

Jose M Moreno-Rojas

List of Publications by Year in descending order

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103
papers

3,353
citations

126907

33
h-index

189892

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.	4.3	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.	8.2	120
3	Influence of heat treatment on antioxidant capacity and (poly)phenolic compounds of selected vegetables. <i>Food Chemistry</i> , 2016, 197, 466-473.	8.2	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.	5.2	94
5	Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5365-5374.	5.2	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.	8.2	93
7	Geographical origin classification of olive oils by PTR-MS. <i>Food Chemistry</i> , 2008, 108, 374-383.	8.2	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.	5.2	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.	5.5	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.	3.2	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.	5.2	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.	5.2	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.	4.7	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.	4.4	58
15	Valorization of grape stems. <i>Industrial Crops and Products</i> , 2015, 63, 152-157.	5.2	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.	8.2	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.	8.2	56
18	Photocatalytic degradation of herbicide fluroxypyr in aqueous suspension of TiO ₂ . <i>Catalysis Today</i> , 2005, 101, 187-193.	4.4	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.	4.7	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.	3.9	49
21	Determination of herbicide residues in olive oil by gas chromatography-tandem mass spectrometry. <i>Food Chemistry</i> , 2007, 105, 855-861.	8.2	48
22	Toxicity prediction based on artificial intelligence: A multidisciplinary overview. <i>Wiley Interdisciplinary Reviews: Computational Molecular Science</i> , 2021, 11, e1516.	14.6	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.	5.1	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.	5.2	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.	3.5	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.	8.2	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.	8.2	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.	7.7	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.	2.8	40
30	The influence of yeast on chemical composition and sensory properties of dry white wines. <i>Food Chemistry</i> , 2018, 253, 227-235.	8.2	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.	8.2	35
32	The use of stable isotope ratio analyses to discriminate wild and farmed gilthead sea bream (<i>Sparus</i>)	8.2	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.	1.5	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.	8.2	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.	5.2	32
36	Characterization of odour active compounds in strawberry vinegars. <i>Flavour and Fragrance Journal</i> , 2012, 27, 313-321.	2.6	31

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37	Digestibility of (Poly)phenols and Antioxidant Activity in Raw and Cooked Cactus Cladodes (<i>Opuntia ficus-indica</i>). Journal of Agricultural and Food Chemistry, 2018, 66, 5832-5844.	5.2	31
38	Multivariate optimization of headspace solid-phase microextraction coupled to gas chromatography-mass spectrometry for the analysis of terpenoids in sparkling wines. Talanta, 2020, 208, 120483.	5.5	31
39	Effect of hydroxytyrosol on quality of sulfur dioxide-free red wine. Food Chemistry, 2016, 192, 25-33.	8.2	30
40	The influence of pre-fermentative maceration and ageing factors on ester profile and marker determination of Pedro Ximenez sparkling wines. Food Chemistry, 2017, 230, 697-704.	8.2	30
41	Stable isotopes to discriminate lambs fed herbage or concentrate both obtained from C ₃ plants. Rapid Communications in Mass Spectrometry, 2008, 22, 3701-3705.	1.5	29
42	Application of visible/near-infrared reflectance spectroscopy for predicting internal and external quality in pepper. Journal of the Science of Food and Agriculture, 2016, 96, 3114-3125.	3.5	29
43	Replacement of sulfur dioxide by hydroxytyrosol in white wine: Influence on both quality parameters and sensory. LWT - Food Science and Technology, 2016, 65, 214-221.	5.2	29
44	Selective photooxidation of alcohols as test reaction for photocatalytic activity. Applied Catalysis B: Environmental, 2012, 128, 150-158.	20.2	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. Food Chemistry, 2018, 252, 49-60.	8.2	27
46	Bioavailability of red wine and grape seed proanthocyanidins in rats. Food and Function, 2020, 11, 3986-4001.	4.6	27
47	Effect of olive cultivar on bioaccessibility and antioxidant activity of phenolic fraction of virgin olive oil. European Journal of Nutrition, 2018, 57, 1925-1946.	3.9	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. Rapid Communications in Mass Spectrometry, 2008, 22, 3706-3710.	1.5	26
49	Control of wine vinegar authenticity through $\delta^{18}\text{O}$ analysis. Food Control, 2013, 29, 107-111.	5.5	26
50	In Vitro Gastrointestinal Digestion and Colonic Catabolism of Mango (<i>Mangifera indica</i> L.) Pulp Polyphenols. Foods, 2020, 9, 1836.	4.3	26
51	Effect of Organic and Conventional Management on Bio-Functional Quality of Thirteen Plum Cultivars (<i>Prunus salicina</i> Lindl.). PLoS ONE, 2015, 10, e0136596.	2.5	26
52	Oxygen-18 measurement of Andalusian olive oils by continuous flow pyrolysis/isotope ratio mass spectrometry. Rapid Communications in Mass Spectrometry, 2007, 21, 487-496.	1.5	25
53	Individual and competitive liquid-phase hydrodechlorination of chlorinated pyridines over alkali-modified Pd/ZrO ₂ . Applied Catalysis B: Environmental, 2007, 76, 34-41.	20.2	24
54	Photocatalytic degradation of chlorinated pyridines in titania aqueous suspensions. Catalysis Today, 2008, 138, 110-116.	4.4	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.	3.7	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.	1.1	24
57	Grapevine-shoot stilbene extract as a preservative in red wine. <i>Food Chemistry</i> , 2016, 197, 1102-1111.	8.2	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.	3.7	23
59	Bioaccessibility of Bioactive Compounds of "Fresh Garlic"™ and "Black Garlic"™ through In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1582.	4.3	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.	5.6	22
61	¹ H-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.	1.5	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.	3.8	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.	5.2	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.	3.5	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.	5.2	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.	3.6	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.	3.8	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.	2.9	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, 1212.	8.8	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.	20.2	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.	5.5	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.	8.2	20

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73	¹³ C and ¹⁸ O isotopic analysis to determine the origin of L-tartaric acid. Rapid Communications in Mass Spectrometry, 2005, 19, 1227-1230.	1.5	18
74	Evaluation of Antioxidant and Wound-Healing Properties of EHO-85, a Novel Multifunctional Amorphous Hydrogel Containing Olea europaea Leaf Extract. Pharmaceutics, 2022, 14, 349.	4.5	17
75	Grapevine-shoot stilbene extract as a preservative in white wine. Food Packaging and Shelf Life, 2018, 18, 164-172.	7.5	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. Redox Biology, 2021, 40, 101862.	9.0	16
77	Control of oenological products: discrimination between different botanical sources of L-tartaric acid by isotope ratio mass spectrometry. Rapid Communications in Mass Spectrometry, 2007, 21, 2447-2450.	1.5	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. Journal of Mass Spectrometry, 2007, 42, 361-369.	1.6	13
79	“Fuentepina”™ and “Amiga”™, two new strawberry cultivars: Evaluation of genotype, ripening and seasonal effects on quality characteristics and health-promoting compounds. Journal of Berry Research, 2015, 5, 157-171.	1.4	12
80	Provenance effect on carbon assimilation, photochemistry and leaf morphology in Mediterranean <i>Cistus</i> species under chilling stress. Plant Biology, 2017, 19, 660-670.	3.8	11
81	Antioxidant Activity and Bio-Accessibility of Polyphenols in Black Carrot (<i>Daucus carota</i> L. ssp. sativus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Colonic Fermentation. Foods, 2021, 10, 457.	4.3	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	5.5	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. Rapid Communications in Mass Spectrometry, 2009, 23, 963-970.	1.5	10
84	Quantitative Profiling of Ester Compounds Using HS-SPME-GC-MS and Chemometrics for Assessing Volatile Markers of the Second Fermentation in Bottle. Journal of Agricultural and Food Chemistry, 2017, 65, 2768-2775.	5.2	10
85	A holistic approach to authenticate organic sweet oranges (<i>Citrus Sinensis</i> L. cv Osbeck) using different techniques and data fusion. Food Control, 2019, 104, 63-73.	5.5	10
86	Effect of a grapevine shoot waste extract on red wine aromatic properties. Journal of the Science of Food and Agriculture, 2018, 98, 5606-5615.	3.5	9
87	Determination of Fatty Acids and Stable Carbon Isotopic Ratio in Subcutaneous Fat to Identify the Feeding Regime of Iberian Pigs. Journal of Agricultural and Food Chemistry, 2015, 63, 692-699.	5.2	8
88	Study of the Quality Attributes of Selected Blueberry (<i>Vaccinium corymbosum</i> L.) Varieties Grown under Different Irrigation Regimes and Cultivation Systems. Applied Sciences (Switzerland), 2020, 10, 8459.	2.5	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”. Agronomy, 2021, 11, 673.	3.0	7
90	A Statistical Workflow to Evaluate the Modulation of Wine Metabolome and Its Contribution to the Sensory Attributes. Fermentation, 2021, 7, 72.	3.0	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 TM H ^Å and <i>Thymus lotocephalus</i> G. L ³ pez and R. Morales. <i>Molecules</i> , 2021, 26, 6427.	3.8	7
92	Bioactive Compounds in Asparagus and Impact of Storage and Processing. , 2015, , 103-110.		6
93	Î ² â€Cryptoxanthin Inhibits Angiogenesis in Human Umbilical Vein Endothelial Cells Through Retinoic Acid Receptor. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700489.	3.3	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.	2.3	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.	4.3	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.	5.1	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.	0.2	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.	3.9	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.	5.2	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.	2.8	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, .	1.4	2
102	Effects of colonic fermentation on the stability of fresh and black onion bioactives. <i>Food and Function</i> , 2022, 13, 4432-4444.	4.6	2
103	Acute effect of oat Î ² -glucan on the bioavailability of orange juice flavanones. <i>International Journal of Food Sciences and Nutrition</i> , 2021, , 1-7.	2.8	2