

Keith R Cadwallader

List of Publications by Year in descending order

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82
papers

2,678
citations

159585

30
h-index

197818

49
g-index

83
all docs

83
docs citations

83
times ranked

2736
citing authors

#	ARTICLE	IF	CITATIONS
1	Inactivation of Escherichia coli with Power Ultrasound in Apple Cider. <i>Journal of Food Science</i> , 2006, 71, E102.	3.1	170
2	Comparison of Natural and Roasted Turkish Tombul Hazelnut (<i>Corylus avellana</i> L.) Volatiles and Flavor by DHA/GC/MS and Descriptive Sensory Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5067-5072.	5.2	140
3	Aroma-Active Components of Nonfat Dry Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2948-2953.	5.2	126
4	Metal-Organic Frameworks as Adsorbents for Trapping and Preconcentration of Organic Phosphonates. <i>Analytical Chemistry</i> , 2007, 79, 1290-1293.	6.5	115
5	Volatile Flavor Components of Stored Nonfat Dry Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 305-312.	5.2	113
6	Identification and Quantification of Aroma-Active Components that Contribute to the Distinct Malty Flavor of Buckwheat Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2016-2021.	5.2	107
7	Characterization of Aroma Compounds Responsible for the Rosy/Floral Flavor in Cheddar Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3126-3132.	5.2	91
8	Characteristic Aroma Components of British Farmhouse Cheddar Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1382-1387.	5.2	84
9	Optimization of the Enzymatic Deamidation of Soy Protein by Protein-Glutaminase and Its Effect on the Functional Properties of the Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11621-11628.	5.2	80
10	Identification of predominant aroma components of raw, dry roasted and oil roasted almonds. <i>Food Chemistry</i> , 2017, 217, 244-253.	8.2	79
11	Evaluation of the Aroma of Cooked Spiny Lobster Tail Meat by Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2432-2437.	5.2	67
12	Instrumental and Sensory Characterization of Heat-Induced Odorants in Aseptically Packaged Soy Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3018-3026.	5.2	67
13	Micromachined GC Columns for Fast Separation of Organophosphonate and Organosulfur Compounds. <i>Analytical Chemistry</i> , 2008, 80, 4087-4094.	6.5	67
14	Impact of drying process on chemical composition and key aroma components of Arabica coffee. <i>Food Chemistry</i> , 2019, 291, 49-58.	8.2	65
15	Investigation of Thermal Decomposition as the Kinetic Process That Causes the Loss of Crystalline Structure in Sucrose Using a Chemical Analysis Approach (Part II). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 702-712.	5.2	59
16	Characteristic Aroma Components of Rennet Casein. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6797-6801.	5.2	55
17	Effect of post-harvest drying process on chlorogenic acids, antioxidant activities and CIE-Lab color of Thai Arabica green coffee beans. <i>Food Chemistry</i> , 2022, 366, 130504.	8.2	55
18	Production and Sensory Characterization of a Bitter Peptide from β^2 -Casein. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1185-1189.	5.2	54

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19	Sonication in combination with heat and low pressure as an alternative pasteurization treatment â€™ Effect on Escherichia coli K12 inactivation and quality of apple cider. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1131-1138.	8.2	54
20	Aroma Extract Dilution Analysis of a Beeflike Process Flavor from Extruded Enzyme-Hydrolyzed Soybean Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 790-793.	5.2	50
21	Effect of Enzymatic Deamidation of Soy Protein by Proteinâ€™Glutaminase on the Flavor-Binding Properties of the Protein under Aqueous Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7817-7823.	5.2	46
22	Flavor Chemistry of Lemon-Lime Carbonated Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 112-119.	5.2	46
23	Effects of Ethanol on Flavor Perception in Alcoholic Beverages. <i>Chemosensory Perception</i> , 2017, 10, 119-134.	1.2	46
24	Characterization of the Aroma of a Meatlike Process Flavoring from Soybean-Based Enzyme-Hydrolyzed Vegetable Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2900-2907.	5.2	45
25	Effect of Flavor Compound Chemical Structure and Environmental Relative Humidity on the Binding of Volatile Flavor Compounds to Dehydrated Soy Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1838-1843.	5.2	45
26	Identification of Characteristic Aroma Components of Thai Fried Chili Paste. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 528-536.	5.2	43
27	Identification and Characterization of the Aroma-Impact Components of Thai Fish Sauce. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2628-2638.	5.2	41
28	Aroma Components of Acid-Hydrolyzed Vegetable Protein Made by Partial Hydrolysis of Rice Bran Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3044-3050.	5.2	33
29	Effect of addition of commercial rosemary extracts on potent odorants in cooked beef. <i>Meat Science</i> , 2013, 94, 170-176.	5.5	31
30	Effect of Enzymatic Protein Deamidation on Protein Solubility and Flavor Binding Properties of Soymilk. <i>Journal of Food Science</i> , 2013, 78, C1-7.	3.1	31
31	Characterization of typical potent odorants in raw and cooked <i>Toona sinensis</i> (A. Juss.) M. Roem. by instrumental-sensory analysis techniques. <i>Food Chemistry</i> , 2019, 282, 153-163.	8.2	31
32	Effect of preparation conditions on composition and sensory aroma characteristics of acid hydrolyzed rice bran protein concentrate. <i>Journal of Cereal Science</i> , 2009, 50, 56-60.	3.7	28
33	Pan-frying stability of NuSun oil, a mid-oleic sunflower oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2003, 80, 479.	1.9	27
34	Characterization of potent odorants in male giant water bug (<i>Lethocerus indicus</i> Lep. and Serv.), an important edible insect of Southeast Asia. <i>Food Chemistry</i> , 2015, 168, 639-647.	8.2	26
35	Odourâ€™active compounds of Jinhua ham. <i>Flavour and Fragrance Journal</i> , 2008, 23, 1-6.	2.6	22
36	Inverse Gas Chromatographic Method for Measurement of Interactions between Soy Protein Isolate and Selected Flavor Compounds under Controlled Relative Humidity. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6271-6277.	5.2	21

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37	Development of a system for measurement of permeability of aroma compounds through multilayer polymer films by coupling dynamic vapour sorption with purge-and-trap/fast gas chromatography. <i>Packaging Technology and Science</i> , 2004, 17, 175-185.	2.8	20
38	Impact of whey protein hydrolysates on the formation of 2,5-dimethylpyrazine in baked food products. <i>Food Research International</i> , 2020, 132, 109089.	6.2	20
39	Spray-chilling encapsulation of 2-acetyl-1-pyrroline zinc chloride using hydrophobic materials: Storage stability and flavor application in food. <i>Food Chemistry</i> , 2019, 278, 738-743.	8.2	19
40	Convenient Synthesis of Stable Deuterium-Labeled Alkylpyrazines for Use in Stable Isotope Dilution Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3580-3588.	5.2	18
41	Novel Creation of a Rum Flavor Lexicon Through the Use of Web-Based Material. <i>Journal of Food Science</i> , 2017, 82, 1216-1223.	3.1	17
42	Identification of Characterizing Aroma Components of Roasted Chicory "Coffee" Brews. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13848-13859.	5.2	17
43	Wood Smoke Flavor. , 0, , 201-210.		16
44	Analysis of particle-borne odorants emitted from concentrated animal feeding operations. <i>Science of the Total Environment</i> , 2014, 490, 322-333.	8.0	16
45	Changes in the Profile of Volatiles of Canned Coconut Milk during Storage. <i>Journal of Food Science</i> , 2015, 80, C49-54.	3.1	16
46	Use of DSC, DVS-DSC, and DVS-fast GC-FID to Evaluate the Physicochemical Changes that Occur in Artificial Cherry Durarome® upon Humidification. <i>Journal of Food Science</i> , 2005, 70, E109-E116.	3.1	15
47	Identification of Predominant Odorants in Thai Desserts Flavored by Smoking with "Tian Op", a Traditional Thai Scented Candle. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 996-1005.	5.2	15
48	Formation of 4-Hydroxy-2-(E)-Nonenal in a Corn "Soy Oil Blend: a Controlled Heating Study Using a French Fried Potato Model. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2011, 88, 763-772.	1.9	15
49	Streamlined approach for careful and exhaustive aroma characterization of aged distilled liquors. <i>Food Chemistry: X</i> , 2019, 3, 100038.	4.3	14
50	Identification and Quantitation of Potent Odorants in Spearmint Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2414-2421.	5.2	13
51	Identification of Character-Impact Odorants in a Cola-Flavored Carbonated Beverage by Quantitative Analysis and Omission Studies of Aroma Reconstitution Models. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 776-786.	5.2	12
52	Effect of ethanol on flavor perception of Rum. <i>Food Science and Nutrition</i> , 2018, 6, 912-924.	3.4	12
53	Starch "Flavor Complexation Applied to 2-Acetyl-1-pyrroline. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11718-11728.	5.2	12
54	Characterization of Sensory Differences in Mixing and Premium Rums Through the Use of Descriptive Sensory Analysis. <i>Journal of Food Science</i> , 2017, 82, 2679-2689.	3.1	11

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55	Quantitation of Three Strecker Aldehydes from Enzymatic Hydrolyzed Rice Bran Protein Concentrates as Prepared by Various Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8205-8211.	5.2	11
56	Identification of potent sulfur-containing odorants in scent glands of edible male giant water bug, <i>Lethocerus indicus</i> (Lep. and Serv.). <i>Flavour and Fragrance Journal</i> , 2014, 29, 107-113.	2.6	10
57	Investigating the thermal decomposition differences between beet and cane sucrose sources. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1640-1653.	3.2	10
58	Aroma of Roasted Sesame Oil: Characterization by Direct Thermal Desorption-Gas Chromatography-Olfactometry and Sample Dilution Analysis. <i>ACS Symposium Series</i> , 2001, , 187-202.	0.5	9
59	Stabilization of the Potent Odorant 2-Acetyl-1-pyrroline and Structural Analogues by Complexation with Zinc Halides. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8808-8813.	5.2	9
60	Spray-chilling encapsulation of 2-acetyl-1-pyrroline zinc chloride complex using hydrophobic materials: Feasibility and characterization of microcapsules. <i>Food Chemistry</i> , 2018, 265, 173-181.	8.2	9
61	Flavor Chemistry of Saffron. <i>ACS Symposium Series</i> , 2001, , 220-239.	0.5	8
62	Aroma Components of Fresh and Stored Pomegranate (<i>Punica granatum L.</i>) Juice. <i>ACS Symposium Series</i> , 2010, , 93-101.	0.5	8
63	Flavor-Soy Protein Interactions. <i>ACS Symposium Series</i> , 2010, , 339-359.	0.5	8
64	Characteristic Aroma Components of the Cilantro Mimics. <i>ACS Symposium Series</i> , 2005, , 117-128.	0.5	7
65	The Shelf Life of Foods: An Overview. <i>ACS Symposium Series</i> , 2002, , 2-21.	0.5	6
66	Identification of Rotundone as an Important Contributor to the Flavor of Oak-Aged Spirits. <i>Molecules</i> , 2021, 26, 4368.	3.8	6
67	Comparison of Key Aroma Components between Soymilks Prepared by Cold and Hot Grinding Methods. <i>ACS Symposium Series</i> , 2010, , 361-373.	0.5	5
68	Aroma and Amino Acid Composition of Hydrolyzed Vegetable Protein from Rice Bran. <i>ACS Symposium Series</i> , 2005, , 83-97.	0.5	4
69	Biochemical Processes in the Production of Flavor in Milk and Milk Products. , 0, , 715-748.		4
70	Establishing Links between Sensory and Instrumental Analyses of Dairy Flavors: Example Cheddar Cheese. <i>ACS Symposium Series</i> , 2007, , 51-77.	0.5	4
71	Streamlined Analysis of Potent Odorants in Distilled Alcoholic Beverages: The Case of Tequila. <i>ACS Symposium Series</i> , 2012, , 37-53.	0.5	4
72	Aroma Components of Wines from Chardonnay: A French-American Hybrid Grape. <i>ACS Symposium Series</i> , 2003, , 365-378.	0.5	3

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73	Streamlined Analysis of Short-, Medium-, and Long-Chain Free Fatty Acids in Dairy Products. ACS Symposium Series, 2007, , 111-122.	0.5	3
74	Effect of drying and proline addition on aroma volatile compounds of acid-hydrolysed rice bran protein concentrate. International Journal of Food Science and Technology, 2011, 46, 1654-1660.	2.7	3
75	Influence of Ethanol on Flavor Perception in Distilled Spirits. ACS Symposium Series, 2019, , 277-290.	0.5	3
76	Identification of Characteristic Aroma Components of Mate (<i>Ilex paraguariensis</i>) Tea. ACS Symposium Series, 2006, , 143-152.	0.5	2
77	Contribution of Volatile Sulfur Compounds to the Characteristic Aroma of Roasted Garlic. ACS Symposium Series, 2011, , 137-151.	0.5	2
78	Chemical Characterization of <i>Lippia graveolens</i> Kunth and Comparison to <i>Origanum vulgare</i> and <i>Origanum laevigatum</i> 'Herrenhausen'. ACS Symposium Series, 2006, , 45-55.	0.5	1
79	Improved Synthesis of Deuterium-Labeled Alkyl Pyrazines for Use in Stable Isotope Dilution Analysis. ACS Symposium Series, 2012, , 57-69.	0.5	1
80	Aroma Components of Chipotle Peppers. ACS Symposium Series, 2006, , 57-66.	0.5	0
81	Measurement of Flavor-Soy Protein Interactions in Low-Moisture Solid Food Systems by Inverse Gas Chromatography. ACS Symposium Series, 2008, , 45-54.	0.5	0
82	Cheese. , 0, , 273-307.		0