LC-MS, and 1D H NMR to Investigate Metabolic Fates of Human Milk Oligosaccharides in 1-Month-Old Infants: a Pilot Study. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6495-6509	5.7	6
186	Structure-Specific Fermentation of Galacto-Oligosaccharides, Isomalto-Oligosaccharides and Isomalto/Malto-Polysaccharides by Infant Fecal Microbiota and Impact on Dendritic Cell Cytokine Responses. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001077	5.9	7
185	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	10.3	11
184	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
183	Digestion, fermentation, and pathogen anti-adhesive properties of the hMO-mimic di-fucosyl- β -cyclodextrin. <i>Food and Function</i> , 2021 , 12, 5018-5026	6.1	0
182	Chicory inulin enhances fermentation of 2Ffucosyllactose by infant fecal microbiota and differentially influences immature dendritic cell and T-cell cytokine responses under normal and Th2-polarizing conditions. <i>Food and Function</i> , 2021 , 12, 9018-9029	6.1	2
181	Pectins that Structurally Differ in the Distribution of Methyl-Esters Attenuate Citrobacter rodentium-Induced Colitis. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100346	5.9	3
180	Digestibility of resistant starch type 3 is affected by crystal type, molecular weight and molecular weight distribution. <i>Carbohydrate Polymers</i> , 2021 , 265, 118069	10.3	2
179	Attenuation of Doxorubicin-Induced Small Intestinal Mucositis by Pectins is Dependent on Pectin's Methyl-Ester Number and Distribution. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100222	5.9	3
178	Modification of Plant Carbohydrates Using Fungal Enzymes 2021 , 370-384		1
177	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
176	Serum Protein N-Glycans in Colostrum and Mature Milk of Chinese Mothers. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6873-6883	5.7	4
175	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

174	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	5.7	9
173	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
172	Pectin Interaction with Immune Receptors is Modulated by Ripening Process in Papayas. <i>Scientific Reports</i> , 2020 , 10, 1690	4.9	20
171	Short Communication: The effects of physical feed properties on gastric emptying in pigs measured with the C breath test. <i>Animal</i> , 2020 , 14, 1892-1898	3.1	
170	Dietary Isomalto/Malto-Polysaccharides Increase Fecal Bulk and Microbial Fermentation in Mice. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000251	5.9	5
169	Structural, rheological and functional properties of galactose-rich pectic polysaccharide fraction from leek. <i>Carbohydrate Polymers</i> , 2020 , 229, 115549	10.3	18
168	Degradation of Proteins From Colostrum and Mature Milk From Chinese Mothers Using an Infant Digestion Model. <i>Frontiers in Nutrition</i> , 2020 , 7, 162	6.2	1
167	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	5.9	5
166	Pooled faecal inoculum can predict infant fiber fermentability despite high inter-individual variability of microbiota composition. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2020 , 24, 100235	3.4	5
165	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,	4.8	6
164	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
163	Cellulase and Alkaline Treatment Improve Intestinal Microbial Degradation of Recalcitrant Fibers of Rapeseed Meal in Pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11011-11025	5.7	5
162	The influence of calcium on pectin's impact on TLR2 signalling. <i>Food and Function</i> , 2020 , 11, 7427-7432	6.1	2
161	Phenotypic and genetic characterization of differential galacto-oligosaccharide utilization in <i>Lactobacillus plantarum</i> . <i>Scientific Reports</i> , 2020 , 10, 21657	4.9	6
160	Whole digesta properties as influenced by feed processing explain variation in gastrointestinal transit times in pigs. <i>British Journal of Nutrition</i> , 2019 , 122, 1242-1254	3.6	6
159	Partial replacement of glucose by galactose in the post-weaning diet improves parameters of hepatic health. <i>Journal of Nutritional Biochemistry</i> , 2019 , 73, 108223	6.3	0
158	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
157	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

156	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
155	Variability of Serum Proteins in Chinese and Dutch Human Milk during Lactation. <i>Nutrients</i> , 2019 , 11,	6.7	12
154	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
153	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
152	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
151	Low liquid ammonia treatment of wheat straw increased enzymatic cell wall polysaccharide degradability and decreased residual hydroxycinnamic acids. <i>Bioresource Technology</i> , 2019 , 272, 288-299 ¹¹		4
150	Maillard induced aggregation of individual milk proteins and interactions involved. <i>Food Chemistry</i> , 2019 , 276, 652-661	8.5	12
149	Enzymatic fingerprinting of isomalto/malto-polysaccharides. <i>Carbohydrate Polymers</i> , 2019 , 205, 279-286 ^{10,3}		15
148	Interactions between pectin and cellulose in primary plant cell walls. <i>Carbohydrate Polymers</i> , 2018 , 192, 263-272	10.3	102
147	Maillard induced glycation behaviour of individual milk proteins. <i>Food Chemistry</i> , 2018 , 252, 311-317	8.5	27
146	Isomalto/malto-polysaccharide structure in relation to the structural properties of starch substrates. <i>Carbohydrate Polymers</i> , 2018 , 185, 179-186	10.3	17
145	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
144	The solubility of primary plant cell wall polysaccharides in LiCl-DMSO. <i>Carbohydrate Polymers</i> , 2018 , 200, 332-340	10.3	12
143	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
142	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
141	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
140	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
139	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

138	Effect of the prebiotic fiber inulin on cholesterol metabolism in wildtype mice. <i>Scientific Reports</i> , 2018 , 8, 13238	4.9	21
137	Tracking polysaccharides through the brewing process. <i>Carbohydrate Polymers</i> , 2018 , 196, 465-473	10.3	13
136	Characterisation of pectin-xylan complexes in tomato primary plant cell walls. <i>Carbohydrate Polymers</i> , 2018 , 197, 269-276	10.3	22
135	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
134	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
133	Transgenic modification of potato pectic polysaccharides also affects type and level of cell wall xyloglucan. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3240-3248	4.3	3
132	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
131	Acetylated pectins in raw and heat processed carrots. <i>Carbohydrate Polymers</i> , 2017 , 177, 58-66	10.3	24
130	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
129	Evaluation of both targeted and non-targeted cell wall polysaccharides in transgenic potatoes. <i>Carbohydrate Polymers</i> , 2017 , 156, 312-321	10.3	5
128	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
127	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
126	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
125	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
124	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
123	Modification of potato cell wall pectin by the introduction of rhamnogalacturonan lyase and β galactosidase transgenes and their side effects. <i>Carbohydrate Polymers</i> , 2016 , 144, 9-16	10.3	10
122	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
121	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

120	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
119	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
118	Alteration of cell wall polysaccharides through transgenic expression of UDP-Glc 4-epimerase-encoding genes in potato tubers. <i>Carbohydrate Polymers</i> , 2016 , 146, 337-44	10.3	5
117	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
116	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
115	Distribution of phosphorus and hydroxypropyl groups within granules of modified sweet potato starches as determined after chemical peeling. <i>Carbohydrate Polymers</i> , 2015 , 132, 630-7	10.3	2
114	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
113	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
112	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
111	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
110	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
109	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
108	Characterisation of cell-wall polysaccharides from mandarin segment membranes. <i>Food Chemistry</i> , 2015 , 175, 36-42	8.5	4
107	Strategy to identify and quantify polysaccharide gums in gelled food concentrates. <i>Food Chemistry</i> , 2015 , 166, 42-49	8.5	9
106	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
105	Mode of action of <i>Bacillus licheniformis</i> pectin methylesterase on highly methylesterified and acetylated pectins. <i>Carbohydrate Polymers</i> , 2015 , 115, 540-50	10.3	14
104	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
103	Characterization of (Glucurono)arabinoxylans from Oats Using Enzymatic Fingerprinting. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10822-30	5.7	11

102	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
101	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
100	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
99	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
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	Descriptive parameters for revealing substitution patterns of sugar beet pectins using pectolytic enzymes. <i>Carbohydrate Polymers</i> , 2014 , 101, 1205-15	10.3	26
96	Characteristics of bacterial enzymes present during in vitro fermentation of chicory root pulp by human faecal microbiota. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 4, 115-124	3.4	2
95	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
94	The fate of chicory root pulp polysaccharides during fermentation in the TNO in vitro model of the colon (TIM-2). <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 4, 48-57	3.4	10
93	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
92	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
91	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
90	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
89	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
88	Two-step enzymatic fingerprinting of sugar beet pectin. <i>Carbohydrate Polymers</i> , 2014 , 108, 338-47	10.3	20
87	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
86	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
85	Diversity in Production of Xylan-Degrading Enzymes Among Species Belonging to the <i>Trichoderma</i> Section <i>Longibrachiatum</i> . <i>Bioenergy Research</i> , 2013 , 6, 631-643	3.1	6

84	Characterisation of cell wall polysaccharides from rapeseed (<i>Brassica napus</i>) meal. <i>Carbohydrate Polymers</i> , 2013 , 98, 1650-6	10.3	33
83	Structural features and water holding capacities of pressed potato fibre polysaccharides. <i>Carbohydrate Polymers</i> , 2013 , 93, 589-96	10.3	25
82	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
81	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
80	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
79	Effect of Variations in the Fatty Acid Chain of Oligofructose Fatty Acid Esters on Their Foaming Functionality. <i>Food Biophysics</i> , 2013 , 9, 114	3.2	3
78	Immune modulation by different types of β -1-fructans is toll-like receptor dependent. <i>PLoS ONE</i> , 2013 , 8, e68367	3.7	134
77	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
76	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
75	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
74	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
73	Substituent distribution within cross-linked and hydroxypropylated sweet potato starch and potato starch. <i>Food Chemistry</i> , 2012 , 133, 1333-1340	8.5	35
72	Cross-linking behavior and foaming properties of bovine β -lactalbumin after glycation with various saccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12460-6	5.7	35
71	Enzyme-Aided Fractionation of Brewer's Spent Grains in Pilot Scale. <i>Journal of the American Society of Brewing Chemists</i> , 2011 , 69, 91-99	1.9	9
70	Oligosaccharides in feces of breast- and formula-fed babies. <i>Carbohydrate Research</i> , 2011 , 346, 2173-81	2.9	42
69	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
68	Effect of saccharide structure and size on the degree of substitution and product dispersity of β -lactalbumin glycated via the Maillard reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9378-85	5.7	38
67	Determination of pectin content of eucalyptus wood. <i>Holzforschung</i> , 2011 , 65,	2	7

66	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
65	Chryso sporium lucknowense arabinohydrolases effectively degrade sugar beet arabinan. <i>Bioresource Technology</i> , 2010 , 101, 8300-7	11	45
64	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
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