

Jose M Moreno-Rojas

List of Publications by Year in descending order

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103
papers

3,353
citations

126708

33
h-index

189595

50
g-index

103
all docs

103
docs citations

103
times ranked

4402
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential Health Benefits of Plant Food-Derived Bioactive Components: An Overview. <i>Foods</i> , 2021, 10, 839.	1.9	187
2	Multivariate analysis of NMR fingerprint of the unsaponifiable fraction of virgin olive oils for authentication purposes. <i>Food Chemistry</i> , 2010, 118, 956-965.	4.2	120
3	Influence of heat treatment on antioxidant capacity and (poly)phenolic compounds of selected vegetables. <i>Food Chemistry</i> , 2016, 197, 466-473.	4.2	105
4	Virgin Olive Oil Authentication by Multivariate Analyses of ^1H NMR Fingerprints and ^{13}C and ^2H Data. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5586-5596.	2.4	94
5	Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5365-5374.	2.4	94
6	Determination of diquat and paraquat in olive oil by ion-pair liquid chromatography-electrospray ionization mass spectrometry (MRM). <i>Food Chemistry</i> , 2006, 97, 181-188.	4.2	93
7	Geographical origin classification of olive oils by PTR-MS. <i>Food Chemistry</i> , 2008, 108, 374-383.	4.2	93
8	Identification of Plasma and Urinary Metabolites and Catabolites Derived from Orange Juice (Poly)phenols: Analysis by High-Performance Liquid Chromatography-High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5724-5735.	2.4	83
9	Assessment of premium organic orange juices authenticity using HPLC-HR-MS and HS-SPME-GC-MS combining data fusion and chemometrics. <i>Food Control</i> , 2017, 82, 203-211.	2.8	67
10	Is thinning an alternative when trees could die in response to drought? The case of planted <i>Pinus nigra</i> and <i>P. Sylvestris</i> stands in southern Spain. <i>Forest Ecology and Management</i> , 2019, 433, 313-324.	1.4	63
11	Authentication of Farmed and Wild Turbot (<i>Psetta maxima</i>) by Fatty Acid and Isotopic Analyses Combined with Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2742-2750.	2.4	62
12	Determination of Origin of Atlantic Salmon (<i>Salmo salar</i>): The Use of Multiprobe and Multielement Isotopic Analyses in Combination with Fatty Acid Composition To Assess Wild or Farmed Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 989-997.	2.4	60
13	Impact of a (poly)phenol-rich extract from the brown algae <i>Ascophyllum nodosum</i> on DNA damage and antioxidant activity in an overweight or obese population: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 688-700.	2.2	59
14	Effect of the redox treatment of Pt/TiO ₂ system on its photocatalytic behaviour in the gas phase selective photooxidation of propan-2-ol. <i>Catalysis Today</i> , 2007, 128, 235-244.	2.2	58
15	Valorization of grape stems. <i>Industrial Crops and Products</i> , 2015, 63, 152-157.	2.5	58
16	Influence of genotype, cultivation system and irrigation regime on antioxidant capacity and selected phenolics of blueberries (<i>Vaccinium corymbosum</i> L.). <i>Food Chemistry</i> , 2016, 202, 276-283.	4.2	58
17	Assessing a traceability technique in fresh oranges (<i>Citrus sinensis</i> L. Osbeck) with an HS-SPME-GC-MS method. Towards a volatile characterisation of organic oranges. <i>Food Chemistry</i> , 2017, 221, 1930-1938.	4.2	56
18	Photocatalytic degradation of herbicide fluroxypyr in aqueous suspension of TiO ₂ . <i>Catalysis Today</i> , 2005, 101, 187-193.	2.2	52

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19	Bioavailability of orange juice (poly)phenols: the impact of short-term cessation of training by male endurance athletes. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 791-800.	2.2	51
20	Catabolism of citrus flavanones by the probiotics <i>Bifidobacterium longum</i> and <i>Lactobacillus rhamnosus</i> . <i>European Journal of Nutrition</i> , 2018, 57, 231-242.	1.8	49
21	Determination of herbicide residues in olive oil by gas chromatography-tandem mass spectrometry. <i>Food Chemistry</i> , 2007, 105, 855-861.	4.2	48
22	Toxicity prediction based on artificial intelligence: A multidisciplinary overview. <i>Wiley Interdisciplinary Reviews: Computational Molecular Science</i> , 2021, 11, e1516.	6.2	48
23	Ultrasonic-Assisted Extraction and Natural Deep Eutectic Solvents Combination: A Green Strategy to Improve the Recovery of Phenolic Compounds from <i>Lavandula pedunculata</i> subsp. <i>lusitanica</i> (Chaytor) Franco. <i>Antioxidants</i> , 2021, 10, 582.	2.2	47
24	Authentication of Trappist Beers by LC-MS Fingerprints and Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12089-12095.	2.4	46
25	Effects of salinity and nitrogen supply on the quality and health-related compounds of strawberry fruits (<i>Fragaria</i> – <i>Ananassa</i> cv. Primoris). <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2924-2930.	1.7	46
26	Sulfur free red wines through the use of grapevine shoots: Impact on the wine quality. <i>Food Chemistry</i> , 2018, 243, 453-460.	4.2	42
27	Authentication of Italian PDO lard using NIR spectroscopy, volatile profile and fatty acid composition combined with chemometrics. <i>Food Chemistry</i> , 2016, 212, 296-304.	4.2	41
28	Application of near-infrared reflectance spectroscopy for predicting carotenoid content in summer squash fruit. <i>Computers and Electronics in Agriculture</i> , 2014, 108, 71-79.	3.7	40
29	Carob Pulp: A Nutritional and Functional By-Product Worldwide Spread in the Formulation of Different Food Products and Beverages. A Review. <i>Processes</i> , 2021, 9, 1146.	1.3	40
30	The influence of yeast on chemical composition and sensory properties of dry white wines. <i>Food Chemistry</i> , 2018, 253, 227-235.	4.2	37
31	A comparative study on aromatic profiles of strawberry vinegars obtained using different conditions in the production process. <i>Food Chemistry</i> , 2016, 192, 1051-1059.	4.2	35
32	The use of stable isotope ratio analyses to discriminate wild and farmed gilthead sea bream (<i>Sparus</i>)	8.7	34
33	A nuclear magnetic resonance (¹ H and ¹³ C) and isotope ratio mass spectrometry (¹³ C, ² H and ¹⁸ O) study of Andalusian olive oils. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 1457-1466.	0.7	34
34	Effect of management (organic vs conventional) on volatile profiles of six plum cultivars (<i>Prunus</i>) markers. <i>Food Chemistry</i> , 2016, 199, 479-484.	4.2	34
35	Development and validation of UHPLC-HRMS methodology for the determination of flavonoids, amino acids and organosulfur compounds in black onion, a novel derived product from fresh shallot onions (<i>Allium cepa</i> var. <i>aggregatum</i>). <i>LWT - Food Science and Technology</i> , 2018, 97, 376-383.	2.5	32
36	Characterization of odour active compounds in strawberry vinegars. <i>Flavour and Fragrance Journal</i> , 2012, 27, 313-321.	1.2	31

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37	Digestibility of (Poly)phenols and Antioxidant Activity in Raw and Cooked Cactus Cladodes (<i>Opuntia ficus-indica</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5832-5844.	2.4	31
38	Multivariate optimization of headspace solid-phase microextraction coupled to gas chromatography-mass spectrometry for the analysis of terpenoids in sparkling wines. <i>Talanta</i> , 2020, 208, 120483.	2.9	31
39	Effect of hydroxytyrosol on quality of sulfur dioxide-free red wine. <i>Food Chemistry</i> , 2016, 192, 25-33.	4.2	30
40	The influence of pre-fermentative maceration and ageing factors on ester profile and marker determination of Pedro Ximenez sparkling wines. <i>Food Chemistry</i> , 2017, 230, 697-704.	4.2	30
41	Stable isotopes to discriminate lambs fed herbage or concentrate both obtained from C ₃ plants. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 3701-3705.	0.7	29
42	Application of visible/near-infrared reflectance spectroscopy for predicting internal and external quality in pepper. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3114-3125.	1.7	29
43	Replacement of sulfur dioxide by hydroxytyrosol in white wine: Influence on both quality parameters and sensory. <i>LWT - Food Science and Technology</i> , 2016, 65, 214-221.	2.5	29
44	Selective photooxidation of alcohols as test reaction for photocatalytic activity. <i>Applied Catalysis B: Environmental</i> , 2012, 128, 150-158.	10.8	27
45	Development and validation of an UHPLC-HRMS protocol for the analysis of flavan-3-ol metabolites and catabolites in urine, plasma and feces of rats fed a red wine proanthocyanidin extract. <i>Food Chemistry</i> , 2018, 252, 49-60.	4.2	27
46	Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020, 11, 3986-4001.	2.1	27
47	Effect of olive cultivar on bioaccessibility and antioxidant activity of phenolic fraction of virgin olive oil. <i>European Journal of Nutrition</i> , 2018, 57, 1925-1946.	1.8	27
48	Stable isotope ratio analysis as a tool to discriminate between rainbow trout (<i>O. mykiss</i>) fed diets based on plant or fish meal proteins. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 3706-3710.	0.7	26
49	Control of wine vinegar authenticity through ¹⁸ O analysis. <i>Food Control</i> , 2013, 29, 107-111.	2.8	26
50	In Vitro Gastrointestinal Digestion and Colonic Catabolism of Mango (<i>Mangifera indica</i> L.) Pulp Polyphenols. <i>Foods</i> , 2020, 9, 1836.	1.9	26
51	Effect of Organic and Conventional Management on Bio-Functional Quality of Thirteen Plum Cultivars (<i>Prunus salicina</i> Lindl.). <i>PLoS ONE</i> , 2015, 10, e0136596.	1.1	26
52	Oxygen-18 measurement of Andalusian olive oils by continuous flow pyrolysis/isotope ratio mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 487-496.	0.7	25
53	Individual and competitive liquid-phase hydrodechlorination of chlorinated pyridines over alkali-modified Pd/ZrO ₂ . <i>Applied Catalysis B: Environmental</i> , 2007, 76, 34-41.	10.8	24
54	Photocatalytic degradation of chlorinated pyridines in titania aqueous suspensions. <i>Catalysis Today</i> , 2008, 138, 110-116.	2.2	24

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55	Evidence of ¹³ C non-covalent isotope effects obtained by quantitative ¹³ C nuclear magnetic resonance spectroscopy at natural abundance during normal phase liquid chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 7043-7048.	1.8	24
56	Contrasting growth and water use efficiency after thinning in mixed <i>Abies pinsapo</i> - <i>Pinus pinaster</i> - <i>Pinus sylvestris</i> forests. <i>Journal of Forest Science</i> , 2016, 62, 53-64.	0.5	24
57	Grapevine-shoot stilbene extract as a preservative in red wine. <i>Food Chemistry</i> , 2016, 197, 1102-1111.	4.2	24
58	A critical evaluation of the use of gas chromatography- and high performance liquid chromatography-mass spectrometry techniques for the analysis of microbial metabolites in human urine after consumption of orange juice. <i>Journal of Chromatography A</i> , 2018, 1575, 100-112.	1.8	23
59	Bioaccessibility of Bioactive Compounds of "Fresh Garlic"™ and "Black Garlic"™ through In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1582.	1.9	23
60	The use of high hydrostatic pressure (HHP) treatments for table olives preservation. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 64-68.	2.7	22
61	¹³ C-NMR and isotopic fingerprinting of olive oil and its unsaponifiable fraction: Geographical origin of virgin olive oils by pattern recognition. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1991-2006.	1.0	22
62	Variety and Harvesting Season Effects on Antioxidant Activity and Vitamins Content of <i>Citrus sinensis</i> Macfad.. <i>Molecules</i> , 2015, 20, 8287-8302.	1.7	22
63	Efficacy of olive oil mill extract in replacing sulfur dioxide in wine model. <i>LWT - Food Science and Technology</i> , 2015, 61, 117-123.	2.5	22
64	Different Citrus rootstocks present high dissimilarities in their antioxidant activity and vitamins content according to the ripening stage. <i>Journal of Plant Physiology</i> , 2015, 174, 124-130.	1.6	22
65	Impact of Sequential Inoculation with the Non- <i>Saccharomyces</i> <i>T. delbrueckii</i> and <i>M. pulcherrima</i> Combined with <i>Saccharomyces cerevisiae</i> Strains on Chemicals and Sensory Profile of Ros� Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1598-1609.	2.4	22
66	Endophytic Colonization by the Entomopathogenic Fungus <i>Beauveria Bassiana</i> Affects Plant Volatile Emissions in the Presence or Absence of Chewing and Sap-Sucking Insects. <i>Frontiers in Plant Science</i> , 2021, 12, 660460.	1.7	22
67	Quantification of Total Phenolic and Carotenoid Content in Blackberries (<i>Rubus Fruticosus</i> L.) Using Near Infrared Spectroscopy (NIRS) and Multivariate Analysis. <i>Molecules</i> , 2018, 23, 3191.	1.7	21
68	Plasma pharmacokinetics of (poly)phenol metabolites and catabolites after ingestion of orange juice by endurance trained men. <i>Free Radical Biology and Medicine</i> , 2020, 160, 784-795.	1.3	21
69	Effect of Rootstock and Harvesting Period on the Bioactive Compounds and Antioxidant Activity of Two Orange Cultivars ("Salustiana"™ and "Sanguinelli"™) Widely Used in Juice Industry. <i>Processes</i> , 2020, 8, 31212.		21
70	Hydrodechlorination of 3-chloropyridine and chlorobenzene in methanol solution over alkali-modified zirconia-supported palladium catalysts. <i>Applied Catalysis B: Environmental</i> , 2005, 59, 275-283.	10.8	20
71	Authentication of farmed and wild european eel (<i>Anguilla anguilla</i>) by fatty acid profile and carbon and nitrogen isotopic analyses. <i>Food Control</i> , 2019, 102, 112-121.	2.8	20
72	Changes in the antioxidant activity and metabolite profile of three onion varieties during the elaboration of "black onion"™. <i>Food Chemistry</i> , 2020, 311, 125958.	4.2	20

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73	13C and 18O isotopic analysis to determine the origin of L-tartaric acid. <i>Rapid Communications in Mass Spectrometry</i> , 2005, 19, 1227-1230.	0.7	18
74	Evaluation of Antioxidant and Wound-Healing Properties of EHO-85, a Novel Multifunctional Amorphous Hydrogel Containing <i>Olea europaea</i> Leaf Extract. <i>Pharmaceutics</i> , 2022, 14, 349.	2.0	17
75	Grapevine-shoot stilbene extract as a preservative in white wine. <i>Food Packaging and Shelf Life</i> , 2018, 18, 164-172.	3.3	16
76	Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. <i>Redox Biology</i> , 2021, 40, 101862.	3.9	16
77	Control of oenological products: discrimination between different botanical sources of L-tartaric acid by isotope ratio mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 2447-2450.	0.7	15
78	Inter-laboratory comparison of elemental analysis and gas chromatography combustion isotope ratio mass spectrometry (GC-C-IRMS). Part I: ^{13}C measurements of selected compounds for the development of an isotopic Grob-test. <i>Journal of Mass Spectrometry</i> , 2007, 42, 361-369.	0.7	13
79	“Fuentepina”™ and “Amiga”™, two new strawberry cultivars: Evaluation of genotype, ripening and seasonal effects on quality characteristics and health-promoting compounds. <i>Journal of Berry Research</i> , 2015, 5, 157-171.	0.7	12
80	Provenance effect on carbon assimilation, photochemistry and leaf morphology in Mediterranean <i>Cistus</i> species under chilling stress. <i>Plant Biology</i> , 2017, 19, 660-670.	1.8	11
81	Antioxidant Activity and Bio-Accessibility of Polyphenols in Black Carrot (<i>Daucus carota</i> L. ssp. <i>sativus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Colonic Fermentation. <i>Foods</i> , 2021, 10, 457.	1.9	11
82	Multi-element and stable isotopes characterization of commercial avocado fruit (<i>Persea americana</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2.8	2.8	11
83	Inter-laboratory comparison of elemental analysis and gas chromatography/combustion/isotope ratio mass spectrometry. II. ^{15}N measurements of selected compounds for the development of an isotopic Grob test. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 963-970.	0.7	10
84	Quantitative Profiling of Ester Compounds Using HS-SPME-GC-MS and Chemometrics for Assessing Volatile Markers of the Second Fermentation in Bottle. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2768-2775.	2.4	10
85	A holistic approach to authenticate organic sweet oranges (<i>Citrus Sinensis</i> L. cv Osbeck) using different techniques and data fusion. <i>Food Control</i> , 2019, 104, 63-73.	2.8	10
86	Effect of a grapevine shoot waste extract on red wine aromatic properties. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5606-5615.	1.7	9
87	Determination of Fatty Acids and Stable Carbon Isotopic Ratio in Subcutaneous Fat to Identify the Feeding Regime of Iberian Pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 692-699.	2.4	8
88	Study of the Quality Attributes of Selected Blueberry (<i>Vaccinium corymbosum</i> L.) Varieties Grown under Different Irrigation Regimes and Cultivation Systems. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8459.	1.3	7
89	Influence of Harvesting Season on Morphological and Sensory Quality, Bioactive Compounds and Antioxidant Activity of Three Late-Season Orange Cultivars “Barberina”™, “Valencia Midnight”™ and “Valencia Delta Seedless”™. <i>Agronomy</i> , 2021, 11, 673.	1.3	7
90	A Statistical Workflow to Evaluate the Modulation of Wine Metabolome and Its Contribution to the Sensory Attributes. <i>Fermentation</i> , 2021, 7, 72.	1.4	7

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91	Impact of Metallic Nanoparticles on In Vitro Culture, Phenolic Profile and Biological Activity of Two Mediterranean Lamiaceae Species: <i>Lavandula viridis</i> L. and <i>Thymus lotocephalus</i> G. López and R. Morales. <i>Molecules</i> , 2021, 26, 6427.	1.7	7
92	Bioactive Compounds in Asparagus and Impact of Storage and Processing. , 2015, , 103-110.		6
93	Î²-Cryptoxanthin Inhibits Angiogenesis in Human Umbilical Vein Endothelial Cells Through Retinoic Acid Receptor. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700489.	1.5	6
94	The Use of Stable Isotope Ratio Analysis to Trace European Sea Bass (<i>D. labrax</i>) Originating from Different Farming Systems. <i>Animals</i> , 2020, 10, 2042.	1.0	6
95	Changes in the Organosulfur and Polyphenol Compound Profiles of Black and Fresh Onion during Simulated Gastrointestinal Digestion. <i>Foods</i> , 2021, 10, 337.	1.9	6
96	Evaluation of Phenolic Profile and Antioxidant Activity of Eleven Pistachio Cultivars (<i>Pistacia vera</i> L.) Cultivated in Andalusia. <i>Antioxidants</i> , 2022, 11, 609.	2.2	6
97	PRELIMINARY DATA ON INFLUENCE OF SIX CITRUS ROOTSTOCKS ON FRUIT QUALITY OF 'LANE LATE' NAVEL ORANGE. <i>Acta Horticulturae</i> , 2015, , 363-366.	0.1	5
98	Development of a methodology based on headspace solid-phase microextraction coupled to gas chromatography-mass spectrometry for the analysis of esters in brandies. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104458.	1.9	5
99	<i>In Vitro</i> Colonic Fermentation of (Poly)phenols and Organosulfur Compounds of Fresh and Black Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3666-3677.	2.4	4
100	Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. <i>Processes</i> , 2021, 9, 1044.	1.3	2
101	Influence of vertical training systems on warm climate red winemaking: wine parameters, polyphenols, volatile composition and sensory analysis. <i>Oeno One</i> , 2019, 53, .	0.7	2
102	Effects of colonic fermentation on the stability of fresh and black onion bioactives. <i>Food and Function</i> , 2022, 13, 4432-4444.	2.1	2
103	Acute effect of oat Î²-glucan on the bioavailability of orange juice flavanones. <i>International Journal of Food Sciences and Nutrition</i> , 2021, , 1-7.	1.3	2