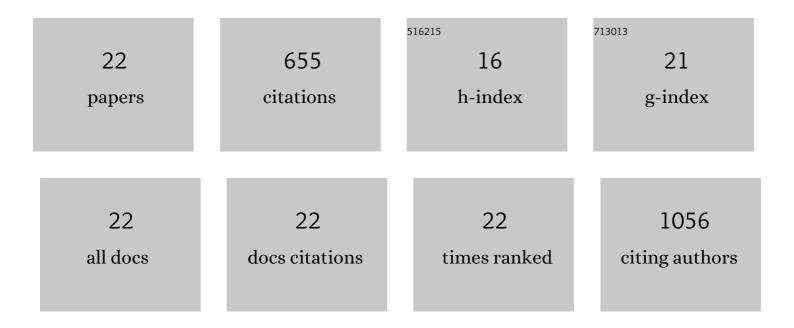
Carlos DÃ-az-Romero

List of Publications by Year in descending order

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#	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 (Allium cepa L.). Journal of Agricultural and Food Chemistry, 2008, 56, 6512-6519.	2.4	46
5	Physicochemical characterization of cactus pads from Opuntia dillenii and Opuntia ficus indica. 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 (Ipomoea batatas (L.)) Tj ETQ 2016, 46, 43-49.	q0 0 0 rgBT 1.9	Overlock 10 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. Foods, 2020, 9, 1555.	1.9	10
20	The chemical composition of barley grain (<i>Hordeum vulgare</i> L.) landraces from the Canary Islands. Journal of Food Science, 2020, 85, 1725-1734.	1.5	10
21	Chromium(III) in cactus pad and its possible role in the antihyperglycemic activity. Journal of Functional Foods, 2012, 4, 311-314.	1.6	7
22	Biochemical and haematological differentiation of opiate addicts from healthy subjects. A case control study. Journal of Applied Biomedicine, 2005, 3, 37-46.	0.6	0