MarÃ-a Roca

List of Publications by Year
in descending order

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71 papers	2,518 citations	201385 27 h-index	214527 47 g-index

72 all docs	72 docs citations	72 times ranked	2611 citing authors

#	ARTICLE	IF	CITATIONS
1	Chlorophyll breakdown: Pheophorbide a oxygenase is a Rieske-type iron-sulfur protein, encoded by the accelerated cell death 1 gene. Proceedings of the National Academy of Sciences of the United States of America, 2003, 100, 15259-15264.	3.3	399
2	Carotenoids and Chlorophylls as Antioxidants. Antioxidants, 2020, 9, 505.	2.2	205
3	Catabolism and bioactive properties of chlorophylls. Current Opinion in Food Science, 2019, 26, 94-100.	4.1	93
4	Green Natural Colorants. Molecules, 2019, 24, 154.	1.7	92
5	Use of chlorophyll and carotenoid pigment composition to determine authenticity of virgin olive oil. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 853-858.	0.8	79
6	An Evaluation of the Basis and Consequences of a Stay-Green Mutation in thenavel negraCitrus Mutant Using Transcriptomic and Proteomic Profiling and Metabolite Analysis Â. Plant Physiology, 2008, 147, 1300-1315.	2.3	71
7	Analysis of the chlorophyll catabolism pathway in leaves of an introgression senescence mutant of Lolium temulentum. Phytochemistry, 2004, 65, 1231-1238.	1.4	66
8	Change in the natural ratio between chlorophylls and carotenoids in olive fruit during processing for virgin olive oil. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 133-138.	0.8	62
9	Comprehensive chlorophyll composition in the main edible seaweeds. Food Chemistry, 2017, 228, 625-633.	4.2	57
10	Changes in Chloroplast Pigments of Olive Varieties during Fruit Ripening. Journal of Agricultural and Food Chemistry, 2001, 49, 832-839.	2.4	54
11	Bioaccessibility of Marine Carotenoids. Marine Drugs, 2018, 16, 397.	2.2	52
12	Chlorophyll and Carotenoid Patterns in Olive Fruits,Olea europaeaCv. Arbequina. Journal of Agricultural and Food Chemistry, 1999, 47, 2207-2212.	2.4	51
13	Development of an accurate and high-throughput methodology for structural comprehension of chlorophylls derivatives. (II) Dephytylated derivatives. Journal of Chromatography A, 2015, 1412, 90-99.	1.8	48
14	Control of Olive Oil Adulteration with Copperâ^'Chlorophyll Derivatives. Journal of Agricultural and Food Chemistry, 2010, 58, 51-56.	2.4	44
15	Effect of storage on the original pigment profile of spanish virgin olive oil. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 33.	0.8	43
16	Development of an accurate and high-throughput methodology for structural comprehension of chlorophylls derivatives. (I) Phytylated derivatives. Journal of Chromatography A, 2015, 1406, 99-108.	1.8	43
17	Nondestructive analysis of senescence in mesophyll cells by spectral resolution of protein synthesisâ€dependent pigment metabolism. New Phytologist, 2008, 179, 663-674.	3.5	42
18	Chemistry in the Bioactivity of Chlorophylls: An Overview. Current Medicinal Chemistry, 2018, 24, 4515-4536.	1.2	41

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19	Involvement of chlorophyllase in chlorophyll metabolism in olive varieties with high and low chlorophyll content. Physiologia Plantarum, 2003, 117, 459-466.	2.6	40
20	In vitro bioavailability of chlorophyll pigments from edible seaweeds. Journal of Functional Foods, 2018, 41, 25-33.	1.6	40
21	DPPH-scavenging capacity of chloroplastic pigments and phenolic compounds of olive fruits (cv.) Tj ETQq1 1 0.784314 rgBT /Overloc	1.9	39
22	Effects of Virgin Olive Oils Differing in Their Bioactive Compound Contents on Metabolic Syndrome and Endothelial Functional Risk Biomarkers in Healthy Adults: A Randomized Double-Blind Controlled Trial. Nutrients, 2018, 10, 626.	1.7	39
23	Chlorophyll Catabolism Pathway in Fruits ofCapsicum annuum(L.):Â Stay-Green versus Red Fruits. Journal of Agricultural and Food Chemistry, 2006, 54, 4035-4040.	2.4	36
24	Chlorophyll and carotenoid degradation mediated by thylakoid-associated peroxidative activity in olives (Olea europaea) cv. Hojiblanca. Journal of Plant Physiology, 2004, 161, 499-507.	1.6	32
25	Chlorophyll Oxidative Metabolism During the Phototrophic and Heterotrophic Growth of Scenedesmus obliquus. Antioxidants, 2019, 8, 600.	2.2	32
26	In vitro digestion of chlorophyll pigments from edible seaweeds. Journal of Functional Foods, 2018, 40, 400-407.	1.6	32
27	Non-fluorescent chlorophyll catabolites in quince fruits. Food Research International, 2014, 65, 255-262.	2.9	31
28	Pigment parameters determining spanish virgin olive oil authenticity: Stability during storage. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 1237-1240.	0.8	30
29	Varietal differences in catabolic intermediates of chlorophylls in Olea europaea (L.) fruit cvs. Arbequina and Blanqueta. Postharvest Biology and Technology, 2007, 44, 150-156.	2.9	28
30	Detection of the color adulteration of green table olives with copper chlorophyllin complexes (E-141ii colorant). LWT - Food Science and Technology, 2012, 46, 311-318.	2.5	28
31	Cooking effects on chlorophyll profile of the main edible seaweeds. Food Chemistry, 2018, 266, 368-374.	4.2	28
32	Chlorophyll catabolism in olive fruits (var. Arbequina and Hojiblanca) during maturation. Food Chemistry, 2016, 212, 604-611.	4.2	27
33	Mathematical Model To Predict the Formation of Pyropheophytin a in Virgin Olive Oil during Storage. Journal of Agricultural and Food Chemistry, 2012, 60, 7040-7049.	2.4	26
34	Nonfluorescent Chlorophyll Catabolites in Loquat Fruits (Eriobotrya japonica Lindl.). Journal of Agricultural and Food Chemistry, 2014, 62, 10576-10584.	2.4	26
35	Cooking effects on bioaccessibility of chlorophyll pigments of the main edible seaweeds. Food Chemistry, 2019, 295, 101-109.	4.2	25
36	Chlorophylls. , 2016, , 125-158.		24

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37	Stay-Green Phenotype Slows the Carotenogenic Process inCapsicumannuum(L.) Fruits. Journal of Agricultural and Food Chemistry, 2006, 54, 8782-8787.	2.4	23
38	Systematic HPLC/ESI-High Resolution-qTOF-MS Methodology for Metabolomic Studies in Nonfluorescent Chlorophyll Catabolites Pathway. Journal of Analytical Methods in Chemistry, 2015, 2015, 1-10.	0.7	23
39	Distribution of chlorophylls and carotenoids in ripening olives and between oil and alperujo when processed using a two-phase extraction system. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 105-109.	0.8	21
40	Pigment Profile in Non-Spanish Olive Varieties (Olea europaea L. Var. Coratina, Frantoio, and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.4	21
41	Esterified carotenoids as new food components in cyanobacteria. Food Chemistry, 2019, 287, 295-302.	4.2	21
42	Pectinesterase and polygalacturonase in changes of pectic matter in olives (cv. Hojiblanca) intended for milling. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 93.	0.8	20
43	Carotenoid levels during the period of growth and ripening in fruits of different olive varieties (Hojiblanca, Picual and Arbequina). Journal of Plant Physiology, 2003, 160, 451-459.	1.6	20
44	Carotenoid composition in oils obtained from palm fruits from the Brazilian Amazon. Grasas Y Aceites, 2015, 66, e086.	0.3	20
45	Unusual Carotenogenesis in Fruits with Pronounced Anthocyanic Ripening (Olea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 422	2.4	18
46	Formation of oxidised chlorophyll catabolites in olives. Journal of Food Composition and Analysis, 2011, 24, 851-857.	1.9	18
47	Firstâ€Pass Metabolism of Chlorophylls in Mice. Molecular Nutrition and Food Research, 2018, 62, e1800562.	1.5	18
48	A new probe for tracking the presence of E141i food colorant. Food Control, 2015, 51, 240-243.	2.8	15
49	Non-fluorescent and yellow chlorophyll catabolites in Japanese plum fruits (Prunus salicina, Lindl.). Food Research International, 2017, 100, 332-338.	2.9	15
50	Mass Spectrometry of Non-allomerized Chlorophylls a and b Derivatives from Plants. Current Organic Chemistry, 2018, 22, 842-876.	0.9	14
51	Chlorophylls and Carotenoids in Food Products from Olive Tree. , 0, , .		13
52	Mass spectrometry: the indispensable tool for plant metabolomics of colourless chlorophyll catabolites. Phytochemistry Reviews, 2018, 17, 453-468.	3.1	12
53	In vitro digestive stability and uptake by Caco-2 human intestinal cells of nonfluorescent chlorophyll catabolites. Food Chemistry, 2012, 130, 134-138.	4.2	11
54	Influence of food composition on chlorophyll bioaccessibility. Food Chemistry, 2022, 386, 132805.	4.2	11

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55	Pigment Metabolism of â€˜Sikititaâ€™ Olive (Olea europaea L.): A New Cultivar Obtained by Cross-Breeding. Journal of Agricultural and Food Chemistry, 2011, 59, 2049-2055.	2.4	10
56	Development of an accurate and direct method for the green food colorants detection. Food Research International, 2020, 136, 109484.	2.9	10
57	Phyllobilins. Studies in Natural Products Chemistry, 2017, , 159-191.	0.8	9
58	Metabolomics of Chlorophylls and Carotenoids: Analytical Methods and Metabolome-Based Studies. Antioxidants, 2021, 10, 1622.	2.2	9
59	Characterisation of chlorophyll oxidation mediated by peroxidative activity in olives (Olea europaea) Tj ETQq1 1 0.784314 rgBT /Overlo	4.2	8
60	Profile of Chlorophyll Catabolites in Senescent Leaves of Epipremnun aureum Includes a Catabolite Esterified with Hydroxytyrosol 1-O-Glucoside. Journal of Natural Products, 2020, 83, 873-880.	1.5	8
61	HPLC-hrTOF-MS study of copper chlorophylls: Composition of food colorants and biochemistry after ingestion. Food Chemistry, 2020, 321, 126721.	4.2	8
62	In Vitro Bioaccessibility Protocol for Chlorophylls. Journal of Agricultural and Food Chemistry, 2021, 69, 8777-8786.	2.4	8
63	Accomplished High-Resolution Metabolomic and Molecular Studies Identify New Carotenoid Biosynthetic Reactions in Cyanobacteria. Journal of Agricultural and Food Chemistry, 2020, 68, 6212-6220.	2.4	7
64	Chromatographic Methodologies: Compounds for Olive Oil Color Issues. , 2013, , 219-259.		7
65	Thylakoid peroxidase activity responsible for oxidized chlorophyll accumulation during ripening of olive fruits (Olea europaea L.). Food Research International, 2014, 65, 247-254.	2.9	6
66	Recent Developments in the Analysis of Carotenoids by Mass Spectrometry. , 2018, , .		3
67	Acquisition of Mass Spectrometry Data of Carotenoids: A Focus on Big Data Management. Methods in Molecular Biology, 2020, 2083, 135-144.	0.4	2
68	Multiomics Approach To Decipher the Origin of Chlorophyll Content in Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2022, 70, 3807-3817.	2.4	2
69	Influence of Processing on Virgin Olive Oil Quality. , 0, , 751-770.		1
70	Editorial: Mass Spectrometry of Chlorophyll Derivatives. Current Organic Chemistry, 2018, 22, 835-835.	0.9	0
71	Analytical Protocols in Chlorophyll Analysis. , 2020, , 127-149.		0