

Mara L Prez-Rodrguez

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

17
papers

271
citations

10
h-index

16
g-index

17
ext. papers

313
ext. citations

4.8
avg, IF

2.52
L-index

#	Paper	IF	Citations
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	2.8	0
16	Study of Xoconostle (spp.) Powder as Source of Dietary Fiber and Antioxidants. <i>Foods</i> , 2020 , 9,	4.9	5
15	Chemical characterization and biological activities of two varieties of xoconostle fruits Opuntia joconostle F.A.C. Weber ex Diguet and Opuntia matudae Scheinvar. <i>Food and Function</i> , 2019 , 10, 3181-3187	6.1	3
14	Qualitative and nutritional comparison of goji berry fruits produced in organic and conventional systems. <i>Scientia Horticulturae</i> , 2019 , 257, 108660	4.1	12
13	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	3.4	12
12	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-DAD-ESI/MS-QTOF. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2290-2300	3.8	18
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, 2706-11	6.1	7
10	Antioxidant phytochemicals of Hovenia dulcis Thunb. peduncles in different maturity stages. <i>Journal of Functional Foods</i> , 2015 , 18, 1117-1124	5.1	19
9	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, 9572-82	5.7	24
8	Effect of cooking on nitrate in dehydrated soups. <i>International Journal of Food Science and Technology</i> , 2007 , 30, 45-48	3.8	6
7	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, 555-654		18
6	Effect of adding smoke-flavouring to frankfurters on nitrite and nitrate levels. <i>Food Chemistry</i> , 1998 , 62, 201-205	8.5	10
5	Analytical study of the mineral fraction of mustard seed and mustard sauces. <i>Food Chemistry</i> , 1998 , 62, 157-160	8.5	2
4	Residual nitrite and nitrate levels of frankfurters along with their shelf-life. <i>Food Additives and Contaminants</i> , 1997 , 14, 803-8		2
3	Study of the polymorphism of caprine milk caseins by capillary electrophoresis. <i>Journal of Dairy Research</i> , 1997 , 64, 515-23	1.6	46
2	Capillary electrophoretic analysis of genetic variants of milk proteins from different species. <i>Journal of Chromatography A</i> , 1997 , 768, 47-56	4.5	58
1	Monitoring nitrite and nitrate residues in frankfurters during processing and storage. <i>Meat Science</i> , 1996 , 44, 65-73	6.4	29

