

Lauren S Jackson

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

66

papers

1,669

citations

26

h-index

39

g-index

77

ext. papers

1,850

ext. citations

4.3

avg, IF

4.64

L-index

#	Paper	IF	Citations
66	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13255-13259	5.7	
65	Multiplex-Competitive ELISA for Detection and Characterization of Gluten during Yogurt Fermentation: Effects of Changes in Certain Fermentation Conditions on Gluten Protein Profiles and Method Reproducibility Assessment. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7742-7754	5.7	0
64	Social inclusivity - Medical education's next hurdle. <i>Medical Education</i> , 2021 , 55, 283-285	3.7	2
63	Effectiveness of antibody specific for heat-processed milk proteins and incurred calibrants for ELISA-based quantification of milk in dark chocolate matrices. <i>Food Control</i> , 2021 , 123, 107760	6.2	1
62	Sampling plan designs for gluten estimation in oat flour by discrete and composite sampling. <i>Food Control</i> , 2021 , 129, 107943	6.2	2
61	Allergen Removal and Transfer with Wiping and Cleaning Methods Used in Retail and Food Service Establishments. <i>Journal of Food Protection</i> , 2020 , 83, 1248-1260	2.5	3
60	Evaluation of sampling plans for measurement of gluten in oat groats. <i>Food Control</i> , 2020 , 114, 107241	6.2	2
59	Overview of the American Chemical Society Symposium on Metals and Trace Elements in Food Safety, Health, and Food Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12773-12775	5.7	2
58	Detection of gluten in a pilot-scale barley-based beer produced with and without a prolyl endopeptidase enzyme. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019 , 36, 1151-1162	3.2	7
57	Factors Affecting Transfer of the Heavy Metals Arsenic, Lead, and Cadmium from Diatomaceous-Earth Filter Aids to Alcoholic Beverages during Laboratory-Scale Filtration. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2670-2678	5.7	22
56	A collaborative approach to peer teaching. <i>Medical Teacher</i> , 2019 , 41, 239-240	3	
55	Response to When I say fairness in selection. <i>Medical Education</i> , 2019 , 53, 316	3.7	1
54	A Targeted LC-MS/MS Method for the Simultaneous Detection and Quantitation of Egg, Milk, and Peanut Allergens in Sugar Cookies. <i>Journal of AOAC INTERNATIONAL</i> , 2018 , 101, 108-117	1.7	29
53	Best Practices for Assessing, Managing, and Communicating Food Allergen Risks: An Introduction 2018 , 1-18		1
52	Allergen Cleaning: Best Practices 2018 , 131-154		1
51	Reduction of Fumonisin Toxicity by Extrusion and Nixtamalization (Alkaline Cooking). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7088-7096	5.7	22
50	A Limited Survey of Dark Chocolate Bars Obtained in the United States for Undeclared Milk and Peanut Allergens. <i>Journal of Food Protection</i> , 2017 , 80, 692-702	2.5	17

49	Scientific Editors Report. <i>Journal of Food Protection</i> , 2017 , 80, 4-5	2.5	
48	Factors Affecting the Levels of Heavy Metals in Juices Processed with Filter Aids. <i>Journal of Food Protection</i> , 2017 , 80, 892-902	2.5	7
47	Detection of Gluten during the Fermentation Process To Produce Soy Sauce. <i>Journal of Food Protection</i> , 2017 , 799-808	2.5	15
46	Detection and quantitation of mycotoxins in infant cereals in the U.S. market by LC-MS/MS using a stable isotope dilution assay. <i>Food Control</i> , 2017 , 72, 27-35	6.2	75
45	Occurrence of Ochratoxin A in Infant Foods in the United States. <i>Journal of Food Protection</i> , 2017 , 80, 251-256	2.5	28
44	Detection and Quantification of Gluten during the Brewing and Fermentation of Beer Using Antibody-Based Technologies. <i>Journal of Food Protection</i> , 2015 , 78, 1167-77	2.5	29
43	Influence of yogurt fermentation and refrigerated storage on the stability of protein toxin contaminants. <i>Food and Chemical Toxicology</i> , 2015 , 80, 101-107	4.7	5
42	Effects of processing on the recovery of food allergens from a model dark chocolate matrix. <i>Food Chemistry</i> , 2015 , 168, 580-7	8.5	27
41	Multi-allergen Quantitation and the Impact of Thermal Treatment in Industry-Processed Baked Goods by ELISA and Liquid Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10669-80	5.7	84
40	Effects of a Proline Endopeptidase on the Detection and Quantitation of Gluten by Antibody-Based Methods during the Fermentation of a Model Sorghum Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10525-35	5.7	18
39	Phenolic composition, antioxidant properties, and endothelial cell function of red and white cranberry fruits. <i>Food Chemistry</i> , 2014 , 157, 540-52	8.5	8
38	Thermal inactivation reaction rates for ricin are influenced by pH and carbohydrates. <i>Food and Chemical Toxicology</i> , 2013 , 58, 116-23	4.7	9
37	Summary of the ACS symposium on Advances in Food Allergen Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5621-3	5.7	2
36	Rapid method for the determination of multiple mycotoxins in wines and beers by LC-MS/MS using a stable isotope dilution assay. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2378-84	5.7	91
35	Development of an incurred cornbread model for gluten detection by immunoassays. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12146-54	5.7	19
34	Effect of processing on recovery and variability associated with immunochemical analytical methods for multiple allergens in a single matrix: dark chocolate. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4204-11	5.7	34
33	Effect of processing on recovery and variability associated with immunochemical analytical methods for multiple allergens in a single matrix: sugar cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4195-203	5.7	63
32	Berry fruits modulated endothelial cell migration and angiogenesis via phosphoinositide-3 kinase/protein kinase B pathway in vitro in endothelial cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5803-12	5.7	19

31	Effect of high-pressure processing and milk on the anthocyanin composition and antioxidant capacity of strawberry-based beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5795-802	5.7	43
30	Chemical inactivation of protein toxins on food contact surfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6627-40	5.7	11
29	Effects of different extrusion conditions on the chemical and toxicological fate of fumonisin B1 in maize: a short review. <i>World Mycotoxin Journal</i> , 2012 , 5, 251-260	2.5	13
28	Polyphenols-rich fruits attenuate cell migration in vitro in human umbilical vein endothelial cells (HUVEC) exposed to glucose and free fatty acids. <i>FASEB Journal</i> , 2012 , 26, 1b432	0.9	
27	Reduction of fumonisin B1 in corn grits by twin-screw extrusion. <i>Journal of Food Science</i> , 2011 , 76, T150-53,4		28
26	Extrusion cooking with glucose supplementation of fumonisin-contaminated corn grits protects against nephrotoxicity and disrupted sphingolipid metabolism in rats. <i>Molecular Nutrition and Food Research</i> , 2011 , 55 Suppl 2, S312-20	5.9	24
25	Thermal stability of ricin in orange and apple juices. <i>Journal of Food Science</i> , 2010 , 75, T65-71	3.4	17
24	Processing Issues 2010 , 383-410		
23	Chemical food safety issues in the United States: past, present, and future. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8161-70	5.7	69
22	Stability of microtoxin during yogurt manufacture and storage. <i>Journal of Food Science</i> , 2008 , 73, T121-83,4		7
21	Reduction of fumonisin B1 in corn grits by single-screw extrusion. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2400-5	5.7	28
20	Factors Affecting Mycotoxin Production in Fruits 2008 , 75-104		11
19	Cleaning and other control and validation strategies to prevent allergen cross-contact in food-processing operations. <i>Journal of Food Protection</i> , 2008 , 71, 445-58	2.5	77
18	Thermal inactivation of ricin using infant formula as a food matrix. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7300-4	5.7	34
17	FACTORS AFFECTING THE ULTRAVIOLET INACTIVATION OF ESCHERICHIA COLI K12 IN APPLE JUICE AND A MODEL SYSTEM*. <i>Journal of Food Process Engineering</i> , 2006 , 29, 53-71	2.4	71
16	Effects of consumer food preparation on acrylamide formation. <i>Advances in Experimental Medicine and Biology</i> , 2005 , 561, 447-65	3.6	21
15	Patulin 2005 , 281-311		4
14	Apple quality, storage, and washing treatments affect patulin levels in apple cider. <i>Journal of Food Protection</i> , 2003 , 66, 618-24	2.5	60

13	Loss of Fuminosin B1 in Extruded and Baked Corn-Based Foods with Sugars. <i>Journal of Food Science</i> , 2001 , 66, 416-421	3.4	48
12	Effect of Temperature and Screw Speed on Stability of Fumonisin B1 in Extrusion-Cooked Corn Grits. <i>Cereal Chemistry</i> , 1999 , 76, 16-20	2.4	50
11	Distribution of Fusarium Molds and Fumonisin B1 in Dry-Milled Corn Fractions. <i>Cereal Chemistry</i> , 1997 , 74, 858-863	2.4	71
10	Effects of Baking and Frying on the Fumonisin B1 Content of Corn-Based Foods. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4800-4805	5.7	72
9	Effects of Time, Temperature, and pH on the Stability of Fumonisin B1 in an Aqueous Model System. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 906-912	5.7	61
8	Effects of Thermal Processing on the Stability of Fumonisin B2 in an Aqueous System. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 1984-1987	5.7	22
7	Effects of Time and Temperature on the Formation of MeIQx and DiMeIQx in a Model System Containing Threonine, Glucose, and Creatine. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 1678-1684	5.7	40
6	Heterocyclic aromatic amine content of selected beef flavors. <i>Mutation Research - Genetic Toxicology Testing and Biomonitoring of Environmental Or Occupational Exposure</i> , 1994 , 320, 113-24		30
5	The effect of dairy products on iron availability. <i>Critical Reviews in Food Science and Nutrition</i> , 1992 , 31, 259-70	11.5	35
4	Microencapsulated Iron for Food Fortification. <i>Journal of Food Science</i> , 1991 , 56, 1047-1050	3.4	44
3	Chemical Forms of Iron, Calcium, Magnesium and Zinc in Black, Oolong, Green and Instant Black Tea. <i>Journal of Food Science</i> , 1988 , 53, 181-184	3.4	15
2	Chemical Forms of Iron, Calcium, Magnesium, Zinc, and Copper from Rats Diets Containing Tea. <i>Journal of Food Protection</i> , 1988 , 51, 711-714	2.5	3
1	Chemical Forms of Iron, Calcium, Magnesium and Zinc in Coffee and Rat Diets Containing Coffee. <i>Journal of Food Protection</i> , 1988 , 51, 883-886	2.5	5