

MarÃ-a Luz Sanz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6298580/publications.pdf>

Version: 2024-02-01

111
papers

5,095
citations

76294

40
h-index

98753

67
g-index

119
all docs

119
docs citations

119
times ranked

5391
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	In Vitro Fermentation by Human Fecal Microflora of Wheat Arabinoxylans. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4589-4595.	2.4	234
3	In Vitro Investigation into the Potential Prebiotic Activity of Honey Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2914-2921.	2.4	211
4	Influence of Disaccharide Structure on Prebiotic Selectivity in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5192-5199.	2.4	189
5	Effect of prebiotic carbohydrates on the growth and tolerance of <i>Lactobacillus</i> . <i>Food Microbiology</i> , 2012, 30, 355-361.	2.1	134
6	A New Methodology Based on GC-MS To Detect Honey Adulteration with Commercial Syrups. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7264-7269.	2.4	131
7	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009, 19, 531-536.	1.5	115
8	A contribution to the differentiation between nectar honey and honeydew honey. <i>Food Chemistry</i> , 2005, 91, 313-317.	4.2	111
9	HPLC-PAD oligosaccharide analysis to detect adulterations of honey with sugar syrups. <i>Food Chemistry</i> , 2008, 107, 922-928.	4.2	111
10	Formation of hydroxymethylfurfural and furosine during the storage of jams and fruit-based infant foods. <i>Food Chemistry</i> , 2004, 85, 605-609.	4.2	110
11	Gas chromatographic-mass spectrometric method for the qualitative and quantitative determination of disaccharides and trisaccharides in honey. <i>Journal of Chromatography A</i> , 2004, 1059, 143-148.	1.8	108
12	Recent developments in sample preparation for chromatographic analysis of carbohydrates. <i>Journal of Chromatography A</i> , 2007, 1153, 74-89.	1.8	89
13	Formation of Amadori Compounds in Dehydrated Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5228-5231.	2.4	88
14	Volatile and carbohydrate composition of rare unifloral honeys from Spain. <i>Food Chemistry</i> , 2007, 105, 84-93.	4.2	87
15	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
16	Rapid Separation on Activated Charcoal of High Oligosaccharides in Honey. <i>Chromatographia</i> , 2006, 64, 1-6.	0.7	84
17	Inositols and carbohydrates in different fresh fruit juices. <i>Food Chemistry</i> , 2004, 87, 325-328.	4.2	80
18	Green techniques for extraction of bioactive carbohydrates. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 119, 115612.	5.8	77

#	ARTICLE	IF	CITATIONS
19	Use of ionic liquids in analytical sample preparation of organic compounds from food and environmental samples. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 43, 121-145.	5.8	76
20	Extraction of bioactive carbohydrates from artichoke (<i>Cynara scolymus</i> L.) external bracts using microwave assisted extraction and pressurized liquid extraction. <i>Food Chemistry</i> , 2016, 196, 1156-1162.	4.2	74
21	Influence of Glycosidic Linkages and Molecular Weight on the Fermentation of Maltose-Based Oligosaccharides by Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9779-9784.	2.4	72
22	Carbohydrate Composition of High-Fructose Corn Syrups (HFCS) Used for Bee Feeding: Effect on Honey Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7317-7322.	2.4	72
23	2-Furoylmethyl Amino Acids and Hydroxymethylfurfural As Indicators of Honey Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4278-4283.	2.4	71
24	Characterization and in Vitro Digestibility of Bovine β -Lactoglobulin Glycated with Galactooligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7916-7925.	2.4	69
25	Egg shell as catalyst of lactose isomerisation to lactulose. <i>Food Chemistry</i> , 2005, 90, 883-890.	4.2	67
26	Volatile sampling by headspace techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 85-99.	5.8	67
27	Detection of adulterations of honey with high fructose syrups from inulin by GC analysis. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 273-276.	1.9	65
28	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
29	Gas chromatographic-mass spectrometric characterisation of tri- and tetrasaccharides in honey. <i>Food Chemistry</i> , 2010, 120, 637-642.	4.2	60
30	Prebiotic Properties of Alternansucrase Maltose-Acceptor Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5911-5916.	2.4	55
31	Determination of minor carbohydrates in carrot (<i>Daucus carota</i> L.) by GC-MS. <i>Food Chemistry</i> , 2009, 114, 758-762.	4.2	53
32	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
33	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
34	Carbohydrate composition and physico chemical properties of artisanal honeys from Madrid (Spain): occurrence of <i>Echium</i> sp honey. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1577-1584.	1.7	48
35	Characterization of goat colostrum oligosaccharides by nano-liquid chromatography on chip quadrupole time-of-flight mass spectrometry and hydrophilic interaction liquid chromatography-quadrupole mass spectrometry. <i>Journal of Chromatography A</i> , 2016, 1428, 143-153.	1.8	48
36	Mass spectrometric characterization of glycated β -lactoglobulin peptides derived from galacto-oligosaccharides surviving the in vitro gastrointestinal digestion. <i>Journal of the American Society for Mass Spectrometry</i> , 2008, 19, 927-937.	1.2	47

#	ARTICLE	IF	CITATIONS
37	Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , 2011, 1218, 7691-7696.	1.8	47
38	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
39	Purification of Lactulose from Mixtures with Lactose Using Pressurized Liquid Extraction with Ethanol-Water at Different Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3346-3350.	2.4	41
40	Characterization by the solvation parameter model of the retention properties of commercial ionic liquid columns for gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1326, 96-102.	1.8	41
41	An untargeted evaluation of the volatile and semi-volatile compounds migrating into food simulants from polypropylene food containers by comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. <i>Talanta</i> , 2019, 195, 800-806.	2.9	41
42	Optimization of a Solid-Phase Microextraction method for the Gas Chromatography-Mass Spectrometry analysis of blackberry (<i>Rubus ulmifolius</i> Schott) fruit volatiles. <i>Food Chemistry</i> , 2015, 178, 10-17.	4.2	39
43	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
44	Presence of 2-Furoylmethyl Derivatives in Hydrolysates of Processed Tomato Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 468-471.	2.4	37
45	Optimisation of a biotechnological procedure for selective fractionation of bioactive inositols in edible legume extracts. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2797-2803.	1.7	37
46	Difructose anhydrides as quality markers of honey and coffee. <i>Food Research International</i> , 2006, 39, 801-806.	2.9	36
47	Development of a robust method for the quantitative determination of disaccharides in honey by gas chromatography. <i>Journal of Chromatography A</i> , 2006, 1135, 212-218.	1.8	36
48	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
49	Identification of the origin of commercial enological tannins by the analysis of monosaccharides and polyalcohols. <i>Food Chemistry</i> , 2008, 111, 778-783.	4.2	35
50	Maltulose and furosine as indicators of quality of pasta products. <i>Food Chemistry</i> , 2004, 88, 35-38.	4.2	33
51	Gas chromatographic-mass spectrometric analysis of galactosyl derivatives obtained by the action of two different β -galactosidases. <i>Food Chemistry</i> , 2009, 114, 1099-1105.	4.2	33
52	Optimization of pressurized liquid extraction of inositols from pine nuts (<i>Pinus pinea</i> L.). <i>Food Chemistry</i> , 2014, 153, 450-456.	4.2	33
53	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
54	Changes in Caprine Milk Oligosaccharides at Different Lactation Stages Analyzed by High Performance Liquid Chromatography Coupled to Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3523-3531.	2.4	32

#	ARTICLE	IF	CITATIONS
55	Fractionation of Honey Carbohydrates Using Pressurized Liquid Extraction with Activated Charcoal. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8309-8313.	2.4	31
56	Presence of some cyclitols in honey. <i>Food Chemistry</i> , 2004, 84, 133-135.	4.2	30
57	Exploitation of artichoke byproducts to obtain bioactive extracts enriched in inositols and caffeoylquinic acids by Microwave Assisted Extraction. <i>Journal of Chromatography A</i> , 2020, 1613, 460703.	1.8	30
58	Selective fermentation of gentiobiose-derived oligosaccharides by human gut bacteria and influence of molecular weight. <i>FEMS Microbiology Ecology</i> , 2006, 56, 383-388.	1.3	29
59	Characterization of O-trimethylsilyl oximes of trisaccharides by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 4689-4692.	1.8	29
60	Use of gas chromatography-mass spectrometry for identification of a new disaccharide in honey. <i>Journal of Chromatography A</i> , 2007, 1157, 480-483.	1.8	28
61	Combined use of HMF and furosine to assess fresh honey quality. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1332-1338.	1.7	28
62	Development of a new method using HILIC-tandem mass spectrometry for the characterization of sialoglycopeptides from proteolytically digested caseinomacropptide. <i>Proteomics</i> , 2010, 10, 3699-3711.	1.3	26
63	A GC method for simultaneous analysis of bornesitol, other polyalcohols and sugars in coffee and its substitutes. <i>Journal of Separation Science</i> , 2007, 30, 557-562.	1.3	25
64	Identification of free disaccharides and other glycosides in wine. <i>Journal of Chromatography A</i> , 2009, 1216, 7296-7300.	1.8	25
65	Effect of Dextranucrase Cellobiose Acceptor Products on the Growth of Human Gut Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3693-3700.	2.4	25
66	Study of 2-furoylmethyl amino acids in processed foods by HPLC-mass spectrometry. <i>Food Chemistry</i> , 2002, 79, 261-266.	4.2	24
67	Influence of Chemical Structure on the Solubility of Low Molecular Weight Carbohydrates in Room Temperature Ionic Liquids. <i>Industrial & Engineering Chemistry Research</i> , 2014, 53, 13843-13850.	1.8	24
68	New Methodologies for the Extraction and Fractionation of Bioactive Carbohydrates from Mulberry (<i>Morus alba</i>) Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4539-4545.	2.4	23
69	Extraction and characterization of low molecular weight bioactive carbohydrates from mung bean (<i>Vigna radiata</i>). <i>Food Chemistry</i> , 2018, 266, 146-154.	4.2	23
70	Assessment of Maillard reaction evolution, prebiotic carbohydrates, antioxidant activity and α -amylase inhibition in pulse flours. <i>Journal of Food Science and Technology</i> , 2017, 54, 890-900.	1.4	22
71	Separation of di- and trisaccharide mixtures by comprehensive two-dimensional liquid chromatography. Application to prebiotic oligosaccharides. <i>Analytica Chimica Acta</i> , 2019, 1060, 125-132.	2.6	22
72	Characterization of traditional Spanish edible plant syrups based on carbohydrate GC-MS analysis. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 260-263.	1.9	21

#	ARTICLE	IF	CITATIONS
73	Low Molecular Weight Carbohydrates in Pine Nuts from <i>Pinus pinea</i> L.. Journal of Agricultural and Food Chemistry, 2012, 60, 4957-4959.	2.4	21
74	Evaluation of ionic liquid gas chromatography stationary phases for the separation of polychlorinated biphenyls. Journal of Chromatography A, 2018, 1559, 156-163.	1.8	21
75	GC Behavior of Disaccharide Trimethylsilyl Oximes. Journal of Chromatographic Science, 2003, 41, 205-208.	0.7	20
76	Simultaneous analysis of lysine, N ^ε -carboxymethyllysine and lysinoalanine from proteins. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 860, 69-77.	1.2	20
77	Microwave assisted extraction of inositols for the valorization of legume by-products. LWT - Food Science and Technology, 2020, 133, 109971.	2.5	19
78	Separation of Disaccharides by Comprehensive Two-Dimensional Gas Chromatography~Time-of-Flight Mass Spectrometry. Application to Honey Analysis. Journal of Agricultural and Food Chemistry, 2010, 58, 11561-11567.	2.4	18
79	Identification and determination of 3-deoxyglucosone and glucosone in carbohydrate-rich foods. Journal of the Science of Food and Agriculture, 2015, 95, 2424-2430.	1.7	16
80	Use of room temperature ionic liquids for the selective fractionation of bioactive ketoses from aldoses. Separation and Purification Technology, 2015, 149, 140-145.	3.9	16
81	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
82	Characterization of post-translationally modified peptides by hydrophilic interaction and reverse phase liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry. Journal of Chromatography A, 2016, 1428, 202-211.	1.8	15
83	Characterization of cyclitol glycosides by gas chromatography coupled to mass spectrometry. Journal of Chromatography A, 2017, 1484, 58-64.	1.8	14
84	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
85	Hydrolyzed Caseinmacropeptide Conjugated Galactooligosaccharides Support the Growth and Enhance the Bile Tolerance in <i>Lactobacillus</i> Strains. Journal of Agricultural and Food Chemistry, 2012, 60, 6839-6845.	2.4	12
86	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
87	Development of a carbohydrate silylation method in ionic liquids for their gas chromatographic analysis. Analytica Chimica Acta, 2013, 787, 87-92.	2.6	12
88	Genome Structure of the Symbiont Bifidobacterium pseudocatenulatum CECT 7765 and Gene Expression Profiling in Response to Lactulose-Derived Oligosaccharides. Frontiers in Microbiology, 2016, 7, 624.	1.5	12
89	Advances in structure elucidation of low molecular weight carbohydrates by liquid chromatography-multiple-stage mass spectrometry analysis. Journal of Chromatography A, 2020, 1612, 460664.	1.8	11
90	Development of a microwave-assisted extraction method for the recovery of bioactive inositols from lettuce (<i>Lactuca sativa</i>) byproducts. Electrophoresis, 2020, 41, 1804-1811.	1.3	11

#	ARTICLE	IF	CITATIONS
91	Improvement of a gas chromatographic method for the analysis of iminosugars and other bioactive carbohydrates. <i>Journal of Chromatography A</i> , 2013, 1289, 145-148.	1.8	10
92	Enzymatic Synthesis and Structural Characterization of Theandrose through Transfructosylation Reaction Catalyzed by Levansucrase from <i>Bacillus subtilis</i> CECT 39. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10505-10513.	2.4	10
93	Headspace Techniques for Volatile Sampling. <i>Comprehensive Analytical Chemistry</i> , 2017, , 255-278.	0.7	10
94	Selective fractionation of sugar alcohols using ionic liquids. <i>Separation and Purification Technology</i> , 2019, 209, 800-805.	3.9	10
95	Evaluation of different hydrophilic stationary phases for the simultaneous determination of iminosugars and other low molecular weight carbohydrates in vegetable extracts by liquid chromatography tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1372, 81-90.	1.8	9
96	Analysis of iminosugars and other low molecular weight carbohydrates in <i>Aglaonema</i> sp. extracts by hydrophilic interaction liquid chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1423, 104-110.	1.8	9
97	Maillard reaction during storage of powder enteral formulas. <i>Food Chemistry</i> , 2005, 89, 555-560.	4.2	8
98	Sample Preparation for the Determination of Carbohydrates in Food and Beverages. , 2012, , 213-243.		8
99	Characterization of trimethylsilyl ethers of iminosugars by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1372, 221-227.	1.8	8
100	A new method for microwave assisted ethanolic extraction of <i>Mentha rotundifolia</i> bioactive terpenoids. <i>Electrophoresis</i> , 2018, 39, 1957-1965.	1.3	7
101	Microwave Assisted Extraction of Bioactive Carbohydrates from Different Morphological Parts of Alfalfa (<i>Medicago sativa</i> L.). <i>Foods</i> , 2021, 10, 346.	1.9	7
102	Pressurized liquid extraction of <i>Aglaonema</i> sp. iminosugars: Chemical composition, bioactivity, cell viability and thermal stability. <i>Food Chemistry</i> , 2016, 204, 62-69.	4.2	6
103	Gas chromatographic-based techniques for the characterization of low molecular weight carbohydrates and phenylalkanoid glycosides of <i>Sedum roseum</i> root supplements. <i>Journal of Chromatography A</i> , 2018, 1570, 116-125.	1.8	6
104	Evaluation of different ionic liquid stationary phases for the analysis of carbohydrates by gas chromatography-mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 7461-7472.	1.9	5
105	A multi-analytical strategy for evaluation of quality and authenticity of artichoke food supplements for overweight control. <i>Journal of Chromatography A</i> , 2021, 1647, 462102.	1.8	5
106	Chromatographic Technique: Gas Chromatography (GC). , 2018, , 415-458.		4
107	Selective biotechnological fractionation of goat milk carbohydrates. <i>International Dairy Journal</i> , 2019, 94, 38-45.	1.5	4
108	Potential of topological descriptors to model the retention of polychlorinated biphenyls in different gas chromatography stationary phases, including ionic liquid-based columns. <i>Journal of Chromatography A</i> , 2020, 1616, 460844.	1.8	2

#	ARTICLE	IF	CITATIONS
109	CHAPTER 13. Analysis of Dietary Sugars in Beverages by Gas Chromatography. Food and Nutritional Components in Focus, 2012, , 208-228.	0.1	1
110	Gas chromatographic analysis of carbohydrates. , 2021, , 703-726.		1
111	Development of a multianalytical strategy for detection of frauds in Coleus forskohlii supplements. Journal of Chromatography A, 2022, 1676, 463198.	1.8	1