CustÃ³dio Lobo Roriz

List of Publications by Year
in descending order

16 papers	851 citations	687335 13 h-index	996954 15 g-index
16 all docs	16 docs citations	16 times ranked	1116 citing authors

#	Article	IF	Citations
1	Betalains. , 2022, , 461-507.		0
2	Red pitaya (Hylocereus costaricensis) peel as a source of valuable molecules: Extraction optimization to recover natural colouring agents. Food Chemistry, 2022, 372, 131344.	8.2	18
3	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. Food Chemistry, 2021, 337, 127998.	8.2	41
4	Chemical and Bioactive Features of Amaranthus caudatus L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. Foods, 2021, 10, 779.	4.3	18
5	Betacyanins from Gomphrena globosa L. flowers: Incorporation in cookies as natural colouring agents. Food Chemistry, 2020, 329, 127178.	8.2	18
6	Chemical characterization and biological activities of two varieties of xoconostle fruitsOpuntia joconostleF.A.C. Weber ex Diguet andOpuntia matudaeScheinvar. Food and Function, 2019, 10, 3181-3187.	4.6	6
7	Chemical features and bioactivities of cornflower (Centaurea cyanus L.) capitula: The blue flowers and the unexplored non-edible part. Industrial Crops and Products, 2019, 128, 496-503.	5.2	131
8	Gomphrena globosa L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. LWT - Food Science and Technology, 2018, 92, 101-107.	5.2	20
9	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from Gomphrena globosa L. flowers. Food and Function, 2018, 9, 6205-6217.	4.6	9
10	Coloring attributes of betalains: a key emphasis on stability and future applications. Food and Function, 2017, 8, 1357-1372.	4.6	60
11	Floral parts of Gomphrena globosa L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. Food Chemistry, 2017, 229, 223-234.	8.2	52
12	Modern extraction techniques optimized to extract betacyanins from Gomphrena globosa L.. Industrial Crops and Products, 2017, 105, 29-40.	5.2	35
13	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. Trends in Food Science and Technology, 2016, 52, 1-15.	15.1	317
14	Scientific validation of synergistic antioxidant effects in commercialised mixtures of Cymbopogon citratus and Pterospartum tridentatum or Gomphrena globosa for infusions preparation. Food Chemistry, 2015, 185, 16-24.	8.2	20
15	HPLC-Profiles of Tocopherols, Sugars, and Organic Acids in Three Medicinal Plants Consumed as Infusions. International Journal of Food Science, 2014, 2014, 1-5.	2.0	13
16	Pterospartum tridentatum, Gomphrena globosa and Cymbopogon citratus: A phytochemical study focused on antioxidant compounds. Food Research International, 2014, 62, 684-693.	6.2	93