

Mara Luz Sanz

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.

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	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
115	Gas chromatographic analysis of carbohydrates 2021 , 703-726		1
114	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
113	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
112	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	4.5	18
111	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
110	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
109	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
108	Selective biotechnological fractionation of goat milk carbohydrates. <i>International Dairy Journal</i> , 2019 , 94, 38-45	3.5	4
107	Green techniques for extraction of bioactive carbohydrates. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 119, 115612	14.6	33
106	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
105	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
104	Selective fractionation of sugar alcohols using ionic liquids. <i>Separation and Purification Technology</i> , 2019 , 209, 800-805	8.3	5
103	A new method for microwave assisted ethanolic extraction of <i>Mentha rotundifolia</i> bioactive terpenoids. <i>Electrophoresis</i> , 2018 , 39, 1957	3.6	3
102	Chromatographic Technique: Gas Chromatography (GC) 2018 , 415-458		3
101	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
100	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

99	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
98	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
97	Characterization of cyclitol glycosides by gas chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2017 , 1484, 58-64	4.5	10
96	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	5.7	9
95	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
94	Headspace Techniques for Volatile Sampling. <i>Comprehensive Analytical Chemistry</i> , 2017 , 255-278	1.9	8
93	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
92	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
91	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
90	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
89	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
88	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
87	Volatile sampling by headspace techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 85-99	14.6	51
86	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
85	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
84	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
83	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
82	Characterization of trimethylsilyl ethers of iminosugars by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014 , 1372C, 221-227	4.5	8

81	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
80	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
79	Industrial Applications of Galactooligosaccharides 2014 , 470-491		6
78	Starch Hydrolysis Products with Physiological Activity in Humans 2014 , 107-117		2
77	Production and Bioactivity of Oligosaccharides Derived from Lactose 2014 , 135-167		4
76	Gas Chromatographic Analysis of Food Bioactive Oligosaccharides 2014 , 370-398		4
75	Analysis of Bioactive Food-Sourced Oligosaccharides by High-Performance Liquid Chromatography 2014 , 399-420		4
74	Mass Spectrometric Analysis of Food Bioactive Oligosaccharides 2014 , 439-453		5
73	Fractionation of Food Bioactive Oligosaccharides 2014 , 255-283		1
72	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
71	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
70	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
69	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
68	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
67	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
66	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
65	Sample Preparation for the Determination of Carbohydrates in Food and Beverages 2012 , 213-243		5
64	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

63	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
62	Growth and transcriptional response of <i>Salmonella</i> Typhimurium 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
61	CHAPTER 13: Analysis of Dietary Sugars in Beverages by Gas Chromatography. <i>Food and Nutritional Components in Focus</i> , 2012 , 208-228		1
60	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
59	Effect of prebiotic carbohydrates on the growth and tolerance of <i>Lactobacillus</i> . <i>Food Microbiology</i> , 2012 , 30, 355-61	6	100
58	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
57	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
56	Detection of two minor phosphorylation sites for bovine β -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
55	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
54	Effect of glycation of bovine β -lactoglobulin with galactooligosaccharides on the growth of human faecal bacteria. <i>International Dairy Journal</i> , 2011 , 21, 949-952	3.5	13
53	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, 7691-703	4.5	41
52	Characterization of galactooligosaccharides derived from lactulose. <i>Journal of Chromatography A</i> , 2011 , 1218, 7691-6	4.5	44
51	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
50	Effect of dextranucrase 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
49	A derivatization procedure for the simultaneous analysis of iminosugars and other low molecular weight carbohydrates by GC/MS in mulberry (<i>Morus</i> sp.). <i>Food Chemistry</i> , 2011 , 126, 353-359	8.5	36
48	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
47	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
46	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

45	Characterization of traditional Spanish edible plant syrups based on carbohydrate GCMS analysis. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 260-263	4.1	18
44	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
43	Gas chromatographic-mass spectrometric characterisation of tri- and tetrasaccharides in honey. <i>Food Chemistry</i> , 2010 , 120, 637-642	8.5	44
42	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
41	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
40	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
39	Identification of free disaccharides and other glycosides in wine. <i>Journal of Chromatography A</i> , 2009 , 1216, 7296-300	4.5	19
38	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
37	Determination of minor carbohydrates in carrot (<i>Daucus carota</i> L.) by GCMS. <i>Food Chemistry</i> , 2009 , 114, 758-762	8.5	43
36	Comparison of fractionation techniques to obtain prebiotic galactooligosaccharides. <i>International Dairy Journal</i> , 2009 , 19, 531-536	3.5	101
35	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
34	Mass spectrometric characterization of glycated 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
33	HPAEC-PAD oligosaccharide analysis to detect adulterations of honey with sugar syrups. <i>Food Chemistry</i> , 2008 , 107, 922-928	8.5	98
32	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
31	Characterization and in vitro digestibility of bovine beta-lactoglobulin glycated with galactooligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7916-25	5.7	63
30	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
29	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
28	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

27	Volatile and carbohydrate composition of rare unifloral honeys from Spain. <i>Food Chemistry</i> , 2007 , 105, 84-93	8.5	74
26	Recent developments in sample preparation for chromatographic analysis of carbohydrates. <i>Journal of Chromatography A</i> , 2007 , 1153, 74-89	4.5	79
25	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
24	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 ²	3.2	15
23	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
22	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
21	Difructose anhydrides as quality markers of honey and coffee. <i>Food Research International</i> , 2006 , 39, 801-806	7	32
20	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
19	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
18	Rapid Separation on Activated Charcoal of High Oligosaccharides in Honey. <i>Chromatographia</i> , 2006 , 64, 1-6	2.1	75
17	Prebiotic properties of alternansucrase maltose-acceptor oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5911-6	5.7	47
16	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
15	Influence of disaccharide structure on prebiotic selectivity in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5192-9	5.7	175
14	Maillard reaction during storage of powder enteral formulas. <i>Food Chemistry</i> , 2005 , 89, 555-560	8.5	8
13	Egg shell as catalyst of lactose isomerisation to lactulose. <i>Food Chemistry</i> , 2005 , 90, 883-890	8.5	54
12	A contribution to the differentiation between nectar honey and honeydew honey. <i>Food Chemistry</i> , 2005 , 91, 313-317	8.5	87
11	Presence of some cyclitols in honey. <i>Food Chemistry</i> , 2004 , 84, 133-135	8.5	25
10	Carbohydrate composition and physico chemical properties of artisanal honeys from Madrid (Spain): occurrence of Echium sp honey. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1577-1584 ²	4.2	44

9	Inositols and carbohydrates in different fresh fruit juices. <i>Food Chemistry</i> , 2004 , 87, 325-328	8.5	64
8	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
7	Maltulose and furosine as indicators of quality of pasta products. <i>Food Chemistry</i> , 2004 , 88, 35-38	8.5	26
6	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
5	GC Behavior of disaccharide trimethylsilyl oximes. <i>Journal of Chromatographic Science</i> , 2003 , 41, 205-8	1.4	20
4	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
3	Study of 2-furoylmethyl amino acids in processed foods by HPLC-mass spectrometry. <i>Food Chemistry</i> , 2002 , 79, 261-266	8.5	23
2	Formation of Amadori compounds in dehydrated fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5228-31	5.7	75
1	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