

Miriam Torres Moreno

List of Publications by Year in descending order

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12
papers

377
citations

1163117

8
h-index

1199594

12
g-index

14
all docs

14
docs citations

14
times ranked

583
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional composition and fatty acids profile in cocoa beans and chocolates with different geographical origin and processing conditions. Food Chemistry, 2015, 166, 125-132.	8.2	131
2	Influence of label information on dark chocolate acceptability. Appetite, 2012, 58, 665-671.	3.7	65
3	Dark chocolate acceptability: influence of cocoa origin and processing conditions. Journal of the Science of Food and Agriculture, 2012, 92, 404-411.	3.5	42
4	Effect of oral administration of a whole formula diet on nutritional and cognitive status in patients with Alzheimer's disease. Clinical Nutrition, 2005, 24, 390-397.	5.0	40
5	Comparison of check-all-that-apply and forced-choice Yes/No question formats for sensory characterisation. Food Quality and Preference, 2014, 35, 32-40.	4.6	34
6	Effect of cocoa roasting time on volatile composition of dark chocolates from different origins determined by HS-SPME/GC-MS. CYTA - Journal of Food, 2021, 19, 81-95.	1.9	11
7	Urinary incontinence and sedentary behaviour in nursing home residents in Osona, Catalonia: protocol for the OsoNaH project, a multicentre observational study. BMJ Open, 2021, 11, e041152.	1.9	11
8	Urinary Incontinence and Its Association with Physical and Psycho-Cognitive Factors: A Cross-Sectional Study in Older People Living in Nursing Homes. International Journal of Environmental Research and Public Health, 2022, 19, 1500.	2.6	10
9	Sarcopenia and associated factors according to the EWGSOP2 criteria in older people living in nursing homes: a cross-sectional study. BMC Geriatrics, 2022, 22, 350.	2.7	9
10	Effect of pork back-fat reduction and substitution with texturized pea protein on acceptability and sensory characteristics of dry fermented sausages. CYTA - Journal of Food, 2021, 19, 429-439.	1.9	6
11	Consensus document on the prevention of methylmercury exposure in Spain. Journal of Trace Elements in Medicine and Biology, 2015, 32, 122-134.	3.0	4
12	Characterization of Volatile Compounds in Dark Chocolates by HS-SPME and GC-MS. , 2014, , 283-287.		3