Alicia Moreno-Ortega

List of Publications by Year
in descending order

21	275	933447	940533
papers	citations	10 h-index	16 g-index

23	23	23	326
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Development and validation of UHPLC-HRMS methodology for the determination of flavonoids, amino acids and organosulfur compounds in black onion, a novel derived product from fresh shallot onions (Allium cepa var. aggregatum). LWT - Food Science and Technology, 2018, 97, 376-383.	5.2	32
2	In Vitro Gastrointestinal Digestion and Colonic Catabolism of Mango (Mangifera indica L.) Pulp Polyphenols. Foods, 2020, 9, 1836.	4.3	26
3	Assessment risk to childrenâ€™s health due to consumption of cowâ€™s milk in polluted areas in Puebla and Tlaxcala, Mexico. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 200-207.	2.8	24
4	Physicochemical Characterization and Biological Activities of Black and White Garlic: In Vivo and In Vitro Assays. Foods, 2019, 8, 220.	4.3	24
5	Health risks in rural populations due to heavy metals found in agricultural soils irrigated with wastewater in the Alto Balsas sub-basin in Tlaxcala and Puebla, Mexico. International Journal of Environmental Health Research, 2017, 27, 476-486.	2.7	23
6	Bioaccessibility of Bioactive Compounds of â€˜Fresh Garlicâ€™ and â€˜Black Garlicâ€™ through In Vitro Gastrointestinal Digestion. Foods, 2020, 9, 1582.	4.3	23
7	Game meat consumption by hunters and their relatives: a probabilistic approach. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1739-1748.	2.3	21
8	Influence of Variety and Storage Time of Fresh Garlic on the Physicochemical and Antioxidant Properties of Black Garlic. Foods, 2019, 8, 314.	4.3	21
9	Changes in the antioxidant activity and metabolite profile of three onion varieties during the elaboration of â€˜black onionâ€™. Food Chemistry, 2020, 311, 125958.	8.2	20
10	Antioxidant Activity and Bio-Accessibility of Polyphenols in Black Carrot (Daucus carota L. ssp. sativus) Tj ETQq0 0 0 rgBT /Overlock 10 T Colonic Fermentation. Foods, 2021, 10, 457.	4.3	11
11	Probabilistic risk analysis of mercury intake via food consumption in Spain. Journal of Trace Elements in Medicine and Biology, 2017, 43, 135-141.	3.0	10
12	Waist Circumference as a Preventive Tool of Atherogenic Dyslipidemia and Obesity-Associated Cardiovascular Risk in Young Adults Males: A Cross-Sectional Pilot Study. Diagnostics, 2020, 10, 1033.	2.6	9
13	Changes in the Organosulfur and Polyphenol Compound Profiles of Black and Fresh Onion during Simulated Gastrointestinal Digestion. Foods, 2021, 10, 337.	4.3	6
14	Risk Assessment of Cd, Cu, and Pb from the consumption of hunted meat: red-legged partridge and wild rabbit. Biological Trace Element Research, 2021, 199, 1843-1854.	3.5	5
15	Characterization of the gastronomy of the city of CÃ³rdoba: Demographic influence. International Journal of Gastronomy and Food Science, 2020, 20, 100201.	3.0	4
16	In Vitro Colonic Fermentation of (Poly)phenols and Organosulfur Compounds of Fresh and Black Garlic. Journal of Agricultural and Food Chemistry, 2022, 70, 3666-3677.	5.2	4
17	Metales pesados en leche de vacas alimentadas con alfalfa producida en suelos irrigados con aguas residuales en Puebla y Tlaxcala, MÃ©xico. Revista Mexicana De Ciencias Pecuarias, 2018, 9, 466-485.	0.4	3
18	Covid 19: Eating behavior changes related to individual and household factors during the COVID-19 lockdown in Spain. Archivos Latinoamericanos De Nutricion, 2021, 71, 13-27.	0.3	3

#	Article	IF	Citations
19	Effects of colonic fermentation on the stability of fresh and black onion bioactives. Food and Function, 2022, 13, 4432-4444.	4.6	2
20	Trace Element Concentrations in Migratory Game Bird Meat: Contribution to Reference Intakes Through a Probabilistic Assessment. Biological Trace Element Research, 2020, 197, 651-659.	3.5	1
21	Wild mushroom consumption by pickers in the south of Spain: a probabilistic approach. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 195-202.	2.3	0