

M Ángeles Romero-Rodríguez

List of Publications by Year in descending order

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40
papers

778
citations

516710

16
h-index

526287

27
g-index

40
all docs

40
docs citations

40
times ranked

1047
citing authors

#	ARTICLE	IF	CITATIONS
1	Color, anthocyanin pigment, ascorbic acid and total phenolic compound determination in organic versus conventional strawberries (<i>Fragaria</i> — <i>ananassa</i> Duch, cv Selva). <i>Journal of Food Composition and Analysis</i> , 2012, 28, 23-30.	3.9	126
2	Determination of Vitamin C and Organic Acids in Various Fruits by HPLC. <i>Journal of Chromatographic Science</i> , 1992, 30, 433-437.	1.4	92
3	Sensory characteristics of Galician chorizo sausage packed under vacuum and under modified atmospheres. <i>Meat Science</i> , 2002, 62, 67-71.	5.5	45
4	The influence of storage time on micronutrients in bottled tomato pulp. <i>Food Chemistry</i> , 2009, 112, 146-149.	8.2	38
5	Sensory quality and consumer acceptance of skim yoghurt produced with transglutaminase at pilot plant scale. <i>International Journal of Dairy Technology</i> , 2019, 72, 388-394.	2.8	36
6	Evaluation of a modified atmosphere packaging system in pallets to extend the shelf-life of the stored tomato at cooling temperature. <i>Food Chemistry</i> , 2021, 364, 130309.	8.2	34
7	Development of a sensory profile for the specific denomination "Galician potato". <i>Food Quality and Preference</i> , 2002, 13, 99-106.	4.6	26
8	Micronutrient contents in organic and conventional tomatoes (<i>Solanum lycopersicum</i> L.). <i>International Journal of Food Science and Technology</i> , 2011, 46, 1561-1568.	2.7	25
9	Comparison of physicochemical, microscopic and sensory characteristics of ecologically and conventionally grown crops of two cultivars of tomato (<i>Lycopersicon esculentum</i> Mill.). <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 743-749.	3.5	24
10	HPLC determination of major pigments in the bean <i>Phaseolus vulgaris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1613-1615.	5.2	23
11	Changes in the physicochemical properties and organoleptic quality of galician chorizos during curing and after vacuum-packing. <i>Food Chemistry</i> , 1997, 60, 555-558.	8.2	21
12	Interaction between rennet source and transglutaminase in white fresh cheese production: Effect on physicochemical and textural properties. <i>LWT - Food Science and Technology</i> , 2019, 113, 108279.	5.2	21
13	Sensory descriptive analysis and hedonic consumer test for Galician type breads. <i>Food Control</i> , 2022, 134, 108765.	5.5	21
14	HPLC Determination of Pectins in Raspberries as Galacturonic Acid and Optimization Using Forward Optical Scanning. <i>Journal of Chromatographic Science</i> , 1993, 31, 477-479.	1.4	20
15	Sensory Characteristics and Consumer Acceptance and Purchase Intention Toward Fresh-Cut Potatoes. <i>Journal of Food Science</i> , 2012, 77, S40-6.	3.1	17
16	Physicochemical evaluation of low-fat yoghurt produced with microbial transglutaminase. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5479-5485.	3.5	17
17	Life cycle assessment of autochthonous varieties of wheat and artisanal bread production in Galicia, Spain. <i>Science of the Total Environment</i> , 2020, 713, 136720.	8.0	17
18	Physicochemical and sensory properties of Galician chorizo sausage preserved by refrigeration, freezing, oil-immersion, or vacuum-packing. <i>Meat Science</i> , 2001, 58, 99-104.	5.5	16

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19	Effects of different pre-freezing blanching procedures on the physicochemical properties of Brassica rapa leaves (Turnip Greens, Grelós). <i>International Journal of Food Science and Technology</i> , 2006, 41, 1067-1072.	2.7	14
20	Physical and analytical characteristics of the kiwano. <i>Journal of Food Composition and Analysis</i> , 1992, 5, 319-322.	3.9	13
21	Comparison of different peeling systems for kiwifruit (<i>Actinidia deliciosa</i> (L.) DZ, cv Tj ETQq1 1 0.784314 rgBT /Overlock	2.7	13
22	Skim yoghurt with microbial transglutaminase: evaluation of consumer acceptance. <i>CYTA - Journal of Food</i> , 2019, 17, 280-287.	1.9	13
23	Sensory Analysis of Protected Geographical Indication Products: An Example with Turnip Greens and Tops. <i>Journal of Sensory Studies</i> , 2012, 27, 482-489.	1.6	11
24	Sensory evaluation of low-fat yoghurt produced with microbial transglutaminase and comparison with physicochemical evaluation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2088-2095.	3.5	11
25	Kiwifruit in Syrup: Consumer Acceptance, Purchase Intention and Influence of Processing and Storage Time on Physicochemical and Sensory Characteristics. <i>Food and Bioprocess Technology</i> , 2015, 8, 2268-2278.	4.7	10
26	Effects of manufacturing process variables on the physicochemical and sensory characteristics of Galician chorizo sausage. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 273-279.	3.5	9
27	Colour of hot paprika from the La Vera and Murcia regions packaged in different atmospheres during storage. <i>International Journal of Food Science and Technology</i> , 2014, 49, 217-223.	2.7	8
28	Rennet type and microbial transglutaminase in cheese: effect on sensory properties. <i>European Food Research and Technology</i> , 2020, 246, 513-526.	3.3	8
29	Changes in sensory properties of Galician chorizo sausage preserved by freezing, oil-immersion and vacuum-packing. <i>Meat Science</i> , 2005, 70, 223-228.	5.5	7
30	Development of a Quality Index Method for Freshness Assessment of Thawed Greenland Halibut (<i>Reinhardtius hippoglossoides</i>) Stored at Chilling Temperature. <i>Food and Bioprocess Technology</i> , 2014, 7, 1847-1852.	4.7	7
31	Influence of bread shape on the sensory characteristics of Galician breads: Development of lexicon, efficacy control of the trained panel and establishment of a sensory profile. <i>LWT - Food Science and Technology</i> , 2021, 135, 110024.	5.2	7
32	Influence of storage conditions on the sensory and physicochemical characteristics of Galician Kennebec potatoes (<i>Solanum tuberosum</i> L.). <i>CYTA - Journal of Food</i> , 2012, 10, 48-56.	1.9	6
33	Influence of the postharvest processing of the "Garnica" coffee variety on the sensory characteristics and overall acceptance of the beverage. <i>Journal of Sensory Studies</i> , 2019, 34, e12502.	1.6	5
34	Novel cheese with vegetal rennet and microbial transglutaminase: Effect of storage on consumer acceptability, sensory and instrumental properties. <i>International Journal of Dairy Technology</i> , 2021, 74, 202-214.	2.8	5
35	An immunochemical technique for the detection of ovalbumin in surimi-derived products. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1614-1616.	3.5	4
36	Industrially Processed Vacuum-Packed Peeled Kennebec Potatoes: Process Optimization, Sensory Evaluation, and Consumer Response. <i>Journal of Food Science</i> , 2011, 76, S314-8.	3.1	3

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37	Effect of storage time on sensory and instrumental properties of skim milk yoghurt obtained with microbial transglutaminase. <i>International Journal of Dairy Technology</i> , 2020, 73, 157-167.	2.8	3
38	Surimi-Derived Elver Substitutes: Microscopic Appearance and Physicochemical and Sensory Properties. <i>Journal of Food Science</i> , 2002, 67, 351-355.	3.1	2
39	A QIM-Based Evaluation of Sensory Quality of Frozen-Thawed Roundnose Grenadier (<i>Coryphaenoides</i>) Tj ETQq1 1,0.784314 rgBT / 0	2.7	0
40	Influence of Treatment and Cooking Time on the Antioxidant Capacity of Different Vegetables Used in Atlantic and Mediterranean Diets. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2018, 6, 234-241.	0.3	0