

Roberto Megias-Perez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3075222/publications.pdf>

Version: 2024-02-01

30
papers

981
citations

516710

16
h-index

477307

29
g-index

33
all docs

33
docs citations

33
times ranked

1236
citing authors

#	ARTICLE	IF	CITATIONS
1	Different Shades of Kale—Approaches to Analyze Kale Variety Interrelations. <i>Genes</i> , 2022, 13, 232.	2.4	4
2	Cocoa origin classifiability through LC-MS data: A statistical approach for large and long-term datasets. <i>Food Research International</i> , 2021, 140, 109983.	6.2	7
3	HPLC-MS-based design of experiments approach on cocoa roasting. <i>Food Chemistry</i> , 2021, 360, 129694.	8.2	3
4	Changes in low molecular weight carbohydrates in kale during development and acclimation to cold temperatures determined by chromatographic techniques coupled to mass spectrometry. <i>Food Research International</i> , 2020, 127, 108727.	6.2	18
5	Monitoring the changes in low molecular weight carbohydrates in cocoa beans during spontaneous fermentation: A chemometric and kinetic approach. <i>Food Research International</i> , 2020, 128, 108865.	6.2	10
6	GADL1 is a multifunctional decarboxylase with tissue-specific roles in β -alanine and carnosine production. <i>Science Advances</i> , 2020, 6, eabb3713.	10.3	27
7	Evaluation of carbohydrates and quality parameters in six types of commercial teas by targeted statistical analysis. <i>Food Research International</i> , 2020, 133, 109122.	6.2	16
8	Investigating time dependent cocoa bean fermentation by ESI-FT-ICR mass spectrometry. <i>Food Research International</i> , 2020, 133, 109209.	6.2	7
9	Novel Amadori and Heyns compounds derived from short peptides found in dried cocoa beans. <i>Food Research International</i> , 2020, 133, 109164.	6.2	18
10	Disease-specific phenotypes in <i>iPSC</i> -derived neural stem cells with <i>POLG</i> mutations. <i>EMBO Molecular Medicine</i> , 2020, 12, e12146.	6.9	38
11	Characterization of commercial green tea leaves by the analysis of low molecular weight carbohydrates and other quality indicators. <i>Food Chemistry</i> , 2019, 290, 159-167.	8.2	11
12	Analysis of minor low molecular weight carbohydrates in cocoa beans by chromatographic techniques coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1584, 135-143.	3.7	15
13	Degradation of cocoa proteins into oligopeptides during spontaneous fermentation of cocoa beans. <i>Food Research International</i> , 2018, 109, 506-516.	6.2	51
14	Differentiation of black tea infusions according to origin, processing and botanical varieties using multivariate statistical analysis of LC-MS data. <i>Food Research International</i> , 2018, 109, 387-402.	6.2	65
15	Profiling, quantification and classification of cocoa beans based on chemometric analysis of carbohydrates using hydrophilic interaction liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , 2018, 258, 284-294.	8.2	41
16	Profiling and Quantification of Regioisomeric Caffeoyl Glucoses in Berry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1096-1104.	5.2	9
17	Äber die Chemie der Schokoladenherstellung. <i>Nachrichten Aus Der Chemie</i> , 2018, 66, 965-970.	0.0	2
18	Origin and varietal based proteomic and peptidomic fingerprinting of <i>Theobroma cacao</i> in non-fermented and fermented cocoa beans. <i>Food Research International</i> , 2018, 111, 137-147.	6.2	45

#	ARTICLE	IF	CITATIONS
19	Origin-based polyphenolic fingerprinting of Theobroma cacao in unfermented and fermented beans. Food Research International, 2017, 99, 550-559.	6.2	74
20	Diversity of Kale (Brassica oleraceavar.sabellica): Glucosinolate Content and Phylogenetic Relationships. Journal of Agricultural and Food Chemistry, 2016, 64, 3215-3225.	5.2	49
21	Biochemical fate of vicilin storage protein during fermentation and drying of cocoa beans. Food Research International, 2016, 90, 53-65.	6.2	33
22	Aseptic artificial fermentation of cocoa beans can be fashioned to replicate the peptide profile of commercial cocoa bean fermentations. Food Research International, 2016, 89, 764-772.	6.2	30
23	Presence of galactooligosaccharides and furosine in special dairy products designed for elderly people. Food Chemistry, 2015, 172, 481-485.	8.2	15
24	Fourier transform ion cyclotron resonance mass spectrometrical analysis of raw fermented cocoa beans of Cameroon and Ivory Coast origin. Food Research International, 2014, 64, 958-961.	6.2	20
25	Survey of quality indicators in commercial dehydrated fruits. Food Chemistry, 2014, 150, 41-48.	8.2	57
26	Impact of processing conditions on the kinetic of vitamin C degradation and 2-furoylmethyl amino acid formation in dried strawberries. Food Chemistry, 2014, 153, 164-170.	8.2	60
27	Impact of high-intensity ultrasound on the formation of lactulose and Maillard reaction glycoconjugates. Food Chemistry, 2014, 157, 186-192.	8.2	56
28	Identification of novel cocoa flavonoids from raw fermented cocoa beans by HPLC-MSn. Food Research International, 2014, 63, 353-359.	6.2	46
29	Determinación de triptasa en el líquido de una ampolla en un caso de mastocitosis cutánea eritrodérmica difusa. Revista Del Laboratorio Clínico, 2012, 5, 127-129.	0.1	0
30	The chemistry of low molecular weight black tea polyphenols. Natural Product Reports, 2010, 27, 417.	10.3	151