

Sean F O'keefe

List of Publications by Year in descending order

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162
papers

5,660
citations

61945

43
h-index

106281

65
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164
all docs

164
docs citations

164
times ranked

6480
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Characterizing consumer emotional response to milk packaging guides packaging material selection. <i>Food Quality and Preference</i> , 2021, 87, 103984.	2.3	18
3	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
4	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
5	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
6	(α)-Epigallocatechin Gallate Stability in Ready-To-Drink (RTD) Green Tea Infusions in TiO ₂ and Oleic-Acid-Modified TiO ₂ Polylactic Acid Film Packaging Stored under Fluorescent Light during Refrigerated Storage at 4 °C. <i>Foods</i> , 2021, 10, 723.	1.9	2
7	Protein production from brewer's spent grain via wet fractionation: process optimization and techno-economic analysis. <i>Food and Bioprocess Technology</i> , 2021, 126, 234-244.	1.8	16
8	Techno-economic analysis of a grape pomace biorefinery: Production of seed oil, polyphenols, and biochar. <i>Food and Bioprocess Technology</i> , 2021, 127, 139-151.	1.8	33
9	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
10	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
11	Improving color preservation of diced peaches in flexible retortable pouches. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16069.	0.9	0
12	Evaluation of Lipid Quality and Fatty Acid Composition of Tilapia, <i>Oreochromis</i> spp., Fillets Available in US Supermarkets. <i>ACS Food Science & Technology</i> , 2021, 1, 2069-2075.	1.3	1
13	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
14	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
15	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
16	Flavor compounds in Vine Tea (<i>Ampelopsis grossedentata</i>) infusions. <i>Food Science and Nutrition</i> , 2020, 8, 4505-4511.	1.5	11
17	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
18	Novel Electrospun Pullulan Fibers Incorporating Hydroxypropyl- β -Cyclodextrin: Morphology and Relation with Rheological Properties. <i>Polymers</i> , 2020, 12, 2558.	2.0	9

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	Lignin-Based Biopolymeric Active Packaging System for Oil Products. <i>Journal of Food Science</i> , 2019, 84, 1420-1426.	1.5	20
28	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
29	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
30	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
31	Identification of soil bacteria capable of utilizing a corn ethanol fermentation byproduct. <i>PLoS ONE</i> , 2019, 14, e0212685.	1.1	4
32	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
33	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
34	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
35	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
36	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

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37	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
38	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
39	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
40	Integrated Approach for the Valorization of Red Grape Pomace: Production of Oil, Polyphenols, and Acetoneâ€“Butanolâ€“Ethanol. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 16279-16286.	3.2	42
41	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
42	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
43	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
44	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
45	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
46	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
47	Utilization of Lignin in Biopolymeric Packaging Films. <i>ACS Omega</i> , 2018, 3, 7388-7398.	1.6	81
48	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
49	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
50	Antibacterial activity of jalapeÃ±o pepper (<i>Capsicum annum</i> var. <i>annuum</i>) extract fractions against select foodborne pathogens. <i>Food Science and Nutrition</i> , 2017, 5, 730-738.	1.5	32
51	Breakfast meals and emotions: Implicit and explicit assessment of the visual experience. <i>Journal of Sensory Studies</i> , 2017, 32, e12265.	0.8	17
52	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
53	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
54	Monomeric cocoa catechins enhance β^2 -cell function by increasing mitochondrial respiration. <i>Journal of Nutritional Biochemistry</i> , 2017, 49, 30-41.	1.9	59

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55	Analysis of microcystin-LR and nodularin using triple quad liquid chromatography-tandem mass spectrometry and histopathology in experimental fish. <i>Toxicol</i> , 2017, 138, 82-88.	0.8	12
56	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
57	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
58	Evaluation of different solvents to extract antibacterial compounds from jalapeño peppers. <i>Food Science and Nutrition</i> , 2017, 5, 497-503.	1.5	23
59	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
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	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
62	Acid and Volatiles of Commercially-Available Lambic Beers. <i>Beverages</i> , 2017, 3, 51.	1.3	32
63	Comparison of Polyphenol Concentration and Composition between Genetically Diverse Cacao (<i>Theobroma cacao</i>) Tj ETQq1 1 0.784314 rgBT /Overloc 0.2	0.2	0
64	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
65	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
66	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
67	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
68	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
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	Protecting soymilk flavor and nutrients from photodegradation. <i>Food Science and Nutrition</i> , 2015, 3, 319-330.	1.5	6
71	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
72	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

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73	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
74	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
75	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
76	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
77	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
78	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
79	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
80	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
81	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
82	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
83	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
84	Separation and characterisation of proanthocyanidins in Virginia type peanut skins by LC-MSn. <i>Food Chemistry</i> , 2012, 131, 927-939.	4.2	103
85	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
86	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
87	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
88	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
89	ORACromatography and Total Phenolics Content of Peanut Root Extracts. <i>Journal of Food Science</i> , 2011, 76, C380-4.	1.5	6
90	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

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91	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
92	Polymer processing and characterization of LLDPE films loaded with α -tocopherol, quercetin, and their cyclodextrin inclusion complexes. <i>Journal of Applied Polymer Science</i> , 2010, 117, 2299-2309.	1.3	64
93	Microwave-assisted extraction of phenolic antioxidant compounds from peanut skins. <i>Food Chemistry</i> , 2010, 120, 1185-1192.	4.2	259
94	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
95	Effect of α -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
96	Fat Characterization. <i>Food Science Text Series</i> , 2010, , 239-260.	0.3	35
97	Controlled release of α -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
98	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
99	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
100	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
101	Ultrafiltration as a tool to study binding of copper to salivary proteins. <i>Food Chemistry</i> , 2009, 113, 180-184.	4.2	12
102	Interaction of Copper and Human Salivary Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6967-6975.	2.4	19
103	Cyclodextrin Inclusion Complex Formation and Solid-State Characterization of the Natural Antioxidants α -Tocopherol and Quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1162-1171.	2.4	94
104	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
105	Comparison of quality attributes of shell eggs subjected to directional microwave technology. <i>Poultry Science</i> , 2009, 88, 1257-1265.	1.5	10
106	Effect of raisin consumption on oxidative stress and inflammation in obesity. <i>Diabetes, Obesity and Metabolism</i> , 2008, 10, 1086-1096.	2.2	53
107	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
108	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

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109	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
110	Production and secretion of resveratrol in hairy root cultures of peanut. <i>Phytochemistry</i> , 2007, 68, 1992-2003.	1.4	150
111	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
112	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
113	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
114	Effects of peanut skin extract on quality and storage stability of beef products. <i>Meat Science</i> , 2006, 73, 278-286.	2.7	52
115	Flavor Fade in Peanuts During Short-term Storage. <i>Journal of Food Science</i> , 2006, 71, S265-S269.	1.5	33
116	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
117	Non-destructive evaluation of apple maturity using an electronic nose system. <i>Journal of Food Engineering</i> , 2006, 77, 1018-1023.	2.7	81
118	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
119	Effect of Antioxidant (α -Tocopherol and Ascorbic Acid) Fortification on Light-Induced Flavor of Milk. <i>Journal of Dairy Science</i> , 2005, 88, 872-880.	1.4	43
120	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
121	Video Analysis to Monitor Rigor Mortis in Cultured Gulf of Mexico Sturgeon (<i>Ancistrus leucostictus</i>) Tj ETQq1 1 0.784314 rrgBT /Overlock 10 T	1.5	12
122	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
123	Effect of Antioxidants on Oxidative Stability of Edible Fats and Oils: A Thermogravimetric Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 587-591.	2.4	56
124	Influence of Commercial Diets on Quality Aspects of Cultured Gulf of Mexico Surgeon (<i>Ancistrus leucostictus</i>) Tj ETQq0 0 0 rrgBT /Overlock 10 T	1.5	3
125	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
126	Determination of Pyrazine and Flavor Variations in Peanut Genotypes During Roasting. <i>Journal of Food Science</i> , 2003, 68, 394-400.	1.5	89

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127	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
128	Storage water activity affects flavor fade in high and normal oleic peanuts. <i>Food Research International</i> , 2002, 35, 769-774.	2.9	55
129	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
130	Kinetics of flavour and aroma changes in thermally processed cupuaçu (Theobroma grandiflorum) pulp. , 2000, 80, 783-787.		16
131	Flavor and Oxidative Stability of Peanut-Sesame-Soy Blends. <i>Journal of Food Science</i> , 2000, 65, 901-905.	1.5	13
132	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
133	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
134	Conversion of Nitrogen to Protein and Amino Acids in Wild Fruits. <i>Journal of Chemical Ecology</i> , 2000, 26, 1749-1763.	0.9	50
135	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
136	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
137	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
138	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
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