

Gordon A Morris

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8420577/publications.pdf>

Version: 2024-02-01

90
papers

3,917
citations

109137

35
h-index

133063

59
g-index

92
all docs

92
docs citations

92
times ranked

4701
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances on Bioactive Polysaccharides from Medicinal Plants. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, S60-S84.	5.4	364
2	The effect of inulin and fructo-oligosaccharide supplementation on the textural, rheological and sensory properties of bread and their role in weight management: A review. <i>Food Chemistry</i> , 2012, 133, 237-248.	4.2	175
3	Polysaccharide drug delivery systems based on pectin and chitosan. <i>Biotechnology and Genetic Engineering Reviews</i> , 2010, 27, 257-284.	2.4	174
4	Sulfated polysaccharides: Immunomodulation and signaling mechanisms. <i>Trends in Food Science and Technology</i> , 2019, 92, 1-11.	7.8	161
5	Pectin isolation and characterization from six okra genotypes. <i>Food Hydrocolloids</i> , 2017, 72, 323-330.	5.6	146
6	The effect of the degree of esterification on the hydrodynamic properties of citrus pectin. <i>Food Hydrocolloids</i> , 2000, 14, 227-235.	5.6	130
7	Reliable measurements of the size distributions of starch molecules in solution: Current dilemmas and recommendations. <i>Carbohydrate Polymers</i> , 2010, 79, 255-261.	5.1	126
8	The hypoglycaemic effect of pumpkins as anti-diabetic and functional medicines. <i>Food Research International</i> , 2011, 44, 862-867.	2.9	124
9	The effect of prolonged storage at different temperatures on the particle size distribution of tripolyphosphate (TPP) chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2011, 84, 1430-1434.	5.1	106
10	Physical characterisation of the rhamnogalacturonan and homogalacturonan fractions of sugar beet (<i>Beta vulgaris</i>) pectin. <i>Carbohydrate Polymers</i> , 2010, 82, 1161-1167.	5.1	100
11	Macromolecular conformation of chitosan in dilute solution: A new global hydrodynamic approach. <i>Carbohydrate Polymers</i> , 2009, 76, 616-621.	5.1	91
12	Evaluation of the mucoadhesive properties of chitosan nanoparticles prepared using different chitosan to tripolyphosphate (CS:TPP) ratios. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 1610-1617.	3.6	79
13	Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis. <i>Food Hydrocolloids</i> , 2008, 22, 1435-1442.	5.6	78
14	Immunological and Structural Properties of a Pectic Polymer from <i>Glinus Oppositifolius</i> . <i>Glycobiology</i> , 2007, 17, 1299-1310.	1.3	77
15	A novel global hydrodynamic analysis of the molecular flexibility of the dietary fibre polysaccharide konjac glucomannan. <i>Food Hydrocolloids</i> , 2009, 23, 1910-1917.	5.6	73
16	Structure-Function Relationships in Pectin Emulsification. <i>Food Biophysics</i> , 2018, 13, 71-79.	1.4	67
17	An experimental design approach to the chemical characterisation of pectin polysaccharides extracted from <i>Cucumis melo Inodorus</i> . <i>Carbohydrate Polymers</i> , 2015, 117, 364-369.	5.1	62
18	On hydrodynamic methods for the analysis of the sizes and shapes of polysaccharides in dilute solution: A short review. <i>Food Hydrocolloids</i> , 2014, 42, 318-334.	5.6	60

#	ARTICLE	IF	CITATIONS
19	Pectic polysaccharides from <i>Biophytum petersianum</i> Klotzsch, and their activation of macrophages and dendritic cells. <i>Glycobiology</i> , 2008, 18, 1074-1084.	1.3	58
20	Investigation into the physical and chemical properties of sodium caseinate-maltodextrin glyco-conjugates. <i>Food Hydrocolloids</i> , 2004, 18, 1007-1014.	5.6	57
21	The anti-diabetic potential of polysaccharides extracted from members of the cucurbit family: A review. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 3, 106-114.	1.5	55
22	Structural characterisation and rheological properties of a polysaccharide from sesame leaves (<i>Sesamum indicum</i> L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	5.1	54
23	Weak Self-Association in a Carbohydrate System. <i>Biophysical Journal</i> , 2007, 93, 741-749.	0.2	50
24	Yield and physicochemical properties of EPS from <i>Halomonas</i> sp. strain TG39 identifies a role for protein and anionic residues (sulfate and phosphate) in emulsification of <i>n</i> -hexadecane. <i>Biotechnology and Bioengineering</i> , 2009, 103, 207-216.	1.7	50
25	Global conformation analysis of irradiated xyloglucans. <i>Carbohydrate Polymers</i> , 2008, 74, 845-851.	5.1	49
26	A hydrodynamic study of the depolymerisation of a high methoxy pectin at elevated temperatures. <i>Carbohydrate Polymers</i> , 2002, 48, 361-367.	5.1	46
27	Extended Fujita approach to the molecular weight distribution of polysaccharides and other polymeric systems. <i>Methods</i> , 2011, 54, 136-144.	1.9	45
28	Global hydrodynamic analysis of the molecular flexibility of galactomannans. <i>Carbohydrate Polymers</i> , 2008, 72, 356-360.	5.1	44
29	Structure and heterogeneity of gliadin: a hydrodynamic evaluation. <i>European Biophysics Journal</i> , 2010, 39, 255-261.	1.2	44
30	Comparative Study of Diethylaminoethyl-Chitosan and Methylglycol-Chitosan as Potential Non-Viral Vectors for Gene Therapy. <i>Polymers</i> , 2018, 10, 442.	2.0	42
31	Protein-like Oligomerization of Carbohydrates. <i>Angewandte Chemie - International Edition</i> , 2011, 50, 8602-8604.	7.2	41
32	Bioactive arabinogalactans from the leaves of <i>Opilia celtidifolia</i> Endl. ex Walp. (Opiliaceae). <i>Glycobiology</i> , 2010, 20, 1654-1664.	1.3	39
33	A novel approach to the determination of the pyruvate and acetate distribution in xanthan. <i>Food Hydrocolloids</i> , 2015, 44, 162-171.	5.6	39
34	An Auristatin nanoconjugate targeting CXCR4+ leukemic cells blocks acute myeloid leukemia dissemination. <i>Journal of Hematology and Oncology</i> , 2020, 13, 36.	6.9	39
35	Various Non-Injectable Delivery Systems for the Treatment of Diabetes Mellitus. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , 2009, 9, 1-13.	0.6	38
36	The effect of neutral sugar distribution on the dilute solution conformation of sugar beet pectin. <i>Carbohydrate Polymers</i> , 2012, 88, 1488-1491.	5.1	36

#	ARTICLE	IF	CITATIONS
37	Nano-structure of the laminin β -1 short arm reveals an extended and curved multidomain assembly. <i>Matrix Biology</i> , 2010, 29, 565-572.	1.5	34
38	Impact of health claims in prebiotic-enriched breads on purchase intent, emotional response and product liking. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 164-171.	1.3	34
39	Hydrodynamic characterisation of the exopolysaccharide from the halophilic cyanobacterium <i>Aphanothece halophytica</i> GR02: a comparison with xanthan. <i>Carbohydrate Polymers</i> , 2001, 44, 261-268.	5.1	33
40	Molecular Flexibility of Methylcelluloses of Differing Degree of Substitution by Combined Sedimentation and Viscosity Analysis. <i>Macromolecular Bioscience</i> , 2008, 8, 1108-1115.	2.1	33
41	Designing chitosan-tripolyphosphate microparticles with desired size for specific pharmaceutical or forensic applications. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 564-573.	3.6	33
42	Structural and rheological studies of a polysaccharide mucilage from lacebark leaves (<i>Hoheria</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	3.6	33
43	Biopolymers as wound healing materials. , 2016, , 261-287.		31
44	Hydrocarbon-degradation and MOS-formation capabilities of the dominant bacteria enriched in sea surface oil slicks during the Deepwater Horizon oil spill. <i>Marine Pollution Bulletin</i> , 2018, 135, 205-215.	2.3	29
45	In situ rheological measurements of the external gelation of alginate. <i>Food Hydrocolloids</i> , 2016, 55, 77-80.	5.6	28
46	Fluorescent Dye Labeling Changes the Biodistribution of Tumor-Targeted Nanoparticles. <i>Pharmaceutics</i> , 2020, 12, 1004.	2.0	25
47	An analytical ultracentrifuge study on ternary mixtures of konjac glucomannan supplemented with sodium alginate and xanthan gum. <i>Carbohydrate Polymers</i> , 2010, 81, 145-148.	5.1	24
48	On the hydrodynamic analysis of conformation in mixed biopolymer systems. <i>Polymer International</i> , 2011, 60, 2-8.	1.6	24
49	Modification of pectin with UV-absorbing substituents and its effect on the structural and hydrodynamic properties of the water-soluble derivatives. <i>Carbohydrate Polymers</i> , 2002, 48, 351-359.	5.1	23
50	Molar mass and solution conformation of branched β (1 \rightarrow 4), β (1 \rightarrow 6) Glucans. Part I: Glycogens in water. <i>Carbohydrate Polymers</i> , 2008, 71, 101-108.	5.1	23
51	Hydrodynamic and mass spectrometry analysis of nearly-intact human fibrinogen, chicken fibrinogen, and of a substantially monodisperse human fibrinogen fragment X. <i>Archives of Biochemistry and Biophysics</i> , 2010, 493, 157-168.	1.4	23
52	Evaluation of some important physicochemical properties of starch free grewia gum. <i>Food Hydrocolloids</i> , 2016, 53, 134-140.	5.6	23
53	Studies on the molecular flexibility of novel dendronized carboxymethyl cellulose derivatives. <i>European Polymer Journal</i> , 2009, 45, 1098-1110.	2.6	22
54	The effect of different storage temperatures on the physical properties of pectin solutions and gels. <i>Polymer Degradation and Stability</i> , 2010, 95, 2670-2673.	2.7	22

#	ARTICLE	IF	CITATIONS
55	Dextran and its potential use as tablet excipient. <i>Powder Technology</i> , 2015, 273, 125-132.	2.1	22
56	An asymmetric and slightly dimerized structure for the tetanus toxoid protein used in glycoconjugate vaccines. <i>Carbohydrate Polymers</i> , 2012, 90, 1831-1835.	5.1	21
57	The physicochemical characterisation of pepsin degraded pig gastric mucin. <i>International Journal of Biological Macromolecules</i> , 2016, 87, 281-286.	3.6	21
58	A novel method to estimate the stiffness of carbohydrate polyelectrolyte polymers based on the ionic strength dependence of zeta potential. <i>Carbohydrate Polymers</i> , 2014, 112, 6-9.	5.1	20
59	Solution properties of capsular polysaccharides from <i>Streptococcus pneumoniae</i> . <i>Carbohydrate Polymers</i> , 2012, 90, 237-242.	5.1	19
60	Molecular Weight Distribution Evaluation of Polysaccharides and Glycoconjugates Using Analytical Ultracentrifugation. <i>Macromolecular Bioscience</i> , 2010, 10, 714-720.	2.1	18
61	The identification and characterisation of novel bioactive peptides derived from porcine liver. <i>Current Research in Food Science</i> , 2020, 3, 314-321.	2.7	18
62	The kinetics of chitosan depolymerisation at different temperatures. <i>Polymer Degradation and Stability</i> , 2009, 94, 1344-1348.	2.7	17
63	T-shaped arrangement of the recombinant agrin G3 IgG Fc protein. <i>Protein Science</i> , 2011, 20, 931-940.	3.1	16
64	Solution conformation and flexibility of capsular polysaccharides from <i>Neisseria meningitidis</i> and glycoconjugates with the tetanus toxoid protein. <i>Scientific Reports</i> , 2016, 6, 35588.	1.6	16
65	Production and characterisation of a marine <i>Halomonas</i> surface-active exopolymer. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 1063-1076.	1.7	16
66	The Self-Assembly and Structure of Caseins in Solution. <i>Biotechnology and Genetic Engineering Reviews</i> , 2002, 19, 357-376.	2.4	15
67	A copolymer analysis approach to estimate the neutral sugar distribution of sugar beet pectin using size exclusion chromatography. <i>Carbohydrate Polymers</i> , 2012, 87, 1139-1143.	5.1	14
68	A glycoconjugate of <i>Haemophilus influenzae</i> Type b capsular polysaccharide with tetanus toxoid protein: hydrodynamic properties mainly influenced by the carbohydrate. <i>Scientific Reports</i> , 2016, 6, 22208.	1.6	14
69	Caffeine release and absorption from caffeinated gums. <i>Food and Function</i> , 2019, 10, 1792-1796.	2.1	13
70	Analysis of the continuous phase of the modified waxy maize starch suspension. <i>Carbohydrate Polymers</i> , 2009, 77, 320-325.	5.1	12
71	On the origin of sharp peaks in the X-ray diffraction patterns of xanthan powders. <i>Food Chemistry</i> , 2013, 139, 1146-1151.	4.2	12
72	Order and Disorder in the Domain Organization of the Plasmid Partition Protein KorB. <i>Journal of Biological Chemistry</i> , 2010, 285, 15440-15449.	1.6	11

#	ARTICLE	IF	CITATIONS
73	The parallel lives of polysaccharides in food and pharmaceutical formulations. <i>Current Opinion in Food Science</i> , 2015, 4, 13-18.	4.1	11
74	Behavior of In Situ Cross-Linked Hydrogels with Rapid Gelation Kinetics on Contact with Physiological Fluids. <i>Macromolecular Chemistry and Physics</i> , 2018, 219, 1700584.	1.1	11
75	Structure and physicochemical properties of Ghanaian grewia gum. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 866-872.	3.6	11
76	Rheo-dissolution: A new platform for the simultaneous measurement of rheology and drug release. <i>Carbohydrate Polymers</i> , 2020, 229, 115541.	5.1	8
77	Influence of cations, pH and dispersed phases on pectin emulsification properties. <i>Current Research in Food Science</i> , 2021, 4, 398-404.	2.7	8
78	Impact of bread making on fructan chain integrity and effect of fructan enriched breads on breath hydrogen, satiety, energy intake, PYY and ghrelin. <i>Food and Function</i> , 2015, 6, 2561-2567.	2.1	7
79	Unconventional Methyl Galactan Synthesized via the Thexyldimethylsilyl Intermediate: Preparation, Characterization, and Properties. <i>Macromolecular Bioscience</i> , 2008, 8, 96-105.	2.1	6
80	Latent Fingerprint Enhancement Using Tripolyphosphate-Chitosan Microparticles. <i>International Journal of Carbohydrate Chemistry</i> , 2013, 2013, 1-4.	1.5	6
81	Characterization of Capsular Polysaccharides and Their Glycoconjugates by Hydrodynamic Methods. <i>Methods in Molecular Biology</i> , 2015, 1331, 211-227.	0.4	6
82	The potential of chitosan-tripolyphosphate microparticles in the visualisation of latent fingermarks. <i>Food Hydrocolloids</i> , 2017, 71, 290-298.	5.6	6
83	The influence of charge on the multiple thermal transitions observed in xanthan. <i>Food Hydrocolloids</i> , 2019, 97, 105184.	5.6	6
84	Hydrolytic Degradation of Heparin in Acidic Environments: Nuclear Magnetic Resonance Reveals Details of Selective Desulfation. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 5551-5563.	4.0	6
85	Investigating potential wound healing properties of polysaccharides extracted from <i>Grewia mollis</i> Juss. and <i>Hoheria populnea</i> A. Cunn. (Malvaceae). <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2019, 20, 100201.	1.5	5
86	The Effect of Different Extraction Conditions on the Physical Properties, Conformation and Branching of Pectins Extracted from <i>Cucumis melo Inodorus</i> . <i>Polysaccharides</i> , 2020, 1, 3-20.	2.1	4
87	Isolation and Characterisation of Pectin. , 2020, , 61-82.		2
88	Hydrodynamic Modeling of Carbohydrate Polymers. , 2013, , 1006-1014.		1
89	Aspects of the Analytical Ultracentrifuge Determination of the Molar Mass Distribution of Polysaccharides. , 2016, , 375-386.		1
90	Stem cells: The therapeutic role in the treatment of diabetes mellitus. <i>Biotechnology and Genetic Engineering Reviews</i> , 2010, 27, 285-304.	2.4	0