Mnica Gonzlez

List of Publications by Citations

29 papers	1,482 citations	20 h-index	29 g-index
29 ext. papers	1,665 ext. citations	5.3 avg, IF	4.55 L-index

#	Paper	IF	Citations
29	Antioxidant activity in banana peel extracts: Testing extraction conditions and related bioactive compounds. *Food Chemistry*, **2010**, 119, 1030-1039	8.5	214
28	Determination of vitamin C in tropical fruits: A comparative evaluation of methods. *Food Chemistry*, **2006**, 96, 654-664	8.5	211
27	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
26	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
25	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
24	Gas chromatographic flow method for the preconcentration and simultaneous determination of antioxidant and preservative additives in fatty foods. *Journal of Chromatography A*, **1999**, 848, 529-36	4.5	80
23	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
22	Determination of natural and synthetic colorants in prescreened dairy samples using liquid chromatography-diode array detection. *Analytical Chemistry*, **2003**, 75, 685-93	7.8	50
21	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
20	Chemometric studies of chemical compounds in five cultivars of potatoes from Tenerife. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2076-82	5.7	49
19	Optimization of Factors Affecting Extraction of Antioxidants from Mango Seed. *Food and Bioprocess Technology*, **2013**, 6, 1067-1081	5.1	48
18	Simultaneous gas chromatographic determination of food preservatives following solid-phase extraction. *Journal of Chromatography A*, **1998**, 823, 321-329	4.5	41
17	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
16	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
15	Liquid chromatographic determination of natural and synthetic colorants in lyophilized foods using an automatic solid-phase extraction system. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 2121-9	5.7	33
14	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
13	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

List of Publications

12	Continuous-flow determination of natural and synthetic antioxidants in foods by gas chromatography. *Analytica Chimica Acta*, **1998**, 359, 47-55	6.6	29
11	Sample preparation of tropical and subtropical fruit biowastes to determine antioxidant phytochemicals. *Analytical Methods*, **2010**, 2, 1842	3.2	21
10	Automatic screening method for the rapid and simple discrimination between synthetic and natural colorants in foods. *Analytica Chimica Acta*, **2002**, 464, 237-247	6.6	20
9	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
8	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
7	Detection of colour adulteration in cochineals by spectrophotometric determination of yellow and red pigment groups. *Food Control*, **2005**, 16, 105-112	6.2	14
6	Changes in postharvest quality of Swiss chard grown using 3 organic preharvest treatments. *Journal of Food Science*, **2008**, 73, S314-20	3.4	11
5	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
4	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
3	Impact of capillary conditioning and background electrolyte composition on capillary electrophoresis analysis of prostate specific antigen isoforms. *Journal of Chromatography A*, **2016**, 1443, 254-61	4.5	6
2	Usage of Tomato (Lycopersicum esculentum Mill.) Seeds in Health **2011**, 1123-1132		1
1	Food Applications: Using Novel Sample Preparation Modes **2015**, 1859-1875		