Rosa M Delgado

List of Publications by Year
in descending order

20	521	567281 15	794594 19
papers	citations	h-index	g-index

20	20	20	445
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Protective effect of phenolic compounds on carbonyl-amine reactions produced by lipid-derived reactive carbonyls. Food Chemistry, 2017, 229, 388-395.	8.2	23
2	Antagonism between lipid-derived reactive carbonyls and phenolic compounds in the Strecker degradation of amino acids. Food Chemistry, 2016, 194, 1143-1148.	8.2	24
3	Use of Nucleophilic Compounds, and Their Combination, for Acrylamide Removal. , 2016, , 297-307.		4
4	Contribution of Phenolic Compounds to Food Flavors: Strecker-Type Degradation of Amines and Amino Acids Produced by o- and p-Diphenols. Journal of Agricultural and Food Chemistry, 2015, 63, 312-318.	5.2	28
5	Evaluating the potential of high pressure high temperature and thermal processing on volatile compounds, nutritional and structural properties of orange and yellow carrots. European Food Research and Technology, 2015, 240, 183-198.	3.3	15
6	Relationship between lutein and mycotoxin content in durum wheat. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1-10.	2.3	10
7	Effect of water activity in tortilla and its relationship on the acrylamide content after frying. Journal of Food Engineering, 2014, 143, 1-7.	5.2	20
8	Histamine formation by lipid oxidation products. Food Research International, 2013, 52, 206-213.	6.2	17
9	Determination of Î±-keto acids in pork meat and Iberian ham via tandem mass spectrometry. Food Chemistry, 2013, 140, 183-188.	8.2	10
10	Intermediate role of Î±-keto acids in the formation of Strecker aldehydes. Food Chemistry, 2013, 141, 1140-1146.	8.2	22
11	Chemical Conversion of Phenylethylamine into Phenylacetaldehyde by Carbonylâ€“Amine Reactions in Model Systems. Journal of Agricultural and Food Chemistry, 2012, 60, 5491-5496.	5.2	16
12	Formation of Î²-phenylethylamine as a consequence of lipid oxidation. Food Research International, 2012, 46, 321-325.	6.2	32
13	Positive interaction between amino and sulfhydryl groups for acrylamide removal. Food Research International, 2011, 44, 1083-1087.	6.2	29
14	Amino phospholipids and lecithins as mitigating agents for acrylamide in asparagine/glucose and asparagine/2,4-decadienal model systems. Food Chemistry, 2011, 126, 104-108.	8.2	11
15	Strecker aldehydes and Î±-keto acids, produced by carbonylâ€“amine reactions, contribute to the formation of acrylamide. Food Chemistry, 2011, 128, 465-470.	8.2	29
16	Asparagine Decarboxylation by Lipid Oxidation Products in Model Systems. Journal of Agricultural and Food Chemistry, 2010, 58, 10512-10517.	5.2	48
17	Model Reactions of Acrylamide with Selected Amino Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 1708-1713.	5.2	81
18	Role of mercaptans on acrylamide elimination. Food Chemistry, 2010, 122, 596-601.	8.2	38

#	Article	IF	Citations
19	Conversion of 3â€aminopropionamide and 3â€alkylaminopropionamides into acrylamide in model systems. Molecular Nutrition and Food Research, 2009, 53, 1512-1520.	3.3	26
20	Degradation of asparagine to acrylamide by carbonyl-amine reactions initiated by alkadienals. Food Chemistry, 2009, 116, 779-784.	8.2	38