

Cameron Faustman

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32
papers

2,192
citations

21
h-index

32
g-index

32
ext. papers

2,457
ext. citations

5.7
avg, IF

4.67
L-index

#	Paper	IF	Citations
32	Myoglobin and lipid oxidation interactions: mechanistic bases and control. <i>Meat Science</i> , 2010 , 86, 86-94	6.4	576
31	Changes of pigments and color in sardine (<i>Sardinella gibbosa</i>) and mackerel (<i>Rastrelliger kanagurta</i>) muscle during iced storage. <i>Food Chemistry</i> , 2005 , 93, 607-617	8.5	244
30	Changes of lipids in sardine (<i>Sardinella gibbosa</i>) muscle during iced storage. <i>Food Chemistry</i> , 2006 , 99, 83-91	8.5	161
29	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	5.7	140
28	Postmortem oxygen consumption by mitochondria and its effects on myoglobin form and stability. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1223-30	5.7	131
27	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	7	110
26	Proteomics of lipid oxidation-induced oxidation of porcine and bovine oxymyoglobins. <i>Proteomics</i> , 2007 , 7, 628-640	4.8	98
25	Color stability, reducing activity, and cytochrome c oxidase activity of five bovine muscles. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8919-25	5.7	71
24	Mitochondrial reduction of metmyoglobin: dependence on the electron transport chain. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5449-55	5.7	67
23	Redox instability induced by 4-hydroxy-2-nonenal in porcine and bovine myoglobins at pH 5.6 and 4 degrees C. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3402-8	5.7	64
22	Oxymyoglobin Oxidation as Affected by Oxidation Products of Phosphatidylcholine Liposomes. <i>Journal of Food Science</i> , 1997 , 62, 709-712	3.4	58
21	Interactions Between Carnosine and the Different Redox States of Myoglobin. <i>Journal of Food Science</i> , 1995 , 60, 1201-1204	3.4	58
20	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	3.4	54
19	Species-specific myoglobin oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12198-203	5.7	37
18	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	5.7	35
17	Effect of heating oxymyoglobin and metmyoglobin on the oxidation of muscle microsomes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9612-20	5.7	30
16	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, 4562-8	5.7	29

15	Characterisation of myoglobin from sardine (<i>Sardinella gibbosa</i>) dark muscle. <i>Food Chemistry</i> , 2007 , 100, 156-164	8.5	28
14	The influence of microsomal and cytosolic components on the oxidation of myoglobin and lipid in vitro. <i>Food Chemistry</i> , 1994 , 51, 159-164	8.5	27
13	Interactions between mitochondrial lipid oxidation and oxymyoglobin oxidation and the effects of vitamin E. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6073-9	5.7	26
12	Effect of glutathione on oxymyoglobin oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1691-5	5.7	23
11	Lipid-oxidation-induced carboxymyoglobin oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9248-53	5.7	21
10	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, 510-5	6.4	18
9	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, 8668-76	5.7	14
8	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, 8473-83	5.7	13
7	Quality assessment of filtered smoked yellowfin tuna (<i>Thunnus albacares</i>) steaks. <i>Journal of Food Science</i> , 2011 , 76, S369-79	3.4	13
6	Effect of <i>Pseudomonas fluorescens</i> on beef discoloration and oxymyoglobin oxidation in vitro. <i>Journal of Food Protection</i> , 1998 , 61, 1341-6	2.5	13
5	The Eating Quality of Meat 2017 , 329-356		9
4	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	8.5	7
3	Quality assessment of commercially processed carbon monoxide-treated tilapia fillets. <i>Journal of Food Science</i> , 2013 , 78, S902-10	3.4	6
2	The effects of HNE on ovine oxymyoglobin redox stability in a microsome model. <i>Meat Science</i> , 2013 , 95, 224-8	6.4	6
1	Interaction between fish myoglobin and myosin in vitro. <i>Food Chemistry</i> , 2007 , 103, 1168-1175	8.5	5