## **C**ameron Faustman

List of Publications by Year in descending order

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		304743	434195
32	2,679	22	31
papers	citations	h-index	g-index
32	32	32	2278
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Myoglobin and lipid oxidation interactions: Mechanistic bases and control. Meat Science, 2010, 86, 86-94.	5.5	730
2	Changes of pigments and color in sardine () and mackerel () muscle during iced storage. Food Chemistry, 2005, 93, 607-617.	8.2	278
3	Changes of lipids in sardine (Sardinella gibbosa) muscle during iced storage. Food Chemistry, 2006, 99, 83-91.	8.2	194
4	Postmortem Oxygen Consumption by Mitochondria and Its Effects on Myoglobin Form and Stability. Journal of Agricultural and Food Chemistry, 2005, 53, 1223-1230.	5.2	169
5	Influence of temperature, pH, and phospholipid composition upon the stability of myoglobin and phospholipid: A liposome model. Journal of Agricultural and Food Chemistry, 1993, 41, 853-857.	5.2	159
6	Characteristics and gel properties of muscles from sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) caught in Thailand. Food Research International, 2004, 37, 1021-1030.	6.2	132
7	Proteomics of lipid oxidation-induced oxidation of porcine and bovine oxymyoglobins. Proteomics, 2007, 7, 628-640.	2.2	109
8	Biomolecular Interactions Governing Fresh Meat Color in Post-mortem Skeletal Muscle: A Review. Journal of Agricultural and Food Chemistry, 2020, 68, 12779-12787.	5.2	85
9	Mitochondrial Reduction of Metmyoglobin:Â Dependence on the Electron Transport Chain. Journal of Agricultural and Food Chemistry, 2005, 53, 5449-5455.	5.2	84
10	Color Stability, Reducing Activity, and CytochromecOxidase Activity of Five Bovine Muscles. Journal of Agricultural and Food Chemistry, 2006, 54, 8919-8925.	5.2	83
11	Redox Instability Induced by 4-Hydroxy-2-nonenal in Porcine and Bovine Myoglobins at pH 5.6 and 4 °C. Journal of Agricultural and Food Chemistry, 2006, 54, 3402-3408.	5.2	73
12	Physicochemical properties, gel-forming ability and myoglobin content of sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) surimi produced by conventional method and alkaline solubilisation process. European Food Research and Technology, 2006, 222, 58-63.	3.3	66
13	Interactions Between Carnosine and the Different Redox States of Myoglobin. Journal of Food Science, 1995, 60, 1201-1204.	3.1	62
14	Oxymyoglobin Oxidation as Affected by Oxidation Products of Phosphatidylcholine Liposomes. Journal of Food Science, 1997, 62, 709-712.	3.1	60
15	Species-Specific Myoglobin Oxidation. Journal of Agricultural and Food Chemistry, 2011, 59, 12198-12203.	5.2	43
16	Characterisation of myoglobin from sardine (Sardinella gibbosa) dark muscle. Food Chemistry, 2007, 100, 156-164.	8.2	36
17	The Effect of Freezing and Aldehydes on the Interaction between Fish Myoglobin and Myofibrillar Proteins. Journal of Agricultural and Food Chemistry, 2007, 55, 4562-4568.	5.2	34
18	Effect of Heating Oxymyoglobin and Metmyoglobin on the Oxidation of Muscle Microsomes. Journal of Agricultural and Food Chemistry, 2008, 56, 9612-9620.	5.2	32

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#	Article	IF	CITATIONS
19	Interactions between Mitochondrial Lipid Oxidation and Oxymyoglobin Oxidation and the Effects of Vitamin E. Journal of Agricultural and Food Chemistry, 2005, 53, 6073-6079.	5.2	31
20	The influence of microsomal and cytosolic components on the oxidation of myoglobin and lipid in vitro. Food Chemistry, 1994, 51, 159-164.	8.2	27
21	Effect of Glutathione on Oxymyoglobin Oxidation. Journal of Agricultural and Food Chemistry, 2003, 51, 1691-1695.	5.2	26
22	Lipid-Oxidation-Induced Carboxymyoglobin Oxidation. Journal of Agricultural and Food Chemistry, 2006, 54, 9248-9253.	5.2	24
23	The effects of freeze–thaw and sonication on mitochondrial oxygen consumption, electron transport chain-linked metmyoglobin reduction, lipid oxidation, and oxymyoglobin oxidation. Meat Science, 2006, 74, 510-515.	5.5	21
24	The Eating Quality of Meat. , 2017, , 329-356.		19
25	Quality Assessment of Filtered Smoked Yellowfin Tuna ( <i>Thunnus albacares</i> ) Steaks. Journal of Food Science, 2011, 76, S369-79.	3.1	18
26	Redox Instability and Hemin Loss of Mutant Sperm Whale Myoglobins Induced by 4-Hydroxynonenal in Vitro. Journal of Agricultural and Food Chemistry, 2012, 60, 8473-8483.	5.2	16
27	Mass Spectrometric Characterization and Redox Instability of Turkey and Chicken Myoglobins As Induced by Unsaturated Aldehydes. Journal of Agricultural and Food Chemistry, 2009, 57, 8668-8676.	5.2	15
28	The effects of HNE on ovine oxymyoglobin redox stability in a microsome model. Meat Science, 2013, 95, 224-228.	5.5	14
29	Effect of Pseudomonas fluorescens on Beef Discoloration and Oxymyoglobin Oxidation In Vitroâ€. Journal of Food Protection, 1998, 61, 1341-1346.	1.7	13
30	Quality Assessment of Commercially Processed Carbon Monoxideâ€Treated Tilapia Fillets. Journal of Food Science, 2013, 78, S902-10.	3.1	9
31	Effect of 4-hydroxy-2-nonenal on myoglobin-mediated lipid oxidation when varying histidine content and hemin affinity. Food Chemistry, 2017, 227, 289-297.	8.2	9
32	Interaction between fish myoglobin and myosin in vitro. Food Chemistry, 2007, 103, 1168-1175.	8.2	8