A simple and rapid preparation of alditol acetates for m

Carbohydrate Research

113, 291-299

DOI: 10.1016/0008-6215(83)88244-5

Citation Report

#	Article	IF	Citations
1	Methylation of unfractionated, primary and secondary cell-walls of plants, and the location of alkali-labile substituents. Carbohydrate Research, 1983, 122, 11-22.	1.1	41
2	Enzymic saccharification of sugarcane bagasse pretreated by autohydrolysis-steam explosion. Biotechnology and Bioengineering, 1983, 25, 3027-3048.	1.7	109
3	Substituent groups linked by alkali-labile bonds to arabinose and xylose residues of legume, grass and cereal straw cell walls and their fate during digestion by rumen microorganisms. Journal of the Science of Food and Agriculture, 1983, 34, 1330-1340.	1.7	161
4	Glycosidic linkages of legume, grass and cereal straw cell walls before and after extensive degradation by rumen microorganisms. Journal of the Science of Food and Agriculture, 1983, 34, 1341-1350.	1.7	52
5	Separation of alditol acetates from plasticizers and other contaminants by capillary gas chromatography. Journal of Chromatography A, 1983, 262, 249-256.	1.8	15
6	Detection of neutral and aminosugars from glycoproteins and polysaccharides as their alditol acetates. Journal of Chromatography A, 1983, 256, 419-427.	1.8	64
7	Hemicellulosic Polymers of Cell Walls of Zea Coleoptiles. Plant Physiology, 1983, 72, 515-521.	2.3	78
9	Solute fluxes in infection-droplets at the interface between conidia of Monilinia fructicola and pea endocarp. Physiological Plant Pathology, 1984, 24, 223-235.	1.4	5
10	Glycosidic linkages of swede cell walls and their residues recovered from the terminal ileum of the pig. FEBS Journal, 1984, 142, 367-369.	0.2	4
11	A quantitative determination by capillary gas-liquid chromatography of neutral and amino sugars (as) Tj ETQq1 1 0.784314 rgBT /Ove lo in order to increase sugar recoveries. Analytical Biochemistry, 1984, 142, 58-67.	1.1	100
12	The effect of overwintering on the chemical composition of nine varieties of swede. Journal of the Science of Food and Agriculture, 1984, 35, 982-986.	1.7	5
13	An improved procedure for the methylation analysis of oligosaccharides and polysaccharides. Carbohydrate Research, 1984, 127, 59-73.	1.1	571
14	Fractionation of hemicelluloses from maize cell walls with increasing concentrations of alkali. Phytochemistry, 1984, 23, 1089-1093.	1.4	81
15	A proposed pathway for sorbitol production by Zymomonas mobilis. Applied Microbiology and Biotechnology, 1984, 20, 413.	1.7	92
16	The excretion of sugars in human urine. Clinica Chimica Acta, 1984, 143, 169-172.	0.5	2
17	Determination of monosaccharides as aldononitrile, O-methyloxime, alditol, and cyclitol acetate derivatives by gas chromatography. Analytical Chemistry, 1984, 56, 633-638.	3.2	187
18	Modifications to swede (Brassica napusL.) anterior to the terminal ileum of pigs: some implications for the analysis of dietary fibre. British Journal of Nutrition, 1984, 52, 583-594.	1.2	47
19	Patterns of carbon assimilation in a microalgal community from annual sea ice, east Antarctica. Polar Biology, 1985, 4, 135-141.	0.5	53

#	Article	IF	Citations
20	Composition of the cell walls of Nicotiana alata Link et Otto pollen tubes. Planta, 1985, 166, 128-133.	1.6	112
21	Trifluoroacetylation of carbohydrates for g.l.c., using N-methylbis(trifluoroacetamide). Carbohydrate Research, 1985, 144, 177-182.	1.1	17
22	Modifications in the alditol acetate method for analysis of muramic acid and other neutral and amino sugars by capillary gas chromatographyâ€"mass spectrometry with selected ion monitoring. Journal of Chromatography A, 1985, 347, 109-120.	1.8	100
23	A radiochemical approach to the determination of carboxylic acid groups in polysaccharides. Carbohydrate Polymers, 1985, 5, 115-129.	5.1	38
24	Methylation of carbohydrates with lithium methylsulphinyl carbanion. Carbohydrate Research, 1985, 140, 319-324.	1.1	180
25	Quantification of arabinogalactan-protein in plant extracts by single radial gel diffusion. Analytical Biochemistry, 1985, 148, 446-450.	1.1	223
26	Preparation and composition of mesophyll, epidermis and fibre cell walls from leaves of perennial ryegrass (lolium perenne) and italian ryegrass (lolium multiflorum). Journal of the Science of Food and Agriculture, 1985, 36, 509-519.	1.7	62
27	Dietary fibre of coconuts from a pacific atoll: Soluble and insoluble components in relation to maturity. Journal of the Science of Food and Agriculture, 1985, 36, 1013-1018.	1.7	10
28	A comparison of the non-starch carbohydrates in cereal grains. Journal of the Science of Food and Agriculture, 1985, 36, 1243-1253.	1.7	145
29	A Developmentally Regulated Hydroxyproline-Rich Glycoprotein from the Cell Walls of Soybean Seed Coats. Plant Physiology, 1985, 77, 532-535.	2.3	94
30	Structural Studies on the Core Oligosaccharide ofPhenylobacterium immobileStrain K2Lipopolysaccharide. Chemical Synthesis of 3-Hydroxy-5c-dodecenoic Acid. Biological Chemistry Hoppe-Seyler, 1985, 366, 567-576.	1.4	8
31	Activity and action pattern ofBacillus licheniformisÎ±-amylase in aqueous ethanol. FEBS Letters, 1985, 186, 229-232.	1.3	16
32	Oxidation of cell wall polysaccharides by hydrogen peroxide: A potential mechanism for cell wall breakdown in plants. Biochemical and Biophysical Research Communications, 1986, 141, 238-244.	1.0	57
33	Structural Analysis of Secreted Root Slime from Maize (Zea mays L.). Plant Physiology, 1986, 80, 771-777.	2.3	129
34	Studies on dietary fiber. 3. Improved procedures for analysis of dietary fiber. Journal of Agricultural and Food Chemistry, 1986, 34, 330-336.	2.4	540
35	Genetic and environmental variation in the pentosan and Î²-glucan contents of barley, and their relation to malting quality. Journal of Cereal Science, 1986, 4, 269-277.	1.8	91
36	Composition and Digestibility of Alfalfa and Orchardgrass Hemicellulose Monosaccharides by Holstein Steers. Journal of Dairy Science, 1986, 69, 1309-1316.	1.4	17
37	Colonial heterogeneity of Thiobacillus versutus. Journal of Bacteriology, 1986, 168, 791-794.	1.0	13

#	Article	IF	Citations
38	Isolation and some characterization of S-locus-specific glycoproteins associated with self-incompatibility in Brassica campestris.. Agricultural and Biological Chemistry, 1986, 50, 1365-1367.	0.3	16
39	Structure of carbohydrate chains of S-glycoproteins in Brassica campestris associated with self-incompatibility.. Agricultural and Biological Chemistry, 1986, 50, 1673-1676.	0.3	32
40	Linkage of p-coumaroyl and feruloyl groups to cell-wall polysaccharides of barley straw. Carbohydrate Research, 1986, 148, 71-85.	1.1	349
41	Loss of selected water-insoluble polysaccharides and component neutral sugars from swede (Brassica napus (cv. danestone)) and cereal bran measured during digestion in the pig caecum. Journal of the Science of Food and Agriculture, 1986, 37, 359-365.	1.7	7
42	Gas chromatographic analysis of polyester-based polyurethane elastomers after acid fusion. Journal of Chromatography A, 1986, 361, 231-238.	1.8	11
43	Gas chromatographic analysis of polyether-based polyurethanes after acid fusion. Journal of Chromatography A, 1986, 355, 141-147.	1.8	15
44	Dosage du mannitol par chromatographie gazâ€"liquide appliquÃ© Ã la diatomÃ©e antarctique Fragiliaropsis kerguelensis. Journal of Chromatography A, 1986, 355, 302-308.	1.8	4
45	Identification and location of l-glycerate, an unusual acyl substituent in gellan gum. Carbohydrate Research, 1986, 156, 173-187.	1.1	202
46	Structural studies of chrysolaminaran from the ice diatom Stauroneis amphioxys (Gregory). Carbohydrate Research, 1986, 153, 330-333.	1.1	26
47	Location and identity of the acyl substituents on the extracellular polysaccharides of Rhizobium trifolii and Rhizobium leguminosarum. Carbohydrate Research, 1986, 145, 247-265.	1.1	33
48	Chromatography of monosaccharides and disaccharides. Journal of Chromatography A, 1986, 373, 81-110.	1.8	59
49	Carbohydrate dynamics during decay of litter of Spartina alterniflora. Marine Biology, 1986, 92, 277-284.	0.7	28
50	Structure of a food-reserve Î²-d-glucan produced by the haptophyte alga Emiliania huxleyi (lohmann) hay and mohler. Carbohydrate Research, 1986, 152, 243-248.	1.1	31
51	Degradation of isolated grass mesophyll, epidermis and fibre cell walls in the rumen and by cellulolytic rumen bacteria in axenic culture. Journal of Applied Bacteriology, 1986, 60, 327-336.	1.1	98
52	A highly substituted glucuronoarabinoxylan from developing maize coleoptiles. Carbohydrate Research, 1986, 146, 129-140.	1.1	47
53	Digestibility of Plant Constitutents By Canada Geese and Atlantic Brant. Ecology, 1986, 67, 386-393.	1.5	102
54	The Utilization Of Autohydrolysis-Exploded Hardwood (Eucalyptus Regnans) And Sofiwood (Pinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Biocatalysis, 1987, 1, 63-75.	0.9	21
55	Pretreatment Of Hardwood (Eucalyptus Regnans) Sawdust By Autohydrolysis Explosion And Its Saccharification By Trichodermal Cellulases. Biocatalysis, 1987, 1, 47-61.	0.9	29

#	Article	IF	Citations
56	Structure of purified cytoplasmic cofactor from methanobacterium thermoautotrophicum. Biochemical and Biophysical Research Communications, 1987, 147, 1021-1026.	1.0	11
57	The effect of dietary barley on carbohydrate digestibility of sulphur dioxide-treated wheat straw by sheep. Animal Feed Science and Technology, 1987, 18, 55-66.	1.1	15
58	Digestibility by Sheep of Total and Cell Wall Monosaccharides of Wheat Straw Treated Chemically or Chemically Plus Enzymatically. Journal of Dairy Science, 1987, 70, 1876-1884.	1.4	27
59	Estimation of the Potential Digestibility and Rate of Degradation of Water-Insoluble Dietary Fiber in the Pig Cecum with a Modified Nylon Bag Technique. Journal of Nutrition, 1987, 117, 1402-1409.	1.3	13
60	dl -apiose substituted with stable isotopes: Synthesis, N.M.R.-spectral analysis, and furanose anomerization. Carbohydrate Research, 1987, 166, 85-99.	1.1	60
61	Fine structure of the arabinogalactan-protein from Lolium multiflorum. Carbohydrate Research, 1987, 162, 85-93.	1.1	52
62	Composition and rumen degradability of straw from three varieties of oilseed rape before and after alkali, hydrothermal and oxidative treatment. Journal of the Science of Food and Agriculture, 1987, 41, 1-15.	1.7	30
63	Synthesis and n.m.r.-spectral analysis of unenriched and [1-13C]-enriched 5-deoxypentoses and 5-O-methylpentoses. Carbohydrate Research, 1987, 163, 169-188.	1.1	49
64	Extraction of starch by dimethyl sulfoxide and quantitation by enzymatic assay. Analytical Biochemistry, 1987, 161, 132-139.	1.1	76
65	Gas chromatographic analysis of neutral monosaccharides as their O-pentafluorobenzyloxime acetates. Journal of Chromatography A, 1987, 411, 275-284.	1.8	12
66	Simultaneous gas-liquid chromatographic determination of aldoses and alduronic acids. Journal of Chromatography A, 1987, 408, 245-253.	1.8	28
67	A simple procedure for the large-scale purification of Î²-d-xylanase from Trichoderma viride. Carbohydrate Polymers, 1987, 7, 225-240.	5.1	23
68	Quantitative gas chromatographic measurement of glycosaminoglycan hexosamines in urine and plasma. Biomedical Applications, 1987, 420, 231-239.	1.7	8
69	Determination of oligosaccharides (DP1-DP8) in samples with high content of salt and organic matter by reversed phase HPLC. Chromatographia, 1987, 23, 557-560.	0.7	9
70	2-trans-ABA alcohol accumulation in the wilty tomato mutants flacca and sitiens.. Plant, Cell and Environment, 1987, 10, 599-606.	2.8	27
71	Variation in the Carbohydrate Composition of Wild Barley (Hordeum spontaneum) Grain. Plant Breeding, 1987, 98, 97-103.	1.0	17
72	Sugar Composition of Cucumber Cell Walls During Fruit Development. Journal of Food Science, 1987, 52, 996-1001.	1.5	29
73	Characterization and enzymic degradation of sugar beet fibres. Food Hydrocolloids, 1987, 1, 439-443.	5.6	6

#	Article	IF	Citations
74	Changes in Î²-glucan and other carbohydrate components of barley during malting. Journal of the Science of Food and Agriculture, 1988, 42, 333-341.	1.7	33
75	Structure and properties of sugar beet fibres. Journal of the Science of Food and Agriculture, 1988, 44, 15-29.	1.7	113
76	Evaluation of a general method for measurement of (1â†'3), (1â†'4)-Î²-Glucans. Journal of the Science of Food and Agriculture, 1988, 44, 75-87.	1.7	23
77	Effects of ammonia treatment and stage of maturity of coastal Bermuda grass on monosaccharide residue composition and digestibility by steers. Journal of the Science of Food and Agriculture, 1988, 45, 1-8.	1.7	9
78	Characterization of the exocellular polysaccharides from Azotobacter chroococcum. Carbohydrate Research, 1988, 181, 143-152.	1.1	61
79	Water-soluble (1 â†' 3,1 â†' 4)-Î²-d-glucans from barley (Hordeum vulgare) endosperm. IV. Comparison of 40Â°C and 65Â°C soluble fractions. Carbohydrate Polymers, 1988, 8, 85-97.	5.1	56
80	A sensitive GLC-method for component sugars andO-glycosidic linkage monosaccharides of cartilage proteoglycans. Glycoconjugate Journal, 1988, 5, 235-243.	1.4	8
81	Antibodies to pollen exines. Planta, 1988, 176, 482-487.	1.6	21
82	Simultaneous Determination of Neutral Sugars and Uronic Acids in Hydrocolloids. Journal of Food Science, 1988, 53, 574-577.	1.5	43
83	Separation of partially methylated alditol acetates on SP-2330 and HP-1 vitreous silica capillary columns. Journal of Chromatography A, 1988, 445, 424-428.	1.8	21
84	Glycosyl-linkage composition of tomato fruit cell wall hemicellulosic fractions during ripening. Physiologia Plantarum, 1988, 74, 365-370.	2.6	67
85	Isolation and characterisation of the cell-wall fibres of carrot. Carbohydrate Research, 1988, 172, 217-227.	1.1	31
86	An immunologically active arabinogalactan from Viscum album â€˜berriesâ€™. Phytochemistry, 1988, 27, 2511-2517.	1.4	54
87	Extraction of soluble dietary fiber. Journal of Agricultural and Food Chemistry, 1988, 36, 494-497.	2.4	47
88	Some developments in the analysis of crosslinked resinous systems and their components. Progress in Organic Coatings, 1988, 16, 197-210.	1.9	2
89	A new method for determination of insoluble cell walls and soluble nonstarchy polysaccharides from plant materials. Journal of Agricultural and Food Chemistry, 1988, 36, 969-979.	2.4	64
90	Free fatty acids: a stimulus for mucin hypersecretion in cholesterol gallstone biles. Lipids and Lipid Metabolism, 1988, 958, 52-59.	2.6	29
91	Lignified and non-lignified cell walls from kale. Plant Science, 1988, 57, 83-90.	1.7	21

#	Article	IF	Citations
92	Hydrolysis and other Cleavages of Glycosidic Linkages in Polysaccharides. Advances in Carbohydrate Chemistry and Biochemistry, 1988, , 251-271.	0.4	83
93	Enzymic adaptation of cereal pathogens to the monocotyledonous primary wall. Physiological and Molecular Plant Pathology, 1988, 32, 33-47.	1.3	82
94	Chemical composition of viscin, an adhesive involved in dispersal of the parasite Phoradendron californicum (Viscaceae). Physiological and Molecular Plant Pathology, 1988, 32, 61-76.	1.3	20
95	Digestibility of pentose sugars and uronic acids and their effect on chick weight gain and caecal size. British Poultry Science, 1988, 29, 379-393.	0.8	38
96	A Survey of the Pectic Content of Nonlignified Monocot Cell Walls. Plant Physiology, 1988, 88, 309-314.	2.3	127
98	THE CARBOHYDRATES OF BARLEY GRAINS - A REVIEW. Journal of the Institute of Brewing, 1988, 94, 71-78.	0.8	58
99	Effects of Alkaline Hydrogen Peroxide Treatment of Cotton and Wheat Straw on Cellulose Crystallinity and on Composition and Site and Extent of Disappearance of Wheat Straw Cell Wall Phenolics and Monosaccharides by Sheep. Journal of Animal Science, 1988, 66, 3235.	0.2	16
100	Gas Chromatographic Determination of the Monosaccharide Composition of Plant Cell Wall Preparations. Journal of the Association of Official Analytical Chemists, 1988, 71, 272-275.	0.2	68
101	Rumen degradation of straw. 8. Effect of alkaline hydrogen peroxide on degradation of straw using either sodium hydroxide or gaseous ammonia as source of alkali. Animal Production, 1989, 48, 553-559.	1.0	14
102	Cell Walls of Tobacco Cells and Changes in Composition Associated with Reduced Growth upon Adaptation to Water and Saline Stress. Plant Physiology, 1989, 91, 48-53.	2.3	103
103	Characterization of two soybean repetitive proline-rich proteins and a cognate cDNA from germinated axes.. Plant Cell, 1989, 1, 945-952.	3.1	118
104	Glycosylation of Cardenolide Aglycones in the Leaves ofNerium oleander. Planta Medica, 1989, 55, 30-34.	0.7	16
105	Characterization and Taxonomic Significance of Lipopolysaccharides of Leptospira interrogans Serovar hardjo. Microbiology (United Kingdom), 1989, 135, 2663-2673.	0.7	20
107	Purification, properties, and industrial significance of transglucosidase from Aspergillus niger. Carbohydrate Research, 1989, 185, 147-162.	1.1	52
108	Enzymic hydrolysis of the â€œhairyâ€•fragments of sugar-beet pectins. Carbohydrate Research, 1989, 190, 97-108.	1.1	89
109	Capillary gas-chromatographic analysis of monosaccharides: Improvements and comparisons using trifluoroacetylation and trimethylsilylation of sugar O-benzyl- and O-methyl-oximes. Carbohydrate Research, 1989, 194, 1-19.	1.1	59
110	THE COMPOSITION AND PHYLOGENETIC SIGNIFICANCE OF THE MOUGEOTIA (CHAROPHYCEAE) CELL WALL1. Journal of Phycology, 1989, 25, 646-654.	1.0	23
111	Ozonated cotton stalks as a silage additive: The participation of pectin and cell wall monosaccharides in lucerne silage fermentation. Journal of Animal Physiology and Animal Nutrition, 1989, 61, 105-110.	1.0	8

#	Article	IF	Citations
112	Purification and characterization of three (14)-beta-d-xylan endohydrolases from germinated barley. FEBS Journal, 1989, 185, 533-539.	0.2	55
113	Fractionation of crude pentosanase (arabinoxylanase) for improvement of the nutritional value of rye diets for broiler chickens. Journal of the Science of Food and Agriculture, 1989, 46, 289-300.	1.7	48
114	Degradation of carrot (Daucus carota) fibres with cell-wall polysaccharide-degrading enzymes. Journal of the Science of Food and Agriculture, 1989, 49, 45-58.	1.7	31
115	Methylation analysis and mild acid hydrolysis of the â€œhairyâ€•fragments of sugar-beet pectins. Carbohydrate Research, 1989, 190, 85-96.	1.1	78
116	Enzymic analysis of carrot cell-wall polysaccharides. Carbohydrate Research, 1989, 190, 121-136.	1.1	21
117	Mechanical stress-induced changes in sugar composition of cell walls from cucumber fruit tissues. Phytochemistry, 1989, 28, 389-392.	1.4	12
118	Pectic polysaccharides of maize coleoptiles and proso millet cells in liquid culture. Phytochemistry, 1989, 28, 121-125.	1.4	40
119	Anthraquinone glycosides from the seeds of Cassia toraâ˜†. Phytochemistry, 1989, 28, 211-214.	1.4	25
120	Purification and characterization of an insect hemolymph lipoprotein ice nucleator: evidence for the importance of phosphatidylinositol and apolipoprotein in the ice nucleator activity. Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology, 1989, 159, 71-82.	0.7	44
121	Structural analysis of the cell walls regenerated by carrot protoplasts. Planta, 1989, 179, 293-308.	1.6	94
122	Polysaccharides production byRhizobium phaseoliand the typing of their excreted anionic polysaccharides. FEMS Microbiology Letters, 1989, 65, 211-217.	0.7	6
123	Softening Effects of Monovalent Cations in Acidified Cucumber Mesocarp Tissue. Journal of Food Science, 1989, 54, 366-370.	1.5	22
124	Cell Wall Characteristics of Gamma-Radiated Refrigerated Cucumber Pickles. Journal of Food Science, 1989, 54, 1266-1268.	1.5	39
125	Disappearance of Hemicellulosic Monosaccharides and Alkali-Soluble Phenolic Compounds of Normal and Brown Midrib Sorghum Ã— Sudangrasses Fed to Heifers and Sheep. Journal of Dairy Science, 1989, 72, 104-111.	1.4	9
126	Linkage Structure of Fructans and Fructan Oligomers from Triticum aestivum and Festuca arundinacea Leaves. Journal of Plant Physiology, 1989, 134, 162-168.	1.6	96
127	Disappearance of Hemicellulosic Monosaccharides and Alkali-Soluble Phenolic Compounds of Normal and Brown Midrib Sorghum Ã— Sudangrass Silages Fed to Holstein Steers. Journal of Dairy Science, 1989, 72, 112-122.	1.4	8
128	SO2-treated straw as a silage additive: The participation of soluble and cell wall monosaccharide residues in lucerne silage fermentation. Animal Feed Science and Technology, 1989, 22, 255-262.	1.1	4
129	Rapid acid hydrolysis of plant cell wall polysaccharides and simplified quantitative determination of their neutral monosaccharides by gas-liquid chromatography. Journal of Agricultural and Food Chemistry, 1989, 37, 360-367.	2.4	274

#	Article	IF	Citations
130	Inhibition of cucumber tissue softening in acid brines by multivalent cations: inadequacy of the pectin "egg box" model to explain textural effects. Journal of Agricultural and Food Chemistry, 1989, 37, 1053-1059.	2.4	51
131	The effects of starch- and pectin-rich diets on quantitative aspects of digestion in sheep. Animal Feed Science and Technology, 1989, 24, 289-298.	1.1	84
132	Reassessment of the toxic glycoprotein isolated from Rhynchosporium secalis (Oud.) Davis culture filtrates: Physicochemical properties and evidence of its presence in infected barley plants. Plant Science, 1989, 62, 165-174.	1.7	5
133	Structure of citrus pectins and viscometric study of their solution properties. International Journal of Biological Macromolecules, 1989, 11, 186-191.	3.6	74
134	Comparison of cell wall composition of tissues from the seagrasses Halophila and Halodule. Aquatic Botany, 1989, 35, 209-218.	0.8	16
135	An ELISA Method for the Quantitation of Tracheal Mucins from Human and Nonhuman Primates. American Journal of Respiratory Cell and Molecular Biology, 1989, 1, 41-48.	1.4	77
136	Effect of ozone and sodium hydroxide treatments on the composition and in vitro digestion of screened manure fiber from different sources. Journal of Agricultural and Food Chemistry, 1989, 37, 1275-1278.	2.4	0
137	Exopolysaccharide formation by isolates of Cephalosporium and Acremonium. Mycological Research, 1989, 92, 55-60.	2.5	31
138	The effect of mild heat on the nutritional value of triticale for growing pigs. Animal Feed Science and Technology, 1989, 26, 191-205.	1.1	4
139	Chemical Composition of Viscin Mucilage from Three Mistletoe Speciesâ€”A comparison. Annals of Botany, 1989, 64, 249-252.	1.4	18
140	Digestion of fibre polysaccharides of pea (Pisum sativum) hulls, carrot and cabbage by adult cockerels. British Journal of Nutrition, 1989, 62, 563-577.	1.2	21
141	Characterization of Two Soybean Repetitive Proline-Rich Proteins and a Cognate cDNA from Germinated Axes. Plant Cell, 1989, 1, 945.	3.1	14
142	Structures of N-glycosidic saccharide chains in S-glycoproteins, products of S-genes associated with self-incompatibility in Brassica campestris.. Agricultural and Biological Chemistry, 1989, 53, 713-722.	0.3	16
143	Characterization of the hydroxyproline-rich protein core of an arabinogalactan-protein secreted from suspension-cultured Lolium multiflorum (Italian ryegrass) endosperm cells. Biochemical Journal, 1989, 264, 857-862.	1.7	51
144	Carbohydrate digestibility and nitrogen metabolism in sheep fed untreated or sulphur dioxide-treated wheat straw and poultry litter. Journal of Agricultural Science, 1990, 114, 115-121.	0.6	3
145	Effect of defaunation on protein and fibre digestion in sheep fed on ammonia-treated straw-based diets with or without maize. British Journal of Nutrition, 1990, 64, 765-775.	1.2	38
146	L-alpha-Aminooxy-beta-phenylpropionic acid inhibits lignification but not the differentiation to tracheary elements of isolated mesophyll cells of Zinnia elegans. Physiologia Plantarum, 1990, 78, 67-74.	2.6	45
147	Effect of Calcium Ions on the Thermodynamics of Cucumber Tissue Softening. Journal of Food Science, 1990, 55, 446-449.	1.5	35

#	Article	IF	Citations
148	Extension growth in a barley mutant with reduced sensitivity to low temperature. New Phytologist, 1990, 115, 617-623.	3.5	15
149	CELL WALL CHARACTERISTICS AND FIRMNESS OF FRESH PACK CUCUMBER PICKLES AFFECTED BY PASTEURIZATION AND CALCIUM CHLORIDE. Journal of Food Biochemistry, 1990, 14, 31-43.	1.2	36
150	A glycoprotein inhibitor of pectin methylesterase in kiwi fruit (Actinidia chinensis). FEBS Journal, 1990, 193, 183-187.	0.2	139
151	Studies on a purification method for locust bean gum by precipitation with isopropanol. Food Hydrocolloids, 1990, 4, 277-287.	5.6	87
152	The implications of the loss and regain of cottonâ€degrading activity for the degradation of straw by Ruminococcus flavefaciens strain 007. Journal of Applied Bacteriology, 1990, 68, 349-356.	1.1	15
153	Pretreatment-Catalyst effects and the combined severity parameter. Applied Biochemistry and Biotechnology, 1990, 24-25, 1-14.	1.4	318
154	Compositional analysis of laboratory-prepared and commercial samples of linseed meal and of hull isolated from flax. JAOCS, Journal of the American Oil Chemists' Society, 1990, 67, 79-84.	0.8	79
156	Structure of the extracellular polysaccharide secreted by Rhizobium leguminosarum var. phaseoli CIAT 899. Carbohydrate Research, 1990, 204, 103-107.	1.1	46
157	The acetylation of apiitol in the determination of apiose. Carbohydrate Research, 1990, 199, 55-65.	1.1	8
158	Oxidative cross-linking of chemically and enzymatically modified sugar-beet pectin. Carbohydrate Polymers, 1990, 12, 353-374.	5.1	61
159	Mucous sheet formation on poritid corals: An evaluation of coral mucus as a nutrient source on reefs. Marine Biology, 1990, 105, 39-49.	0.7	98
160	Enzymic Determination of Starch in Samples with High Sugar Content. Starch/Staerke, 1990, 42, 468-470.	1.1	6
161	High resolution-GLC of carbohydrates as their dithioacetal-trimethylsilylates and -trifluoroacetates. Journal of High Resolution Chromatography, 1990, 13, 121-125.	2.0	5
162	Determination of lignin in herbaceous plants by an improved acetyl bromide procedure. Journal of the Science of Food and Agriculture, 1990, 51, 145-161.	1.7	344
163	Lignin in wheat internodes. Part 2: Alkaline nitrobenzene oxidation by wheat straw lignin and its fractions. Journal of the Science of Food and Agriculture, 1990, 51, 493-506.	1.7	33
164	Assessment of methanolysis for the determination of sugars in pectins. Carbohydrate Research, 1990, 206, 277-287.	1.1	46
165	Structural analysis of the specific capsular polysaccharide of Rhodococcus equi serotype 2. Carbohydrate Research, 1990, 206, 311-332.	1.1	18
166	Multivariate calibration in the determination of acetylated aldoses by g.l.c.. Carbohydrate Research, 1990, 207, 167-175.	1.1	9

#	Article	IF	Citations
167	Isolation and structure analysis of a glucomannan from the leaves of Aloe arborescens var. Miller. Carbohydrate Research, 1990, 198, 387-391.	1.1	26
168	Recent developments in the chromatographic analysis of carbohydrates. Journal of Chromatography A, 1990, 500, 555-583.	1.8	121
169	Simultaneous determination of neutral and amino sugars in biological materials. Journal of Chromatography A, 1990, 513, 71-81.	1.8	20
170	Triumbellin, A tricoumarin rhamnopyranoside from Daphne mezereum. Phytochemistry, 1990, 29, 3633-3637.	1.4	41
171	Studies on enzymic hydrolysis of polysaccharides in sugar beet pulp. Carbohydrate Polymers, 1990, 13, 1-16.	5.1	33
172	Branched-chain Sugars and Sugar Alcohols. Methods in Plant Biochemistry, 1990, , 235-289.	0.2	15
173	Monosaccharides. Methods in Plant Biochemistry, 1990, 2, 1-37.	0.2	40
174	Mannose-based Polysaccharides. Methods in Plant Biochemistry, 1990, , 371-413.	0.2	21
175	Polymer length of teichuronic acid released from cell walls of Micrococcus luteus. Journal of Bacteriology, 1990, 172, 5154-5159.	1.0	26
176	The Digestibility of Cell-Wall Polysaccharides from Wheat (Bran or Whole Grain), Soybean Meal, and White Lupin Meal in Cockerels, Muscovy Ducks, and Rats. Poultry Science, 1990, 69, 623-633.	1.5	55
177	Improvement of the nutritional value of rye by the partial hydrolysis of the viscous waterâ€soluble pentosans following waterâ€soaking or fungal enzyme treatment. British Poultry Science, 1990, 31, 525-538.	0.8	26
178	Adaptation and Growth of Tomato Cells on the Herbicide 2,6-Dichlorobenzonitrile Leads to Production of Unique Cell Walls Virtually Lacking a Cellulose-Xyloglucan Network. Plant Physiology, 1990, 94, 980-987.	2.3	142
179	Effects of Extreme Acceleration on the Germination, Growth and Cell Wall Composition of Pea Epicotyls. Journal of Experimental Botany, 1990, 41, 71-77.	2.4	64
180	Antiâ€nutritive activity of wheat pentosans in broiler diets. British Poultry Science, 1990, 31, 811-821.	0.8	231
181	Recovery of protein-rich byproducts from oat stillage after alcohol distillation. Journal of Agricultural and Food Chemistry, 1990, 38, 588-592.	2.4	5
182	Effect of water stress on stored pickling cucumbers. Journal of Agricultural and Food Chemistry, 1990, 38, 2185-2191.	2.4	16
183	Osmotically induced oligo- and polysaccharide synthesis by Rhizobium meliloti SU-47. Journal of General Microbiology, 1990, 136, 2511-2519.	2.3	103
184	A Novel Phosphopolysaccharide from Slime-Forming Lactococcus lactis subspecies cremoris SBT 0495. Journal of Dairy Science, 1990, 73, 1472-1477.	1.4	72

#	Article	IF	Citations
185	Ozone-treated lucerne hay as a model to study lucerne degradation and utilization by rumen bacteria. Animal Feed Science and Technology, 1990, 27, 269-280.	1.1	5
186	Gas chromatography of carbohydrates in food. , 1990, , 111-144.		0
187	Influence of extrusion-cooking on the physico-chemical properties of wheat bran. Journal of Cereal Science, 1990, 11, 249-259.	1.8	122
188	Organosolv pretreatment for enzymic hydrolysis of poplars. 2. Catalyst effects and the combined severity parameter. Industrial & Engineering Chemistry Research, 1990, 29, 156-162.	1.8	132
189	Analysis of neutral monosaccharides in marine sediments from the equatorial eastern Atlantic. Organic Geochemistry, 1990, 15, 367-373.	0.9	9
190	Epitope expression and partial structural characterization of F62 lipooligosaccharide (Los) of Neisseria gonorrhoeae: IgM monoclonal antibodies (3F11 and 1-1-M) recognize non-reducing termini of the los components. Molecular Immunology, 1991, 28, 1233-1242.	1.0	66
191	Chemical analysis of lignocellulose materials. Animal Feed Science and Technology, 1991, 32, 35-44.	1.1	68
192	Digestion of plant cell walls from four different sources in growing pigs. Animal Feed Science and Technology, 1991, 32, 207-213.	1.1	81
193	Fibre digestion and rate of passage in the rabbit: effect of particle size and level of lucerne meal. Animal Feed Science and Technology, 1991, 32, 215-221.	1.1	21
194	The antinutritive effect of proanthocyanidin-rich and proanthocyanidin-free hulls from field beans on digestion of nutrients and metabolisable energy in intact and caecectomised cockerels. Animal Feed Science and Technology, 1991, 34, 147-161.	1.1	17
195	Carbohydrate ligands for endothelial-leukocyte adhesion molecule 1.. Proceedings of the National Academy of Sciences of the United States of America, 1991, 88, 1138-1142.	3.3	236
196	Changes in Seed Reserves and Cell Wall Composition of Component Organs During Germination of Cabbage (Brassica oleracea) Seeds. Journal of Plant Physiology, 1991, 138, 700-707.	1.6	11
197	In Situ Disappearance of Cell Wall Monosaccharides in Alkali-Treated Orchardgrass and Alfalfa. Journal of Dairy Science, 1991, 74, 1018-1025.	1.4	9
198	Chemical composition of caecal contents in the fowl in relation to dietary fibre level and time of day. Comparative Biochemistry and Physiology A, Comparative Physiology, 1991, 100, 739-743.	0.7	8
199	The amino-acid and sugar composition of 16 species of microalgae used in mariculture. Journal of Experimental Marine Biology and Ecology, 1991, 145, 79-99.	0.7	445
200	Adsorption of a hydrophobic mutagen to dietary fibre from the skin and flesh of potato tubers. Mutation Research - Genetic Toxicology Testing and Biomonitoring of Environmental Or Occupational Exposure, 1991, 260, 203-213.	1.2	27
201	Relationship between the levels of soluble nonstarch polysaccharides and the apparent metabolizable energy of wheats assayed in broiler chickens. Journal of Agricultural and Food Chemistry, 1991, 39, 1252-1256.	2.4	133
202	Digestibility of vegetative and mature tall fescue greenchop with or without alfalfa greenchop substitution. Journal of Animal Science, 1991, 69, 4602-4610.	0.2	5

#	Article	IF	Citations
203	Structural requirements for the carbohydrate ligand of E-selectin.. Proceedings of the National Academy of Sciences of the United States of America, 1991, 88, 10372-10376.	3.3	247
204	Endo-Î²-1,4-d-galactanase from Aspergillus niger var. aculeatus: Purification and some properties. Carbohydrate Polymers, 1991, 15, 431-444.	5.1	41
205	A rheological characterization of kappa-carrageenan/galactomannan mixed gels: A comparison of locust bean gum samples. Carbohydrate Polymers, 1991, 16, 253-274.	5.1	99
206	Clean-up procedure for partially methylated alditol acetate derivatives of polysaccharides. Journal of Chromatography A, 1991, 587, 284-287.	1.8	16
207	Production of exocellular polysaccharide by azotobacter chroococcwn. Applied Biochemistry and Biotechnology, 1991, 30, 273-284.	1.4	11
208	Ethylene effects on cambial activity and cell wall formation in hypocotyls of Picea abies seedlings. Physiologia Plantarum, 1991, 82, 219-224.	2.6	25
209	Partial purification and properties of an endo-xylanase from cucumber seeds. Physiologia Plantarum, 1991, 81, 327-334.	2.6	4
210	Turnover of cell surface-bound capsular polysaccharide inStaphylococcus aureus. FEMS Microbiology Letters, 1991, 77, 25-30.	0.7	5
211	CHEMICAL COMPOSITION OF THE CELL WALLS OF THE FRESHWATER RED ALGA LEMANEA ANNULATA (BATRACHOSPERMALES)1. Journal of Phycology, 1991, 27, 232-240.	1.0	14
212	The hydrolysis of lucerne cellâ€wall monosaccharide components by monocultures or pair combinations of defined ruminal bacteria. Journal of Applied Bacteriology, 1991, 70, 245-252.	1.1	32
213	Deoxygenated and alkylated furanoses: Thorpeâ€"Ingold effects on tautomeric equilibria and rates of anomerization. Carbohydrate Research, 1991, 210, 21-38.	1.1	16
214	Chemical methods for the analysis of sulphated galactans from red algae. Carbohydrate Research, 1991, 210, 277-298.	1.1	395
215	Effect of the concentration of sodium chloride in the medium on the relative proportions of poly- and oligo-saccharides excreted by Rhizobium meliloti strain YE-2SL. Carbohydrate Research, 1991, 209, 203-209.	1.1	29
216	Alfalta-stem pectins: enzymic degradation and structural characterization of a buffer-soluble fraction. Carbohydrate Research, 1991, 212, 177-186.	1.1	17
217	Unusual structure of the exopolysaccharide of Rhizobium leguminosarum bv. viciae strain 248. Carbohydrate Research, 1991, 218, 185-200.	1.1	37
218	New features of plant-fructan structure revealed by methylation analysis and carbon-13 n.m.r. spectroscopy. Carbohydrate Research, 1991, 217, 127-136.	1.1	55
219	Changes in cell-wall composition and degradability of sorghum during growth and maturation. Journal of the Science of Food and Agriculture, 1991, 54, 47-60.	1.7	34
220	Chemical and physico-chemical characterisation of fibres fromLaminaria digitata (kombu breton): A physiological approach. Journal of the Science of Food and Agriculture, 1991, 55, 389-400.	1.7	153

#	Article	IF	Citations
221	Effect of gaseous ammonia on barley straws showing different rumen degradabilities. Journal of the Science of Food and Agriculture, 1991, 56, 141-153.	1.7	14
222	An improved method for the preparation of standards for glycosyl-linkage analysis of complex carbohydrates. Carbohydrate Research, 1991, 210, 311-317.	1.1	59
223	Fruits and vegetables are a source of galactose: Implications in planning the diets of patients with Galactosaemia. Journal of Inherited Metabolic Disease, 1991, 14, 253-258.	1.7	93
224	Immunologically active polysaccharides of Arnica montana cell cultures. Phytochemistry, 1991, 30, 1141-1145.	1.4	34
225	Water-soluble polysaccharides from Ginkgo biloba leaves. Phytochemistry, 1991, 30, 3017-3020.	1.4	22
226	Osmotically-regulated trehalose accumulation and cyclic Î²-(1,2)-glucan excretion by Rhizobium leguminosarum biovar trifolii TA-1. Archives of Microbiology, 1991, 156, 501-506.	1.0	54
227	Relations Between Indoleacetic Acid, Calcium Ions and Ethylene in the Regulation of Growth and Cell Wall Composition inPicea abies. Journal of Experimental Botany, 1991, 42, 785-789.	2.4	23
228	Heat pretreatment as a means of improving the response to dietary pentosanase in chicks fed rye. Canadian Journal of Animal Science, 1991, 71, 507-513.	0.7	38
229	Î³-Propoxy-Sulfo-Lichenin: A New Semisynthetic Antitumor Polysaccharide fromCetrariasp.. Planta Medica, 1991, 57, A40-A41.	0.7	0
230	Characterization of Water-Soluble Polysaccharides from Chamomile Flowers. Planta Medica, 1991, 57, A40-A40.	0.7	3
231	The inhibitory effects of hull polysaccharides and tannins of field beans (Vicia faba L.) on the digestion of amino acids, starch and lipid and on digestive enzyme activities in young chicks. British Journal of Nutrition, 1991, 65, 199-216.	1.2	151
232	Surface polymers of the nematode-trapping fungus Arthrobotrys oligospora. Journal of General Microbiology, 1991, 137, 1231-1240.	2.3	58
233	Culm Brittleness of Barley (Hordeum vulgare L.) Mutants Is Caused by Smaller Number of Cellulose Molecules in Cell Wall. Plant Physiology, 1991, 97, 509-514.	2.3	101
234	Endoglycanase-Catalyzed Degradation of Hemicelluloses during Development of Carnation (Dianthus caryophyllus L.) Petals. Plant Physiology, 1991, 95, 853-860.	2.3	12
235	Chapter 16 Carbohydrates. Journal of Chromatography Library, 1992, 51, B229-B292.	0.1	1
236	Chemical Structure and Biological Activity of Polysaccharides fromHibiscus sabdariffa. Planta Medica, 1992, 58, 60-67.	0.7	49
237	Cell Wall Structure in Cells Adapted to Growth on the Cellulose-Synthesis Inhibitor 2,6-Dichlorobenzonitrile. Plant Physiology, 1992, 100, 120-130.	2.3	154
238	The utilization of orally administered d-xylose, l-arabinose and d-galacturonic acid in the pig. International Journal of Food Sciences and Nutrition, 1992, 43, 31-40.	1.3	13

#	Article	IF	Citations
239	The inhibition of nutrient digestion by wheat pentosans. British Journal of Nutrition, 1992, 67, 123-132.	1.2	238
240	Effect of fibre level, particle size and adaptation period on digestibility and rate of passage as measured at the ileum and in the faeces in the adult rabbit. British Journal of Nutrition, 1992, 67, 133-146.	1.2	69
241	Antiâ€nutritive effect of wheat pentosans in broiler chickens: Roles of viscosity and gut microflora. British Poultry Science, 1992, 33, 821-834.	0.8	341
242	Effects of sulphate supplementation of untreated and alkali-treated wheat straws on ruminal fermentation and microbial protein synthesis in a semi-continuous fermentor. Animal Feed Science and Technology, 1992, 36, 287-301.	1.1	4
243	Commercial enzyme supplementation of wheatbased diets raises ileal glycanase activities and improves apparent metabolisable energy, starch and pentosan digestibilities in broiler chickens. Animal Feed Science and Technology, 1992, 38, 105-121.	1.1	89
244	Isolation and Characterization of Exopolysaccharides from Slime-Forming Mesophilic Lactic Acid Bacteria. Journal of Dairy Science, 1992, 75, 692-699.	1.4	145
245	Zahnic acid tridesmoside and other dominant saponins from alfalfa (Medicago sativa L.) aerial parts. Journal of Agricultural and Food Chemistry, 1992, 40, 191-196.	2.4	94
246	Mechanistic studies of the biosynthesis of 3,6-dideoxyhexoses in Yersinia pseudotuberculosis: purification and characterization of CDP-4-keto-6-deoxy-D-glucose-3-dehydrase. Biochemistry, 1992, 31, 2129-2139.	1.2	41
247	Carbohydrate composition of alfalfa cell walls isolated from stem sections differing in maturity. Journal of Agricultural and Food Chemistry, 1992, 40, 424-430.	2.4	53
248	Structural analysis of lipooligosaccharide produced by Neisseria gonorrhoeae, strain MS11mk (variant A): a precursor for a gonococcal lipooligosaccharide associated with virulence. Biochemistry, 1992, 31, 12760-12768.	1.2	50
249	Mechanistic and stereochemical studies of a unique dehydration catalyzed by CDP-4-keto-6-deoxy-D-glucose-3-dehydrase: a pyridoxamine 5'-phosphate dependent enzyme isolated from Yersinia pseudotuberculosis. Biochemistry, 1992, 31, 2140-2147.	1.2	34
250	Biochemical composition of microalgae from the green algal classes Chlorophyceae and Prasinophyceae. 1. Amino acids, sugars and pigments. Journal of Experimental Marine Biology and Ecology, 1992, 161, 91-113.	0.7	134
251	Soluble Wheat Pentosans Exhibit Different Anti-Nutritive Activities in Intact and Cecectomized Broiler Chickens. Journal of Nutrition, 1992, 122, 2457-2465.	1.3	40
252	Comparison of Dialysis and Metal Precipitation Effects on Apple Pectins. Journal of Food Science, 1992, 57, 1180-1184.	1.5	26
253	Cell Wall Monosaccharide Changes During Softening of Brined Cucumber Mesocarp Tissue. Journal of Food Science, 1992, 57, 937-940.	1.5	11
254	Contribution of the side branches to rheological properties of pectins. Carbohydrate Polymers, 1992, 19, 41-50.	5.1	76
255	Effect of galactomannan addition on the thermal behaviour of Î°-carrageenan gels. Carbohydrate Polymers, 1992, 19, 261-269.	5.1	36
256	Isolation, purification and characterization of neutral polysaccharides from extracted apple juices. Carbohydrate Polymers, 1992, 18, 109-117.	5.1	28

#	Article	IF	Citations
257	Analysis of wheat arabinoxylans from a large-scale isolation. Carbohydrate Polymers, 1992, 19, 151-159.	5.1	39
258	Analytical comparison of three industrial pectin preparations. Carbohydrate Polymers, 1992, 18, 17-25.	5.1	142
259	The effect of sulphur dioxide application level or the biodegradation of wheat straw carbohydrates by rumen microorganisms and by Trichoderma viride cellulase. Bioresource Technology, 1992, 41, 139-144.	4.8	9
260	Standardized analytical methods. Biomass and Bioenergy, 1992, 2, 341-366.	2.9	88
261	Structure-retention index relationships for derivatized monosaccharides on non-polar gas chromatography columns. Journal of Chromatography A, 1992, 596, 79-84.	1.8	2
262	Cell wall composition of calcium-treated apples inoculated with Botrytis cinerea. Phytochemistry, 1992, 32, 35-39.	1.4	34
263	Composition of cell wall microcapsules manufactured from Chenopodium album cell walls. Phytochemistry, 1992, 31, 3039-3042.	1.4	10
264	Effect of high temperature on cell wall modifications associated with tomato fruit ripening. Postharvest Biology and Technology, 1992, 1, 257-264.	2.9	26
265	Cell surface ligands for rotavirus: Mouse intestinal glycolipids and synthetic carbohydrate analogs. Virology, 1992, 190, 794-805.	1.1	35
266	Liquefaction of dulse (Palmaria palmata (L.) Kuntze) by a commercial enzyme preparation and a purified endo ,Î²-1,4-D-xylanase. Journal of Applied Phycology, 1992, 4, 329-337.	1.5	40
267	Use of compounds naturally labeled with stable isotopes for the study of the metabolism of glycoprotein neutral sugars by gas-liquid chromatography-isotope-ratio mass spectrometry. Technical validation in the rat. Carbohydrate Research, 1992, 236, 29-37.	1.1	7
268	A new type of anhydro sugar: 1,3 1 -anhydro-3- C -hydroxymethylaldoses. Carbohydrate Research, 1992, 216, 171-178.	1.1	5
269	The polysaccharides of agricultural lupin seeds. Carbohydrate Research, 1992, 227, 147-161.	1.1	26
270	The detection and quantification of apiose by capillary gas chromatography of its alditol acetates. Carbohydrate Research, 1992, 227, 365-370.	1.1	2
271	Particle size distribution and solubility of dietary fibre in swede- (Brassica napus) based and wheat-bran-based diets during gastrointestinal transit in the pig. Journal of the Science of Food and Agriculture, 1992, 58, 197-205.	1.7	21
272	Content, structure and viscosity of soluble arabinoxylans in rye grain from several countries. Journal of the Science of Food and Agriculture, 1992, 58, 331-337.	1.7	68
273	Effect of fermentation and bacterial inoculation on lucerne cell walls. Journal of the Science of Food and Agriculture, 1992, 60, 147-153.	1.7	38
274	Primary structure of the ploy saccharide chain of virulent pseudomonas solanacearum biotype II lipopolysaccharide. Carbohydrate Research, 1993, 250, 335-337.	1.1	2

#	Article	IF	Citations
275	A novel fructoglucan from the thermal polymerization of sucrose. Carbohydrate Research, 1993, 240, 183-196.	1.1	31
276	Phase diagrams of pectin-calcium systems: Influence of pH, ionic strength, and temperature on the gelation of pectins with different degrees of methylation. Carbohydrate Research, 1993, 240, 219-232.	1.1	115
277	Zur Gewinnung von BallaststoffprÃparaten aus extrahierten ZuckerrÃ¼benschnitzeln. Molecular Nutrition and Food Research, 1993, 37, 364-373.	0.0	1
278	The carbohydrate composition of cotyledons and hulls of cultivars ofLupinus angustifolius from Western Australia. Journal of the Science of Food and Agriculture, 1993, 61, 189-194.	1.7	87
279	Chemical, physicochemical and in-vitro fermentation characteristics of dietary fibres from Palmaria palmata (L.) Kuntze. Food Chemistry, 1993, 47, 29-36.	4.2	39
280	Raw and extruded fibre from pea hulls. Part I: Composition and physico-chemical properties. Carbohydrate Polymers, 1993, 20, 17-23.	5.1	124
281	Raw and extruded fibre from pea hulls. Part II: Structural study of the water-soluble polysaccharides. Carbohydrate Polymers, 1993, 20, 25-34.	5.1	42
282	Influence of locust bean gum on the rheological properties of kappa-carrageenan systems in the vicinity of the gel point. Carbohydrate Polymers, 1993, 22, 99-106.	5.1	31
283	The structure and molecular mechanics calculations of the cyclic (1 â†' 2)-Î²-d-glucan secreted by Rhizobium tropici CIAT 899. Journal of Molecular Structure, 1993, 301, 211-226.	1.8	13
284	Changes in grapefruit flavedo cell wall noncellulosic neutral sugar composition. Phytochemistry, 1993, 34, 1235-1239.	1.4	8
285	14-decarboxyquinovic and quinovic acid glycosides from Zygophyllum album. Phytochemistry, 1993, 33, 667-670.	1.4	23
286	Selective complex formation of saccharides with europium(III) and iron(III) ions at alkaline pH studied by ligand-exchange chromatography. Journal of Chromatography A, 1993, 630, 123-128.	1.8	17
287	Untreated and delignified cotton stalks as model substrates for degradation and utilization of cell-wall monosaccharide components by defined ruminal cellulolytic bacteria. Bioresource Technology, 1993, 43, 241-247.	4.8	5
288	A postharvest heat treatment inhibits cell wall degradation in apples during storage. Phytochemistry, 1993, 34, 955-958.	1.4	29
289	Cell wall synthesis during growth and maturation of Nitella internodal cells. Planta, 1993, 189, 321-328.	1.6	39
290	A novel callose synthase from pollen tubes of Nicotiana. Planta, 1993, 191, 470.	1.6	74
291	Changes in composition of the outer epidermal cell wall of pea stems during auxin-induced growth. Planta, 1993, 190, 369.	1.6	24
292	Stimulation of root development on buckwheat thin cell-layer explants by pectic fragments from pea stem cell walls. Plant Cell Reports, 1993, 12, 530-3.	2.8	16

#	Article	IF	Citations
293	Chemical and physical-chemical characteristics of dietary fibres from Ulva lactuca (L.) Thuret and Enteromorpha compressa (L.) Grev.. Journal of Applied Phycology, 1993, 5, 195-200.	1.5	110
294	Untersuchungen an KartoffelpÃ¼lpe als Ballaststoffquelle. Die Zusammensetzung der KartoffelpÃ¼lpe nach Einwirkung von Pektinasen und Cellulasen sowie enzymatischem StÃrkeabbau. Starch/Staerke, 1993, 45, 234-238.	1.1	6
296	Composition and antiviral activities of a sulfated polysaccharide from schizymenia dubyi (rhodophyta,) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.6	47
297	Degradation and solubilization of pectin by Î²â€galactosidases purified from avocado mesocarp. Physiologia Plantarum, 1993, 87, 279-285.	2.6	109
298	THF INFLUENCE OF IRRADIANCE ON THF BIOCHEMICAL COMPOSITION OF THE PRYMNESIOPHYTEISOCHRYSISSP. (CLONE T-ISO)1. Journal of Phycology, 1993, 29, 601-612.	1.0	83
299	THE BIOCHEMICAL COMPOSITION OF MARINE MICROALGAE FROM THE CLASS EUSTIGMA TOPHYCEAE1. Journal of Phycology, 1993, 29, 69-78.	1.0	140
300	Production of idoheptulosan from sedoheptulosan by microorganisms. Journal of Bioscience and Bioengineering, 1993, 75, 417-423.	0.9	0
301	A simple experimental method for the measurement of the surface tension of cellulosic fibres and its relation with chemical composition. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1993, 81, 251-261.	2.3	26
302	Studies on the simultaneous determination of acidic and neutral sugars of plant cell wall materials by HPLC of their methyl glycosides after combined methanolysis and enzymic prehydrolysis. Carbohydrate Polymers, 1993, 20, 87-94.	5.1	26
303	Studies on by-products from the industrial extraction of alginate. Journal of Applied Phycology, 1993, 5, 63-69.	1.5	9
304	Evaluation of steam explosion as pretreatment in agar extraction fromGracilaria dura (C. Agardh) J. Agardh (Gracilariaceae, Rhodophyta). Journal of Applied Phycology, 1993, 5, 417-424.	1.5	22
305	Studies on by-products from the industrial extraction of alginate. Journal of Applied Phycology, 1993, 5, 605-614.	1.5	14
306	Effects of dilute-acid hydrolysis treatment on the physico-chemical features and bio-utilization of wheat straw. Animal Feed Science and Technology, 1993, 42, 55-67.	1.1	9
307	The degradation and utilization of structural polysaccharides of sorghum straw by defined ruminal bacteria. Animal Feed Science and Technology, 1993, 42, 283-295.	1.1	4
308	Separation of membranes from semiprotoplasts of suspension-cultured sycamore maple (Acer) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 18	2.6	9
309	Altered Growth and Cell Walls in a Fucose-Deficient Mutant of Arabidopsis. Science, 1993, 261, 1032-1035.	6.0	280
310	Characterization of a pectic fraction from smooth bromegrass cell walls using an endopolygalacturonase. Journal of Agricultural and Food Chemistry, 1993, 41, 380-387.	2.4	9
311	Purine nucleoside phosphorylase. Catalytic mechanism and transition-state analysis of the arsenolysis reaction. Biochemistry, 1993, 32, 13212-13219.	1.2	213

#	Article	IF	Citations
312	Structure elucidation of hop plant (Humulus lupulus) phytoalexin elicitors by fast atom bombardment mass spectrometry. Journal of Agricultural and Food Chemistry, 1993, 41, 1558-1565.	2.4	1
313	Supplemental Protein Influences on Carbohydrate Degradation and Bacterial 16S Ribosomal Ribonucleic Acid. Journal of Dairy Science, 1993, 76, 3479-3489.	1.4	11
314	âŒˆPectin, Pectinase, and Protopectinase: Production,âŒˆ Properties, and Applications. Advances in Applied Microbiology, 1993, 39, 213-294.	1.3	291
315	Digestion of cell-wall monosaccharides of ryegrass and alfalfa hays by the ruminal bacteria Fibrobacter succinogenes and Butyrivibrio fibrisolvens. Canadian Journal of Microbiology, 1993, 39, 780-786.	0.8	38
316	Xyloglucan glucosyltransferase in Golgi membranes from Pisum sativum (pea). Biochemical Journal, 1993, 294, 231-238.	1.7	59
317	The relationship betweenin vitroenzymatic digestibility of cell walls of wheat internodes and compositional changes during maturation. Acta Botanica Neerlandica, 1993, 42, 175-185.	1.0	19
318	Polysaccharide synthesis in relation to nodulation behavior of Rhizobium leguminosarum. Journal of Bacteriology, 1993, 175, 750-757.	1.0	55
319	Structural studies of the side chain of outer membrane lipopolysaccharide from Pseudomonas syringae pv. coriandricola W-43. Journal of Bacteriology, 1994, 176, 6550-6557.	1.0	11
320	Enzymatic/Chemical Analysis of Dietary Fiber. Journal of AOAC INTERNATIONAL, 1994, 77, 703-709.	0.7	69
321	Effects of Amino Acid Medium on Cell Aggregation in Suspension-cultured Rice Cells. Bioscience, Biotechnology and Biochemistry, 1994, 58, 256-260.	0.6	7
322	Non-aqueous gel permeation chromatography of wheat starch in dimethylacetamide (DMAC) and LiCl: extrusion-induced fragmentation. Carbohydrate Polymers, 1994, 24, 91-99.	5.1	39
323	Structure of chia seed polysaccharide exudate. Carbohydrate Polymers, 1994, 23, 13-18.	5.1	177
324	Rapid and simple determination of O-acetyl groups bound to plant cell walls by acid hydrolysis and 1H NMR measurement. Phytochemistry, 1994, 35, 959-961.	1.4	21
325	Pectic polymer changes in nectarines during normal and abnormal ripening. Phytochemistry, 1994, 36, 11-17.	1.4	59
326	Isolation and purification of feruloylated oligosaccharides from cell walls of sugar-beet pulp. Carbohydrate Research, 1994, 263, 227-241.	1.1	142
327	Extraction and characterisation of very highly methylated pectins from lemon cell walls. Carbohydrate Research, 1994, 260, 283-296.	1.1	48
328	A critical assessment of a one-tube procedure for the linkage analysis of polysaccharides as partially methylated alditol acetates. Carbohydrate Research, 1994, 254, 229-244.	1.1	26
329	Determination of the physical functionality of galactomannans in kappa-carrageenan/galactomannan mixed systems by periodate oxidation. Food Chemistry, 1994, 49, 367-371.	4.2	9

#	Article	IF	Citations
330	A rapid semi-automated method for the determination of total and water-extractable pentosans in wheat flours. Carbohydrate Polymers, 1994, 24, 123-132.	5.1	72
331	An approach to the estimation of ferulic acid bridges in unfractionated cell walls of wheat internodes. Phytochemistry, 1994, 37, 327-333.	1.4	39
332	Compositional sugar analysis of antitumor polysaccharides by high performance liquid chromatography and gas chromatography. Archives of Pharmacal Research, 1994, 17, 337-342.	2.7	17
333	Ripening-related changes in the cell walls of Spanish pear (Pyrus communis). Physiologia Plantarum, 1994, 91, 671-679.	2.6	52
334	Firmness and Cell Wall Characteristics of Pasteurized JalapeÃ±o Pepper Rings Affected by Calcium Chloride and Acetic Acid. Journal of Food Science, 1994, 59, 1184-1186.	1.5	35
335	Cold hardiness of the elm bark beetleScolytus laevisChapuis, 1873 (Col., Scolytidae) and its potential as dutch elm disease vector in the northernmost elmforests of Europe. Journal of Applied Entomology, 1994, 117, 444-450.	0.8	9
336	Interactions between rumen bacterial strains during the degradation and utilization of the monosaccharides of barley straw cellâ€walls. Journal of Applied Bacteriology, 1994, 76, 282-287.	1.1	14
337	Measurement of precaecal dietary protein and plant cell wall digestion in pigs; comparison of four surgical procedures for ileorectal anastomosis. Livestock Science, 1994, 40, 313-328.	1.2	39
338	Isolation, histochemistry and monosaccharide composition of the walls of root hairs from Heterozostera tasmanica (Martens ex Aschers.) den Hartog. Aquatic Botany, 1994, 47, 29-37.	0.8	8
339	Isolation, structure and monosaccharide composition of the walls of vegetative parts of Heterozostera tasmanica (Martens ex Aschers.) den Hartog. Aquatic Botany, 1994, 47, 39-52.	0.8	14
340	Impact of Heating on Carrot Firmness: Changes in Cell Wall Components. Journal of Agricultural and Food Chemistry, 1994, 42, 2900-2906.	2.4	117
341	Monosaccharide Digestibility by Dairy Cows Fed Diets High in Concentrate and Containing Alfalfa Silages. Journal of Dairy Science, 1994, 77, 3624-3630.	1.4	9
342	Effect of isolation procedure on molecular weight distribution and monosaccharide composition of cotton stalk lignins. Animal Feed Science and Technology, 1994, 50, 27-35.	1.1	0
343	Characterization of some cell-wall components of untreated and SO2-treated wheat straw. Animal Feed Science and Technology, 1994, 46, 331-342.	1.1	7
344	The cell sap of Prochloron (Prochlorophyta). Phycologia, 1994, 33, 71-76.	0.6	5
345	Protoplast Formation from Single Cells and Small Tissue Fragments of Wild Porphyra Fronds (Rhodophyta). Botanica Marina, 1994, 37, .	0.6	11
346	Cell Wall Changes in Spanish Pear During Ripening. Journal of Plant Physiology, 1994, 144, 541-548.	1.6	41
347	Determination of the physical functionality of galactomannans in xanthan gum/galactomannan mixed systems by periodate oxidation. Food Control, 1994, 5, 244-248.	2.8	7

#	Article	IF	Citations
348	Ontogenic and nutritional modifications in the intestinal fucosylation process at the weaning period. Influence of dietary fibers. Biochimica Et Biophysica Acta - General Subjects, 1994, 1201, 41-50.	1.1	7
349	Size Exclusion Chromatography of Cotton Stalk Lignins Isolated from Rumen Digesta and Feces of Sheep. Journal of Agricultural and Food Chemistry, 1994, 42, 1160-1163.	2.4	3
350	Effect of Isolation Procedure on Molecular Weight Distribution of Wheat Straw Lignins. Journal of Agricultural and Food Chemistry, 1994, 42, 649-652.	2.4	28
351	Characterization of some cell wall components of untreated and ozone-treated cotton stalks. Journal of Agricultural and Food Chemistry, 1994, 42, 86-90.	2.4	6
352	Studies of the biosynthesis of 3,6-dideoxyhexoses: molecular cloning and characterization of the asc (ascarylose) region from Yersinia pseudotuberculosis serogroup VA. Journal of Bacteriology, 1994, 176, 5483-5493.	1.0	83
353	Monosaccharide status of pre-Mazama Ahb horizons in Alberta, Canada. Canadian Journal of Soil Science, 1994, 74, 55-58.	0.5	2
354	Effects of specific dietary sugars on the incorporation of 13C label from dietary glucose into neutral sugars of rat intestine and serum glycoproteins. British Journal of Nutrition, 1995, 73, 443-454.	1.2	5
355	Comparative study of the fermentative characteristics of inulin and different types of fibre in rats inoculated with a human Whole faecal flora. British Journal of Nutrition, 1995, 74, 239-249.	1.2	71
356	An anti-neoplastic glycan isolated from Mycobacterium bovis (BCG vaccine). Biochemical Journal, 1995, 311, 867-872.	1.7	25
357	The Inhibitory Effect of the Crude Extract from a Seaweed of Dygenea simplex C. AGARDH on the in Vitro Cytopathic Activity of HIV-1 and It's Antigen Production.. Chemical and Pharmaceutical Bulletin, 1995, 43, 1580-1584.	0.6	7
358	Mechanism of cellulose synthesis in Agrobacterium tumefaciens. Journal of Bacteriology, 1995, 177, 1076-1081.	1.0	154
359	Structure of the N-Linked Oligosaccharides from Tridacnin, a Lectin Found in the Haemolymph of the Giant Clam Hippopus Hippopus. FEBS Journal, 1995, 232, 873-880.	0.2	17
360	Biodegradation of cell wall components of maize stover colonized by white-rot fungi and resulting impact on in-vitro digestibility. Journal of the Science of Food and Agriculture, 1995, 68, 91-98.	1.7	52
361	Composition and in-vitro digestibility of carbohydrates of wheat plants harvested at bloom and soft-dough stages. Journal of the Science of Food and Agriculture, 1995, 68, 111-116.	1.7	7
362	Texture of Chinese water chestnut: Involvement of cell wall phenolics. Journal of the Science of Food and Agriculture, 1995, 68, 337-346.	1.7	145
363	Degradation characteristics of isolated andin situ cell wall lucerne pectic polysaccharides by mixed ruminal microbes. Journal of the Science of Food and Agriculture, 1995, 69, 185-196.	1.7	84
364	Assessment of methanolysis for the determination of composite sugars of gelling carrageenans and agarose by HPLC. Carbohydrate Research, 1995, 266, 53-64.	1.1	28
365	Extraction of phenolic-carbohydrate complexes from graminaceous cell walls. Carbohydrate Research, 1995, 272, 41-53.	1.1	48

#	Article	IF	Citations
366	Isolation and partial characterization of feruloylated oligosaccharides from maize bran. Carbohydrate Research, 1995, 272, 241-253.	1.1	287
367	Cell-wall polysaccharides from the marine green alga Ulva â€œrigidaâ€•(Ulvales, Chlorophyta). Chemical structure of ulvan. Carbohydrate Research, 1995, 274, 313-318.	1.1	108
368	Cell-wall polysaccharides from the marine green alga Ulva â€œrigidaâ€•(ulvales, chlorophyta). Extraction and chemical composition. Carbohydrate Research, 1995, 274, 251-261.	1.1	119
369	Structural analysis of the O-antigen of the lipopolysaccharide of Rhizobium tropici CIAT899. Carbohydrate Research, 1995, 275, 285-294.	1.1	27
370	Isolation and characterisation of cell wall polymers from the heavily lignified tissues of olive (Olea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.1	42
371	In vitro assembly of cellulose/xyloglucan networks: ultrastructural and molecular aspects. Plant Journal, 1995, 8, 491-504.	2.8	213
372	Hamamelitol purification, identification by electrospray ionization mass spectrometry, and quantitation in plant leaves. Planta, 1995, 195, 418.	1.6	4
373	Anthocyanin Pigments of Royal Okanogan Huckleberry Juice. Journal of Food Science, 1995, 60, 369-374.	1.5	26
374	Influence of galactomannan on the structure and thermal behaviour of xanthan/galactomannan mixtures. Journal of Food Engineering, 1995, 24, 269-283.	2.7	30
375	Microscopic and chemical changes occurring during the ripening of two forms of jackfruit (Artocarpus heterophyllus L.). Food Chemistry, 1995, 52, 405-410.	4.2	44
376	Proteoglycans from the gum exudate of myrrh. Carbohydrate Polymers, 1995, 28, 217-226.	5.1	8
377	Use of chemically treated cotton gin trash as a silage additive: A growth study with lambs. Small Ruminant Research, 1995, 18, 19-25.	0.6	3
378	Extraction, fractionation, and characterization of structural polysaccharides from wheat straw.. Journal of Agricultural and Food Chemistry, 1995, 43, 667-675.	2.4	188
380	A method for the determination of the surface tension of cellulosic fibres in their natural state and its relation with chemical composition. , 1995, , 107-114.		3
381	Effect of Native Prairie, Crested Wheatgrass (Agropyron Cristatum (L.) Gaertn.) and Russian Wildrye (Elymus Junceus Fisch.) on Soil Chemical Properties. Journal of Range Management, 1995, 48, 258.	0.3	51
382	Silage Fermentation and in Vitro Degradation of Monosaccharide Constituents of Wheat Harvested at Two Stages of Maturity. Journal of Agricultural and Food Chemistry, 1995, 43, 2428-2431.	2.4	11
383	Effect of dietary fiber at weaning on protein glycosylation in the rat small intestine. International Journal of Biochemistry and Cell Biology, 1995, 27, 403-413.	1.2	7
384	Preliminary characterization of a new exo-Î²-(1,4)-galactanase with transferase activity. International Journal of Biological Macromolecules, 1995, 17, 345-351.	3.6	21

#	Article	IF	Citations
385	Identification by NMR spectroscopy of oligosaccharides obtained by acidolysis of the capsular polysaccharides of a thermal biomass. International Journal of Biological Macromolecules, 1995, 17, 387-393.	3.6	12
386	Ozonated cotton stalks as a silage additive: Digestion of total and cell wall monosaccharide constituents of lucerne based dairy cows rations. Animal Feed Science and Technology, 1995, 51, 91-101.	1.1	2
387	Alkaline extraction and characterisation of heteroxylans from maize bran. Journal of Cereal Science, 1995, 21, 195-203.	1.8	115
388	The effect of oligosaccharides and lactitol on the ileal digestibilities of amino acids, monosaccharides and bacterial populations and metabolites in the small intestine of weanling pigs. Canadian Journal of Animal Science, 1995, 75, 99-107.	0.7	32
389	Contribution of oligosaccharide and polysaccharide digestion, and excreta losses of lactic acid and short chain fatty acids, to dietary metabolisable energy values in broiler chickens and adult cockerels. British Poultry Science, 1995, 36, 611-629.	0.8	65
390	Digestibility by Dairy Cows of Monosaccharide Components in Diets Containing Wheat or Ryegrass Silages. Journal of Dairy Science, 1995, 78, 134-140.	1.4	11
391	New Polyphenol Glycosides fromRamonda myconiâ€. Journal of Natural Products, 1996, 59, 419-422.	1.5	15
392	Cell Wall Degradability of Transgenic Tobacco Stems in Relation to Their Chemical Extraction and Lignin Quality. Journal of Agricultural and Food Chemistry, 1996, 44, 1164-1169.	2.4	50
393	Structural Identification of a Major Mitogenic Lipid Derived fromBacillus subtilisas a Glycerophosphoglycolipidâ€. Biochemistry, 1996, 35, 16299-16304.	1.2	6
394	Isolation and Characterization of Soluble Polysaccharides and Insoluble Cell Wall Material of the Pulp from Four Mango (Mangifera indica L.) Cultivars. Journal of Agricultural and Food Chemistry, 1996, 44, 2658-2662.	2.4	36
395	Effect of Long-Term Storage on Cell Wall Neutral Sugars and Galacturonic Acid of Two Sweetpotato Cultivars. Journal of Agricultural and Food Chemistry, 1996, 44, 278-281.	2.4	9
396	Chemistry and potential mutagenicity of humic substances in waters from different watersheds in Britain and Ireland. Water Research, 1996, 30, 1502-1516.	5.3	54
397	Biochemical composition of new yeasts and bacteria evaluated as food for bivalve aquaculture. Aquaculture, 1996, 143, 341-360.	1.7	97
398	Hamster antithrombin III: Purification, characterization and acute phase response. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1996, 115, 135-141.	0.7	10
399	Effect of changing the proportion, wheat: sorghum in dairy cow rations on carbohydrate digestibility and NAN flow to the intestine. Animal Feed Science and Technology, 1996, 57, 75-86.	1.1	14
400	Colonization of rice straw by white-rot fungi (Cyathus stercoreus): Effect on ruminal fermentation pattern, nitrogen metabolism, and fiber utilization during continuous culture. Animal Feed Science and Technology, 1996, 61, 1-16.	1.1	51
401	Structure and conformation of acetan polysaccharide. International Journal of Biological Macromolecules, 1996, 19, 149-156.	3.6	30
402	Role of extracellular polysaccharides fromXanthomonas campestrispv.vesicatoriain bacterial spot of pepper. Physiological and Molecular Plant Pathology, 1996, 48, 91-104.	1.3	9

#	Article	IF	Citations
403	Effect of Processing on Cell Wall Polysaccharides of Green Table Olives. Journal of Agricultural and Food Chemistry, 1996, 44, 2394-2401.	2.4	36
404	Colonization of crop residues by white-rot fungi: cell wall monosaccharides, phenolic acids, ruminal fermentation characteristics and digestibility of cell wall fiber components in vitro. Animal Feed Science and Technology, 1996, 63, 273-288.	1.1	23
405	Exopolysaccharide Production in Milk by Lactobacillus delbrueckii ssp. bulgaricus CNRZ 1187 and by Two Colonial Variants. Journal of Dairy Science, 1996, 79, 205-211.	1.4	66
406	The Methylation Reaction in Carbohydrate Analysis. Journal of Carbohydrate Chemistry, 1996, 15, 897-923.	0.4	38
407	Elucidation of factors associated with the maturity-related decline in degradability of big bluestem cell wall.. Journal of Animal Science, 1996, 74, 648.	0.2	19
408	Biologically active pectin oligomers in ripening tomato fruits. Progress in Biotechnology, 1996, , 207-217.	0.2	1
409	Oligouronides production in a membrane reactor by enzymatic degradation of pectins from Citrus peel. A preliminary study. Progress in Biotechnology, 1996, , 983-990.	0.2	6
410	Immunologically active polysaccharides from cell suspension of Helianthus annuus 1805. Progress in Biotechnology, 1996, 14, 679-686.	0.2	3
411	Dietary Fiber Content and Composition of Some Cultivated Edible Mushroom Fruiting Bodies and Mycelia. Journal of Agricultural and Food Chemistry, 1996, 44, 468-471.	2.4	48
412	Chemical composition and structural features of the macromolecular components of Hibiscus cannabinus grown in Portugal. Industrial Crops and Products, 1996, 5, 189-196.	2.5	61
415	Chemical structure analysis of water-soluble sulfated polysaccharide fromSchizymenia dubyi (Rhodophyta, Gigartinales). Journal of Applied Phycology, 1996, 8, 147-153.	1.5	10
416	Annual variation in composition andin vitro anti-HIV-1 activity of the sulfated glucuronogalactan fromSchizymenia dubyi (Rhodophyta, Gigartinales). Journal of Applied Phycology, 1996, 8, 155-161.	1.5	48
417	Immunochemical characterization of the carbohydrate antigens of serotype k and Lancefield group G "Streptococcus milleri". Oral Microbiology and Immunology, 1996, 11, 22-28.	2.8	8
418	Cell Wall Changes and Partial Prevention of Fruit Softening in Prestorage Heat Treated â€˜Annaâ€™ Apples. Journal of the Science of Food and Agriculture, 1996, 72, 231-234.	1.7	23
419	Extraction, characterisation, and enzymatic degradation of lemon peel pectins. Carbohydrate Research, 1996, 282, 271-284.	1.1	46
420	Di-d-fructose dianhydrides and related oligomers from thermal treatments of inulin and sucrose. Carbohydrate Research, 1996, 287, 183-202.	1.1	59
421	Reexamination of the acetylation of apiitol in the determination of apiose. Carbohydrate Research, 1996, 290, 67-70.	1.1	2
422	Calcium gelation of pectic polysaccharides isolated from unripe tomato fruit. Carbohydrate Research, 1996, 293, 235-249.	1.1	63

#	Article	IF	Citations
423	Galactooligosaccharide production by transfer reaction of an exogalactanase. Enzyme and Microbial Technology, 1996, 19, 99-106.	1.6	20
424	O-acetylated xyloglucan in extracellular polysaccharides from cell-suspension cultures of Mentha. Phytochemistry, 1996, 41, 1309-1314.	1.4	25
425	Re-investigation of the cardenolide glycosides from Gomphocarpus sinaicus. Phytochemistry, 1996, 42, 523-529.	1.4	21
426	Novel bacterial exopolysaccharides from deep-sea hydrothermal vents. Carbohydrate Polymers, 1996, 31, 237-242.	5.1	47
427	Isolation and characterization of a new extracellular polysaccharide from an Acetobacter species. Journal of Applied Bacteriology, 1996, 81, 419-424.	1.1	16
428	Fractional and structural characterization of wheat straw hemicelluloses. Carbohydrate Polymers, 1996, 29, 325-331.	5.1	210
429	Species variability in boron requirement is correlated with cell wall pectin. Journal of Experimental Botany, 1996, 47, 227-232.	2.4	194
430	Isolation and Analysis of Cell Wall Polymers from Olive Pulp. Modern Methods of Plant Analysis, 1996, , 19-44.	0.1	68
431	Effect of Steam Treatment on the Chemical Composition of Wheat Straw. Holzforschung, 1996, 50, 365-371.	0.9	40
432	Metal accumulation by immobilized cyanobacterial mats from a thermal spring. Journal of Environmental Science and Health Part A: Environmental Science and Engineering, 1996, 31, 2437-2451.	0.1	8
433	Structural features of pectic polysaccharides of red beet (Beta vulgaris conditiva). Progress in Biotechnology, 1996, 14, 631-636.	0.2	1
434	STRUCTURE AND COMPOSITION OF SWEET SORGHUM STALK COMPONENTS. , 1996, , 1492-1497.		0
435	Extracellular Polysaccharides Produced by Suspension-Cultured Cells fromDigitalis lanata*. Planta Medica, 1997, 63, 441-445.	0.7	8
436	Cell wall metabolism in ripening fruit. VIII. Cell wall composition and synthetic capacity of two regions of the outer pericarp of mature green and red ripe cv. Jackpot tomatoes. Physiologia Plantarum, 1997, 101, 314-322.	2.6	1
437	Effect of GA3 on the Molecular Mass of Polyuronides in the Cell Walls of Alaska Pea Roots. Plant and Cell Physiology, 1997, 38, 25-35.	1.5	16
438	Fractional Extraction and Structural Characterization of Hemicelluloses from Wheat Straw. International Journal of Polymeric Materials and Polymeric Biomaterials, 1997, 36, 53-64.	1.8	1
439	Foamability, Foam Stability, and Chemical Composition of Espresso Coffee As Affected by the Degree of Roast. Journal of Agricultural and Food Chemistry, 1997, 45, 3238-3243.	2.4	89
440	Impacts of Rotational Grazing on Mixed Prairie Soils and Vegetation. Journal of Range Management, 1997, 50, 647.	0.3	22

#	Article	IF	Citations
441	Arabinogalactan from Western Larch, Part II; A Reversible Order-Disorder Transition. Journal of Carbohydrate Chemistry, 1997, 16, 195-211.	0.4	30
442	Antibody response and protection of Atlantic salmon ( ) immunised with an extracellular polysaccharide of. Fish and Shellfish Immunology, 1997, 7, 1-16.	1.6	40
443	Determination of carbohydrates in two ferrallitic soils: Analysis by capillary gas chromatography after derivatization by silylation. Soil Biology and Biochemistry, 1997, 29, 1585-1589.	4.2	26
444	Nutritional properties of microalgae for mariculture. Aquaculture, 1997, 151, 315-331.	1.7	809
445	Ester-Linked Phenolic Components of Carrot Cell Walls. Journal of Agricultural and Food Chemistry, 1997, 45, 2468-2471.	2.4	71
446	Effect of Steaming on Cell Wall Chemistry of Potatoes (Solanum tuberosumCv. Bintje) in Relation to Firmness. Journal of Agricultural and Food Chemistry, 1997, 45, 3411-3418.	2.4	58
447	Digestibility by Dairy Cows of Monosaccharide Components in Diets Containing Either Ground Sorghum or Sorghum Grain Treated with Sodium Hydroxide. Journal of Dairy Science, 1997, 80, 144-151.	1.4	10
448	Exopolysaccharide Production and Texture-Promoting Abilities of Mixed-Strain Starter Cultures in Yogurt Production. Journal of Dairy Science, 1997, 80, 2310-2317.	1.4	88
449	Immunological characterization of transgenic tobacco plants with a chimeric gene for 4-coumarate:CoA ligase that have altered lignin in their xylem tissue. Plant Science, 1997, 128, 109-118.	1.7	10
450	Extractibility of structural carbohydrates and lignin deposition in maturing alfalfa internodes. International Journal of Biological Macromolecules, 1997, 21, 201-206.	3.6	6
451	Digestibility by sheep of direct cut alfalfa silage made with ozonated cotton stalks. Animal Feed Science and Technology, 1997, 67, 311-317.	1.1	1
452	Cell wall metabolism in ripening fruit. VIII. Cell wall composition and synthetic capacity of two regions of the outer pericarp of mature green and red ripe cv. Jackpot tomatoes. Physiologia Plantarum, 1997, 101, 314-322.	2.6	22
453	Carbohydrate solutilization of tomato locule tissue cell walls: Parallels with locule tissue liquefaction during ripening. Physiologia Plantarum, 1997, 101, 51-58.	2.6	20
454	Induced Resistance to Erwinia carotovora ssp. atroseptica, Through the Treatment of Surface Wounds of Potato Tubers with Elicitors. Journal of Phytopathology, 1997, 145, 163-169.	0.5	3
455	Purification of ferulic acid by adsorption after enzymic release from a sugar-beet pulp extract. Industrial Crops and Products, 1997, 6, 237-252.	2.5	52
456	Novel biotransformations of agro-industrial cereal waste by ferulic acid esterases. Industrial Crops and Products, 1997, 6, 367-374.	2.5	51
457	Structure and composition of sweet sorghum stalk components. Industrial Crops and Products, 1997, 6, 297-302.	2.5	135
458	Purification and characterization of acid phosphatase from yellow lupin (Lupinus luteus) seeds. BBA - Proteins and Proteomics, 1997, 1341, 14-25.	2.1	44

#	Article	IF	Citations
459	Title is missing!. Journal of Applied Phycology, 1997, 9, 565-572.	1.5	22
460	Title is missing!. Journal of Applied Phycology, 1997, 9, 179-188.	1.5	118
461	Anaerobic digestion of Ulva sp. 1. Relationship between Ulva composition and methanisation. Journal of Applied Phycology, 1997, 9, 511-524.	1.5	104
462	Title is missing!. Journal of Applied Phycology, 1997, 9, 205-213.	1.5	33
463	Developmental changes of sugar contents in the gall on the leaf of elm (Zelkowa serrata Makino) formed byParacolopha morrisoni Baker (homopetra). Journal of Plant Biology, 1997, 40, 67-71.	0.9	3
464	Mucin output in ileal digesta of pigs fed a protein-free diet. European Journal of Nutrition, 1997, 36, 182-190.	4.6	137
465	Enzymatic hydrolysis of pretreated rice straw. Bioresource Technology, 1997, 59, 109-119.	4.8	176
466	Kinetic parameters of hydrolysis and transglycosylation catalyzed by an exo-Î²-(1,4)-galactanase. Enzyme and Microbial Technology, 1997, 20, 516-522.	1.6	13
467	Detection and homogeneity of cell wall pectic polysaccharides of Lemna minor. Carbohydrate Research, 1997, 301, 205-212.	1.1	13
468	Structural analysis of the exopolysaccharide produced by Pediococcus damnosus 2.6. Carbohydrate Research, 1997, 303, 453-458.	1.1	197
469	Structural studies of an exopolysaccharide produced by Alteromonas macleodii subsp. fijiensis originating from a deep-sea hydrothermal vent. Carbohydrate Research, 1998, 312, 53-59.	1.1	56
470	Structural aspects of the interaction of mannan-based polysaccharides with bacterial cellulose. Carbohydrate Research, 1998, 307, 299-309.	1.1	184
471	Structural analysis of the exopolysaccharides produced by Lactobacillus spp. G-77. Carbohydrate Research, 1998, 307, 125-133.	1.1	82
472	Title is missing!. Journal of Applied Phycology, 1998, 10, 323-332.	1.5	28
473	Pectin Hydrolysis:Â Effect of Temperature, Degree of Methylation, pH, and Calcium on Hydrolysis Rates. Journal of Agricultural and Food Chemistry, 1998, 46, 1311-1315.	2.4	147
474	Butyrivibriospp. and Other Xylanolytic Microorganisms From the Rumen have Cinnamoyl Esterase Activity. Anaerobe, 1998, 4, 57-65.	1.0	29
475	The cell wall chemistry of Bangia atropurpurea (Bangiales, Rhodophyta) and Bostrychia moritziana (Ceramiales, Rhodophyta) from marine and freshwater environments. Phycological Research, 1998, 46, 63-73.	0.8	24
476	SOLUBILIZATION OF APPLE POMACE BY EXTRUSION. Journal of Food Processing and Preservation, 1998, 22, 477-491.	0.9	21

#	Article	IF	Citations
477	Equilibrium studies of galactomannan of Cassia fastuosa and Leucaena leucocephala and Cu2+ using potentiometry and EPR spectroscopy. Carbohydrate Polymers, 1998, 35, 13-20.	5.1	11
478	Analysis of structure and function of gellans with different substitution patterns. Carbohydrate Polymers, 1998, 35, 179-188.	5.1	61
479	Lemon albedo cell walls contain distinct populations of pectic hairy regions. Carbohydrate Polymers, 1998, 37, 159-166.	5.1	24
480	Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. Carbohydrate Polymers, 1998, 37, 241-248.	5.1	179
481	Influence of polysaccharide composition in foam stability of espresso coffee. Carbohydrate Polymers, 1998, 37, 283-285.	5.1	56
482	Isolation and characterization of hemicellulose B and cellulose from pressure refined wheat straw. Industrial Crops and Products, 1998, 7, 121-128.	2.5	37
483	Pharmacological activity of phenylpropanoids of the mistletoe, Viscum album L., host: Pyrus caucasica Fed. Phytomedicine, 1998, 5, 11-17.	2.3	23
484	Comparative investigation of primary and tertiary endodermal cell walls isolated from the roots of five monocotyledoneous species: chemical composition in relation to fine structure. Planta, 1998, 206, 349-361.	1.6	125
485	Long-term effects of several biochemical and physical factors on cellulose biosynthesis in callus and suspension cultures of normal and mutant barley (Hordeum vulgare L.) strains producing less cellulose. Journal of Plant Biology, 1998, 41, 219-226.	0.9	4
486	Symplastic and apoplastic sugar contents in gall tissues and callus of the sumac (Rhus chinensis) Tj ETQq1 1 0.784314 rgBT /Overloc	0.9	3
487	Fractionation and characterization of polysaccharides from abaca fibre. Carbohydrate Polymers, 1998, 37, 351-359.	5.1	83
488	Saikosaponins from Taverniera aegyptiaca. Phytochemistry, 1998, 48, 693-697.	1.4	4
489	Fixed-bed purification of ferulic acid from sugar-beet pulp using activated carbon: Optimization studies. Bioresource Technology, 1998, 64, 17-25.	4.8	29
490	Tamm-Horsfall protein isolated from urine of pregnant and non-pregnant women has similar oligosaccharides. European Journal of Clinical Investigation, 1998, 28, 475-482.	1.7	9
491	Effect of tissue type and variety on cell wall chemistry of onion (Allium cepa L.). Food Chemistry, 1998, 63, 17-24.	4.2	25
492	Compositional and structural characteristics of residual biomass from tropical plantations. Journal of Wood Science, 1998, 44, 40-46.	0.9	18
493	Use of ratio of digested xylan to digested cellulose (X/C) as an index of fiber digestion in plant cell-wall material by ruminal microorganisms. Animal Feed Science and Technology, 1998, 71, 207-215.	1.1	24
494	Alterations in cell walls of winter wheat roots during low temperature acclimation. Journal of Plant Physiology, 1998, 152, 473-479.	1.6	29

#	Article	IF	Citations
495	Effect of Oxidative Coupling on the Thermal Stability of Texture and Cell Wall Chemistry of Beet Root (Beta vulgaris). Journal of Agricultural and Food Chemistry, 1998, 46, 3365-3370.	2.4	56
496	Dietary specific sugars for serum protein enzymatic glycosylation in man. Metabolism: Clinical and Experimental, 1998, 47, 1499-1503.	1.5	8
497	Cell Wall Chemistry of Carrots (Daucus carotaCv. Amstrong) during Maturation and Storage. Journal of Agricultural and Food Chemistry, 1998, 46, 2933-2939.	2.4	39
498	Effect of Forty-Four Years of Grazing on Fescue Grassland Soils. Journal of Range Management, 1998, 51, 122.	0.3	94
499	Comparative and Structural Characterization of Organosolv and Alkali Lignins from Abaca Fiber. International Journal of Polymer Analysis and Characterization, 1998, 4, 517-530.	0.9	3
500	Effect of Lysine, Tyrosine, Cysteine, and Glutathione on the Oxidative Cross-Linking of Feruloylated Arabinoxylans by a Fungal Laccase. Journal of Agricultural and Food Chemistry, 1998, 46, 2583-2589.	2.4	71
501	Studies on the mode of action of nonâ€starchâ€polysaccharides (NSP) degrading enzymesin vitro. Archiv Fur Tierernahrung, 1998, 51, 293-306.	0.3	3
502	Cell Wall Fractionation of Alfalfa Stem in Relation to Internode Development:Â Biochemistry Aspect. Journal of Agricultural and Food Chemistry, 1998, 46, 3458-3467.	2.4	12
503	Physicochemical and Thermal Characterization of Wheat Straw Hemicelluloses and Cellulose. Journal of Agricultural and Food Chemistry, 1998, 46, 2804-2809.	2.4	55
504	Comparative Chemical Analysis of Fiber Material Prepared by Enzymatic and Chemical Methods from Two Mushrooms (Pleurotus sajor-cajuandPleurotustuber-regium). Journal of Agricultural and Food Chemistry, 1998, 46, 4854-4857.	2.4	24
505	Extraction of Glycosaminoglycan Peptide from Bovine Nasal Cartilage with 0.1 M Sodium Acetate. Journal of Agricultural and Food Chemistry, 1998, 46, 772-778.	2.4	16
506	Re-examination of the Glycosylation of HighMrSubunits of Wheat Glutenin. Journal of Agricultural and Food Chemistry, 1998, 46, 4814-4823.	2.4	13
507	Oligosaccharide and Polypeptide Homology of Lupin (Lupinus luteusL.) Acid Phosphatase Subunits. Archives of Biochemistry and Biophysics, 1998, 360, 85-92.	1.4	15
508	Isolation and Fractional Characterization of Ball-Milled and Enzyme Lignins from Oil Palm Trunk. Journal of Agricultural and Food Chemistry, 1998, 46, 718-723.	2.4	43
509	Isolation and Characterization of Polysaccharides from Abaca Fiber. Journal of Agricultural and Food Chemistry, 1998, 46, 2817-2822.	2.4	46
510	Oligosaccharides in New Zealand Honeydew Honey. Journal of Agricultural and Food Chemistry, 1998, 46, 4958-4962.	2.4	37
511	MnO2and Oxalate: An Abiotic Route for the Oxidation of Aromatic Components in Wheat Straw. Journal of Agricultural and Food Chemistry, 1998, 46, 3868-3874.	2.4	23
512	Interaction between MnO2and Oxalate: Formation of a Natural and Abiotic Lignin Oxidizing System. Journal of Agricultural and Food Chemistry, 1998, 46, 5362-5367.	2.4	22

#	Article	IF	Citations
513	Preparation of Binderless Boards from Steam Exploded Pulps of Oil Palm(Elaeis guneensisJaxq.) Fronds and Structural Characteristics of Lignin and Wall Polysaccharides in Steam Exploded Pulps to be Discussed for Self-Bindings. Holzforschung, 1998, 52, 417-426.	0.9	95
514	Extraction and Physico-Chemical Characterization of Pectins from Sugar Beet Pulp. Polymer Journal, 1998, 30, 671-677.	1.3	44
515	Specific methods for the analysis of identity and purity of functional food polysaccharides. Developments in Food Science, 1998, , 99-140.	0.0	2
516	Physico-Chemical and Structural Characterization of Alkali Lignins from Abaca Fibre. Journal of Wood Chemistry and Technology, 1998, 18, 313-331.	0.9	11
517	High Molecular Weight Acidic Polysaccharides fromMalva sylvestrisandAlcea rosea. Planta Medica, 1998, 64, 640-644.	0.7	33
518	Caroubin: A Gluten-like Protein Isolated from Carob Bean Germ. Cereal Chemistry, 1998, 75, 488-492.	1.1	30
519	Chemical Composition fo the Glue From Appressoria ofMagnaporthe grisea. Bioscience, Biotechnology and Biochemistry, 1998, 62, 672-674.	0.6	21
520	Pectins in Extracellular Polysaccharides from a Cell-Suspension Culture ofMentha. Bioscience, Biotechnology and Biochemistry, 1998, 62, 2223-2225.	0.6	3
521	Physico-chemical and Structural Characterization of Alkali-soluble Lignins from Sugar Beet Pulp. International Journal of Polymeric Materials and Polymeric Biomaterials, 1998, 42, 181-193.	1.8	2
522	Effect of straw management and nitrogen fertilizer on selected soil properties as potential soil quality indicators of an irrigated Dark Brown Chernozemic soil. Canadian Journal of Soil Science, 1998, 78, 511-517.	0.5	11
523	The Development and Initial Application of a Gas Chromatographic Method for the Characterization of Gum Media. Journal of the American Institute for Conservation, 1998, 37, 294-311.	0.2	15
524	Quantitative and Qualitative Changes of Cell Wall Polysaccharides during Somatic Embryogenesis and Plantlet Development of Asparagus (Asparagus officinalis L.). Plant and Cell Physiology, 1998, 39, 607-614.	1.5	9
525	Dietary fibre composition in developing apple fruits. Journal of Horticultural Science and Biotechnology, 1998, 73, 631-639.	0.9	8
526	Effects of barley cultivar on energy and nitrogen metabolism of lambs. Canadian Journal of Animal Science, 1998, 78, 389-397.	0.7	12
527	Variation in chemical composition and nutritional quality among barley cultivars for ruminants. 2. Digestion, ruminal characteristics and in situ disappearance kinetics. Canadian Journal of Animal Science, 1998, 78, 377-388.	0.7	20
528	Physico-Chemical and Thermal Characterization of Alkali-Soluble Lignins from Wheat Straw. Polymer Journal, 1998, 30, 289-294.	1.3	13
529	Solubilization of Arabinoxylans from Isolated Water-Unextractable Pentosans and Wheat Flour Doughs by Cell-Wall-Degrading Enzymes. Cereal Chemistry, 1998, 75, 551-556.	1.1	28
530	Structural determination of a 5-O-methyl-deaminated neuraminic acid (Kdn)-containing polysaccharide isolated from Sinorhizobium fredii. Biochemical Journal, 1998, 334, 585-594.	1.7	43

#	Article	IF	Citations
531	Comparison of Microwave Oven and Convection Oven for Acid Hydrolysis of Dietary Fiber Polysaccharides. Journal of AOAC INTERNATIONAL, 1998, 81, 1277-1280.	0.7	5
532	Effect of Alkali Pulping Conditions on the Reaction of Silica Removal from Rice Straw.. Kami Pa Gikyoshi/Japan Tappi Journal, 1999, 53, 214-221.	0.1	0
533	Kinetic Comparison between Delignification and Silica Removal during Alkaline Pulping of Rice Straw.. Kami Pa Gikyoshi/Japan Tappi Journal, 1999, 53, 1492-1499.	0.1	7
534	Structures and Properties of Gellan Polymers Produced by Sphingomonas paucimobilis ATCC 31461 from Lactose Compared with Those Produced from Glucose and from Cheese Whey. Applied and Environmental Microbiology, 1999, 65, 2485-2491.	1.4	98
535	Fractional Isolation and Characterization of Polysaccharides from Oil Palm Trunk and Empty Fruit Bunch Fibres. Holzforschung, 1999, 53, 253-260.	0.9	30
536	The mur4 Mutant of Arabidopsis Is Partially Defective in the de Novo Synthesis of Uridine Diphosphol-Arabinose. Plant Physiology, 1999, 121, 383-390.	2.3	82
537	Esterification of Hemicelluloses from Poplar Chips in Homogenous Solution ofN, N-Dimethylformamide/Lithium Chloride. Journal of Wood Chemistry and Technology, 1999, 19, 287-306.	0.9	48
538	Extraction and Characterization of Hemicelluloses and Cellulose from Oil Palm Trunk and Empty Fruit Bunch Fibres. Journal of Wood Chemistry and Technology, 1999, 19, 167-185.	0.9	17
539	The Effect of Cooking Agents on Japanese Paper. Restaurator, 1999, 20, .	0.2	9
540	Apoplastic barriers in roots: chemical composition of endodermal and hypodermal cell walls. Journal of Experimental Botany, 1999, 50, 1267-1280.	2.4	246
541	Prion Rods Contain an Inert Polysaccharide Scaffold. Biological Chemistry, 1999, 380, 1295-306.	1.2	63
542	Cell wall modifications, degrading enzymes and softening of carambola fruit during ripening. Journal of Experimental Botany, 1999, 50, 767-775.	2.4	101
543	Calcium effect on the mycelial cell walls of Botrytis cinerea. Phytochemistry, 1999, 52, 967-973.	1.4	34
544	Regioselective synthesis of galactosyl-derivatives using exo-(1,4)-Î²-d-galactanase, galactan, and nonsugar acceptors. Enzyme and Microbial Technology, 1999, 25, 224-229.	1.6	0
545	Modification of cell-wall polymers of onion wasteâ€"Part I. Effect of pressure-cooking. Carbohydrate Polymers, 1999, 38, 59-67.	5.1	32
546	Modification of cell-wall polymers of onion wasteâ€"Part II. Effect of divalent cations. Carbohydrate Polymers, 1999, 38, 69-76.	5.1	7
547	Natural colloidal particles: the mechanism of the specific interaction between hesperidin and pectin. Carbohydrate Polymers, 1999, 38, 179-182.	5.1	19
548	Modification of cell-wall polymers of onion waste. Carbohydrate Polymers, 1999, 39, 341-349.	5.1	53

#	Article	IF	Citations
549	Structure and chemical composition of endodermal and rhizodermal/hypodermal walls of several species. Plant, Cell and Environment, 1999, 22, 271-279.	2.8	70
550	A study of dextran production from maltodextrin by cell suspensions of Gluconobacter oxydans NCIB 4943. Journal of Applied Microbiology, 1999, 87, 546-556.	1.4	21
551	Comparative study of hemicelluloses from wheat straw by alkali and hydrogen peroxide extractions. Polymer Degradation and Stability, 1999, 66, 423-432.	2.7	113
552	Fractional isolation and physico-chemical characterization of alkali-soluble polysaccharides from sugar beet pulp. Carbohydrate Polymers, 1999, 38, 273-281.	5.1	53
553	Compositional and structural modification of the cell wall of cauliflower (Brassica oleracea L. var) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	5.1	36
554	Structural determination of the exopolysaccharide of Pseudoalteromonas strain HYD 721 isolated from a deep-sea hydrothermal vent. Carbohydrate Research, 1999, 315, 273-285.	1.1	65
555	FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. Carbohydrate Research, 1999, 317, 145-154.	1.1	141
556	Hydrolysis of wheat bran and straw by an endoxylanase: production and structural characterization of cinnamoyl-oligosaccharides. Carbohydrate Research, 1999, 319, 102-111.	1.1	133
557	Down-regulation of cinnamyl alcohol dehydrogenase in transgenic alfalfa (Medicago sativa L.) and the effect on lignin composition and digestibility. Plant Molecular Biology, 1999, 39, 437-447.	2.0	215
558	Fractional Isolation and Structural Characterization of Lignins from Oil Palm Trunk and Empty Fruit Bunch Fibers. Journal of Wood Chemistry and Technology, 1999, 19, 335-356.	0.9	33
559	Turnover of cell-wall polysaccharides during somatic embryogenesis and development of celery (Apium graveolens L.). Journal of Plant Biology, 1999, 42, 8-15.	0.9	3
560	Subcellular location and composition of the wall and secreted extracellular sulphated polysaccharides/proteoglycans of the diatomStauroneis amphioxys Gregory. Protoplasma, 1999, 206, 188-200.	1.0	58
561	Fourier transform infrared-spectroscopic characterisation of isolated endodermal cell walls from plant roots: chemical nature in relation to anatomical development. Planta, 1999, 209, 537-542.	1.6	62
562	On the incompatibility of alkaline gelatin and locust bean gum in aqueous solution. Food Hydrocolloids, 1999, 13, 77-80.	5.6	9
563	Attempt to cross-link feruloylated arabinoxylans and proteins with a fungal laccase. Food Hydrocolloids, 1999, 13, 65-71.	5.6	65
564	The effect of structural features of gelatin on its thermodynamic compatibility with locust bean gum in aqueous media.. Food Hydrocolloids, 1999, 13, 157-166.	5.6	36
565	The nature of the taro acridity factor. Postharvest Biology and Technology, 1999, 16, 71-78.	2.9	22
566	Changes in papaya cell walls during fruit ripening. Postharvest Biology and Technology, 1999, 16, 79-89.	2.9	83

#	Article	IF	Citations
567	Fractional isolation and partial characterization of non-starch polysaccharides and lignin from sago pith. Industrial Crops and Products, 1999, 9, 211-220.	2.5	11
568	Acetylation of wheat straw hemicelluloses in N,N-dimethylacetamide/LiCl solvent system. Industrial Crops and Products, 1999, 10, 209-218.	2.5	55
569	Determination of Kinetic Isotope Effects for Nucleoside Hydrolases using Gas Chromatography/Mass Spectrometry. Analytical Biochemistry, 1999, 275, 6-10.	1.1	8
570	Esterification of wheat straw hemicelluloses in theN,N-dimethylformamide/lithium chloride homogeneous system. Journal of Applied Polymer Science, 1999, 74, 2301-2311.	1.3	75
571	Effect of degradation on the porosity and surface area of forage cell walls of differing lignin content. Journal of the Science of Food and Agriculture, 1999, 79, 11-18.	1.7	21
572	Composition of cell walls isolated from cell types of grain sorghum stems. Journal of the Science of Food and Agriculture, 1999, 79, 891-899.	1.7	74
573	Fractionation and characterization of ball-milled and enzyme lignins from abaca fibre. Journal of the Science of Food and Agriculture, 1999, 79, 1091-1098.	1.7	24
574	Physicochemical Characterization of Hemicelluloses from Steamed Aspen and Birchwood. International Journal of Polymer Analysis and Characterization, 1999, 5, 181-193.	0.9	7
575	Lectin from Beauveria bassiana mycelium recognizes Thomsenâ€“Friedenreich antigen and related structures. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1999, 123, 23-31.	0.7	11
576	Changes in thioacidolysis products of lignin in wheat straw as affected by SO2 treatment and passage through the gastro-intestine of sheep. Animal Feed Science and Technology, 1999, 80, 55-65.	1.1	2
577	Solution properties of the galactomannans extracted from the seeds of Caesalpinia pulcherrima and Cassia javanica: comparison with locust bean gum. International Journal of Biological Macromolecules, 1999, 26, 181-185.	3.6	80
578	Physicochemical and Structural Characterization of Alkali Soluble Lignins from Oil Palm Trunk and Empty Fruit-Bunch Fibers. Journal of Agricultural and Food Chemistry, 1999, 47, 2930-2936.	2.4	23
579	Hydrolysis of Hemicelluloses Using Combinations of Xylanases and Feruloyl Esterases. Methods in Biotechnology, 1999, , 183-195.	0.2	1
580	Carbohydrate Biotechnology Protocols. Methods in Biotechnology, 1999, , .	0.2	3
581	Involvement of Proteins in Cloud Instability of Shamouti Orange [Citrussinensis(L.) Osbeck] Juice. Journal of Agricultural and Food Chemistry, 1999, 47, 2623-2631.	2.4	17
582	Involvement of Proteins in Cloud Instability of Valencia Orange [Citrussinensis(L.) Osbeck] Juice. Journal of Agricultural and Food Chemistry, 1999, 47, 2632-2637.	2.4	12
583	Production of Substrate for Galactose Oxidase by Depolymerization of an Arabinogalactan-Peptide from Wheat Flour. Journal of Agricultural and Food Chemistry, 1999, 47, 1483-1488.	2.4	5
584	Quantification of Formaldehyde-Mediated Covalent Adducts of Adriamycin with DNA. Biochemistry, 1999, 38, 8682-8690.	1.2	20

#	Article	IF	Citations
585	Oleoylation of Wheat Straw Hemicelluloses in New Homogeneous System. Polymer Journal, 1999, 31, 857-863.	1.3	16
586	Characterization of the Carbohydrates of Nonreduced Glutenin Fractionated by Multistacking SDS-PAGE from Two Hard Red Spring Wheat Flours. Cereal Chemistry, 1999, 76, 198-203.	1.1	2
587	Fractional and Physico-Chemical Analysis of Soda-AQ Lignin by Successive Extraction with Organic Solvents from Oil Palm EFB Fiber. International Journal of Polymer Analysis and Characterization, 2000, 5, 531-547.	0.9	11
588	Chemical and rheological properties of an extracellular polysaccharide produced by the cyanobacteriumAnabaena sp. ATCC 33047. Biotechnology and Bioengineering, 2000, 67, 283-290.	1.7	75
589	Characterisation of Rosa Mosqueta seeds: cell wall polysaccharide composition and light microscopy observations. Journal of the Science of Food and Agriculture, 2000, 80, 1859-1865.	1.7	12
590	Characterization of an arabinogalactan-protein isolated from pressed juice of Echinacea purpurea by precipitation with the Î²-glucosyl Yariv reagent. Carbohydrate Research, 2000, 327, 497-504.	1.1	67
591	Observations on the crystallization of oligogalacturonates. Carbohydrate Research, 2000, 328, 235-239.	1.1	4
592	STRUCTURE AND DISTRIBUTION OF GLUCOMANNAN AND SULFATED GLUCAN IN THE CELL WALLS OF THE RED ALGA KAPPAPHYCUS ALVAREZII (GIGARTINALES, RHODOPHYTA). Journal of Phycology, 2000, 36, 891-902.	1.0	56
593	Zwitterionic and acidic glycosphingolipids of the Drosophila melanogaster embryo. FEBS Journal, 2000, 267, 3549-3558.	0.2	81
594	Stearoylation of hemicelluloses from wheat straw. Polymer Degradation and Stability, 2000, 67, 345-353.	2.7	27
595	Fractional characterization of ash-AQ lignin by successive extraction with organic solvents from oil palm EFB fibre. Polymer Degradation and Stability, 2000, 68, 111-119.	2.7	124
596	Enzymic release of cellobiose from sugar beet pulp, and its use to favour vanillin production in Pycnoporus cinnabarinus from vanillic acid. Carbohydrate Polymers, 2000, 41, 143-151.	5.1	28
597	Acetylation of wheat straw hemicellulose B in a new non-aqueous swelling system. Carbohydrate Polymers, 2000, 41, 379-387.	5.1	97
598	Structural characterization of water soluble Î²-glucan of oat bran. Carbohydrate Polymers, 2000, 42, 143-148.	5.1	86
599	A cellulosic exopolysaccharide produced from sugarcane molasses by a Zoogloea sp.. Carbohydrate Polymers, 2000, 42, 375-383.	5.1	66
600	Fractional isolation and physico-chemical characterization of alkali-soluble lignins from fast-growing poplar wood. Polymer, 2000, 41, 8409-8417.	1.8	50
601	Physico-chemical and structural characterization of hemicelluloses from wheat straw by alkaline peroxide extraction. Polymer, 2000, 41, 2647-2656.	1.8	145
602	Characteristics of senescent straw cell walls of dwarf, semidwarf, and normal strains of rice (Oryza) Tj ETQq1 1 0.784314 rgBT /Overlo	0.9	17

#	Article	IF	Citations
603	Excellent oil absorbent kapok [Ceiba pentandra (L.) Gaertn.] fiber: fiber structure, chemical characteristics, and application. Journal of Wood Science, 2000, 46, 401-404.	0.9	110
604	Isolation and characterization of the cell-surface polysaccharides of Porphyromonas gingivalis ATCC 53978. Oral Microbiology and Immunology, 2000, 15, 151-157.	2.8	41
605	Comparative study of hemicelluloses from rice straw by alkali and hydrogen peroxide treatments. Carbohydrate Polymers, 2000, 42, 111-122.	5.1	212
606	Polysaccharide Constituents of Coffee-Bean Mucilage. Journal of Food Science, 2000, 65, 1308-1311.	1.5	41
607	Textural Changes in Mushrooms (Agaricus bisporus) Associated with Tissue Ultrastructure and Composition. Journal of Food Science, 2000, 65, 1404-1408.	1.5	115
608	Delignification of rye straw using hydrogen peroxide. Industrial Crops and Products, 2000, 12, 71-83.	2.5	111
609	Apple pectin complexes with whey protein isolate. Food Hydrocolloids, 2000, 14, 377-382.	5.6	69
610	Influence of non-starch polysaccharides isolated from wheat flour on the gelatinization and gelation of wheat starches. Food Hydrocolloids, 2000, 14, 295-303.	5.6	58
611	Characterization of diphosphonucleotide phosphatase/phosphodiesterase from yellow lupin (Lupinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.1	26
612	Title is missing!. Cellulose, 2000, 7, 87-107.	2.4	92
613	Fractionation of carbohydrates in Arabidopsis root cell walls shows that three radial swelling loci are specifically involved in cellulose production. Planta, 2000, 211, 406-414.	1.6	227
614	Abscisic acid-induced changes in inositol metabolism in Spirodela polyrrhiza. Planta, 2000, 211, 823-832.	1.6	48
615	Isolation and Characterization of Arabinogalactan-protein from the Fruit of Lycium chinense Mill.. Journal of Applied Glycoscience (1999), 2000, 47, 155-161.	0.3	15
616	Fractionation and Characterization of Water-soluble Hemicelluloses and Lignin from Steam-exploded Birchwood. International Journal of Polymeric Materials and Polymeric Biomaterials, 2000, 45, 1-19.	1.8	6
617	Comparative Studies of Hemicelluloses Solubilized during the Treatments of Maize Stems with Peroxymonosulfuric Acid, Peroxyformic Acid, Peracetic Acid, and Hydrogen Peroxide. Part 1. Yield and Chemical Characterization. Holzforschung, 2000, 54, 349-356.	0.9	12
618	COMPOSITIONAL ANALYSIS OF OIL PALM TRUNK FIBRES. , 2000, , 227-234.		1
619	Antiproliferative Effect on Human Prostate Cancer Cells by a Stinging Nettle Root (Urtica dioica) Extract. Planta Medica, 2000, 66, 44-47.	0.7	117
620	Evidence for Bioadhesive Effects of Polysaccharides and Polysaccharide-Containing Herbs in an ex vivo Bioadhesion Assay on Buccal Membranes. Planta Medica, 2000, 66, 48-53.	0.7	86

#	Article	IF	Citations
621	Specific Accumulation of Polysaccharide-Linked Hydroxycinnamoyl Esters in the Cell Walls of Irregularly Shaped and Collapsed Internode Parenchyma Cells of the Dwarf Rice Mutant Fukei 71. Plant and Cell Physiology, 2000, 41, 776-784.	1.5	13
622	Auxin-Induced Elongation Growth and Expressions of Cell Wall-Bound Exo- and Endo-Î²-Glucanases in Barley Coleoptiles. Plant and Cell Physiology, 2000, 41, 1272-1278.	1.5	45
623	Production of a glucoglucuronan by a rhizobia strain infecting alfalfa. Structure of the repeating unit. International Journal of Biological Macromolecules, 2000, 27, 269-277.	3.6	15
624	Effect of Phenolic Structures on the Degradability of Cell Walls Isolated from Newly Extended Apical Internode of Tall Fescue (FestucaarundinaceaSchreb.). Journal of Agricultural and Food Chemistry, 2000, 48, 618-623.	2.4	33
626	Structural Characterization of the Lignin from the Nodes and Internodes ofArundo donaxReed. Journal of Agricultural and Food Chemistry, 2000, 48, 817-824.	2.4	85
627	Oxidation of Spruce Wood Sawdust by MnO2plus Oxalate:Â A Biochemical Investigation. Journal of Agricultural and Food Chemistry, 2000, 48, 3058-3062.	2.4	19
628	Fractional Separation and Physicochemical Characterization of Polysaccharides from Poplar Chips. Separation Science and Technology, 2000, 35, 2725-2743.	1.3	2
629	Fermentation of a Bacterial Cellulose/Xylan Composite by Mixed Ruminal Microflora:Â Implications for the Role of Polysaccharide Matrix Interactions in Plant Cell Wall Biodegradability. Journal of Agricultural and Food Chemistry, 2000, 48, 1727-1733.	2.4	30
630	Demonstration of Pectic Polysaccharides in Cork Cell Wall fromQuercus suberL.. Journal of Agricultural and Food Chemistry, 2000, 48, 2003-2007.	2.4	21
631	Delignification of Maize Stems by Peroxymonosulfuric Acid, Peroxyformic Acid, Peracetic Acid, and Hydrogen Peroxide. 1. Physicochemical and Structural Characterization of the Solubilized Lignins. Journal of Agricultural and Food Chemistry, 2000, 48, 1253-1262.	2.4	85
632	Kinetics of Formation of Di-d-fructose Dianhydrides during Thermal Treatment of Inulin. Journal of Agricultural and Food Chemistry, 2000, 48, 1823-1837.	2.4	46
633	Factors Affecting Exocellular Polysaccharide Production by Lactobacillus delbrueckii subsp. bulgaricus Grown in a Chemically Defined Medium. Applied and Environmental Microbiology, 2000, 66, 3427-3431.	1.4	162
634	Esterified Phenolics of the Cell Walls of Chufa (Cyperus esculentusL.) Tubers and Their Role in Texture. Journal of Agricultural and Food Chemistry, 2000, 48, 6284-6291.	2.4	52
635	Characterization and Esterification of Hemicelluloses from Rye Straw. Journal of Agricultural and Food Chemistry, 2000, 48, 1247-1252.	2.4	52
636	A Comparison of Soil Chemical Characteristics in Modified Rangeland Communities. Journal of Range Management, 2000, 53, 453.	0.3	9
637	Abiotic and enzymatic degradation of wheat straw cell wall: a biochemical and ultrastructural investigation. Journal of Biotechnology, 2000, 80, 249-259.	1.9	18
638	Enzymatic Degradation of Cell Wall Polysaccharides from Mango (Mangifera indicaL.) Puree. Journal of Agricultural and Food Chemistry, 2000, 48, 2713-2716.	2.4	14
639	Physicochemical Characteristics of Onion (AlliumcepaL.) Tissues. Journal of Agricultural and Food Chemistry, 2000, 48, 5612-5617.	2.4	69

#	Article	IF	Citations
640	Chemical Characterization of the High Molecular Weight Material Extracted with Hot Water from Green and Roasted Arabica Coffee. Journal of Agricultural and Food Chemistry, 2001, 49, 1773-1782.	2.4	125
641	Isolation and Structure Analysis of a Glucomannan from the Seeds of Libyan Dates. Journal of Agricultural and Food Chemistry, 2001, 49, 3772-3774.	2.4	41
642	Quantitative Determination of Hydroxycinnamic Acids in Wheat, Rice, Rye, and Barley Straws, Maize Stems, Oil Palm Frond Fiber, and Fast-Growing Poplar Wood. Journal of Agricultural and Food Chemistry, 2001, 49, 5122-5129.	2.4	137
643	Visualization and partial characterization of the ECM of Pestalotia malicola on artificial and natural substrata. Physiological and Molecular Plant Pathology, 2001, 58, 277-285.	1.3	5
644	Site of Nutrient Digestion by Dairy Cows Fed Corn of Different Particle Sizes or Steam-Rolled. Journal of Dairy Science, 2001, 84, 1458-1467.	1.4	66
645	Structural features of a water soluble gum polysaccharide from Murraya paniculata fruits. International Journal of Biological Macromolecules, 2001, 29, 169-174.	3.6	6
646	Effect of water salinity on the composition and in vitro digestibility of winter-annual ryegrass grown in the Arava desert. Animal Feed Science and Technology, 2001, 91, 139-147.	1.1	17
647	Digestion by sheep of monosaccharide constituents of direct cut alfalfa silage made with SO2-treated wheat straw. Animal Feed Science and Technology, 2001, 92, 175-183.	1.1	3
648	Release of polysaccharides by yeasts and the influence of released polysaccharides on colour stability and wine astringency. Australian Journal of Grape and Wine Research, 2001, 7, 153-159.	1.0	200
649	Fate of Mucilage Cell Wall Polysaccharides during Coffee Fermentation. Journal of Agricultural and Food Chemistry, 2001, 49, 5556-5559.	2.4	27
650	Acemannan purified from Aloe vera induces phenotypic and functional maturation of immature dendritic cells. International Immunopharmacology, 2001, 1, 1275-1284.	1.7	146
651	Studies on Rye (Secale cerealeL.) Lines Exhibiting a Range of Extract Viscosities. 1. Composition, Molecular Weight Distribution of Water Extracts, and Biochemical Characteristics of Purified Water-Extractable Arabinoxylan. Journal of Agricultural and Food Chemistry, 2001, 49, 2437-2445.	2.4	65
652	Comparative Studies of Ash-AQ and Soda-AQ Lignins from Oil Palm EFB Fibre. International Journal of Polymeric Materials and Polymeric Biomaterials, 2001, 48, 1-16.	1.8	4
653	Structural Characterization and Immunomodulating Activity of a Complex Glucan from Spores of Ganoderma lucidum. Bioscience, Biotechnology and Biochemistry, 2001, 65, 2384-2391.	0.6	46
654	Composition and in Vitro Digestibility of Monosaccharide Constituents of Selected Byproduct Feeds. Journal of Agricultural and Food Chemistry, 2001, 49, 2322-2326.	2.4	95
655	Swelling Behavior of the Tomato Cell Wall Network. Biomacromolecules, 2001, 2, 450-455.	2.6	27
656	Fractional and Structural Characterization of Lignins Isolated by Alkali and Alkaline Peroxide from Barley Straw. Journal of Agricultural and Food Chemistry, 2001, 49, 5322-5330.	2.4	32
657	Effects of tallow on the energy metabolism of wethers fed barley finishing diets.. Journal of Animal Science, 2001, 79, 1892.	0.2	8

#	Article	IF	Citations
658	Predicting Baking Performance from Rheological and Adhesive Properties of Rye Meal Suspensions During Heating. Cereal Chemistry, 2001, 78, 193-199.	1.1	5
659	Chemical cross-linking of drugs to DNA. Methods in Enzymology, 2001, 340, 396-412.	0.4	24
660	The Potential of Oil and Sago Palm Trunk Wastes as Carbohydrate Resources. Wood Science and Technology, 2001, 35, 467-473.	1.4	20
661	Microbial Communities and Exopolysaccharides from Polynesian Mats. Marine Biotechnology, 2001, 3, 181-187.	1.1	25
662	Cloning and characterization of irregular xylem4 (irx4): a severely lignin-deficient mutant of Arabidopsis. Plant Journal, 2001, 26, 205-216.	2.8	400
663	Strong decrease in lignin content without significant alteration of plant development is induced by simultaneous down-regulation of cinnamoyl CoA reductase (CCR) and cinnamyl alcohol dehydrogenase (CAD) in tobacco plants. Plant Journal, 2001, 28, 257-270.	2.8	252
664	Bonding of hydroxycinnamic acids to lignin: ferulic and p-coumaric acids are predominantly linked at the benzyl position of lignin, not the Î²-position, in grass cell walls. Phytochemistry, 2001, 57, 987-992.	1.4	146
665	Lignanamides and other phenolic constituents from the bark of kenaf (Hibiscus cannabinus). Phytochemistry, 2001, 58, 1219-1223.	1.4	57
666	High molecular compounds (polysaccharides and proanthocyanidins) from Hamamelis virginiana bark: influence on human skin keratinocyte proliferation and differentiation and influence on irritated skin. Phytochemistry, 2001, 58, 949-958.	1.4	89
667	Physico-chemical and thermal characterization of lignins from Caligonum monogoliacum and Tamarix spp.. Polymer Degradation and Stability, 2001, 72, 229-238.	2.7	85
668	Chemical, structural, and thermal characterizations of alkali-soluble lignins and hemicelluloses, and cellulose from maize stems, rye straw, and rice straw. Polymer Degradation and Stability, 2001, 74, 307-319.	2.7	669
669	Pectic substances from red beet (Beta vulgaris conditiva). Part I. Structural analysis of rhamnogalacturonan I using enzymic degradation and methylation analysis. Carbohydrate Polymers, 2001, 44, 63-70.	5.1	33
670	Fractional isolation, physico-chemical characterization and homogeneous esterification of hemicelluloses from fast-growing poplar wood. Carbohydrate Polymers, 2001, 44, 29-39.	5.1	121
671	Electrosynthesis of potato starchâ€“whey protein isolate complexes. Carbohydrate Polymers, 2001, 45, 89-94.	5.1	45
672	Extraction, purification and chemical characterisation of xylogalacturonans from pea hulls. Carbohydrate Polymers, 2001, 45, 325-334.	5.1	86
673	Characterisation of a sugar fraction from Sarcocephalus latifolius stem bark extract. Carbohydrate Polymers, 2001, 45, 155-160.	5.1	9
674	Ferulic acid is esterified to glucuronoarabinoxylans in pineapple cell walls. Phytochemistry, 2001, 56, 513-519.	1.4	76
675	Complexes of arabinogalactan of Pereskia aculeata and Co2+, Cu2+, Mn2+, and Ni2+. Bioresource Technology, 2001, 76, 29-37.	4.8	53

#	Article	IF	Citations
676	Effect of ripening on texture, microstructure and cell wall polysaccharide composition of olive fruit (Olea europaea). Physiologia Plantarum, 2001, 111, 439-447.	2.6	76
677	Practical and theoretical considerations in the gas chromatography/combustion/isotope ratio mass spectrometry ?13C analysis of small polyfunctional compounds. Rapid Communications in Mass Spectrometry, 2001, 15, 730-738.	0.7	148
678	Physicochemical characterization of lignins from rice straw by hydrogen peroxide treatment. Journal of Applied Polymer Science, 2001, 79, 719-732.	1.3	92
679	Cell wall compositions of raw and cooked corms of taro (Colocasia esculenta). Journal of the Science of Food and Agriculture, 2001, 81, 311-318.	1.7	32
680	Enzymatic degradation studies of pectin and cellulose from red beets. Molecular Nutrition and Food Research, 2001, 45, 324.	0.0	11
681	Structure and conformation of a novel genetically engineered polysaccharide P2. Carbohydrate Research, 2001, 330, 325-333.	1.1	19
682	Investigating the nature of branching in pectin by atomic force microscopy and carbohydrate analysis. Carbohydrate Research, 2001, 331, 337-342.	1.1	97
683	Structure of a polysaccharide from a Rhizobium species containing 2-deoxy-Î²-d-arabino-hexuronic acid. Carbohydrate Research, 2001, 332, 167-173.	1.1	59
684	Chemical modifications of the (1â†'3)-Î±-d-glucan from spores of Ganoderma lucidum and investigation of their physicochemical properties and immunological activity. Carbohydrate Research, 2001, 336, 127-140.	1.1	152
685	Synthesis and Characterization of a Novel Extracellular Polysaccharide by Rhodotorula glutinis. Applied Biochemistry and Biotechnology, 2001, 95, 183-194.	1.4	50
686	Structural and immunological studies of a major polysaccharide from spores of Ganoderma lucidum (Fr.) Karst. Carbohydrate Research, 2001, 332, 67-74.	1.1	200
687	Structural features of arabinogalactanâ€"proteins from the fruit of Lycium chinense Mill.. Carbohydrate Research, 2001, 333, 79-85.	1.1	31
688	Preparation of Passion Fruit Puree by Flash Vacuum-Expansion. Journal of Food Science, 2001, 66, 542-547.	1.5	19
689	Fractional separation and physico-chemical analysis of lignins from the black liquor of oil palm trunk fibre pulping. Separation and Purification Technology, 2001, 24, 529-539.	3.9	114
690	Altered Middle Lamella Homogalacturonan and Disrupted Deposition of (1â†'5)-Î±-l-Arabinan in the Pericarp ofCnr, a Ripening Mutant of Tomato. Plant Physiology, 2001, 126, 210-221.	2.3	127
691	Determination of Neutral Sugars by Gas Chromatography of their Alditol Acetates. Current Protocols in Food Analytical Chemistry, 2001, 00, E3.2.1.	0.0	14
692	The Experimental Herbicide CGA 325â€²615 Inhibits Synthesis of Crystalline Cellulose and Causes Accumulation of Non-Crystalline Î²-1,4-Glucan Associated with CesA Protein. Plant Physiology, 2001, 126, 981-992.	2.3	87
693	Synthesis and Fermentation Properties of Novel Galacto-Oligosaccharides by Î²-Galactosidases from Bifidobacterium Species. Applied and Environmental Microbiology, 2001, 67, 2526-2530.	1.4	163

#	Article	IF	Citations
694	Physical, chemical, and microbiological characteristics of microbial mats (KOPARA) in the South Pacific atolls of French Polynesia. Canadian Journal of Microbiology, 2001, 47, 994-1012.	0.8	30
695	Gibberellic Acid, Synthetic Auxins, and Ethylene Differentially Modulate Î±-l-Arabinofuranosidase Activities in Antisense 1-Aminocyclopropane-1-Carboxylic Acid Synthase Tomato Pericarp Discs. Plant Physiology, 2002, 129, 1330-1340.	2.3	55
696	Organization of cell walls in Sandersonia aurantiaca floral tissue. Journal of Experimental Botany, 2002, 53, 513-523.	2.4	57
697	Purification, Characterization, and Modification of T Lymphocyte-Stimulating Polysaccharide from Spores of Ganoderma lucidum. Chemical and Pharmaceutical Bulletin, 2002, 50, 623-629.	0.6	66
698	PREPARATION OF TROPICAL FRUIT PUREES BY FLASH VACUUM-EXPANSION. Acta Horticulturae, 2002, , 535-541.	0.1	5
699	Sinorhizobium fredii HH103 Has a Truncated nolO Gene Due to a -1 Frameshift Mutation That Is Conserved Among Other Geographically Distant S. fredii Strains. Molecular Plant-Microbe Interactions, 2002, 15, 150-159.	1.4	36
700	Changes in the Cell Wall Network during the Thermal Dehydration of Alfalfa Stems. Journal of Agricultural and Food Chemistry, 2002, 50, 1897-1903.	2.4	10
701	Fractional Isolation and Physico-Chemical Characterization of Hemicelluloses by a Two-Stage Treatment fromHaloxylon ammodendronandElaeagnus angustifolia. Journal of Agricultural and Food Chemistry, 2002, 50, 6400-6407.	2.4	9
702	Chemical Characterization of Galactomannans and Arabinogalactans from Two Arabica Coffee Infusions As Affected by the Degree of Roast. Journal of Agricultural and Food Chemistry, 2002, 50, 1429-1434.	2.4	58
703	Chemical Characterization of the High-Molecular-Weight Material Extracted with Hot Water from Green and Roasted Robusta Coffees As Affected by the Degree of Roast. Journal of Agricultural and Food Chemistry, 2002, 50, 7046-7052.	2.4	53
704	Fourier Transform Infrared Spectroscopy and Chemometric Analysis of White Wine Polysaccharide Extracts. Journal of Agricultural and Food Chemistry, 2002, 50, 3405-3411.	2.4	115
705	Fractional separation and structural characterization of lignins and hemicelluloses by a two-stage treatment from rice straw. Separation Science and Technology, 2002, 37, 2433-2458.	1.3	9
706	Relationships between digestibilities of food components and characteristics of wheats (Triticum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2002, 43, 404-415.	0.8	73
707	Enzymatic Solubilization of Arabinoxylans from Isolated Rye Pentosans and Rye Flour by Differentendo-Xylanases and Other Hydrolyzing Enzymes. Effect of a Fungal Laccase on the Flour Extracts Oxidative Gelation. Journal of Agricultural and Food Chemistry, 2002, 50, 6473-6484.	2.4	23
708	Digestibility by Dairy Cows of Monosaccharide Constituents in Total Mixed Rations Containing Citrus Pulp. Journal of Dairy Science, 2002, 85, 89-94.	1.4	35
709	Sitosterol-beta -glucoside as Primer for Cellulose Synthesis in Plants. Science, 2002, 295, 147-150.	6.0	372
710	Characterisation of an endo-(1,4)-Î²-mannanase (LeMAN4) expressed in ripening tomato fruit. Plant Science, 2002, 163, 599-606.	1.7	23
711	Isolation, chemical investigation and antiviral activity of polysaccharides from Gracilaria corticata (Gracilariaceae, Rhodophyta). International Journal of Biological Macromolecules, 2002, 31, 87-95.	3.6	164

#	Article	IF	Citations
712	Purification and characterisation of two exo-polygalacturonases from Aspergillus niger able to degrade xylogalacturonan and acetylated homogalacturonan. Biochimica Et Biophysica Acta - General Subjects, 2002, 1572, 10-18.	1.1	40
713	Effect of hydrolytic lignin on formation of proteinâ€“lignin complexes and protein degradation by rumen microbes. Animal Feed Science and Technology, 2002, 95, 83-92.	1.1	23
714	Ripening-related changes in cell wall polysaccharides of strawberry cortical and pith tissues. Postharvest Biology and Technology, 2002, 26, 23-33.	2.9	67
715	Vase solutions containing sucrose result in changes to cell walls of sandersonia (Sandersonia) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.9	20
716	Ester and ether linkages between hydroxycinnamic acids and lignins from wheat, rice, rye, and barley straws, maize stems, and fast-growing poplar wood. Industrial Crops and Products, 2002, 15, 179-188.	2.5	147
717	Chemical characterisation of bark and of alkaline bark extracts from maritime pine grown in Portugal. Industrial Crops and Products, 2002, 16, 23-32.	2.5	93
718	Effect of industrial processing on alfalfa cell walls. Journal of the Science of Food and Agriculture, 2002, 82, 1806-1815.	1.7	2
719	Effect of ultrasound on the physicochemical properties of organosolv lignins from wheat straw. Journal of Applied Polymer Science, 2002, 84, 2512-2522.	1.3	25
720	Effect of ultrasound on the structural and physiochemical properties of organosolv soluble hemicelluloses from wheat straw. Ultrasonics Sonochemistry, 2002, 9, 95-101.	3.8	90
721	Comparative study of lignins isolated by alkali and ultrasound-assisted alkali extractions from wheat straw. Ultrasonics Sonochemistry, 2002, 9, 85-93.	3.8	190
722	Transformation and expression of an anaerobic fungal xylanase in several strains of the rumen bacteriumButyrivibrio fibrisolvens. Journal of Applied Microbiology, 2002, 93, 122-133.	1.4	11
723	Structural and physicochemical characterization of hemicelluloses isolated by alkaline peroxide from barley straw. Polymer International, 2002, 51, 117-124.	1.6	63
724	Structural features of immunologically active polysaccharides from Ganoderma lucidum. Phytochemistry, 2002, 59, 175-181.	1.4	239
725	Physicochemical and thermal characterisation of residual hemicelluloses isolated by TAED activated peroxide from ultrasonic irradiated and alkali organosolv pre-treated wheat straw. Polymer Degradation and Stability, 2002, 78, 295-303.	2.7	19
726	Cell-wall polysaccharides from the fruits of Limonia acidissima: isolation, purification and chemical investigation. Carbohydrate Polymers, 2002, 48, 209-212.	5.1	10
727	Characterisation of pectins extracted from fresh sugar beet under different conditions using an experimental design. Carbohydrate Polymers, 2002, 49, 145-153.	5.1	250
728	Isolation and characterisation of a partially methylated galactoâ€“glucuronoâ€“xylo-glycan, a unique polysaccharide from the red seaweed Apophloea lyallii. Carbohydrate Polymers, 2002, 50, 283-294.	5.1	14
729	Characterization of hemicelluloses obtained by classical and ultrasonically assisted extractions from wheat straw. Carbohydrate Polymers, 2002, 50, 263-271.	5.1	205

#	Article	IF	Citations
730	Physiochemical Properties of Polysaccharides Extracted from Tofu Processing Wastewater. Journal of Food Science, 2002, 67, 1682-1687.	1.5	2
731	Blanching Effects on the Chemical Composition and the Cellular Distribution of Pectins in Carrots. Journal of Food Science, 2002, 67, 3321-3328.	1.5	15
732	A Rheological Study of Wheat Starch-Water-soluble Pentosan Mixtures Under Hydrothermal Gelling Conditions. Journal of Food Science, 2002, 67, 3372-3380.	1.5	9
733	Characterization of Polysaccharide and Volatile Compounds Produced by Kefir Grains Grown in Soymilk. Journal of Food Science, 2002, 67, 104-108.	1.5	37
734	Studies on neutral exopolysaccharides produced by the ectomycorrhizaThelephora terrestris. FEMS Microbiology Letters, 2002, 216, 145-149.	0.7	6
735	Preparation and characterisation of methylated hemicelluloses from wheat straw. Carbohydrate Polymers, 2002, 47, 285-293.	5.1	55
736	Fractional and structural characterization of hemicelluloses isolated by alkali and alkaline peroxide from barley straw. Carbohydrate Polymers, 2002, 49, 415-423.	5.1	114
737	Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. Carbohydrate Polymers, 2002, 50, 85-94.	5.1	79
738	Structural and physico-chemical characterization of lignins solubilized during alkaline peroxide treatment of barley straw. European Polymer Journal, 2002, 38, 1399-1407.	2.6	62
739	Characterisation of a wheat straw cell wall residue by various techniques. Analytica Chimica Acta, 2002, 459, 133-142.	2.6	30
740	Carbohydrates from Detarium microcarpum bark extract. Carbohydrate Research, 2002, 337, 1663-1666.	1.1	22
741	Structural characterisation of the olive pomace pectic polysaccharide arabinan side chains. Carbohydrate Research, 2002, 337, 917-924.	1.1	96
742	Hydroxycinnamic Acids in Walls of Wheat Aleurone Cells. Journal of Cereal Science, 2002, 36, 67-81.	1.8	79
743	Relationship between Bran Mechanical Properties and Milling Behaviour of Durum Wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Overl 36, 377-386.	1.8	37
744	Title is missing!. Plant Growth Regulation, 2002, 38, 7-14.	1.8	10
745	Characterization of a Fucoarabinogalactan, the Main Polysaccharide from the Gum Exudate ofCrotonurucurana. Journal of Natural Products, 2002, 65, 1143-1146.	1.5	8
746	The influence of the sequential extractions on the structure and the properties of single cell materials from apples. European Food Research and Technology, 2003, 217, 392-400.	1.6	15
747	Structural characteristics of cell walls of kenaf (Hibiscus cannabinus L.) and fixation of carbon dioxide. Journal of Wood Science, 2003, 49, 255-261.	0.9	45

#	Article	IF	Citations
748	Differences in chemical constituents between vascular bundles and nonvascular bundles of cacao (Theobroma cacao L.) hull. Journal of Wood Science, 2003, 49, 176-180.	0.9	1
749	Mechanical, chemical and X-ray analysis of wood in the two tropical lianas Bauhinia guianensis and Condylocarpon guianense: variations during ontogeny. Planta, 2003, 217, 32-40.	1.6	35
750	Chemical changes in the cortical tissue and cell walls of calcium-infiltrated â€˜Golden Deliciousâ€™ apples during storage. Postharvest Biology and Technology, 2003, 28, 97-111.	2.9	68
751	Specificity of feruloyl esterases for water-extractable and water-unextractable feruloylated polysaccharides: influence of xylanase. Journal of Cereal Science, 2003, 38, 281-288.	1.8	63
752	Structural determination of the lipo-chitin oligosaccharide nodulation signals produced by Rhizobium giardinii bv. giardinii H152. Carbohydrate Research, 2003, 338, 237-250.	1.1	13
753	Solid-state 13C NMR spectroscopy studies of xylans in the cell wall of Palmaria palmata (L. Kuntze,) Tj ETQq1 1 0.784314 rgBT /Overlo	1.1	60
754	Characterization of hemicelluloses isolated with tetraacetylethylenediamine activated peroxide from ultrasound irradiated and alkali pre-treated wheat straw. European Polymer Journal, 2003, 39, 751-759.	2.6	48
755	Physico-chemical and structural characterization of residual lignins isolated with TAED activated peroxide from ultrasound irradiated and alkali pre-treated wheat straw. Polymer Degradation and Stability, 2003, 79, 241-251.	2.7	18
756	Comparative study of hemicelluloses released during two-stage treatments with acidic organosolv and alkaline peroxide from Caligonum monogoliacum and Tamarix spp. Polymer Degradation and Stability, 2003, 80, 315-325.	2.7	28
757	Structural characterization of chemically and enzymatically derived standard oligosaccharides isolated from partially purified tamarind xyloglucan. Carbohydrate Polymers, 2003, 51, 347-356.	5.1	27
758	Use of FT-IR spectroscopy as a tool for the analysis of polysaccharide food additives. Carbohydrate Polymers, 2003, 51, 383-389.	5.1	207
759	Calcium-mediated gelation of an olive pomace pectic extract. Carbohydrate Polymers, 2003, 52, 125-133.	5.1	77
760	The unmasking of lignin structures in wheat straw by alkali. Phytochemistry, 2003, 63, 617-623.	1.4	45
761	Purification and characterization of a flavonol 3-O-Î²-heterodisaccharidase from the dried herb of Fagopyrum esculentum Moench. Phytochemistry, 2003, 64, 411-418.	1.4	48
762	Comparison of the thickening properties of fourLactobacillus delbrueckiisubsp.bulgaricusstrains and physicochemical characterization of their exopolysaccharides. FEMS Microbiology Letters, 2003, 221, 285-291.	0.7	66
763	Properties of complexes of galactomannan of Leucaena leucocephala and Al3+, Cu2+ and Pb2+. Bioresource Technology, 2003, 89, 63-73.	4.8	13
764	AtBXL1 , a novel higher plant (Arabidopsis thaliana) putative beta-xylosidase gene, is involved in secondary cell wall metabolism and plant development. Plant Journal, 2003, 33, 677-690.	2.8	117
765	INTERACTIONS OF THE MIX-LINKED -(1,3)/-(1,4)-d-XYLANS IN THE CELL WALLS OFPALMARIA PALMATA(RHODOPHYTA)1. Journal of Phycology, 2003, 39, 74-82.	1.0	30

#	Article	IF	Citations
766	Pectic substances isolated from apple cellulosic residue: structural characterisation of a new type of rhamnogalacturonan I. Carbohydrate Polymers, 2003, 51, 301-310.	5.1	75
767	Periodic Disorder along Ramie Cellulose Microfibrils. Biomacromolecules, 2003, 4, 1013-1017.	2.6	216
768	Inhomogeneities in the Chemical Structure of Sugarcane Bagasse Lignin. Journal of Agricultural and Food Chemistry, 2003, 51, 6719-6725.	2.4	160
769	Individual Contribution of Grain Outer Layers and Their Cell Wall Structure to the Mechanical Properties of Wheat Bran. Journal of Agricultural and Food Chemistry, 2003, 51, 2026-2033.	2.4	235
770	Distribution of Volatile Compounds in the Pulp, Cloud, and Serum of Freshly Squeezed Orange Juice. Journal of Agricultural and Food Chemistry, 2003, 51, 3442-3447.	2.4	63
771	Physiological, biochemical, and microscopic analyses of weakened walls of conidia in Colletotrichum graminicola with a disrupted class V chitin synthase gene, chsA. Physiological and Molecular Plant Pathology, 2003, 63, 107-115.	1.3	4
772	The nontoxic mushroom Auricularia auricula contains a polysaccharide with anticoagulant activity mediated by antithrombin. Thrombosis Research, 2003, 112, 151-158.	0.8	128
773	l-Arabinose Release from Arabinoxylan and Arabinogalactan Under Potential Gastric Acidities. Cereal Chemistry, 2003, 80, 252-254.	1.1	31
774	Preparation and Chemical Characterization of Cell Wall Fractions Enriched in Structural Proteins from Palmaria palmata (Rhodophyta). Botanica Marina, 2003, 46, .	0.6	17
775	Modification of pectin in Japanese persimmon fruit during the sun-drying process. Food Chemistry, 2003, 81, 555-560.	4.2	21
776	Structure determination, apoptosis induction, and telomerase inhibition of CFP-2, a novel lichenin from Cladonia furcata. Biochimica Et Biophysica Acta - General Subjects, 2003, 1622, 99-108.	1.1	39
777	Isolation and characterization of a sulfated polysaccharide from the brown algaSargassum patensand determination of its anti-herpes activity. Biochemistry and Cell Biology, 2003, 81, 25-33.	0.9	70
778	Purification and characterization of a new lectin from the hard roe of skipjack tuna, Katsuwonus pelamis. International Journal of Biochemistry and Cell Biology, 2003, 35, 255-265.	1.2	58
779	Quantitative Trait Loci and Comparative Genomics of Cereal Cell Wall Composition. Plant Physiology, 2003, 132, 263-271.	2.3	64
780	Direct chemical evidence for widespread dairying in prehistoric Britain. Proceedings of the National Academy of Sciences of the United States of America, 2003, 100, 1524-1529.	3.3	391
781	Traditional Chinese Papers, their Properties and Permanence. Restaurator, 2003, 24, .	0.2	6
782	Biochemical and Microstructural Characteristics of Insoluble and Soluble Dietary Fiber Prepared from Mushroom Sclerotia ofPleurotus tuber-regium,Polyporus rhinocerus, andWolfiporia cocos. Journal of Agricultural and Food Chemistry, 2003, 51, 7197-7202.	2.4	37
783	Effects of urea infusion and ruminal degradable protein concentration on microbial growth, digestibility, and fermentation in continuous culture1. Journal of Animal Science, 2003, 81, 329-336.	0.2	93

#	Article	IF	Citations
784	Sweet potato (Ipomoea batatas Poiret) leaves suppress an elevation of blood glucose in rats. Journal for the Integrated Study of Dietary Habits, 2004, 15, 111-117.	0.0	2
785	Isolation from Sugar Beet Cell Walls of Arabinan Oligosaccharides Esterified by Two Ferulic Acid Monomers. Plant Physiology, 2004, 134, 1173-1180.	2.3	105
786	A functional cellulose synthase from ascidian epidermis. Proceedings of the National Academy of Sciences of the United States of America, 2004, 101, 986-991.	3.3	110
787	The PEN1 Syntaxin Defines a Novel Cellular Compartment upon Fungal Attack and Is Required for the Timely Assembly of Papillae. Molecular Biology of the Cell, 2004, 15, 5118-5129.	0.9	359
788	Molecular Cloning of Two Exo-Î²-glucanases and Their in vivo Substrates in the Cell Walls of Lily Pollen Tubes. Plant and Cell Physiology, 2004, 45, 436-444.	1.5	22
789	A link between sterol biosynthesis, the cell wall, and cellulose inArabidopsis. Plant Journal, 2004, 38, 227-243.	2.8	167
790	Formulation of a Roman cosmetic. Nature, 2004, 432, 35-36.	13.7	60
791	Oxidative gelation of feruloylated arabinoxylan as affected by protein. Influence on protein enzymatic hydrolysis. Food Hydrocolloids, 2004, 18, 557-564.	5.6	102
792	Release of macromolecules by Saccharomyces cerevisiae during ageing of French flor sherry wine â€œVin jauneâ€• International Journal of Food Microbiology, 2004, 96, 253-262.	2.1	50
793	Glycosylated Compounds from Okra Inhibit Adhesion ofHelicobacter pylorito Human Gastric Mucosa. Journal of Agricultural and Food Chemistry, 2004, 52, 1495-1503.	2.4	143
794	Distribution of cell wall components in Sphagnum hyaline cells and in liverwort and hornwort elaters. Planta, 2004, 219, 1023-1035.	1.6	79
795	A monoclonal antibody to feruloylated-(1?4)-?-d-galactan. Planta, 2004, 219, 1036-1041.	1.6	40
796	Long-term effects of growth regulators on growth and turnover of symplastic and apoplastic sugars in the suspension subculture of kidney bean. Journal of Plant Biology, 2004, 47, 21-26.	0.9	2
797	Fractional and physico-chemical characterization of hemicelluloses from ultrasonic irradiated sugarcane bagasse. Carbohydrate Research, 2004, 339, 291-300.	1.1	114
798	Isolation of diferulic bridges ester-linked to arabinan in sugar beet cell walls. Carbohydrate Research, 2004, 339, 2315-2319.	1.1	39
799	Arabinoxylan and mono- and dimeric ferulic acid release from brewer?s grain and wheat bran by feruloyl esterases and glycosyl hydrolases from Humicola insolens. Applied Microbiology and Biotechnology, 2004, 64, 644-650.	1.7	102
800	Degradation of wheat straw lignin and hemicellulosic polymers by a totally chlorine-free method. Polymer Degradation and Stability, 2004, 83, 47-57.	2.7	71
801	Changes in the cell wall polysaccharides during storage and hardening of beans. Food Chemistry, 2004, 84, 53-64.	4.2	67

#	Article	IF	Citations
802	Comparative study of lignins from ultrasonic irradiated sugar-cane bagasse. Polymer International, 2004, 53, 1711-1721.	1.6	32
803	Acetylation of sugarcane bagasse hemicelluloses under mild reaction conditions by using NBS as a catalyst. Journal of Applied Polymer Science, 2004, 92, 53-61.	1.3	30
804	Oleoylation of sugarcane bagasse hemicelluloses using N -bromosuccinimide as a catalyst. Journal of the Science of Food and Agriculture, 2004, 84, 800-810.	1.7	46
805	Physicochemical, functional and structural characterization of fibre from defattedRosa rubiginosa andGevuina avellana seeds. Journal of the Science of Food and Agriculture, 2004, 84, 1951-1959.	1.7	6
806	In vitro anti-herpetic activity of sulfated polysaccharide fractions from Caulerpa racemosa. Phytochemistry, 2004, 65, 3151-3157.	1.4	163
807	Isolation and characterization of cellulose from sugarcane bagasse. Polymer Degradation and Stability, 2004, 84, 331-339.	2.7	536
808	Characteristics of degraded lignins obtained from steam exploded wheat straw. Polymer Degradation and Stability, 2004, 86, 245-256.	2.7	80
809	Studies on submerged fermentation of Pleurotus tuber-regium (Fr.) Singer. Part 2: effect of carbon-to-nitrogen ratio of the culture medium on the content and composition of the mycelial dietary fibre. Food Chemistry, 2004, 85, 101-105.	4.2	33
810	Structural features of pectins from fresh and sun-dried Japanese persimmon fruit. Food Chemistry, 2004, 87, 247-251.	4.2	21
811	Identification of binding media in works of art by gas chromatographyâ€“mass spectrometry. Journal of Cultural Heritage, 2004, 5, 231-240.	1.5	59
812	Isolation and characterisation of cellulose obtained by a two-stage treatment with organosolv and cyanamide activated hydrogen peroxide from wheat straw. Carbohydrate Polymers, 2004, 55, 379-391.	5.1	78
813	Cell wall polysaccharides of Brassica campestris seed cake: isolation and structural features. Carbohydrate Polymers, 2004, 57, 7-13.	5.1	14
814	Fractional extraction and structural characterization of sugarcane bagasse hemicelluloses. Carbohydrate Polymers, 2004, 56, 195-204.	5.1	272
815	Occurrence of furfuraldehydes during the processing of Quercus suber L. cork. Simultaneous determination of furfural, 5-hydroxymethylfurfural and 5-methylfurfural and their relation with cork polysaccharides. Carbohydrate Polymers, 2004, 56, 287-293.	5.1	30
816	Structural elucidation of hemicelluloses from Vetiver grass. Carbohydrate Polymers, 2004, 57, 191-196.	5.1	99
817	Effect of water-soluble and insoluble non-starch polysaccharides isolated from wheat flour on the rheological properties of wheat starch gel. Carbohydrate Polymers, 2004, 57, 451-458.	5.1	27
818	Structural analysis of water-soluble and -insoluble ?-glucans of whole-grain oats and barley. Carbohydrate Polymers, 2004, 58, 267-274.	5.1	81
819	Material properties of concentrated pectin networks. Carbohydrate Research, 2004, 339, 1317-1322.	1.1	60

#	Article	IF	Citations
820	Physicochemical Characterization of Lignin Isolated with High Yield and Purity from Wheat Straw. International Journal of Polymer Analysis and Characterization, 2004, 9, 317-337.	0.9	19
821	Analysis and Characterization of Acetylated Sugarcane Bagasse Hemicelluloses. International Journal of Polymer Analysis and Characterization, 2004, 9, 229-244.	0.9	9
822	Enzymatic Solubilization of Arabinoxylans from Native, Extruded, and High-Shear-Treated Rye Bran by Different Endo-xylanases and Other Hydrolyzing Enzymes. Journal of Agricultural and Food Chemistry, 2004, 52, 4240-4249.	2.4	40
823	Cell Wall Polysaccharides from Chalkumra (Benincasa hispida) Fruit. Part I. Isolation and Characterization of Pectins. Journal of Agricultural and Food Chemistry, 2004, 52, 3556-3562.	2.4	53
824	Evaluation of Carbohydrates in Pukekohe Longkeeper and Grano Cultivars ofAllium cepa. Journal of Agricultural and Food Chemistry, 2004, 52, 5383-5390.	2.4	57
825	Physicochemical Characterization of a New Pineapple Hybrid (FLHORAN41 Cv.). Journal of Agricultural and Food Chemistry, 2004, 52, 6170-6177.	2.4	55
826	Abundance and chemical characterization of extracellular carbohydrates released by the marine diatomCylindrotheca fusiformisunder N- and P-limitation. European Journal of Phycology, 2004, 39, 133-142.	0.9	106
827	Cell wall metabolism during maturation, ripening and senescence of peach fruit. Journal of Experimental Botany, 2004, 55, 2029-2039.	2.4	452
828	Rheological Properties and Sugar Composition of Locust Bean Gum from Different Carob Varieties (Ceratonia siliquaL.). Journal of Agricultural and Food Chemistry, 2004, 52, 7925-7930.	2.4	36
829	Oxalic acid: a microbial metabolite of interest for the pulping industry. Comptes Rendus - Biologies, 2004, 327, 917-925.	0.1	19
830	Changes in the carrot (Daucus carota L. cv. Nerac) cell wall during storage. Food Research International, 2004, 37, 225-232.	2.9	24
831	Anti-angiogenic and inhibitory activity on inducible nitric oxide production of the mushroom Ganoderma lucidum. Journal of Ethnopharmacology, 2004, 90, 17-20.	2.0	76
832	New Method for a Two-Step Hydrolysis and Chromatographic Analysis of Pectin Neutral Sugar Chains. Journal of Agricultural and Food Chemistry, 2004, 52, 4652-4659.	2.4	114
833	Comparative Study of Crude and Purified Cellulose from Wheat Straw. Journal of Agricultural and Food Chemistry, 2004, 52, 839-847.	2.4	108
834	Role of cell walls in the bioaccessibility of lipids in almond seeds. American Journal of Clinical Nutrition, 2004, 80, 604-613.	2.2	273
835	Abiotic Degradation of Lignified Cell Walls by Carbonate and Copper Salt. Journal of Agricultural and Food Chemistry, 2004, 52, 816-822.	2.4	2
837	Effect of post-harvest calcium treatments on the physicochemical properties of cell wall pectin in nectarine fruit during ripening after harvest or cold storage. Journal of Horticultural Science and Biotechnology, 2005, 80, 611-617.	0.9	14
839	The Effect of Cellulose Overproduction on Binding and Biofilm Formation on Roots by Agrobacterium tumefaciens. Molecular Plant-Microbe Interactions, 2005, 18, 1002-1010.	1.4	100

#	Article	IF	Citations
840	High molecular weight constituents from roots of Echinacea pallida: An arabinogalactan-protein and an arabinan. Phytochemistry, 2005, 66, 1026-1032.	1.4	49
841	Characterization of cell wall polysaccharides from the medicinal plant Panax notoginseng. Phytochemistry, 2005, 66, 1067-1076.	1.4	22
842	Sugar beet (Beta vulgaris) pectins are covalently cross-linked through diferulic bridges in the cell wall. Phytochemistry, 2005, 66, 2800-2814.	1.4	69
843	Physico-chemical and thermal characterization of cellulose from barley straw. Polymer Degradation and Stability, 2005, 88, 521-531.	2.7	105
844	A solid state NMR study of locust bean gum galactomannan and Konjac glucomannan gels. Carbohydrate Polymers, 2005, 60, 439-448.	5.1	28
845	Enzymatic production of a soluble-fibre hydrolyzate from carrot pomace and its sugar composition. Food Chemistry, 2005, 92, 151-157.	4.2	63
846	Physicochemical characterisation of residual hemicelluloses isolated with cyanamide-activated hydrogen peroxide from organosolv pre-treated wheat straw. Bioresource Technology, 2005, 96, 1342-1349.	4.8	31
847	Influence of structure on in vitro fermentability of commercial pectins and partially hydrolysed pectin preparations. Carbohydrate Polymers, 2005, 59, 247-255.	5.1	43
848	Structural characterization of water-insoluble nonstarchy polysaccharides of oats and barley. Carbohydrate Polymers, 2005, 59, 357-366.	5.1	57
849	Characteristics of degraded hemicellulosic polymers obtained from steam exploded wheat straw. Carbohydrate Polymers, 2005, 60, 15-26.	5.1	118
850	Homogalacturonans from lime pectins exhibit homogeneous charge density and molar mass distributions. Carbohydrate Polymers, 2005, 60, 307-317.	5.1	31
851	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. Carbohydrate Polymers, 2005, 61, 434-440.	5.1	38
852	An antarctic psychrotrophic bacterium Halomonas sp. ANT-3b, growing on n-hexadecane, produces a new emulsyfying glycolipid. FEMS Microbiology Ecology, 2005, 53, 157-166.	1.3	79
853	Polysaccharides from Sesamum indicum meal: Isolation and structural features. Food Chemistry, 2005, 90, 719-726.	4.2	18
854	Chemical properties of water-soluble pectins in hot- and cold-break tomato pastes. Food Chemistry, 2005, 93, 409-415.	4.2	13
855	Low pH Changes the Profile of Nodulation Factors Produced by Rhizobium tropici CIAT899. Chemistry and Biology, 2005, 12, 1029-1040.	6.2	71
856	Does the branching degree of galactomannans influence their effect on whey protein gelation?. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2005, 270-271, 213-219.	2.3	46
857	Supplementation of xylanase and phospholipase to wheat-based diets for weaner pigs. Journal of Animal Physiology and Animal Nutrition, 2005, 89, 316-325.	1.0	22

#	Article	IF	Citations
858	CHANGES IN CELL WALL NEUTRAL SUGAR COMPOSITION AND ETHYLENE EVOLUTION AS POTENTIAL INDICATORS OF WOOLLINESS IN COLD-STORED NECTARINE FRUIT. Journal of Food Quality, 2005, 28, 407-416.	1.4	8
859	Fractionation and characterisation of arabinoxylans from brewers' spent grain and wheat bran. Journal of Cereal Science, 2005, 42, 205-212.	1.8	131
860	Mechanical breakdown and cell wall structure of mealy tomato pericarp tissue. Postharvest Biology and Technology, 2005, 37, 209-221.	2.9	47
861	Extracellular enzyme activity and dynamics of bacterial community in mucilaginous aggregates of the northern Adriatic Sea. Science of the Total Environment, 2005, 353, 270-286.	3.9	54
862	Chemical characterization of different typologies of mucilaginous aggregates in the Northern Adriatic Sea. Science of the Total Environment, 2005, 353, 232-246.	3.9	51
863	Relevance of the dinoflagellate Gonyaulax fragilis in mucilage formations of the Adriatic Sea. Science of the Total Environment, 2005, 353, 307-316.	3.9	31
864	Kiwi fruit (Actinidia chinensisL.) polysaccharides exert stimulating effects on cell proliferation via enhanced growth factor receptors, energy production, and collagen synthesis of human keratinocytes, fibroblasts, and skin equivalents. Journal of Cellular Physiology, 2005, 202, 717-722.	2.0	60
865	Comparative study of cellulose isolated by totally chlorine-free method from wood and cereal straw. Journal of Applied Polymer Science, 2005, 97, 322-335.	1.3	47
866	Effect of calcium additives on physicochemical aspects of cell wall pectin and sensory attributes of canned peach (Prunus persica (L) Batsch cv Andross). Journal of the Science of Food and Agriculture, 2005, 85, 1773-1778.	1.7	45
867	The phenolic acid and polysaccharide composition of cell walls of bran layers of mature wheat (Triticum aestivum L. cv. Avalon) grains. Journal of the Science of Food and Agriculture, 2005, 85, 2539-2547.	1.7	130
868	Production and characterisation of two wheat-bran fractions: an aleurone-rich and a pericarp-rich fraction. Molecular Nutrition and Food Research, 2005, 49, 536-545.	1.5	57
869	Determination of non-starch polysaccharides in cereal grains with near-infared reflectance spectroscopy. Molecular Nutrition and Food Research, 2005, 49, 546-550.	1.5	35
870	Characteristics of degraded cellulose obtained from steam-exploded wheat straw. Carbohydrate Research, 2005, 340, 97-106.	1.1	545
871	Isolation and structural identification of diarabinosyl 8--4-dehydrodiferulate from maize bran insoluble fibre. Phytochemistry, 2005, 66, 113-124.	1.4	60
872	Mapping sugar beet pectin acetylation pattern. Phytochemistry, 2005, 66, 1832-1843.	1.4	113
873	Selection and Optimization of Culture Medium for Exopolysaccharide Production by Coriolus (Trametes) Versicolor. World Journal of Microbiology and Biotechnology, 2005, 21, 1499-1507.	1.7	34
874	Effect of Enhanced Calcium Supply on Aluminum Toxicity in Relation to Cell Wall Properties in the Root Apex of Two Wheat Cultivars Differing in Aluminum Resistance. Plant and Soil, 2005, 276, 193-204.	1.8	18
875	Structural Characterization of Residual Lignins Isolated with Tetraacetylethylenediamine-Activated Peroxide from Ultrasonically Irradiated Organosolv Pretreated Wheat Straw. International Journal of Polymer Analysis and Characterization, 2005, 10, 293-311.	0.9	3

#	Article	IF	Citations
876	Separation and Characterization of Cellulose from Wheat Straw. Separation Science and Technology, 2005, 39, 391-411.	1.3	42
877	Comparative Study of Hemicelluloses Isolated with Alkaline Peroxide from Lignocellulosic Materials. Journal of Wood Chemistry and Technology, 2005, 24, 239-262.	0.9	30
878	Invited Review: Methods for the Screening, Isolation, and Characterization of Exopolysaccharides Produced by Lactic Acid Bacteria. Journal of Dairy Science, 2005, 88, 843-856.	1.4	351
879	Human Gene Expression as a Tool To Determine Horticultural Maturity in a Bioactive Plant (Echinacea) Tj ETQq1 1 0.784314 rgBT /Ov	2.4	15
880	Influence of Galactomannans with Different Molecular Weights on the Gelation of Whey Proteins at Neutral pH. Biomacromolecules, 2005, 6, 3291-3299.	2.6	26
881	Oligo- and polysaccharides exhibit a structure-dependent bioactivity on human keratinocytes in vitro. Journal of Ethnopharmacology, 2005, 102, 391-399.	2.0	65
882	The effect of preharvest calcium sprays on quality attributes, physicochemical aspects of cell wall components and susceptibility to brown rot of peach fruits (Prunus persica L. cv. Andross). Scientia Horticulturae, 2005, 107, 43-50.	1.7	75
883	Extraction and Characterization of Original Lignin and Hemicelluloses from Wheat Straw. Journal of Agricultural and Food Chemistry, 2005, 53, 860-870.	2.4	226
884	Isolation and Analysis of Cell Walls from Plant Material. Methods of Biochemical Analysis, 2006, 32, 25-153.	0.2	230
885	Yellow Passion Fruit RindA Potential Source of Low-Methoxyl Pectin. Journal of Agricultural and Food Chemistry, 2006, 54, 2738-2744.	2.4	93
886	AcaciasenegalGum:Â Continuum of Molecular Species Differing by Their Protein to Sugar Ratio, Molecular Weight, and Charges. Biomacromolecules, 2006, 7, 2637-2649.	2.6	195
887	Characterization of Flavonoids and Pectins from Bergamot (Citrus bergamiaRisso) Peel, a Major Byproduct of Essential Oil Extraction. Journal of Agricultural and Food Chemistry, 2006, 54, 197-203.	2.4	105
888	Characterization of Water- and Alkali-Soluble Hemicellulosic Polymers from Sugarcane Bagasse. International Journal of Polymer Analysis and Characterization, 2006, 11, 209-226.	0.9	27
889	Enzymatic Hydrolysis of Flavonoids and Pectic Oligosaccharides from Bergamot (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.4	72
890	Comparison of Two Processes for Isolation of Exopolysaccharide Produced byLactobacillus acidophilus. , 0, , 280-285.		1
891	Elucidation of the structure of cellulolytic enzyme lignin. Holzforschung, 2006, 60, 389-397.	0.9	135
892	Isolation and Characterization of Cellulose Obtained from Ultrasonic Irradiated Sugarcane Bagasse. Journal of Agricultural and Food Chemistry, 2006, 54, 5742-5748.	2.4	116
893	Structural Characterization of Lignin from Leaf Sheaths of â€œDwarf Cavendishâ€•Banana Plant. Journal of Agricultural and Food Chemistry, 2006, 54, 2598-2605.	2.4	34

#	Article	IF	Citations
895	Development and application of a suite of polysaccharide-degrading enzymes for analyzing plant cell walls. Proceedings of the National Academy of Sciences of the United States of America, 2006, 103, 11417-11422.	3.3	300
896	A comparative study on the chemical composition of humic acids from forest soil, agricultural soil and lignite deposit. Geoderma, 2006, 130, 77-96.	2.3	95
897	Growth and cell wall properties of two wheat cultivars differing in their sensitivity to aluminum stress. Journal of Plant Physiology, 2006, 163, 39-47.	1.6	67
898	Dilute acid pretreatment and Enzymatic Hydrolysis of Saline Biomass for Sugar Production. , 2006, , .		1
899	Starch. , 2006, , 25-85.		8
900	Dietary Fiber. , 2006, , 629-663.		3
901	Determination of aldoses and ketoses by GC-MS using differential derivatisation. Phytochemical Analysis, 2006, 17, 379-383.	1.2	29
902	Structural determination of the Nod factors produced byRhizobium gallicumbv. gallicum R602. FEMS Microbiology Letters, 2006, 255, 164-173.	0.7	8
903	Isolation and Structural Analysis of an Acidic Polysaccharide from Astragalus membranaceus (Fisch.) Bunge. Journal of Integrative Plant Biology, 2006, 48, 1379-1384.	4.1	16
904	Cell wall polysaccharides of common beans (Phaseolus vulgaris L.)â€"composition and structure. Carbohydrate Polymers, 2006, 63, 1-12.	5.1	72
905	Pullulans produced by strains of Cryphonectria parasiticaâ€"I. Production and characterisation of the exopolysaccharides. Carbohydrate Polymers, 2006, 63, 535-544.	5.1	59
906	Structural of a glucomannan from Lupinus varius seed. Carbohydrate Polymers, 2006, 65, 410-413.	5.1	25
907	Alkaline extractability of pectic arabinan and galactan and their mobility in sugar beet and potato cell walls. Carbohydrate Polymers, 2006, 65, 510-520.	5.1	74
908	Dimeric calcium complexes of arabinan-rich pectic polysaccharides from Olea europaea L. cell walls. Carbohydrate Polymers, 2006, 65, 535-543.	5.1	27
909	Polysaccharides from Enteromorpha compressa: Isolation, purification and structural features. Carbohydrate Polymers, 2006, 66, 408-416.	5.1	151
910	Comparative study of alkali- and acidic organic solvent-soluble hemicellulosic polysaccharides from sugarcane bagasse. Carbohydrate Research, 2006, 341, 253-261.	1.1	120
911	Isolation and structural characterization of an immunostimulating polysaccharide from fuzi, Aconitum carmichaeli. Carbohydrate Research, 2006, 341, 485-491.	1.1	121
912	Structural elucidation of a novel fucogalactan that contains 3-O-methyl rhamnose isolated from the fruiting bodies of the fungus, Hericium erinaceus. Carbohydrate Research, 2006, 341, 645-649.	1.1	50

#	Article	IF	Citations
913	A first approach towards the relationship between grape skin cell-wall composition and anthocyanin extractability. Analytica Chimica Acta, 2006, 563, 26-32.	2.6	132
914	Effect of black oxidising table olive process on the cell wall polysaccharides of olive pulp (Olea) Tj ETQq1 1 0.784314 rgBT /Overlock 1	5.1	22
915	Detection of uronic oxidase activity in ripening peaches. Phytochemistry, 2006, 67, 13-18.	1.4	7
916	Structure and antiviral activity of sulfated fucans from Stoechospermum marginatum. Phytochemistry, 2006, 67, 2474-2482.	1.4	181
917	Characterisation of degraded organosolv hemicelluloses from wheat straw. Polymer Degradation and Stability, 2006, 91, 1880-1886.	2.7	71
918	Two-step preparation and thermal characterization of cationic 2-hydroxypropyltrimethylammonium chloride hemicellulose polymers from sugarcane bagasse. Polymer Degradation and Stability, 2006, 91, 2579-2587.	2.7	79
919	Structural and thermal characterization of sugarcane bagasse cellulose succinates prepared in ionic liquid. Polymer Degradation and Stability, 2006, 91, 3040-3047.	2.7	64
920	Cascade analysis of mixed gels of xanthan and locust bean gum. Polymer, 2006, 47, 7980-7987.	1.8	17
921	Production and characterization of a bioemulsifier from Yarrowia lipolytica. Process Biochemistry, 2006, 41, 1894-1898.	1.8	156
922	Use of a Plackettâ^'Burman Experimental Design to Examine the Impact of Extraction Parameters on Yields and Compositions of Pectins Extracted from Chicory Roots (Chicorium intybusL.). Journal of Agricultural and Food Chemistry, 2006, 54, 7167-7174.	2.4	25
923	Measurement of Non-Humic Molecules. , 2006, , 453-496.		3
924	Can the Biochemical Features and Histology of Wheat Residues Explain their Decomposition in Soil?. Plant and Soil, 2006, 281, 291-307.	1.8	107
925	Large-scale production of cellulose-binding domains. Adsorption studies using CBD-FITC conjugates. Cellulose, 2006, 13, 557-569.	2.4	24
926	Chemical changes of kenaf core binderless boards during hot pressing (I): influence of the pressing temperature condition. Journal of Wood Science, 2006, 52, 244-248.	0.9	60
927	Microgravity effects on leaf morphology, cell structure, carbon metabolism and mRNA expression of dwarf wheat. Planta, 2006, 224, 1038-1049.	1.6	92
928	Isolation and Culture of a Marine Bacterium Degrading the Sulfated Fucans from Marine Brown Algae. Marine Biotechnology, 2006, 8, 27-39.	1.1	87
929	Synergy between xylanases from glycoside hydrolase family 10 and family 11 and a feruloyl esterase in the release of phenolic acids from cereal arabinoxylan. Applied Microbiology and Biotechnology, 2006, 71, 622-629.	1.7	67
930	Isolation and structural identification of complex feruloylated heteroxylan side-chains from maize bran. Phytochemistry, 2006, 67, 1276-1286.	1.4	112

#	Article	IF	Citations
931	Interchain association of locust bean gum in sucrose solutions: An interpretation based on thixotropic behavior. Food Hydrocolloids, 2006, 20, 730-739.	5.6	36
932	Comparative study of organosolv lignins from wheat straw. Industrial Crops and Products, 2006, 23, 180-193.	2.5	234
933	The biochemical transformation of oak (Quercus robur) leaf litter consumed by the pill millipede (Glomeris marginata). Soil Biology and Biochemistry, 2006, 38, 1063-1076.	4.2	43
934	Cell wall physicochemical aspects of peach fruit related to internal breakdown symptoms. Postharvest Biology and Technology, 2006, 39, 69-74.	2.9	29
935	Cascade model for coupled two-component polymer gels. Journal of Applied Polymer Science, 2006, 99, 2771-2781.	1.3	7
936	Characteristics of cellulose isolated by a totally chlorine-free method fromCaragana korshinskii. Journal of Applied Polymer Science, 2006, 101, 3251-3263.	1.3	10
937	Temperature dependence of gel properties of two-component physical gels. Journal of Applied Polymer Science, 2006, 102, 663-673.	1.3	9
938	Covalent linkages between cellulose and lignin in cell walls of coniferous and nonconiferous woods. Biopolymers, 2006, 83, 103-110.	1.2	73
939	Diverse metabolism of cell wall components of melting and non-melting peach genotypes during ripening after harvest or cold storage. Journal of the Science of Food and Agriculture, 2006, 86, 243-250.	1.7	30
940	Ripening-related changes in the cell walls of olive (Olea europaea L.) pulp of two consecutive harvests. Journal of the Science of Food and Agriculture, 2006, 86, 988-998.	1.7	22
941	Influence of the arabinoxylan composition on the susceptibility of mono- and dimeric ferulic acid release byHumicola insolens feruloyl esterases. Journal of the Science of Food and Agriculture, 2006, 86, 1623-1630.	1.7	30
942	Effect of in-season calcium applications on cell wall physicochemical properties of nectarine fruit (Prunus persica var.nectarina Ait. Maxim) after harvest or cold storage. Journal of the Science of Food and Agriculture, 2006, 86, 2597-2602.	1.7	22
943	Effects of structural variation in xyloglucan polymers on interactions with bacterial cellulose. American Journal of Botany, 2006, 93, 1402-1414.	0.8	95
944	Changes in Cell Wall Polysaccharides and Hydroxycinnamates in Wheat Roots by Aluminum Stress at Higher Calcium Supply. Journal of Plant Nutrition, 2006, 29, 601-613.	0.9	7
945	Two acidic polysaccharides from the flowers of Chrysanthemum morifolium. Journal of Asian Natural Products Research, 2006, 8, 217-222.	0.7	16
947	The Arabidopsis irregular xylem8 Mutant Is Deficient in Glucuronoxylan and Homogalacturonan, Which Are Essential for Secondary Cell Wall Integrity. Plant Cell, 2007, 19, 237-255.	3.1	251
948	Organization of pectic arabinan and galactan side chains in association with cellulose microfibrils in primary cell walls and related models envisaged. Journal of Experimental Botany, 2007, 58, 1795-1802.	2.4	171
949	Characterization and Protection on Acute Liver Injury of a Polysaccharide MP-I from Mytilus Coruscus. Glycobiology, 2007, 18, 97-103.	1.3	35

#	Article	IF	Citations
950	The outermost cuticle of soybean seeds: chemical composition and function during imbibition. Journal of Experimental Botany, 2007, 58, 1071-1082.	2.4	85
951	Structural Features and Antiviral Activity of Sulphated Fucans from the Brown Seaweed Cystoseira Indica. Antiviral Chemistry and Chemotherapy, 2007, 18, 153-162.	0.3	164
952	Signaling from an Altered Cell Wall to the Nucleus Mediates Sugar-Responsive Growth and Development inArabidopsis thaliana. Plant Cell, 2007, 19, 2500-2515.	3.1	57
953	Genetic evidence for three unique components in primary cell-wall cellulose synthase complexes in Arabidopsis. Proceedings of the National Academy of Sciences of the United States of America, 2007, 104, 15566-15571.	3.3	506
954	Sampling Procedures with Special Focus on Automatization. , 0, , 253-293.		0
955	Analysis of cell wall polysaccharides during storage of a local melon accession â€˜Wasada-uriâ€™ compared to the melon cultivar â€˜Princeâ€™. Journal of Horticultural Science and Biotechnology, 2007, 82, 227-234.	0.9	3
956	A survey of acrylamide precursors in Irish ware potatoes and acrylamide levels in French fries. LWT - Food Science and Technology, 2007, 40, 1601-1609.	2.5	20
957	A metabolic flux analysis to study the role of sucrose synthase in the regulation of the carbon partitioning in central metabolism in maize root tips. Metabolic Engineering, 2007, 9, 419-432.	3.6	52
958	Isolation and structural characterization of a novel polysaccharide prepared from Arca subcrenata Lischke. Journal of Bioscience and Bioengineering, 2007, 104, 111-116.	1.1	53
959	In situ, Chemical and Macromolecular Study of the Composition of Arabidopsis thaliana Seed Coat Mucilage. Plant and Cell Physiology, 2007, 48, 984-999.	1.5	169
960	Coffee Dietary Fiber Contents and Structural Characteristics As Influenced by Coffee Type and Technological and Brewing Procedures. Journal of Agricultural and Food Chemistry, 2007, 55, 11027-11034.	2.4	31
961	Modulation of immune response gene expression by echinacea extracts: results of a gene array analysisThis article is one of a selection of papers published in this special issue (part 2 of 2) on the Safety and Efficacy of Natural Health Products.. Canadian Journal of Physiology and Pharmacology, 2007, 85, 1091-1098.	0.7	20
962	Temporal Sequence of Cell Wall Disassembly Events in Developing Fruits. 2. Analysis of Blueberry (VacciniumSpecies). Journal of Agricultural and Food Chemistry, 2007, 55, 4125-4130.	2.4	106
963	Moderate Ferulate and Diferulate Levels Do Not Impede Maize Cell Wall Degradation by Human Intestinal Microbiota. Journal of Agricultural and Food Chemistry, 2007, 55, 2418-2423.	2.4	18
964	Extraction and Characterization ofFoeniculum vulgarePectins and Their Use for Preparing Biopolymer Films in the Presence of Phaseolin Protein. Journal of Agricultural and Food Chemistry, 2007, 55, 1237-1240.	2.4	21
965	Cell wall disassembly events in boysenberry (Rubus idaeus L. Ã— Rubus ursinus Cham. & Schldl.) fruit development. Functional Plant Biology, 2007, 34, 614.	1.1	38
966	Characterization of Cyanidin- and Quercetin-Derived Flavonoids and Other Phenolics in Mature Saskatoon Fruits (Amelanchier alnifolia Nutt.). Journal of Agricultural and Food Chemistry, 2007, 55, 10414-10424.	2.4	60
967	An Impression of Coffee Carbohydrates. Critical Reviews in Food Science and Nutrition, 2007, 47, 51-67.	5.4	98

#	Article	IF	Citations
968	Temporal Sequence of Cell Wall Disassembly Events in Developing Fruits. 1. Analysis of Raspberry (Rubus idaeus). Journal of Agricultural and Food Chemistry, 2007, 55, 4119-4124.	2.4	59
969	Assessment ofIn VitroBinding of Isolated Pectic Domains to Cellulose by Adsorption Isotherms, Electron Microscopy, and X-ray Diffraction Methods. Biomacromolecules, 2007, 8, 223-232.	2.6	59
970	Preparation and Characterization of Phthalated Cellulose Derivatives in Room-Temperature Ionic Liquid without Catalysts. Journal of Agricultural and Food Chemistry, 2007, 55, 2399-2406.	2.4	55
971	Dietary Fiber from Coffee Beverage:â€‰ Degradation by Human Fecal Microbiota. Journal of Agricultural and Food Chemistry, 2007, 55, 6989-6996.	2.4	81
972	On-farm Pretreatment Technologies for Improving Enzymatic Degradability of Cellulose and Hemicellulose Present in Perennial Grass. , 2007, , .		3
974	Etherification of hemicelluloses from sugarcane bagasse. Journal of Applied Polymer Science, 2007, 105, 3301-3308.	1.3	37
975	Unpolluted fractionation of wheat straw by steam explosion and ethanol extraction. Bioresource Technology, 2007, 98, 666-676.	4.8	259
976	Characterization and antitumor activity of a polysaccharide from Strongylocentrotus nudus eggs. Carbohydrate Polymers, 2007, 67, 313-318.	5.1	147
977	Synthesis and characterization of novel cationic SCB hemicelluloses with a low degree of substitution. Carbohydrate Polymers, 2007, 67, 347-357.	5.1	78
978	Preparation of sugarcane bagasse cellulosic phthalate using an ionic liquid as reaction medium. Carbohydrate Polymers, 2007, 68, 17-25.	5.1	105
979	The combined effects of black oxidising table olive process and ripening on the cell wall polysaccharides of olive pulp. Carbohydrate Polymers, 2007, 68, 647-657.	5.1	17
980	Physicochemical characterization of grifolan: Thixotropic properties and complex formation with Congo Red. Carbohydrate Polymers, 2007, 68, 502-510.	5.1	49
981	Polysaccharides from Caulerpa racemosa: Purification and structural features. Carbohydrate Polymers, 2007, 68, 407-415.	5.1	43
982	Pectins from citrus peel cell walls contain homogalacturonans homogenous with respect to molar mass, rhamnogalacturonan I and rhamnogalacturonan II. Carbohydrate Polymers, 2007, 69, 426-435.	5.1	226
983	Purification, characterization and biological activity on hepatocytes of a polysaccharide from Flammulina velutipes mycelium. Carbohydrate Polymers, 2007, 70, 291-297.	5.1	78
984	Structural characterization of an active polysaccharide from Phellinus ribis. Carbohydrate Polymers, 2007, 70, 386-392.	5.1	61
985	Acetylation of wheat straw hemicelluloses in ionic liquid using iodine as a catalyst. Carbohydrate Polymers, 2007, 70, 406-414.	5.1	127
986	The effect of postharvest calcium application on tissue calcium concentration, quality attributes, incidence of flesh browning and cell wall physicochemical aspects of peach fruits. Food Chemistry, 2007, 100, 1385-1392.	4.2	150

#	Article	IF	Citations
987	Use of the alditol acetate derivatisation for the analysis of reducing sugars in potato tubers. Food Chemistry, 2007, 104, 398-402.	4.2	26
988	Effect of processing on the extractability of oat Î²-glucan. Food Chemistry, 2007, 105, 1439-1445.	4.2	48
989	Fast data preprocessing for chromatographic fingerprints of tomato cell wall polysaccharides using chemometric methods. Journal of Chromatography A, 2007, 1141, 41-49.	1.8	24
990	Use of statistical methods to find the polysaccharide structural characteristics and the relationships between monosaccharide composition ratio and macrophage stimulatory activity of regionally different strains of Lentinula edodes. Analytica Chimica Acta, 2007, 584, 50-56.	2.6	71
991	Glycosyl linkage characteristics and classifications of exo-polysaccharides of some regionally different strains of Lentinula edodes by amplified fragment length polymorphism assay and cluster analysis. Analytica Chimica Acta, 2007, 592, 146-153.	2.6	30
992	Using a lysimeter study to assess the parameters responsible for oak wood decay from waterlogged burial environments and their implication for the in situ preservation of archaeological remains. International Biodeterioration and Biodegradation, 2007, 60, 40-49.	1.9	5
993	Effect of extraction conditions on the yield, purity and surface properties of sugar beet pulp pectin extracts. Food Chemistry, 2007, 100, 1356-1364.	4.2	350
994	Purification and characterization of olive (Olea europaea L.) peroxidase â€“ Evidence for the occurrence of a pectin binding peroxidase. Food Chemistry, 2007, 101, 1571-1579.	4.2	47
995	Preparation and analysis of dietary fibre constituents in whole grain from hulled and hull-less barley. Food Chemistry, 2007, 102, 707-715.	4.2	33
996	Sulphated polysaccharides from Indian samples of Enteromorpha compressa (Ulvales, Chlorophyta): Isolation and structural features. Food Chemistry, 2007, 104, 928-935.	4.2	64
997	The effect of hydrocooling on ripening related quality attributes and cell wall physicochemical properties of sweet cherry fruit (Prunus avium L.). International Journal of Refrigeration, 2007, 30, 1386-1392.	1.8	26
998	Compartment-specific labeling information in 13C metabolic flux analysis of plants. Phytochemistry, 2007, 68, 2197-2210.	1.4	98
999	Effect of Extraction Conditions on the Yield and Purity of Apple Pomace Pectin Precipitated but Not Washed by Alcohol. Journal of Food Science, 2007, 72, C001-C009.	1.5	118
1000	Influence of processing regime on certain characteristics of diffusionally extracted apple juice. International Journal of Food Science and Technology, 1993, 28, 261-272.	1.3	5
1001	Growth and exopolysaccharide (EPS) production by Oenococcus oeni I4 and structural characterization of their EPSs. Journal of Applied Microbiology, 2007, 103, 477-486.	1.4	56
1002	Homogalacturonan synthesis in Arabidopsis thaliana requires a Golgi-localized protein with a putative methyltransferase domain. Plant Journal, 2007, 50, 605-614.	2.8	204
1003	ANAC012, a member of the plant-specific NAC transcription factor family, negatively regulates xylary fiber development in Arabidopsis thaliana. Plant Journal, 2007, 50, 1035-1048.	2.8	193
1004	CHARACTERIZATION OF CLOUD COMPONENTS FROM SELECTED TROPICAL FRUITS. Journal of Food Quality, 2007, 30, 797-812.	1.4	6

#	Article	IF	Citations
1005	Thermal analysis of chemically and mechanically modified pectins. Food Hydrocolloids, 2007, 21, 1101-1112.	5.6	146
1006	Chemical composition of different morphological parts from â€˜Dwarf Cavendishâ€™ banana plant and their potential as a non-wood renewable source of natural products. Industrial Crops and Products, 2007, 26, 163-172.	2.5	83
1007	Model studies of lignified fiber fermentation by human fecal microbiota and its impact on heterocyclic aromatic amine adsorption. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2007, 624, 41-48.	0.4	30
1008	Relative amounts of tissues in mature wheat (Triticum aestivum L.) grain and their carbohydrate and phenolic acid composition. Journal of Cereal Science, 2007, 45, 88-96.	1.8	261
1009	Chemical Characterization and Anti-inflammatory Effect of Polysaccharides Fractionated from Submerge-Cultured Antrodia camphorata Mycelia. Journal of Agricultural and Food Chemistry, 2007, 55, 5007-5012.	2.4	57
1010	GCâ€“MS Determination of Sucralose in Splenda. Chromatographia, 2007, 66, 935-939.	0.7	21
1011	In vitro evaluation of the prebiotic activity of a pectic oligosaccharide-rich extract enzymatically derived from bergamot peel. Applied Microbiology and Biotechnology, 2007, 73, 1173-1179.	1.7	116
1012	Characterization of an arabinogalactan-protein from suspension culture of Echinacea purpurea. Plant Cell, Tissue and Organ Culture, 2007, 88, 267-275.	1.2	13
1013	Structural investigation of a polysaccharide released by the cyanobacterium Nostoc insulare. Journal of Applied Phycology, 2007, 19, 255-262.	1.5	28
1014	Production and composition of extracellular polysaccharide synthesized by a Rhizobium isolate of Vigna mungo (L.) Hepper. Biotechnology Letters, 2007, 29, 1271-1275.	1.1	22
1015	Metabolic diversion of the phenylpropanoid pathway causes cell wall and morphological changes in transgenic tobacco stems. Planta, 2007, 225, 1165-1178.	1.6	25
1016	Characterization of the structure, expression and function of Pinus radiata D. Don arabinogalactan-proteins. Planta, 2007, 226, 1131-1142.	1.6	30
1017	Structural changes in lignin of tropical woods during digestion by termite, Cryptotermes brevis. Journal of Wood Science, 2007, 53, 419-426.	0.9	50
1018	Evaluation of different biomass materials as feedstock for fermentable sugar production. Applied Biochemistry and Biotechnology, 2007, 137-140, 423-435.	1.4	26
1019	Characterization of an arabinogalactan protein from the pressed juice of Echinacea purpurea: investigations into the type of linkage between the protein and polysaccharide moieties. Journal of Natural Medicines, 2007, 61, 397-401.	1.1	5
1020	Antiviral polysaccharides isolated from Hong Kong brown seaweed Hydroclathrus clathratus. Science in China Series C: Life Sciences, 2007, 50, 611-8.	1.3	30
1021	Homogeneous modification of sugarcane bagasse cellulose with succinic anhydride using a ionic liquid as reaction medium. Carbohydrate Research, 2007, 342, 919-926.	1.1	112
1022	Galactan sulfate of Grateloupia indica: Isolation, structural features and antiviral activity. Phytochemistry, 2007, 68, 1428-1435.	1.4	77

#	Article	IF	Citations
1023	Interspecific variation in bulk tissue, fatty acid and monosaccharide Î´13C values of leaves from a mesotrophic grassland plant community. Phytochemistry, 2008, 69, 2041-2051.	1.4	40
1024	Characterization of starch and cell walls from mature-green ambarella (Spondias cytherea Sonnerat) and their enzymatic hydrolysis. European Food Research and Technology, 2008, 226, 905-913.	1.6	2
1025	Differences in morphology and composition of skin and pulp cell walls from grapes (Vitis vinifera L.): technological implications. European Food Research and Technology, 2008, 227, 223-231.	1.6	92
1026	Physicochemical properties and partial structural features of haw pectin. European Food Research and Technology, 2008, 227, 1035-1041.	1.6	19
1027	Fractional isolation and structural characterization of mild ball-milled lignin in high yield and purity from Eucommia ulmoides Oliv. Wood Science and Technology, 2008, 42, 211-226.	1.4	24
1028	Changes in chemical characteristics of bamboo (Phyllostachys pubescens) components during steam explosion. Wood Science and Technology, 2008, 42, 439-451.	1.4	59
1029	Isolation and characterization of a low phytic acid rice mutant reveals a mutation in the rice orthologue of maize MIK. Theoretical and Applied Genetics, 2008, 117, 1291-1301.	1.8	66
1030	Production and Characterization of the Exopolysaccharides Produced by Agaricus brasiliensis in Submerged Fermentation. Applied Biochemistry and Biotechnology, 2008, 151, 283-294.	1.4	35
1031	Changes in skin cell wall composition during the maturation of four premium wine grape varieties. Journal of the Science of Food and Agriculture, 2008, 88, 420-428.	1.7	79
1032	Effect of dryâ€salt processing on the textural properties and cell wall polysaccharides of cv. Thasos black olives. Journal of the Science of Food and Agriculture, 2008, 88, 2079-2086.	1.7	12
1033	The polysaccharide composition of yellow passion fruit rind cell wall: chemical and macromolecular features of extracted pectins and hemicellulosic polysaccharides. Journal of the Science of Food and Agriculture, 2008, 88, 2125-2133.	1.7	48
1034	Chemical Constituents of Stereum subtomentosum and Two Other Birchâ€Associated Basidiomycetes: An Interspecies Comparative Study. Chemistry and Biodiversity, 2008, 5, 743-750.	1.0	43
1035	Structural characterization of residual lignins isolated with cyanamideâ€activated hydrogen peroxide from various organosolvs pretreated wheat straw. Journal of Applied Polymer Science, 2008, 109, 555-564.	1.3	13
1036	Comparative study of three lignin fractions isolated from mild ballâ€milled Tamarix austromogoliac and Caragana sepium. Journal of Applied Polymer Science, 2008, 108, 1158-1168.	1.3	44
1037	Synthesis of cationic hemicellulosic derivatives with a low degree of substitution in dimethyl sulfoxide media. Journal of Applied Polymer Science, 2008, 109, 2711-2717.	1.3	28
1038	Anti-herpetic activity of a sulfated xylomannan from Scinaia hatei. Phytochemistry, 2008, 69, 2193-2199.	1.4	86
1039	Carboxymethylation of hemicelluloses isolated from sugarcane bagasse. Polymer Degradation and Stability, 2008, 93, 786-793.	2.7	131
1040	Benthic mucilaginous aggregates in the Mediterranean Sea: Origin, chemical composition and polysaccharide characterization. Marine Chemistry, 2008, 111, 184-198.	0.9	23

#	Article	IF	Citations
1041	Production of feruloyl esterases and xylanases by Talaromyces stipitatus and Humicola grisea var. thermoidea on industrial food processing by-products. Bioresource Technology, 2008, 99, 5130-5133.	4.8	46
1042	Non-starch polysaccharide composition of two cultivars of banana (Musa acuminata L.: cvs Mysore) Tj ETQq1 1 0.784314 rgBT /Overl	5.1	32
1043	Chemical structure of kenaf xylan. Carbohydrate Polymers, 2008, 72, 638-645.	5.1	13
1044	On the gelling behaviour of â€˜nopalâ€™ (Opuntia ficus indica) low methoxyl pectin. Carbohydrate Polymers, 2008, 73, 212-222.	5.1	116
1045	Pectin acetylesterases from Aspergillus are able to deacetylate homogalacturonan as well as rhamnogalacturonan. Carbohydrate Polymers, 2008, 74, 411-418.	5.1	36
1046	Competitive binding of pectin and xyloglucan with primary cell wall cellulose. Carbohydrate Polymers, 2008, 74, 957-961.	5.1	117
1047	New enzyme-based method for analysis of water-soluble wheat arabinoxylans. Carbohydrate Research, 2008, 343, 521-529.	1.1	32
1048	Preparation and characterization of hemicellulosic derivatives containing carbamoylethyl and carboxyethyl groups. Carbohydrate Research, 2008, 343, 2776-2782.	1.1	16
1049	Step-wise enzymatic preparation and structural characterization of singly and doubly substituted arabinoxylo-oligosaccharides with non-reducing end terminal branches. Carbohydrate Research, 2008, 343, 3049-3057.	1.1	47
1050	Structural characterisation and antimutagenic activity of a novel polysaccharide isolated from Sepiella maindroni ink. Food Chemistry, 2008, 110, 807-813.	4.2	77
1051	Dietary fibre components and pectin chemical features of peels during ripening in banana and plantain varieties. Bioresource Technology, 2008, 99, 4346-4354.	4.8	232
1052	Atomic force microscopy of tomato and sugar beet pectin molecules. Carbohydrate Polymers, 2008, 71, 640-647.	5.1	116
1053	Physicochemical properties of pectins from ambarella peels (Spondias cytherea) obtained using different extraction conditions. Food Chemistry, 2008, 106, 1202-1207.	4.2	126
1054	Effect of variety and harvest date on pectin extracted from chicory roots (Cichorium intybus L.). Food Chemistry, 2008, 108, 1008-1018.	4.2	28
1055	Biochemical and rheological properties of gelling pectic isolates from buttercup squash fruit. Food Hydrocolloids, 2008, 22, 1326-1336.	5.6	32
1056	Effect of extraction conditions on some physicochemical characteristics of pectins from â€œAmÃ©liorÃ©eâ€• and â€œMangoâ€•mango peels. Food Hydrocolloids, 2008, 22, 1345-1351.	5.6	157
1057	Comparative digestion of cell wall components of alfalfa hay cubes between Sika deer (<i>Cervus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.6	1
1058	Cell wall degradation of tropical and temperate forage grasses measured by nylon bag and in vitro digestion techniques. Animal Science Journal, 2008, 79, 200-209.	0.6	4

#	Article	IF	Citations
1059	Reduced Number of Homogalacturonan Domains in Pectins of an Arabidopsis Mutant Enhances the Flexibility of the Polymer. Biomacromolecules, 2008, 9, 1454-1460.	2.6	61
1060	Land-use impact on soil carbon, nitrogen, neutral sugar composition and related chemical properties in a degraded Ultisol in Leyte, Philippines. Soil Science and Plant Nutrition, 2008, 54, 321-331.	0.8	42
1061	Compositional relationships between organic matter in a grassland soil and its drainage waters. European Journal of Soil Science, 2008, 59, 603-616.	1.8	27
1062	A new method for isolating large quantities of Arabidopsis trichomes for transcriptome, cell wall and other types of analyses. Plant Journal, 2008, 56, 483-492.	2.8	72
1063	Structure of the Nâ€Linked Oligosaccharides from Tridacnin, a Lectin Found in the Haemolymph of the Giant Clam Hippopus Hippopus. FEBS Journal, 1995, 232, 873-880.	0.2	3
1064	Composition and physicochemical properties of locust bean gum extracted from whole seeds by acid or water dehulling pre-treatment. Food Hydrocolloids, 2008, 22, 807-818.	5.6	208
1065	Cell wall modifications in chilling-injured plum fruit (Prunus salicina). Postharvest Biology and Technology, 2008, 48, 77-83.	2.9	68
1066	Cross-linking of arabinoxylans via 8-8-coupled diferulates as demonstrated by isolation and identification of diarabinosyl 8-8(cyclic)-dehydrodiferulate from maize bran. Journal of Cereal Science, 2008, 47, 29-40.	1.8	37
1067	A systematic micro-dissection of brewersâ€™ spent grain. Journal of Cereal Science, 2008, 47, 357-364.	1.8	51
1068	Storage Stability of Microencapsulated Cloudberry (Rubus chamaemorus) Phenolics. Journal of Agricultural and Food Chemistry, 2008, 56, 11251-11261.	2.4	141
1069	Polysaccharides from Gracilaria corticata: Sulfation, chemical characterization and anti-HSV activities. International Journal of Biological Macromolecules, 2008, 43, 346-351.	3.6	62
1070	Neutral monosaccharides as biomarker proxies for bog-forming plants for application to palaeovegetation reconstruction in ombrotrophic peat deposits. Organic Geochemistry, 2008, 39, 1790-1799.	0.9	56
1071	Immunostimulatory and Anti-inflammatory Polysaccharides fromTripterygium wilfordii.: Comparison with Organic Extracts. Pharmaceutical Biology, 2008, 46, 8-15.	1.3	10
1072	Extraction of Green Labeled Pectins and Pectic Oligosaccharides from Plant Byproducts. Journal of Agricultural and Food Chemistry, 2008, 56, 8926-8935.	2.4	71
1073	Potential Prebiotic Properties of Almond (Amygdalus communis L.) Seeds. Applied and Environmental Microbiology, 2008, 74, 4264-4270.	1.4	138
1074	Effects of Laccase and Xylanase on the Chemical and Rheological Properties of Oat and Wheat Doughs. Journal of Agricultural and Food Chemistry, 2008, 56, 5732-5742.	2.4	61
1075	Characterization and Fermentability of an Ethanol Soluble High Molecular Weight Coffee Fraction. Journal of Agricultural and Food Chemistry, 2008, 56, 5960-5969.	2.4	26
1076	Fractional Separation of Hemicelluloses and Lignin in High Yield and Purity from Mild Ball-Milled Periploca sepium. Separation Science and Technology, 2008, 43, 3351-3375.	1.3	18

#	Article	IF	Citations
1077	Peroxidase-Mediated Oxidative Cross-Linking and Its Potential To Modify Mechanical Properties in Water-Soluble Polysaccharide Extracts and Cereal Grain Residues. Journal of Agricultural and Food Chemistry, 2008, 56, 1720-1726.	2.4	17
1078	Preparation of Hemicellulosic Derivatives with Bifunctional Groups in Different Media. Journal of Agricultural and Food Chemistry, 2008, 56, 11209-11216.	2.4	23
1079	Characterization and Distribution of Phenolics in Carrot Cell Walls. Journal of Agricultural and Food Chemistry, 2008, 56, 8558-8564.	2.4	26
1080	Release of Protein, Lipid, and Vitamin E from Almond Seeds during Digestion. Journal of Agricultural and Food Chemistry, 2008, 56, 3409-3416.	2.4	160
1081	Enhancement of Rooibos (Aspalathus linearis) Aqueous Extract and Antioxidant Yield with Fungal Enzymes. Journal of Agricultural and Food Chemistry, 2008, 56, 4047-4053.	2.4	17
1082	A Naturally Occurring Mutation in an Arabidopsis Accession Affects a Î²-<scp>d</scp>-Galactosidase That Increases the Hydrophilic Potential of Rhamnogalacturonan I in Seed Mucilage. Plant Cell, 2008, 19, 3990-4006.	3.1	123
1083	Antineoplastic 31-Norcycloartanones from Solanum cernuum Vell. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2008, 63, 507-514.	0.6	13
1084	Sulfated Î²-Glucan Derived from Oat Bran with Potent Anti-HIV Activity. Journal of Agricultural and Food Chemistry, 2008, 56, 2624-2629.	2.4	28
1085	Chemical Composition and Lignin Structural Features of Banana Plant Leaf Sheath and Rachis. , 0, , 171-188.		2
1086	Plasma Membrane-Associated SCAR Complex Subunits Promote Cortical F-Actin Accumulation and Normal Growth Characteristics in Arabidopsis Roots. Molecular Plant, 2008, 1, 990-1006.	3.9	68
1087	The intersection between cell wall disassembly, ripening, and fruit susceptibility to Botrytis cinerea. Proceedings of the National Academy of Sciences of the United States of America, 2008, 105, 859-864.	3.3	257
1088	Pathogenesis ofEutypa latain Grapevine: Identification of Virulence Factors and Biochemical Characterization of Cordon Dieback. Phytopathology, 2008, 98, 222-229.	1.1	71
1089	Host selectivity of a 40kDa phytotoxic extract fromColletotrichum gloeosporioides(Phyllachoraceae) on yamDioscorea alata(Dioscoreace). Caribbean Journal of Science, 2008, 44, 1-12.	0.2	3
1090	ISOLATION AND CHARACTERIZATION OF HUMIC ACIDS IN IDAHO SLICKSPOT SOILS. Soil Science, 2008, 173, 375-386.	0.9	5
1091	Prediction of the energy content of tallgrass prairie hay1. Journal of Animal Science, 2008, 86, 1372-1381.	0.2	9
1092	Study on a New Preparation of D-Glucose Rich Fractions from Various Lignocelluloses through a Two-step Extraction with Sulfuric Acid. Journal of Applied Glycoscience (1999), 2009, 56, 1-6.	0.3	4
1093	Structural Modification of Lignin in Peat during Peat Formation at Tropical Swamp. Japan Agricultural Research Quarterly, 2009, 43, 71-79.	0.1	6
1094	Advanced Analytical Techniques to Evaluate the Quality of Potato and Potato Starch. , 2009, , 221-248.		18

#	Article	IF	Citations
1095	Isolating a Cytoprotective Compound fromGanoderma tsugae: Effects on Induction of Nrf-2-Related Genes in Endothelial Cells. Bioscience, Biotechnology and Biochemistry, 2009, 73, 1757-1763.	0.6	8
1096	Sweet Potato Î²-Carotene Bioefficacy Is Enhanced by Dietary Fat and Not Reduced by Soluble Fiber Intake in Mongolian Gerbils. Journal of Nutrition, 2009, 139, 44-50.	1.3	40
1097	The ERECTA Receptor-Like Kinase Regulates Cell Wallâ€“Mediated Resistance to Pathogens in Arabidopsis thaliana. Molecular Plant-Microbe Interactions, 2009, 22, 953-963.	1.4	100
1098	Activation of Î²-Glucan Synthases by Wall-Bound Purple Acid Phosphatase in Tobacco Cells Â Â. Plant Physiology, 2009, 150, 1822-1830.	2.3	56
1099	Characteristics of a Extracellular Bioflocculant from a Serratia plumuthica Isolate. Advanced Materials Research, 2009, 79-82, 223-226.	0.3	1
1100	Sulfated Xylomannans from the Red Seaweed Sebdenia Polydactyla: Structural Features, Chemical Modification and Antiviral Activity. Antiviral Chemistry and Chemotherapy, 2009, 19, 235-242.	0.3	60
1101	Characterization of the cell wall of the ubiquitous plant pathogen Botrytis cinerea. Mycological Research, 2009, 113, 1396-1403.	2.5	43
1102	Cell wall disassembly during papaya softening: Role of ethylene in changes in composition, pectin-derived oligomers (PDOs) production and wall hydrolases. Postharvest Biology and Technology, 2009, 51, 158-167.	2.9	45
1103	Soil biodegradation of maize root residues: Interaction between chemical characteristics and the presence of colonizing micro-organisms. Soil Biology and Biochemistry, 2009, 41, 1253-1261.	4.2	16
1104	Protease-induced solubilisation of carbohydrates from brewers' spent grain. Journal of Cereal Science, 2009, 50, 332-336.	1.8	24
1105	Transcriptomic analysis of Arabidopsis developing stems: a close-up on cell wall genes. BMC Plant Biology, 2009, 9, 6.	1.6	61
1106	Rheological behaviour of low-methoxyl pectin gels over an extended frequency window. Food Hydrocolloids, 2009, 23, 1406-1412.	5.6	41
1107	Structural characterization of stalk lignin from banana plant. Industrial Crops and Products, 2009, 29, 86-95.	2.5	53
1108	Optimization of enzymatic extraction of ferulic acid from wheat bran, using response surface methodology, and characterization of the resulting fractions. Journal of the Science of Food and Agriculture, 2009, 89, 1634-1641.	1.7	35
1109	Galactose metabolism in cell walls of opening and senescing petunia petals. Planta, 2009, 229, 709-721.	1.6	30
1110	Grass lignin acylation: p-coumaroyl transferase activity and cell wall characteristics of C3 and C4 grasses. Planta, 2009, 229, 1253-1267.	1.6	94
1111	Chemical properties and immunostimulatory activity of a water-soluble polysaccharide from the clam of Hyriopsis cumingii Lea. Carbohydrate Polymers, 2009, 77, 365-369.	5.1	44
1112	Enzymatic preparation of wheat bran xylooligosaccharides and their stability during pasteurization and autoclave sterilization at low pH. Carbohydrate Polymers, 2009, 77, 816-821.	5.1	62

#	Article	IF	Citations
1113	IgG stability in fresh and conditioned medium of tobacco (NicotianaÂtabacum) and larch (LarixÂdecidua) embryogenic suspension cultures. Biotechnology Letters, 2009, 31, 771-778.	1.1	4
1114	Changes in expansin activity and cell wall susceptibility to expansin action during cessation of internodal elongation in floating rice. Plant Growth Regulation, 2009, 57, 79-88.	1.8	8
1115	Production of an exopolysaccharide by Antarctic yeast. Folia Microbiologica, 2009, 54, 343-348.	1.1	46
1116	Traditional and industrial oven-dry processing of olive fruits: influence on textural properties, cell wall polysaccharide composition, and enzymatic activity. European Food Research and Technology, 2009, 229, 415-425.	1.6	12
1117	Compoundâ€specific Î´¹⁸O analyses of neutral sugars in soils using gas chromatographyâ€“pyrolysisâ€“isotope ratio mass spectrometry: problems, possible solutions and a first application. Rapid Communications in Mass Spectrometry, 2009, 23, 3522-3532.	0.7	47
1118	Decomposition in soil and chemical changes of maize roots with genetic variations affecting cell wall quality. European Journal of Soil Science, 2009, 60, 176-185.	1.8	35
1119	Rheological and high gelling properties of mango (Mangifera indica) and ambarella (Spondias cytherea) peel pectins. International Journal of Food Science and Technology, 2009, 44, 1809-1817.	1.3	15
1120	NITZSCHIA OVALIS(BACILLARIOPHYCEAE) MONO LAKE STRAIN ACCUMULATES 1,4/2,5 CYCLOHEXANETETROL IN RESPONSE TO INCREASED SALINITY¹. Journal of Phycology, 2009, 45, 395-403.	1.0	14
1121	Characterization and fouling properties of exopolysaccharide produced by Klebsiella oxytoca. Bioresource Technology, 2009, 100, 3387-3394.	4.8	12
1122	Enzymatic saccharification of dilute acid pretreated saline crops for fermentable sugar production. Applied Energy, 2009, 86, 2459-2465.	5.1	78
1123	Soil decomposition of wheat internodes of different maturity stages: Relative impact of the soluble and structural fractions. Bioresource Technology, 2009, 100, 155-163.	4.8	37
1124	Anaerobic digestion of saline creeping wild ryegrass for biogas production and pretreatment of particleboard material. Bioresource Technology, 2009, 100, 1582-1588.	4.8	43
1125	The potential value of the seaweed Ceylon moss (Gelidium amansii) as an alternative bioenergy resource. Bioresource Technology, 2009, 100, 6658-6660.	4.8	192
1126	Structural analysis of gellans produced by Sphingomonas elodea strains by electrospray tandem mass spectrometry. Carbohydrate Polymers, 2009, 77, 10-19.	5.1	30
1127	Gelation of high methoxy pectin in the presence of pectin methylesterases and calcium. Carbohydrate Polymers, 2009, 77, 876-884.	5.1	42
1128	Homogeneous modification of cellulose with succinic anhydride in ionic liquid using 4-dimethylaminopyridine as a catalyst. Carbohydrate Polymers, 2009, 78, 389-395.	5.1	123
1129	Polysaccharides from the brown seaweed Padina tetrastromatica: Characterization of a sulfated fucan. Carbohydrate Polymers, 2009, 78, 416-421.	5.1	53
1130	A high molecular arabinogalactan from Ribes nigrum L.: influence on cell physiology of human skin fibroblasts and keratinocytes and internalization into cells via endosomal transport. Carbohydrate Research, 2009, 344, 1001-1008.	1.1	32

#	Article	IF	Citations
1131	Application of Advanced Instrumental Methods for Yogurt Analysis. Critical Reviews in Food Science and Nutrition, 2009, 49, 153-163.	5.4	22
1132	Comparing Corn Types for Differences in Cell Wall Characteristics and p-Coumaroylation of Lignin. Journal of Agricultural and Food Chemistry, 2009, 57, 4243-4249.	2.4	37
1133	Electrophoretic Behavior of Copolymeric Galacturonans Including Comments on the Information Content of the Intermolecular Charge Distribution. Biomacromolecules, 2009, 10, 1523-1531.	2.6	21
1134	Changes in Polysaccharide and Protein Composition of Cell Walls in Grape Berry Skin (Cv. Shiraz) during Ripening and Over-Ripening. Journal of Agricultural and Food Chemistry, 2009, 57, 2955-2960.	2.4	70
1135	Hypoglycemic Polysaccharides from the Tuberous Root of Liriope spicata. Journal of Natural Products, 2009, 72, 1988-1992.	1.5	30
1136	Concomitant Changes in Viscoelastic Properties and Amorphous Polymers during the Hydrothermal Treatment of Hardwood and Softwood. Journal of Agricultural and Food Chemistry, 2009, 57, 6830-6837.	2.4	53
1137	Optimized and Standardized Isolation and Structural Characterization of Anti-inflammatory Sulfated Polysaccharides from the Red Alga Delesseria sanguinea (Hudson) Lamouroux (Ceramiales,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 497 To	2.6	26
1138	Protective Effects of Tea Polysaccharides and Polyphenols on Skin. Journal of Agricultural and Food Chemistry, 2009, 57, 7757-7762.	2.4	45
1139	Changes in texture, cellular structure and cell wall composition in apple tissue as a result of freezing. Food Research International, 2009, 42, 788-797.	2.9	138
1140	Structure analysis of a neutral polysaccharide isolated from green tea. Food Research International, 2009, 42, 739-745.	2.9	48
1141	Tracking the fate of dung-derived carbohydrates in a temperate grassland soil using compound-specific stable isotope analysis. Organic Geochemistry, 2009, 40, 1210-1218.	0.9	38
1142	Quantification of Isotope Label. , 2009, , 105-149.		13
1143	Structural Characterization, Chain Conformation, and Morphology of a Î²-(1â†'3)-<scp>d</scp>-Glucan Isolated from the Fruiting Body of Dictyophora indusiata. Journal of Agricultural and Food Chemistry, 2009, 57, 5918-5924.	2.4	56
1144	Relation between Chemical Structure and Supramolecular Organization of Synthetic Ligninâ^'Pectin Particles. Biomacromolecules, 2009, 10, 3151-3156.	2.6	8
1145	Structure analysis of an acidic polysaccharide isolated from green tea. Natural Product Research, 2009, 23, 678-687.	1.0	27
1146	Evaluation of Seasonal Variations of the Structure and Anti-inflammatory Activity of Sulfated Polysaccharides Extracted from the Red Alga Delesseria sanguinea (Hudson) Lamouroux (Ceramiales,) Tj ETQq1 1 0.784314 rgBT /Overlo	2.6	28
1147	Anatomical, Chemical, and Biochemical Characterization of Cladodes from Prickly Pear [Opuntia ficus-indica (L.) Mill.]. Journal of Agricultural and Food Chemistry, 2009, 57, 10323-10330.	2.4	122
1148	Methods for Mucin Analysis: A Comparative Study. Journal of Agricultural and Food Chemistry, 2009, 57, 6029-6035.	2.4	13

#	Article	IF	Citations
1149	Anti-angiogenic and Anti-metastatic Effects of .BETA.-1,3-D-Glucan Purified from Hanabiratake, Sparassis crispa. Biological and Pharmaceutical Bulletin, 2009, 32, 259-263.	0.6	59
1150	Analysis of a sugar fraction from MoroccanPinus pinastervar.atlanticaandPinus pinastervar.moghrebianabark extracts. Acta Botanica Gallica, 2010, 157, 341-347.	0.9	0
1151	Anti-Cytomegalovirus Activity of Sulfated Glucans Generated from a Commercial Preparation of Rice Bran. Antiviral Chemistry and Chemotherapy, 2010, 21, 85-95.	0.3	15
1152	Extraction, Isolation and Analysis of Chondroitin Sulfate Glycosaminoglycans. Recent Patents on Food, Nutrition & Agriculture, 2010, 2, 61-74.	0.5	11
1153	Characterization of Structures and Antiviral Effects of Polysaccharides from Portulaca oleracea L.. Chemical and Pharmaceutical Bulletin, 2010, 58, 507-510.	0.6	91
1154	Simultaneous Determination of Aldoses and Uronic Acids of Citrus Pectin by LC with Precolumn Derivatization and UV Detection. Chromatographia, 2010, 72, 849-855.	0.7	8
1155	Structural Investigations on Arabinogalactan-Protein from Wheat, Isolated with Yariv Reagent. Journal of Agricultural and Food Chemistry, 2010, 58, 3621-3626.	2.4	29
1156	GC/MS Analytical Procedure for the Characterization of Glycerolipids, Natural Waxes, Terpenoid Resins, Proteinaceous and Polysaccharide Materials in the Same Paint Microsample Avoiding Interferences from Inorganic Media. Analytical Chemistry, 2010, 82, 376-386.	3.2	132
1157	Adsorption of metal and uranyl ions onto amidoximated Pinus densiflora bark. Wood Science and Technology, 2010, 44, 283-299.	1.4	18
1158	Application and comparison of four selected procedures for the isolation of cell-wall material from the skin of grapes cv. Monastrell. Analytica Chimica Acta, 2010, 660, 206-210.	2.6	38
1159	Synthetic multi-component enzyme mixtures for deconstruction of lignocellulosic biomass. Bioresource Technology, 2010, 101, 9097-9105.	4.8	108
1160	Characterisation of polysaccharides from gold kiwifruit (Actinidia chinensis Planch. â€˜Hort16Aâ€™). Carbohydrate Polymers, 2010, 82, 1110-1115.	5.1	25
1161	Physical characterisation of the rhamnogalacturonan and homogalacturonan fractions of sugar beet (Beta vulgaris) pectin. Carbohydrate Polymers, 2010, 82, 1161-1167.	5.1	100
1162	A new view of pectin structure revealed by acid hydrolysis and atomic force microscopy. Carbohydrate Research, 2010, 345, 487-497.	1.1	183
1163	Polysaccharides from Sargassum tenerrimum: Structural features, chemical modification and anti-viral activity. Phytochemistry, 2010, 71, 235-242.	1.4	148
1164	Influence of water content and negative temperatures on the mechanical properties of wheat bran and its constitutive layers. Journal of Food Engineering, 2010, 98, 360-369.	2.7	36
1165	Monoclonal antibodies to rhamnogalacturonan I backbone. Planta, 2010, 231, 1373-1383.	1.6	115
1166	Isolation of a novel cell wall architecture mutant of rice with defective Arabidopsis COBL4 ortholog BC1 required for regulated deposition of secondary cell wall components. Planta, 2010, 232, 257-270.	1.6	40

#	Article	IF	Citations
1167	Papaya Fruit Softening: Role of Hydrolases. Tropical Plant Biology, 2010, 3, 98-109.	1.0	27
1168	A High-Throughput Platform for Screening Milligram Quantities of Plant Biomass for Lignocellulose Digestibility. Bioenergy Research, 2010, 3, 93-102.	2.2	103
1169	Automated assay for screening the enzymatic release of reducing sugars from micronized biomass. Microbial Cell Factories, 2010, 9, 58.	1.9	53
1170	On the water-sorption properties of pectin. Food Hydrocolloids, 2010, 24, 763-769.	5.6	60
1171	Succinoylation of cellulose catalyzed with iodine in ionic liquid. Industrial Crops and Products, 2010, 31, 363-369.	2.5	56
1172	Synthetic enzyme mixtures for biomass deconstruction: Production and optimization of a core set. Biotechnology and Bioengineering, 2010, 106, 707-720.	1.7	108
1174	Composition and properties of biologically active pectic polysaccharides from leek (Allium porrum). Journal of the Science of Food and Agriculture, 2010, 90, n/a-n/a.	1.7	33
1175	Characterization of polyphenols, lipids and dietary fibre from almond skins (Amygdalus communis L.). Journal of Food Composition and Analysis, 2010, 23, 166-174.	1.9	131
1176	Rheological characterization of microfibrillated cellulose suspensions after freezing. Carbohydrate Polymers, 2010, 80, 677-686.	5.1	223
1177	Restriction of the enzymatic hydrolysis of steam-pretreated spruce by lignin and hemicellulose. Enzyme and Microbial Technology, 2010, 46, 185-193.	1.6	157
1178	Second-generation bioethanol from eucalypt sulphite spent liquor. Bioresource Technology, 2010, 101, 2755-2761.	4.8	72
1179	Polysaccharides from Padina tetrastromatica: Structural features, chemical modification and antiviral activity. Carbohydrate Polymers, 2010, 80, 513-520.	5.1	77
1180	Isolation and fractionation of hemicelluloses by graded ethanol precipitation from Caragana korshinskii. Carbohydrate Research, 2010, 345, 802-809.	1.1	73
1181	Polysaccharides from Turbinaria conoides: Structural features and antioxidant capacity. Food Chemistry, 2010, 118, 823-829.	4.2	149
1182	Polyphenol and nutrient release from skin of almonds during simulated human digestion. Food Chemistry, 2010, 122, 1083-1088.	4.2	70
1183	Extraction and characterisation of hemicelluloses from maize stem. Phytochemical Analysis, 2010, 21, 406-415.	1.2	25
1184	In vitroâ€ƒevaluation of the prebiotic properties of almond skins (Amygdalus communisL.). FEMS Microbiology Letters, 2010, 304, 116-122.	0.7	68
1185	Sugar treatment inhibits IAA-induced expression of endo-1,3:1,4-Î²-glucanase EI transcripts in barley coleoptile segments. Physiologia Plantarum, 2010, 139, no-no.	2.6	10

#	Article	IF	Citations
1186	Viscoelastic Properties of Galactomannan Solutions. Advanced Materials Research, 2010, 93-94, 599-602.	0.3	3
1187	Potential Role for Purple Acid Phosphatase in the Dephosphorylation of Wall Proteins in Tobacco Cells Â. Plant Physiology, 2010, 153, 603-610.	2.3	69
1188	Canna edulis Ker By-product: Chemical Composition and Characteristics of the Dietary Fiber. Food Science and Technology International, 2010, 16, 305-313.	1.1	9
1189	Tricarboxylic Acid Cycle Activity Regulates Tomato Root Growth via Effects on Secondary Cell Wall Production Â Â. Plant Physiology, 2010, 153, 611-621.	2.3	54
1190	CELLULOSE SYNTHASE9 Serves a Nonredundant Role in Secondary Cell Wall Synthesis in Arabidopsis Epidermal Testa Cells Â Â Â. Plant Physiology, 2010, 153, 580-589.	2.3	86
1191	Separation of Disaccharides by Comprehensive Two-Dimensional Gas Chromatographyâ"Time-of-Flight Mass Spectrometry. Application to Honey Analysis. Journal of Agricultural and Food Chemistry, 2010, 58, 11561-11567.	2.4	18
1192	Compositional Analysis of Lignocellulosic Feedstocks. 1. Review and Description of Methods. Journal of Agricultural and Food Chemistry, 2010, 58, 9043-9053.	2.4	780
1193	Comparative studies of grass compost lignin and the lignin component of compost humic substances. Chemistry and Ecology, 2010, 26, 67-75.	0.6	15
1194	Effect of Storage Conditions on the Microbial Ecology and Biochemical Stability of Cell Wall Components in Brewersâ€™ Spent Grain. Journal of Agricultural and Food Chemistry, 2010, 58, 7266-7272.	2.4	15
1195	Xylans from Scinaia hatei: Structural features, sulfation and anti-HSV activity. International Journal of Biological Macromolecules, 2010, 46, 173-178.	3.6	43
1196	Chemical structure and immunoinhibitory activity of a pectic polysaccharide containing glucuronic acid from the leaves of Diospyros kaki. International Journal of Biological Macromolecules, 2010, 46, 465-470.	3.6	21
1197	Mucilage and polysaccharides in the halophyte plant species Kosteletzkya virginica: Localization and composition in relation to salt stress. Journal of Plant Physiology, 2010, 167, 382-392.	1.6	105
1198	Aqueous extracts and polysaccharides from Marshmallow roots (Althea officinalis L.): Cellular internalisation and stimulation of cell physiology of human epithelial cells in vitro. Journal of Ethnopharmacology, 2010, 127, 62-69.	2.0	63
1199	Naturally fermented black olives: Effect on cell wall polysaccharides and on enzyme activities of Taggiasca and Conservolea varieties. LWT - Food Science and Technology, 2010, 43, 153-160.	2.5	18
1200	Profiling brewers' spent grain for composition and microbial ecology at the site of production. LWT - Food Science and Technology, 2010, 43, 890-896.	2.5	147
1201	A greenhouse investigation of responses to different water stress regimes of Laurus nobilis trees from two climatic regions. Journal of Arid Environments, 2010, 74, 327-337.	1.2	27
1202	Isolation and analysis of macromolecular fractions responsible for the surface properties in native Champagne wines. Food Research International, 2010, 43, 982-987.	2.9	36
1203	Evaluation of low molecular weight fractions and crude enzyme preparation from a Trichoderma cellulase complex as a treatment for fibrous feeds. Animal Feed Science and Technology, 2010, 160, 39-48.	1.1	4

#	Article	IF	Citations
1204	Pectin Extraction from Lemon By-product with Acidified Date Juice: Rheological Properties and Microstructure of Pure and Mixed Pectin Gels. Food Science and Technology International, 2010, 16, 105-114.	1.1	7
1205	Hydrothermal formose reaction. New Journal of Chemistry, 2011, 35, 1787.	1.4	75
1206	X-ray Photoelectron Spectroscopy for Wheat Powders: Measurement of Surface Chemical Composition. Journal of Agricultural and Food Chemistry, 2011, 59, 1527-1540.	2.4	48
1207	In Vitro Fermentation of Bacterial Cellulose Composites as Model Dietary Fibers. Journal of Agricultural and Food Chemistry, 2011, 59, 4025-4032.	2.4	63
1208	Effect of Different Carbon Sources on Biosynthesis of Exopolysaccharide from Antarctic StrainCryptococcus LaurentiiAL₆₂. Biotechnology and Biotechnological Equipment, 2011, 25, 80-84.	0.5	16
1209	Fermentation of Î²-Glucans Derived from Different Sources by Bifidobacteria: Evaluation of Their Bifidogenic Effect. Journal of Agricultural and Food Chemistry, 2011, 59, 5986-5992.	2.4	78
1210	Use of Stimulatory Agents To Enhance the Production of Bioactive Exopolysaccharide from Pleurotus tuber-regium by Submerged Fermentation. Journal of Agricultural and Food Chemistry, 2011, 59, 1210-1216.	2.4	49
1211	Enzymatic and Chemical Treatment Limits on the Controlled Solubilization of Brewersâ€™ Spent Grain. Journal of Agricultural and Food Chemistry, 2011, 59, 11019-11025.	2.4	13
1212	Study of grain cell wall structures by microscopic analysis with four different staining techniques. Journal of Cereal Science, 2011, , .	1.8	1
1213	Impact of epiphytic and endogenous enzyme activities of senescent maize leaves and roots on the soil biodegradation process. Comptes Rendus - Biologies, 2011, 334, 824-836.	0.1	1
1214	Purification and Partial Elucidation of the Structure of an Antioxidant Carbohydrate Biopolymer from the Probiotic Bacterium Bacillus coagulans RK-02. Journal of Natural Products, 2011, 74, 1692-1697.	1.5	22
1215	Structural features and in vivo antitussive activity of the water extracted polymer from Glycyrrhiza glabra. International Journal of Biological Macromolecules, 2011, 48, 634-638.	3.6	36
1216	In vitro anti-oxidant activity, fluorescence quenching study and structural features of carbohydrate polymers from Phyllanthus emblica. International Journal of Biological Macromolecules, 2011, 49, 637-642.	3.6	19
1217	Variability of cell wall polysaccharides composition and hemicellulose enzymatic profile in an apple progeny. International Journal of Biological Macromolecules, 2011, 49, 1104-1109.	3.6	31
1218	In vivo anti-tussive activity and structural features of a polysaccharide fraction from water extracted Withania somnifera. Journal of Ethnopharmacology, 2011, 134, 510-513.	2.0	10
1219	Extraction and Analysis of Inositols and Other Carbohydrates from Soybean Plant Tissues. , 2011, , .		4
1220	Refrigerated Dough Quality of Hard Red Spring Wheat: Effect of Genotype and Environment on Dough Syruping and Arabinoxylan Production. Cereal Chemistry, 2011, 88, 445-450.	1.1	10
1221	Refrigerated Dough Quality: Effect of Environment and Genotypes of Hard Red Spring Wheat. Journal of Food Science, 2011, 76, S101-7.	1.5	3

#	Article	IF	Citations
1222	Impact of plant cell wall network on biodegradation in soil: Role of lignin composition and phenolic acids in roots from 16 maize genotypes. Soil Biology and Biochemistry, 2011, 43, 1544-1552.	4.2	59
1223	Potential of dry fractionation of wheat bran for the development of food ingredients, part II: Electrostatic separation of particles. Journal of Cereal Science, 2011, 53, 9-18.	1.8	118
1224	Extraction and characterization of water-extractable and water-unextractable arabinoxylans from spelt bran: Study of the hydrolysis conditions for monosaccharides analysis. Journal of Cereal Science, 2011, 53, 45-52.	1.8	43
1225	Study of grain cell wall structures by microscopic analysis with four different staining techniques. Journal of Cereal Science, 2011, 54, 363-373.	1.8	63
1226	The overwintering physiology of the emerald ash borer, Agrilus planipennis Fairmaire (Coleoptera:) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.9	102
1227	Impact of formic/acetic acid and ammonia pre-treatments on chemical structure and physico-chemical properties of Miscanthus x giganteus lignins. Polymer Degradation and Stability, 2011, 96, 1761-1770.	2.7	74
1228	Structural characterization and isolation of lignin and hemicelluloses from barley straw. Industrial Crops and Products, 2011, 33, 588-598.	2.5	105
1229	Ce3+-induced exopolysaccharide production by Bradyrhizobium sp. MAFF211645. Journal of Bioscience and Bioengineering, 2011, 111, 146-152.	1.1	34
1230	New method for the purification of electrically charged polysaccharides. Food Hydrocolloids, 2011, 25, 1219-1226.	5.6	20
1231	Demonstration of the presence of acetylation and arabinose branching as structural features of locust bean gum galactomannans. Carbohydrate Polymers, 2011, 86, 1476-1483.	5.1	23
1232	Structure of arabinogalactan from Larix laricina and its reactivity with antibodies directed against type-II-arabinogalactans. Carbohydrate Polymers, 2011, 86, 1739-1744.	5.1	76
1233	An arabinogalactan-protein from whole grain of Avena sativa L. belongs to the wattle-blossom type of arabinogalactan-proteins. Journal of Cereal Science, 2011, 53, 244-249.	1.8	22
1234	Cell wall modification in 1-methylcyclopropene-treated post-climacteric fresh-cut and intact papaya fruit. Plant Growth Regulation, 2011, 65, 485-494.	1.8	6
1235	Quality and decomposition in soil of rhizome, root and senescent leaf from Miscanthus x giganteus, as affected by harvest date and N fertilization. Plant and Soil, 2011, 338, 83-97.	1.8	80
1236	In planta differential targeting analysis of Thermotoga maritima Cel5A and CBM6-engineered Cel5A for autohydrolysis. Transgenic Research, 2011, 20, 877-886.	1.3	24
1237	Structural characteristics, fluorescence quenching, and antioxidant activity of the arabinogalactan protein-rich fraction from senna (Cassia angustifolia) leaves. Food Science and Biotechnology, 2011, 20, 1005-1011.	1.2	6
1238	Fractionation and structural characterization of haw pectin oligosaccharides. European Food Research and Technology, 2011, 233, 731-734.	1.6	18
1239	Characterization of a novel dextran produced by Gluconobacter oxydans DSM 2003. Applied Microbiology and Biotechnology, 2011, 91, 287-294.	1.7	16

#	Article	IF	Citations
1240	Liquefaction of hydrothermally pretreated wheat straw at high-solids content by purified Trichoderma enzymes. Bioresource Technology, 2011, 102, 1968-1974.	4.8	52
1241	Ultrasound-assisted dissolution of cellulose in ionic liquid. Carbohydrate Polymers, 2011, 86, 672-677.	5.1	143
1242	Structural features and in vitro antiviral activities of sulfated polysaccharides from Sphacelaria indica. Phytochemistry, 2011, 72, 276-283.	1.4	75
1243	Comparison of wall polymers among three genetically closely related strawberry cultivars with different fruit firmness. Horticulture Environment and Biotechnology, 2011, 52, 581-589.	0.7	2
1244	Synthesis and Characterization of an Exopolysaccharide by Antarctic Yeast Strain Cryptococcus laurentii AL100. Applied Biochemistry and Biotechnology, 2011, 163, 1038-1052.	1.4	39
1245	The extracellular polysaccharide produced by Rhizobium sp. isolated from the root nodules of Phaseolus mungo. Symbiosis, 2011, 53, 75-81.	1.2	10
1246	Thermostable endoglucanases in the liquefaction of hydrothermally pretreated wheat straw. Biotechnology for Biofuels, 2011, 4, 2.	6.2	61
1247	Extraction and characterization of lignins from maize stem and sugarcane bagasse. Journal of Applied Polymer Science, 2011, 120, 3587-3595.	1.3	22
1248	Chemical composition and functional properties of Ulva lactuca seaweed collected in Tunisia. Food Chemistry, 2011, 128, 895-901.	4.2	244
1249	Pectins from Canna edulis Ker residue and their physicochemical characterization. Carbohydrate Polymers, 2011, 83, 210-216.	5.1	19
1250	Structural features and antitussive activity of water extracted polysaccharide from Adhatoda vasica. Carbohydrate Polymers, 2011, 83, 1970-1974.	5.1	36
1251	Arabinoxylan from Canna edulis Ker by-product and its enzymatic activities. Carbohydrate Polymers, 2011, 84, 656-661.	5.1	5
1252	Correlation evaluation of antioxidant properties on the monosaccharide components and glycosyl linkages of polysaccharide with different measuring methods. Carbohydrate Polymers, 2011, 86, 320-327.	5.1	203
1253	Isolation and characterization of model homogalacturonans of tailored methylesterification patterns. Carbohydrate Polymers, 2011, 86, 1236-1243.	5.1	30
1254	Proof of principle for the synthesis of hydroxy-aryl esters of glycosidic polyols and non-reducing oligosaccharides with subsequent enzymatic coupling to a tyrosine-containing tripeptide. Carbohydrate Research, 2011, 346, 1005-1012.	1.1	4
1255	Ultrasound-assisted extraction of polysaccharides from mulberry leaves. Food Chemistry, 2011, 127, 1273-1279.	4.2	312
1256	Morphological characterization of wheat powders, how to characterize the shape of particles?. Journal of Food Engineering, 2011, 102, 293-301.	2.7	48
1257	Hydrolysis optimization of mannan, curdlan and cell walls from Endomyces fibuliger grown in mussel processing wastewaters. Process Biochemistry, 2011, 46, 1579-1588.	1.8	21

#	Article	IF	Citations
1258	Successive centrifugal grinding and sieving of wheat straw. Powder Technology, 2011, 208, 266-270.	2.1	62
1259	Determination of Dihydroxyacetone and Glycerol in Fermentation Process by GC after n-Methylimidazole Catalyzed Acetylation. Journal of Chromatographic Science, 2011, 49, 375-378.	0.7	12
1260	Changes of Dynamic Viscoelastic Properties of Tamarind Gum Aqueous Solutions. Advanced Materials Research, 2011, 239-242, 477-480.	0.3	2
1261	Soluble Dietary Fiber fromCanna edulisKer By-Product and its Enzymatic and Antioxidant Activities. Food Biotechnology, 2011, 25, 336-350.	0.6	12
1262	Radiation Protection of Carboxymethylation of an Acid Polysaccharides Extracted from Auricularia Auricula against Uvb In Vitro. Advanced Materials Research, 2011, 365, 199-204.	0.3	0
1263	Development and Application of a Methodology to Determine Free Ferulic Acid and Ferulic Acid Esterâ€Linked to Different Types of Carbohydrates in Cereal Products. Cereal Chemistry, 2012, 89, 247-254.	1.1	21
1264	Diatom Polysaccharides: Extracellular Production, Isolation and Molecular Characterization. , 2012, , .		14
1265	Process Optimization of Hemicelluloses Lye Extraction from Sugarcane Bagasse. Advanced Materials Research, 0, 581-582, 1206-1212.	0.3	1
1266	Optimization of Production and Preliminary Characterization of New Exopolysaccharides from <i>Gluconacetobacter hansenii</i> LMG1524. Advances in Microbiology, 2012, 02, 488-496.	0.3	19
1267	Formation of Phenolic Microbial Metabolites and Short-Chain Fatty Acids from Rye, Wheat, and Oat Bran and Their Fractions in the Metabolical in Vitro Colon Model. Journal of Agricultural and Food Chemistry, 2012, 60, 8134-8145.	2.4	101
1268	Determining the polysaccharide composition of plant cell walls. Nature Protocols, 2012, 7, 1590-1607.	5.5	557
1269	Disruption of Abscisic Acid Signaling Constitutively Activates Arabidopsis Resistance to the Necrotrophic FungusPlectosphaerella cucumerinaÂ Â. Plant Physiology, 2012, 160, 2109-2124.	2.3	132
1270	Arabidopsis Heterotrimeric G-protein Regulates Cell Wall Defense and Resistance to Necrotrophic Fungi. Molecular Plant, 2012, 5, 98-114.	3.9	141
1271	Influence of Cross-Linked Arabinoxylans on the Postprandial Blood Glucose Response in Rats. Journal of Agricultural and Food Chemistry, 2012, 60, 3847-3852.	2.4	23
1272	Fermented Wheat Bran as a Functional Ingredient in Baking. Cereal Chemistry, 2012, 89, 126-134.	1.1	128
1273	Enhanced enzymatic hydrolysis of poplar bark by combined use of gamma ray and dilute acid for bioethanol production. Radiation Physics and Chemistry, 2012, 81, 1003-1007.	1.4	24
1274	Structure, fluorescence quenching and antioxidant activity of a carbohydrate polymer from Eugenia jambolana. International Journal of Biological Macromolecules, 2012, 51, 158-164.	3.6	9
1275	Isolation and structural characterization of the water-extractable polysaccharides from Cassia obtusifolia seeds. Carbohydrate Polymers, 2012, 90, 827-832.	5.1	39

#	Article	IF	Citations
1276	Properties of cellulose/pectins composites: Implication for structural and mechanical properties of cell wall. Carbohydrate Polymers, 2012, 90, 1081-1091.	5.1	58
1277	Isolation and structural characterisation of the major glycolipids from Lactobacillus plantarum. Carbohydrate Research, 2012, 357, 151-156.	1.1	42
1278	Functional characterization of a tomato COBRA-likegene functioning in fruit development and ripening. BMC Plant Biology, 2012, 12, 211.	1.6	54
1279	A time course analysis of the extracellular proteome of Aspergillus nidulans growing on sorghum stover. Biotechnology for Biofuels, 2012, 5, 52.	6.2	81
1280	Separation and quantification of microalgal carbohydrates. Journal of Chromatography A, 2012, 1270, 225-234.	1.8	145
1281	Structure characterisation of a Î± Î²-glucan polysaccharide from Auricularia polytricha. Natural Product Research, 2012, 26, 1963-1970.	1.0	9
1282	Hemicellulose fine structure is affected differently during ripening of tomato lines with contrasted texture. International Journal of Biological Macromolecules, 2012, 51, 462-470.	3.6	30
1283	Detailed investigation of organic matter components in extracts and drainage waters from a soil under long term cultivation. Organic Geochemistry, 2012, 52, 13-22.	0.9	15
1284	Antioxidant Activity-Guided Fractionation of Blue Wheat (UC66049 Triticum aestivum L.). Journal of Agricultural and Food Chemistry, 2012, 60, 731-739.	2.4	30
1285	Extraction of Î²â€Glucan from Oats for Soluble Dietary Fiber Quality Analysis. Cereal Chemistry, 2012, 89, 230-236.	1.1	7
1286	Methods for Structural Characterization of the Products of Cellulose- and Xyloglucan-Hydrolyzing Enzymes. Methods in Enzymology, 2012, 510, 121-139.	0.4	43
1287	Proteoglycans from Boswellia serrata Roxb. and B. carteri Birdw. and identification of a proteolytic plant basic secretory protein. Glycobiology, 2012, 22, 1424-1439.	1.3	27
1288	Chemical composition and functional properties of gum exudates from the trunk of the almond tree (Prunus dulcis). Food Science and Technology International, 2012, 18, 241-250.	1.1	76
1289	Enzymatic saccharification of duckweed (Lemna minor) biomass without thermophysical pretreatment. Biomass and Bioenergy, 2012, 47, 354-361.	2.9	29
1290	Structural Features and Healthy Properties of Polysaccharides Occurring in Mushrooms. Agriculture (Switzerland), 2012, 2, 452-471.	1.4	85
1291	Cell Wall Polysaccharide Chemistry of Peach Genotypes with Contrasted Textures and Other Fruit Traits. Journal of Agricultural and Food Chemistry, 2012, 60, 6594-6605.	2.4	19
1292	On-Farm Acidification and Anaerobic Storage for Preservation and Improved Conversion of Switchgrass into Ethanol. Biological Engineering Transactions, 2012, 5, 47-58.	0.6	2
1293	Characterization of the Influenza Virus Inhibiting Fractions of Bergenia ligulata. Nepal Journal of Science and Technology, 2012, 12, 290-295.	0.1	1

#	Article	IF	Citations
1294	Stable isotope switching (SIS): a new stable isotope probing (SIP) approach to determine carbon flow in the soil food web and dynamics in organic matter pools. Rapid Communications in Mass Spectrometry, 2012, 26, 997-1004.	0.7	23
1295	A comparison of the efficiency of electron beam irradiation on enzymatic hydrolysis between 4 doses of 25 kGy and a single dose of 100 kGy for bioethanol production. Journal of the Korean Society for Applied Biological Chemistry, 2012, 55, 385-389.	0.9	11
1296	Critical re-investigation of the alditol acetate method for analysis of substituent distribution in methyl cellulose. Cellulose, 2012, 19, 993-1004.	2.4	28
1297	Carbohydrate polymers of chirata (Swertia chirata) leaves: Structural features, in vitro anti-oxidant activity and fluorescence quenching study. Food Science and Biotechnology, 2012, 21, 409-417.	1.2	5
1298	Sulfated polysaccharides from Laminaria angustata: Structural features and in vitro antiviral activities. Carbohydrate Polymers, 2012, 87, 123-130.	5.1	68
1299	A copolymer analysis approach to estimate the neutral sugar distribution of sugar beet pectin using size exclusion chromatography. Carbohydrate Polymers, 2012, 87, 1139-1143.	5.1	14
1300	Chain structures of glucans from Lentinus edodes and their effects on NO production from RAW 264.7 macrophages. Carbohydrate Polymers, 2012, 87, 1855-1862.	5.1	70
1301	Profiling the main cell wall polysaccharides of tobacco leaves using high-throughput and fractionation techniques. Carbohydrate Polymers, 2012, 88, 939-949.	5.1	34
1302	Partial characterization and anti-tumor activity of an acidic polysaccharide from Gracilaria lemaneiformis. Carbohydrate Polymers, 2012, 88, 1313-1318.	5.1	97
1303	Rheological behaviour of tamarind seed gum in aqueous solutions. Food Hydrocolloids, 2012, 26, 334-338.	5.6	73
1304	Enzyme-modified guar gum/xanthan gelation: An analysis based on cascade model. Food Hydrocolloids, 2012, 27, 50-59.	5.6	26
1305	Optimization of formic/acetic acid delignification of MiscanthusÃ—giganteus for enzymatic hydrolysis using response surface methodology. Industrial Crops and Products, 2012, 35, 280-286.	2.5	72
1306	The organic matrix of pelagic mucilaginous aggregates in the Tyrrhenian Sea (Mediterranean Sea). Marine Chemistry, 2012, 132-133, 83-94.	0.9	14
1307	Eastern gamagrass as an alternative cellulosic feedstock for bioethanol production. Process Biochemistry, 2012, 47, 335-339.	1.8	32
1308	Expression of a bacterial, phenylpropanoidâ€metabolizing enzyme in tobacco reveals essential roles of phenolic precursors in normal leaf development and growth. Physiologia Plantarum, 2012, 145, 260-274.	2.6	6
1309	Pectin Extraction from Lemon By-Product with Acidified Date Juice: Effect of Extraction Conditions on Chemical Composition of Pectins. Food and Bioprocess Technology, 2012, 5, 687-695.	2.6	47
1310	Texture, composition and anatomy of spinach leaves in relation to nitrogen fertilization. Journal of the Science of Food and Agriculture, 2013, 93, 227-237.	1.7	32
1311	Changes in the mesocarp of Annona cherimola Mill. â€˜Madeiraâ€™ during postharvest ripening. Postharvest Biology and Technology, 2013, 85, 179-184.	2.9	17

#	Article	IF	Citations
1312	Enzymatic Hydrolysis of Spent Coffee Ground. Applied Biochemistry and Biotechnology, 2013, 169, 2248-2262.	1.4	42
1313	Application of fungal laccase fused with cellulose-binding domain to develop low-lignin rice plants. Journal of Bioscience and Bioengineering, 2013, 116, 616-619.	1.1	14
1314	Microbial extracellular polysaccharide-based membrane in polymer electrolyte fuel cells. Chemical Engineering Journal, 2013, 231, 373-379.	6.6	22
1315	Soluble dietary fiber from Canna edulis Ker by-product and its physicochemical properties. Carbohydrate Polymers, 2013, 92, 289-296.	5.1	41
1316	Isolation of structurally distinct ligninâ€“carbohydrate fractions from maize stem by sequential alkaline extractions and endoglucanase treatment. Bioresource Technology, 2013, 133, 522-528.	4.8	27
1317	Compositional Analysis of Chinese Water Chestnut (Eleocharis dulcis) Cell-Wall Material from Parenchyma, Epidermis, and Subepidermal Tissues. Journal of Agricultural and Food Chemistry, 2013, 61, 130925152814008.	2.4	2
1318	Comparison of acid and enzymatic hydrolyses of oat bran Î²-glucan at low water content. Food Research International, 2013, 52, 99-108.	2.9	33
1319	Impact of hydrothermal pre-treatment to chemical composition, enzymatic digestibility and spatial distribution of cell wall polymers. Bioresource Technology, 2013, 138, 156-162.	4.8	52
1320	Effects of polysaccharide isolated from Streptococcus thermophilus CRL1190 on human gastric epithelial cells. International Journal of Biological Macromolecules, 2013, 62, 217-224.	3.6	23
1321	A novel methodological approach for Î´¹⁸O analysis of sugars using gas chromatography-pyrolysis-isotope ratio mass spectrometry. Isotopes in Environmental and Health Studies, 2013, 49, 492-502.	0.5	12
1322	Simple Method for Refining Arabinan Polysaccharides by Alcohol Extraction of the Prune,Prunus domesticaL.. Bioscience, Biotechnology and Biochemistry, 2013, 77, 2137-2139.	0.6	3
1323	Analysis of Starch in Food Systems by Highâ€Performance Size Exclusion Chromatography. Journal of Food Science, 2013, 78, C192-8.	1.5	6
1324	Towards comprehensive utilization of winemaking residues: Characterization of grape skins from red grape pomaces of variety Touriga Nacional. Industrial Crops and Products, 2013, 43, 25-32.	2.5	67
1325	Structure elucidation and immunological activity of a novel pectic polysaccharide from the stems of Avicennia marina. European Food Research and Technology, 2013, 236, 243-248.	1.6	18
1326	Separation and structural elucidation of a polysaccharide CC30w-1 from the fruiting body of Coprinus comatus. Bioactive Carbohydrates and Dietary Fibre, 2013, 1, 99-104.	1.5	15
1327	Structural features, antioxidant and immunological activity of a new polysaccharide (SP1) from sisal residue. International Journal of Biological Macromolecules, 2013, 59, 184-191.	3.6	38
1328	Chemically Engineered Sulfated Glucans from Rice Bran Exert Strong Antiviral Activity at the Stage of Viral Entry. Journal of Natural Products, 2013, 76, 2180-2188.	1.5	38
1329	Integrated utilization of grape skins from white grape pomaces. Industrial Crops and Products, 2013, 49, 286-291.	2.5	58

#	Article	IF	Citations
1330	Antioxidant and anti-inflammatory activities of Radix Isatidis polysaccharide in murine alveolar macrophages. International Journal of Biological Macromolecules, 2013, 58, 329-335.	3.6	61
1331	Wheat straw cellulose dissolution and isolation by tetra-n-butylammonium hydroxide. Carbohydrate Polymers, 2013, 94, 38-45.	5.1	60
1332	Physicochemical Properties of Dietary Fibres Prepared from Ambarella (Spondias cytherea) and Mango (Mangifera indica) Peels. Food and Bioprocess Technology, 2013, 6, 591-597.	2.6	19
1333	Analysis of Cereal Starches by High-Performance Size Exclusion Chromatography. Food Analytical Methods, 2013, 6, 181-190.	1.3	34
1334	High concentrations of cellulosic ethanol achieved by fed batch semi simultaneous saccharification and fermentation of waste-paper. Bioresource Technology, 2013, 134, 117-126.	4.8	71
1335	Characterisation of lignocellulosic sugars from municipal solid waste residue. Biomass and Bioenergy, 2013, 51, 17-25.	2.9	15
1336	Effect of extraction conditions on the yield and purity of ulvan extracted from Ulva lactuca. Food Hydrocolloids, 2013, 31, 375-382.	5.6	62
1337	Characterization of cell wall components of wheat straw following hydrothermal pretreatment and fractionation. Bioresource Technology, 2013, 131, 226-234.	4.8	55
1338	Chemical Composition and Immunohistological Variations of a Growing Bamboo Shoot. Journal of Wood Chemistry and Technology, 2013, 33, 144-155.	0.9	19
1339	Characterization of mucilage polysaccharides, arabinogalactanproteins and cell-wall hemicellulosic polysaccharides isolated from flax seed meal: A wealth of structural moieties. Carbohydrate Polymers, 2013, 93, 651-660.	5.1	43
1340	Fractionation and structural characterization of LiClâ€“DMSO soluble hemicelluloses from tomato. Carbohydrate Polymers, 2013, 94, 46-55.	5.1	29
1342	An integrative analysis of four CESA isoforms specific for fiber cellulose production between Gossypium hirsutum and Gossypium barbadense. Planta, 2013, 237, 1585-1597.	1.6	68
1343	Optimized GC-MS Method To Simultaneously Quantify Acetylated Aldose, Ketose, and Alditol for Plant Tissues Based on Derivatization in a Methyl Sulfoxide/1-Methylimidazole System. Journal of Agricultural and Food Chemistry, 2013, 61, 4011-4018.	2.4	27
1344	Spontaneous Mutation Reveals Influence of Exopolysaccharide on Lactobacillus johnsonii Surface Characteristics. PLoS ONE, 2013, 8, e59957.	1.1	60
1345	Antioxidative Carbohydrate Polymer from Enhydra fluctuans and Its Interaction with Bovine Serum Albumin. Biomacromolecules, 2013, 14, 1761-1768.	2.6	33
1346	Effects of Disintegration on in Vitro Fermentation and Conversion Patterns of Wheat Aleurone in a Metabolical Colon Model. Journal of Agricultural and Food Chemistry, 2013, 61, 5805-5816.	2.4	30
1347	Effects of Pectin Pentaoligosaccharide from Hawthorn (Crataegus pinnatifida Bunge. var. Major) on the Activity and mRNA Levels of Enzymes Involved in Fatty Acid Oxidation in the Liver of Mice Fed a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2013, 61, 7599-7605.	2.4	48
1348	Correlations among disease severity, firmness, minerals, and cell wall composition in radish (Raphanus sativus L.) and baemoochae (Ã—Brassicoraphanus) roots in relation to tissue maceration by Pectobacterium carotovorum. Horticulture Environment and Biotechnology, 2013, 54, 346-356.	0.7	4

#	Article	IF	Citations
1349	Immunomodulating pectic polysaccharides from waste rose petals of Rosa damascena Mill. International Journal of Biological Macromolecules, 2013, 59, 192-200.	3.6	29
1350	Treatments with Xylanase at High (90Â%) and Low (40Â%) Water Content Have Different Impacts on Physicochemical Properties of Wheat Bran. Food and Bioprocess Technology, 2013, 6, 3102-3112.	2.6	15
1351	The study of pH-dependent complexation between gelatin and gum arabic by morphology evolution and conformational transition. Food Hydrocolloids, 2013, 30, 323-332.	5.6	52
1352	PECTIN METHYLESTERASE INHIBITOR6 Promotes Arabidopsis Mucilage Release by Limiting Methylesterification of Homogalacturonan in Seed Coat Epidermal Cells Â. Plant Cell, 2013, 25, 308-323.	3.1	118
1354	A survey of the natural variation in biomechanical and cell wall properties in inflorescence stems reveals new insights into the utility of Arabidopsis as a wood model. Functional Plant Biology, 2013, 40, 662.	1.1	21
1355	RETAINING CELL WALL STRUCTURE IN PRODUCING QUALITY COMPOSTS TO REPLACE PEAT AS GROWING MEDIA. Acta Horticulturae, 2013, , 181-188.	0.1	3
1356	Variability in Arabinoxylan, Xylanase Activity, and Xylanase Inhibitor Levels in Hard Spring Wheat. Cereal Chemistry, 2013, 90, 240-248.	1.1	13
1357	Bioethanol Production From Pineapple Wastes. Journal of Food Research, 2014, 3, 60.	0.1	27
1358	Influence of plant growth regulators on development and polysaccharide production of cell cultures of Pelargonium sidoides. African Journal of Biotechnology, 2014, 13, 3244-3251.	0.3	3
1359	Cold hardiness and deacclimation of overwintering Papilio zelicaon pupae. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 2014, 178, 51-58.	0.8	12
1360	A Sulfated Cyanobacterial Polysaccharide Proven as a Strong Inhibitor of Human Complement Activity in an In Vitro Assay. Planta Medica, 2014, 80, 1009-1016.	0.7	5
1361	Experimental approaches to study plant cell walls during plant-microbe interactions. Frontiers in Plant Science, 2014, 5, 540.	1.7	21
1362	The effects of processing and mastication on almond lipid bioaccessibility using novel methods of in vitro digestion modelling and micro-structural analysis. British Journal of Nutrition, 2014, 112, 1521-1529.	1.2	73
1363	Characterization of citrus pectin samples extracted under different conditions: influence of acid type and pH of extraction. Annals of Botany, 2014, 114, 1319-1326.	1.4	152
1364	Electrostatic separation combined with ultra-fine grinding to produce Î²-glucan enriched ingredients from oat bran. Innovative Food Science and Emerging Technologies, 2014, 26, 445-455.	2.7	32
1365	Structural Determinants Allowing Transferase Activity in SENSITIVE TO FREEZING 2, Classified as a Family I Glycosyl Hydrolase. Journal of Biological Chemistry, 2014, 289, 26089-26106.	1.6	23
1366	Influence of Bioprocessed Wheat Bran on the Physical and Chemical Properties of Dough and on Wheat Bread Texture. Cereal Chemistry, 2014, 91, 115-123.	1.1	39
1367	Observation of Tamarind Gum Solubility in Aqueous Solution from Turbidity Measurement Technique. Advanced Materials Research, 2014, 875-877, 609-612.	0.3	1

#	Article	IF	Citations
1368	Swelling Behaviour of Carboxymethylated Tamarind Gum. Advanced Materials Research, 2014, 1060, 137-140.	0.3	6
1369	Interaction with bovine serum albumin of an anti-oxidative pectic arabinogalactan from Andrographis paniculata. Carbohydrate Polymers, 2014, 101, 342-348.	5.1	16
1370	Chemical characterisation and analysis of the cell wall polysaccharides of duckweed (Lemna minor). Carbohydrate Polymers, 2014, 111, 410-418.	5.1	60
1371	Organosolv pretreatment of Sitka spruce wood: Conversion of hemicelluloses to ethyl glycosides. Bioresource Technology, 2014, 151, 441-444.	4.8	43
1372	Novel and diverse fine structures in LiClâ€“DMSO extracted apple hemicelluloses. Carbohydrate Polymers, 2014, 108, 46-57.	5.1	34
1373	Purification, preliminary structural characterization and inÂvitro antioxidant activity of polysaccharides from Acanthus ilicifolius. LWT - Food Science and Technology, 2014, 56, 9-14.	2.5	35
1374	Assessment of Lignocellulosic Biomass Using Analytical Spectroscopy: an Evolution to High-Throughput Techniques. Bioenergy Research, 2014, 7, 1-23.	2.2	111
1375	Microwave superheated water and dilute alkali extraction of brewersâ€™ spent grain arabinoxylans and arabinoxylo-oligosaccharides. Carbohydrate Polymers, 2014, 99, 415-422.	5.1	91
1376	Impact of extraction procedures on the chemical, rheological and textural properties of ulvan from Ulva lactuca of Tunisia coast. Food Hydrocolloids, 2014, 40, 53-63.	5.6	101
1377	Characterization of pectic polysaccharides extracted from apple pomace by hot-compressed water. Carbohydrate Polymers, 2014, 102, 174-184.	5.1	142
1378	La relation structure chimiqueâ€“propriÃ©tÃ©s physiques des galactomannanes extraits de la caroube. Comptes Rendus Chimie, 2014, 17, 386-401.	0.2	4
1379	Physicochemical properties and membrane biofouling of extra-cellular polysaccharide produced by a Micrococcus luteus strain. World Journal of Microbiology and Biotechnology, 2014, 30, 2025-2031.	1.7	2
1380	Biorefining of Waste Paper Biomass: Increasing the Concentration of Glucose by Optimising Enzymatic Hydrolysis. Applied Biochemistry and Biotechnology, 2014, 172, 3621-3634.	1.4	16
1381	Effect of bioprocessing and particle size on the nutritional properties of wheat bran fractions. Innovative Food Science and Emerging Technologies, 2014, 25, 19-27.	2.7	64
1382	Impact of purification and fractionation process on the chemical structure and physical properties of locust bean gum. Carbohydrate Polymers, 2014, 108, 159-168.	5.1	38
1383	Steam explosion of oilseed rape straw: Establishing key determinants of saccharification efficiency. Bioresource Technology, 2014, 162, 175-183.	4.8	31
1384	Exopolysaccharides of Synechocystis aquatilis are sulfated arabinofucans containing N-acetyl-fucosamine. Carbohydrate Polymers, 2014, 101, 301-306.	5.1	15
1385	Pectin extracted from apple pomace and citrus peel by subcritical water. Food Hydrocolloids, 2014, 38, 129-137.	5.6	369

#	Article	IF	Citations
1386	Lignin extraction from Mediterranean agro-wastes: Impact of pretreatment conditions on lignin chemical structure and thermal degradation behavior. Catalysis Today, 2014, 223, 25-34.	2.2	78
1387	Comparison of Dilute Acid and Sulfite Pretreatments on Acacia confusa for Biofuel Application and the Influence of Its Extractives. Journal of Agricultural and Food Chemistry, 2014, 62, 10768-10775.	2.4	17
1388	Chromatography Coupled to Various Detectors as a Tool for Separation and Determination of Bioactive Compounds. Comprehensive Analytical Chemistry, 2014, 65, 219-252.	0.7	4
1389	Can Lignin Wastes Originating From Cellulosic Ethanol Biorefineries Act as Radical Scavenging Agents?. Australian Journal of Chemistry, 2014, 67, 1693.	0.5	3
1390	Optimization of a formic/acetic acid delignification treatment on beech wood andâ€‰itsâ€‰influenceâ€‰onâ€‰theâ€‰structuralâ€‰characteristics of the extracted lignins. Journal of Chemical Technology and Biotechnology, 2014, 89, 128-136.	1.6	16
1391	An Acetateâ€“Hydroxide Gradient for the Quantitation of the Neutral Sugar and Uronic Acid Profile of Pectins by HPAEC-PAD without Postcolumn pH Adjustment. Journal of Agricultural and Food Chemistry, 2014, 62, 2037-2048.	2.4	39
1392	Investigation into the deterioration process of archaeological bamboo strips of China from four different periods by chemical and anatomical analysis. Polymer Degradation and Stability, 2014, 109, 71-78.	2.7	10
1393	Enzymatic and acid hydrolysis of Tetraselmis suecica for polysaccharide characterization. Bioresource Technology, 2014, 173, 415-421.	4.8	42
1394	Variation in the chemical composition of wheat straw: the role of tissue ratio and composition. Biotechnology for Biofuels, 2014, 7, 121.	6.2	56
1395	Discovery of Lipids from B. longum subsp. infantis using Whole Cell MALDI Analysis. Journal of Organic Chemistry, 2014, 79, 7332-7341.	1.7	6
1396	Dissolution of wet wood biomass without heating. RSC Advances, 2014, 4, 17136-17140.	1.7	43
1397	Formulation of enzyme blends to maximize the hydrolysis of alkaline peroxide pretreated alfalfa hay and barley straw by rumen enzymes and commercial cellulases. BMC Biotechnology, 2014, 14, 31.	1.7	41
1398	Isolation and characterization of extracellular polysaccharide Thelebolan produced by a newly isolated psychrophilic Antarctic fungus Thelebolus. Carbohydrate Polymers, 2014, 104, 204-212.	5.1	33
1399	The combination of atomic force microscopy and sugar analysis to evaluate alkali-soluble Canna edulis Ker pectin. Food Chemistry, 2014, 156, 64-71.	4.2	15
1400	Changes in the composition of the main polysaccharide groups of oil seed rape straw following steam explosion and saccharification. Biomass and Bioenergy, 2014, 61, 121-130.	2.9	9
1401	Histological and cell wall polysaccharide chemical variability among apricot varieties. LWT - Food Science and Technology, 2014, 58, 486-496.	2.5	14
1402	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. Industrial Crops and Products, 2014, 52, 136-143.	2.5	95
1403	Enzymatic process for the fractionation of bakerâ€™s yeast cell wall (Saccharomyces cerevisiae). Food Chemistry, 2014, 163, 108-113.	4.2	31

#	Article	IF	Citations
1404	Antitussive arabinogalactan of Andrographis paniculata demonstrates synergistic effect with andrographolide. International Journal of Biological Macromolecules, 2014, 69, 151-157.	3.6	15
1405	Isolation of high quality lignin as a by-product from ammonia percolation pretreatment of poplar wood. Bioresource Technology, 2014, 162, 236-242.	4.8	35
1406	Water soluble exo-polysaccharide from Syncephalastrum racemosum, a strong inducer of plant defence reactions. Carbohydrate Polymers, 2014, 101, 941-946.	5.1	5
1407	Formation of heat-resistant nanocapsules of jasmine essential oil via gelatin/gum arabic based complex coacervation. Food Hydrocolloids, 2014, 35, 305-314.	5.6	153
1409	Suberin Regulates the Production of Cellulolytic Enzymes in <i>Streptomyces scabiei</i>, the Causal Agent of Potato Common Scab. Microbes and Environments, 2015, 30, 245-253.	0.7	23
1410	Carbohydrates and Forage Quality. Assa, Cssa and Sssa, 0, , 229-280.	0.6	42
1411	Sulfated Galactofucan from the Brown Alga Saccharina latissimaâ€”Variability of Yield, Structural Composition and Bioactivity. Marine Drugs, 2015, 13, 76-101.	2.2	53
1412	Effect of Brassica napus cultivar on cellulosic ethanol yield. Biotechnology for Biofuels, 2015, 8, 99.	6.2	10
1413	Comprehensive Twoâ€dimensional Gas Chromatography Timeâ€ofâ€flight Mass Spectrometry to Assess the Presence of Î±,Î±â€Trehalose and Other Disaccharides in Apple and Peach. Phytochemical Analysis, 2015, 26, 279-286.	1.2	2
1414	Development of a new high-throughput method to determine the composition of ten monosaccharides including 4-<i>O</i>-methyl glucuronic acid from plant cell walls using ultra-performance liquid chromatography. Plant Biotechnology, 2015, 32, 55-63.	0.5	18
1415	A Simple Method for Separating Lignin and Carbohydrates from Softwood Biomass in a Glass Tube using Tetra-n-Butylphosphonium Hydroxide. BioResources, 2015, 11, .	0.5	2
1416	Direct Production of Alkyl Levulinates from Cellulosic Biomass by a Single-Step Acidic Solvolysis System at Ambient Atmospheric Pressure. BioResources, 2015, 10, .	0.5	9
1417	Quantification of (1â†’4)-Î²-d-Galactans in Compression Wood Using an Immuno-Dot Assay. Plants, 2015, 4, 29-43.	1.6	7
1418	The chemical composition, antioxidant activity and Î±-glucosidase inhibitory activity of water-extractable polysaccharide conjugates from northern Manitoba lingonberry. Cogent Food and Agriculture, 2015, 1, 1109781.	0.6	11
1419	Characterization of the chemical diversity of glycosylated mycosporine-like amino acids in the terrestrial cyanobacterium Nostoc commune. Journal of Photochemistry and Photobiology B: Biology, 2015, 142, 154-168.	1.7	62
1420	Extracted polysaccharide from Nyctanthes arbor-tristis leaves: Chemical and antitussive properties. International Journal of Biological Macromolecules, 2015, 75, 128-132.	3.6	4
1421	Exploring Architecture of Xyloglucan Cellulose Nanocrystal Complexes through Enzyme Susceptibility at Different Adsorption Regimes. Biomacromolecules, 2015, 16, 589-596.	2.6	32
1422	A unique mechanism of successful fertilization in a domestic bird. Scientific Reports, 2015, 5, 7700.	1.6	25

#	Article	IF	Citations
1423	Isolation and structural features of an antiradical polysaccharide of Capsicum annuum that interacts with BSA. International Journal of Biological Macromolecules, 2015, 75, 144-151.	3.6	11
1424	Well-defined oligosaccharides by mild acidic hydrolysis of hemicelluloses. European Polymer Journal, 2015, 66, 190-197.	2.6	34
1425	Chemical composition and functional properties of dietary fibre extracted by Englyst and Prosky methods from the alga Ulva lactuca collected in Tunisia. Algal Research, 2015, 9, 65-73.	2.4	65
1426	Brachypodium Cell Wall Mutant with Enhanced Saccharification Potential Despite Increased Lignin Content. Bioenergy Research, 2015, 8, 53-67.	2.2	15
1427	Production and Composition of Extracellular Polysaccharide Synthesized by Rhizobium undicola Isolated from Aquatic Legume, Neptunia oleracea Lour.. Proceedings of the National Academy of Sciences India Section B - Biological Sciences, 2015, 85, 581-590.	0.4	9
1428	Methodology for enabling high-throughput simultaneous saccharification and fermentation screening of yeast using solid biomass as a substrate. Biotechnology for Biofuels, 2015, 8, 2.	6.2	12
1429	The nanostructural characterization of strawberry pectins in pectate lyase or polygalacturonase silenced fruits elucidates their role in softening. Carbohydrate Polymers, 2015, 132, 134-145.	5.1	58
1430	Interference with the CXCL12/CXCR4 axis as potential antitumor strategy: superiority of a sulfated galactofucan from the brown algaSaccharina latissimaand Fucoidan over heparins. Glycobiology, 2015, 25, 812-824.	1.3	43
1431	Simultaneous saccharification and fermentation of steam exploded duckweed: Improvement of the ethanol yield by increasing yeast titre. Bioresource Technology, 2015, 194, 263-269.	4.8	39
1432	Distinction of fungal polysaccharides by N/C ratio and mid infrared spectroscopy. International Journal of Biological Macromolecules, 2015, 80, 271-281.	3.6	14
1433	Interactions of Arabinoxylan and (1,3)(1,4)-Î²-Glucan with Cellulose Networks. Biomacromolecules, 2015, 16, 1232-1239.	2.6	63
1434	Characterization and structure of the polysaccharide produced by Pseudomonas fluorescens strain TF7 isolated from an arid region of Algeria. Comptes Rendus - Biologies, 2015, 338, 335-342.	0.1	5
1435	Isolation, structural characterization and neurotrophic activity of a polysaccharide from Phellinus ribis. Carbohydrate Polymers, 2015, 127, 145-151.	5.1	43
1436	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. Food Chemistry, 2015, 187, 89-97.	4.2	38
1437	Modifications of Saccharomyces pastorianus cell wall polysaccharides with brewing process. Carbohydrate Polymers, 2015, 124, 322-330.	5.1	43
1438	Isolation and structural elements of a water-soluble free radical scavenger from Nyctanthes arbor-tristis leaves. Phytochemistry, 2015, 115, 20-26.	1.4	6
1439	Chemical and biological characterization of polysaccharides from the bark of Avicennia marina. European Food Research and Technology, 2015, 241, 17-25.	1.6	16
1440	Characterization of Water Extractable Crude Polysaccharides from Cherry, Raspberry, and Ginseng Berry Fruits: Chemical Composition and Bioactivity. International Journal of Food Properties, 2015, 18, 670-689.	1.3	16

#	Article	IF	Citations
1441	Effect of xanthan gum on processing and cooking quality of nontraditional pasta. International Journal of Food Science and Technology, 2015, 50, 1922-1932.	1.3	12
1442	Analysis of the dynamic mechanical properties of apple tissue and relationships with the intracellular water status, gas distribution, histological properties and chemical composition. Postharvest Biology and Technology, 2015, 104, 1-16.	2.9	46
1443	Composition of food grade Atlantic salts regarding triacylglycerides, polysaccharides and protein. Journal of Food Composition and Analysis, 2015, 41, 21-29.	1.9	4
1444	Antioxidant activity and structural features of Cinnamomum zeylanicum. 3 Biotech, 2015, 5, 939-947.	1.1	28
1445	Oak barks as raw materials for the extraction of polyphenols for the chemical and pharmaceutical sectors: A regional case study. Industrial Crops and Products, 2015, 70, 316-321.	2.5	28
1446	Characterization of arabinogalactan-rich mucilage from Cereus triangularis cladodes. Carbohydrate Polymers, 2015, 127, 372-380.	5.1	71
1447	Monoclonal antibodies indicate low-abundance links between heteroxylan and other glycans of plant cell walls. Planta, 2015, 242, 1321-1334.	1.6	53
1448	Additionally sulfated xylomannan sulfates from Scinaia hatei and their antiviral activities. Carbohydrate Polymers, 2015, 131, 315-321.	5.1	14
1449	A comparative study on enzymatic hydrolysis of kenaf from two different harvest time-points, with- and without pretreatment. Industrial Crops and Products, 2015, 76, 237-243.	2.5	9
1450	Comparative biochemical analysis after steam pretreatment of lignocellulosic agricultural waste biomass from Williams Cavendish banana plant (TriploidMusaAAA group). Waste Management and Research, 2015, 33, 1022-1032.	2.2	15
1451	Effects of grinding processes on anaerobic digestion of wheat straw. Industrial Crops and Products, 2015, 74, 450-456.	2.5	52
1452	Structural analysis of an acidic polysaccharide isolated from white tea. Food Science and Biotechnology, 2015, 24, 1623-1628.	1.2	10
1453	Antioxidant, antibacterial and in vivo dermal wound healing effects of Opuntia flower extracts. International Journal of Biological Macromolecules, 2015, 81, 483-490.	3.6	58
1454	Selective hydrolysis of hemicellulose from wheat straw by a nanoscale solid acid catalyst. Carbohydrate Polymers, 2015, 131, 384-391.	5.1	40
1455	Quantification of plant cell wall monosaccharides by reversed-phase liquid chromatography with 2-aminobenzamide pre-column derivatization and a non-toxic reducing reagent 2-picoline borane. Journal of Chromatography A, 2015, 1414, 122-128.	1.8	25
1456	Relationship Between Solvent Retention Capacity and Protein Molecular Weight Distribution, Quality Characteristics, and Breadmaking Functionality of Hard Red Spring Wheat Flour. Cereal Chemistry, 2015, 92, 466-474.	1.1	36
1457	Production of structurally diverse wheat arabinoxylan hydrolyzates using combinations of xylanase and arabinofuranosidase. Carbohydrate Polymers, 2015, 132, 452-459.	5.1	42
1458	Cold tolerance of the montane Sierra leaf beetle, Chrysomela aeneicollis. Journal of Insect Physiology, 2015, 81, 157-166.	0.9	41

#	Article	IF	Citations
1459	Influence of variety, storage, and simulated gastrointestinal digestion on chemical composition and bioactivity of polysaccharides from sweet cherry and apple tree fruits. Cogent Food and Agriculture, 2015, 1, 1062597.	0.6	3
1460	Effect of Guar Gum on Processing and Cooking Quality of Nontraditional Pasta. Journal of Food Process Engineering, 2015, 38, 426-436.	1.5	9
1461	Steam explosion pretreatment and enzymatic saccharification of duckweed (Lemna minor) biomass. Biomass and Bioenergy, 2015, 72, 206-215.	2.9	22
1462	Modelling central metabolic fluxes by constraintâ€based optimization reveals metabolic reprogramming of developing Solanum lycopersicum (tomato) fruit. Plant Journal, 2015, 81, 24-39.	2.8	76
1463	Mediterranean agri-food processing wastes pyrolysis after pre-treatment and recovery of precursor materials: A TGA-based kinetic modeling study. Food Research International, 2015, 73, 44-51.	2.9	23
1464	Mediterranean semi-arid plant Astragalus armatus as a source of bioactive galactomannan. Bioactive Carbohydrates and Dietary Fibre, 2015, 5, 10-18.	1.5	25
1465	An optimized method for stable isotope analysis of tree rings by extracting cellulose directly from cross-sectional laths. Chemical Geology, 2015, 393-394, 16-25.	1.4	71
1466	Valuation of brewers spent yeast polysaccharides: A structural characterization approach. Carbohydrate Polymers, 2015, 116, 215-222.	5.1	57
1467	Chemical structure of the arabinogalactan protein from gum ghatti and its interaction with bovine serum albumin. Carbohydrate Polymers, 2015, 117, 370-376.	5.1	20
1468	Enhanced saccharification of lignocellulosic biomass by pretreatment with quaternary ammonium hydroxide. Journal of Chemical Technology and Biotechnology, 2015, 90, 2186-2194.	1.6	6
1469	The composition of cell walls from grape marcs is affected by grape origin and enological technique. Food Chemistry, 2015, 167, 370-377.	4.2	33
1470	Deciphering the uniqueness of <scp>M</scp>ucoromycotina cell walls by combining biochemical and phylogenomic approaches. Environmental Microbiology, 2015, 17, 1649-1662.	1.8	51
1471	Enzymatic Strategies and Carbon Use Efficiency of a Litter-Decomposing Fungus Grown on Maize Leaves, Stems, and Roots. Frontiers in Microbiology, 2016, 7, 1315.	1.5	52
1472	Dissecting Seed Mucilage Adherence Mediated by FEI2 and SOS5. Frontiers in Plant Science, 2016, 7, 1073.	1.7	51
1473	Arabinogalactan-proteins stimulate somatic embryogenesis and plant propagation of Pelargonium sidoides. Carbohydrate Polymers, 2016, 152, 149-155.	5.1	12
1474	Evaluation of Hard Red Spring Wheat Mill Stream Fractions Using Solvent Retention Capacity Test. Journal of Food Processing and Preservation, 2016, 40, 131-139.	0.9	16
1475	Nitrogen alters microbial enzyme dynamics but not lignin chemistry during maize decomposition. Biogeochemistry, 2016, 128, 171-186.	1.7	31
1476	Investigation of adsorption kinetics and isotherm of cellulase and Î²-glucosidase on lignocellulosic substrates. Biomass and Bioenergy, 2016, 91, 1-9.	2.9	27

#	Article	IF	Citations
1477	Comprehension of an organosolv process for lignin extraction on Festuca arundinacea and monitoring of the cellulose degradation. Industrial Crops and Products, 2016, 94, 308-317.	2.5	21
1478	Lipopolysaccharide quantification and alkali-based inactivation in polysaccharide preparations to enable in vitro immune modulatory studies. Bioactive Carbohydrates and Dietary Fibre, 2016, 8, 15-25.	1.5	22
1479	Polysaccharides from Moringa oleifera gum: structural elements, interaction with Î²-lactoglobulin and antioxidative activity. RSC Advances, 2016, 6, 75699-75706.	1.7	37
1480	Novel Approach of Using NutraceuticâEDirected Caloric Antioxidant Density and IonâERatio for Evaluating Fruit's Health Quality. Journal of Food Science, 2016, 81, H2059-68.	1.5	4
1481	Cell wall chemical characteristics of wholeâ€crop cereal silages harvested at three maturity stages. Journal of the Science of Food and Agriculture, 2016, 96, 3604-3612.	1.7	11
1482	Structural Elements and Cough Suppressing Activity of Polysaccharides from Zingiber officinale Rhizome. Phytotherapy Research, 2016, 30, 105-111.	2.8	23
1483	Physical, Chemical and Proteomic Evidence of Potato Suberin Degradation by the Plant Pathogenic Bacterium <i>Streptomyces scabiei</i>. Microbes and Environments, 2016, 31, 427-434.	0.7	18
1484	Enhanced biogas production from wheat straw with the application of synergistic microbial consortium pretreatment. RSC Advances, 2016, 6, 60187-60195.	1.7	34
1485	Assessment of Alder Tree Bark Potential as a Renewable Source of Proanthocyanidins in Latvia. Materials Science and Applied Chemistry, 2016, 33, .	0.2	2
1486	Organic aggregates formed by benthopleustophyte brown alga Acinetospora crinita (Acinetosporaceae, Ectocarpales). Journal of Phycology, 2016, 52, 550-563.	1.0	4
1487	Physico-chemical characterization of water-soluble pectic extracts from Rosa damascena , Calendula officinalis and Matricaria chamomilla wastes. Food Hydrocolloids, 2016, 61, 469-476.	5.6	34
1488	Isolation and structure elucidation of pectic polysaccharide from rose hip fruits (Rosa canina L.). Carbohydrate Polymers, 2016, 151, 803-811.	5.1	44
1489	Cough and Arabinogalactan Polysaccharide from the Bark of Terminalia Arjuna. Advances in Experimental Medicine and Biology, 2016, 935, 43-52.	0.8	1
1490	Structural highlights of an antioxidative arabinogalactan protein of Lannea grandis gum that stabilizes Î² -lactoglobulin. Food Hydrocolloids, 2016, 61, 720-729.	5.6	5
1491	Processâ€“Structureâ€“Function Relations of Pectin in Food. Critical Reviews in Food Science and Nutrition, 2016, 56, 1021-1042.	5.4	122
1492	Characteristics of guaiacyl-syringyl lignin in reaction wood in the gymnosperm Gnetum gnemon L.. Holzforschung, 2016, 70, 593-602.	0.9	27
1493	The extracellular polysaccharide produced by Enterobacter spp. isolated from root nodules of Abrus precatorius L.. Biocatalysis and Agricultural Biotechnology, 2016, 5, 24-29.	1.5	0
1494	Effects of Microwave Treatment on the Chemical Structure of Lignocarbohydrate Matrix of Softwood and Hardwood. Energy & Fuels, 2016, 30, 457-464.	2.5	13

#	Article	IF	Citations
1495	Ethanol from a biorefinery waste stream: Saccharification of amylase, protease and xylanase treated wheat bran. Food Chemistry, 2016, 198, 125-131.	4.2	23
1496	Biochemistry and Cell Wall Changes Associated with Noni (Morinda citrifolia L.) Fruit Ripening. Journal of Agricultural and Food Chemistry, 2016, 64, 302-309.	2.4	14
1497	Chemistry of developing bordered-pit rims in balsam-fir trees. Botany, 2016, 94, 347-357.	0.5	0
1498	Abelmoschus esculentus fractions potently inhibited the pathogenic targets associated with diabetic renal epithelial to mesenchymal transition. Food and Function, 2016, 7, 728-740.	2.1	35
1499	Revisiting the structural features of arabinoxylans from brewersâ€™ spent grain. Carbohydrate Polymers, 2016, 139, 167-176.	5.1	58
1500	Antisense down-regulation of the strawberry Î²-galactosidase geneFaÎ²Gal4increases cell wall galactose levels and reduces fruit softening. Journal of Experimental Botany, 2016, 67, 619-631.	2.4	122
1501	Physicochemical properties and structural characterization of a galactomannan from Sophora alopecuroides L. seeds. Carbohydrate Polymers, 2016, 140, 451-460.	5.1	52
1502	Application of tetra-n-methylammonium hydroxide on cellulose dissolution and isolation from sugarcane bagasse. Carbohydrate Polymers, 2016, 136, 979-987.	5.1	22
1503	Potential of plantain peels flour (Musa paradisiacaL.) as a source of dietary fiber and antioxidant compound. CYTA - Journal of Food, 2016, 14, 117-123.	0.9	68
1504	Metabolic profile of mixed culture acidogenic fermentation of lignocellulosic residues and the effect of upstream substrate fractionation by steam explosion. Biomass Conversion and Biorefinery, 2016, 6, 25-37.	2.9	9
1505	Effect of xyloglucan molar mass on its assembly onto the cellulose surface and its enzymatic susceptibility. Carbohydrate Polymers, 2017, 157, 1105-1112.	5.1	25
1506	Evolution of plant cell wall: Arabinogalactan-proteins from three moss genera show structural differences compared to seed plants. Carbohydrate Polymers, 2017, 163, 227-235.	5.1	29
1507	Combined recovery of polysaccharides and polyphenols from Rosa damascena wastes. Industrial Crops and Products, 2017, 100, 85-94.	2.5	39
1508	Effects of fucoidans and heparin on reactions of neutrophils induced by IL-8 and C5a. Carbohydrate Polymers, 2017, 165, 462-469.	5.1	10
1509	Structural insight of an antioxidative arabinogalactan protein of Aegle marmelos fruit gum and itâ€™s interaction with Î²-lactoglobulin. International Journal of Biological Macromolecules, 2017, 99, 300-307.	3.6	9
1510	In vivo cough suppressive activity of pectic polysaccharide with arabinogalactan type II side chains of Piper nigrum fruits and its synergistic effect with piperine. International Journal of Biological Macromolecules, 2017, 99, 335-342.	3.6	23
1511	Effect of steam explosion treatment on chemical composition and characteristic of organosolv fescue lignin. Industrial Crops and Products, 2017, 99, 79-85.	2.5	42
1512	Remodeling of pectin and hemicelluloses in tomato pericarp during fruit growth. Plant Science, 2017, 257, 48-62.	1.7	34

#	Article	IF	Citations
1513	Simultaneous knock-down of six Î²-galactosidase genes in petunia petals prevents loss of pectic galactan but decreases petal strength. Plant Physiology and Biochemistry, 2017, 113, 208-221.	2.8	14
1514	The composition of cell walls from grape skin in Vitis vinifera intraspecific hybrids. Journal of the Science of Food and Agriculture, 2017, 97, 4029-4035.	1.7	22
1515	Nanostructured cellulose-xyloglucan blends via ionic liquid/water processing. Carbohydrate Polymers, 2017, 168, 163-172.	5.1	15
1516	Improved quantification of monosaccharides in complex lignocellulosic biomass matrices: A gas chromatography-mass spectrometry based approach. Carbohydrate Research, 2017, 446-447, 7-12.	1.1	14
1517	Green seaweed Enteromorpha compressa (Chlorophyta , Ulvaceae) derived sulphated polysaccharides inhibit herpes simplex virus. International Journal of Biological Macromolecules, 2017, 102, 605-612.	3.6	82
1518	Structural investigations on arabinogalactan-proteins from a lycophyte and different monilophytes (ferns) in the evolutionary context. Carbohydrate Polymers, 2017, 172, 342-351.	5.1	20
1519	Marine microalgae monosaccharide fluctuations as a stress response to nutrients inputs. Algal Research, 2017, 24, 340-346.	2.4	15
1520	Evaluation of biomass quality in short-rotation bamboo (Phyllostachys pubescens) for bioenergy products. Biotechnology for Biofuels, 2017, 10, 127.	6.2	22
1521	Discovery and characterization of family 39 glycoside hydrolases from rumen anaerobic fungi with polyspecific activity on rare arabinosyl substrates. Journal of Biological Chemistry, 2017, 292, 12606-12620.	1.6	32
1522	Isolation of High-Purity Cellulose Nanofibers from Wheat Straw through the Combined Environmentally Friendly Methods of Steam Explosion, Microwave-Assisted Hydrolysis, and Microfluidization. ACS Sustainable Chemistry and Engineering, 2017, 5, 6183-6191.	3.2	91
1523	Influence of Feed Composition on the Monomeric Structure of Free Bacterial Extracellular Polysaccharides in Anaerobic Digestion. Environmental Science & Technology, 2017, 51, 7009-7017.	4.6	11
1524	Structural elucidation of a water-soluble polysaccharide isolated from Balangu shirazi (Lallemantia) Tj ETQq1 1 0.784314 rgBT /Overlock	5.6	55
1526	Sequential fractionation of feruloylated hemicelluloses and oligosaccharides from wheat bran using subcritical water and xylanolytic enzymes. Green Chemistry, 2017, 19, 1919-1931.	4.6	56
1527	Extraction and characterization of cellulose nanocrystals from post-consumer wood fiberboard waste. Cellulose, 2017, 24, 2125-2137.	2.4	44
1528	Characterization of a water soluble, hyperbranched arabinogalactan from yacon (Smallanthus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 182	4.2	13
1529	Reduced Gelatinization, Hydrolysis, and Digestibility in Whole Wheat Bread in Comparison to White Bread. Cereal Chemistry, 2017, 94, CCHEM-05-17-011.	1.1	7
1530	Expression of a fungal laccase fused with a bacterial cellulose-binding module improves the enzymatic saccharification efficiency of lignocellulose biomass in transgenic Arabidopsis thaliana. Transgenic Research, 2017, 26, 753-761.	1.3	5
1531	Predicting the cell-wall compositions of Pinus radiata (radiata pine) wood using ATR and transmission FTIR spectroscopies. Cellulose, 2017, 24, 5275-5293.	2.4	33

#	Article	IF	Citations
1532	Structural characterization and rheological behavior of a heteroxylan extracted from Plantago notata Lagasca (Plantaginaceae) seeds. Carbohydrate Polymers, 2017, 175, 96-104.	5.1	43
1533	Structural changes in cell wall pectins during strawberry fruit development. Plant Physiology and Biochemistry, 2017, 118, 55-63.	2.8	68
1534	Bioethanol production from spent mushroom compost derived from chaff of millet and sorghum. Biotechnology for Biofuels, 2017, 10, 195.	6.2	25
1535	Polysaccharide Characterisation of Marine Organic Matter in a Coastal Station of the Gulf of Trieste (Northern Adriatic Sea, Italy). Thalassas, 2017, 33, 139-150.	0.1	1
1536	Sugar, acid and furfural quantification in a sulphite pulp mill: Feedstock, product and hydrolysate analysis by HPLC/RID. Biotechnology Reports (Amsterdam, Netherlands), 2017, 15, 75-83.	2.1	21
1537	Fractionation of technical lignin with ionic liquids as a method for improving purity and antioxidant activity. Industrial Crops and Products, 2017, 95, 512-520.	2.5	41
1538	The Î²â€1,3â€glucanosyltransferases (Gels) affect the structure of the rice blast fungal cell wall during appressoriumâ€mediated plant infection. Cellular Microbiology, 2017, 19, e12659.	1.1	51
1539	Comparison of four glycosyl residue composition methods for effectiveness in detecting sugars from cell walls of dicot and grass tissues. Biotechnology for Biofuels, 2017, 10, 182.	6.2	22
1540	Syneresis in Gels of Highly Ferulated Arabinoxylans: Characterization of Covalent Cross-Linking, Rheology, and Microstructure. Polymers, 2017, 9, 164.	2.0	22
1541	Acid hydrolysis of xylan polysaccharides fractions isolated from argan (Argania spinosa) leaves. Cogent Chemistry, 2017, 3, 1370684.	2.5	4
1542	Enhanced Polysaccharides Yield Obtained from Hydrothermal Treatment of Corn Bran via Twin-screw Extrusion. BioResources, 2017, 12, .	0.5	7
1543	Pasta color and viscoelasticity: Revisiting the role of particle size, ash, and protein content. Cereal Chemistry, 2018, 95, 386-398.	1.1	17
1544	Structural transformations of wood and cereal biomass components induced by microwave assisted torrefaction with emphasis on extractable value chemicals obtaining. Journal of Analytical and Applied Pyrolysis, 2018, 134, 1-11.	2.6	14
1545	Size-dependent pharmacological activities of differently degraded fucoidan fractions from Fucus vesiculosus. Carbohydrate Polymers, 2018, 189, 162-168.	5.1	47
1546	Using near infrared spectroscopy to predict the lignin content and monosaccharide compositions of Pinus radiata wood cell walls. International Journal of Biological Macromolecules, 2018, 113, 507-514.	3.6	17
1547	Nonconventional enzymatic method to determine free asparagine level in whole-grain wheat. Food Chemistry, 2018, 251, 64-68.	4.2	9
1548	Chemical profile of a polysaccharide from Psidium guajava leaves and itâ€™s in vivo antitussive activity. International Journal of Biological Macromolecules, 2018, 109, 681-686.	3.6	13
1549	Optimising conditions for bioethanol production from rice husk and rice straw: effects of pre-treatment on liquor composition and fermentation inhibitors. Biotechnology for Biofuels, 2018, 11, 62.	6.2	53

#	Article	IF	Citations
1550	Proximate composition, amino acid profile, carbohydrate and mineral content of seed meals from four safflower (Carthamus tinctorius L.) varieties grown in north-eastern Morocco. OCL - Oilseeds and Fats, Crops and Lipids, 2018, 25, A202.	0.6	10
1551	Intrathalline Metabolite Profiles in the Lichen Argopsis friesiana Shape Gastropod Grazing Patterns. Journal of Chemical Ecology, 2018, 44, 471-482.	0.9	10
1552	Gradual degradation of fucoidan from Fucus vesiculosus and its effect on structure, antioxidant and antiproliferative activities. Carbohydrate Polymers, 2018, 192, 208-216.	5.1	66
1553	Chemistry of Soil Organic Matter. Soil Science Society of America Book Series, 2018, , 1-150.	0.3	6
1554	Structural characterization and thermal behavior of a gum extracted from Ferula assa foetida L.. Carbohydrate Polymers, 2018, 181, 426-432.	5.1	25
1555	Nonâ€branched Î²â€1,3â€glucan oligosaccharides trigger immune responses in Arabidopsis. Plant Journal, 2018, 93, 34-49.	2.8	112
1556	Isolation, fine structure and morphology studies of galactomannan from endosperm of Gleditsia japonica var. delavayi. Carbohydrate Polymers, 2018, 184, 127-134.	5.1	38
1557	Anti-proliferative activity of a purified polysaccharide isolated from the basidiomycete fungus Paxillus involutus. Carbohydrate Polymers, 2018, 181, 923-930.	5.1	22
1558	Analysis of rhamnogalacturonan I fragments as elicitors of the defense mechanism in tomato fruit. Chilean Journal of Agricultural Research, 2018, 78, 339-349.	0.4	6
1559	A Novel Method for the Quantification of White Wine Mannoproteins by a Competitive Indirect Enzyme-Linked Lectin Sorbent Assay (CI-ELLSA). Molecules, 2018, 23, 3070.	1.7	9
1560	Blueberry Pectin Extraction Methods Influence Physicoâ€Chemical Properties. Journal of Food Science, 2018, 83, 2954-2962.	1.5	16
1561	Comparison of physical and chemical properties of wheat flour, fermented yam flour, and unfermented yam flour. Journal of Food Processing and Preservation, 2018, 42, e13844.	0.9	8
1562	One-Step Synthesis of Statically Amphiphilic/Dynamically Amphiphobic Fluoride-Free Transparent Coatings. ACS Applied Materials & Interfaces, 2018, 10, 41824-41830.	4.0	35
1564	Biochemical characterization of wheat straw cell wall with special reference to bioactive profile. International Journal of Food Properties, 2018, 21, 1303-1310.	1.3	26
1565	Isolation and Characterization of Pectic Polysaccharide Fraction fromIn VitroSuspension Culture ofFumaria officinalisL.. International Journal of Polymer Science, 2018, 2018, 1-13.	1.2	28
1566	Handbook of Materials Characterization. , 2018, , .		35
1567	Production of phenolic compounds and biosugars from flower resources via several extraction processes. Industrial Crops and Products, 2018, 125, 261-268.	2.5	38
1568	Fourier Transform Infrared Spectroscopy: Fundamentals and Application in Functional Groups and Nanomaterials Characterization. , 2018, , 317-344.		49

#	Article	IF	Citations
1569	Pre-treatment with 1-methylcyclopropene alleviates methyl bromide-induced internal breakdown, softening and wall degradation in blueberry. Postharvest Biology and Technology, 2018, 146, 90-98.	2.9	24
1570	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. International Journal of Biological Macromolecules, 2018, 117, 937-946.	3.6	48
1571	Concentration and purification of Porphyridium cruentum exopolysaccharides by membrane filtration at various cross-flow velocities. Process Biochemistry, 2018, 74, 175-184.	1.8	47
1572	Extraction, purification and characterization of pectin from alternative sources with potential technological applications. Food Research International, 2018, 113, 327-350.	2.9	208
1573	Micro-Malting for the Quality Evaluation of Rye (Secale cereale) Genotypes. Fermentation, 2018, 4, 50.	1.4	10
1574	Preliminary Characterization and Bioactivities of Some Impatiens L. Water-Soluble Polysaccharides. Molecules, 2018, 23, 631.	1.7	13
1575	Structural elucidation of Tsukamurella pulmonis neutral polysaccharide and its visualization in infected mouse tissues by specific monoclonal antibodies. Scientific Reports, 2018, 8, 11564.	1.6	1
1576	Cocoa bean shell waste valorisation; extraction from lab to pilot-scale cavitational reactors. Food Research International, 2019, 115, 200-208.	2.9	87
1578	Historical vs. modern hard red spring wheat: Analysis of the chemical composition. Cereal Chemistry, 2019, 96, 937-949.	1.1	5
1579	Dietary ingredient composition alters faecal characteristics and waste production in common carp reared in recirculation system. Aquaculture, 2019, 512, 734357.	1.7	7
1580	Lytic polysaccharide monooxygenases (LPMOs) facilitate cellulose nanofibrils production. Biotechnology for Biofuels, 2019, 12, 156.	6.2	64
1581	Smart forage selection could significantly improve soil health in the tropics. Science of the Total Environment, 2019, 688, 609-621.	3.9	22
1582	Arabinogalactan-Proteins from the Liverwort Marchantia polymorpha L., a Member of a Basal Land Plant Lineage, Are Structurally Different to Those of Angiosperms. Plants, 2019, 8, 460.	1.6	17
1583	Natural Variation Reveals a Key Role for Rhamnogalacturonan I in Seed Outer Mucilage and Underlying Genes. Plant Physiology, 2019, 181, 1498-1518.	2.3	23
1584	Effects of Crude Fucus distichus Subspecies evanescens Fucoidan Extract on Retinal Pigment Epithelium Cellsâ€•Implications for Use in Age-Related Macular Degeneration. Marine Drugs, 2019, 17, 538.	2.2	18
1585	Compositional Features and Bioactive Properties of Aloe vera Leaf (Fillet, Mucilage, and Rind) and Flower. Antioxidants, 2019, 8, 444.	2.2	56
1586	Anti-Inflammatory Activity of the Wild Mushroom, Echinodontium tinctorium, in RAW264.7 Macrophage Cells and Mouse Microcirculation. Molecules, 2019, 24, 3509.	1.7	11
1587	Flavonol triglycosides from Ornithopus compressus L. (Fabaceae). Industrial Crops and Products, 2019, 137, 475-483.	2.5	1

#	Article	IF	Citations
1588	How Do Arabinoxylan Films Interact with Water and Soil?. Foods, 2019, 8, 213.	1.9	5
1589	Effect of hydrothermal pre-treatment on duckweed (Landoltia punctata) biomass for simultaneous saccharification and fermentation process. Biomass and Bioenergy, 2019, 127, 105259.	2.9	16
1590	Effects of extraction procedures and plasticizer concentration on the optical, thermal, structural and antioxidant properties of novel ulvan films. International Journal of Biological Macromolecules, 2019, 135, 647-658.	3.6	55
1591	Chemically sulfated polysaccharides from natural sources: Assessment of extraction-sulfation efficiencies, structural features and antiviral activities. International Journal of Biological Macromolecules, 2019, 136, 521-530.	3.6	33
1592	Lignans and sesquiterpene lactones from Hypochaeris radicata subsp. neapolitana (Asteraceae,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 58	1.4	6
1593	Molecular properties and structural characterization of an alkaline extractable arabinoxylan from hull-less barley bran. Carbohydrate Polymers, 2019, 218, 250-260.	5.1	57
1594	RUBY, a Putative Galactose Oxidase, Influences Pectin Properties and Promotes Cell-To-Cell Adhesion in the Seed Coat Epidermis of Arabidopsis. Plant Cell, 2019, 31, 809-831.	3.1	38
1596	Strategy for Structural Elucidation of Polysaccharides: Elucidation of a Maize Mucilage that Harbors Diazotrophic Bacteria. Analytical Chemistry, 2019, 91, 7254-7265.	3.2	67
1597	Isolation and characterization of cereal cell walls. International Journal of Food Properties, 2019, 22, 130-137.	1.3	8
1598	Degradation of Eight Sulfated Polysaccharides Extracted from Red and Brown Algae and Its Impact on Structure and Pharmacological Activities. ACS Biomaterials Science and Engineering, 2019, 5, 1200-1214.	2.6	13
1599	Structural characterization of water-soluble polysaccharides from Nitraria retusa fruits and their antioxidant and hypolipidemic activities. International Journal of Biological Macromolecules, 2019, 129, 422-432.	3.6	39
1600	A rapid-throughput adaptable method for determining the monosaccharide composition of polysaccharides. International Journal of Mass Spectrometry, 2019, 438, 22-28.	0.7	36
1601	Impact of biodeterioration on structure and composition of waterlogged foundation piles from Riga Cathedral (1211â€¯CE), Latvia. Journal of Archaeological Science: Reports, 2019, 23, 196-202.	0.2	3
1602	Blueberry cell wall fractionation, characterization and glycome profiling. Food Hydrocolloids, 2019, 90, 385-393.	5.6	22
1603	A novel combination of methods for the extraction and purification of arabinoxylan from byproducts of the cereal industry. Journal of Food Measurement and Characterization, 2019, 13, 1049-1057.	1.6	7
1604	Polysaccharides from Thymus vulgaris leaf: Structural features, antioxidant activity and interaction with bovine serum albumin. International Journal of Biological Macromolecules, 2019, 125, 580-587.	3.6	21
1605	Analytical dataset of Ecuadorian cocoa shells and beans. Data in Brief, 2019, 22, 56-64.	0.5	19
1606	Exploring potential new galactomannan source of Retama reatam seeds for food, cosmetic and pharmaceuticals: Characterization and physical, emulsifying and antidiabetic properties. International Journal of Biological Macromolecules, 2019, 124, 1167-1176.	3.6	17

#	Article	IF	Citations
1607	Fractionation and Biotransformation of Lignocelluloses-Based Wastes for Bioethanol, Xylose and Vanillin Production. Waste and Biomass Valorization, 2019, 10, 357-367.	1.8	14
1608	Mechanical profiles and topographical properties of films made from alkaline extracted arabinoxylans from wheat bran, maize bran, or dried distillers grain. Food Hydrocolloids, 2019, 86, 78-86.	5.6	31
1609	Apple pomace from variety â€œBlanca de Asturiasâ€•as sustainable source of pectin: Composition, rheological, and thermal properties. LWT - Food Science and Technology, 2020, 117, 108641.	2.5	45
1610	Ice-templated freeze-dried cryogels from tunicate cellulose nanocrystals with high specific surface area and anisotropic morphological and mechanical properties. Cellulose, 2020, 27, 233-247.	2.4	38
1611	Structural, rheological and functional properties of galactose-rich pectic polysaccharide fraction from leek. Carbohydrate Polymers, 2020, 229, 115549.	5.1	39
1612	Unravelling the consequences of ultra-fine milling on physical and chemical characteristics of flax fibres. Powder Technology, 2020, 360, 129-140.	2.1	12
1613	Initial evaluation of six different brown algae species as source for crude bioactive fucoidans. Algal Research, 2020, 45, 101759.	2.4	42
1614	Cellulose, pectin and water in cell walls determine apple flesh viscoelastic mechanical properties. Carbohydrate Polymers, 2020, 232, 115768.	5.1	29
1615	Plant-derived saccharides and their inhibitory potential on metastasis associated cellular processes of pancreatic ductal adenocarcinoma cells. Carbohydrate Research, 2020, 490, 107903.	1.1	4
1616	Flavonoids from Atropa belladonna (Solanaceae) leaves revisited. Biochemical Systematics and Ecology, 2020, 88, 103990.	0.6	0
1617	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. Carbohydrate Polymers, 2020, 231, 115703.	5.1	10
1618	Phenylpropanoid and flavonoid glycosides from the leaves of Clerodendrum infortunatum (Lamiaceae). Biochemical Systematics and Ecology, 2020, 92, 104131.	0.6	11
1619	Chemical characterisation and technical assessment of agri-food residues, marine matrices, and wild grasses in the South Mediterranean area: A considerable inflow for biorefineries. Waste Management, 2020, 118, 247-257.	3.7	14
1620	Biomass composition of two new energy cane cultivars compared with their ancestral Saccharum spontaneum during internode development. Biomass and Bioenergy, 2020, 141, 105696.	2.9	5
1621	Huanglongbing disease and quality of pectin and fruit juice extracted from Valencia oranges. LWT - Food Science and Technology, 2020, 131, 109692.	2.5	9
1622	Structure Analysis of Sulfated Polysaccharides Extracted from Scinaia interrupta: A Experimental and Density Functional Theory Studies. Asian Journal of Chemistry, 2020, 32, 1589-1596.	0.1	0
1623	Isolation, structural features, in vitro antioxidant activity and assessment of complexation ability with Î²-lactoglobulin of a polysaccharide from Borassus flabellifer fruit. Heliyon, 2020, 6, e05499.	1.4	10
1624	Validation of a Rapid GC-MS Procedure for Quantitative Distinction between 3-O-Methyl- and 4-O-Methyl-Hexoses and Its Application to a Complex Carbohydrate Sample. Separations, 2020, 7, 42.	1.1	4

#	Article	IF	Citations
1625	Observations on the Malting of Ancient Wheats: Einkorn, Emmer and Spelt. Fermentation, 2020, 6, 125.	1.4	6
1626	Microstructure control of the wettability and adhesion of Al alloy surfaces. RSC Advances, 2020, 10, 38788-38797.	1.7	3
1627	Determinant morphological features of flax plant products and their contribution in injection moulded composite reinforcement. Composites Part C: Open Access, 2020, 3, 100054.	1.5	2
1628	Impact of Hot Water and Alkaline Pre-treatments in Cellulosic Ethanol Production from Banana Pseudostem. Bioenergy Research, 2020, 13, 1159-1170.	2.2	14
1629	Arabinogalactan-proteins of Zostera marina L. contain unique glycan structures and provide insight into adaption processes to saline environments. Scientific Reports, 2020, 10, 8232.	1.6	37
1630	Cell wall composition during expansion, ripening and postharvest water loss of red bell peppers (Capsicum annuum L.). Postharvest Biology and Technology, 2020, 168, 111225.	2.9	7
1631	A new application of acetylation for analysis of acidic heteropolysaccharides by liquid chromatography-electrospray mass spectrometry. Carbohydrate Polymers, 2020, 245, 116439.	5.1	10
1632	Effect of extraction methods on the physicochemical, structural, functional, and antioxidant properties of the dietary fiber concentrates from male date palm flowers. Journal of Food Biochemistry, 2020, 44, e13202.	1.2	9
1633	The potential of flax shives as reinforcements for injection moulded polypropylene composites. Industrial Crops and Products, 2020, 148, 112324.	2.5	27
1634	Smart ulvan films responsive to stimuli of plasticizer and extraction condition in physico-chemical, optical, barrier and mechanical properties. International Journal of Biological Macromolecules, 2020, 150, 714-726.	3.6	44
1635	Salinity Improves Zinc Resistance in Kosteletzkya pentacarpos in Relation to a Modification in Mucilage and Polysaccharides Composition. International Journal of Environmental Research, 2020, 14, 323-333.	1.1	10
1636	Mechanochemical activation of gluten network development during dough mixing. Journal of Food Engineering, 2020, 283, 110035.	2.7	13
1637	Cell wall architecture as well as chemical composition determines fermentation of wheat cell walls by a faecal inoculum. Food Hydrocolloids, 2020, 107, 105858.	5.6	23
1638	Microwave-assisted alkali hydrolysis for cellulose isolation from wheat straw: Influence of reaction conditions and non-thermal effects of microwave. Carbohydrate Polymers, 2021, 253, 117170.	5.1	39
1639	Influence of Crop System Fruit Quality, Carotenoids, Fatty Acids and Phenolic Compounds in Cherry Tomatoes. Agricultural Research, 2021, 10, 56-65.	0.9	9
1640	Guidelines for performing lignin-first biorefining. Energy and Environmental Science, 2021, 14, 262-292.	15.6	416
1641	Bioinspired Thermoresponsive Xyloglucanâ€“Cellulose Nanocrystal Hydrogels. Biomacromolecules, 2021, 22, 743-753.	2.6	15
1642	Conjugation reaction with ferulic acid boosts the antioxidant property of arabinogalactan-protein and enhances its ability to form complex with Î²-lactoglobulin. International Journal of Biological Macromolecules, 2021, 167, 587-594.	3.6	6

#	Article	IF	Citations
1643	Effect of extraction procedures on the chemical structure, antitumor and anticoagulant properties of ulvan from Ulva lactuca of Tunisia coast. Carbohydrate Polymers, 2021, 253, 117283.	5.1	36
1644	Sugar beet pectin extracted by ultrasound or conventional heating: a comparison. Journal of Food Science and Technology, 2021, 58, 2567-2578.	1.4	17
1645	Plant Extraction and Physicochemical Characterizations of Untreated and Pretreated Diss Fibers (Ampelodesmos mauritanicus). Journal of Natural Fibers, 2021, 18, 1083-1093.	1.7	6
1646	Sulfated Polysaccharides from Macroalgae Are Potent Dual Inhibitors of Human ATP-Hydrolyzing Ectonucleotidases NPP1 and CD39. Marine Drugs, 2021, 19, 51.	2.2	8
1647	Cashew apple pectin as a carrier matrix for mangiferin: Physicochemical characterization, in vitro release and biological evaluation in human neutrophils. International Journal of Biological Macromolecules, 2021, 171, 275-287.	3.6	8
1648	Adaptive responses of miniature rose to cultivation modes and abiotic stresses. Trees - Structure and Function, 2021, 35, 809-829.	0.9	1
1649	Chemically sulfated arabinoxylans from Plantago ovata seed husk: Synthesis, characterization and antiviral activity. Carbohydrate Polymers, 2021, 256, 117555.	5.1	14
1650	PBP4 and PBP5 are involved in regulating exopolysaccharide synthesis during Escherichia coli biofilm formation. Microbiology (United Kingdom), 2021, 167, .	0.7	4
1651	Efficient extraction of a high molecular weight ulvan from stranded Ulva sp. biomass: application on the active biomembrane synthesis. Biomass Conversion and Biorefinery, 2023, 13, 3975-3985.	2.9	5
1652	Structural Insight and in vitro Free Radical Scavenging Capacity of Arabinogalactan Polysaccharides from the Peels of Punica granatum. Asian Journal of Chemistry, 2021, 33, 873-880.	0.1	0
1653	Influence of Fucoidan Extracts from Different Fucus Species on Adult Stem Cells and Molecular Mediators in In Vitro Models for Bone Formation and Vascularization. Marine Drugs, 2021, 19, 194.	2.2	15
1654	Effect of drought stress on in vitro neutral detergent fiber digestibility of corn for silage. Animal Feed Science and Technology, 2021, 273, 114803.	1.1	10
1655	Regulation of colony morphology and biofilm formation in Shewanella algae. Microbial Biotechnology, 2021, 14, 1183-1200.	2.0	7
1656	Degraded Arabinogalactans and Their Binding Properties to Cancer-Associated Human Galectins. International Journal of Molecular Sciences, 2021, 22, 4058.	1.8	6
1657	Effect of solid loading on the behaviour of pectin-degrading enzymes. Biotechnology for Biofuels, 2021, 14, 107.	6.2	8
1658	Ferulated Pectins and Ferulated Arabinoxylans Mixed Gel for Saccharomyces boulardii Entrapment in Electrosprayed Microbeads. Molecules, 2021, 26, 2478.	1.7	7
1659	Overexpression of a Sugarcane BAHD Acyltransferase Alters Hydroxycinnamate Content in Maize Cell Wall. Frontiers in Plant Science, 2021, 12, 626168.	1.7	11
1660	The impact of acid hydrolysis conditions on carbohydrate determination in lignocellulosic materials: a case study with Eucalyptus globulus bark. Holzforschung, 2021, .	0.9	5

#	Article	IF	Citations
1661	Structural study of a pectic polysaccharide fraction isolated from â€œmountain teaâ€•(Sideritis scardica) Tj ETQq0 0 0 rgBT /Overlock 1	5.1	14
1662	Intragenic complementation at the Lotus japonicus CELLULOSE SYNTHASE-LIKE D1 locus rescues root hair defects. Plant Physiology, 2021, 186, 2037-2050.	2.3	13
1663	Structural variations on Salmonella biofilm by exposition to river water. International Journal of Environmental Health Research, 2021, , 1-18.	1.3	1
1664	Lignin â€“ Derived antioxidants as value-added products obtained under cavitation treatments of the wheat straw processing for sugar production. Journal of Cleaner Production, 2021, 303, 126369.	4.6	33
1665	In Vitro Fecal Fermentation Patterns of Arabinoxylan from Rice Bran on Fecal Microbiota from Normal-Weight and Overweight/Obese Subjects. Nutrients, 2021, 13, 2052.	1.7	10
1666	Evaluating microbiome-directed fibre snacks in gnotobiotic mice and humans. Nature, 2021, 595, 91-95.	13.7	70
1667	Utilization of ultrasound and pulse electric field for the extraction of water-soluble non-starch polysaccharide from taro (Colocasia esculenta) peel. Innovative Food Science and Emerging Technologies, 2021, 70, 102691.	2.7	16
1668	Arabinogalactan-proteins from non-coniferous gymnosperms have unusual structural features. Carbohydrate Polymers, 2021, 261, 117831.	5.1	11
1669	Bioactive Abietane-Type Diterpenoid Glycosides from Leaves of Clerodendrum infortunatum (Lamiaceae). Molecules, 2021, 26, 4121.	1.7	5
1670	The heparin-mimicking arabinogalactan sulfates from Anogeissus latifolia gum: Production, structures, and anti-herpes simplex virus activity. International Journal of Biological Macromolecules, 2021, 183, 1419-1426.	3.6	8
1671	New freeze-thaw method for improved extraction of water-soluble non-starch polysaccharide from taro (Colocasia esculenta): Optimization and comprehensive characterization of physico-chemical and structural properties. Food Chemistry, 2021, 349, 129210.	4.2	16
1672	Sequential natural deep eutectic solvent pretreatments of apple pomace: A novel way to promote water extraction of pectin and to tailor its main structural domains. Carbohydrate Polymers, 2021, 266, 118113.	5.1	21
1673	Corrosion Inhibition of Mild Steel by Aqueous Leaf Extract of Purple Hedge Plant: Experimental and Theoretical Investigation. Journal of Bio- and Tribo-Corrosion, 2021, 7, 1.	1.2	7
1674	Recycling of wood-reinforced poly-(propylene) composites: A numerical and experimental approach. Industrial Crops and Products, 2021, 167, 113518.	2.5	6
1675	Evaluation of the Effects of Fucoidans from Fucus Species and Laminaria hyperborea against Oxidative Stress and Iron-Dependent Cell Death. Marine Drugs, 2021, 19, 557.	2.2	16
1676	Sterol Glucosyltransferases Tailor Polysaccharide Accumulation in Arabidopsis Seed Coat Epidermal Cells. Cells, 2021, 10, 2546.	1.8	5
1677	Brachypodium distachyon UNICULME4 and LAXATUM-A are redundantly required for development. Plant Physiology, 2021, , .	2.3	4
1678	Ferulated Pectins from Sugar Beet Bioethanol Solids: Extraction, Macromolecular Characteristics, and Enzymatic Gelling Properties. Sustainability, 2021, 13, 10723.	1.6	3

#	Article	IF	Citations
1679	1-Methylcyclopropene (1-MCP) treatment delays modification of cell wall pectin and fruit softening in â€œHwangokâ€•and â€œPicnicâ€•apples during cold storage. Postharvest Biology and Technology, 2021, 180, 111599.	2.9	52
1680	Protein, hydrophobic nature, and glycan profile of sugar beet pectin influence emulsifying activity. Food Hydrocolloids, 2022, 123, 107131.	5.6	5
1681	Phenolic compounds from â€˜Hassâ€™ avocado peel are retained in the indigestible fraction after an in vitro gastrointestinal digestion. Journal of Food Measurement and Characterization, 2021, 15, 1982-1990.	1.6	7
1682	Kiwifruit (Actinidia deliciosa), compared with cellulose and psyllium, influences the histology and mucus layer of the gastrointestinal tract in the growing pig. Food and Function, 2021, 12, 8007-8016.	2.1	3
1685	Chemical compositon of apoplastic transport barriers in roots. , 2007, , 109-117.		1
1686	Measurement of Dietary Fiber as Nonstarch Polysaccharides. , 1986, , 17-34.		9
1687	Gangliosides: Structure and Analysis. Advances in Experimental Medicine and Biology, 1984, 174, 39-53.	0.8	15
1688	The Uppsala Method for Rapid Analysis of Total Dietary Fiber. Advances in Experimental Medicine and Biology, 1990, 270, 273-281.	0.8	21
1689	Profiling and Detection of Bacterial Carbohydrates. , 1990, , 71-87.		1
1690	Isolierung und Analytik von Polysacchariden. , 1991, , 17-47.		2
1691	Methods for Analysis of Dietary Fibre. , 1989, , 234-259.		4
1692	Analysis of Cross-Links in the Growing Cell Walls of Higher Plants. , 1989, , 12-36.		9
1693	Measuring Î²-Glucan Deposition in Plant Cell Walls. , 1989, , 138-160.		6
1694	Factors Influencing the Decomposition Processes in Wood Particles during Low Temperature Pyrolysis. , 1988, , 164-178.		14
1695	Carbon partitioning to cellulose synthesis. , 2001, , 29-51.		19
1696	Disaccharides. Methods in Plant Biochemistry, 1990, 2, 111-188.	0.2	6
1697	Cellulose. Methods in Plant Biochemistry, 1990, , 291-322.	0.2	27
1698	Exudate Gums. Methods in Plant Biochemistry, 1990, , 483-522.	0.2	15

#	Article	IF	Citations
1699	Isolation and Analysis of Plant Cell Walls. Methods in Plant Biochemistry, 1990, , 549-579.	0.2	49
1700	Dissolved Humic Substances in Waters from Drained and Undrained Grazed Grassland in SW England. , 1997, , 107-120.		4
1701	Chromatographic and electrophoretic methods for Lingzhi pharmacologically active components. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 812, 241-257.	1.2	64
1702	The structures and biological activities of the lipo-oligosaccharide nodulation signals produced by type I and II strains of Bradyrhizobium japonicum.. Journal of Biological Chemistry, 1993, 268, 18372-18381.	1.6	130
1703	Structural elucidation of the major phenolic glycolipid from Mycobacterium kansasii. II. Presence of a novel dideoxyhexose.. Journal of Biological Chemistry, 1987, 262, 3180-3184.	1.6	44
1704	Arabinogalactan-proteins from the suspension culture medium and plasma membrane of rose cells. Journal of Biological Chemistry, 1991, 266, 15956-15965.	1.6	118
1705	A revised structure for fucoidan may explain some of its biological activities.. Journal of Biological Chemistry, 1993, 268, 21770-21776.	1.6	437
1706	Proximate and amino acid composition of seeds of Canavalia ensiformis.Toxicity of the kernel fraction for chicks. Animal Research, 1989, 38, 209-218.	0.6	14
1707	Devenir des lipides au cours de la clarification du lactosÃ©rum. Dairy Science and Technology, 1994, 74, 281-295.	0.9	9
1708	Galactosidases in opening, senescing and water-stressed Sandersonia aurantiaca flowers. Functional Plant Biology, 2005, 32, 911.	1.1	11
1709	Leaf growth in the fast-growing Holcus lanatus and the slow-growing Deschampsia flexuosa: tissue maturation. Journal of Experimental Botany, 1998, 49, 1509-1517.	2.4	12
1710	Transport of UDP-rhamnose by URGT2, URGT4, and URGT6 modulates rhamnogalacturonan-I length. Plant Physiology, 2021, 185, 914-933.	2.3	10
1711	CHARACTERIZATION OF HUMIC SUBSTANCES ISOLATED FROM CLAY- AND SILT-SIZED FRACTIONS OF A CORN RESIDUE-AMENDED AGRICULTURAL SOIL1. Soil Science, 1999, 164, 899-913.	0.9	34
1712	Isolation and characterization of a new extracellular polysaccharide from an Acetobacter species. Journal of Applied Microbiology, 1996, 81, 419-424.	1.4	3
1714	Degradation of barley straw, ryegrass, and alfalfa cell walls by Clostridium longisporum and Ruminococcus albus. Applied and Environmental Microbiology, 1989, 55, 3080-3084.	1.4	22
1715	Analysis of exopolysaccharide production by Lactobacillus casei CG11, isolated from cheese. Applied and Environmental Microbiology, 1992, 58, 4086-4088.	1.4	95
1716	Characterization of Loosely Associated Material from the Cell Surface of Lactococcus lactis subsp. cremoris E8 and Its Phage-Resistant Variant Strain 398. Applied and Environmental Microbiology, 1993, 59, 3177-3182.	1.4	26
1717	Carbon Source Requirements for Exopolysaccharide Production by Lactobacillus casei CG11 and Partial Structure Analysis of the Polymer. Applied and Environmental Microbiology, 1994, 60, 3914-3919.	1.4	194

#	Article	IF	Citations
1718	Composition and Rheological Properties of Extracellular Polysaccharide 105-4 Produced by Pseudomonas sp. Strain ATCC 53923. Applied and Environmental Microbiology, 1994, 60, 1364-1366.	1.4	5
1719	Compositional Changes in Compost during Composting and Growth of Agaricus bisporus. Applied and Environmental Microbiology, 1994, 60, 1538-1546.	1.4	67
1720	Comamonas testosteroni colony phenotype influences exopolysaccharide production and coaggregation with yeast cells. Applied and Environmental Microbiology, 1996, 62, 2687-2691.	1.4	28
1721	Immunochemical characterization of high-molecular-weight polysaccharide from Fisher immunotype 3 Pseudomonas aeruginosa. Infection and Immunity, 1984, 45, 309-313.	1.0	22
1722	Immunoaffinity isolation and partial characterization of the Coccidioides immitis antigen detected by the tube precipitin and immunodiffusion-tube precipitin tests. Journal of Clinical Microbiology, 1989, 27, 1759-1766.	1.8	30
1724	Extraction, Isolation, and Characterization of Alginate. , 2017, , 19-35.		2
1725	Determination of Total Dietary Fiber and Its Individual Components by the Uppsala Method. , 2001, , 87-109.		1
1726	Non-Cellulosic Polysaccharides from Cotton Fibre Are Differently Impacted by Textile Processing. PLoS ONE, 2014, 9, e115150.	1.1	10
1727	CHEMICAL AND PHYSICO-CHEMICAL PROPERTIES OF FIBRES FROM ALGAL EXTRACTION BY-PRODUCTS. , 2005, , 68-72.		5
1728	Aproveitamento do resÃduo da produÃ§Ã£o de etanol a partir de farelo de mandioca, como fonte de fibras dietÃ©ticas. Food Science and Technology, 1999, 19, 241-245.	0.8	12
1729	Postharvest Storage Quality of Gamma-irradiated `Climax' Rabbiteye Blueberries. Hortscience: A Publication of the American Society for Hortcultural Science, 1994, 29, 98-101.	0.5	16
1730	Calcium-mediated Postharvest Changes in Texture and Cell Wall Structure and Composition in `Golden Delicious' Apples. Journal of the American Society for Horticultural Science, 1990, 115, 962-968.	0.5	82
1731	ÃŸ-Galactosidase II Activity in Relation to Changes in Cell Wall Galactosyl Composition during Tomato Ripening. Journal of the American Society for Horticultural Science, 1996, 121, 132-136.	0.5	67
1732	Comparison of Softening-related Changes during Storage of `Honeycrisp' Apple, Its Parents, and `Delicious'. Journal of the American Society for Horticultural Science, 1999, 124, 407-415.	0.5	72
1733	Analysis of Cell Wall Components in Juice of `Flavortop' Nectarines during Normal Ripening and Woolliness Development. Journal of the American Society for Horticultural Science, 1999, 124, 424-429.	0.5	24
1734	Cell Wall Enzymes and Cell Wall Changes in `Flavortop' Nectarines: mRNA Abundance, Enzyme Activity, and Changes in Pectic and Neutral Polymers during Ripening and in Woolly Fruit. Journal of the American Society for Horticultural Science, 2000, 125, 630-637.	0.5	63
1735	Quantitative Analysis of Cell Wall Components. Assa, Cssa and Sssa, 0, , 83-104.	0.6	19
1736	Phytochemical Composition and Antioxidant Activity of Trichoderma reesei Degraded Date (Phoenix) Tj ETQq1 1 0.784314 rgBT /Over	0.2	10

#	Article	IF	Citations
1737	Effects of the Quantity and Composition of Stylar Canal Exudate on In Vitro and In Vivo Growth of Pollen Tubes in Self-incompatible Lilium longiflorum.. Journal of the Japanese Society for Horticultural Science, 1991, 60, 659-668.	0.4	6
1738	Changes in Solubility of Barley Arabinoxylans during Malting. Journal of the Korean Society of Food Science and Nutrition, 2008, 37, 1684-1687.	0.2	4
1739	Sugar Compositions and Molecular Mass Distributions of Hemicellulosic Polysaccharides in Wheat Plants under Aluminum Stress at Higher Level of Calcium Supply. Asian Journal of Plant Sciences, 2004, 4, 11-16.	0.2	6
1740	Physicochemical Properties of Pectin from Retama raetam Obtained using Sequential Extraction. Journal of Applied Sciences, 2008, 8, 1713-1719.	0.1	4
1741	Genotypic and environmental differences in rye fed to broiler chicks with dietary pentosanase supplementation. Canadian Journal of Animal Science, 1991, 71, 1233-1239.	0.7	22
1742	Plant Cell Wall, a Challenge for Its Characterisation. Advances in Biological Chemistry, 2016, 06, 70-105.	0.2	23
1743	Cell Wall Characteristics of a Maize Mutant Selected for Decreased Ferulates. American Journal of Plant Sciences, 2018, 09, 446-466.	0.3	6
1744	Characteristics of Pentosan in Polished Wheat Flour and Its Improving Effects on Breadmaking. Journal of Applied Glycoscience (1999), 2006, 53, 21-26.	0.3	3
1745	Purification and Partial Characterization of an Acidic Polysaccharide with Complement Fixing Ability from the Stems of Avicennia Marina. BMB Reports, 2006, 39, 546-555.	1.1	10
1746	Chemical and structural characterization of hardwood and softwood LignoForceâ„¢ lignins. Industrial Crops and Products, 2021, 173, 114138.	2.5	39
1747	A highly cellulosic exopolysaccharide produced from sugarcane molasses by a Zoogloea sp. , 2000, , 23-31.		0
1748	Characterization of Transformed Poplar Formed by the Inhibition of Peroxidase. , 2000, , 191-196.		1
1749	Pectic hairy regions of lemon fruits: a polysaccharide with potential bioactivity?. , 2000, , 121-128.		2
1750	FORMATION AND CHARACTERIZATION OF TRANSFORMED WOODY PLANTS INHIBITING LIGNIN BIOSYNTHESIS. , 2001, , 379-386.		1
1751	Xyloglucan endotransglycosylase: a role after growth cessation in harvested asparagus. Functional Plant Biology, 2001, 28, 349.	1.1	3
1752	Characterisation of Pectins Extracted from Fresh Sugar-Beet Roots Under Different Conditions Using an Experimental Design. , 2003, , 419-430.		0
1753	Evaluation of Different Biomass Materials as Feedstock for Fermentable Sugar Production. , 2007, , 423-435.		1
1754	Changes of Fruit Characteristics and Cell Wall Component during Maturation and Ripening in Asian Pear 'Hanareum', 'Manpungbae', and 'Niitaka' (Pyrus pyrifolia Nakai). Horticultural Science and Technology, 2012, 30, 345-356.	0.9	7

#	Article	IF	Citations
1755	Differentiation of Dietary Fiber Sources by Chemical Characterization. Advances in Experimental Medicine and Biology, 1990, 270, 295-310.	0.8	1
1756	Chemical Structure of .ALPHA.-Glucan in the Seed of Azuki Bean.. Journal of the Japanese Society of Starch Science, 1993, 40, 299-303.	0.1	0
1757	The Effects of Acidification on the Carbohydrate Contents of Humic Substances from the Watershed Soils and Lake Waters of Lake Skjervatjern. , 1997, , 299-310.		0
1758	An Overview of Development of Standard Analytical Procedures for Biomass Feedstocks. , 1997, , 723-730.		0
1760	Progress in the Study of the Biological Activities and Extraction and Purification of Edible Mushroom Polysaccharides. Advances in Microbiology, 2015, 04, 45-54.	0.0	0
1761	Application of Saccharified Acorn-starch for Biomass and Lipid Accumulation of Microalgae. Journal of Korean Neuropsychiatric Association, 2016, 32, 197-204.	0.2	2
1762	Component Analysis of Acorns of Quercus mongolica and Quercus Variabilis. Journal of Forest and Environmental Science, 2016, 32, 103-112.	0.2	0
1763	DEVELOPMENT OF THE APPROACHES FOR COMPLEX UTILIZATION OF BROWN ALGAE (FUCUS VESICULOSUS) BIOMASS FOR THE OBTAINING OF VALUE-ADDED PRODUCTS. , 0, , .		2
1764	Effect of Extraction Methods on Chemical and Physical Properties of <i>Aloe Vera</i> (<i>Aloe Barbadensis</i> Miller) Polysaccharides Fraction: Liguid Gel and Powders. Asian Journal of Agriculture and Food Science, 2018, 6, .	0.2	0
1765	Soluble peptidoglycan production from the waste peels of pineapple Ananas comosus (L.) Merr.. Fruits, 2019, 74, 38-51.	0.3	2
1767	Physicochemical and breadâ€making characteristics of millstreams obtained from an experimental longâ€flow mill in hard red spring wheat. Cereal Chemistry, 2021, 98, 517-531.	1.1	1
1768	The heteropolysaccharide of Mangifera indica fruit: Isolation, chemical profile, complexation with Î²-lactoglobulin and antioxidant activity. International Journal of Biological Macromolecules, 2020, 165, 93-99.	3.6	10
1769	Structural characteristics of Saccharomyces cerevisiae mannoproteins: Impact of their polysaccharide part. Carbohydrate Polymers, 2022, 277, 118758.	5.1	8
1770	In vitro fermentation of onion cell walls and model polysaccharides using human faecal inoculum: Effects of molecular interactions and cell wall architecture. Food Hydrocolloids, 2022, 124, 107257.	5.6	12
1771	Chemical Profiling of Polysaccharides Present in Peels of Citrus limetta and Bioassay based Screening of in vitro Antioxidant Activities. Asian Journal of Chemistry, 2020, 32, 2308-2314.	0.1	0
1773	2-trans-ABA alcohol accumulation in the wilty tomato mutants flacca and sitiens. Plant, Cell and Environment, 1987, 10, 599-606.	2.8	28
1775	Self-glucose feeding hydrogels by enzyme empowered degradation for 3D cell culture. Materials Horizons, 2022, 9, 694-707.	6.4	10
1776	Assessment of Durum Wheat (Triticum durum Desf.) Genotypes Diversity for the Integrated Production of Bioethanol and Grains. Energies, 2021, 14, 7735.	1.6	2

#	Article	IF	Citations
1777	Search for evolutionary roots of land plant arabinogalactanâ€proteins in charophytes: presence of a rhamnogalactanâ€protein in Spirogyra pratensis (Zygnematophyceae). Plant Journal, 2022, 109, 568-584.	2.8	18
1778	Extraction and characterization of arabinoxylans obtained from nixtamalized brewersâ€™ spent grains. Food Science and Technology International, 2023, 29, 40-49.	1.1	2
1779	Comprehensive analysis of natural polysaccharides from TCMs: a generic approach based on UPLC-MS/MS. Carbohydrate Polymers, 2022, 277, 118877.	5.1	6
1780	Systematic comparison of eight methods for preparation of high purity sulfated fucans extracted from the brown alga Pelvetia canaliculata. International Journal of Biological Macromolecules, 2022, 201, 143-157.	3.6	1
1781	Indigestible fraction of guava fruit: Phenolic profile, colonic fermentation and effect on HT-29â€cells. Food Bioscience, 2022, 46, 101566.	2.0	2
1782	Effects of phosphorus-induced changes on the growth, nitrogen uptake, and biochemical composition of Pavlova pinguis and Hemiselmis cf. andersenii. Journal of Applied Phycology, 2022, 34, 757-775.	1.5	4
1783	Development and Validation of HPLC-DAD Method with Pre-Column PMP Derivatization for Monomeric Profile Analysis of Polysaccharides from Agro-Industrial Wastes. Polymers, 2022, 14, 544.	2.0	10
1784	The Challenge of Measuring Sweet Taste in Food Ingredients and Products for Regulatory Compliance: A Scientific Opinion. Journal of AOAC INTERNATIONAL, 2022, 105, 333-345.	0.7	0
1785	Profiling the cell walls of seagrasses from A (Amphibolis) to Z (Zostera). BMC Plant Biology, 2022, 22, 63.	1.6	7
1786	Single Cell Protein Production through Multi Food-Waste Substrate Fermentation. Fermentation, 2022, 8, 91.	1.4	29
1787	Sea Buckthorn (Hippophae rhamnoides) Waste Biomass after Harvesting as a Source of Valuable Biologically Active Compounds with Nutraceutical and Antibacterial Potential. Plants, 2022, 11, 642.	1.6	13
1788	Pineapple Waste Cell Wall Sugar Fermentation by Saccharomyces cerevisiae for Second Generation Bioethanol Production. Fermentation, 2022, 8, 100.	1.4	11
1789	Advantages of MW-assisted water extraction, combined with steam explosion, of black alder bark in terms of isolating valuable compounds and energy efficiency. Industrial Crops and Products, 2022, 181, 114832.	2.5	10
1790	Exploring the impact of Verticillium wilt disease on the mechanical properties of elementary flax (Linum usitatissimum L.) fibres. Industrial Crops and Products, 2022, 182, 114900.	2.5	0
1791	â€œNeptune Ballsâ€•Polysaccharides: Disentangling the Wiry Seagrass Detritus. Polymers, 2021, 13, 4285.	2.0	5
1792	Wheat inositol pyrophosphate kinase TaVIH2-3B modulates cell-wall composition and drought tolerance in Arabidopsis. BMC Biology, 2021, 19, 261.	1.7	4
1793	Measurement of Non-Humic Molecules. , 2006, , 453-496.		0
1795	Polysaccharide production in liquid cell suspension cultures of Phleum pratense L.. Plant Cell Reports, 1987, 6, 435-438.	2.8	14

#	Article	IF	Citations
1796	Influence of water ageing on the mechanical properties of flax/PLA non-woven composites. Polymer Degradation and Stability, 2022, 200, 109957.	2.7	12
1797	Bacterial exopolysaccharides-mediated synthesis of polymeric silver nanodots with remarkable wound healing properties. Process Biochemistry, 2022, 118, 346-359.	1.8	2
1798	Biorefinery of apple pomace: New insights into xyloglucan building blocks. Carbohydrate Polymers, 2022, 290, 119526.	5.1	6
1799	Anticipating global warming effects: A comprehensive study of drought impact of both flax plants and fibres. Industrial Crops and Products, 2022, 184, 115011.	2.5	6
1800	Mild Organosolv Delignification of Residual Aspen Bark after Extractives Isolation as a Step in Biorefinery Processing Schemes. Molecules, 2022, 27, 3185.	1.7	8
1801	Nutrient composition of Chenopodium formosanum Koidz. bran: Fractionation and bioactivity of its soluble active polysaccharides. PeerJ, 0, 10, e13459.	0.9	3
1802	Chemical Composition and Rheological Properties of Seed Mucilages of Various Yellow- and Brown-Seeded Flax (Linum usitatissimum L.) Cultivars. Polymers, 2022, 14, 2040.	2.0	8
1805	Microwave-Assisted Water Extraction of Aspen (Populus tremula) and Pine (Pinus sylvestris L.) Barks as a Tool for Their Valorization. Plants, 2022, 11, 1544.	1.6	4
1806	Î²-Glucan-Functionalized Nanoparticles Down-Modulate the Proinflammatory Response of Mononuclear Phagocytes Challenged with Candida albicans. Nanomaterials, 2022, 12, 2475.	1.9	2
1807	Adsorption of apple xyloglucan on cellulose nanofiber depends on molecular weight, concentration and building blocks. Carbohydrate Polymers, 2022, 296, 119994.	5.1	5
1808	Production of xylose through enzymatic hydrolysis of glucuronoarabinoxylan from brewersâ€™ spent grain. Bioresources and Bioprocessing, 2022, 9, .	2.0	3
1809	Bulb growth potential is independent of leaf longevity for the spring ephemeralErythronium americanumKer-Gawl.. Journal of Experimental Botany, 2023, 74, 489-505.	2.4	2
1810	Optimization of ultrasound pretreatment and enzymatic hydrolysis of wheat straw: From lab to semi-industrial scale. Journal of Cleaner Production, 2022, 380, 134897.	4.6	8
1811	Rheological characterization of the exopolysaccharide produced by Alteromonas macleodii Mo 169. International Journal of Biological Macromolecules, 2023, 227, 619-629.	3.6	9
1812	Structure-function relationships of pectic polysaccharides from broccoli by-products with in vitro B lymphocyte stimulatory activity. Carbohydrate Polymers, 2023, 303, 120432.	5.1	8
1813	Comparative Analysis of Mannans Extraction Processes from Spent Yeast Saccharomyces cerevisiae. Foods, 2022, 11, 3753.	1.9	7
1814	Locust Bean Gum, a Vegetable Hydrocolloid with Industrial and Biopharmaceutical Applications. Molecules, 2022, 27, 8265.	1.7	13
1815	Spent Yeast Valorization for Food Applications: Effect of Different Extraction Methodologies. Foods, 2022, 11, 4002.	1.9	4

#	Article	IF	Citations
1817	Influence of ultrasonication and hydrolysis conditions in methylation analysis of bacterial homoexopolysaccharides. Carbohydrate Polymers, 2023, 308, 120643.	5.1	6
1818	Effect of drying technology in Saccharomyces cerevisiae mannans: Structural, physicochemical, and functional properties. Food Chemistry, 2023, 412, 135545.	4.2	2
1819	Plant cell wall polysaccharides: Methodologies for compositional, structural, and physicochemical characterization. , 2023, , 1-37.		0
1820	Measurement of microfibril angle in plant fibres: Comparison between X-ray diffraction, second harmonic generation and transmission ellipsometry microscopies. Composites Part C: Open Access, 2023, 11, 100355.	1.5	5
1821	A Circular Approach for the Valorization of Tomato By-Product in Biodegradable Injected Materials for Horticulture Sector. Polymers, 2023, 15, 820.	2.0	0
1822	A multimodal and multiscale investigation of factors affecting the juice yield of cider apples. Food Chemistry, 2023, 420, 135649.	4.2	3
1823	Novel exopolysaccharide produced by the marine dinoflagellate Heterocapsa AC210: Production, characterization, and biological properties. Algal Research, 2023, 70, 103014.	2.4	0
1824	Recycling performance of softwood and hardwood unbleached kraft pulps for packaging papers. Tappi Journal, 2023, 22, 73-86.	0.2	0
1825	Fern cell walls and the evolution of arabinogalactan proteins in streptophytes. Plant Journal, 2023, 114, 875-894.	2.8	3
1827	Engineering Innovations, Challenges, and Opportunities for Lignocellulosic Biorefineries: Leveraging Biobased Polymer Production. Annual Review of Chemical and Biomolecular Engineering, 2023, 14, 109-140.	3.3	10