Elena M RodrÃ-guez-RodrÃ-guez

List of Publications by Year
in descending order

63	2,210	172457	233421
papers	citations	29 h-index	45 g-index

63	63	63	3199
all docs	docs citations	times ranked	citing authors

#	ARTICLE	IF	CITATIONS
1	Aloe veraas a Functional Ingredient in Foods. Critical Reviews in Food Science and Nutrition, 2010, 50, 305-326.	10.3	163
2	Chemical characterization of Opuntia dillenii and Opuntia ficus indica fruits. Food Chemistry, 2007, 103, 38-45.	8.2	133
3	Differentiation of blossom and honeydew honeys using multivariate analysis on the physicochemical parameters and sugar composition. Food Chemistry, 2011, 126, 664-672.	8.2	122
4	Chemical composition of tomato (Lycopersicon esculentum) from Tenerife, the Canary Islands. Food Chemistry, 2008, 106, 1046-1056.	8.2	93
5	Mineral and trace element concentrations in cultivars of tomatoes. Food Chemistry, 2007, 104, 489-499.	8.2	92
6	Mineral concentrations in cultivars of potatoes. Food Chemistry, 2003, 83, 247-253.	8.2	81
7	Flavonoids in Onion Cultivars (Allium cepa L.). Journal of Food Science, 2008, 73, C599-605.	3.1	69
8	Analysis of organic acid content in cultivars of tomato harvested in Tenerife. European Food Research and Technology, 2008, 226, 423-435.	3.3	63
9	Chemometric Studies of Chemical Compounds in Five Cultivars of Potatoes from Tenerife. Journal of Agricultural and Food Chemistry, 2002, 50, 2076-2082.	5.2	60
10	Phenolic Compounds in Wheat Grain Cultivars. Plant Foods for Human Nutrition, 2011, 66, 408-415.	3.2	58
11	Physicochemical characteristics of minor monofloral honeys from Tenerife, Spain. LWT - Food Science and Technology, 2014, 55, 572-578.	5.2	57
12	Critical study of fluorimetric determination of selenium in urine. Talanta, 1994, 41, 2025-2031.	5.5	51
13	Mineral Concentrations in Cow's Milk from the Canary Island. Journal of Food Composition and Analysis, 2001, 14, 419-430.	3.9	51
14	Mineral and trace element concentrations in seaweeds from the sub-Antarctic ecoregion of Magallanes (Chile). Journal of Food Composition and Analysis, 2015, 39, 69-76.	3.9	51
15	Comparison of mineral and trace element concentrations in two molluscs from the Strait of Magellan (Chile). Journal of Food Composition and Analysis, 2007, 20, 273-279.	3.9	47
16	Organic Acid Contents in Onion Cultivars (Allium cepa L.). Journal of Agricultural and Food Chemistry, 2008, 56, 6512-6519.	5.2	46
17	Free Hydroxycinnamic Acids, Lycopene, and Color Parameters in Tomato Cultivars. Journal of Agricultural and Food Chemistry, 2007, 55, 8604-8615.	5.2	45
18	Fructans and major compounds in onion cultivars (Allium cepa). Journal of Food Composition and Analysis, 2009, 22, 25-32.	3.9	45

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19	Mineral and trace element concentrations of dairy products from goatsâ€™ milk produced in Tenerife (Canary Islands). International Dairy Journal, 2006, 16, 182-185.	3.0	44
20	Physicochemical characterization of cactus pads from Opuntia dillenii and Opuntia ficus indica. Food Chemistry, 2015, 188, 393-398.	8.2	44
21	Differential Characteristics in the Chemical Composition of Bananas from Tenerife (Canary Islands) and Ecuador. Journal of Agricultural and Food Chemistry, 2002, 50, 7586-7592.	5.2	41
22	Content of free phenolic compounds in bananas from Tenerife (Canary Islands) and Ecuador. European Food Research and Technology, 2003, 217, 287-290.	3.3	41
23	Amino acid content in traditional potato cultivars from the Canary Islands. Journal of Food Composition and Analysis, 2010, 23, 148-153.	3.9	39
24	Minerals and trace elements in a collection of wheat landraces from the Canary Islands. Journal of Food Composition and Analysis, 2011, 24, 1081-1090.	3.9	36
25	Amino acid content in seaweeds from the Magellan Straits (Chile). Journal of Food Composition and Analysis, 2016, 53, 77-84.	3.9	36
26	Serum selenium concentration in a representative sample of the Canarian population. Science of the Total Environment, 2001, 269, 65-73.	8.0	35
27	Statistical Differentiation of Bananas According to Their Mineral Composition. Journal of Agricultural and Food Chemistry, 2002, 50, 6130-6135.	5.2	34
28	Chemometric Studies of Several Minerals in Milks. Journal of Agricultural and Food Chemistry, 1999, 47, 1520-1524.	5.2	33
29	Application of linear discriminant analysis to the biochemical and haematological differentiation of opiate addicts from healthy subjects: a caseâ€“control study. European Journal of Clinical Nutrition, 2004, 58, 449-455.	2.9	33
30	Influence of the cultivar on the organic acid and sugar composition of potatoes. Journal of the Science of Food and Agriculture, 2010, 90, 2301-2309.	3.5	30
31	Application of multidimensional scaling technique to differentiate sweet potato (Ipomoea batatas (L.)) Tj ETQq1 1 0.784314 rgBT /Ov 2016, 46, 43-49.	3.9	29
32	Differentiation of potato cultivars experimentally cultivated based on their chemical composition and by applying linear discriminant analysis. Food Chemistry, 2012, 133, 1241-1248.	8.2	28
33	Characterization of various chestnut cultivars by means of chemometrics approach. Food Chemistry, 2008, 107, 537-544.	8.2	27
34	Iron, Copper and Zinc Levels in Urine: Relationship to Various Individual Factors. Journal of Trace Elements in Medicine and Biology, 1995, 9, 200-209.	3.0	25
35	Physicochemical characteristics and pollen spectrum of monofloral honeys from Tenerife, Spain. Food Chemistry, 2017, 228, 441-446.	8.2	24
36	Sugars, Organic Acids and Total Phenols in Varieties of Chestnut Fruits from Tenerife (Spain). Food and Nutrition Sciences (Print), 2012, 03, 705-715.	0.4	23

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37	Effects of current storage conditions on nutrient retention in several varieties of potatoes from Tenerife. Food Chemistry, 2003, 80, 445-450.	8.2	22
38	Quality evaluation of minimally fresh-cut processed pineapples. LWT - Food Science and Technology, 2020, 129, 109607.	5.2	22
39	Comparison of mineral and trace element contents in onion cultivars (Allium cepa L.). Journal of the Science of Food and Agriculture, 2008, 88, 1554-1561.	3.5	20
40	Cluster Analysis and Artificial Neural Networks Multivariate Classification of Onion Varieties. Journal of Agricultural and Food Chemistry, 2010, 58, 11435-11440.	5.2	19
41	Serum Manganese Concentrations in a Representative Sample of the Canarian Population. Biological Trace Element Research, 2001, 80, 43-51.	3.5	18
42	Enhancement of the fluorescence intensity of Se-2,3-diaminonaphthalene complex in aqueous solution by adding organic solvents. Analytica Chimica Acta, 1996, 334, 161-166.	5.4	17
43	Chemometric studies of fresh and semi-hard goats' cheeses produced in Tenerife (Canary Islands). Food Chemistry, 2004, 88, 361-366.	8.2	16
44	Manganese, nickel, selenium and cadmium in molluscs from the Magellan Strait, Chile. Food Additives and Contaminants, 2004, 21, 768-773.	2.0	13
45	Urinary selenium concentrations in heroin abusers. Clinica Chimica Acta, 1994, 231, 39-46.	1.1	12
46	Fatty acid profile in varieties of chestnut fruits from Tenerife (Spain) Perfil de Ã¡cidos grasos en variedades de castaÃ±as procedentes de Tenerife (EspaÃ±a). CYTA - Journal of Food, 2011, 9, 77-81.	1.9	12
47	Serum concentrations of macro and trace elements in heroin addicts of the Canary islands. Journal of Trace Elements in Medicine and Biology, 2004, 17, 235-242.	3.0	11
48	Use of the Oxygen Radical Absorbance Capacity (ORAC) Assay to Predict the Capacity of Mango (Mangifera indica L.) By-Products to Inhibit Meat Protein Oxidation. Food Analytical Methods, 2017, 10, 330-338.	2.6	10
49	The chemical composition of barley grain (Hordeum vulgare L.) landraces from the Canary Islands. Journal of Food Science, 2020, 85, 1725-1734.	3.1	10
50	Influence of diet and rennet on the composition of goatsâ€™ milk and cheese. Journal of Dairy Research, 2011, 78, 250-256.	1.4	8
51	The Compositional HJ-Biplotâ€”A New Approach to Identifying the Links among Bioactive Compounds of Tomatoes. International Journal of Molecular Sciences, 2016, 17, 1828.	4.1	8
52	Physico-Chemical Changes During Ripening of Conventionally, Ecologically and Hydroponically Cultivated Tyrlain (TY 10016) Tomatoes. International Journal of Agricultural Research, 2006, 1, 452-461.	0.1	8
53	Vitamin C and organic acid contents in Spanish â€œGazpachoâ€•soup related to the vegetables used for its elaboration process Contenidos de vitamina C y Ã¡cidos orgÃ¡nicos en Gazpacho y en las hortalizas usadas en su elaboraciÃ³n. CYTA - Journal of Food, 2011, 9, 71-76.	1.9	7
54	Chromium(III) in cactus pad and its possible role in the antihyperglycemic activity. Journal of Functional Foods, 2012, 4, 311-314.	3.4	7

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55	The organic acid profile in wheat cultivar grains. International Journal of Food Science and Technology, 2012, 47, 627-632.	2.7	7
56	Chemical composition of eight cultivars of potatoes. Application of multivariate analysis. Acta Alimentaria, 2009, 38, 405-414.	0.7	6
57	Changes in lipid classes, fatty acids, protein and amino acids during egg development and yolk-sac larvae stage in brill (Scophthalmus rhombusL.). Aquaculture Research, 2013, 44, 1568-1577.	1.8	6
58	Influence of agronomic variables on quality of tomato fruits. Agricultural Sciences, 2011, 02, 424-431.	0.3	6
59	Comparison of the mineral and trace element concentrations between â€˜gazpachoâ€™ and the vegetables used in its elaboration. International Journal of Food Sciences and Nutrition, 2008, 59, 660-670.	2.8	5
60	Application of Chemometric Studies to Metal Concentrations in Molluscs from the Strait of Magellan (Chile). Archives of Environmental Contamination and Toxicology, 2007, 52, 519-524.	4.1	4
61	Variation of the chemical composition of tomato cultivars (Lycopersicon esculentum Mill.) according to resistance against the tomato yellow leaf curl virus (TYLCV). Journal of the Science of Food and Agriculture, 2008, 88, 1882-1891.	3.5	3
62	Capacidad antioxidante de diferentes variedades de cebolla Antioxidant capacity of different onion cultivars. CYTA - Journal of Food, 2009, 7, 53-58.	1.9	2
63	Effects of Peeling, Film Packaging, and Cold Storage on the Quality of Minimally Processed Prickly Pears (Opuntia ficus-indica L. Mill.). Agriculture (Switzerland), 2022, 12, 281.	3.1	2