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List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

857
citations

932766

10
h-index

996533

15
g-index

23
all docs

23
docs citations

23
times ranked

1230
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of food matrix and processing on the in vitro bioaccessibility of vitamin C, phenolic compounds, and hydrophilic antioxidant activity from fruit juice-based beverages. <i>Journal of Functional Foods</i> , 2015, 14, 33-43.	1.6	191
2	Soy milk phenolic compounds, isoflavones and antioxidant activity as affected by in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2013, 136, 206-212.	4.2	183
3	Changes in Vitamin C, Phenolic, and Carotenoid Profiles Throughout in Vitro Gastrointestinal Digestion of a Blended Fruit Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1859-1867.	2.4	156
4	In vitro bioaccessibility of health-related compounds as affected by the formulation of fruit juice- and milk-based beverages. <i>Food Research International</i> , 2014, 62, 771-778.	2.9	94
5	Food matrix and processing influence on carotenoid bioaccessibility and lipophilic antioxidant activity of fruit juice-based beverages. <i>Food and Function</i> , 2016, 7, 380-389.	2.1	73
6	In vitro bioaccessibility of health-related compounds from a blended fruit juice-soy milk beverage: Influence of the food matrix. <i>Journal of Functional Foods</i> , 2014, 7, 161-169.	1.6	55
7	Effect of ultrasound processing on the bioaccessibility of phenolic compounds and antioxidant capacity of selected vegetables. <i>Food Science and Biotechnology</i> , 2019, 28, 1713-1721.	1.2	25
8	Milk Protein-Based Edible Films: Influence on Mechanical, Hydrodynamic, Optical and Antioxidant Properties. <i>Coatings</i> , 2022, 12, 196.	1.2	17
9	In vitro bioaccessibility of isoflavones from a soy milk-based beverage as affected by thermal and non-thermal processing. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102504.	2.7	16
10	High-intensity pulsed electric fields or thermal treatment of broccoli juice: the effects of processing on minerals and free amino acids. <i>European Food Research and Technology</i> , 2020, 246, 539-548.	1.6	13
11	Impact of critical high-intensity pulsed electric field processing parameters on oxidative enzymes and color of broccoli juice. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14362.	0.9	12
12	Effect of conventional and organic fertilizers on volatile compounds of raspberry fruit. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2020, 48, 862-870.	0.5	4
13	Foliar nutritional content and apple fruit quality as affected by organic, conventional, or integrated management. <i>Journal of Plant Nutrition</i> , 2021, 44, 1886-1902.	0.9	4
14	Vegetative Growth and Quality of Blueberry Fruit Cultivated in Chihuahua, Mexico. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2018, 47, 450-457.	0.5	3
15	Bioaccessibility and bioavailability of bioactive compounds delivered from microalgae. , 2021, , 325-342.		2
16	Effect of Calcium Carbonate Residues from Cement Industries on the Phenolic Composition and Yield of Shiraz Grapes. <i>South African Journal of Enology and Viticulture</i> , 2020, 41, .	0.8	1
17	Effect of Thermal Processing on Potato Sensory Profile and off-Odours Detection during Storage. <i>American Journal of Potato Research</i> , 2018, 95, 659-669.	0.5	0
18	Vegetative Growth, Flowering and Attributes of Physicochemical Quality in Blackberry "Tupy" Fruits Grown in Chihuahua, Mexico. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2019, 47, 980-986.	0.5	0

#	ARTICLE	IF	CITATIONS
19	Patrones para estimar la fertilidad del suelo mediante la técnica de cromatografía de Pfeiffer. Terra Latinoamericana, 0, 39, .	0.3	0