

# Gordon A Morris

## 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.

90  
papers

3,040  
citations

32  
h-index

52  
g-index

92  
ext. papers

3,450  
ext. citations

7.5  
avg, IF

5.38  
L-index

#	Paper	IF	Citations
90	Hydrolytic Degradation of Heparin in Acidic Environments: Nuclear Magnetic Resonance Reveals Details of Selective Desulfation. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2021</b> , 13, 5551-5563	9.5	4
89	Influence of cations, pH and dispersed phases on pectin emulsification properties. <i>Current Research in Food Science</i> , <b>2021</b> , 4, 398-404	5.6	1
88	Rheo-dissolution: A new platform for the simultaneous measurement of rheology and drug release. <i>Carbohydrate Polymers</i> , <b>2020</b> , 229, 115541	10.3	7
87	Production and characterisation of a marine Halomonas surface-active exopolymer. <i>Applied Microbiology and Biotechnology</i> , <b>2020</b> , 104, 1063-1076	5.7	9
86	The identification and characterisation of novel bioactive peptides derived from porcine liver. <i>Current Research in Food Science</i> , <b>2020</b> , 3, 314-321	5.6	10
85	Fluorescent Dye Labeling Changes the Biodistribution of Tumor-Targeted Nanoparticles. <i>Pharmaceutics</i> , <b>2020</b> , 12,	6.4	13
84	Isolation and Characterisation of Pectin <b>2020</b> , 61-82		1
83	The Effect of Different Extraction Conditions on the Physical Properties, Conformation and Branching of Pectins Extracted from Cucumis melo Inodorus. <i>Polysaccharides</i> , <b>2020</b> , 1, 3-20	3	2
82	An Auristatin nanoconjugate targeting CXCR4+ leukemic cells blocks acute myeloid leukemia dissemination. <i>Journal of Hematology and Oncology</i> , <b>2020</b> , 13, 36	22.4	26
81	Sulfated polysaccharides: Immunomodulation and signaling mechanisms. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 92, 1-11	15.3	80
80	Caffeine release and absorption from caffeinated gums. <i>Food and Function</i> , <b>2019</b> , 10, 1792-1796	6.1	6
79	The influence of charge on the multiple thermal transitions observed in xanthan. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105184	10.6	2
78	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> , <b>2019</b> , 20, 100201	3.4	4
77	Structure and physicochemical properties of Ghanaian grewia gum. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 122, 866-872	7.9	8
76	Behavior of In Situ Cross-Linked Hydrogels with Rapid Gelation Kinetics on Contact with Physiological Fluids. <i>Macromolecular Chemistry and Physics</i> , <b>2018</b> , 219, 1700584	2.6	10
75	Structure-Function Relationships in Pectin Emulsification. <i>Food Biophysics</i> , <b>2018</b> , 13, 71-79	3.2	46
74	Structural and rheological studies of a polysaccharide mucilage from lacebark leaves ( <i>Hoheria populnea</i> A. Cunn.). <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 839-847	7.9	26

73	Comparative Study of Diethylaminoethyl-Chitosan and Methylglycol-Chitosan as Potential Non-Viral Vectors for Gene Therapy. <i>Polymers</i> , <b>2018</b> , 10,	4.5	32
72	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> , <b>2018</b> , 135, 205-215	6.7	18
71	Evaluation of the mucoadhesive properties of chitosan nanoparticles prepared using different chitosan to tripolyphosphate (CS:TPP) ratios. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 1610-1617	7.9	41
70	Designing chitosan-tripolyphosphate microparticles with desired size for specific pharmaceutical or forensic applications. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 95, 564-573	7.9	20
69	The potential of chitosan-tripolyphosphate microparticles in the visualisation of latent fingerprints. <i>Food Hydrocolloids</i> , <b>2017</b> , 71, 290-298	10.6	5
68	Pectin isolation and characterization from six okra genotypes. <i>Food Hydrocolloids</i> , <b>2017</b> , 72, 323-330	10.6	102
67	Advances on Bioactive Polysaccharides from Medicinal Plants. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56 Suppl 1, S60-84	11.5	237
66	Solution conformation and flexibility of capsular polysaccharides from <i>Neisseria meningitidis</i> and glycoconjugates with the tetanus toxoid protein. <i>Scientific Reports</i> , <b>2016</b> , 6, 35588	4.9	11
65	Evaluation of some important physicochemical properties of starch free grewia gum. <i>Food Hydrocolloids</i> , <b>2016</b> , 53, 134-140	10.6	19
64	The physicochemical characterisation of pepsin degraded pig gastric mucin. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 87, 281-6	7.9	14
63	In situ rheological measurements of the external gelation of alginate. <i>Food Hydrocolloids</i> , <b>2016</b> , 55, 77-80	10.6	19
62	Aspects of the Analytical Ultracentrifuge Determination of the Molar Mass Distribution of Polysaccharides <b>2016</b> , 375-386		1
61	Biopolymers as wound healing materials <b>2016</b> , 261-287		18
60	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> , <b>2016</b> , 6, 22208	4.9	11
59	Structural characterisation and rheological properties of a polysaccharide from sesame leaves ( <i>Sesamum radiatum</i> Schumach. & Thonn.). <i>Carbohydrate Polymers</i> , <b>2016</b> , 152, 541-547	10.3	37
58	The parallel lives of polysaccharides in food and pharmaceutical formulations. <i>Current Opinion in Food Science</i> , <b>2015</b> , 4, 13-18	9.8	9
57	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> , <b>2015</b> , 6, 2561-7	6.1	5
56	Characterization of Capsular Polysaccharides and Their Glycoconjugates by Hydrodynamic Methods. <i>Methods in Molecular Biology</i> , <b>2015</b> , 1331, 211-27	1.4	4

55	Dextran and its potential use as tablet excipient. <i>Powder Technology</i> , <b>2015</b> , 273, 125-132	5.2	17
54	A novel approach to the determination of the pyruvate and acetate distribution in xanthan. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 162-171	10.6	30
53	An experimental design approach to the chemical characterisation of pectin polysaccharides extracted from <i>Cucumis melo Inodorus</i> . <i>Carbohydrate Polymers</i> , <b>2015</b> , 117, 364-369	10.3	43
52	On hydrodynamic methods for the analysis of the sizes and shapes of polysaccharides in dilute solution: A short review. <i>Food Hydrocolloids</i> , <b>2014</b> , 42, 318-334	10.6	48
51	The anti-diabetic potential of polysaccharides extracted from members of the cucurbit family: A review. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2014</b> , 3, 106-114	3.4	49
50	A novel method to estimate the stiffness of carbohydrate polyelectrolyte polymers based on the ionic strength dependence of zeta potential. <i>Carbohydrate Polymers</i> , <b>2014</b> , 112, 6-9	10.3	14
49	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> , <b>2014</b> , 65, 164-71	3.7	30
48	On the origin of sharp peaks in the X-ray diffraction patterns of xanthan powders. <i>Food Chemistry</i> , <b>2013</b> , 139, 1146-51	8.5	12
47	Latent Fingerprint Enhancement Using Tripolyphosphate-Chitosan Microparticles. <i>International Journal of Carbohydrate Chemistry</i> , <b>2013</b> , 2013, 1-4		5
46	Solution properties of capsular polysaccharides from <i>Streptococcus pneumoniae</i> . <i>Carbohydrate Polymers</i> , <b>2012</b> , 90, 237-42	10.3	17
45	An asymmetric and slightly dimerized structure for the tetanus toxoid protein used in glycoconjugate vaccines. <i>Carbohydrate Polymers</i> , <b>2012</b> , 90, 1831-5	10.3	19
44	A copolymer analysis approach to estimate the neutral sugar distribution of sugar beet pectin using size exclusion chromatography. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 1139-1143	10.3	14
43	The effect of neutral sugar distribution on the dilute solution conformation of sugar beet pectin. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 1488-1491	10.3	29
42	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> , <b>2012</b> , 133, 237-48	8.5	142
41	The hypoglycaemic effect of pumpkins as anti-diabetic and functional medicines. <i>Food Research International</i> , <b>2011</b> , 44, 862-867	7	93
40	Extended Fujita approach to the molecular weight distribution of polysaccharides and other polymeric systems. <i>Methods</i> , <b>2011</b> , 54, 136-44	4.6	40
39	T-shaped arrangement of the recombinant agrin G3-IgG Fc protein. <i>Protein Science</i> , <b>2011</b> , 20, 931-40	6.3	13
38	On the hydrodynamic analysis of conformation in mixed biopolymer systems. <i>Polymer International</i> , <b>2011</b> , 60, 2-8	3.3	19

37	Proteinähnliche Oligomerisierung von Kohlenhydraten. <i>Angewandte Chemie</i> , <b>2011</b> , 123, 8761-8763	3.6	1
36	Protein-like oligomerization of carbohydrates. <i>Angewandte Chemie - International Edition</i> , <b>2011</b> , 50, 8602-8604	3.4	37
35	The effect of prolonged storage at different temperatures on the particle size distribution of tripolyphosphate (TPP) $\beta$ -chitosan nanoparticles. <i>Carbohydrate Polymers</i> , <b>2011</b> , 84, 1430-1434	10.3	91
34	Order and disorder in the domain organization of the plasmid partition protein KorB. <i>Journal of Biological Chemistry</i> , <b>2010</b> , 285, 15440-15449	5.4	11
33	Bioactive arabinogalactans from the leaves of <i>Opilia celtidifolia</i> Endl. ex Walp. (Opiliaceae). <i>Glycobiology</i> , <b>2010</b> , 20, 1654-64	5.8	34
32	Polysaccharide drug delivery systems based on pectin and chitosan. <i>Biotechnology and Genetic Engineering Reviews</i> , <b>2010</b> , 27, 257-84	4.1	137
31	Nano-structure of the laminin E1 short arm reveals an extended and curved multidomain assembly. <i>Matrix Biology</i> , <b>2010</b> , 29, 565-72	11.4	31
30	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> , <b>2010</b> , 493, 157-68	4.1	20
29	Stem cells: The therapeutic role in the treatment of diabetes mellitus. <i>Biotechnology and Genetic Engineering Reviews</i> , <b>2010</b> , 27, 285-304	4.1	
28	Structure and heterogeneity of gliadin: a hydrodynamic evaluation. <i>European Biophysics Journal</i> , <b>2010</b> , 39, 255-61	1.9	35
27	Physical characterisation of the rhamnogalacturonan and homogalacturonan fractions of sugar beet ( <i>Beta vulgaris</i> ) pectin. <i>Carbohydrate Polymers</i> , <b>2010</b> , 82, 1161-1167	10.3	79
26	Molecular weight distribution evaluation of polysaccharides and glycoconjugates using analytical ultracentrifugation. <i>Macromolecular Bioscience</i> , <b>2010</b> , 10, 714-20	5.5	18
25	The effect of different storage temperatures on the physical properties of pectin solutions and gels. <i>Polymer Degradation and Stability</i> , <b>2010</b> , 95, 2670-2673	4.7	16
24	Reliable measurements of the size distributions of starch molecules in solution: Current dilemmas and recommendations. <i>Carbohydrate Polymers</i> , <b>2010</b> , 79, 255-261	10.3	110
23	An analytical ultracentrifuge study on ternary mixtures of konjac glucomannan supplemented with sodium alginate and xanthan gum. <i>Carbohydrate Polymers</i> , <b>2010</b> , 81, 145-148	10.3	20
22	Various non-injectable delivery systems for the treatment of diabetes mellitus. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , <b>2009</b> , 9, 1-13	2.2	36
21	A novel global hydrodynamic analysis of the molecular flexibility of the dietary fibre polysaccharide konjac glucomannan. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1910-1917	10.6	64
20	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 n-hexadecane. <i>Biotechnology and Bioengineering</i> , <b>2009</b> , 103, 207-16	4.9	42

19	The kinetics of chitosan depolymerisation at different temperatures. <i>Polymer Degradation and Stability</i> , <b>2009</b> , 94, 1344-1348	4.7	16
18	Analysis of the continuous phase of the modified waxy maize starch suspension. <i>Carbohydrate Polymers</i> , <b>2009</b> , 77, 320-325	10.3	11
17	Studies on the molecular flexibility of novel dendronized carboxymethyl cellulose derivatives. <i>European Polymer Journal</i> , <b>2009</b> , 45, 1098-1110	5.2	20
16	Macromolecular conformation of chitosan in dilute solution: A new global hydrodynamic approach. <i>Carbohydrate Polymers</i> , <b>2009</b> , 76, 616-621	10.3	81
15	Pectic polysaccharides from <i>Biophytum petersianum</i> Klotzsch, and their activation of macrophages and dendritic cells. <i>Glycobiology</i> , <b>2008</b> , 18, 1074-84	5.8	48
14	Unconventional methyl galactan synthesized via the hexyldimethylsilyl intermediate: preparation, characterization, and properties. <i>Macromolecular Bioscience</i> , <b>2008</b> , 8, 96-105	5.5	6
13	Molecular flexibility of methylcelluloses of differing degree of substitution by combined sedimentation and viscosity analysis. <i>Macromolecular Bioscience</i> , <b>2008</b> , 8, 1108-15	5.5	29
12	Molar mass and solution conformation of branched (1-4), (1-6) Glucans. Part I: Glycogens in water. <i>Carbohydrate Polymers</i> , <b>2008</b> , 71, 101-108	10.3	21
11	Global hydrodynamic analysis of the molecular flexibility of galactomannans. <i>Carbohydrate Polymers</i> , <b>2008</b> , 72, 356-360	10.3	34
10	Global conformation analysis of irradiated xyloglucans. <i>Carbohydrate Polymers</i> , <b>2008</b> , 74, 845-851	10.3	43
9	Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis. <i>Food Hydrocolloids</i> , <b>2008</b> , 22, 1435-1442	10.6	72
8	Weak self-association in a carbohydrate system. <i>Biophysical Journal</i> , <b>2007</b> , 93, 741-9	2.9	45
7	Immunological and structural properties of a pectic polymer from <i>Glinus oppositifolius</i> . <i>Glycobiology</i> , <b>2007</b> , 17, 1299-310	5.8	71
6	Investigation into the physical and chemical properties of sodium caseinate-maltodextrin glyco-conjugates. <i>Food Hydrocolloids</i> , <b>2004</b> , 18, 1007-1014	10.6	52
5	A hydrodynamic study of the depolymerisation of a high methoxy pectin at elevated temperatures. <i>Carbohydrate Polymers</i> , <b>2002</b> , 48, 361-367	10.3	43
4	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> , <b>2002</b> , 48, 351-359	10.3	22
3	The self-assembly and structure of caseins in solution. <i>Biotechnology and Genetic Engineering Reviews</i> , <b>2002</b> , 19, 357-76	4.1	13
2	Hydrodynamic characterisation of the exopolysaccharide from the halophilic cyanobacterium <i>Aphanothece halophytica</i> GR02: a comparison with xanthan. <i>Carbohydrate Polymers</i> , <b>2001</b> , 44, 261-268	10.3	31

- 1 The effect of the degree of esterification on the hydrodynamic properties of citrus pectin. *Food Hydrocolloids*, **2000**, 14, 227-235 10.6 107