Mara Roca

List of Publications by Year in Descending Order

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	Influence of food composition on chlorophyll bioaccessibility.. *Food Chemistry*, **2022**, 386, 132805	8.5	1
67	Bioaccessibility Protocol for Chlorophylls. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 8777-8786	5.7	1
66	Accomplished High-Resolution Metabolomic and Molecular Studies Identify New Carotenoid Biosynthetic Reactions in Cyanobacteria. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 6212-6220	5.7	1
65	Carotenoids and Chlorophylls as Antioxidants. *Antioxidants*, **2020**, 9,	7.1	68
64	Profile of Chlorophyll Catabolites in Senescent Leaves of Includes a Catabolite Esterified with Hydroxytyrosol 1--Glucoside. *Journal of Natural Products*, **2020**, 83, 873-880	4.9	4
63	Development of an accurate and direct method for the green food colorants detection. *Food Research International*, **2020**, 136, 109484	7	4
62	Analytical Protocols in Chlorophyll Analysis **2020**, 127-149		
61	Acquisition of Mass Spectrometry Data of Carotenoids: A Focus on Big Data Management. *Methods in Molecular Biology*, **2020**, 2083, 135-144	1.4	1
60	HPLC-hrTOF-MS study of copper chlorophylls: Composition of food colorants and biochemistry after ingestion. *Food Chemistry*, **2020**, 321, 126721	8.5	2
59	Cooking effects on bioaccessibility of chlorophyll pigments of the main edible seaweeds. *Food Chemistry*, **2019**, 295, 101-109	8.5	10
58	Catabolism and bioactive properties of chlorophylls. *Current Opinion in Food Science*, **2019**, 26, 94-100	9.8	48
57	Esterified carotenoids as new food components in cyanobacteria. *Food Chemistry*, **2019**, 287, 295-302	8.5	16
56	Chlorophyll Oxidative Metabolism During the Phototrophic and Heterotrophic Growth of. *Antioxidants*, **2019**, 8,	7.1	15
55	Green Natural Colorants. *Molecules*, **2019**, 24,	4.8	56
54	In vitro bioavailability of chlorophyll pigments from edible seaweeds. *Journal of Functional Foods*, **2018**, 41, 25-33	5.1	26
53	Mass spectrometry: the indispensable tool for plant metabolomics of colourless chlorophyll catabolites. *Phytochemistry Reviews*, **2018**, 17, 453-468	7.7	10
52	First-Pass Metabolism of Chlorophylls in Mice. *Molecular Nutrition and Food Research*, **2018**, 62, e1800563	5.9	12

51	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,	6.7	29
50	Cooking effects on chlorophyll profile of the main edible seaweeds. *Food Chemistry*, **2018**, 266, 368-374	8.5	11
49	In vitro digestion of chlorophyll pigments from edible seaweeds. *Journal of Functional Foods*, **2018**, 40, 400-407	5.1	18
48	Bioaccessibility of Marine Carotenoids. *Marine Drugs*, **2018**, 16,	6	31
47	Mass Spectrometry of Non-allomerized Chlorophylls a and b Derivatives from Plants. *Current Organic Chemistry*, **2018**, 22, 842-876	1.7	8
46	Comprehensive chlorophyll composition in the main edible seaweeds. *Food Chemistry*, **2017**, 228, 625-638	8.5	36
45	Phyllobilins. *Studies in Natural Products Chemistry*, **2017**, 159-191	1.5	5
44	Non-fluorescent and yellow chlorophyll catabolites in Japanese plum fruits (Prunus salicina, Lindl.). *Food Research International*, **2017**, 100, 332-338	7	11
43	Chemistry in the Bioactivity of Chlorophylls: An Overview. *Current Medicinal Chemistry*, **2017**, 24, 4515-4536	4.5	29
42	Chlorophylls **2016**, 125-158		15
41	Chlorophylls and Carotenoids in Food Products from Olive Tree **2016**,		4
40	Chlorophyll catabolism in olive fruits (var. Arbequina and Hojiblanca) during maturation. *Food Chemistry*, **2016**, 212, 604-11	8.5	21
39	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	4.5	31
38	Development of an accurate and high-throughput methodology for structural comprehension of chlorophylls derivatives. (II) Dephytylated derivatives. *Journal of Chromatography A*, **2015**, 1412, 90-9	4.5	28
37	A new probe for tracking the presence of E141i food colorant. *Food Control*, **2015**, 51, 240-243	6.2	10
36	Systematic HPLC/ESI-High Resolution-qTOF-MS Methodology for Metabolomic Studies in Nonfluorescent Chlorophyll Catabolites Pathway. *Journal of Analytical Methods in Chemistry*, **2015**, 2015, 490627	2	20
35	Carotenoid composition in oils obtained from palm fruits from the Brazilian Amazon. *Grasas Y Aceites*, **2015**, 66, e086	1.3	11
34	Nonfluorescent chlorophyll catabolites in loquat fruits (Eriobotrya japonica Lindl.). *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10576-84	5.7	23

33	Thylakoid peroxidase activity responsible for oxidized chlorophyll accumulation during ripening of olive fruits (Olea europaea L.). *Food Research International*, **2014**, 65, 247-254	7	5
32	Non-fluorescent chlorophyll catabolites in quince fruits. *Food Research International*, **2014**, 65, 255-262	7	28
31	Characterisation of chlorophyll oxidation mediated by peroxidative activity in olives (Olea europaea L.) cv. Hojiblanca. *Food Chemistry*, **2013**, 139, 786-95	8.5	7
30	Chromatographic Methodologies: Compounds for Olive Oil Color Issues **2013**, 219-259		3
29	Mathematical model to predict the formation of pyropheophytin a in virgin olive oil during storage. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7040-9	5.7	20
28	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	5.4	22
27	Olives and Olive Oil **2012**, 503-528		
26	In vitro digestive stability and uptake by Caco-2 human intestinal cells of nonfluorescent chlorophyll catabolites. *Food Chemistry*, **2012**, 130, 134-138	8.5	11
25	Pigment metabolism of ŠikititaTolive (Olea europaea L.): a new cultivar obtained by cross-breeding. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 2049-55	5.7	9
24	Formation of oxidised chlorophyll catabolites in olives. *Journal of Food Composition and Analysis*, **2011**, 24, 851-857	4.1	16
23	DPPH-scavenging capacity of chloroplastic pigments and phenolic compounds of olive fruits (cv. Arbequina) during ripening. *Journal of Food Composition and Analysis*, **2011**, 24, 858-864	4.1	30
22	Control of olive oil adulteration with copper-chlorophyll derivatives. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 51-6	5.7	36
21	Pigment profile in non-Spanish olive varieties (Olea europaea L. Var. Coratina, Frantoio, and Koroneiki). *Journal of Agricultural and Food Chemistry*, **2009**, 57, 10831-6	5.7	20
20	Nondestructive analysis of senescence in mesophyll cells by spectral resolution of protein synthesis-dependent pigment metabolism. *New Phytologist*, **2008**, 179, 663-674	9.8	36
19	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. *Plant Physiology*, **2008**, 147, 1300-15	6.6	64
18	Varietal differences in catabolic intermediates of chlorophylls in Olea europaea (L.) fruit cvs. Arbequina and Blanqueta. *Postharvest Biology and Technology*, **2007**, 44, 150-156	6.2	26
17	Chlorophyll catabolism pathway in fruits of Capsicum annuum (L.): stay-green versus red fruits. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4035-40	5.7	27
16	Stay-green phenotype slows the carotenogenic process in Capsicum annuum (L.) fruits. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8782-7	5.7	18

15	Effect of storage on the original pigment profile of spanish virgin olive oil. *JAOCS, Journal of the American Oil Chemiststsociety*, **2005**, 82, 33	1.8	35
14	Analysis of the chlorophyll catabolism pathway in leaves of an introgression senescence mutant of Lolium temulentum. *Phytochemistry*, **2004**, 65, 1231-8	4	59
13	Chlorophyll and carotenoid degradation mediated by thylakoid-associated peroxidative activity in olives (Olea europaea) cv. hojiblanca. *Journal of Plant Physiology*, **2004**, 161, 499-507	3.6	31
12	Pigment parameters determining spanish virgin olive oil authenticity: Stability during storage. *JAOCS, Journal of the American Oil Chemiststsociety*, **2003**, 80, 1237-1240	1.8	19
11	Involvement of chlorophyllase in chlorophyll metabolism in olive varieties with high and low chlorophyll content. *Physiologia Plantarum*, **2003**, 117, 459-466	4.6	31
10	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, 451-9	3.6	19
9	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, 15259-64	11.5	340
8	Pectinesterase and polygalacturonase in changes of pectic matter in olives (cv. Hojiblanca) intended for milling. *JAOCS, Journal of the American Oil Chemiststsociety*, **2002**, 79, 93	1.8	18
7	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 Chemiststsociety*, **2002**, 79, 105-109	1.8	17
6	Change in the natural ratio between chlorophylls and carotenoids in olive fruit during processing for virgin olive oil. *JAOCS, Journal of the American Oil Chemiststsociety*, **2001**, 78, 133-138	1.8	54
5	Unusual carotenogenesis in fruits with pronounced anthocyanic ripening (Olea europaea Var. Arbequina). *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4414-9	5.7	16
4	Changes in chloroplast pigments of olive varieties during fruit ripening. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 832-9	5.7	48
3	Use of chlorophyll and carotenoid pigment composition to determine authenticity of virgin olive oil. *JAOCS, Journal of the American Oil Chemiststsociety*, **2000**, 77, 853-858	1.8	67
2	Chlorophyll and carotenoid patterns in olive fruits, Olea europaea Cv. arbequina. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2207-12	5.7	41
1	Influence of Processing on Virgin Olive Oil Quality751-770		