

Keith R Cadwallader

List of Publications by Year in descending order

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82
papers

2,678
citations

159585

30
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197818

49
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83
all docs

83
docs citations

83
times ranked

2736
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | 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 |
| 2 | Identification of Rotundone as an Important Contributor to the Flavor of Oak-Aged Spirits. <i>Molecules</i> , 2021, 26, 4368. | 3.8 | 6 |
| 3 | 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 |
| 4 | 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 |
| 5 | Streamlined approach for careful and exhaustive aroma characterization of aged distilled liquors. <i>Food Chemistry: X</i> , 2019, 3, 100038. | 4.3 | 14 |
| 6 | Influence of Ethanol on Flavor Perception in Distilled Spirits. <i>ACS Symposium Series</i> , 2019, , 277-290. | 0.5 | 3 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 10 | 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 |
| 11 | Effect of ethanol on flavor perception of Rum. <i>Food Science and Nutrition</i> , 2018, 6, 912-924. | 3.4 | 12 |
| 12 | Identification and Quantitation of Potent Odorants in Spearmint Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2414-2421. | 5.2 | 13 |
| 13 | Starch-Flavor Complexation Applied to 2-Acetyl-1-pyrroline. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11718-11728. | 5.2 | 12 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | 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 |
| 18 | Effects of Ethanol on Flavor Perception in Alcoholic Beverages. <i>Chemosensory Perception</i> , 2017, 10, 119-134. | 1.2 | 46 |

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|----|---|-----|-----------|
| 19 | Identification of predominant aroma components of raw, dry roasted and oil roasted almonds. <i>Food Chemistry</i> , 2017, 217, 244-253. | 8.2 | 79 |
| 20 | 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 |
| 21 | 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 |
| 22 | Flavor Chemistry of Lemon-Lime Carbonated Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 112-119. | 5.2 | 46 |
| 23 | 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 |
| 24 | 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 |
| 25 | 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 |
| 26 | 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 |
| 27 | 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 |
| 28 | Effect of addition of commercial rosemary extracts on potent odorants in cooked beef. <i>Meat Science</i> , 2013, 94, 170-176. | 5.5 | 31 |
| 29 | Sonication in combination with heat and low pressure as an alternative pasteurization treatment – Effect on <i>Escherichia coli</i> K12 inactivation and quality of apple cider. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1131-1138. | 8.2 | 54 |
| 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 | 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 |
| 32 | Effect of Enzymatic Deamidation of Soy Protein by Protein-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 |
| 33 | Streamlined Analysis of Potent Odorants in Distilled Alcoholic Beverages: The Case of Tequila. <i>ACS Symposium Series</i> , 2012, , 37-53. | 0.5 | 4 |
| 34 | Improved Synthesis of Deuterium-Labeled Alkyl Pyrazines for Use in Stable Isotope Dilution Analysis. <i>ACS Symposium Series</i> , 2012, , 57-69. | 0.5 | 1 |
| 35 | 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 |
| 36 | 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 |

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|----|---|-----|-----------|
| 37 | Effect of drying and proline addition on aroma volatile compounds of acid-hydrolysed rice bran protein concentrate. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1654-1660. | 2.7 | 3 |
| 38 | Contribution of Volatile Sulfur Compounds to the Characteristic Aroma of Roasted Garlic. <i>ACS Symposium Series</i> , 2011, , 137-151. | 0.5 | 2 |
| 39 | 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 |
| 40 | Aroma Components of Fresh and Stored Pomegranate (<i>Punica granatum L.</i>) Juice. <i>ACS Symposium Series</i> , 2010, , 93-101. | 0.5 | 8 |
| 41 | Flavor-Soy Protein Interactions. <i>ACS Symposium Series</i> , 2010, , 339-359. | 0.5 | 8 |
| 42 | 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 |
| 43 | 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 |
| 44 | 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 |
| 45 | Odour-active compounds of Jinhua ham. <i>Flavour and Fragrance Journal</i> , 2008, 23, 1-6. | 2.6 | 22 |
| 46 | Measurement of Flavor-Soy Protein Interactions in Low-Moisture Solid Food Systems by Inverse Gas Chromatography. <i>ACS Symposium Series</i> , 2008, , 45-54. | 0.5 | 0 |
| 47 | 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 |
| 48 | Micromachined GC Columns for Fast Separation of Organophosphonate and Organosulfur Compounds. <i>Analytical Chemistry</i> , 2008, 80, 4087-4094. | 6.5 | 67 |
| 49 | Metal-Organic Frameworks as Adsorbents for Trapping and Preconcentration of Organic Phosphonates. <i>Analytical Chemistry</i> , 2007, 79, 1290-1293. | 6.5 | 115 |
| 50 | 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 |
| 51 | 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 |
| 52 | Establishing Links between Sensory and Instrumental Analyses of Dairy Flavors: Example Cheddar Cheese. <i>ACS Symposium Series</i> , 2007, , 51-77. | 0.5 | 4 |
| 53 | Streamlined Analysis of Short-, Medium-, and Long-Chain Free Fatty Acids in Dairy Products. <i>ACS Symposium Series</i> , 2007, , 111-122. | 0.5 | 3 |
| 54 | 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 |

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|----|---|-----|-----------|
| 55 | Aroma Components of Chipotle Peppers. ACS Symposium Series, 2006, , 57-66. | 0.5 | 0 |
| 56 | Inactivation of Escherichia coli with Power Ultrasound in Apple Cider. Journal of Food Science, 2006, 71, E102. | 3.1 | 170 |
| 57 | Identification of Characteristic Aroma Components of Mate (<i>Ilex paraguariensis</i>) Tea. ACS Symposium Series, 2006, , 143-152. | 0.5 | 2 |
| 58 | Chemical Characterization of Lippia graveolens Kunth and Comparison to Origanum vulgare and Origanum laevigatum 'Herrenhausen'. ACS Symposium Series, 2006, , 45-55. | 0.5 | 1 |
| 59 | Use of DSC, DVS-DSC, and DVS-fast GC-FID to Evaluate the Physicochemical Changes that Occur in Artificial Cherry Durarome® upon Humidification. Journal of Food Science, 2005, 70, E109-E116. | 3.1 | 15 |
| 60 | Aroma and Amino Acid Composition of Hydrolyzed Vegetable Protein from Rice Bran. ACS Symposium Series, 2005, , 83-97. | 0.5 | 4 |
| 61 | Characterization of Aroma Compounds Responsible for the Rosy/Floral Flavor in Cheddar Cheese. Journal of Agricultural and Food Chemistry, 2005, 53, 3126-3132. | 5.2 | 91 |
| 62 | Production and Sensory Characterization of a Bitter Peptide from Î ² -Casein. Journal of Agricultural and Food Chemistry, 2005, 53, 1185-1189. | 5.2 | 54 |
| 63 | Characteristic Aroma Components of the Cilantro Mimics. ACS Symposium Series, 2005, , 117-128. | 0.5 | 7 |
| 64 | 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. Packaging Technology and Science, 2004, 17, 175-185. | 2.8 | 20 |
| 65 | Inverse Gas Chromatographic Method for Measurement of Interactions between Soy Protein Isolate and Selected Flavor Compounds under Controlled Relative Humidity. Journal of Agricultural and Food Chemistry, 2004, 52, 6271-6277. | 5.2 | 21 |
| 66 | Aroma Components of Wines from Chardone: A French-American Hybrid Grape. ACS Symposium Series, 2003, , 365-378. | 0.5 | 3 |
| 67 | Pan-frying stability of NuSun oil, a mid-oleic sunflower oil. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 479. | 1.9 | 27 |
| 68 | Characteristic Aroma Components of Rennet Casein. Journal of Agricultural and Food Chemistry, 2003, 51, 6797-6801. | 5.2 | 55 |
| 69 | Comparison of Natural and Roasted Turkish Tombul Hazelnut (Corylus avellanaL.) Volatiles and Flavor by DHA/GC/MS and Descriptive Sensory Analysis. Journal of Agricultural and Food Chemistry, 2003, 51, 5067-5072. | 5.2 | 140 |
| 70 | Characterization of the Aroma of a Meatlike Process Flavoring from Soybean-Based Enzyme-Hydrolyzed Vegetable Protein. Journal of Agricultural and Food Chemistry, 2002, 50, 2900-2907. | 5.2 | 45 |
| 71 | Identification and Quantification of Aroma-Active Components that Contribute to the Distinct Malty Flavor of Buckwheat Honey. Journal of Agricultural and Food Chemistry, 2002, 50, 2016-2021. | 5.2 | 107 |
| 72 | Volatile Flavor Components of Stored Nonfat Dry Milk. Journal of Agricultural and Food Chemistry, 2002, 50, 305-312. | 5.2 | 113 |

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|----|---|-----|-----------|
| 73 | The Shelf Life of Foods: An Overview. ACS Symposium Series, 2002, , 2-21. | 0.5 | 6 |
| 74 | Flavor Chemistry of Saffron. ACS Symposium Series, 2001, , 220-239. | 0.5 | 8 |
| 75 | Aroma Extract Dilution Analysis of a Beeflike Process Flavor from Extruded Enzyme-Hydrolyzed Soybean Protein. Journal of Agricultural and Food Chemistry, 2001, 49, 790-793. | 5.2 | 50 |
| 76 | Aroma-Active Components of Nonfat Dry Milk. Journal of Agricultural and Food Chemistry, 2001, 49, 2948-2953. | 5.2 | 126 |
| 77 | Characteristic Aroma Components of British Farmhouse Cheddar Cheese. Journal of Agricultural and Food Chemistry, 2001, 49, 1382-1387. | 5.2 | 84 |
| 78 | Aroma of Roasted Sesame Oil: Characterization by Direct Thermal Desorption-Gas Chromatography-Olfactometry and Sample Dilution Analysis. ACS Symposium Series, 2001, , 187-202. | 0.5 | 9 |
| 79 | Evaluation of the Aroma of Cooked Spiny Lobster Tail Meat by Aroma Extract Dilution Analysis. Journal of Agricultural and Food Chemistry, 1995, 43, 2432-2437. | 5.2 | 67 |
| 80 | Wood Smoke Flavor. , 0, , 201-210. | | 16 |
| 81 | Biochemical Processes in the Production of Flavor in Milk and Milk Products. , 0, , 715-748. | | 4 |
| 82 | Cheese. , 0, , 273-307. | | 0 |