

Mara Luz Sanz

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116
papers

4,189
citations

37
h-index

60
g-index

119
ext. papers

4,629
ext. citations

5.6
avg, IF

5.45
L-index

#	Paper	IF	Citations
116	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, 1226-40	3.2	265
115	In vitro fermentation by human fecal microflora of wheat arabinoxylans. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4589-95	5.7	210
114	In vitro investigation into the potential prebiotic activity of honey oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2914-21	5.7	179
113	Influence of disaccharide structure on prebiotic selectivity in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5192-9	5.7	175
112	A new methodology based on GC-MS to detect honey adulteration with commercial syrups. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7264-9	5.7	102
111	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009 , 19, 531-536	3.5	101
110	Effect of prebiotic carbohydrates on the growth and tolerance of <i>Lactobacillus</i> . <i>Food Microbiology</i> , 2012 , 30, 355-61	6	100
109	Formation of hydroxymethylfurfural and furosine during the storage of jams and fruit-based infant foods. <i>Food Chemistry</i> , 2004 , 85, 605-609	8.5	99
108	HPAEC-PAD oligosaccharide analysis to detect adulterations of honey with sugar syrups. <i>Food Chemistry</i> , 2008 , 107, 922-928	8.5	98
107	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, 143-8	4.5	93
106	A contribution to the differentiation between nectar honey and honeydew honey. <i>Food Chemistry</i> , 2005 , 91, 313-317	8.5	87
105	Recent developments in sample preparation for chromatographic analysis of carbohydrates. <i>Journal of Chromatography A</i> , 2007 , 1153, 74-89	4.5	79
104	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, 1232-9	4.1	78
103	Rapid Separation on Activated Charcoal of High Oligosaccharides in Honey. <i>Chromatographia</i> , 2006 , 64, 1-6	2.1	75
102	Formation of Amadori compounds in dehydrated fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5228-31	5.7	75
101	Volatile and carbohydrate composition of rare unifloral honeys from Spain. <i>Food Chemistry</i> , 2007 , 105, 84-93	8.5	74
100	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	14.6	68

99	Inositols and carbohydrates in different fresh fruit juices. <i>Food Chemistry</i> , 2004 , 87, 325-328	8.5	64
98	Characterization and in vitro digestibility of bovine beta-lactoglobulin glycosylated with galactooligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7916-25	5.7	63
97	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, 9779-84	5.7	63
96	2-Furoylmethyl amino acids and hydroxymethylfurfural as indicators of honey quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4278-83	5.7	61
95	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, 7317-22	5.7	58
94	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, 1156-62	8.5	57
93	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, 7560-7	5.7	56
92	Egg shell as catalyst of lactose isomerisation to lactulose. <i>Food Chemistry</i> , 2005 , 90, 883-890	8.5	54
91	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	4.1	52
90	Volatile sampling by headspace techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 85-99	14.6	51
89	Hydrophilic interaction liquid chromatography coupled to mass spectrometry for the characterization of prebiotic galactooligosaccharides. <i>Journal of Chromatography A</i> , 2012 , 1220, 57-67	4.5	47
88	Prebiotic properties of alternansucrase maltose-acceptor oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5911-6	5.7	47
87	Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , 2011 , 1218, 7691-6	4.5	44
86	Gas chromatographic-mass spectrometric characterisation of tri- and tetrasaccharides in honey. <i>Food Chemistry</i> , 2010 , 120, 637-642	8.5	44
85	Mass spectrometric characterization of glycosylated beta-lactoglobulin peptides derived from galacto-oligosaccharides surviving the in vitro gastrointestinal digestion. <i>Journal of the American Society for Mass Spectrometry</i> , 2008 , 19, 927-37	3.5	44
84	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	4.2	44
83	Determination of minor carbohydrates in carrot (<i>Daucus carota</i> L.) by GC/MS. <i>Food Chemistry</i> , 2009 , 114, 758-762	8.5	43
82	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, 7697-703	4.5	41

81	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	4.5	38
80	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, 3346-50	5.7	38
79	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, 143-53	4.5	36
78	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	8.5	36
77	Identification of the origin of commercial enological tannins by the analysis of monosaccharides and polyalcohols. <i>Food Chemistry</i> , 2008 , 111, 778-783	8.5	34
76	Green techniques for extraction of bioactive carbohydrates. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 119, 115612	14.6	33
75	Determination of free inositols and other low molecular weight carbohydrates in vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2451-5	5.7	32
74	Difuctose anhydrides as quality markers of honey and coffee. <i>Food Research International</i> , 2006 , 39, 801-806	7	32
73	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, 10-7	8.5	31
72	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, 11949-55	5.7	30
71	In vitro fermentation of alternansucrase raffinose-derived oligosaccharides by human gut bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10901-6	5.7	30
70	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	8.5	30
69	Presence of 2-furoylmethyl derivatives in hydrolysates of processed tomato products. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 468-71	5.7	30
68	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, 2797-803	4.3	29
67	Development of a robust method for the quantitative determination of disaccharides in honey by gas chromatography. <i>Journal of Chromatography A</i> , 2006 , 1135, 212-8	4.5	29
66	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	6.2	28
65	Optimization of pressurized liquid extraction of inositols from pine nuts (<i>Pinus pinea</i> L.). <i>Food Chemistry</i> , 2014 , 153, 450-6	8.5	26
64	Fractionation of honey carbohydrates using pressurized liquid extraction with activated charcoal. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8309-13	5.7	26

63	Maltulose and furosine as indicators of quality of pasta products. <i>Food Chemistry</i> , 2004 , 88, 35-38	8.5	26
62	Selective fermentation of gentiobiose-derived oligosaccharides by human gut bacteria and influence of molecular weight. <i>FEMS Microbiology Ecology</i> , 2006 , 56, 383-8	4.3	25
61	Presence of some cyclitols in honey. <i>Food Chemistry</i> , 2004 , 84, 133-135	8.5	25
60	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	4.3	24
59	Characterization of O-trimethylsilyl oximes of trisaccharides by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2009 , 1216, 4689-92	4.5	24
58	Development of a new method using HILIC-tandem mass spectrometry for the characterization of O-sialoglycopeptides from proteolytically digested caseinomacropeptide. <i>Proteomics</i> , 2010 , 10, 3699-714.8	4.8	23
57	Study of 2-furoylmethyl amino acids in processed foods by HPLC-mass spectrometry. <i>Food Chemistry</i> , 2002 , 79, 261-266	8.5	23
56	Effect of dextransucrase cellobiose acceptor products on the growth of human gut bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3693-700	5.7	22
55	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, 557-62	3.4	22
54	Use of gas chromatography-mass spectrometry for identification of a new disaccharide in honey. <i>Journal of Chromatography A</i> , 2007 , 1157, 480-3	4.5	22
53	Low molecular weight carbohydrates in pine nuts from <i>Pinus pinea</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4957-9	5.7	20
52	GC Behavior of disaccharide trimethylsilyl oximes. <i>Journal of Chromatographic Science</i> , 2003 , 41, 205-8	1.4	20
51	Identification of free disaccharides and other glycosides in wine. <i>Journal of Chromatography A</i> , 2009 , 1216, 7296-300	4.5	19
50	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	5.7	18
49	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, 4539-45	5.7	18
48	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	4.1	18
47	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, 4607034.5	4.5	18
46	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	3.3	17

45	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	3.9	15
44	Separation of disaccharides by comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. Application to honey analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11561-7	5.7	15
43	Simultaneous analysis of lysine, Nepsilon-carboxymethyllysine and lysinoalanine from proteins. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007 , 860, 69-77	7.2	15
42	Evaluation of ionic liquid gas chromatography stationary phases for the separation of polychlorinated biphenyls. <i>Journal of Chromatography A</i> , 2018 , 1559, 156-163	4.5	15
41	Extraction and characterization of low molecular weight bioactive carbohydrates from mung bean (<i>Vigna radiata</i>). <i>Food Chemistry</i> , 2018 , 266, 146-154	8.5	15
40	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	6.6	14
39	Characterization of post-translationally modified peptides by hydrophilic interaction and reverse phase liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2016 , 1428, 202-11	4.5	13
38	Identification and determination of 3-deoxyglucosone and glucosone in carbohydrate-rich foods. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2424-30	4.3	13
37	Effect of glycation of bovine Lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. <i>International Dairy Journal</i> , 2011 , 21, 949-952	3.5	13
36	Use of room temperature ionic liquids for the selective fractionation of bioactive ketoses from aldoses. <i>Separation and Purification Technology</i> , 2015 , 149, 140-145	8.3	12
35	Detection of two minor phosphorylation sites for bovine Casein macropeptide by reversed-phase liquid chromatography-tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10848-53	5.7	12
34	Hydrolyzed caseinomacropeptide conjugated galactooligosaccharides support the growth and enhance the bile tolerance in <i>Lactobacillus</i> strains. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6839-45	5.7	11
33	Characterization of cyclitol glycosides by gas chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2017 , 1484, 58-64	4.5	10
32	Development of a carbohydrate silylation method in ionic liquids for their gas chromatographic analysis. <i>Analytica Chimica Acta</i> , 2013 , 787, 87-92	6.6	10
31	Improvement of a gas chromatographic method for the analysis of iminosugars and other bioactive carbohydrates. <i>Journal of Chromatography A</i> , 2013 , 1289, 145-8	4.5	10
30	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, 104-10	4.5	9
29	Enzymatic Synthesis and Structural Characterization of Theanderose 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	5.7	9
28	Growth and transcriptional response of <i>Salmonella Typhimurium</i> LT2 to glucose-lysine-based Maillard reaction products generated under low water activity conditions. <i>Food Research International</i> , 2012 , 45, 1044-1053	7	9

27	Microwave assisted extraction of inositols for the valorization of legume by-products. <i>LWT - Food Science and Technology</i> , 2020 , 133, 109971	5.4	9
26	Characterization of trimethylsilyl ethers of iminosugars by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014 , 1372C, 221-227	4.5	8
25	Headspace Techniques for Volatile Sampling. <i>Comprehensive Analytical Chemistry</i> , 2017 , 255-278	1.9	8
24	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 , 1372C, 81-90	4.5	8
23	Maillard reaction during storage of powder enteral formulas. <i>Food Chemistry</i> , 2005 , 89, 555-560	8.5	8
22	Advances in structure elucidation of low molecular weight carbohydrates by liquid chromatography-multiple-stage mass spectrometry analysis. <i>Journal of Chromatography A</i> , 2020 , 1612, 460664	4.5	7
21	Genome Structure of the Symbiont <i>Bifidobacterium pseudocatenulatum</i> CECT 7765 and Gene Expression Profiling in Response to Lactulose-Derived Oligosaccharides. <i>Frontiers in Microbiology</i> , 2016 , 7, 624	5.7	7
20	Industrial Applications of Galactooligosaccharides 2014 , 470-491		6
19	Mass Spectrometric Analysis of Food Bioactive Oligosaccharides 2014 , 439-453		5
18	Sample Preparation for the Determination of Carbohydrates in Food and Beverages 2012 , 213-243		5
17	Selective fractionation of sugar alcohols using ionic liquids. <i>Separation and Purification Technology</i> , 2019 , 209, 800-805	8.3	5
16	Selective biotechnological fractionation of goat milk carbohydrates. <i>International Dairy Journal</i> , 2019 , 94, 38-45	3.5	4
15	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	4.4	4
14	Production and Bioactivity of Oligosaccharides Derived from Lactose 2014 , 135-167		4
13	Gas Chromatographic Analysis of Food Bioactive Oligosaccharides 2014 , 370-398		4
12	Analysis of Bioactive Food-Sourced Oligosaccharides by High-Performance Liquid Chromatography 2014 , 399-420		4
11	A new method for microwave assisted ethanolic extraction of <i>Mentha rotundifolia</i> bioactive terpenoids. <i>Electrophoresis</i> , 2018 , 39, 1957	3.6	3
10	Chromatographic Technique: Gas Chromatography (GC) 2018 , 415-458		3

9	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	4.5	3
8	Development of a microwave-assisted extraction method for the recovery of bioactive inositols from lettuce (<i>Lactuca sativa</i>) byproducts. <i>Electrophoresis</i> , 2020 , 41, 1804-1811	3.6	3
7	Starch Hydrolysis Products with Physiological Activity in Humans 2014 , 107-117		2
6	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	8.5	1
5	Fractionation of Food Bioactive Oligosaccharides 2014 , 255-283		1
4	CHAPTER 13:Analysis of Dietary Sugars in Beverages by Gas Chromatography. <i>Food and Nutritional Components in Focus</i> , 2012 , 208-228		1
3	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	4.5	1
2	Gas chromatographic analysis of carbohydrates 2021 , 703-726		1
1	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	4.5	0