

Mara Roca

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

68

papers

1,789

citations

26

h-index

40

g-index

72

ext. papers

2,124

ext. citations

5.3

avg, IF

5.26

L-index

#	Paper	IF	Citations
68	Chlorophyll breakdown: pheophorbide a oxygenase is a Rieske-type iron-sulfur protein, encoded by the accelerated cell death 1 gene. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2003 , 100, 15259-64	11.5	340
67	Carotenoids and Chlorophylls as Antioxidants. <i>Antioxidants</i> , 2020 , 9,	7.1	68
66	Use of chlorophyll and carotenoid pigment composition to determine authenticity of virgin olive oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2000 , 77, 853-858	1.8	67
65	An evaluation of the basis and consequences of a stay-green mutation in the navel negra citrus mutant using transcriptomic and proteomic profiling and metabolite analysis. <i>Plant Physiology</i> , 2008 , 147, 1300-15	6.6	64
64	Analysis of the chlorophyll catabolism pathway in leaves of an introgression senescence mutant of <i>Lolium temulentum</i> . <i>Phytochemistry</i> , 2004 , 65, 1231-8	4	59
63	Green Natural Colorants. <i>Molecules</i> , 2019 , 24,	4.8	56
62	Change in the natural ratio between chlorophylls and carotenoids in olive fruit during processing for virgin olive oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2001 , 78, 133-138	1.8	54
61	Catabolism and bioactive properties of chlorophylls. <i>Current Opinion in Food Science</i> , 2019 , 26, 94-100	9.8	48
60	Changes in chloroplast pigments of olive varieties during fruit ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 832-9	5.7	48
59	Chlorophyll and carotenoid patterns in olive fruits, <i>Olea europaea</i> Cv. arbequina. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2207-12	5.7	41
58	Comprehensive chlorophyll composition in the main edible seaweeds. <i>Food Chemistry</i> , 2017 , 228, 625-633	5	36
57	Control of olive oil adulteration with copper-chlorophyll derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 51-6	5.7	36
56	Nondestructive analysis of senescence in mesophyll cells by spectral resolution of protein synthesis-dependent pigment metabolism. <i>New Phytologist</i> , 2008 , 179, 663-674	9.8	36
55	Effect of storage on the original pigment profile of spanish virgin olive oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2005 , 82, 33	1.8	35
54	Development of an accurate and high-throughput methodology for structural comprehension of chlorophylls derivatives. (I) Phytylated derivatives. <i>Journal of Chromatography A</i> , 2015 , 1406, 99-108	4.5	31
53	Involvement of chlorophyllase in chlorophyll metabolism in olive varieties with high and low chlorophyll content. <i>Physiologia Plantarum</i> , 2003 , 117, 459-466	4.6	31
52	Chlorophyll and carotenoid degradation mediated by thylakoid-associated peroxidative activity in olives (<i>Olea europaea</i>) cv. hojiblanca. <i>Journal of Plant Physiology</i> , 2004 , 161, 499-507	3.6	31

51	Bioaccessibility of Marine Carotenoids. <i>Marine Drugs</i> , 2018 , 16,	6	31
50	DPPH-scavenging capacity of chloroplastic pigments and phenolic compounds of olive fruits (cv. Arbequina) during ripening. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 858-864	4.1	30
49	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. <i>Nutrients</i> , 2018 , 10,	6.7	29
48	Chemistry in the Bioactivity of Chlorophylls: An Overview. <i>Current Medicinal Chemistry</i> , 2017 , 24, 4515-4536	4.5	29
47	Development of an accurate and high-throughput methodology for structural comprehension of chlorophylls derivatives. (II) Dephytylated derivatives. <i>Journal of Chromatography A</i> , 2015 , 1412, 90-9	4.5	28
46	Non-fluorescent chlorophyll catabolites in quince fruits. <i>Food Research International</i> , 2014 , 65, 255-262	7	28
45	Chlorophyll catabolism pathway in fruits of <i>Capsicum annum</i> (L.): stay-green versus red fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4035-40	5.7	27
44	In vitro bioavailability of chlorophyll pigments from edible seaweeds. <i>Journal of Functional Foods</i> , 2018 , 41, 25-33	5.1	26
43	Varietal differences in catabolic intermediates of chlorophylls in <i>Olea europaea</i> (L.) fruit cvs. Arbequina and Blanqueta. <i>Postharvest Biology and Technology</i> , 2007 , 44, 150-156	6.2	26
42	Nonfluorescent chlorophyll catabolites in loquat fruits (<i>Eriobotrya japonica</i> Lindl.). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10576-84	5.7	23
41	Detection of the color adulteration of green table olives with copper chlorophyllin complexes (E-141ii colorant). <i>LWT - Food Science and Technology</i> , 2012 , 46, 311-318	5.4	22
40	Chlorophyll catabolism in olive fruits (var. Arbequina and Hojiblanca) during maturation. <i>Food Chemistry</i> , 2016 , 212, 604-11	8.5	21
39	Systematic HPLC/ESI-High Resolution-qTOF-MS Methodology for Metabolomic Studies in Nonfluorescent Chlorophyll Catabolites Pathway. <i>Journal of Analytical Methods in Chemistry</i> , 2015 , 2015, 490627	2	20
38	Mathematical model to predict the formation of pyropheophytin a in virgin olive oil during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7040-9	5.7	20
37	Pigment profile in non-Spanish olive varieties (<i>Olea europaea</i> L. Var. Coratina, Frantoio, and Koroneiki). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10831-6	5.7	20
36	Pigment parameters determining spanish virgin olive oil authenticity: Stability during storage. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 1237-1240	1.8	19
35	Carotenoid levels during the period of growth and ripening in fruits of different olive varieties (Hojiblanca, Picual and Arbequina). <i>Journal of Plant Physiology</i> , 2003 , 160, 451-9	3.6	19
34	Stay-green phenotype slows the carotenogenic process in <i>Capsicum annum</i> (L.) fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8782-7	5.7	18

33	Pectinesterase and polygalacturonase in changes of pectic matter in olives (cv. Hojiblanca) intended for milling. <i>JAACS, Journal of the American Oil ChemiststSociety</i> , 2002 , 79, 93	1.8	18
32	In vitro digestion of chlorophyll pigments from edible seaweeds. <i>Journal of Functional Foods</i> , 2018 , 40, 400-407	5.1	18
31	Distribution of chlorophylls and carotenoids in ripening olives and between oil and alperujo when processed using a two-phase extraction system. <i>JAACS, Journal of the American Oil Chemistst Society</i> , 2002 , 79, 105-109	1.8	17
30	Esterified carotenoids as new food components in cyanobacteria. <i>Food Chemistry</i> , 2019 , 287, 295-302	8.5	16
29	Formation of oxidised chlorophyll catabolites in olives. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 851-857	4.1	16
28	Unusual carotenogenesis in fruits with pronounced anthocyanic ripening (<i>Olea europaea</i> Var. Arbequina). <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4414-9	5.7	16
27	Chlorophylls 2016 , 125-158		15
26	Chlorophyll Oxidative Metabolism During the Phototrophic and Heterotrophic Growth of. <i>Antioxidants</i> , 2019 , 8,	7.1	15
25	First-Pass Metabolism of Chlorophylls in Mice. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800563.9	3.9	12
24	Cooking effects on chlorophyll profile of the main edible seaweeds. <i>Food Chemistry</i> , 2018 , 266, 368-374	8.5	11
23	Non-fluorescent and yellow chlorophyll catabolites in Japanese plum fruits (<i>Prunus salicina</i> , Lindl.). <i>Food Research International</i> , 2017 , 100, 332-338	7	11
22	In vitro digestive stability and uptake by Caco-2 human intestinal cells of nonfluorescent chlorophyll catabolites. <i>Food Chemistry</i> , 2012 , 130, 134-138	8.5	11
21	Carotenoid composition in oils obtained from palm fruits from the Brazilian Amazon. <i>Grasas Y Aceites</i> , 2015 , 66, e086	1.3	11
20	Cooking effects on bioaccessibility of chlorophyll pigments of the main edible seaweeds. <i>Food Chemistry</i> , 2019 , 295, 101-109	8.5	10
19	A new probe for tracking the presence of E141i food colorant. <i>Food Control</i> , 2015 , 51, 240-243	6.2	10
18	Mass spectrometry: the indispensable tool for plant metabolomics of colourless chlorophyll catabolites. <i>Phytochemistry Reviews</i> , 2018 , 17, 453-468	7.7	10
17	Pigment metabolism of TikititaTolive (<i>Olea europaea</i> L.): a new cultivar obtained by cross-breeding. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2049-55	5.7	9
16	Mass Spectrometry of Non-allomerized Chlorophylls a and b Derivatives from Plants. <i>Current Organic Chemistry</i> , 2018 , 22, 842-876	1.7	8

15	Characterisation of chlorophyll oxidation mediated by peroxidative activity in olives (<i>Olea europaea</i> L.) cv. Hojiblanca. <i>Food Chemistry</i> , 2013 , 139, 786-95	8.5	7
14	Phyllobilins. <i>Studies in Natural Products Chemistry</i> , 2017 , 159-191	1.5	5
13	Thylakoid peroxidase activity responsible for oxidized chlorophyll accumulation during ripening of olive fruits (<i>Olea europaea</i> L.). <i>Food Research International</i> , 2014 , 65, 247-254	7	5
12	Profile of Chlorophyll Catabolites in Senescent Leaves of Includes a Catabolite Esterified with Hydroxytyrosol 1–Glucoside. <i>Journal of Natural Products</i> , 2020 , 83, 873-880	4.9	4
11	Development of an accurate and direct method for the green food colorants detection. <i>Food Research International</i> , 2020 , 136, 109484	7	4
10	Chlorophylls and Carotenoids in Food Products from Olive Tree 2016 ,		4
9	Chromatographic Methodologies: Compounds for Olive Oil Color Issues 2013 , 219-259		3
8	HPLC-hrTOF-MS study of copper chlorophylls: Composition of food colorants and biochemistry after ingestion. <i>Food Chemistry</i> , 2020 , 321, 126721	8.5	2
7	Accomplished High-Resolution Metabolomic and Molecular Studies Identify New Carotenoid Biosynthetic Reactions in Cyanobacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6212-6220 ^{5:7}	5.7	1
6	Acquisition of Mass Spectrometry Data of Carotenoids: A Focus on Big Data Management. <i>Methods in Molecular Biology</i> , 2020 , 2083, 135-144	1.4	1
5	Bioaccessibility Protocol for Chlorophylls. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8777-8786 ^{6:7}	6.7	1
4	Influence of food composition on chlorophyll bioaccessibility.. <i>Food Chemistry</i> , 2022 , 386, 132805	8.5	1
3	Olives and Olive Oil 2012 , 503-528		
2	Influence of Processing on Virgin Olive Oil Quality ⁷⁵¹⁻⁷⁷⁰		
1	Analytical Protocols in Chlorophyll Analysis 2020 , 127-149		