

Rafael Moreno Rojas

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8681679/publications.pdf>

Version: 2024-02-01

91
papers

1,437
citations

361045

20
h-index

454577

30
g-index

110
all docs

110
docs citations

110
times ranked

1943
citing authors

#	ARTICLE	IF	CITATIONS
1	Heavy metal uptake from greenhouse border soils for edible vegetables. <i>Journal of the Science of Food and Agriculture</i> , 1989, 49, 307-314.	1.7	78
2	Evolution of some physicochemical and antioxidant properties of black garlic whole bulbs and peeled cloves. <i>Food Chemistry</i> , 2016, 199, 135-139.	4.2	75
3	Uptake of lead and zinc by wild plants growing on contaminated soils. <i>Industrial Crops and Products</i> , 2006, 24, 230-237.	2.5	64
4	Ibero-American Consensus on Low- and No-Calorie Sweeteners: Safety, Nutritional Aspects and Benefits in Food and Beverages. <i>Nutrients</i> , 2018, 10, 818.	1.7	49
5	Risk assessment of the lead intake by consumption of red deer and wild boar meat in Southern Spain. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 1021-1033.	1.1	41
6	Mineral and trace element content in legumes (lentils, chickpeas and beans): Bioaccessibility and probabilistic assessment of the dietary intake. <i>Journal of Food Composition and Analysis</i> , 2018, 73, 17-28.	1.9	41
7	Influence of the addition of fruit on the mineral content of yoghurts: nutritional assessment. <i>Food Chemistry</i> , 2000, 71, 85-89.	4.2	36
8	Study of mercury content in wild edible mushrooms and its contribution to the Provisional Tolerable Weekly Intake in Spain. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 136-142.	1.9	33
9	Heavy metals in cow's milk and cheese produced in areas irrigated with waste water in Puebla, Mexico. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2018, 11, 33-36.	1.3	33
10	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
11	Push Notifications From a Mobile App to Improve the Body Composition of Overweight or Obese Women: Randomized Controlled Trial. <i>JMIR MHealth and UHealth</i> , 2020, 8, e13747.	1.8	28
12	Changes in body composition with a hypocaloric diet combined with sedentary, moderate and high-intense physical activity: a randomized controlled trial. <i>BMC Women's Health</i> , 2019, 19, 167.	0.8	27
13	Identification and Quantification of Lactic Acid Bacteria in a Water-Based Matrix with Near-Infrared Spectroscopy and Multivariate Regression Modeling. <i>Food Analytical Methods</i> , 2012, 5, 19-28.	1.3	25
14	Minerals in natural cow, ewe and goat milk. <i>International Journal of Food Sciences and Nutrition</i> , 1993, 44, 37-46.	1.3	24
15	Multivariate analysis techniques as tools for categorization of Southern Spanish cheeses: nutritional composition and mineral content. <i>European Food Research and Technology</i> , 2010, 231, 841-851.	1.6	24
16	Assessment risk to children's health due to consumption of cow's milk in polluted areas in Puebla and Tlaxcala, Mexico. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017, 10, 200-207.	1.3	24
17	Physicochemical Characterization and Biological Activities of Black and White Garlic: In Vivo and In Vitro Assays. <i>Foods</i> , 2019, 8, 220.	1.9	24
18	Effect of processing on contents and relationships of mineral elements of milk. <i>Food Chemistry</i> , 1994, 51, 75-78.	4.2	23

#	ARTICLE	IF	CITATIONS
19	Health risks in rural populations due to heavy metals found in agricultural soils irrigated with wastewater in the Alto Balsas sub-basin in Tlaxcala and Puebla, Mexico. <i>International Journal of Environmental Health Research</i> , 2017, 27, 476-486.	1.3	23
20	Bioaccessibility of Bioactive Compounds of "Fresh Garlic"™ and "Black Garlic"™ through In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1582.	1.9	23
21	Calcium, magnesium, manganese, sodium and potassium variations in Manchego-type cheese during ripening. <i>Food Chemistry</i> , 1994, 50, 373-378.	4.2	21
22	Game meat consumption by hunters and their relatives: a probabilistic approach. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1739-1748.	1.1	21
23	Influence of Variety and Storage Time of Fresh Garlic on the Physicochemical and Antioxidant Properties of Black Garlic. <i>Foods</i> , 2019, 8, 314.	1.9	21
24	Mineral elements in fresh and canned asparagus. <i>Food Chemistry</i> , 1990, 38, 113-118.	4.2	20
25	Risk profile of methylmercury in seafood. <i>Current Opinion in Food Science</i> , 2015, 6, 53-60.	4.1	20
26	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
27	Mineral elements distribution in fresh asparagus. <i>Journal of Food Composition and Analysis</i> , 1992, 5, 168-171.	1.9	19
28	Influence of vegetative cycle of asparagus (<i>Asparagus officinalis</i> L.) on copper, iron, zinc and manganese content. <i>Plant Foods for Human Nutrition</i> , 1995, 47, 349-355.	1.4	19
29	Heavy metal levels in Spanish cheeses: influence of manufacturing conditions. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2010, 3, 90-100.	1.3	19
30	Bioaccessibility and content of Se in fish and shellfish widely consumed in Mediterranean countries: influence of proteins, fat and heavy metals. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 678-685.	1.3	19
31	Characterization and prediction by near-infrared reflectance of mineral composition of rocket (<i>Eruca vesicaria</i> subsp. <i>sativa</i> and <i>Eruca vesicaria</i> subsp. <i>vesicaria</i>). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1331-1340.	1.7	18
32	Mineral content of gurumelo (<i>Amanita ponderosa</i>). <i>Food Chemistry</i> , 2004, 85, 325-330.	4.2	17
33	Effects of processing on the concentration of lead in Manchego-type cheese. <i>Food Additives and Contaminants</i> , 1994, 11, 91-96.	2.0	15
34	Concentration and seasonal variation of calcium, magnesium, sodium and potassium in raw cow, ewe and goat milk. <i>International Journal of Food Sciences and Nutrition</i> , 1994, 45, 99-105.	1.3	15
35	Nutritional evaluation of mineral content changes in fresh green asparagus as a function of the spear portions. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 900-906.	1.7	14
36	Copper, iron and zinc variations in Manchego-type cheese during the traditional cheese-making process. <i>Food Chemistry</i> , 1994, 49, 67-72.	4.2	13

#	ARTICLE	IF	CITATIONS
37	Influence of dietary components on minerals and trace elements bioaccessible fraction in organic weaning food: a probabilistic assessment. <i>European Food Research and Technology</i> , 2017, 243, 639-650.	1.6	13
38	Preliminary nutritional assessment of the Ecuadorian diet based on a 24-h food recall survey in Ecuador. <i>Nutricion Hospitalaria</i> , 2013, 28, 1646-56.	0.2	13
39	Effects of Manchego-type cheese-making process on contents of mineral elements. <i>Food Chemistry</i> , 1995, 53, 435-439.	4.2	12
40	Cytotoxic and genotoxic effects of metal(oid)s bioactivated in rocket leaves (<i>Eruca vesicaria</i> subsp.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	4.2	12
41	Detection and quantification of <i>Escherichia coli</i> and <i>Pseudomonas aeruginosa</i> in cow milk by near-infrared spectroscopy. <i>International Journal of Dairy Technology</i> , 2015, 68, 357-365.	1.3	12
42	Analysis of the Acid Detergent Fibre Content in Turnip Greens and Turnip Tops (<i>Brassica rapa</i> L. Subsp.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	1.9	12
43	Effects of diets with <i>Amaranthus dubius</i> Mart. ex Thell. on performance and digestibility of growing rabbits. <i>World Rabbit Science</i> , 2015, 23, 9.	0.1	12
44	Mercury Content in Different Species of Mushrooms Grown in Spain. <i>Journal of Food Protection</i> , 1988, 51, 205-207.	0.8	11
45	Importance of eating habits and sample size in the estimation of environmental mercury contamination using biological indicators. <i>Environmental Monitoring and Assessment</i> , 1993, 27, 193-200.	1.3	11
46	Lead content in Spanish market infant formulas and toxicological contribution. <i>Food Additives and Contaminants</i> , 2002, 19, 241-245.	2.0	11
47	Influence of manufacturing conditions and discrimination of Northern Spanish cheeses using multi-element analysis. <i>International Journal of Dairy Technology</i> , 2012, 65, 594-602.	1.3	11
48	Selenium and cadmium in bioaccessible fraction of organic weaning food: Risk assessment and influence of dietary components. <i>Journal of Trace Elements in Medicine and Biology</i> , 2019, 56, 116-123.	1.5	11
49	Microbial growth in vacuum packaged frankfurters produced in Spain. <i>Food Microbiology</i> , 1988, 5, 213-218.	2.1	10
50	Trends and nutritional significance of mineral content in fresh white asparagus spears. <i>International Journal of Food Sciences and Nutrition</i> , 1998, 49, 353-363.	1.3	10
51	Probabilistic risk analysis of mercury intake via food consumption in Spain. <i>Journal of Trace Elements in Medicine and Biology</i> , 2017, 43, 135-141.	1.5	10
52	Effect of the inclusion of <i>Amaranthus dubius</i> in diets on carcass characteristics and meat quality of fattening rabbits. <i>Journal of Applied Animal Research</i> , 2018, 46, 218-223.	0.4	10
53	Food Insecurity and the Double Burden of Malnutrition of Indigenous Refugee Å%opera Siapidara. <i>Journal of Immigrant and Minority Health</i> , 2019, 21, 1035-1042.	0.8	9
54	NIVEL DE CONTAMINACIÓN DE METALES Y ARSÉNICO EN AGUAS RESIDUALES Y SUELOS EN LA SUBCUENCA DEL ALTO BALSAS EN TLAXCALA Y PUEBLA, MÉXICO. <i>Revista Internacional De Contaminacion Ambiental</i> , 2019, 35, 335-348.	0.1	9

#	ARTICLE	IF	CITATIONS
55	Study on the mortality in Ecuador related to dietary factors. <i>Nutricion Hospitalaria</i> , 2013, 28, 1732-40.	0.2	8
56	Mineral elements in canned Spanish liver patÃ©. <i>Food Chemistry</i> , 1989, 32, 217-222.	4.2	7
57	Cadmium variations in Manchego cheese during traditional cheeseâ€™making and ripening processes. <i>Food Additives and Contaminants</i> , 1997, 14, 475-481.	2.0	7
58	Effectiveness of PUSH notifications from a mobile app for improving the body composition of overweight or obese women: a protocol of a three-armed randomized controlled trial. <i>BMC Medical Informatics and Decision Making</i> , 2020, 20, 40.	1.5	7
59	Validation of a Food Frequency Questionnaire for the indigenous Ã‰pera-Siapidara people in Ecuador. <i>Nutricion Hospitalaria</i> , 2017, 34, 1368-1375.	0.2	7
60	Cadmium and lead distribution in fresh asparagus. <i>Food Additives and Contaminants</i> , 1990, 7, 381-385.	2.0	6
61	Mineral content modifications in Manchego-type cheese during ripening. <i>Food Chemistry</i> , 1992, 45, 319-322.	4.2	6
62	Optimization of Selenium Determination Based on the HG-ET-AAS Method for its Application to Different Food Matrices. <i>Food Analytical Methods</i> , 2012, 5, 1054-1061.	1.3	6
63	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
64	Effect of an mHealth Intervention Using a Pedometer App With Full In-Person Counseling on Body Composition of Overweight Adults: Randomized Controlled Weight Loss Trial. <i>JMIR MHealth and UHealth</i> , 2020, 8, e16999.	1.8	6
65	LEAD AND CADMIUM CONTENT IN FRESH AND CANNED ASPARAGUS. <i>Journal of Food Quality</i> , 1990, 13, 225-232.	1.4	5
66	Evaluation of haematological, serum biochemical and histopathological parameters of growing rabbits fed <i>Amaranthus dubius</i> . <i>Journal of Animal Physiology and Animal Nutrition</i> , 2018, 102, e525-e533.	1.0	5
67	Hypolipidemic and Hypoglycaemic Effect of Wholemeal Bread with Amaranth (<i>Amaranthus dubius</i>) Tj ETQq1 1 0.784314 rgBI /Overlo 1.9	1.9	5
68	Risk Assessment of Cd, Cu, and Pb from the consumption of hunted meat: red-legged partridge and wild rabbit. <i>Biological Trace Element Research</i> , 2021, 199, 1843-1854.	1.9	5
69	THE INFLUENCE OF FROZEN STORAGE ON CHROMIUM AND NICKEL CONTENTS IN WHITE ASPARAGUS. <i>Journal of Food Quality</i> , 1997, 20, 525-532.	1.4	4
70	Variations of chromium and nickel content during industrial processing of white asparagus. <i>Food Chemistry</i> , 1997, 59, 261-267.	4.2	4
71	Study of chromium and nickel content in white asparagus (<i>Asparagus officinalis</i> , L.). <i>Molecular Nutrition and Food Research</i> , 1997, 41, 114-117.	0.0	4
72	Probabilistic assessment of the intake of mineral and trace elements by consumption of infant formulas and processed cereal-based food in Spain. <i>CYTA - Journal of Food</i> , 2015, 13, 243-252.	0.9	4

#	ARTICLE	IF	CITATIONS
73	Consensus document on the prevention of methylmercury exposure in Spain. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015, 32, 122-134.	1.5	4
74	Characterization of the gastronomy of the city of Córdoba: Demographic influence. <i>International Journal of Gastronomy and Food Science</i> , 2020, 20, 100201.	1.3	4
75	Probabilistic Assessment of the Intake of Trace Elements by Consumption of Weaning Foods in Spain. <i>Ecology of Food and Nutrition</i> , 2013, 52, 251-265.	0.8	3
76	Zinc: Properties and Determination. , 2016, , 638-644.		3
77	Nutritional assessment of Esmeraldan adult population (Ecuador). <i>Revista De Nutricao</i> , 2017, 30, 735-746.	0.4	3
78	The FINDRISC questionnaire capacity to predict diabetes mellitus II, arterial hypertension and comorbidity in women from low-and-middle-income countries. <i>Health Care for Women International</i> , 2020, 41, 205-226.	0.6	3
79	Effects of Self-Weighing During Weight Loss Treatment: A 6-Month Randomized Controlled Trial. <i>Frontiers in Psychology</i> , 2020, 11, 397.	1.1	3
80	Metales pesados en leche de vacas alimentadas con alfalfa producida en suelos irrigados con aguas residuales en Puebla y Tlaxcala, México. <i>Revista Mexicana De Ciencias Pecuarias</i> , 2018, 9, 466-485.	0.1	3
81	[Nutritional content of foods offered and consumed in a Spanish university canteen]. <i>Nutricion Hospitalaria</i> , 2014, 31, 1302-8.	0.2	3
82	Covid 19: Eating behavior changes related to individual and household factors during the COVID-19 lockdown in Spain. <i>Archivos Latinoamericanos De Nutricion</i> , 2021, 71, 13-27.	0.3	3
83	Cadmium and lead content in fresh and canned peas. <i>Journal of the Science of Food and Agriculture</i> , 1991, 57, 565-572.	1.7	2
84	Validation of a photographic atlas of food portions designed as a tool to visually estimate food amounts in Ecuador. <i>Nutricion Hospitalaria</i> , 2018, 36, 363-371.	0.2	2
85	Validation of a Scale to Assess Household Food Insecurity in One Rural and One Periurban Area of Ecuador, with a High Percentage of Migrants. <i>Ecology of Food and Nutrition</i> , 2019, 58, 104-119.	0.8	1
86	ASSESSMENT OF THE FOOD PATTERNS OF IMMIGRANT ECUADORIAN POPULATION IN SOUTHERN SPAIN BASED ON A 24-H FOOD RECALL SURVEY. <i>Nutricion Hospitalaria</i> , 2015, 32, 863-71.	0.2	1
87	Cadmium content in infant formulas. Toxicological evaluation. <i>Molecular Nutrition and Food Research</i> , 2001, 45, 357.	0.0	0
88	Análisis del contenido en minerales en nabizas y grelos (<i>Brassica rapa</i> L. var. <i>rapa</i>) mediante reflectancia en el infrarrojo cercano. <i>CYTA - Journal of Food</i> , 2016, 14, 359-367.	0.9	0
89	Wild mushroom consumption by pickers in the south of Spain: a probabilistic approach. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 195-202.	1.1	0
90	Mudanças climáticas e património agroalimentar: aprendizados para resiliência. <i>Revista PerCursos</i> , 2021, 22, 198-225.	0.1	0

#	ARTICLE	IF	CITATIONS
91	Estandarizaci3n de la receta y valoraci3n nutricional del Cuajado, platillo t3pico del Oriente venezolano. Estudios Sociales, 0, , .	0.2	0