

Ronald B Pegg

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.

127
papers

4,278
citations

35
h-index

62
g-index

134
ext. papers

4,837
ext. citations

4.9
avg, IF

5.63
L-index

#	Paper	IF	Citations
127	Prevention of loperamide induced constipation in mice by KGM and the mechanisms of different gastrointestinal tract microbiota regulation. <i>Carbohydrate Polymers</i> , 2021 , 256, 117418	10.3	9
126	Effect of konjac glucomannan on metabolites in the stomach, small intestine and large intestine of constipated mice and prediction of the KEGG pathway. <i>Food and Function</i> , 2021 , 12, 3044-3056	6.1	1
125	Variation in the terminology and methodologies applied to the analysis of water holding capacity in meat research. <i>Meat Science</i> , 2021 , 178, 108510	6.4	3
124	Assessing the impact of 4-oxo-2-nonenal on lactate dehydrogenase activity and myoglobin redox stability. <i>Food Bioscience</i> , 2021 , 43, 101306	4.9	2
123	Exploring the feasibility of developing novel gelatin powders from salted, dried cannonball jellyfish (<i>Stomolophus meleagris</i>). <i>Food Bioscience</i> , 2021 , 101397	4.9	0
122	Employing predicted response factors and a validated chromatographic method for the relative quantitation of holy basil essential oils. <i>Journal of Essential Oil Research</i> , 2020 , 32, 407-418	2.3	1
121	Protection of natural antioxidants against low-density lipoprotein oxidation. <i>Advances in Food and Nutrition Research</i> , 2020 , 93, 251-291	6	4
120	The cellular antioxidant and anti-glycation capacities of phenolics from Georgia peaches. <i>Food Chemistry</i> , 2020 , 316, 126234	8.5	7
119	Pecan Kernel Phenolics Content and Antioxidant Capacity Are Enhanced by Mechanical Pruning and Higher Fruit Position in the Tree Canopy. <i>Journal of the American Society for Horticultural Science</i> , 2020 , 145, 193-202	2.3	1
118	Tree Nuts and Peanuts as a Source of Natural Antioxidants in our Daily Diet. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1898-1916	3.3	4
117	Characterizing the phenolic constituents of U.S. Southeastern blackberry cultivars. <i>Journal of Berry Research</i> , 2020 , 10, 311-327	2	4
116	Quantitation of Inositol Phosphates by HPLC-ESI-MS. <i>Methods in Molecular Biology</i> , 2020 , 2091, 31-37	1.4	1
115	Natural antioxidants of plant origin. <i>Advances in Food and Nutrition Research</i> , 2019 , 90, 1-81	6	35
114	Cellular evaluation of the antioxidant activity of U.S. Pecans [<i>Carya illinoensis</i> (Wangenh.) K. Koch]. <i>Food Chemistry</i> , 2019 , 293, 511-519	8.5	10
113	Chemical changes in almonds throughout storage: modeling the effects of common industry practices. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2190-2198	3.8	1
112	Tart cherry consumption with or without prior exercise increases antioxidant capacity and decreases triglyceride levels following a high-fat meal. <i>Applied Physiology, Nutrition and Metabolism</i> , 2019 , 44, 1209-1218	3	6
111	Characterizing the phenolic constituents and antioxidant capacity of Georgia peaches. <i>Food Chemistry</i> , 2019 , 271, 345-353	8.5	17

110	Effects of Storage Conditions on Consumer and Chemical Assessments of Raw 'Nonpareil' Almonds Over a Two-Year Period. <i>Journal of Food Science</i> , 2018 , 83, 822-830	3.4	7
109	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018 , 264, 471-475	8.5	271
108	Modeling sensory and instrumental texture changes of dry-roasted almonds under different storage conditions. <i>LWT - Food Science and Technology</i> , 2018 , 91, 498-504	5.4	5
107	Modification of the cellular antioxidant activity (CAA) assay to study phenolic antioxidants in a Caco-2 cell line. <i>Food Chemistry</i> , 2018 , 244, 359-363	8.5	57
106	Practical use of natural antioxidants in meat products in the U.S.: A review. <i>Meat Science</i> , 2018 , 145, 469-479	4.7	72
105	Food and Nutritional Analysis Fruits and Fruit Products 2018 , 428-428		0
104	Variation in Growth and Development, and Essential Oil Yield between Two Ocimum Species (<i>O. tenuiflorum</i> and <i>O. gratissimum</i>) Grown in Georgia. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2018 , 53, 1275-1282	2.4	3
103	Characterization of the Volatile Compounds in Raw and Roasted Georgia Pecans by HS-SPME-GC-MS. <i>Journal of Food Science</i> , 2018 , 83, 2753-2760	3.4	9
102	A 5-day high-fat diet rich in cottonseed oil improves cholesterol profiles and triglycerides compared to olive oil in healthy men. <i>Nutrition Research</i> , 2018 , 60, 43-53	4	7
101	Determination of myo-inositol phosphates in tree nuts and grain fractions by HPLC/ESI/MS. <i>Journal of Food Composition and Analysis</i> , 2017 , 59, 74-82	4.1	7
100	Selected nutrient analyses of fresh, fresh-stored, and frozen fruits and vegetables. <i>Journal of Food Composition and Analysis</i> , 2017 , 59, 8-17	4.1	22
99	Chemical and nutritive characteristics of tree nut oils available in the U.S. market. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600520	3	19
98	Quantification of inositol phosphates in almond meal and almond brown skins by HPLC/ESI/MS. <i>Food Chemistry</i> , 2017 , 229, 84-92	8.5	16
97	Antioxidant Activity and Phenolic Composition of a Red Bean (<i>Phaseolus vulgaris</i>) Extract and its Fractions. <i>Natural Product Communications</i> , 2017 , 12, 1934578X1701200	0.9	5
96	Separation of Ellagitannin-Rich Phenolics from U.S. Pecans and Chinese Hickory Nuts Using Fused-Core HPLC Columns and Their Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5810-5820	5.7	21
95	Effect of packaging types and storage conditions on quality aspects of dried leaves and degradation kinetics of bioactive compounds. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4405-4413	3.3	0
94	The Potential Protective Effects of Phenolic Compounds against Low-density Lipoprotein Oxidation. <i>Current Pharmaceutical Design</i> , 2017 , 23, 2754-2766	3.3	26
93	Recent Advances in Our Knowledge of the Biological Properties of Nuts 2016 , 377-409		0

92	Effect of pecan phenolics on the release of nitric oxide from murine RAW 264.7 macrophage cells. <i>Food Chemistry</i> , 2016 , 212, 681-7	8.5	16
91	Physical and Chemical Properties of Vacuum Belt Dried Tomato Powders. <i>Food and Bioprocess Technology</i> , 2016 , 9, 91-100	5.1	12
90	Modeling the impact of residual fat-soluble vitamin (FSV) contents on the oxidative stability of commercially refined vegetable oils. <i>Food Research International</i> , 2016 , 84, 26-32	7	13
89	Correlations among differing quantitative definitions of lipid oxidative stability in commodity fats and oils. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 724-734	3	3
88	Oxidative Stability of Commodity Fats and Oils: Modeling Based on Fatty Acid Composition. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 1153-1163	1.8	23
87	The antioxidant requirement for plasma membrane repair in skeletal muscle. <i>Free Radical Biology and Medicine</i> , 2015 , 84, 246-253	7.8	28
86	Investigation of the antioxidant capacity and phenolic constituents of U.S. pecans. <i>Journal of Functional Foods</i> , 2015 , 15, 11-22	5.1	35
85	Reprint of Investigation of the antioxidant capacity and phenolic constituents of U.S. pecans. <i>Journal of Functional Foods</i> , 2015 , 18, 1002-1013	5.1	6
84	Update on the methods for monitoring UFA oxidation in food products. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1-14	3	41
83	Peanut skins-fortified peanut butters: effect of processing on the phenolics content, fibre content and antioxidant activity. <i>Food Chemistry</i> , 2014 , 145, 883-91	8.5	36
82	Separation and characterization of phenolic compounds from U.S. pecans by liquid chromatography-tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4332-4341	5.7	36
81	Total phenolics content and antioxidant capacities of microencapsulated blueberry anthocyanins during in vitro digestion. <i>Food Chemistry</i> , 2014 , 153, 272-8	8.5	116
80	Separation and characterization of phenolic compounds from dry-blanched peanut skins by liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2014 , 1356, 64-81	4.5	72
79	Principles of Curing 2014 , 19-30		7
78	Separation and characterization of soluble esterified and glycoside-bound phenolic compounds in dry-blanched peanut skins by liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11488-504	5.7	26
77	Peanut skins-fortified peanut butters: Effects on consumer acceptability and quality characteristics. <i>LWT - Food Science and Technology</i> , 2014 , 59, 222-228	5.4	16
76	Effect of time-temperature conditions and clarification on the total phenolics and antioxidant constituents of muscadine grape juice. <i>LWT - Food Science and Technology</i> , 2013 , 53, 327-330	5.4	9
75	Inhibition of proliferation of human carcinoma cell lines by phenolic compounds from a bearberry-leaf crude extract and its fractions. <i>Journal of Functional Foods</i> , 2013 , 5, 660-667	5.1	16

74	Effect of Peanut Skin Incorporation on the Color, Texture and Total Phenolics Content of Peanut Butters. <i>Journal of Food Process Engineering</i> , 2013 , 36, 316-328	2.4	13
73	Sensory and Physicochemical Properties of Sweet Potato Chips Made by Vacuum-Belt Drying. <i>Journal of Food Process Engineering</i> , 2013 , 36, 353-363	2.4	3
72	Antioxidant and enzyme inhibitory activities of blueberry anthocyanins prepared using different solvents. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4441-7	5.7	43
71	Quality factors, antioxidant activity, and sensory properties of jet-tube dried rabbiteye blueberries. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1887-97	4.3	13
70	Phenol-Based Antioxidants and the In Vitro Methods Used for Their Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012 , 11, 148-173	16.4	223
69	The Role of Processing Conditions on the Color and Antioxidant Retention of Jet Tube Fluidized Bed Dried Blueberries. <i>Drying Technology</i> , 2012 , 30, 1600-1609	2.6	11
68	Off Flavors and Rancidity in Foods 2012 , 127-139		4
67	Relationship between the sensory quality of lentil (<i>Lens culinaris</i>) sprouts and their phenolic constituents. <i>Food Research International</i> , 2011 , 44, 3195-3201	7	33
66	Effects of drying on the phenolics content and antioxidant activity of muscadine pomace. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1649-1657	5.4	58
65	Protein-precipitating capacity of bearberry-leaf (<i>Arctostaphylos uva-ursi</i> L. Sprengel) polyphenolics. <i>Food Chemistry</i> , 2011 , 124, 1507-1513	8.5	9
64	Update on the healthful lipid constituents of commercially important tree nuts. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12083-92	5.7	56
63	Interrelationships among tocopherols of commercial Runner market type peanuts grown in the United States. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2622-2628	3.8	8
62	Antioxidant and anti-inflammatory activities of polyphenolics from Southeastern U.S. range blackberry cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6102-9	5.7	36
61	Commercial peanut (<i>Arachis hypogaea</i> L.) cultivars in the United States: phytosterol composition. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9137-46	5.7	31
60	Antioxidant properties of extracts obtained from raw, dry-roasted, and oil-roasted US peanuts of commercial importance. <i>Plant Foods for Human Nutrition</i> , 2010 , 65, 311-8	3.9	34
59	Commercial Runner peanut cultivars in the USA: Fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 195-207	3	22
58	Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil (<i>Lens culinaris</i>). <i>Food Chemistry</i> , 2010 , 121, 705-711	8.5	136
57	Chemometric approach to fatty acid profiles in Runner-type peanut cultivars by principal component analysis (PCA). <i>Food Chemistry</i> , 2010 , 119, 1262-1270	8.5	105

56	Antioxidant activity of a red lentil extract and its fractions. <i>International Journal of Molecular Sciences</i> , 2009 , 10, 5513-27	6.3	75
55	Antioxidant activity and free radical-scavenging capacity of ethanolic extracts of thyme, oregano, and marjoram. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 1111-1117	3	25
54	Phenolic compounds and antioxidant activity of extracts of Ginkgo leaves. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 1150-1160	3	40
53	Antioxidant capacity of bioactives extracted from canola meal by subcritical water, ethanolic and hot water extraction. <i>Food Chemistry</i> , 2009 , 114, 717-726	8.5	139
52	Commercial runner peanut cultivars in the United States: tocopherol composition. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10289-95	5.7	46
51	Limitations of the tetramethylmurexide assay for investigating the Fe(II) chelation activity of phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6425-31	5.7	24
50	Antioxidative and radical scavenging effects of phenolics from <i>Vicia sativum</i> . <i>Floterap</i> , 2008 , 79, 121-2	3.2	23
49	Antibacterial activity of tannin constituents from <i>Phaseolus vulgaris</i> , <i>Fagopyrum esculentum</i> , <i>Corylus avellana</i> and <i>Juglans nigra</i> . <i>Floterap</i> , 2008 , 79, 217-9	3.2	46
48	Modeling the tryptic hydrolysis of pea proteins using an artificial neural network. <i>LWT - Food Science and Technology</i> , 2008 , 41, 942-945	5.4	8
47	Legumes as a source of natural antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 865-878	3	149
46	PHOTOCHEM for Determination of Antioxidant Capacity of Plant Extracts. <i>ACS Symposium Series</i> , 2007 , 140-158	0.4	10
45	Role of Plant-Based Binders on Lipid Stability and Color of Stored Minced Beef. <i>ACS Symposium Series</i> , 2007 , 419-438	0.4	1
44	Influence of Injection, Packaging, and Storage Conditions on the Quality of Beef and Bison Steaks. <i>Journal of Food Science</i> , 2006 , 71, S110-S118	3.4	35
43	Nutritional characteristics of emu (<i>Dromaius novaehollandiae</i>) meat and its value-added products. <i>Food Chemistry</i> , 2006 , 97, 193-202	8.5	51
42	Processing of Nitrite-Free Cured Meats. <i>Food Additives</i> , 2006 , 309-327		
41	The Effects of Marination and Cooking Regimes on the Waterbinding Properties and Tenderness of Beef and Bison Top Round Roasts. <i>Journal of Food Science</i> , 2005 , 70, S102-S106	3.4	18
40	Radical scavenging activity of canola hull phenolics. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 255-260	1.8	21
39	Antioxidant Activity of Polyphenolics from a Bearberry-Leaf (<i>Arctostaphylos uva-ursi</i> L. Sprengel) Extract in Meat Systems. <i>ACS Symposium Series</i> , 2005 , 67-82	0.4	7

38	Antioxidant and Antibacterial Properties of Extracts of Green Tea Polyphenols. <i>ACS Symposium Series</i> , 2005 , 94-106	0.4	7
37	Free-radical scavenging capacity and antioxidant activity of selected plant species from the Canadian prairies. <i>Food Chemistry</i> , 2004 , 84, 551-562	8.5	712
36	Enhancement of nisin antibacterial activity by a bearberry (<i>Arctostaphylos uva-ursi</i>) leaf extract. <i>Food Microbiology</i> , 2003 , 20, 211-216	6	17
35	Tenderness and Chemical Composition of Elk (<i>Cervus elaphus</i>) Meat: Effects of Muscle Type, Marinade Composition, and Cooking Method. <i>Journal of Food Science</i> , 2003 , 68, 1882-1888	3.4	16
34	An antioxidant bearberry (<i>Arctostaphylos uva-ursi</i>) extract modulates surface hydrophobicity of a wide range of food-related bacteria: implications for functional food safety. <i>Food Control</i> , 2003 , 14, 515-518	6.2	10
33	Goat Meat Production: Present Status and Future Possibilities. <i>Asian-Australasian Journal of Animal Sciences</i> , 2003 , 16, 1842-1852	2.4	20
32	Preparation and Characterization of Hydrolyzed Proteins from Defibrinated Bovine Plasma. <i>Journal of Food Science</i> , 2002 , 67, 623-630	3.4	26
31	Peptides with angiotensin I-converting enzyme (ACE) inhibitory activity from defibrinated, hydrolyzed bovine plasma. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6981-8	5.7	53
30	Palatability of bison semimembranosus and effects of marination. <i>Meat Science</i> , 2002 , 62, 19-26	6.4	29
29	APPLICATION OF SEMIPREPARATIVE RP-18 HPLC FOR THE PURIFICATION OF SESAMIN AND SESAMOLIN. <i>Journal of Food Lipids</i> , 2001 , 8, 85-94		18
28	Effect of L-glucose and D-tagatose on bacterial growth in media and a cooked cured ham product. <i>Journal of Food Protection</i> , 2000 , 63, 71-7	2.5	35
27	POTENTIAL NATURAL ANTIOXIDANTS FROM SASKATCHEWAN INDIGENOUS PLANTS. <i>Journal of Food Lipids</i> , 1999 , 6, 317-329		16
26	Quality Attributes of Muscle Foods as Affected by Nitrite and Nitrite-Free Curing 1999 , 191-209		1
25	Unraveling the chemical identity of meat pigments. <i>Critical Reviews in Food Science and Nutrition</i> , 1997 , 37, 561-89	11.5	52
24	Elucidation of the Chemical Structure of Preformed Cooked Cured-Meat Pigment by Electron Paramagnetic Resonance Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 416-421	5.7	18
23	A novel titration methodology for elucidation of the structure of preformed cooked cured-meat pigment by visible spectroscopy. <i>Food Chemistry</i> , 1996 , 56, 105-110	8.5	19
22	STABILIZATION OF MEAT LIPIDS WITH GROUND SPICES. <i>Journal of Food Lipids</i> , 1995 , 2, 145-153		36
21	Hexanal as an Indicator of the Flavor Deterioration of Meat and Meat Products. <i>ACS Symposium Series</i> , 1994 , 256-279	0.4	38

20	HEXANAL AS AN INDICATOR OF MEAT FLAVOR DETERIORATION. <i>Journal of Food Lipids</i> , 1994 , 1, 177-186		166
19	Absence of volatile N-nitrosamines in cooked nitrite-free cured muscle foods. <i>Meat Science</i> , 1994 , 37, 327-36	6.4	32
18	Interactions of sulfanilamide and 2-thiobarbituric acid with malonaldehyde: structure of adducts and implications in determination of oxidative state of nitrite-cured meats. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 1826-1832	5.7	11
17	Nitrite-free meat curing systems: Update and review. <i>Food Chemistry</i> , 1992 , 43, 185-191	8.5	43
16	Chemical composition and nutritional value of processing discards of cod (<i>Gadus morhua</i>). <i>Food Chemistry</i> , 1991 , 42, 145-151	8.5	35
15	Novel Synthesis of Cooked Cured-Meat Pigment. <i>Journal of Food Science</i> , 1991 , 56, 1205-1208	3.4	38
14	Color and Oxidative Stability of Nitrite-Free Cured Meat after Gamma Irradiation. <i>Journal of Food Science</i> , 1991 , 56, 1450-1452	3.4	43
13	Encapsulation of the Pre-Formed Cooked Cured-Meat Pigment. <i>Journal of Food Science</i> , 1991 , 56, 1500-1504	3.4	17
12	EFFECT OF THE PREFORMED COOKED CURED-MEAT PIGMENT (CCMP) ON COLOR PARAMETERS OF MUSCLE FOODS. <i>Journal of Muscle Foods</i> , 1991 , 2, 297-304		7
11	Colour characteristics of cooked cured-meat pigment and its application to meat. <i>Food Chemistry</i> , 1990 , 38, 61-68	8.5	38
10	Off Flavors and Rancidity in Foods 217-228		2
9	The Color of Meat 23-66		
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1 Oxidative Stability of Oil Obtained From a Low-erucic Acid Pennycress (*Thlaspi arvense* L.) Mutant with Potential for Food Use. *European Journal of Lipid Science and Technology*, 2200053

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