

Gloria Lobo

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

48
papers

1,763
citations

18
h-index

41
g-index

49
ext. papers

2,114
ext. citations

4.8
avg, IF

4.98
L-index

#	Paper	IF	Citations
48	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	16.4	399
47	Antioxidant activity in banana peel extracts: Testing extraction conditions and related bioactive compounds. <i>Food Chemistry</i> , 2010 , 119, 1030-1039	8.5	214
46	Determination of vitamin C in tropical fruits: A comparative evaluation of methods. <i>Food Chemistry</i> , 2006 , 96, 654-664	8.5	211
45	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	7	138
44	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	3.4	111
43	Using drying treatments to stabilise mango peel and seed: Effect on antioxidant activity. <i>LWT - Food Science and Technology</i> , 2012 , 45, 261-268	5.4	103
42	Factors affecting sample extraction in the liquid chromatographic determination of organic acids in papaya and pineapple. <i>Food Chemistry</i> , 2009 , 114, 734-741	8.5	70
41	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	8.3	49
40	Optimization of Factors Affecting Extraction of Antioxidants from Mango Seed. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1067-1081	5.1	48
39	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	4.1	37
38	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, 1331-7	5.7	35
37	Peroxidase and Polyphenoloxidase Activities in Papaya During Postharvest Ripening and After Freezing/Thawing. <i>Journal of Food Science</i> , 1995 , 60, 815-817	3.4	33
36	Improving the efficiency of antioxidant extraction from mango peel by using microwave-assisted extraction. <i>Plant Foods for Human Nutrition</i> , 2013 , 68, 190-9	3.9	30
35	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, 6968-74	5.7	30
34	Polyphenol Oxidase from Spanish Hermaphrodite and Female Papaya Fruits (<i>Carica papaya</i> Cv. Sunrise, Solo Group). <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3075-3079	5.7	28
33	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		25
32	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	4.3	24

31	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	3.9	18
30	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	3.4	17
29	Detection of colour adulteration in cochineals by spectrophotometric determination of yellow and red pigment groups. <i>Food Control</i> , 2005 , 16, 105-112	6.2	14
28	Effects of freezing and canning of papaya slices on their carotenoid composition. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 279-84		12
27	Quality evaluation of minimally fresh-cut processed pineapples. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109607	5.4	11
26	Pineapple 2012 , 333-357		11
25	Changes in postharvest quality of Swiss chard grown using 3 organic preharvest treatments. <i>Journal of Food Science</i> , 2008 , 73, S314-20	3.4	11
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	2.3	9
23	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	2.6	9
22	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	5.1	7
21	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	2.1	7
20	Value added processing and utilization of pineapple by-products 2016 , 196-220		7
19	Pineapple composition and nutrition 2016 , 221-239		6
18	Characterization, Stability, and Bioaccessibility of Betalain and Phenolic Compounds from Fruits and Products of Their Industrialization. <i>Foods</i> , 2021 , 10,	4.9	5
17	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	11.2	4
16	Harvesting and Postharvest Technology of Dates 2013 , 105-135		3
15	Biology and Postharvest Physiology of Date Fruit 2013 , 57-80		3
14	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		3

13	Banana (Musa spp.) as a Source of Bioactive Compounds for Health Promotion 2020 , 227-244		3
12	Effect of Harvest Date on Mango (Mangifera indica L. Cultivar Osteen) Fruit Qualitative Development, Shelf Life and Consumer Acceptance. <i>Agronomy</i> , 2021 , 11, 811	3.6	3
11	Overview of pineapple production, postharvest physiology, processing and nutrition 2016 , 1-15		3
10	Carotenoid and Carotenoid Ester Profile and Their Deposition in Plastids in Fruits of New Papaya (L.) Varieties from the Canary Islands. <i>Foods</i> , 2021 , 10,	4.9	3
9	Biology, Postharvest Physiology, and Biochemistry of Mango 2017 , 37-59		2
8	Biology and postharvest physiology of pineapple 2016 , 39-61		2
7	Usage of Tomato (Lycopersicum esculentum Mill.) Seeds in Health 2011 , 1123-1132		1
6	Ultrasound-Assisted "Green" Extraction (UAE) of Antioxidant Compounds (Betalains and Phenolics) from var. 's Fruits: Optimization and Biological Activities. <i>Antioxidants</i> , 2021 , 10,	7.1	1
5	Pineapple harvesting and postharvest handling 2016 , 89-107		1
4	Papaya (Carica papaya L.) Phenology under Different Agronomic Conditions in the Subtropics. <i>Agriculture (Switzerland)</i> , 2021 , 11, 173	3	1
3	Papaya 2012 , 299-319		0
2	Development of a Quarantine Postharvest Treatment against Guatemalan Potato Moth (Tecia solanivora Povolny). <i>Agriculture (Switzerland)</i> , 2021 , 11, 801	3	0
1	Effects of Peeling, Film Packaging, and Cold Storage on the Quality of Minimally Processed Prickly Pears (Opuntia ficus-indica L. Mill.). <i>Agriculture (Switzerland)</i> , 2022 , 12, 281	3	0