

Gloria Lobo

List of Publications by Year in descending order

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38
papers

2,541
citations

361045

20
h-index

329751

37
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49
all docs

49
docs citations

49
times ranked

3221
citing authors

#	ARTICLE	IF	CITATIONS
1	Fruit and Vegetable Waste: Bioactive Compounds, Their Extraction, and Possible Utilization. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 512-531.	5.9	674
2	Antioxidant activity in banana peel extracts: Testing extraction conditions and related bioactive compounds. <i>Food Chemistry</i> , 2010, 119, 1030-1039.	4.2	293
3	Determination of vitamin C in tropical fruits: A comparative evaluation of methods. <i>Food Chemistry</i> , 2006, 96, 654-664.	4.2	273
4	Screening of phenolic compounds in by-product extracts from mangoes (<i>Mangifera indica</i> L.) by HPLC-ESI-QTOF-MS and multivariate analysis for use as a food ingredient. <i>Food Research International</i> , 2014, 57, 51-60.	2.9	170
5	Reutilization of Mango Byproducts: Study of the Effect of Extraction Solvent and Temperature on Their Antioxidant Properties. <i>Journal of Food Science</i> , 2012, 77, C80-8.	1.5	147
6	Using drying treatments to stabilise mango peel and seed: Effect on antioxidant activity. <i>LWT - Food Science and Technology</i> , 2012, 45, 261-268.	2.5	146
7	Factors affecting sample extraction in the liquid chromatographic determination of organic acids in papaya and pineapple. <i>Food Chemistry</i> , 2009, 114, 734-741.	4.2	91
8	Optimization of Factors Affecting Extraction of Antioxidants from Mango Seed. <i>Food and Bioprocess Technology</i> , 2013, 6, 1067-1081.	2.6	63
9	The effect of extraction temperature, time and number of steps on the antioxidant capacity of methanolic banana peel extracts. <i>Separation and Purification Technology</i> , 2010, 71, 347-355.	3.9	58
10	Optimization of the extraction of chlorophylls in green beans (<i>Phaseolus vulgaris</i> L.) by N,N-dimethylformamide using response surface methodology. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 125-133.	1.9	45
11	Improving the Efficiency of Antioxidant Extraction from Mango Peel by Using Microwave-assisted Extraction. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 190-199.	1.4	41
12	Peroxidase and Polyphenoloxidase Activities in Papaya During Postharvest Ripening and After Freezing/Thawing. <i>Journal of Food Science</i> , 1995, 60, 815-817.	1.5	40
13	Color Quality of Pigments in Cochineals (<i>Dactylopius coccus</i> Costa). Geographical Origin Characterization Using Multivariate Statistical Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1331-1337.	2.4	40
14	Optimizing Conditions for the Extraction of Pigments in Cochineals (<i>Dactylopius coccus</i> Costa) Using Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6968-6974.	2.4	38
15	Improvement of frozen banana (<i>Musa cavendishii</i> , cv. Enana) colour by blanching: relationship between browning, phenols and polyphenol oxidase and peroxidase activities. <i>European Food Research and Technology</i> , 1997, 204, 60-65.	0.6	35
16	The effect of three organic pre-harvest treatments on Swiss chard (<i>Beta vulgaris</i> L. var. <i>cycla</i> L.) quality. <i>European Food Research and Technology</i> , 2008, 226, 345-353.	1.6	31
17	Polyphenol Oxidase from Spanish Hermaphrodite and Female Papaya Fruits (<i>Carica papaya</i> Cv. Sunrise,) Tj ETQq1 1 0,784314 rgBT /Over	2.4	36
18	Carotenoid Pigments and Colour of Hermaphrodite and Female Papaya Fruits (<i>Carica papaya</i> L) cv Sunrise During Post-Harvest Ripening. <i>Journal of the Science of Food and Agriculture</i> , 1996, 71, 351-358.	1.7	27

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19	Use of Banana (<i>Musa acuminata</i> Colla AAA) Peel Extract as an Antioxidant Source in Orange Juices. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 60-66.	1.4	27
20	Characterization, Stability, and Bioaccessibility of Betalain and Phenolic Compounds from <i>Opuntia stricta</i> var. <i>Dillenii</i> Fruits and Products of Their Industrialization. <i>Foods</i> , 2021, 10, 1593.	1.9	23
21	Quality evaluation of minimally fresh-cut processed pineapples. <i>LWT - Food Science and Technology</i> , 2020, 129, 109607.	2.5	22
22	Detection of colour adulteration in cochineals by spectrophotometric determination of yellow and red pigment groups. <i>Food Control</i> , 2005, 16, 105-112.	2.8	16
23	Effects of freezing and canning of papaya slices on their carotenoid composition. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 279-284.	0.7	15
24	Antifungal activity of mango peel and seed extracts against clinically pathogenic and food spoilage yeasts. <i>Natural Product Research</i> , 2016, 30, 2598-2604.	1.0	15
25	Use of Banana Peel Extract To Stabilise Antioxidant Capacity and Sensory Properties of Orange Juice During Pasteurisation and Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2017, 10, 1883-1891.	2.6	13
26	Effects of Ethylene Exposure Temperature on Shelf Life, Composition and Quality of Artificially Ripened Bananas (<i>Musa acuminata</i> AAA, cv. "Dwarf Cavendish"). <i>Food Science and Technology International</i> , 2005, 11, 99-105.	1.1	12
27	Changes in Postharvest Quality of Swiss Chard Grown Using 3 Organic Preharvest Treatments. <i>Journal of Food Science</i> , 2008, 73, S314-20.	1.5	12
28	Effect of Harvest Date on Mango (<i>Mangifera indica</i> L. Cultivar Osteen) Fruit's Qualitative Development, Shelf Life and Consumer Acceptance. <i>Agronomy</i> , 2021, 11, 811.	1.3	12
29	Carotenoid and Carotenoid Ester Profile and Their Deposition in Plastids in Fruits of New Papaya (<i>Carica papaya</i> L.) Varieties from the Canary Islands. <i>Foods</i> , 2021, 10, 434.	1.9	11
30	Ultrasound-Assisted "Green" Extraction (UAE) of Antioxidant Compounds (Betalains and Phenolics) from <i>Opuntia stricta</i> var. <i>Dillenii</i> 's Fruits: Optimization and Biological Activities. <i>Antioxidants</i> , 2021, 10, 1786.	2.2	11
31	Partial characterization of the proteolytic enzymes in the gut of the banana weevil, <i>Cosmopolites sordidus</i> , and effects of soybean Kunitz trypsin inhibitor on larval performance. <i>Entomologia Experimentalis Et Applicata</i> , 2005, 116, 227-236.	0.7	8
32	Development of a Quarantine Postharvest Treatment against Guatemalan Potato Moth (<i>Tecia</i>) Tj ETQq0 0 0 rgBT /Qyerlock 10 Tf 50 22	1.4	6
33	Preservation of hermaphrodite and female papaya fruits (<i>Carica papaya</i> L., Cv Sunrise, Solo group) by freezing: physical, physico-chemical and sensorial aspects. <i>European Food Research and Technology</i> , 1998, 206, 343-349.	0.6	5
34	Papaya (<i>Carica papaya</i> L.) Phenology under Different Agronomic Conditions in the Subtropics. <i>Agriculture (Switzerland)</i> , 2021, 11, 173.	1.4	4
35	Comportamiento de los cultivares de papaya Sunset, Sunrise y de los genotipos Baixinho de Santa Amalia y BH - 65 en la zona sur de la isla de Tenerife. <i>Revista Brasileira De Fruticultura</i> , 2010, 32, 1105-1115.	0.2	4
36	Usage of Tomato (<i>Lycopersicum esculentum</i> Mill.) Seeds in Health. , 2011, , 1123-1132.		3

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37	Effects of Peeling, Film Packaging, and Cold Storage on the Quality of Minimally Processed Prickly Pears (<i>Opuntia ficus-indica</i> L. Mill.). <i>Agriculture (Switzerland)</i> , 2022, 12, 281.	1.4	2
38	CONTROL OF ARTIFICIAL RIPENING OF BANANAS THROUGH ATMOSPHERE MODIFICATION AND REFRIGERATION. <i>Acta Horticulturae</i> , 2003, , 393-399.	0.1	1