

Carlos DÃ-az-Romero

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

655
citations

516215

16
h-index

713013

21
g-index

22
all docs

22
docs citations

22
times ranked

1056
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Caffeic Acid on the Color of Red Wine. Journal of Agricultural and Food Chemistry, 2002, 50, 2062-2067.	2.4	83
2	Analysis of organic acid content in cultivars of tomato harvested in Tenerife. European Food Research and Technology, 2008, 226, 423-435.	1.6	63
3	Content of Free Phenolic Compounds in Cultivars of Potatoes Harvested in Tenerife (Canary Islands). Journal of Agricultural and Food Chemistry, 2004, 52, 1323-1327.	2.4	46
4	Organic Acid Contents in Onion Cultivars (<i>Allium cepa</i> L.). Journal of Agricultural and Food Chemistry, 2008, 56, 6512-6519.	2.4	46
5	Physicochemical characterization of cactus pads from <i>Opuntia dillenii</i> and <i>Opuntia ficus indica</i> . Food Chemistry, 2015, 188, 393-398.	4.2	44
6	Differential Characteristics in the Chemical Composition of Bananas from Tenerife (Canary Islands) and Ecuador. Journal of Agricultural and Food Chemistry, 2002, 50, 7586-7592.	2.4	41
7	What Gives a Wine Its Strong Red Color? Main Correlations Affecting Copigmentation. Journal of Agricultural and Food Chemistry, 2016, 64, 6567-6574.	2.4	41
8	Amino acid content in seaweeds from the Magellan Straits (Chile). Journal of Food Composition and Analysis, 2016, 53, 77-84.	1.9	36
9	Statistical Differentiation of Bananas According to Their Mineral Composition. Journal of Agricultural and Food Chemistry, 2002, 50, 6130-6135.	2.4	34
10	Application of multidimensional scaling technique to differentiate sweet potato (<i>Ipomoea batatas</i> (L.) Tj ETQq0 0 0 rgBT /Overlock 10 T 2016, 46, 43-49.	1.9	29
11	The magnitude of copigmentation in the colour of aged red wines made in the Canary Islands. European Food Research and Technology, 2007, 224, 643-648.	1.6	28
12	Characterization of various chestnut cultivars by means of chemometrics approach. Food Chemistry, 2008, 107, 537-544.	4.2	27
13	Physicochemical characteristics and pollen spectrum of monofloral honeys from Tenerife, Spain. Food Chemistry, 2017, 228, 441-446.	4.2	24
14	Quality evaluation of minimally fresh-cut processed pineapples. LWT - Food Science and Technology, 2020, 129, 109607.	2.5	22
15	Comparison of mineral and trace element contents in onion cultivars (<i>Allium cepa</i> L.). Journal of the Science of Food and Agriculture, 2008, 88, 1554-1561.	1.7	20
16	Cluster Analysis and Artificial Neural Networks Multivariate Classification of Onion Varieties. Journal of Agricultural and Food Chemistry, 2010, 58, 11435-11440.	2.4	19
17	Phenolic profile in varietal white wines made in the Canary Islands. European Food Research and Technology, 2008, 226, 871-876.	1.6	14
18	Serum concentrations of macro and trace elements in heroin addicts of the Canary islands. Journal of Trace Elements in Medicine and Biology, 2004, 17, 235-242.	1.5	11

#	ARTICLE	IF	CITATIONS
19	Comparison of Pesticide Residue Levels in Red Wines from Canary Islands, Iberian Peninsula, and Cape Verde. <i>Foods</i> , 2020, 9, 1555.	1.9	10
20	The chemical composition of barley grain (<i>Hordeum vulgare</i> L.) landraces from the Canary Islands. <i>Journal of Food Science</i> , 2020, 85, 1725-1734.	1.5	10
21	Chromium(III) in cactus pad and its possible role in the antihyperglycemic activity. <i>Journal of Functional Foods</i> , 2012, 4, 311-314.	1.6	7
22	Biochemical and haematological differentiation of opiate addicts from healthy subjects. A case control study. <i>Journal of Applied Biomedicine</i> , 2005, 3, 37-46.	0.6	0