

CustÃ³dio Lobo Roriz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4320993/publications.pdf>

Version: 2024-02-01

16
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851
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687220

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1116
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#	ARTICLE	IF	CITATIONS
1	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. <i>Trends in Food Science and Technology</i> , 2016, 52, 1-15.	7.8	317
2	Chemical features and bioactivities of cornflower (<i>Centaurea cyanus</i> L.) capitula: The blue flowers and the unexplored non-edible part. <i>Industrial Crops and Products</i> , 2019, 128, 496-503.	2.5	131
3	<i>Pterospartum tridentatum</i> , <i>Gomphrena globosa</i> and <i>Cymbopogon citratus</i> : A phytochemical study focused on antioxidant compounds. <i>Food Research International</i> , 2014, 62, 684-693.	2.9	93
4	Coloring attributes of betalains: a key emphasis on stability and future applications. <i>Food and Function</i> , 2017, 8, 1357-1372.	2.1	60
5	Floral parts of <i>Gomphrena globosa</i> L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. <i>Food Chemistry</i> , 2017, 229, 223-234.	4.2	52
6	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. <i>Food Chemistry</i> , 2021, 337, 127998.	4.2	41
7	Modern extraction techniques optimized to extract betacyanins from <i>Gomphrena globosa</i> L.. <i>Industrial Crops and Products</i> , 2017, 105, 29-40.	2.5	35
8	Scientific validation of synergistic antioxidant effects in commercialised mixtures of <i>Cymbopogon citratus</i> and <i>Pterospartum tridentatum</i> or <i>Gomphrena globosa</i> for infusions preparation. <i>Food Chemistry</i> , 2015, 185, 16-24.	4.2	20
9	<i>Gomphrena globosa</i> L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. <i>LWT - Food Science and Technology</i> , 2018, 92, 101-107.	2.5	20
10	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. <i>Food Chemistry</i> , 2020, 329, 127178.	4.2	18
11	Chemical and Bioactive Features of <i>Amaranthus caudatus</i> L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. <i>Foods</i> , 2021, 10, 779.	1.9	18
12	Red pitaya (<i>Hylocereus costaricensis</i>) peel as a source of valuable molecules: Extraction optimization to recover natural colouring agents. <i>Food Chemistry</i> , 2022, 372, 131344.	4.2	18
13	HPLC-Profiles of Tocopherols, Sugars, and Organic Acids in Three Medicinal Plants Consumed as Infusions. <i>International Journal of Food Science</i> , 2014, 2014, 1-5.	0.9	13
14	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from <i>Gomphrena globosa</i> L. flowers. <i>Food and Function</i> , 2018, 9, 6205-6217.	2.1	9
15	Chemical characterization and biological activities of two varieties of xocostle fruits <i>Opuntia joconostle</i> F.A.C. Weber ex Diguet and <i>Opuntia matudae</i> Scheinvar. <i>Food and Function</i> , 2019, 10, 3181-3187.	2.1	6
16	Betalains. , 2022, , 461-507.		0