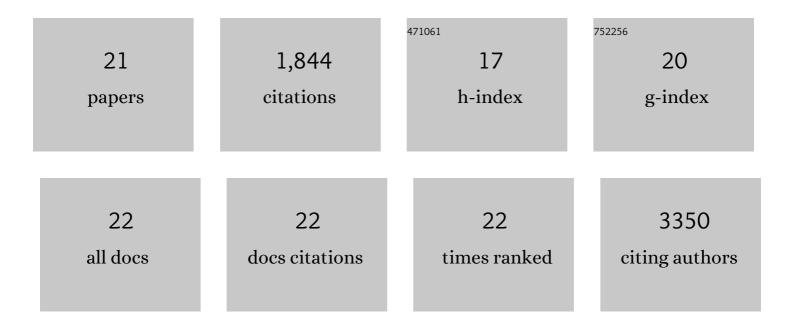
Maria Jose Oruna Concha

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1396930/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Polyphenols and Human Health: Prevention of Disease and Mechanisms of Action. Nutrients, 2010, 2, 1106-1131.	1.7	619
2	Water-soluble precursors of beef flavour. Part II: Effect of post-mortem conditioning. Meat Science, 2008, 79, 270-277.	2.7	164
3	The use of asparaginase to reduce acrylamide levels in cooked food. Food Chemistry, 2016, 210, 163-171.	4.2	160
4	Identification and quantification of glucosinolate and flavonol compounds in rocket salad (Eruca) Tj ETQq0 0 0 r nutritional value of rocket crops. Food Chemistry, 2015, 172, 852-861.	gBT /Overl 4.2	ock 10 Tf 50 139
5	Water-soluble precursors of beef flavour: I. Effect of diet and breed. Meat Science, 2008, 79, 124-130.	2.7	106
6	The effect of processing on chlorogenic acid content of commercially available coffee. Food Chemistry, 2013, 141, 3335-3340.	4.2	104
7	Absorption and metabolism of olive oil secoiridoids in the small intestine. British Journal of Nutrition, 2011, 105, 1607-1618.	1.2	80
8	Analysis of seven salad rocket (Eruca sativa) accessions: The relationships between sensory attributes and volatile and non-volatile compounds. Food Chemistry, 2017, 218, 181-191.	4.2	74
9	Influence of Sulfur Amino Acids on the Volatile and Nonvolatile Components of Cooked Salmon (Salmo salar). Journal of Agricultural and Food Chemistry, 2007, 55, 1427-1436.	2.4	65
10	Comparison of Volatile Compounds Isolated from the Skin and Flesh of Four Potato Cultivars after Baking. Journal of Agricultural and Food Chemistry, 2001, 49, 2414-2421.	2.4	62
11	Quantification of major camel milk proteins by capillary electrophoresis. International Dairy Journal, 2016, 58, 31-35.	1.5	60
12	Effects of domestic processing methods on the phytochemical content of watercress (Nasturtium) Tj ETQq0 0 0	rgBT/Ove 4.2	rlock 10 Tf 5
13	Influence of sugar type on the bioavailability of cocoa flavanols. British Journal of Nutrition, 2012, 108, 2243-2250.	1.2	32
14	Flavour profiles of three novel acidic varieties of muskmelon (Cucumis melo L.). Food Chemistry, 2013, 139, 1152-1160.	4.2	32
15	Valorisation of sweet corn (<i>Zea mays</i>) cob by extraction of valuable compounds. International Journal of Food Science and Technology, 2019, 54, 1240-1246.	1.3	31
16	Oxidative discolouration in whole-head and cut lettuce: biochemical and environmental influences on a complex phenotype and potential breeding strategies to improve shelf-life. Euphytica, 2017, 213, 180.	0.6	25
17	Volatile profile of Spanish Cistus plants as sources of antimicrobials for industrial applications. Industrial Crops and Products, 2015, 74, 425-433.	2.5	23
18	Detrimental effect on the gut microbiota of 1,2-dicarbonyl compounds after in vitro gastro-intestinal and fermentative digestion. Food Chemistry, 2021, 341, 128237.	4.2	19

#	Article	IF	CITATIONS
19	Elucidation of the biochemical pathways involved in two distinct cut-surface discolouration phenotypes of lettuce. Postharvest Biology and Technology, 2022, 183, 111753.	2.9	5
20	Sweet corn cob as a functional ingredient in bakery products. Food Chemistry: X, 2022, 13, 100180.	1.8	5
21	Career management for UK food degree students at multiple institutes using an industryâ€developed professional competencies framework. Journal of Food Science Education, 2021, 20, 99-109.	1.0	Ο