Gloria Lobo

List of Publications by Year in Descending Order

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	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	0
47	Ultrasound-Assisted "Green" Extraction (UAE) of Antioxidant Compounds (Betalains and Phenolics) from var. 's Fruits: Optimization and Biological Activities. *Antioxidants*, **2021**, 10,	7.1	1
46	Effect of Harvest Date on Mango (Mangifera indica L. Cultivar Osteen) Fruit Qualitative Development, Shelf Life and Consumer Acceptance. *Agronomy*, **2021**, 11, 811	3.6	3
45	Characterization, Stability, and Bioaccessibility of Betalain and Phenolic Compounds from Fruits and Products of Their Industrialization. *Foods*, **2021**, 10,	4.9	5
44	Carotenoid and Carotenoid Ester Profile and Their Deposition in Plastids in Fruits of New Papaya (L.) Varieties from the Canary Islands. *Foods*, **2021**, 10,	4.9	3
43	Papaya (Carica papaya L.) Phenology under Different Agronomic Conditions in the Subtropics. *Agriculture (Switzerland)*, **2021**, 11, 173	3	1
42	Development of a Quarantine Postharvest Treatment against Guatemalan Potato Moth (Tecia solanivora Povolny). *Agriculture (Switzerland)*, **2021**, 11, 801	3	0
41	Quality evaluation of minimally fresh-cut processed pineapples. *LWT - Food Science and Technology*, **2020**, 129, 109607	5.4	11
40	Banana (Musa spp.) as a Source of Bioactive Compounds for Health Promotion **2020**, 227-244		3
39	Fruit and Vegetable Waste: Bioactive Compounds, Their Extraction, and Possible Utilization. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 512-531	16.4	399
38	Biology, Postharvest Physiology, and Biochemistry of Mango **2017**, 37-59		2
37	Use of Banana (Musa acuminata Colla AAA) Peel Extract as an Antioxidant Source in Orange Juices. *Plant Foods for Human Nutrition*, **2017**, 72, 60-66	3.9	18
36	Use of Banana Peel Extract To Stabilise Antioxidant Capacity and Sensory Properties of Orange Juice During Pasteurisation and Refrigerated Storage. *Food and Bioprocess Technology*, **2017**, 10, 1883-1891	5.1	7
35	Antifungal activity of mango peel and seed extracts against clinically pathogenic and food spoilage yeasts. *Natural Product Research*, **2016**, 30, 2598-2604	2.3	9
34	Overview of pineapple production, postharvest physiology, processing and nutrition **2016**, 1-15		3
33	Biology and postharvest physiology of pineapple **2016**, 39-61		2
32	Value added processing and utilization of pineapple by-products **2016**, 196-220		7

31	Pineapple composition and nutrition **2016**, 221-239		6
30	Pineapple harvesting and postharvest handling **2016**, 89-107		1
29	Screening of phenolic compounds in by-product extracts from mangoes (Mangifera indica L.) by HPLC-ESI-QTOF-MS and multivariate analysis for use as a food ingredient. *Food Research International*, **2014**, 57, 51-60	7	138
28	Improving the efficiency of antioxidant extraction from mango peel by using microwave-assisted extraction. *Plant Foods for Human Nutrition*, **2013**, 68, 190-9	3.9	30
27	Optimization of Factors Affecting Extraction of Antioxidants from Mango Seed. *Food and Bioprocess Technology*, **2013**, 6, 1067-1081	5.1	48
26	Harvesting and Postharvest Technology of Dates **2013**, 105-135		3
25	Biology and Postharvest Physiology of Date Fruit **2013**, 57-80		3
24	Pineapple **2012**, 333-357		11
23	Using drying treatments to stabilise mango peel and seed: Effect on antioxidant activity. *LWT - Food Science and Technology*, **2012**, 45, 261-268	5.4	103
22	Papaya **2012**, 299-319		0
21	Reutilization of mango byproducts: study of the effect of extraction solvent and temperature on their antioxidant properties. *Journal of Food Science*, **2012**, 77, C80-8	3.4	111
20	Usage of Tomato (Lycopersicum esculentum Mill.) Seeds in Health **2011**, 1123-1132		1
19	The effect of extraction temperature, time and number of steps on the antioxidant capacity of methanolic banana peel extracts. *Separation and Purification Technology*, **2010**, 71, 347-355	8.3	49
18	Antioxidant activity in banana peel extracts: Testing extraction conditions and related bioactive compounds. *Food Chemistry*, **2010**, 119, 1030-1039	8.5	214
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. *Revista Brasileira De Fruticultura*, **2010**, 32, 1105-1115	1.2	4
16	Factors affecting sample extraction in the liquid chromatographic determination of organic acids in papaya and pineapple. *Food Chemistry*, **2009**, 114, 734-741	8.5	70
15	Changes in postharvest quality of Swiss chard grown using 3 organic preharvest treatments. *Journal of Food Science*, **2008**, 73, S314-20	3.4	11
14	The effect of three organic pre-harvest treatments on Swiss chard (Beta vulgaris L. var. cycla L.) quality. *European Food Research and Technology*, **2008**, 226, 345-353	3.4	17

13	Optimization of the extraction of chlorophylls in green beans (Phaseolus vulgaris L.) by N,N-dimethylformamide using response surface methodology. *Journal of Food Composition and Analysis*, **2008**, 21, 125-133	4.1	37
12	Determination of vitamin C in tropical fruits: A comparative evaluation of methods. *Food Chemistry*, **2006**, 96, 654-664	8.5	211
11	Detection of colour adulteration in cochineals by spectrophotometric determination of yellow and red pigment groups. *Food Control*, **2005**, 16, 105-112	6.2	14
10	Effects of Ethylene Exposure Temperature on Shelf Life, Composition and Quality of Artificially Ripened Bananas (Musa acuminata AAA, cv. Dwarf Cavendish). *Food Science and Technology International*, **2005**, 11, 99-105	2.6	9
9	Partial characterization of the proteolytic enzymes in the gut of the banana weevil, Cosmopolites sordidus, and effects of soybean Kunitz trypsin inhibitor on larval performance. *Entomologia Experimentalis Et Applicata*, **2005**, 116, 227-236	2.1	7
8	Color quality of pigments in cochineals (Dactylopius coccus Costa). Geographical origin characterization using multivariate statistical analysis. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1331-7	5.7	35
7	Optimizing conditions for the extraction of pigments in cochineals (Dactylopius coccus Costa) using response surface methodology. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6968-74	5.7	30
6	Preservation of hermaphrodite and female papaya fruits (Carica papaya L ., Cv Sunrise, Solo group) by freezing: physical, physico-chemical and sensorial aspects. *European Food Research and Technology*, **1998**, 206, 343-349		3
5	Improvement of frozen banana (Musa cavendishii, cv. Enana) colour by blanching: relationship between browning, phenols and polyphenol oxidase and peroxidase activities. *European Food Research and Technology*, **1997**, 204, 60-65		25
4	Polyphenol Oxidase from Spanish Hermaphrodite and Female Papaya Fruits (Carica papaya Cv. Sunrise, Solo Group). *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3075-3079	5.7	28
3	Effects of freezing and canning of papaya slices on their carotenoid composition. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1996**, 202, 279-84		12
2	Carotenoid Pigments and Colour of Hermaphrodite and Female Papaya Fruits (Carica papaya L) cv Sunrise During Post-Harvest Ripening. *Journal of the Science of Food and Agriculture*, **1996**, 71, 351-358	4.3	24
1	Peroxidase and Polyphenoloxidase Activities in Papaya During Postharvest Ripening and After Freezing/Thawing. *Journal of Food Science*, **1995**, 60, 815-817	3.4	33