

Maria Jose Oruna Concha

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

1,844
citations

471061

17
h-index

752256

20
g-index

22
all docs

22
docs citations

22
times ranked

3350
citing authors

#	ARTICLE	IF	CITATIONS
1	Polyphenols and Human Health: Prevention of Disease and Mechanisms of Action. <i>Nutrients</i> , 2010, 2, 1106-1131.	1.7	619
2	Water-soluble precursors of beef flavour. Part II: Effect of post-mortem conditioning. <i>Meat Science</i> , 2008, 79, 270-277.	2.7	164
3	The use of asparaginase to reduce acrylamide levels in cooked food. <i>Food Chemistry</i> , 2016, 210, 163-171.	4.2	160
4	Identification and quantification of glucosinolate and flavonol compounds in rocket salad (<i>Eruca</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 nutritional value of rocket crops. <i>Food Chemistry</i> , 2015, 172, 852-861.	4.2	139
5	Water-soluble precursors of beef flavour: I. Effect of diet and breed. <i>Meat Science</i> , 2008, 79, 124-130.	2.7	106
6	The effect of processing on chlorogenic acid content of commercially available coffee. <i>Food Chemistry</i> , 2013, 141, 3335-3340.	4.2	104
7	Absorption and metabolism of olive oil secoiridoids in the small intestine. <i>British Journal of Nutrition</i> , 2011, 105, 1607-1618.	1.2	80
8	Analysis of seven salad rocket (<i>Eruca sativa</i>) accessions: The relationships between sensory attributes and volatile and non-volatile compounds. <i>Food Chemistry</i> , 2017, 218, 181-191.	4.2	74
9	Influence of Sulfur Amino Acids on the Volatile and Nonvolatile Components of Cooked Salmon (<i>Salmo salar</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1427-1436.	2.4	65
10	Comparison of Volatile Compounds Isolated from the Skin and Flesh of Four Potato Cultivars after Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2414-2421.	2.4	62
11	Quantification of major camel milk proteins by capillary electrophoresis. <i>International Dairy Journal</i> , 2016, 58, 31-35.	1.5	60
12	Effects of domestic processing methods on the phytochemical content of watercress (<i>Nasturtium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	4.2	39
13	Influence of sugar type on the bioavailability of cocoa flavanols. <i>British Journal of Nutrition</i> , 2012, 108, 2243-2250.	1.2	32
14	Flavour profiles of three novel acidic varieties of muskmelon (<i>Cucumis melo</i> L.). <i>Food Chemistry</i> , 2013, 139, 1152-1160.	4.2	32
15	Valorisation of sweet corn (<i>Zea mays</i>) cob by extraction of valuable compounds. <i>International Journal of Food Science and Technology</i> , 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. <i>Euphytica</i> , 2017, 213, 180.	0.6	25
17	Volatile profile of Spanish <i>Cistus</i> plants as sources of antimicrobials for industrial applications. <i>Industrial Crops and Products</i> , 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. <i>Food Chemistry</i> , 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. <i>Postharvest Biology and Technology</i> , 2022, 183, 111753.	2.9	5
20	Sweet corn cob as a functional ingredient in bakery products. <i>Food Chemistry: X</i> , 2022, 13, 100180.	1.8	5
21	Career management for UK food degree students at multiple institutes using an industry-developed professional competencies framework. <i>Journal of Food Science Education</i> , 2021, 20, 99-109.	1.0	0