

# Randall G Cameron

## List of Publications by Year in descending order

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67  
papers

1,842  
citations

218592

26  
h-index

276775

41  
g-index

68  
all docs

68  
docs citations

68  
times ranked

1768  
citing authors

#	ARTICLE	IF	CITATIONS
1	Pectic hydrocolloids from steam-exploded lime pectin peel: Effect of temperature and time on macromolecular and functional properties. <i>Food Science and Nutrition</i> , 2021, 9, 1939-1948.	1.5	5
2	Impact of Huanglongbing (HLB) on grapefruit pectin yield and quality during grapefruit maturation. <i>Food Hydrocolloids</i> , 2021, 113, 106553.	5.6	10
3	The Effect of Controlled-Release Carvacrol on Safety and Quality of Blueberries Stored in Perforated Packaging. <i>Foods</i> , 2021, 10, 1487.	1.9	14
4	Bench scale batch steam explosion of Florida red and white grapefruit juice processing residues. <i>Future Foods</i> , 2021, 3, 100020.	2.4	7
5	Analysis and Potential Value of Compounds Extracted From Star Ruby, Rio Red, and Ruby Red Grapefruit, and Grapefruit Juice Processing Residues via Steam Explosion. <i>Frontiers in Nutrition</i> , 2021, 8, 691663.	1.6	7
6	Corrigendum to "Bench scale batch steam explosion of Florida red and white grapefruit juice processing residues" [Future Foods 3 (2021) 100020]. <i>Future Foods</i> , 2021, 4, 100071.	2.4	0
7	Steam Explosion (STEX) of Citrus × Poncirus Hybrids with Exceptional Tolerance to Candidatus <i>Liberibacter Asiaticus</i> (CLas) as Useful Sources of Volatiles and Other Commercial Products. <i>Biology</i> , 2021, 10, 1285.	1.3	1
8	Effect of spray-drying temperature on physicochemical, antioxidant and antimicrobial properties of pectin/sodium alginate microencapsulated carvacrol. <i>Food Hydrocolloids</i> , 2020, 100, 105420.	5.6	79
9	Microencapsulation of Tangeretin in a Citrus Pectin Mixture Matrix. <i>Foods</i> , 2020, 9, 1200.	1.9	10
10	Study of Static Steam Explosion of Citrus sinensis Juice Processing Waste for the Isolation of Sugars, Pectic Hydrocolloids, Flavonoids, and Peel Oil. <i>Food and Bioprocess Technology</i> , 2019, 12, 1293-1303.	2.6	10
11	Charged functional domains introduced into a modified pectic homogalacturonan by a mixture of pectin methylsterases isozymes from sweet orange ( <i>Citrus sinensis</i> L. Osbeck var. Pineapple). <i>Food Hydrocolloids</i> , 2019, 96, 589-595.	5.6	3
12	A digital data interpretation method for hemagglutination inhibition assay by using a plate reader. <i>Analytical Biochemistry</i> , 2019, 571, 37-39.	1.1	2
13	Microencapsulation and antimicrobial activity of carvacrol in a pectin-alginate matrix. <i>Food Hydrocolloids</i> , 2019, 92, 69-73.	5.6	66
14	Pectin in Foods. , 2019, , 208-213.		0
15	Structural and functional effects of manipulating the degree of methylesterification in a model homogalacturonan with a pseudo-random fungal pectin methylsterase followed by a processive methylsterase. <i>Food Hydrocolloids</i> , 2018, 77, 879-886.	5.6	4
16	The effect of cultivar and processing method on the stability, flavor, and nutritional properties of winter melon juice. <i>LWT - Food Science and Technology</i> , 2018, 97, 223-230.	2.5	13
17	Introduction and characterization of charged functional domains into an esterified pectic homogalacturonan by a citrus pectin methylsterase and comparison of its modes of action to other pectin methylsterase isozymes. <i>Food Hydrocolloids</i> , 2017, 69, 422-431.	5.6	7
18	Recovery of pectic hydrocolloids and phenolics from huanglongbing related dropped citrus fruit. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4467-4475.	1.7	11

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19	Steam explosion and fermentation of sugar beets from Southern Florida and the Midwestern United States. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 11, 26-33.	1.5	6
20	Release and recovery of pectic hydrocolloids and phenolics from culled citrus fruits. <i>Food Hydrocolloids</i> , 2017, 72, 52-61.	5.6	14
21	Changes in Volatile and Non-Volatile Flavor Chemicals of "Valencia" Orange Juice over the Harvest Seasons. <i>Foods</i> , 2016, 5, 4.	1.9	46
22	Continuous process for enhanced release and recovery of pectic hydrocolloids and phenolics from citrus biomass. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 2597-2606.	1.6	20
23	Pectin homogalacturonans: Nanostructural characterization of methylesterified domains. <i>Food Hydrocolloids</i> , 2015, 47, 184-190.	5.6	29
24	Characterization of charged functional domains introduced into a modified pectic homogalacturonan by an acidic plant pectin methylesterase ( <i>Ficus awkeotsang</i> Makino) and modeling of enzyme mode of action. <i>Food Hydrocolloids</i> , 2014, 39, 319-329.	5.6	14
25	Characterization of molecular structural changes in pectin during juice cloud destabilization in frozen concentrated orange juice. <i>Food Hydrocolloids</i> , 2014, 41, 10-18.	5.6	25
26	Compositional and structural characterization of pectic material from Frozen Concentrated Orange Juice. <i>Food Hydrocolloids</i> , 2014, 35, 661-669.	5.6	11
27	Extraction and recovery of pectic fragments from citrus processing waste for co-production with ethanol. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 395-407.	1.6	30
28	Determination of degree of methylation of food pectins by chromatography. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2463-2469.	1.7	7
29	Effect of extraction, pasteurization and cold storage on flavonoids and other secondary metabolites in fresh orange juice. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2771-2781.	1.7	27
30	Nanostructural modification of a model homogalacturonan with a novel pectin methylesterase: Effects of pH on nanostructure, enzyme mode of action and substrate functionality. <i>Food Hydrocolloids</i> , 2013, 33, 132-141.	5.6	26
31	Structural Characterization of the Thermally Tolerant Pectin Methylesterase Purified from Citrus sinensis Fruit and Its Gene Sequence. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12711-12719.	2.4	9
32	Hydrolytic and Oxidative Stability of L-(+)-Ascorbic Acid Supported in Pectin Films: Influence of the Macromolecular Structure and Calcium Presence. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5414-5422.	2.4	16
33	Complexation of Ferric Oxide Particles with Pectins of Ordered and Random Distribution of Charged Units. <i>Biomacromolecules</i> , 2012, 13, 138-145.	2.6	4
34	Effect of extraction method on quality of orange juice: hand-squeezed, commercial-fresh squeezed and processed. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2029-2042.	1.7	54
35	Purification and characterization of a papaya ( <i>Carica papaya</i> L.) pectin methylesterase isolated from a commercial papain preparation. <i>Food Chemistry</i> , 2012, 133, 366-372.	4.2	18
36	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. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2717-2724.	2.4	41

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37	Effect of Liberibacter Infection (Huanglongbing Disease) of Citrus on Orange Fruit Physiology and Fruit/Fruit Juice Quality: Chemical and Physical Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1247-1262.	2.4	122
38	Identification of Thermolabile Pectin Methylesterases from Sweet Orange Fruit by Peptide Mass Fingerprinting. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12462-12468.	2.4	15
39	Mechanistic elucidation and evaluation of biosorption of metal ions by grapefruit peel using FTIR spectroscopy, kinetics and isotherms modeling, cations displacement and EDX analysis. <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 1516-1526.	1.6	33
40	Demethylation of a model homogalacturonan with the salt-independent pectin methylesterase from citrus: Part II. Structure-function analysis. <i>Carbohydrate Polymers</i> , 2008, 71, 300-309.	5.1	69
41	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. <i>Carbohydrate Polymers</i> , 2008, 71, 287-299.	5.1	67
42	Hydrolysis of grapefruit peel waste with cellulase and pectinase enzymes. <i>Bioresource Technology</i> , 2007, 98, 1596-1601.	4.8	176
43	On the simulation of enzymatic digest patterns: The fragmentation of oligomeric and polymeric galacturonides by endo-polygalacturonase II. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2006, 1760, 1696-1703.	1.1	13
44	Isolation, Characterization, and Pectin-Modifying Properties of a Thermally Tolerant Pectin Methylesterase from Citrus sinensis Var. Valencia. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2255-2260.	2.4	27
45	Utilization of an evaporative light scattering detector for high-performance size-exclusion chromatography of galacturonic acid oligomers. <i>Journal of Chromatography A</i> , 2003, 1011, 227-231.	1.8	9
46	Separation and Characterization of a Salt-Dependent Pectin Methylesterase from Citrus sinensis Var. Valencia Fruit Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2070-2075.	2.4	20
47	Enzymatic Modification of Pectin To Increase Its Calcium Sensitivity while Preserving Its Molecular Weight. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2931-2937.	2.4	91
48	Characterization of a Salt-Independent Pectin Methylesterase Purified from Valencia Orange Peel. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3553-3558.	2.4	58
49	Purification and Characterization of a Beta-Glucosidase from Citrus sinensis var. Valencia Fruit Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4457-4462.	2.4	33
50	Acid-catalyzed hydrolysis of hesperidin at elevated temperatures. <i>Carbohydrate Research</i> , 2000, 328, 141-146.	1.1	30
51	EFFECT of JUICE EXTRACTOR SETTINGS ON HAMLIN ORANGE JUICE CLOUD STABILITY. <i>Journal of Food Processing and Preservation</i> , 2000, 24, 465-478.	0.9	0
52	Purification of Citrus Peel Juice and Molasses. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4859-4867.	2.4	52
53	Effect of Juice Extractor Settings on Juice Cloud Stability. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2865-2868.	2.4	14
54	Title is missing!. <i>Biotechnology Letters</i> , 1998, 20, 195-200.	1.1	30

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55	Multiple Forms of Pectinmethylesterase from Citrus Peel and Their Effects on Juice Cloud Stability. <i>Journal of Food Science</i> , 1998, 63, 253-256.	1.5	71
56	Citrus Tissue Extracts Affect Juice Cloud Stability. <i>Journal of Food Science</i> , 1997, 62, 242-245.	1.5	44
57	Fermentation of Orange peel hydrolysates by ethanologenic <i>Escherichia coli</i> . <i>Applied Biochemistry and Biotechnology</i> , 1996, 57-58, 383-388.	1.4	13
58	Purification and Characterization of a Thermally Tolerant Pectin Methylesterase from a Commercial Valencia Fresh Frozen Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 458-462.	2.4	47
59	Fermentation of Orange Peel Hydrolysates by Ethanologenic <i>Escherichia coli</i> . , 1996, 57-58, 383-388.		7
60	Partial Purification and Thermal Characterization of Pectinmethylesterase from Red Grapefruit Finisher Pulp. <i>Journal of Food Science</i> , 1995, 60, 821-825.	1.5	28
61	Variable Heat Stability for Multiple Forms of Pectin Methylesterase from Citrus Tissue Culture Cells. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 903-908.	2.4	46
62	Adaptation of a Spectrophotometric Assay for Pectinmethylesterase to a Kinetic Microplate Reader. <i>Journal of Food Science</i> , 1992, 57, 1006-1008.	1.5	15
63	Hybridization barriers between wheat and rye: In vitro pollen assays and electrophoretic survey. <i>Euphytica</i> , 1991, 52, 147-153.	0.6	3
64	Spatial Patterns and Sex Ratios in Dioecious and Monoecious Mosses of the Genus <i>Splachnum</i> . <i>Bryologist</i> , 1990, 93, 161.	0.1	32
65	Substrate Restriction in Entomophilous <i>Splachnaceae</i> : II. Effects of Hydrogen Ion Concentration on Establishment of Gametophytes. <i>Bryologist</i> , 1989, 92, 397.	0.1	9
66	Substrate Restriction in Entomophilous <i>Splachnaceae</i> : Role of Spore Dispersal. <i>Bryologist</i> , 1986, 89, 279.	0.1	18
67	<i>Splachnum sphaericum</i> from Isle Royale, Michigan. <i>Bryologist</i> , 1984, 87, 349.	0.1	4