Ronald B Pegg

List of Publications by Year
in descending order

125	5,570	87723	88477
papers	citations	38 h-index	70 g-index

134	134	134	6778
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Free-radical scavenging capacity and antioxidant activity of selected plant species from the Canadian prairies. Food Chemistry, 2004, 84, 551-562.	4.2	868
2	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475.	4.2	379
3	Phenolâ€Based Antioxidants and the In Vitro Methods Used for Their Assessment. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 148-173.	5.9	276
4	Legumes as a source of natural antioxidants. European Journal of Lipid Science and Technology, 2008, 110, 865-878.	1.0	194
5	HEXANAL AS AN INDICATOR OF MEAT FLAVOR DETERIORATION. Journal of Food Lipids, 1994, 1, 177-186.	0.9	188
6	Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil (Lens) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	171
7	Antioxidant capacity of bioactives extracted from canola meal by subcritical water, ethanolic and hot water extraction. Food Chemistry, 2009, 114, 717-726.	4.2	169
8	Total phenolics content and antioxidant capacities of microencapsulated blueberry anthocyanins during in vitro digestion. Food Chemistry, 2014, 153, 272-278.	4.2	149
9	Chemometric approach to fatty acid profiles in Runner-type peanut cultivars by principal component analysis (PCA). Food Chemistry, 2010, 119, 1262-1270.	4.2	127
10	Practical use of natural antioxidants in meat products in the U.S.: A review. Meat Science, 2018, 145, 469-479.	2.7	112
11	Antioxidant Activity of a Red Lentil Extract and Its Fractions. International Journal of Molecular Sciences, 2009, 10, 5513-5527.	1.8	98
12	Modification of the cellular antioxidant activity (CAA) assay to study phenolic antioxidants in a Caco-2 cell line. Food Chemistry, 2018, 244, 359-363.	4.2	91
13	Separation and characterization of phenolic compounds from dry-blanched peanut skins by liquid chromatographyâ€“electrospray ionization mass spectrometry. Journal of Chromatography A, 2014, 1356, 64-81.	1.8	86
14	Effects of drying on the phenolics content and antioxidant activity of muscadine pomace. LWT - Food Science and Technology, 2011, 44, 1649-1657.	2.5	80
15	Natural antioxidants of plant origin. Advances in Food and Nutrition Research, 2019, 90, 1-81.	1.5	77
16	Update on the Healthful Lipid Constituents of Commercially Important Tree Nuts. Journal of Agricultural and Food Chemistry, 2011, 59, 12083-12092.	2.4	66
17	Unraveling the chemical identity of meat pigments. Critical Reviews in Food Science and Nutrition, 1997, 37, 561-589.	5.4	64
18	Hexanal as an Indicator of the Flavor Deterioration of Meat and Meat Products. ACS Symposium Series, 1994, , 256-279.	0.5	57

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19	Peptides with Angiotensin I-Converting Enzyme (ACE) Inhibitory Activity from Defibrinated, Hydrolyzed Bovine Plasma. Journal of Agricultural and Food Chemistry, 2002, 50, 6981-6988.	2.4	57
20	Nutritional characteristics of emu (Dromaius novaehollandiae) meat and its value-added products. Food Chemistry, 2006, 97, 193-202.	4.2	56
21	Antibacterial activity of tannin constituents from Phaseolus vulgaris, Fagoypyrum esculentum, Corylus avellana and Juglans nigra. FÃ¬toterapÃ¬Ã¢, 2008, 79, 217-219.	1.1	55
22	Commercial Runner Peanut Cultivars in the United States: Tocopherol Composition. Journal of Agricultural and Food Chemistry, 2009, 57, 10289-10295.	2.4	54
23	Nitrite-free meat curing systems: Update and review. Food Chemistry, 1992, 43, 185-191.	4.2	53
24	Antioxidant and Enzyme Inhibitory Activities of Blueberry Anthocyanins Prepared Using Different Solvents. Journal of Agricultural and Food Chemistry, 2013, 61, 4441-4447.	2.4	51
25	Color and Oxidative Stability of Nitrite-Free Cured Meat after Gamma Irradiation. Journal of Food Science, 1991, 56, 1450-1452.	1.5	50
26	Phenolic compounds and antioxidant activity of extracts of Ginkgo leaves. European Journal of Lipid Science and Technology, 2009, 111, 1150-1160.	1.0	50
27	Update on the methods for monitoring UFA oxidation in food products. European Journal of Lipid Science and Technology, 2015, 117, 1-14.	1.0	50
28	Peanut skins-fortified peanut butters: Effect of processing on the phenolics content, fibre content and antioxidant activity. Food Chemistry, 2014, 145, 883-891.	4.2	48
29	Antioxidant and Anti-inflammatory Activities of Polyphenolics from Southeastern U.S. Range Blackberry Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 6102-6109.	2.4	47
30	Novel Synthesis of Cooked Cured-Meat Pigment. Journal of Food Science, 1991, 56, 1205-1208.	1.5	46
31	Relationship between the sensory quality of lentil (Lens culinaris) sprouts and their phenolic constituents. Food Research International, 2011, 44, 3195-3201.	2.9	46
32	Investigation of the antioxidant capacity and phenolic constituents of U.S. pecans. Journal of Functional Foods, 2015, 15, 11-22.	1.6	45
33	STABILIZATION OF MEAT LIPIDS WITH GROUND SPICES. Journal of Food Lipids, 1995, 2, 145-153.	0.9	42
34	Effect of l-Glucose and d-Tagatose on Bacterial Growth in Media and a Cooked Cured Ham Product. Journal of Food Protection, 2000, 63, 71-77.	0.8	42
35	Separation and Characterization of Phenolic Compounds from U.S. Pecans by Liquid Chromatographyâ€“Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 4332-4341.	2.4	42
36	Absence of volatile N-nitrosamines in cooked nitrite-free cured muscle foods. Meat Science, 1994, 37, 327-336.	2.7	41

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37	Antioxidant Properties of Extracts Obtained from Raw, Dry-roasted, and Oil-roasted US Peanuts of Commercial Importance. Plant Foods for Human Nutrition, 2010, 65, 311-318.	1.4	41
38	Commercial Peanut (Arachis hypogaea L.) Cultivars in the United States: Phytosterol Composition. Journal of Agricultural and Food Chemistry, 2010, 58, 9137-9146.	2.4	40
39	Colour characteristics of cooked cured-meat pigment and its application to meat. Food Chemistry, 1990, 38, 61-68.	4.2	38
40	Influence of Injection, Packaging, and Storage Conditions on the Quality of Beef and Bison Steaks. Journal of Food Science, 2006, 71, S110.	1.5	38
41	Goat Meat Production: Present Status and Future Possibilities. Asian-Australasian Journal of Animal Sciences, 2003, 16, 1842-1852.	2.4	38
42	Chemical composition and nutritional value of processing discards of cod (Gadus morhua). Food Chemistry, 1991, 42, 145-151.	4.2	37
43	Selected nutrient analyses of fresh, fresh-stored, and frozen fruits and vegetables. Journal of Food Composition and Analysis, 2017, 59, 8-17.	1.9	37
44	Antioxidant activity and free radicalâ€scavenging capacity of ethanolic extracts of thyme, oregano, and marjoram. European Journal of Lipid Science and Technology, 2009, 111, 1111-1117.	1.0	36
45	The Potential Protective Effects of Phenolic Compounds against Low-density Lipoprotein Oxidation. Current Pharmaceutical Design, 2017, 23, 2754-2766.	0.9	35
46	Prevention of loperamide induced constipation in mice by KGM and the mechanisms of different gastrointestinal tract microbiota regulation. Carbohydrate Polymers, 2021, 256, 117418.	5.1	34
47	Separation and Characterization of Soluble Esterified and Glycoside-Bound Phenolic Compounds in Dry-Blanched Peanut Skins by Liquid Chromatographyâ€“Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 11488-11504.	2.4	33
48	Separation of Ellagitannin-Rich Phenolics from U.S. Pecans and Chinese Hickory Nuts Using Fused-Core HPLC Columns and Their Characterization. Journal of Agricultural and Food Chemistry, 2017, 65, 5810-5820.	2.4	33
49	Palatability of bison semimembranosus and effects of marination. Meat Science, 2002, 62, 19-26.	2.7	32
50	The antioxidant requirement for plasma membrane repair in skeletal muscle. Free Radical Biology and Medicine, 2015, 84, 246-253.	1.3	31
51	Oxidative Stability of Commodity Fats and Oils: Modeling Based on Fatty Acid Composition. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1153-1163.	0.8	29
52	Preparation and Characterization of Hydrolyzed Proteins from Defibrinated Bovine Plasma. Journal of Food Science, 2002, 67, 623-630.	1.5	27
53	Antioxidative and radical scavenging effects of phenolics from Vicia sativum. FÃ¬toterapÃ¬Ã¢, 2008, 79, 121-122.	1.1	27
54	Limitations of the Tetramethylmurexide Assay for Investigating the Fe(II) Chelation Activity of Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2009, 57, 6425-6431.	2.4	27

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55	Commercial Runner peanut cultivars in the USA: Fatty acid composition. European Journal of Lipid Science and Technology, 2010, 112, 195-207.	1.0	27
56	Characterization of the Volatile Compounds in Raw and Roasted Georgia Pecans by HSâ€SPMEâ€GCâ€MS. Journal of Food Science, 2018, 83, 2753-2760.	1.5	27
57	Characterizing the phenolic constituents and antioxidant capacity of Georgia peaches. Food Chemistry, 2019, 271, 345-353.	4.2	27
58	Radical scavenging activity of canola hull phenolics. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 255-260.	0.8	25
59	Encapsulation of the Pre-Formed Cooked Cured-Meat Pigment. Journal of Food Science, 1991, 56, 1500-1504.	1.5	24
60	Enhancement of nisin antibacterial activity by a bearberry (Arctostaphylos uva-ursi) leaf extract. Food Microbiology, 2003, 20, 211-216.	2.1	24
61	The Effects of Marination and Cooking Regimes on the Waterbinding Properties and Tenderness of Beef and Bison Top Round Roasts. Journal of Food Science, 2005, 70, S102-S106.	1.5	23
62	Chemical and nutritive characteristics of tree nut oils available in the U.S. market. European Journal of Lipid Science and Technology, 2017, 119, 1600520.	1.0	23
63	Inhibition of proliferation of human carcinoma cell lines by phenolic compounds from a bearberry-leaf crude extract and its fractions. Journal of Functional Foods, 2013, 5, 660-667.	1.6	22
64	Peanut skins-fortified peanut butters: Effects on consumer acceptability and quality characteristics. LWT - Food Science and Technology, 2014, 59, 222-228.	2.5	22
65	Effect of pecan phenolics on the release of nitric oxide from murine RAW 264.7 macrophage cells. Food Chemistry, 2016, 212, 681-687.	4.2	22
66	Cellular evaluation of the antioxidant activity of U.S. Pecans [Carya illinoinensis (Wangenh.) K. Koch]. Food Chemistry, 2019, 293, 511-519.	4.2	22
67	Elucidation of the Chemical Structure of Preformed Cooked Cured-Meat Pigment by Electron Paramagnetic Resonance Spectroscopy. Journal of Agricultural and Food Chemistry, 1996, 44, 416-421.	2.4	21
68	A novel titration methodology for elucidation of the structure of preformed cooked cured-meat pigment by visible spectroscopy. Food Chemistry, 1996, 56, 105-110.	4.2	21
69	APPLICATION OF SEMIPREPARATIVE RP-18 HPLC FOR THE PURIFICATION OF SESAMIN AND SESAMOLIN. Journal of Food Lipids, 2001, 8, 85-94.	0.9	20
70	Quantification of inositol phosphates in almond meal and almond brown skins by HPLC/ESI/MS. Food Chemistry, 2017, 229, 84-92.	4.2	19
71	Tenderness and Chemical Composition of Elk (Cervus elaphus) Meat: Effects of Muscle Type, Marinade Composition, and Cooking Method. Journal of Food Science, 2003, 68, 1882-1888.	1.5	18
72	Effect of konjac glucomannan on metabolites in the stomach, small intestine and large intestine of constipated mice and prediction of the KEGG pathway. Food and Function, 2021, 12, 3044-3056.	2.1	18

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73	Effect of Peanut Skin Incorporation on the Color, Texture and Total Phenolics Content of Peanut Butters. Journal of Food Process Engineering, 2013, 36, 316-328.	1.5	17
74	Physical and Chemical Properties of Vacuum Belt Dried Tomato Powders. Food and Bioprocess Technology, 2016, 9, 91-100.	2.6	17
75	POTENTIAL NATURAL ANTIOXIDANTS FROM SASKATCHEWAN INDIGENOUS PLANTS. Journal of Food Lipids, 1999, 6, 317-329.	0.9	16
76	PHOTOCHEMÂ® for Determination of Antioxidant Capacity of Plant Extracts. ACS Symposium Series, 2007, , 140-158.	0.5	16
77	Effects of Storage Conditions on Consumer and Chemical Assessments of Raw â€˜Nonpareilâ€™ Almonds Over a Twoâ€Year Period. Journal of Food Science, 2018, 83, 822-830.	1.5	16
78	The cellular antioxidant and anti-glycation capacities of phenolics from Georgia peaches. Food Chemistry, 2020, 316, 126234.	4.2	16
79	Variation in the terminology and methodologies applied to the analysis of water holding capacity in meat research. Meat Science, 2021, 178, 108510.	2.7	16
80	Quality factors, antioxidant activity, and sensory properties of jetâ€tube dried rabbiteye blueberries. Journal of the Science of Food and Agriculture, 2013, 93, 1887-1897.	1.7	15
81	A 5-day high-fat diet rich in cottonseed oil improves cholesterol profiles and triglycerides compared to olive oil in healthy men. Nutrition Research, 2018, 60, 43-53.	1.3	15
82	Interactions of sulfanilamide and 2-thiobarbituric acid with malonaldehyde: structure of adducts and implications in determination of oxidative state of nitrite-cured meats. Journal of Agricultural and Food Chemistry, 1992, 40, 1826-1832.	2.4	14
83	Modeling the tryptic hydrolysis of pea proteins using an artificial neural network. LWT - Food Science and Technology, 2008, 41, 942-945.	2.5	13
84	Modeling the impact of residual fat-soluble vitamin (FSV) contents on the oxidative stability of commercially refined vegetable oils. Food Research International, 2016, 84, 26-32.	2.9	13
85	Interrelationships among tocopherols of commercial Runner market type peanuts grown in the United States. International Journal of Food Science and Technology, 2010, 45, 2622-2628.	1.3	12
86	The Role of Processing Conditions on the Color and Antioxidant Retention of Jet Tube Fluidized Bedâ€“Dried Blueberries. Drying Technology, 2012, 30, 1600-1609.	1.7	12
87	Effect of timeâ€“temperature conditions and clarification on the total phenolics andÂantioxidant constituents of muscadine grape juice. LWT - Food Science and Technology, 2013, 53, 327-330.	2.5	12
88	Tart cherry consumption with or without prior exercise increases antioxidant capacity and decreases triglyceride levels following a high-fat meal. Applied Physiology, Nutrition and Metabolism, 2019, 44, 1209-1218.	0.9	12
89	An antioxidant bearberry (Arctostaphylos uva-ursi) extract modulates surface hydrophobicity of a wide range of food-related bacteria: implications for functional food safety. Food Control, 2003, 14, 515-518.	2.8	11
90	Protein-precipitating capacity of bearberry-leaf (Arctostaphylos uva-ursi L. Sprengel) polyphenolics. Food Chemistry, 2011, 124, 1507-1513.	4.2	11

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91	Determination of myo -inositol phosphates in tree nuts and grain fractions by HPLCâ€“ESIâ€“MS. Journal of Food Composition and Analysis, 2017, 59, 74-82.	1.9	11
92	EFFECT OF THE PREFORMED COOKED CURED-MEAT PIGMENT (CCMP) ON COLOR PARAMETERS OF MUSCLE FOODS. Journal of Muscle Foods, 1991, 2, 297-304.	0.5	9
93	Antioxidant and Antibacterial Properties of Extracts of Green Tea Polyphenols. ACS Symposium Series, 2005, , 94-106.	0.5	9
94	Reprint of â€œInvestigation of the antioxidant capacity and phenolic constituents of U.S. pecansâ€: Journal of Functional Foods, 2015, 18, 1002-1013.	1.6	9
95	Chemical changes in almonds throughout storage: modeling the effects of common industry practices. International Journal of Food Science and Technology, 2019, 54, 2190-2198.	1.3	9
96	Assessing the impact of 4-oxo-2-nonenal on lactate dehydrogenase activity and myoglobin redox stability. Food Bioscience, 2021, 43, 101306.	2.0	9
97	Antioxidant Activity of Polyphenolics from a Bearberry-Leaf (Arctostaphylos uva-ursi L.) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.5	8
98	Sensory and Physicochemical Properties of Sweet Potato Chips Made by Vacuumâ€Belt Drying. Journal of Food Process Engineering, 2013, 36, 353-363.	1.5	8
99	Protection of natural antioxidants against low-density lipoprotein oxidation. Advances in Food and Nutrition Research, 2020, 93, 251-291.	1.5	8
100	Exploring the feasibility of developing novel gelatin powders from salted, dried cannonball jellyfish (Stomolophus meleagris). Food Bioscience, 2021, 44, 101397.	2.0	8
101	Tree Nuts and Peanuts as a Source of Natural Antioxidants in our Daily Diet. Current Pharmaceutical Design, 2020, 26, 1898-1916.	0.9	8
102	Modeling sensory and instrumental texture changes of dry-roasted almonds under different storage conditions. LWT - Food Science and Technology, 2018, 91, 498-504.	2.5	7
103	Characterizing the phenolic constituents of U.S. Southeastern blackberry cultivars. Journal of Berry Research, 2020, 10, 311-327.	0.7	7
104	Antioxidant Activity and Phenolic Composition of a Red Bean (Phasoelus vulgaris) Extract and its Fractions. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	6
105	Off Flavors and Rancidity in Foods. , 0, , 217-228.		5
106	Variation in Growth and Development, and Essential Oil Yield between Two Ocimum Species (O.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 Society for Hortcultural Science, 2018, 53, 1275-1282.	0.5	5
107	Pecan Kernel Phenolics Content and Antioxidant Capacity Are Enhanced by Mechanical Pruning and Higher Fruit Position in the Tree Canopy. Journal of the American Society for Horticultural Science, 2020, 145, 193-202.	0.5	5
108	Effect of packaging types and storage conditions on quality aspects of dried Thunbergia laurifolia leaves and degradation kinetics of bioactive compounds. Journal of Food Science and Technology, 2017, 54, 4405-4415.	1.4	4

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109	Examining the Performance of Two Extraction Solvent Systems on Phenolic Constituents from U.S. Southeastern Blackberries. Molecules, 2021, 26, 4001.	1.7	4
110	Correlations among differing quantitative definitions of lipid oxidative stability in commodity fats and oils. European Journal of Lipid Science and Technology, 2016, 118, 724-734.	1.0	3
111	The Color of Meat. , 0, , 23-66.		2
112	Quantitation of Inositol Phosphates by HPLC-ESI-MS. Methods in Molecular Biology, 2020, 2091, 31-37.	0.4	2
113	Flavor of Meat. , 0, , 105-131.		1
114	Role of Plant-Based Binders on Lipid Stability and Color of Stored Minced Beef. ACS Symposium Series, 2007, , 419-438.	0.5	1
115	Fruits and Fruit Products. , 2018, , 428-428.		1
116	Employing predicted response factors and a validated chromatographic method for the relative quantitation of holy basil essential oils. Journal of Essential Oil Research, 2020, 32, 407-418.	1.3	1
117	Quality Attributes of Muscle Foods as Affected by Nitrite and Nitrite-Free Curing. , 1999, , 191-209.		1
118	History of the Curing Process. , 0, , 7-21.		0
119	Oxidative Stability of Meat Lipids. , 0, , 67-104.		0
120	Meat Microbiology. , 0, , 133-151.		0
121	The Fate of Nitrite. , 0, , 153-174.		0
122	Potential Health Concerns About Nitrite. , 0, , 175-208.		0
123	Processing of Nitrite-Free Cured Meats. Food Additives, 2006, , 309-327.	0.1	0
124	Effect of peanut skin phenolics on pancreatic amylase activity and fructoseâ€mediated albumin glycation. FASEB Journal, 2010, 24, .	0.2	0
125	Oxidative Stability of Oil Obtained From a Lowâ€erucic Acid Pennycress (Thlaspi arvense L.) Mutant with Potential for Food Use. European Journal of Lipid Science and Technology, 0, , 2200053.	1.0	0