

# Cameron Faustman

## List of Publications by Year in descending order

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32  
papers

2,679  
citations

304368

22  
h-index

433756

31  
g-index

32  
all docs

32  
docs citations

32  
times ranked

2278  
citing authors

#	ARTICLE	IF	CITATIONS
1	Myoglobin and lipid oxidation interactions: Mechanistic bases and control. <i>Meat Science</i> , 2010, 86, 86-94.	2.7	730
2	Changes of pigments and color in sardine () and mackerel () muscle during iced storage. <i>Food Chemistry</i> , 2005, 93, 607-617.	4.2	278
3	Changes of lipids in sardine ( <i>Sardinella gibbosa</i> ) muscle during iced storage. <i>Food Chemistry</i> , 2006, 99, 83-91.	4.2	194
4	Postmortem Oxygen Consumption by Mitochondria and Its Effects on Myoglobin Form and Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1223-1230.	2.4	169
5	Influence of temperature, pH, and phospholipid composition upon the stability of myoglobin and phospholipid: A liposome model. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 853-857.	2.4	159
6	Characteristics and gel properties of muscles from sardine ( <i>Sardinella gibbosa</i> ) and mackerel ( <i>Rastrelliger kanagurta</i> ) caught in Thailand. <i>Food Research International</i> , 2004, 37, 1021-1030.	2.9	132
7	Proteomics of lipid oxidation-induced oxidation of porcine and bovine oxymyoglobins. <i>Proteomics</i> , 2007, 7, 628-640.	1.3	109
8	Biomolecular Interactions Governing Fresh Meat Color in Post-mortem Skeletal Muscle: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12779-12787.	2.4	85
9	Mitochondrial Reduction of Metmyoglobin: Dependence on the Electron Transport Chain. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5449-5455.	2.4	84
10	Color Stability, Reducing Activity, and Cytochrome c Oxidase Activity of Five Bovine Muscles. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8919-8925.	2.4	83
11	Redox Instability Induced by 4-Hydroxy-2-nonenal in Porcine and Bovine Myoglobins at pH 5.6 and 4 °C. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3402-3408.	2.4	73
12	Physicochemical properties, gel-forming ability and myoglobin content of sardine ( <i>Sardinella gibbosa</i> ) and mackerel ( <i>Rastrelliger kanagurta</i> ) surimi produced by conventional method and alkaline solubilisation process. <i>European Food Research and Technology</i> , 2006, 222, 58-63.	1.6	66
13	Interactions Between Carnosine and the Different Redox States of Myoglobin. <i>Journal of Food Science</i> , 1995, 60, 1201-1204.	1.5	62
14	Oxymyoglobin Oxidation as Affected by Oxidation Products of Phosphatidylcholine Liposomes. <i>Journal of Food Science</i> , 1997, 62, 709-712.	1.5	60
15	Species-Specific Myoglobin Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12198-12203.	2.4	43
16	Characterisation of myoglobin from sardine ( <i>Sardinella gibbosa</i> ) dark muscle. <i>Food Chemistry</i> , 2007, 100, 156-164.	4.2	36
17	The Effect of Freezing and Aldehydes on the Interaction between Fish Myoglobin and Myofibrillar Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4562-4568.	2.4	34
18	Effect of Heating Oxymyoglobin and Metmyoglobin on the Oxidation of Muscle Microsomes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9612-9620.	2.4	32

#	ARTICLE	IF	CITATIONS
19	Interactions between Mitochondrial Lipid Oxidation and Oxymyoglobin Oxidation and the Effects of Vitamin E. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6073-6079.	2.4	31
20	The influence of microsomal and cytosolic components on the oxidation of myoglobin and lipid in vitro. <i>Food Chemistry</i> , 1994, 51, 159-164.	4.2	27
21	Effect of Glutathione on Oxymyoglobin Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1691-1695.	2.4	26
22	Lipid-Oxidation-Induced Carboxymyoglobin Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9248-9253.	2.4	24
23	The effects of freeze-thaw and sonication on mitochondrial oxygen consumption, electron transport chain-linked metmyoglobin reduction, lipid oxidation, and oxymyoglobin oxidation. <i>Meat Science</i> , 2006, 74, 510-515.	2.7	21
24	The Eating Quality of Meat. , 2017, , 329-356.		19
25	Quality Assessment of Filtered Smoked Yellowfin Tuna ( <i>Thunnus albacares</i> ) Steaks. <i>Journal of Food Science</i> , 2011, 76, S369-79.	1.5	18
26	Redox Instability and Hemin Loss of Mutant Sperm Whale Myoglobins Induced by 4-Hydroxynonenal in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8473-8483.	2.4	16
27	Mass Spectrometric Characterization and Redox Instability of Turkey and Chicken Myoglobins As Induced by Unsaturated Aldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8668-8676.	2.4	15
28	The effects of HNE on ovine oxymyoglobin redox stability in a microsome model. <i>Meat Science</i> , 2013, 95, 224-228.	2.7	14
29	Effect of <i>Pseudomonas fluorescens</i> on Beef Discoloration and Oxymyoglobin Oxidation In Vitro. <i>Journal of Food Protection</i> , 1998, 61, 1341-1346.	0.8	13
30	Quality Assessment of Commercially Processed Carbon Monoxide-Treated Tilapia Fillets. <i>Journal of Food Science</i> , 2013, 78, S902-10.	1.5	9
31	Effect of 4-hydroxy-2-nonenal on myoglobin-mediated lipid oxidation when varying histidine content and hemin affinity. <i>Food Chemistry</i> , 2017, 227, 289-297.	4.2	9
32	Interaction between fish myoglobin and myosin in vitro. <i>Food Chemistry</i> , 2007, 103, 1168-1175.	4.2	8