

# Sean F O'keefe

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3588674/publications.pdf>

Version: 2024-02-01

162  
papers

5,660  
citations

61945

43  
h-index

106281

65  
g-index

164  
all docs

164  
docs citations

164  
times ranked

6480  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microwave-assisted extraction of phenolic antioxidant compounds from peanut skins. <i>Food Chemistry</i> , 2010, 120, 1185-1192.	4.2	259
2	Comparison of oxidative stability of high- and normal-oleic peanut oils. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1993, 70, 489-492.	0.8	182
3	Production and secretion of resveratrol in hairy root cultures of peanut. <i>Phytochemistry</i> , 2007, 68, 1992-2003.	1.4	150
4	Flavor and Oxidative Stability of Roasted High Oleic Acid Peanuts. <i>Journal of Food Science</i> , 1995, 60, 489-493.	1.5	124
5	Oligomeric Cocoa Procyanidins Possess Enhanced Bioactivity Compared to Monomeric and Polymeric Cocoa Procyanidins for Preventing the Development of Obesity, Insulin Resistance, and Impaired Glucose Tolerance during High-Fat Feeding. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2216-2227.	2.4	121
6	Antioxidant activities of Vine Tea ( <i>Ampelopsis grossedentata</i> ) extract and its major component dihydromyricetin in soybean oil and cooked ground beef. <i>Food Chemistry</i> , 2015, 172, 416-422.	4.2	111
7	Chronic toxicity of nitrate to Pacific white shrimp, <i>Litopenaeus vannamei</i> : Impacts on survival, growth, antennae length, and pathology. <i>Aquaculture</i> , 2010, 309, 109-114.	1.7	108
8	The effect of dietary supplementation with copper sulfate or tribasic copper chloride on broiler performance, relative copper bioavailability, and dietary prooxidant activity. <i>Poultry Science</i> , 1998, 77, 416-425.	1.5	107
9	Separation and characterisation of proanthocyanidins in Virginia type peanut skins by LC-MSn. <i>Food Chemistry</i> , 2012, 131, 927-939.	4.2	103
10	Cyclodextrin Inclusion Complex Formation and Solid-State Characterization of the Natural Antioxidants $\alpha$ -Tocopherol and Quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1162-1171.	2.4	94
11	Optimizing the Extraction of Phenolic Antioxidants from Peanut Skins Using Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3064-3072.	2.4	94
12	Determination of the binding of hexanal to soy glycinin and $\beta$ -conglycinin in an aqueous model system using a headspace technique. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1022-1028.	2.4	92
13	Determination of Pyrazine and Flavor Variations in Peanut Genotypes During Roasting. <i>Journal of Food Science</i> , 2003, 68, 394-400.	1.5	89
14	Supercritical Carbon Dioxide Extraction Efficiency for Carotenes from Carrots by RSM. <i>Journal of Food Science</i> , 1996, 61, 757-759.	1.5	85
15	Composition of farmed and wild yellow perch ( <i>Perca flavescens</i> ). <i>Journal of Food Composition and Analysis</i> , 2006, 19, 720-726.	1.9	82
16	Non-destructive evaluation of apple maturity using an electronic nose system. <i>Journal of Food Engineering</i> , 2006, 77, 1018-1023.	2.7	81
17	Utilization of Lignin in Biopolymeric Packaging Films. <i>ACS Omega</i> , 2018, 3, 7388-7398.	1.6	81
18	Differentiation of Cultured and Wild Sturgeon ( <i>Acipenser oxyrinchus desotoi</i> ) Based on Fatty Acid Composition. <i>Journal of Food Science</i> , 1995, 60, 631-635.	1.5	79

#	ARTICLE	IF	CITATIONS
19	Occurrence of geometrical isomers of eicosapentaenoic and docosahexaenoic acids in liver lipids of rats fed heated linseed oil. <i>Lipids</i> , 1989, 24, 799-804.	0.7	73
20	Oxidation and Textural Characteristics of Butter and Ice Cream with Modified Fatty Acid Profiles. <i>Journal of Dairy Science</i> , 2003, 86, 70-77.	1.4	70
21	The Facial Action Coding System for Characterization of Human Affective Response to Consumer Product-Based Stimuli: A Systematic Review. <i>Frontiers in Psychology</i> , 2020, 11, 920.	1.1	69
22	Enhancement of Plant Essential Oils' Aqueous Solubility and Stability Using Alpha and Beta Cyclodextrin. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12950-12956.	2.4	68
23	Cocoa procyanidins with different degrees of polymerization possess distinct activities in models of colonic inflammation. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 827-831.	1.9	68
24	Modulation of innate immunity in Nile tilapia ( <i>Oreochromis niloticus</i> ) by dietary supplementation of <i>Bacillus subtilis</i> endospores. <i>Fish and Shellfish Immunology</i> , 2018, 83, 171-179.	1.6	67
25	Polymer processing and characterization of LLDPE films loaded with Î±-tocopherol, quercetin, and their cyclodextrin inclusion complexes. <i>Journal of Applied Polymer Science</i> , 2010, 117, 2299-2309.	1.3	64
26	High-Molecular-Weight Proanthocyanidins in Foods: Overcoming Analytical Challenges in Pursuit of Novel Dietary Bioactive Components. <i>Annual Review of Food Science and Technology</i> , 2016, 7, 43-64.	5.1	63
27	The Effect of Blood Removal on Oxidation and Shelf Life of Broiler Breast Meat. <i>Poultry Science</i> , 2007, 86, 156-161.	1.5	62
28	Temperature Effect on Binding of Volatile Flavor Compounds to Soy Protein in Aqueous Model Systems. <i>Journal of Food Science</i> , 1991, 56, 802-806.	1.5	60
29	Characterizing consumer emotional response to sweeteners using an emotion terminology questionnaire and facial expression analysis. <i>Food Research International</i> , 2015, 76, 283-292.	2.9	59
30	Monomeric cocoa catechins enhance Î²-cell function by increasing mitochondrial respiration. <i>Journal of Nutritional Biochemistry</i> , 2017, 49, 30-41.	1.9	59
31	Flavor stability of high-oleic peanuts stored at low humidity. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 21-25.	0.8	57
32	Effect of Antioxidants on Oxidative Stability of Edible Fats and Oils:Â Thermogravimetric Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 587-591.	2.4	56
33	Storage water activity affects flavor fade in high and normal oleic peanuts. <i>Food Research International</i> , 2002, 35, 769-774.	2.9	55
34	Controlling Light Oxidation Flavor in Milk by Blocking Riboflavin Excitation Wavelengths by Interference. <i>Journal of Food Science</i> , 2009, 74, S390-8.	1.5	55
35	Aroma Analysis of Light-Exposed Milk Stored With and Without Natural and Synthetic Antioxidants. <i>Journal of Dairy Science</i> , 2005, 88, 881-890.	1.4	54
36	Effect of raisin consumption on oxidative stress and inflammation in obesity. <i>Diabetes, Obesity and Metabolism</i> , 2008, 10, 1086-1096.	2.2	53

#	ARTICLE	IF	CITATIONS
37	Acute Toxicity of Ammonia and Nitrite to Pacific White Shrimp, <i>Litopenaeus vannamei</i> , at Low Salinities. <i>Journal of the World Aquaculture Society</i> , 0, 41, 438-446.	1.2	53
38	Evaluation of bioflocs derived from confectionary food effluent water as a replacement feed ingredient for fishmeal or soy meal for shrimp. <i>Aquaculture</i> , 2016, 454, 66-71.	1.7	53
39	Effects of peanut skin extract on quality and storage stability of beef products. <i>Meat Science</i> , 2006, 73, 278-286.	2.7	52
40	Improving Shelf Life of Roasted and Salted Inshell Peanuts Using High Oleic Fatty Acid Chemistry. <i>Peanut Science</i> , 2004, 31, 40-45.	0.2	51
41	Conversion of Nitrogen to Protein and Amino Acids in Wild Fruits. <i>Journal of Chemical Ecology</i> , 2000, 26, 1749-1763.	0.9	50
42	Physical properties of nanocomposite polylactic acid films prepared with oleic acid modified titanium dioxide. <i>Food Packaging and Shelf Life</i> , 2018, 17, 30-38.	3.3	49
43	Grape pomace and its secondary waste management: Biochar production for a broad range of lead (Pb) removal from water. <i>Environmental Research</i> , 2020, 186, 109442.	3.7	49
44	Production of omega-3 enriched tilapia through the dietary use of algae meal or fish oil: Improved nutrient value of fillet and offal. <i>PLoS ONE</i> , 2018, 13, e0194241.	1.1	46
45	Effect of Antioxidant ( $\alpha$ -Tocopherol and Ascorbic Acid) Fortification on Light-Induced Flavor of Milk. <i>Journal of Dairy Science</i> , 2005, 88, 872-880.	1.4	43
46	Controlled release of $\alpha$ -tocopherol, quercetin, and their cyclodextrin inclusion complexes from linear low-density polyethylene (LLDPE) films into a coconut oil model food system. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010, 27, 1598-1607.	1.1	43
47	Packaging modifications for protecting flavor of extended-shelf-life milk from light. <i>Journal of Dairy Science</i> , 2015, 98, 2205-2214.	1.4	43
48	Compositional Characterization of Different Industrial White and Red Grape Pomaces in Virginia and the Potential Valorization of the Major Components. <i>Foods</i> , 2019, 8, 667.	1.9	43
49	Recovery of protein hydrolysates from brewer's spent grain using enzyme and ultrasonication. <i>International Journal of Food Science and Technology</i> , 2020, 55, 357-368.	1.3	43
50	Integrated Approach for the Valorization of Red Grape Pomace: Production of Oil, Polyphenols, and Acetone-butanol-Ethanol. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 16279-16286.	3.2	42
51	Changes in flavor volatile composition of oolong tea after panning during tea processing. <i>Food Science and Nutrition</i> , 2016, 4, 456-468.	1.5	41
52	Wet fractionation process to produce high protein and high fiber products from brewer's spent grain. <i>Food and Bioproducts Processing</i> , 2019, 117, 266-274.	1.8	41
53	Lipid oxidation in meats of omega-3 fatty acid-enriched broiler chickens. <i>Food Research International</i> , 1995, 28, 417-424.	2.9	38
54	Release of antioxidants from poly(lactide-co-glycolide) films into dry milk products and food simulating liquids. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1327-1337.	1.3	38

#	ARTICLE	IF	CITATIONS
55	Analysis of crab meat volatiles as possible spoilage indicators for blue crab ( <i>Callinectes sapidus</i> ) meat by gas chromatography–mass spectrometry. <i>Food Chemistry</i> , 2010, 122, 930-935.	4.2	38
56	Comparison of Two Extraction Techniques, Solid-Phase Microextraction Versus Continuous Liquid-Liquid Extraction/Solvent-Assisted Flavor Evaporation, for the Analysis of Flavor Compounds in Gueuze Lambic Beer. <i>Journal of Food Science</i> , 2015, 80, C571-6.	1.5	37
57	High-molecular-weight cocoa procyanidins possess enhanced insulin-enhancing and insulin mimetic activities in human primary skeletal muscle cells compared to smaller procyanidins. <i>Journal of Nutritional Biochemistry</i> , 2017, 39, 48-58.	1.9	37
58	Fat Characterization. <i>Food Science Text Series</i> , 2010, , 239-260.	0.3	35
59	SDE and SPME Analysis of Flavor Compounds in Jin Xuan Oolong Tea. <i>Journal of Food Science</i> , 2016, 81, C348-58.	1.5	35
60	Strain and dose infectivity of <i>Vibrio parahaemolyticus</i> : the causative agent of early mortality syndrome in shrimp. <i>Aquaculture Research</i> , 2017, 48, 3719-3727.	0.9	34
61	Flavor Fade in Peanuts During Short-term Storage. <i>Journal of Food Science</i> , 2006, 71, S265-S269.	1.5	33
62	Techno-economic analysis of a grape pomace biorefinery: Production of seed oil, polyphenols, and biochar. <i>Food and Bioproducts Processing</i> , 2021, 127, 139-151.	1.8	33
63	Vine tea ( <i>Ampelopsis grossedentata</i> ): A review of chemical composition, functional properties, and potential food applications. <i>Journal of Functional Foods</i> , 2021, 76, 104317.	1.6	33
64	Antibacterial activity of jalapeño pepper ( <i>Capsicum annuum</i> var. <i>annuum</i> ) extract fractions against select foodborne pathogens. <i>Food Science and Nutrition</i> , 2017, 5, 730-738.	1.5	32
65	Acid and Volatiles of Commercially-Available Lambic Beers. <i>Beverages</i> , 2017, 3, 51.	1.3	32
66	Integrating implicit and explicit emotional assessment of food quality and safety concerns. <i>Food Quality and Preference</i> , 2017, 56, 212-224.	2.3	31
67	Comparison of Common Analytical Methods for the Quantification of Total Polyphenols and Flavanols in Fruit Juices and Ciders. <i>Journal of Food Science</i> , 2019, 84, 2147-2158.	1.5	31
68	Antioxidant Properties of Fusarium Head Blight-Resistant and -Susceptible Soft Red Winter Wheat Grains Grown in Virginia. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3729-3736.	2.4	29
69	Pomegranate peel ( <i>Punica granatum</i> L) extract and Chinese gall ( <i>Galla chinensis</i> ) extract inhibit <i>Vibrio parahaemolyticus</i> and <i>Listeria monocytogenes</i> on cooked shrimp and raw tuna. <i>Food Control</i> , 2016, 59, 695-699.	2.8	29
70	Evaluation of peanut skin and grape seed extracts to inhibit growth of foodborne pathogens. <i>Food Science and Nutrition</i> , 2017, 5, 1130-1138.	1.5	28
71	Free amino nitrogen concentration correlates to total yeast assimilable nitrogen concentration in apple juice. <i>Food Science and Nutrition</i> , 2018, 6, 119-123.	1.5	28
72	Storage Water Activity Effect on Oxidation and Sensory Properties of High-Oleic Peanuts. <i>Journal of Food Science</i> , 2002, 67, 1600-1603.	1.5	26

#	ARTICLE	IF	CITATIONS
73	Analysis of Lambic Beer Volatiles during Aging Using Gas Chromatography–Mass Spectrometry (GCMS) and Gas Chromatography–Olfactometry (GCO). <i>Beverages</i> , 2020, 6, 31.	1.3	26
74	Effect of temperature on linolenic acid loss and 18:3 $\hat{1}^9$ -cis, $\hat{1}^{12}$ -cis, $\hat{1}^{15}$ -trans formation in soybean oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1993, 70, 915-917.	0.8	25
75	Geometrical isomers of essential fatty acids in liquid infant formulas. <i>Food Research International</i> , 1994, 27, 7-13.	2.9	25
76	Sensory and Consumer Studies in Plant Breeding: A Guidance for Edamame Development in the U.S.. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	25
77	Flavor quality and texture of modified fatty acid high monoene, low saturate butter. <i>Food Research International</i> , 1996, 29, 367-371.	2.9	23
78	Evaluation of different solvents to extract antibacterial compounds from jalapeño peppers. <i>Food Science and Nutrition</i> , 2017, 5, 497-503.	1.5	23
79	A laboratory-scale model cocoa fermentation using dried, unfermented beans and artificial pulp can simulate the microbial and chemical changes of on-farm cocoa fermentation. <i>European Food Research and Technology</i> , 2019, 245, 511-519.	1.6	23
80	Manipulation of the dry bean ( <i>Phaseolus vulgaris</i> L.) matrix by hydrothermal and high-pressure treatments: Impact on in vitro bile salt-binding ability. <i>Food Chemistry</i> , 2020, 310, 125699.	4.2	23
81	Low-fat, monounsaturate-rich diets reduce susceptibility of low density lipoproteins to peroxidation ex vivo. <i>Lipids</i> , 1998, 33, 149-157.	0.7	22
82	Flavor and Stability of "Horchata De Chufas". <i>Journal of Food Science</i> , 1996, 61, 856-861.	1.5	21
83	Efficacy of light-protective additive packaging in protecting milk freshness in a retail dairy case with LED lighting at different light intensities. <i>Food Research International</i> , 2018, 114, 1-9.	2.9	21
84	Rapid determination of vitamin D in fortified skim milk. <i>Journal of Chromatography A</i> , 1988, 445, 305-309.	1.8	20
85	Modification of Fatty Acids in Milk by Feeding Calcium-Protected High Oleic Sunflower Oil. <i>Journal of Food Science</i> , 1996, 61, 24-27.	1.5	20
86	Sensory Attributes and Volatile Components of Stored Strawberry Juice. <i>Journal of Food Science</i> , 1998, 63, 734-738.	1.5	20
87	Loss of Native Flavanols during Fermentation and Roasting Does Not Necessarily Reduce Digestive Enzyme-Inhibiting Bioactivities of Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3616-3625.	2.4	20
88	Free amino acid composition of apple juices with potential for cider making as determined by UPLC-PDA. <i>Journal of the Institute of Brewing</i> , 2018, 124, 467-476.	0.8	20
89	Lignin–Based Biopolymeric Active Packaging System for Oil Products. <i>Journal of Food Science</i> , 2019, 84, 1420-1426.	1.5	20
90	Interaction of Copper and Human Salivary Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6967-6975.	2.4	19

#	ARTICLE	IF	CITATIONS
91	The interactive effect of fungicide residues and yeast assimilable nitrogen on fermentation kinetics and hydrogen sulfide production during cider fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 693-704.	1.7	19
92	Effect of narrow wavelength bands of light on the production of volatile and Aroma-active compounds in ultra high temperature treated milk. <i>International Dairy Journal</i> , 2011, 21, 305-311.	1.5	18
93	Application of Proanthocyanidins from Peanut Skins as a Natural Yeast Inhibitory Agent. <i>Journal of Food Science</i> , 2012, 77, M242-9.	1.5	18
94	Evaluation of Enzymatically Modified Soy Protein Isolate Film Forming Solution and Film at Different Manufacturing Conditions. <i>Journal of Food Science</i> , 2018, 83, 946-955.	1.5	18
95	Automated facial expression analysis for emotional responsivity using an aqueous bitter model. <i>Food Quality and Preference</i> , 2018, 68, 349-359.	2.3	18
96	Characterizing consumer emotional response to milk packaging guides packaging material selection. <i>Food Quality and Preference</i> , 2021, 87, 103984.	2.3	18
97	Preliminary Studies on SDS-PAGE and Isoelectric Focusing Identification of Sturgeon Sources of Caviar. <i>Journal of Food Science</i> , 1996, 61, 533-536.	1.5	17
98	Comparison of Cheeses Made from Milk Having Normal and High Oleic Fatty Acid Compositions. <i>Journal of Food Science</i> , 2000, 65, 920-924.	1.5	17
99	Light Wavelength Effects on a Lutein-Fortified Model Colloidal Beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7203-7210.	2.4	17
100	Consumer perception and sensory effect of oxidation in savory-flavored yogurt enriched with n-3 lipids. <i>Journal of Dairy Science</i> , 2012, 95, 1690-1698.	1.4	17
101	Breakfast meals and emotions: Implicit and explicit assessment of the visual experience. <i>Journal of Sensory Studies</i> , 2017, 32, e12265.	0.8	17
102	Juice Clarification with Pectinase Reduces Yeast Assimilable Nitrogen in Apple Juice without Affecting the Polyphenol Composition in Cider. <i>Journal of Food Science</i> , 2018, 83, 2772-2781.	1.5	17
103	Retention of primary bile salts by dry beans ( <i>Phaseolus vulgaris</i> L.) during in vitro digestion: Role of bean components and effect of food processing. <i>Food Research International</i> , 2020, 137, 109337.	2.9	17
104	Kinetics of flavour and aroma changes in thermally processed cupuaçu (Theobroma grandiflorum) pulp. , 2000, 80, 783-787.		16
105	Efficacy of Common Aquaculture Compounds for Disinfection of <i>Aeromonas hydrophila</i> , <i>A. salmonicida</i> subsp. <i>salmonicida</i> , and <i>A. salmonicida</i> subsp. <i>achromogenes</i> at Various Temperatures. <i>North American Journal of Aquaculture</i> , 2011, 73, 456-461.	0.7	16
106	Oxidative stability of an extended shelf-life dairy-based beverage system designed to contribute to heart health. <i>Journal of Dairy Science</i> , 2012, 95, 6242-6251.	1.4	16
107	Hematologic and plasma chemistry RIs for cultured Striped catfish ( <i>Pangasius hypophthalmus</i> ) in recirculating aquaculture systems. <i>Veterinary Clinical Pathology</i> , 2017, 46, 457-465.	0.3	16
108	Protein production from brewer's spent grain via wet fractionation: process optimization and techno-economic analysis. <i>Food and Bioproducts Processing</i> , 2021, 126, 234-244.	1.8	16

#	ARTICLE	IF	CITATIONS
109	Flavanol concentrations do not predict dipeptidyl peptidase-IV inhibitory activities of four cocoas with different processing histories. <i>Food and Function</i> , 2017, 8, 746-756.	2.1	15
110	Hydrogen sulphide production during cider fermentation is moderated by pre-fermentation methionine addition. <i>Journal of the Institute of Brewing</i> , 2017, 123, 553-561.	0.8	15
111	Effect of Copper on the Volatility of Aroma Compounds in a Model Mouth System. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9168-9175.	2.4	14
112	Efficacy of Common Aquaculture Compounds for Disinfection of <i>Flavobacterium columnare</i> and <i>F. psychrophilum</i> . <i>Journal of Applied Aquaculture</i> , 2012, 24, 262-270.	0.7	14
113	Flavor and Oxidative Stability of Peanut-Sesame-Soy Blends. <i>Journal of Food Science</i> , 2000, 65, 901-905.	1.5	13
114	Sensory Characteristics of Cottage Cheese Whey and Grapefruit Juice Blends and Changes During Processing. <i>Journal of Food Science</i> , 1999, 64, 180-184.	1.5	12
115	Video Analysis to Monitor Rigor Mortis in Cultured Gulf of Mexico Sturgeon ( <i>Ancipenser</i> ) Tj ETQq1 1 0.784314 r <sub>BT</sub> /Overlock 10 T <sub>BT</sub>	1.5	12
116	Ultrafiltration as a tool to study binding of copper to salivary proteins. <i>Food Chemistry</i> , 2009, 113, 180-184.	4.2	12
117	Effect of $\beta$ -Cyclodextrin-Cinnamic Acid Inclusion Complexes on Populations of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> in Fruit Juices. <i>Journal of Food Protection</i> , 2010, 73, 92-96.	0.8	12
118	Effects of mineral content of bovine drinking water: Does iron content affect milk quality?. <i>Journal of Dairy Science</i> , 2013, 96, 7478-7489.	1.4	12
119	Analysis of microcystin-LR and nodularin using triple quad liquid chromatography-tandem mass spectrometry and histopathology in experimental fish. <i>Toxicon</i> , 2017, 138, 82-88.	0.8	12
120	Sorption Behavior of Selected Aldehyde-scavenging Agents in Poly(ethylene terephthalate) Blends. <i>Journal of Food Science</i> , 2003, 68, 2028-2033.	1.5	11
121	Effects of Tasco (a seaweed extract) and heat stress on N metabolism and meat fatty acids in wether lambs fed hays containing endophyte-infected fescue. <i>Small Ruminant Research</i> , 2005, 60, 237-245.	0.6	11
122	Effect of Storage Temperature on Survival and Growth of Foodborne Pathogens on Whole, Damaged, and Internally Inoculated Jalapeños ( <i>Capsicum annuum</i> var. <i>annuum</i> ). <i>Journal of Food Protection</i> , 2012, 75, 382-388.	0.8	11
123	Dietary Supplementation with Cocoa Flavanols Does Not Alter Colon Tissue Profiles of Native Flavanols and Their Microbial Metabolites Established during Habitual Dietary Exposure in C57BL/6j Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11190-11199.	2.4	11
124	Flavor compounds in Vine Tea ( <i>Ampelopsis grossedentata</i> ) infusions. <i>Food Science and Nutrition</i> , 2020, 8, 4505-4511.	1.5	11
125	Impact of a yeast-based dietary supplement on the intestinal microbiome of rainbow trout, <i>Oncorhynchus mykiss</i> . <i>Aquaculture Research</i> , 2021, 52, 1594-1604.	0.9	11
126	Effect of chlorine dioxide treatment on lipid oxidation and fatty acid composition in salmon and red grouper fillets. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 539-542.	0.8	10



#	ARTICLE	IF	CITATIONS
127	Comparison of quality attributes of shell eggs subjected to directional microwave technology. <i>Poultry Science</i> , 2009, 88, 1257-1265.	1.5	10
128	Use of <i>Mucor miehei</i> Lipase to Improve Functional Properties of Yolk Contaminated Egg Whites. <i>Journal of Food Science</i> , 2011, 76, C651-5.	1.5	10
129	Contribution of Chlorophyll to Photooxidation of Soybean Oil at Specific Visible Wavelengths of Light. <i>Journal of Food Science</i> , 2015, 80, C252-61.	1.5	10
130	Interaction effect of LED color temperatures and light-protective additive packaging on photo-oxidation in milk displayed in retail dairy case. <i>Food Chemistry</i> , 2020, 323, 126699.	4.2	10
131	Check-if-apply approach for consumers and utilities to communicate about drinking water aesthetics quality. <i>Science of the Total Environment</i> , 2021, 753, 141776.	3.9	10
132	Evaluation of the operationally defined soluble, insoluble, and complexing copper consumed through drinking water in human saliva. <i>European Food Research and Technology</i> , 2010, 231, 977-984.	1.6	9
133	Novel Electrospun Pullulan Fibers Incorporating Hydroxypropyl- $\beta$ -Cyclodextrin: Morphology and Relation with Rheological Properties. <i>Polymers</i> , 2020, 12, 2558.	2.0	9
134	Performance of alternative drying techniques on hop ( <i>Humulus lupulus</i> L.) aroma quality: An HS-SPME-GC-MS-O and chemometrics combined approach. <i>Food Chemistry</i> , 2022, 381, 132289.	4.2	9
135	SELECTIVE DEPOSITION OF $\alpha$ -TOCOPHEROL IN LIPIDS OF FARMED BLUE MUSSELS ( <i>MYTILUS EDULIS</i> ). <i>Journal of Food Lipids</i> , 1993, 1, 97-109.	0.9	8
136	Chemical Characterization of a Shriveled Seed Trait in Peanut. <i>Crop Science</i> , 1997, 37, 1560-1567.	0.8	8
137	Effects of selenium-enriched prebiotic on the growth performance, innate immune response, oxidative enzyme activity and microbiome of rainbow trout ( <i>Oncorhynchus mykiss</i> ). <i>Aquaculture</i> , 2021, 531, 735980.	1.7	8
138	Trace minerals in tilapia fillets: Status in the United States marketplace and selenium supplementation strategy for improving consumer's health. <i>PLoS ONE</i> , 2019, 14, e0217043.	1.1	7
139	Protein-rich product recovered from brewer's spent grain can partially replace fishmeal in diets of Pacific white shrimp, <i>Litopenaeus vannamei</i> . <i>Aquaculture Research</i> , 2020, 51, 3284-3296.	0.9	7
140	ORACromatography and Total Phenolics Content of Peanut Root Extracts. <i>Journal of Food Science</i> , 2011, 76, C380-4.	1.5	6
141	Protecting soymilk flavor and nutrients from photodegradation. <i>Food Science and Nutrition</i> , 2015, 3, 319-330.	1.5	6
142	EFFECT OF CHOCOLATE COATING ON OXIDATIVE STABILITY OF NORMAL AND HIGH OLEIC PEANUTS. <i>Journal of Food Lipids</i> , 2000, 7, 31-38.	0.9	5
143	Chemical, Physical and Sensorial Differences in Farmed Southern Flounder ( <i>Paralichthys lethostigma</i> ) Fed Commercial or Crab Meal-Supplemented Diets. <i>Journal of Aquatic Food Product Technology</i> , 2006, 15, 69-79.	0.6	5
144	Binding of volatile aroma compounds to can linings with different polymeric characteristics. <i>Food Science and Nutrition</i> , 2018, 6, 54-61.	1.5	5

#	ARTICLE	IF	CITATIONS
145	Determination of Quality Attributes of Blue Crab ( <i>Callinectes sapidus</i> ) Meat by Electronic Nose and Draeger-Tube Analysis. <i>Journal of Aquatic Food Product Technology</i> , 2008, 17, 234-252.	0.6	4
146	Inhibiting foodborne pathogens <i>Vibrio parahaemolyticus</i> and <i>Listeria monocytogenes</i> using extracts from traditional medicine: Chinese gallnut, pomegranate peel, Baikal skullcap root and forsythia fruit. <i>Open Agriculture</i> , 2018, 3, 163-170.	0.7	4
147	Identification of soil bacteria capable of utilizing a corn ethanol fermentation byproduct. <i>PLoS ONE</i> , 2019, 14, e0212685.	1.1	4
148	Stability of Non-Pasteurized, Refrigerated Muscadine Grape Juice. <i>Journal of Food Science</i> , 1995, 60, 506-508.	1.5	3
149	Influence of Commercial Diets on Quality Aspects of Cultured Gulf of Mexico Surgeon ( <i>Ancipenser</i> ) Tj ETQq1 1 Q.784314 rgBT /Overlock 10 Tf 50	1.5	3
150	Natamycin photostability in acidified green tea beverage is dependent on mycosporine-like amino acids and epigallocatechin gallate interaction. <i>LWT - Food Science and Technology</i> , 2019, 116, 108572.	2.5	3
151	Flavanol supplementation protects against obesity-associated increases in systemic interleukin-6 levels without inhibiting body mass gain in mice fed a high-fat diet. <i>Nutrition Research</i> , 2019, 66, 32-47.	1.3	3
152	Preliminary evaluation of inhibitory activity of medicinal mushroom extracts against pathogenic bacteria and spoilage yeasts. <i>LWT - Food Science and Technology</i> , 2021, 145, 111200.	2.5	3
153	Photoprotective effect of mycosporine-like amino acids extracts on natamycin, saffron carotenoids and epigallocatechin gallate in acidified beverages exposed to different light sources. <i>International Journal of Food Science and Technology</i> , 2019, 54, 440-450.	1.3	2
154	( $\alpha^*$ )-Epigallocatechin Gallate Stability in Ready-To-Drink (RTD) Green Tea Infusions in TiO <sub>2</sub> and Oleic-Acid-Modified TiO <sub>2</sub> Polylactic Acid Film Packaging Stored under Fluorescent Light during Refrigerated Storage at 4 °C. <i>Foods</i> , 2021, 10, 723.	1.9	2
155	Edamame Flavor Characteristics Driving Consumer Acceptability in the United States: A Review. <i>ACS Food Science &amp; Technology</i> , 0, , .	1.3	2
156	Effect of Sodium Potassium Phosphate (Carnal 2110) on Acceptability and Color of Hot Smoked White Sturgeon ( <i>Acipenser transmontanus</i> ). <i>ACS Symposium Series</i> , 1997, , 166-174.	0.5	1
157	Short communication: Mycosporine-like amino acids protect natamycin against photodegradation in milk exposed to fluorescent or light-emitting diode light. <i>Journal of Dairy Science</i> , 2019, 102, 4972-4977.	1.4	1
158	Evaluation of Lipid Quality and Fatty Acid Composition of Tilapia, <i>Oreochromis</i> spp., Fillets Available in US Supermarkets. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 2069-2075.	1.3	1
159	Development of a Controlled Laboratory-scale Inoculation System to Study <i>Vibrio parahaemolyticus</i> -oyster Interactions. <i>FEMS Microbiology Letters</i> , 0, , .	0.7	1
160	Adsorptive performance of granular activated carbon in aquaculture and aquaria: A simplified method. <i>Journal of Applied Aquaculture</i> , 2017, 29, 291-306.	0.7	0
161	Improving color preservation of diced peaches in flexible retortable pouches.. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16069.	0.9	0
162	Comparison of Polyphenol Concentration and Composition between Genetically Diverse Cacao () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.2	0