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**Pectin: new insights into an old polymer are starting to gel**

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#	Paper	IF	Citations
646	Plant cell walls and cell-wall polysaccharides: structures, properties and uses in food products. <b>2006</b> , 41, 129-143		109
645	Investigation of the effects of fine structure on the nanomechanical properties of pectin. <b>2007</b> , 76, 021927		17
644	Microrheological studies reveal semiflexible networks in gels of a ubiquitous cell wall polysaccharide. <b>2007</b> , 76, 031909		16
643	Pectin stabilization of soy protein isolates at low pH. <b>2007</b> , 40, 101-110		47
642	High-throughput microarray analysis of pectic polymers by enzymatic epitope deletion. <b>2007</b> , 70, 77-81		10
641	The effect of pH, ethanol volume and acid washing time on the yield of pectin extraction from peach pomace. <b>2007</b> , 42, 1177-1187		51
640	Effect of calcination conditions and precursor proportions on the properties of YSZ nanoparticles obtained by modified sol-gel route. <b>2008</b> , 138, 608-615		42
639	High-throughput screening of monoclonal antibodies against plant cell wall glycans by hierarchical clustering of their carbohydrate microarray binding profiles. <b>2008</b> , 25, 37-48		138
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637	Stability of Biopolymer Particles Formed by Heat Treatment of $\beta$ -lactoglobulin/Beet Pectin Electrostatic Complexes. <b>2008</b> , 3, 191-197		56
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622	Functional analysis of the cellulose synthase-like genes CSLD1, CSLD2, and CSLD4 in tip-growing Arabidopsis cells. <b>2008</b> , 148, 1238-53		110
621	Changes in cell wall ultrastructure induced by sudden flooding at 25{degrees}C in Pisum sativum (Fabaceae) primary roots. <b>2008</b> , 95, 782-92		12
620	Phase separation in biopolymer gels: a low- to high-solid exploration of structural morphology and functionality. <b>2008</b> , 48, 341-59		55
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609	An array of possibilities for pectin. <b>2009</b> , 344, 1872-8	22
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607	High-throughput screening of <i>Erwinia chrysanthemi</i> pectin methylesterase variants using carbohydrate microarrays. <b>2009</b> , 9, 1861-8	12
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538	Photomorphogenesis. <b>2012</b> , 10, e0147	69
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525	Potential Value-Added Co-products from Citrus Fruit Processing. <b>2012</b> , 153-178	
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516	Physicochemical and comparative properties of pectins extracted from Akebia trifoliata var. australis peel. <b>2012</b> , 87, 1663-1669	68
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514	Effect of extraction time and temperature on the characteristics of loosely bound pectins from Japanese plum. <b>2012</b> , 89, 230-5	30
513	Unravelling process-induced pectin changes in the tomato cell wall: An integrated approach. <b>2012</b> , 132, 1534-1543	29
512	In situ pectin engineering as a tool to tailor the consistency and syneresis of carrot purée. <b>2012</b> , 133, 146-155	26
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510	Chemical compositions and some physical properties of the water and alkali-extracted mucilage from the young fronds of <i>Asplenium australasicum</i> (J. Sm.) Hook. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 344-349	10.6 14
509	Effect of debranching on the rheological properties of Ca <sup>2+</sup> -pectin gels. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 44-53	10.6 42
508	Rheological performance of pectin-enriched products isolated from red beet ( <i>Beta vulgaris</i> L. var. <i>conditiva</i> ) through alkaline and enzymatic treatments. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 249-260	10.6 19
507	Crosslinking of interfacial layers in multilayered oil-in-water emulsions using laccase: Characterization and pH-stability. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 126-136	10.6 69
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505	Biocatalytic cross-linking of pectic polysaccharides for designed food functionality: Structures, mechanisms, and reactions. <b>2012</b> , 1, 207-219	9
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495	Nutraceutically inspired pectin-Mg(OH) <sub>2</sub> nanocomposites for bioactive packaging applications. <b>2013</b> , 61, 7110-9		32
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492	Sustainable production of pectin from lime peel by high hydrostatic pressure treatment. <b>2013</b> , 136, 472-8		49
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487	Chemical and functional properties of cell wall polymers from two cherry varieties at two developmental stages. <b>2013</b> , 92, 830-41		38
486	Production of pectic extracts from sugar beet pulp with antiproliferative activity on a breast cancer cell line. <b>2013</b> , 7, 482-489		17

485	Aqueous extraction of pectin from sisal waste. <b>2013</b> , 92, 1997-2001		67
484	1-Aminocyclopropane-1-Carboxylate Oxidase 2 Reduction Effects on Physical and Physiological Responses of Ekotika Papaya. <b>2013</b> , 27, 487-506		5
483	The effects of MgSO <sub>4</sub> , d-glucono- $\delta$ -lactone (GDL), sucrose, and urea on gelation properties of pectic polysaccharide from soy hull. <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 137-145	10.6	30
482	Okra extracts as emulsifiers for acidic emulsions. <b>2013</b> , 54, 1730-1737		62
481	Hydrolytic Stability of L-(+)-Ascorbic Acid in Low Methoxyl Pectin Films with Potential Antioxidant Activity at Food Interfaces. <b>2013</b> , 6, 186-197		31
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458	Pectin-modifying enzymes and pectin-derived materials: applications and impacts. <b>2014</b> , 98, 519-32		76
457	Design of thermostable rhamnogalacturonan lyase mutants from Bacillus licheniformis by combination of targeted single point mutations. <b>2014</b> , 98, 4521-31		18
456	Characterization of pectic polysaccharides extracted from apple pomace by hot-compressed water. <b>2014</b> , 102, 174-84		105
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447	Extraction of pectin from <i>Premna microphylla turcz</i> leaves and its physicochemical properties. <b>2014</b> , 102, 376-84		31
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444	Transgenic expression of pectin methylesterase inhibitors limits tobamovirus spread in tobacco and <i>Arabidopsis</i> . <b>2014</b> , 15, 265-74		54
443	Extraction of pectin from passion fruit peel ( <i>Passiflora edulis</i> f. <i>flavicarpa</i> ) by microwave-induced heating. <i>Food Hydrocolloids</i> , <b>2014</b> , 38, 186-192	10.6	119
442	Pectin extracted from apple pomace and citrus peel by subcritical water. <i>Food Hydrocolloids</i> , <b>2014</b> , 38, 129-137	10.6	283
441	PecticPolysaccharides and Their Functional Properties. <b>2014</b> , 1-18		1
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439	Analysis of Giant Pumpkin ( <i>Cucurbita maxima</i> ) Quality Parameters in Various Technologies of Convective Drying After Long-Term Storage. <b>2014</b> , 32, 106-116		10
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303	Biopolymer Aerogels and Foams: Chemistry, Properties, and Applications. <b>2018</b> , 57, 7580-7608	292	
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298	Rheological surface properties of commercial citrus pectins at different pH and concentration. <b>2018</b> , 93, 124-130	33	
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292	Chemical modification of citrus pectin: Structural, physical and rheological implications. <b>2018</b> , 109, 784-792	41	
291	Effect of natural biopolymers on amyloid fibril formation and morphology. <b>2018</b> , 106, 30-38	7	
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289	Strategies for Structural Characterization of Polysaccharides. <b>2018</b> , 1-7		
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286	Optimization of oil and pectin extraction from orange ( <i>Citrus sinensis</i> ) peels: a response surface approach. <b>2018</b> , 9,	33
285	Stress-Induced Microspore Embryogenesis in Crop Plants: Cell Totipotency Acquisition and Embryo Development. <b>2018</b> , 227-241	3
284	Influence of Pectin Structural Properties on Interactions with Divalent Cations and Its Associated Functionalities. <b>2018</b> , 17, 1576-1594	55
283	Ammonium mitigates Cd toxicity in rice ( <i>Oryza sativa</i> ) via putrescine-dependent alterations of cell wall composition. <b>2018</b> , 132, 189-201	16
282	Quantification of BSA-loaded chitosan/oligonucleotide nanoparticles using reverse-phase high-performance liquid chromatography. <b>2018</b> , 410, 6991-7006	11
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280	Analytical tools used for the identification and quantification of pectin extracted from plant food matrices, wastes and by-products: A review. <b>2018</b> , 266, 47-55	34
279	Structural, mechanical and enzymatic study of pectin and cellulose during mango ripening. <b>2018</b> , 196, 313-321	27
278	New Insights into the Composition and Structure of Seed Mucilage. <b>2018</b> , 63-104	7
277	Extraction, characterization and immunomodulatory property of pectic polysaccharide from pomegranate peels: Enzymatic vs conventional approach. <b>2018</b> , 116, 698-706	26
276	Ice-templating beet-root pectin foams: Controlling texture, mechanics and capillary properties. <b>2018</b> , 350, 20-28	10
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271	Environmental stress stability of pectin-stabilized resveratrol liposomes with different degree of esterification. <b>2018</b> , 119, 53-59	40
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264	Water Retention of Calcium-Containing Pectin Studied by Quartz Crystal Microbalance and Infrared Spectroscopy with a Humidity Control System. <b>2018</b> , 66, 9344-9352	5
263	Structure-Related Gelling of Pectins and Linking with Other Natural Compounds: A Review. <b>2018</b> , 10,	122
262	Properties of pectin extracted from fermented and steeped hawthorn wine pomace: A comparison. <b>2018</b> , 197, 174-182	33
261	Extraction of pectin from ponkan ( <i>Citrus reticulata</i> Blanco cv. Ponkan) peel: Optimization and structural characterization. <b>2018</b> , 117, 385-391	37
260	Calcium Pectin Chemistry and Biomechanics: Biological Background and Mathematical Modelling. <b>2018</b> , 273-303	1
259	Acid extraction and physicochemical characterization of pectin from cubiu ( <i>Solanum sessiliflorum</i> D.) fruit peel. <i>Food Hydrocolloids</i> , <b>2019</b> , 86, 193-200	10.6 21
258	Yield and structural composition of pomelo peel pectins extracted under acidic and alkaline conditions. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 237-244	10.6 69
257	Effects of acoustic power and pH on pectin-enriched extracts obtained from citrus by-products. Modelling of the extraction process. <b>2019</b> , 99, 6893-6902	7
256	Dissipation and strain-stiffening behavior of pectin-Ca gels under LAOS. <b>2019</b> , 15, 6852-6866	21
255	Surfactant-Induced Competitive Displacement of Potato Pectin-Protein Conjugate from the Air-Water Interface. <b>2019</b> , 67, 8197-8204	3
254	Characterization of apple, pineapple, and melon by-products and their application in cookie formulations as an alternative to enhance the antioxidant capacity. <b>2019</b> , 43, e14100	10
253	Carbohydrates. <b>2019</b> , 171-206	2
252	Conventional and Emerging Extraction Technologies. <b>2019</b> , 199-245	

251	Novel Strategies to Supplement Probiotics to Nondairy Beverages. <b>2019</b> , 205-232	
250	High methoxyl pectin extracts from <i>Hylocereus polyrhizus</i> 's peels: Extraction kinetics and thermodynamic studies. <b>2019</b> , 141, 1147-1157	16
249	ERECTA receptor-kinases play a key role in the appropriate timing of seed germination under changing salinity. <b>2019</b> , 70, 6417-6435	8
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247	Bioprocessing of bast fibers. <b>2019</b> , 1-19	2
246	Short communication: Stabilization of milk proteins at pH 5.5 using pectic polysaccharides derived from potato tubers. <b>2019</b> , 102, 8691-8695	6
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242	Hydrogen peroxide alleviates P starvation in rice by facilitating P remobilization from the root cell wall. <b>2019</b> , 240, 153003	1
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239	Carbon Dioxide Improves Phosphorus Nutrition by Facilitating the Remobilization of Phosphorus From the Shoot Cell Wall in Rice (). <b>2019</b> , 10, 665	5
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236	Boron reduces cell wall aluminum content in rice ( <i>Oryza sativa</i> ) roots by decreasing HO accumulation. <b>2019</b> , 138, 80-90	26
235	Dynamics of intracellular mannan and cell wall folding in the drought responses of succulent <i>Aloe</i> species. <b>2019</b> , 42, 2458-2471	12
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232	Texture analysis of dried papaya ( <i>Carica papaya</i> L., cv. Maradol) pretreated with calcium and osmotic dehydration. <b>2019</b> , 37, 906-919		9
231	Soluble xyloglucan generates bigger bacterial community shifts than pectic polymers during in vitro fecal fermentation. <b>2019</b> , 206, 389-395		29
230	Sequential extraction of phenolics and pectin from mango peel assisted by ultrasound. <b>2019</b> , 119, 455-461		69
229	Structure-dependent immune modulating activity of okra polysaccharide on THP-1 macrophages. <b>2019</b> , 17, 100173		11
228	Colligative and hydrodynamic properties of aqueous solutions of pectin from cornelian cherry and commercial apple pectin. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 406-415	10.6	12
227	Pectin Removal and Clarification of Juices. <b>2019</b> , 155-194		3
226	Pectin in Foods. <b>2019</b> , 208-213		
225	Green process development for apple-peel pectin production by organic acid extraction. <b>2019</b> , 204, 97-103		48
224	3D printing of plant tissue for innovative food manufacturing: Encapsulation of alive plant cells into pectin based bio-ink. <b>2019</b> , 263, 454-464		52
223	Application of atomic force microscopy in microscopic analysis of polysaccharide. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 87, 35-46	15.3	35
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216	Extraction of low methoxylated pectin from pea hulls via RSM. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105609	10.6	18

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211	Advanced insight into the emulsifying and emulsion stabilizing capacity of carrot pectin subdomains. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105594	10.6 20
210	Influence of cell wall polymers and their modifying enzymes during plant-aphid interactions. <b>2020</b> , 71, 3854-3864	13
209	pH-responsive pectin-based multifunctional films incorporated with curcumin and sulfur nanoparticles. <b>2020</b> , 230, 115638	77
208	Gelling mechanism of RG-I enriched citrus pectin: Role of arabinose side-chains in cation- and acid-induced gelation. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105536	10.6 35
207	Digestion and Metabolism of Pectin. <b>2020</b> , 149-164	
206	Studies on chemical composition, rheological and antioxidant properties of pectin isolated from Riang ( <i>Parkia timoriana</i> (DC.) Merr.) pod. <b>2020</b> , 164, 4575-4582	8
205	Pectin Structure. <b>2020</b> , 17-36	6
204	Nutritional and Physicochemical Quality of Vacuum-Fried Mango Chips Is Affected by Ripening Stage, Frying Temperature, and Time. <b>2020</b> , 7, 95	6
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199	Enzymatic path to bioconversion of lignocellulosic biomass. <b>2020</b> , 5-32	
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195	Extraction of Pectin from Passion Fruit Peel. <b>2020</b> , 12, 460-472		12
194	Pulsed electric field and mild thermal processing affect the cooking behaviour of carrot tissues ( <i>Daucus carota</i> ) and the degree of methylesterification of carrot pectin. <b>2020</b> , 66, 102483		11
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191	Optimization of acid-extraction of pectic fraction from grape ( <i>Vitis vinifera</i> cv. Chardonnay) pomace, a Winery Waste. <b>2020</b> , 161, 204-213		15
190	Extraction and Purification of Pectin from Agro-Industrial Wastes. <b>2020</b> ,		3
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188	Pectin films loaded with copaiba oil nanoemulsions for potential use as bio-based active packaging. <i>Food Hydrocolloids</i> , <b>2020</b> , 106, 105862	10.6	51
187	Complex coacervation of acid-extracted fiber from butternut squash ( <i>Cucurbita moschata</i> ) and protein. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 105999	10.6	5
186	Extraction and characterization of a pectin from coffee ( <i>Coffea arabica</i> L.) pulp with gelling properties. <b>2020</b> , 245, 116473		25
185	Fruit Cracking in Pomegranate: Extent, Cause, and Management [A Review]. <b>2020</b> , 20, S1234-S1253		8
184	Characterization of whey protein isolate and pectin composite film catalyzed by small laccase from <i>Streptomyces coelicolor</i> . <b>2020</b> , 19, 100999		17
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178	Enzyme assisted extraction of pectin and inulin enriched fractions isolated from microwave treated <i>Cynara cardunculus</i> tissues. <b>2021</b> , 56, 242-249	1
177	Applications of Fungal Pectinases. <b>2021</b> , 316-325	1
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175	<i>Paenibacillus barengoltzii</i> A1_50L2 as a Source of Plant Cell Wall Degrading Enzymes and Its Use on Lignocellulosic Biomass Hydrolysis. <b>2021</b> , 12, 393-405	3
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173	Biodegradable Electrosprayed Pectin Films: An Alternative to Valorize Coffee Mucilage. <b>2021</b> , 12, 2477-2494	9
172	Tripartite relationship between gut microbiota, intestinal mucus and dietary fibers: towards preventive strategies against enteric infections. <b>2021</b> , 45,	13
171	Rheological behavior and particle alignment of cellulose nanocrystal and its composite hydrogels during 3D printing. <b>2021</b> , 253, 117217	31
170	Thermal inactivation of pectin methylesterase from different potato cultivars ( <i>Solanum tuberosum</i> L.). <b>2021</b> , 138, 110600	3
169	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. <b>2021</b> , 171, 105133	1
168	Modulating the Gut Microbiota of Humans by Dietary Intervention with Plant Glycans. <b>2021</b> , 87,	7
167	Production of low molecular weight pectins via electron beam irradiation and their potential prebiotic functionality. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106551	10.6 10
166	Red currant pectin: The physicochemical characteristic of pectin solutions in dilute and semi dilute regimes. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106420	10.6 4
165	Novel Pectins from Prickly Pear ( <i>Opuntia albicarpa</i> ) Fruits: Structural Features and Rheological Properties. <b>2021</b> , 525-540	
164	Chemical modifications of polysaccharides. <b>2021</b> , 47-77	0
163	Effect of yam () starch on the physicochemical, rheological, and sensory properties of yogurt. <b>2021</b> , 7, e05987	3
162	Evaluation of the physicochemical properties of pectin extracted from banana peels at different pH conditions in the formation of nanoparticles. <b>2021</b> , 7, e06059	6

161	Effect of heating methods on astringency recurrence, syneresis, and physical properties of persimmon paste. <b>2021</b> , 58, 4616-4625	1
160	Polysaccharide-reinforced amyloid fibril hydrogels and aerogels. <b>2021</b> , 13, 12534-12545	4
159	Commercial pectins. <b>2021</b> , 295-315	1
158	Polysaccharides in Food. <b>2021</b> , 1401-1430	
157	Advances and prospects in the food applications of pectin hydrogels. <b>2021</b> , 1-25	11
156	Cashew apple pectin as a carrier matrix for mangiferin: Physicochemical characterization, in vitro release and biological evaluation in human neutrophils. <b>2021</b> , 171, 275-287	3
155	Enzymatically Extracted Apple Pectin Possesses Antioxidant and Antitumor Activity. <b>2021</b> , 26,	6
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153	Arabidopsis AtPME2 has a pH-dependent processivity and control cell wall mechanical properties.	1
152	Fabrication of Pickering emulsion based on particles combining pectin and zein: Effects of pectin methylation. <b>2021</b> , 256, 117515	18
151	Structural and emulsion stabilizing properties of pectin rich extracts obtained from different botanical sources. <b>2021</b> , 141, 110087	19
150	Extraction and characterization of pectin from fruit peels of Irvingia gabonensis and pulp of Cola milleni and Theobroma cacao as precursor for industrial applications. 1	3
149	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. <b>2021</b> , 26,	7
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147	Citrus Pomace Biomass as a Source of Pectin and Lignocellulose Fibers: From Waste to Upgraded Biocomposites for Mulching Applications. <b>2021</b> , 13,	10
146	Impact of Huanglongbing (HLB) on grapefruit pectin yield and quality during grapefruit maturation. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106553	10.6 2
145	Physicochemical characterization and emulsifying properties evaluation of RG-I enriched pectic polysaccharides from <i>Cerasus humilis</i> . <b>2021</b> , 260, 117824	14
144	Dopamine-modified pectin for a <i>Streptomyces cyaneus</i> laccase induced microbeads formation, immobilization, and textile dyes decolorization. <b>2021</b> , 22, 101399	3

143	Potential edible coating of pectin obtained from banana peel for fruit preservation. <b>2021</b> , 1912, 012019	0
142	Analytical implications of different methods for preparing plant cell wall material. <b>2021</b> , 261, 117866	0
141	Pectin/pullulan blend films for food packaging: Effect of blending ratio. <b>2021</b> , 347, 129022	41
140	Enzymatically produced pectic-oligosaccharides from fruit waste of <i>Citrus reticulata</i> (mandarin) peels display cytotoxicity against colon cancer cells. <b>2021</b> , 15, 100740	1
139	Fruit Characteristics, Peel Nutritional Compositions, and Their Relationships with Mango Peel Pectin Quality. <b>2021</b> , 10,	5
138	Recent Advances in Polymer-Based Vaginal Drug Delivery Systems. <b>2021</b> , 13,	9
137	A simple procedure to obtain a medium-size oligogalacturonic acids fraction from orange peel and apple pomace wastes. <b>2021</b> , 346, 128909	3
136	Effect of pulsed electric field and mild thermal processing on texture-related pectin properties to better understand carrot ( <i>Daucus carota</i> ) texture changes during subsequent cooking. <b>2021</b> , 70, 102700	7
135	Hydrogel Encapsulation of by Block Charge Modified Pectin and Improved Gastric and Storage Stability. <b>2021</b> , 10,	3
134	Clean Label Trade-Offs: A Case Study of Plain Yogurt. <b>2021</b> , 8, 704473	2
133	Structure Differences of Water Soluble Polysaccharides in Induced by Origin and Their Bioactivity. <b>2021</b> , 10,	3
132	Novel gelling pectins from Zea mays husks agro-industrial residue and their interaction with calcium and iron (II). <b>2021</b> , 26, 100273	1
131	Utilization of pomelo peels to manufacture value-added products: A review. <b>2021</b> , 351, 129247	17
130	Biodegradable film of black mulberry pulp pectin/chlorophyll of black mulberry leaf encapsulated with carboxymethylcellulose/silica nanoparticles: Investigation of physicochemical and antimicrobial properties. <b>2021</b> , 267, 124580	23
129	Synergistic gelling mechanism of RG-I rich citrus pectic polysaccharide at different esterification degree in calcium-induced gelation. <b>2021</b> , 350, 129177	7
128	Evolution of pectin synthesis relevant galacturonosyltransferase gene family and its expression during cotton fiber development. <b>2021</b> , 4,	1
127	The Dietary Fiber Pectin: Health Benefits and Potential for the Treatment of Allergies by Modulation of Gut Microbiota. <b>2021</b> , 21, 43	8
126	Cannabis Glandular Trichome Cell Walls Undergo Remodeling to Store Specialized Metabolites. <b>2021</b> ,	1

125	Effects of ultrasound, freeze-thaw pretreatments and drying methods on structure and functional properties of pectin during the processing of okra. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106965	10.6	8
124	Pomelo pectin and fiber: Some perspectives and applications in food industry. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106981	10.6	3
123	In situ synthesis of silver nanoparticles in pectin matrix using gamma irradiation for the preparation of antibacterial pectin/silver nanoparticles composite films. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 107000	10.6	6
122	Sodium bicarbonate reduces the cooked hardness of lotus rhizome via side chain rearrangement and pectin degradation. <b>2022</b> , 370, 130962		2
121	Antioxidant pectin/pullulan edible coating incorporated with Vitis vinifera grape seed extract for extending the shelf life of peanuts. <b>2022</b> , 183, 111740		15
120	Effects of dietary fiber on human health. <b>2022</b> , 11, 1-10		15
119	Pectin from butternut squash ( <i>Cucurbita moschata</i> ) The effect of enzyme-assisted extractions on fiber characteristics and properties. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 107201	10.6	2
118	Pectin. <b>2021</b> , 101-128		1
117	Hawthorn pectin: Extraction, function and utilization. <b>2021</b> , 4, 429-435		4
116	Extraction pectin from squash ( <i>Sechium edule</i> sw) peels. <b>2021</b> , 1763, 012037		1
115	Structure, Classification and Modification of Polysaccharides. <b>2021</b> , 204-219		2
114	Multiscale structural and rheological features of colloidal low-methoxyl pectin solutions and calcium-induced sol-gel transition. <b>2021</b> , 23, 19269-19279		2
113	Enzymatic Modification of Plant Cell Wall Polysaccharides. 367-387		2
112	Utilization of Agro-waste in Pectinase Production and Its Industrial Applications. <b>2021</b> , 145-162		2
111	Adapting liposomes for oral drug delivery. <b>2019</b> , 9, 36-48		215
110	Generation of structurally diverse pectin oligosaccharides having prebiotic attributes. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 105988	10.6	25
109	Carrot pectin enriched fraction as a functional additive: Antioxidant and gelling effects in a model spreadable chia oil-in-water emulsion. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 106037	10.6	7
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106	Profiling of Nondigestible Carbohydrate Products in a Complete Set of Alien Monosomic Addition Lines Explains Genetic Controls of Its Metabolisms in <i>Allium cepa</i> . <b>2009</b> , 134, 521-528	2
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