

# MarÃ-a L PÃ©rez-RodrÃ-guez

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

359  
citations

840728

11  
h-index

888047

17  
g-index

17  
all docs

17  
docs citations

17  
times ranked

540  
citing authors

#	ARTICLE	IF	CITATIONS
1	Capillary electrophoretic analysis of genetic variants of milk proteins from different species. <i>Journal of Chromatography A</i> , 1997, 768, 47-56.	3.7	68
2	Study of the polymorphism of caprine milk caseins by capillary electrophoresis. <i>Journal of Dairy Research</i> , 1997, 64, 515-523.	1.4	49
3	Monitoring nitrite and nitrate residues in frankfurters during processing and storage. <i>Meat Science</i> , 1996, 44, 65-73.	5.5	35
4	Matching in Vitro Bioaccessibility of Polyphenols and Antioxidant Capacity of Soluble Coffee by Boosted Regression Trees. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9572-9582.	5.2	28
5	Qualitative and nutritional comparison of goji berry fruits produced in organic and conventional systems. <i>Scientia Horticulturae</i> , 2019, 257, 108660.	3.6	28
6	Use of Different Dietary Protein Sources for Lactating Goats: Milk Production and Composition as Functions of Protein Degradability and Amino Acid Composition. <i>Journal of Dairy Science</i> , 1999, 82, 555-565.	3.4	26
7	Antioxidant phytochemicals of <i>Hovenia dulcis</i> Thunb. peduncles in different maturity stages. <i>Journal of Functional Foods</i> , 2015, 18, 1117-1124.	3.4	26
8	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-ESI/MS-QTOF. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2290-2300.	2.7	24
9	Evaluation of the Antioxidant Potential of Mixed Fruit-Based Beverages: a New Insight on the Folin-Ciocalteu Method. <i>Food Analytical Methods</i> , 2018, 11, 2897-2906.	2.6	22
10	Effect of adding smoke-flavouring to frankfurters on nitrite and nitrate levels. <i>Food Chemistry</i> , 1998, 62, 201-205.	8.2	13
11	In vitro assessment of potential intestinal absorption of some phenolic families and carboxylic acids from commercial instant coffee samples. <i>Food and Function</i> , 2016, 7, 2706-2711.	4.6	12
12	Study of Xoconostle ( <i>Opuntia</i> spp.) Powder as Source of Dietary Fiber and Antioxidants. <i>Foods</i> , 2020, 9, 403.	4.3	9
13	Effect of cooking on nitrate in dehydrated soups. <i>International Journal of Food Science and Technology</i> , 1995, 30, 45-48.	2.7	6
14	Chemical characterization and biological activities of two varieties of xoconostle fruits <i>Opuntia joconostle</i> F.A.C. Weber ex Diguët and <i>Opuntia matudae</i> Scheinvar. <i>Food and Function</i> , 2019, 10, 3181-3187.	4.6	6
15	Residual nitrite and nitrate levels of frankfurters along with their shelf-life. <i>Food Additives and Contaminants</i> , 1997, 14, 803-808.	2.0	3
16	Analytical study of the mineral fraction of mustard seed and mustard sauces. <i>Food Chemistry</i> , 1998, 62, 157-160.	8.2	2
17	Biological activities, chromatographic profile and thermal stability of organic and conventional goji berry. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1263.	3.2	2