

# Mnica Gonzlez

## List of Publications by Year in Descending Order

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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.

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	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> , <b>2017</b> , 72, 60-66	3.9	18
28	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> , <b>2017</b> , 10, 1883-1891	5.1	7
27	Impact of capillary conditioning and background electrolyte composition on capillary electrophoresis analysis of prostate specific antigen isoforms. <i>Journal of Chromatography A</i> , <b>2016</b> , 1443, 254-61	4.5	6
26	Food Applications: Using Novel Sample Preparation Modes <b>2015</b> , 1859-1875		
25	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> , <b>2014</b> , 57, 51-60	7	138
24	Improving the efficiency of antioxidant extraction from mango peel by using microwave-assisted extraction. <i>Plant Foods for Human Nutrition</i> , <b>2013</b> , 68, 190-9	3.9	30
23	Optimization of Factors Affecting Extraction of Antioxidants from Mango Seed. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1067-1081	5.1	48
22	Using drying treatments to stabilise mango peel and seed: Effect on antioxidant activity. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 45, 261-268	5.4	103
21	Reutilization of mango byproducts: study of the effect of extraction solvent and temperature on their antioxidant properties. <i>Journal of Food Science</i> , <b>2012</b> , 77, C80-8	3.4	111
20	Usage of Tomato ( <i>Lycopersicum esculentum</i> Mill.) Seeds in Health <b>2011</b> , 1123-1132		1
19	Sample preparation of tropical and subtropical fruit biowastes to determine antioxidant phytochemicals. <i>Analytical Methods</i> , <b>2010</b> , 2, 1842	3.2	21
18	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> , <b>2010</b> , 71, 347-355	8.3	49
17	Antioxidant activity in banana peel extracts: Testing extraction conditions and related bioactive compounds. <i>Food Chemistry</i> , <b>2010</b> , 119, 1030-1039	8.5	214
16	Factors affecting sample extraction in the liquid chromatographic determination of organic acids in papaya and pineapple. <i>Food Chemistry</i> , <b>2009</b> , 114, 734-741	8.5	70
15	Changes in postharvest quality of Swiss chard grown using 3 organic preharvest treatments. <i>Journal of Food Science</i> , <b>2008</b> , 73, S314-20	3.4	11
14	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> , <b>2008</b> , 226, 345-353	3.4	17
13	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> , <b>2008</b> , 21, 125-133	4.1	37

12	Determination of vitamin C in tropical fruits: A comparative evaluation of methods. <i>Food Chemistry</i> , <b>2006</b> , 96, 654-664	8.5	211
11	Detection of colour adulteration in cochineals by spectrophotometric determination of yellow and red pigment groups. <i>Food Control</i> , <b>2005</b> , 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). <i>Food Science and Technology International</i> , <b>2005</b> , 11, 99-105	2.6	9
9	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> , <b>2004</b> , 52, 1331-7	5.7	35
8	Determination of natural and synthetic colorants in prescreened dairy samples using liquid chromatography-diode array detection. <i>Analytical Chemistry</i> , <b>2003</b> , 75, 685-93	7.8	50
7	Liquid chromatographic determination of natural and synthetic colorants in lyophilized foods using an automatic solid-phase extraction system. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2121-9	5.7	33
6	Automatic screening method for the rapid and simple discrimination between synthetic and natural colorants in foods. <i>Analytica Chimica Acta</i> , <b>2002</b> , 464, 237-247	6.6	20
5	Chemometric studies of chemical compounds in five cultivars of potatoes from Tenerife. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 2076-82	5.7	49
4	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> , <b>2002</b> , 50, 6968-74	5.7	30
3	Gas chromatographic flow method for the preconcentration and simultaneous determination of antioxidant and preservative additives in fatty foods. <i>Journal of Chromatography A</i> , <b>1999</b> , 848, 529-36	4.5	80
2	Continuous-flow determination of natural and synthetic antioxidants in foods by gas chromatography. <i>Analytica Chimica Acta</i> , <b>1998</b> , 359, 47-55	6.6	29
1	Simultaneous gas chromatographic determination of food preservatives following solid-phase extraction. <i>Journal of Chromatography A</i> , <b>1998</b> , 823, 321-329	4.5	41