Randall G Cameron

List of Publications by Year
in descending order

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67 papers	1,842 citations	218677 26 h-index	276875 41 g-index
68 all docs	68 docs citations	68 times ranked	1768 citing authors

#	Article	IF	Citations
1	Hydrolysis of grapefruit peel waste with cellulase and pectinase enzymes. Bioresource Technology, 2007, 98, 1596-1601.	9.6	176
2	Effect of Liberibacter Infection (Huanglongbing Disease) of Citrus on Orange Fruit Physiology and Fruit/Fruit Juice Quality: Chemical and Physical Analyses. Journal of Agricultural and Food Chemistry, 2010, 58, 1247-1262.	5.2	122
3	Enzymatic Modification of Pectin To Increase Its Calcium Sensitivity while Preserving Its Molecular Weight. Journal of Agricultural and Food Chemistry, 2002, 50, 2931-2937.	5.2	91
4	Effect of spray-drying temperature on physicochemical, antioxidant and antimicrobial properties of pectin/sodium alginate microencapsulated carvacrol. Food Hydrocolloids, 2020, 100, 105420.	10.7	79
5	Multiple Forms of Pectinmethylesterase from Citrus Peel and Their Effects on Juice Cloud Stability. Journal of Food Science, 1998, 63, 253-256.	3.1	71
6	Demethylation of a model homogalacturonan with the salt-independent pectin methylesterase from citrus: Part II. Structureâ€“function analysis. Carbohydrate Polymers, 2008, 71, 300-309.	10.2	69
7	Demethylation of a model homogalacturonan with a salt-independent pectin methylesterase from citrus: I. Effect of pH on demethylated block size, block number and enzyme mode of action. Carbohydrate Polymers, 2008, 71, 287-299.	10.2	67
8	Microencapsulation and antimicrobial activity of carvacrol in a pectin-alginate matrix. Food Hydrocolloids, 2019, 92, 69-73.	10.7	66
9	Characterization of a Salt-Independent Pectin Methylesterase Purified from Valencia Orange Peel. Journal of Agricultural and Food Chemistry, 2002, 50, 3553-3558.	5.2	58
10	Effect of extraction method on quality of orange juice: handâ€squeezed, commercialâ€fresh squeezed and processed. Journal of the Science of Food and Agriculture, 2012, 92, 2029-2042.	3.5	54
11	Purification of Citrus Peel Juice and Molasses. Journal of Agricultural and Food Chemistry, 1999, 47, 4859-4867.	5.2	52
12	Purification and Characterization of a Thermally Tolerant Pectin Methylesterase from a Commercial Valencia Fresh Frozen Orange Juice. Journal of Agricultural and Food Chemistry, 1996, 44, 458-462.	5.2	47
13	Variable Heat Stability for Multiple Forms of Pectin Methylesterase from Citrus Tissue Culture Cells. Journal of Agricultural and Food Chemistry, 1994, 42, 903-908.	5.2	46
14	Changes in Volatile and Non-Volatile Flavor Chemicals of â€œValenciaâ€•Orange Juice over the Harvest Seasons. Foods, 2016, 5, 4.	4.3	46
15	Citrus Tissue Extracts Affect Juice Cloud Stability. Journal of Food Science, 1997, 62, 242-245.	3.1	44
16	Enzymatic Modification of a Model Homogalacturonan with the Thermally Tolerant Pectin Methylesterase from Citrus: 1. Nanostructural Characterization, Enzyme Mode of Action, and Effect of pH. Journal of Agricultural and Food Chemistry, 2011, 59, 2717-2724.	5.2	41
17	Purification and Characterization of a Beta-Glucosidase fromCitrus sinensisvar. Valencia Fruit Tissue. Journal of Agricultural and Food Chemistry, 2001, 49, 4457-4462.	5.2	33
18	Mechanistic elucidation and evaluation of biosorption of metal ions by grapefruit peel using FTIR spectroscopy, kinetics and isotherms modeling, cations displacement and EDX analysis. Journal of Chemical Technology and Biotechnology, 2009, 84, 1516-1526.	3.2	33

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19	Spatial Patterns and Sex Ratios in Dioecious and Monoecious Mosses of the Genus Splachnum. Bryologist, 1990, 93, 161.	0.6	32
20	Title is missing!. Biotechnology Letters, 1998, 20, 195-200.	2.2	30
21	Acid-catalyzed hydrolysis of hesperidin at elevated temperatures. Carbohydrate Research, 2000, 328, 141-146.	2.3	30
22	Extraction and recovery of pectic fragments from citrus processing waste for coâ€“production with ethanol. Journal of Chemical Technology and Biotechnology, 2013, 88, 395-407.	3.2	30
23	Pectin homogalacturonans: Nanostructural characterization of methylesterified domains. Food Hydrocolloids, 2015, 47, 184-190.	10.7	29
24	Partial Purification and Thermal Characterization of Pectinmethylesterase from Red Grapefruit Finisher Pulp. Journal of Food Science, 1995, 60, 821-825.	3.1	28
25	Isolation, Characterization, and Pectin-Modifying Properties of a Thermally Tolerant Pectin Methylesterase fromCitrus sinensisVar. Valencia. Journal of Agricultural and Food Chemistry, 2005, 53, 2255-2260.	5.2	27
26	Effect of extraction, pasteurization and cold storage on flavonoids and other secondary metabolites in fresh orange juice. Journal of the Science of Food and Agriculture, 2013, 93, 2771-2781.	3.5	27
27	Nanostructural modification of a model homogalacturonan with a novel pectin methylesterase: Effects of pH on nanostructure, enzymeÂmode of action and substrate functionality. Food Hydrocolloids, 2013, 33, 132-141.	10.7	26
28	Characterization of molecular structural changes in pectin during juice cloud destabilization in frozen concentrated orange juice. Food Hydrocolloids, 2014, 41, 10-18.	10.7	25
29	Separation and Characterization of a Salt-Dependent Pectin Methylesterase fromCitrus sinensisVar. Valencia Fruit Tissue. Journal of Agricultural and Food Chemistry, 2003, 51, 2070-2075.	5.2	20
30	Continuous process for enhanced release and recovery of pectic hydrocolloids and phenolics from citrus biomass. Journal of Chemical Technology and Biotechnology, 2016, 91, 2597-2606.	3.2	20
31	Substrate Restriction in Entomophilous Splachnaceae: Role of Spore Dispersal. Bryologist, 1986, 89, 279.	0.6	18
32	Purification and characterization of a papaya (Carica papaya L.) pectin methylesterase isolated from a commercial papain preparation. Food Chemistry, 2012, 133, 366-372.	8.2	18
33	Hydrolytic and Oxidative Stability of l-(+)-Ascorbic Acid Supported in Pectin Films: Influence of the Macromolecular Structure and Calcium Presence. Journal of Agricultural and Food Chemistry, 2012, 60, 5414-5422.	5.2	16
34	Adaptation of a Spectrophotometric Assay for Pectinmethylesterase to a Kinetic Microplate Reader. Journal of Food Science, 1992, 57, 1006-1008.	3.1	15
35	Identification of Thermolabile Pectin Methylesterases from Sweet Orange Fruit by Peptide Mass Fingerprinting. Journal of Agricultural and Food Chemistry, 2010, 58, 12462-12468.	5.2	15
36	Effect of Juice Extractor Settings on Juice Cloud Stability. Journal of Agricultural and Food Chemistry, 1999, 47, 2865-2868.	5.2	14

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37	Characterization of charged functional domains introduced into a modified pectic homogalacturonan by an acidic plant pectin methylesterase (Ficus awkeotsang Makino) and modeling of enzyme mode of action. Food Hydrocolloids, 2014, 39, 319-329.	10.7	14
38	Release and recovery of pectic hydrocolloids and phenolics from culled citrus fruits. Food Hydrocolloids, 2017, 72, 52-61.	10.7	14
39	The Effect of Controlled-Release Carvacrol on Safety and Quality of Blueberries Stored in Perforated Packaging. Foods, 2021, 10, 1487.	4.3	14
40	Fermentation of Orange peel hydrolysates by ethanologenicEscherichia coli. Applied Biochemistry and Biotechnology, 1996, 57-58, 383-388.	2.9	13
41	On the simulation of enzymatic digest patterns: The fragmentation of oligomeric and polymeric galacturonides by endo-polygalacturonase II. Biochimica Et Biophysica Acta - General Subjects, 2006, 1760, 1696-1703.	2.4	13
42	The effect of cultivar and processing method on the stability, flavor, and nutritional properties of winter melon juice. LWT - Food Science and Technology, 2018, 97, 223-230.	5.2	13
43	Compositional and structural characterization of pectic material fromÂFrozen Concentrated Orange Juice. Food Hydrocolloids, 2014, 35, 661-669.	10.7	11
44	Recovery of pectic hydrocolloids and phenolics from huanglongbing related dropped citrus fruit. Journal of the Science of Food and Agriculture, 2017, 97, 4467-4475.	3.5	11
45	Study of Static Steam Explosion of Citrus sinensis Juice Processing Waste for the Isolation of Sugars, Pectic Hydrocolloids, Flavonoids, and Peel Oil. Food and Bioprocess Technology, 2019, 12, 1293-1303.	4.7	10
46	Microencapsulation of Tangeretin in a Citrus Pectin Mixture Matrix. Foods, 2020, 9, 1200.	4.3	10
47	Impact of Huanglongbing (HLB) on grapefruit pectin yield and quality during grapefruit maturation. Food Hydrocolloids, 2021, 113, 106553.	10.7	10
48	Substrate Restriction in Entomophilous Splachnaceae: II. Effects of Hydrogen Ion Concentration on Establishment of Gametophytes. Bryologist, 1989, 92, 397.	0.6	9
49	Utilization of an evaporative light scattering detector for high-performance size-exclusion chromatography of galacturonic acid oligomers. Journal of Chromatography A, 2003, 1011, 227-231.	3.7	9
50	Structural Characterization of the Thermally Tolerant Pectin Methylesterase Purified from Citrus sinensis Fruit and Its Gene Sequence. Journal of Agricultural and Food Chemistry, 2013, 61, 12711-12719.	5.2	9
51	Determination of degree of methylation of food pectins by chromatography. Journal of the Science of Food and Agriculture, 2013, 93, 2463-2469.	3.5	7
52	Introduction and characterization of charged functional domains into an esterified pectic homogalacturonan by a citrus pectin methylesterase and comparison of its modes of action to other pectin methylesterase isozymes. Food Hydrocolloids, 2017, 69, 422-431.	10.7	7
53	Bench scale batch steam explosion of Florida red and white grapefruit juice processing residues. Future Foods, 2021, 3, 100020.	5.4	7
54	Analysis and Potential Value of Compounds Extracted From Star Ruby, Rio Red, and Ruby Red Grapefruit, and Grapefruit Juice Processing Residues via Steam Explosion. Frontiers in Nutrition, 2021, 8, 691663.	3.7	7

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55	Fermentation of Orange Peel Hydrolysates by Ethanologenic Escherichia coli. , 1996, 57-58, 383-388.		7
56	Steam explosion and fermentation of sugar beets from Southern Florida and the Midwestern United States. Biocatalysis and Agricultural Biotechnology, 2017, 11, 26-33.	3.1	6
57	Pectic hydrocolloids from steamâ€exploded lime pectin peel: Effect of temperature and time on macromolecular and functional properties. Food Science and Nutrition, 2021, 9, 1939-1948.	3.4	5
58	Splachnum sphaericum from Isle Royale, Michigan. Bryologist, 1984, 87, 349.	0.6	4
59	Complexation of Ferric Oxide Particles with Pectins of Ordered and Random Distribution of Charged Units. Biomacromolecules, 2012, 13, 138-145.	5.4	4
60	Structural and functional effects of manipulating the degree of methylesterification in a model homogalacturonan with a pseudo-random fungal pectin methylesterase followed by a processive methylesterase. Food Hydrocolloids, 2018, 77, 879-886.	10.7	4
61	Hybridization barriers between wheat and rye: In vitro pollen assays and electrophoretic survey. Euphytica, 1991, 52, 147-153.	1.2	3
62	Charged functional domains introduced into a modified pectic homogalacturonan by a mixture of pectin methylesterases isozymes from sweet orange (Citrus sinensis L. Osbeck var. Pineapple). Food Hydrocolloids, 2019, 96, 589-595.	10.7	3
63	A digital data interpretation method for hemagglutination inhibition assay by using a plate reader. Analytical Biochemistry, 2019, 571, 37-39.	2.4	2
64	Steam Explosion (STEX) of Citrus Ã— Poncirus Hybrids with Exceptional Tolerance to Candidatus Liberibacter Asiaticus (CLas) as Useful Sources of Volatiles and Other Commercial Products. Biology, 2021, 10, 1285.	2.8	1
65	EFFECT of JUICE EXTRACTOR SETTINGS ON HAMLIN ORANGE JUICE CLOUD STABILITY. Journal of Food Processing and Preservation, 2000, 24, 465-478.	2.0	0
66	Pectin in Foods. , 2019, , 208-213.		0
67	Corrigendum to â€œBench scale batch steam explosion of Florida red and white grapefruit juice processing residuesâ€•[Future Foods 3 (2021) 100020]. Future Foods, 2021, 4, 100071.	5.4	0