

# Rafael Moreno Rojas

## List of Publications by Year in descending order

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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	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
2	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
3	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
4	Mudanças climáticas e patrimônio agroalimentar: aprendizados para resiliência. <i>Revista PerCursos</i> , 2021, 22, 198-225.	0.1	0
5	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
6	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
7	Bioaccessibility of Bioactive Compounds of "Fresh Garlic"™ and "Black Garlic"™ through In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1582.	1.9	23
8	Hypolipidemic and Hypoglycaemic Effect of Wholemeal Bread with Amaranth ( <i>Amaranthus dubius</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.9	5
9	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
10	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
11	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
12	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
13	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
14	Food Insecurity and the Double Burden of Malnutrition of Indigenous Refugee "opera Siapidara. <i>Journal of Immigrant and Minority Health</i> , 2019, 21, 1035-1042.	0.8	9
15	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
16	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
17	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
18	Analysis of the Acid Detergent Fibre Content in Turnip Greens and Turnip Tops ( <i>Brassica rapa</i> L. Subsp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 12	1.9	12

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	Nutritional assessment of Esmeraldan adult population (Ecuador). <i>Revista De Nutricao</i> , 2017, 30, 735-746.	0.4	3

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37	Validation of a Food Frequency Questionnaire for the indigenous Ñ%opera-Siapidara people in Ecuador. <i>Nutricion Hospitalaria</i> , 2017, 34, 1368-1375.	0.2	7
38	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
39	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
40	Zinc: Properties and Determination. , 2016, , 638-644.		3
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	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
43	Risk profile of methylmercury in seafood. <i>Current Opinion in Food Science</i> , 2015, 6, 53-60.	4.1	20
44	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
45	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
46	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
47	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
48	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
49	[Nutritional content of foods offered and consumed in a Spanish university canteen]. <i>Nutricion Hospitalaria</i> , 2014, 31, 1302-8.	0.2	3
50	Cytotoxic and genotoxic effects of metal(oid)s bioactivated in rocket leaves ( <i>Eruca vesicaria</i> subsp.)	4.2	12
51	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
52	Study on the mortality in Ecuador related to dietary factors. <i>Nutricion Hospitalaria</i> , 2013, 28, 1732-40.	0.2	8
53	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
54	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

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55	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
56	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
57	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
58	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
59	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
60	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
61	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
62	Mineral content of gurumelo ( <i>Amanita ponderosa</i> ). <i>Food Chemistry</i> , 2004, 85, 325-330.	4.2	17
63	Lead content in Spanish market infant formulas and toxicological contribution. <i>Food Additives and Contaminants</i> , 2002, 19, 241-245.	2.0	11
64	Cadmium content in infant formulas. Toxicological evaluation. <i>Molecular Nutrition and Food Research</i> , 2001, 45, 357.	0.0	0
65	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
66	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
67	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
68	Cadmium variations in Manchego cheese during traditional cheese-making and ripening processes. <i>Food Additives and Contaminants</i> , 1997, 14, 475-481.	2.0	7
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	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

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73	Effects of Manchego-type cheese-making process on contents of mineral elements. Food Chemistry, 1995, 53, 435-439.	4.2	12
74	Effects of processing on the concentration of lead in Manchego-type cheese. Food Additives and Contaminants, 1994, 11, 91-96.	2.0	15
75	Concentration and seasonal variation of calcium, magnesium, sodium and potassium in raw cow, ewe and goat milk. International Journal of Food Sciences and Nutrition, 1994, 45, 99-105.	1.3	15
76	Effect of processing on contents and relationships of mineral elements of milk. Food Chemistry, 1994, 51, 75-78.	4.2	23
77	Calcium, magnesium, manganese, sodium and potassium variations in Manchego-type cheese during ripening. Food Chemistry, 1994, 50, 373-378.	4.2	21
78	Copper, iron and zinc variations in Manchego-type cheese during the traditional cheese-making process. Food Chemistry, 1994, 49, 67-72.	4.2	13
79	Importance of eating habits and sample size in the estimation of environmental mercury contamination using biological indicators. Environmental Monitoring and Assessment, 1993, 27, 193-200.	1.3	11
80	Mineral nutrients in natural cow, ewe and goat milk. International Journal of Food Sciences and Nutrition, 1993, 44, 37-46.	1.3	24
81	Mineral elements distribution in fresh asparagus. Journal of Food Composition and Analysis, 1992, 5, 168-171.	1.9	19
82	Mineral content modifications in Manchego-type cheese during ripening. Food Chemistry, 1992, 45, 319-322.	4.2	6
83	Cadmium and lead content in fresh and canned peas. Journal of the Science of Food and Agriculture, 1991, 57, 565-572.	1.7	2
84	LEAD AND CADMIUM CONTENT IN FRESH AND CANNED ASPARAGUS. Journal of Food Quality, 1990, 13, 225-232.	1.4	5
85	Mineral elements in fresh and canned asparagus. Food Chemistry, 1990, 38, 113-118.	4.2	20
86	Cadmium and lead distribution in fresh asparagus. Food Additives and Contaminants, 1990, 7, 381-385.	2.0	6
87	Heavy metal uptake from greenhouse border soils for edible vegetables. Journal of the Science of Food and Agriculture, 1989, 49, 307-314.	1.7	78
88	Mineral elements in canned Spanish liver pâté. Food Chemistry, 1989, 32, 217-222.	4.2	7
89	Microbial growth in vacuum packaged frankfurters produced in Spain. Food Microbiology, 1988, 5, 213-218.	2.1	10
90	Mercury Content in Different Species of Mushrooms Grown in Spain. Journal of Food Protection, 1988, 51, 205-207.	0.8	11

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