Cameron Faustman

List of Publications by Year in Descending Order

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	Biomolecular Interactions Governing Fresh Meat Color in Post-mortem Skeletal Muscle: A Review. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12779-12787	5.7	35
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	8.5	7
30	The Eating Quality of Meat **2017**, 329-356		9
29	Quality assessment of commercially processed carbon monoxide-treated tilapia fillets. *Journal of Food Science*, **2013**, 78, S902-10	3.4	6
28	The effects of HNE on ovine oxymyoglobin redox stability in a microsome model. *Meat Science*, **2013**, 95, 224-8	6.4	6
27	Redox instability and hemin loss of mutant sperm whale myoglobins induced by 4-hydroxynonenal in vitro. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8473-83	5.7	13
26	Quality assessment of filtered smoked yellowfin tuna (Thunnus albacares) steaks. *Journal of Food Science*, **2011**, 76, S369-79	3.4	13
25	Species-specific myoglobin oxidation. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12198-203	5.7	37
24	Myoglobin and lipid oxidation interactions: mechanistic bases and control. *Meat Science*, **2010**, 86, 86-94	6.4	576
23	Mass spectrometric characterization and redox instability of turkey and chicken myoglobins as induced by unsaturated aldehydes. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8668-76	5.7	14
22	Effect of heating oxymyoglobin and metmyoglobin on the oxidation of muscle microsomes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9612-20	5.7	30
21	The effect of freezing and aldehydes on the interaction between fish myoglobin and myofibrillar proteins. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4562-8	5.7	29
20	Characterisation of myoglobin from sardine (Sardinella gibbosa) dark muscle. *Food Chemistry*, **2007**, 100, 156-164	8.5	28
19	Interaction between fish myoglobin and myosin in vitro. *Food Chemistry*, **2007**, 103, 1168-1175	8.5	5
18	Proteomics of lipid oxidation-induced oxidation of porcine and bovine oxymyoglobins. *Proteomics*, **2007**, 7, 628-640	4.8	98
17	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	3.4	54
16	Lipid-oxidation-induced carboxymyoglobin oxidation. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9248-53	5.7	21

15	Redox instability induced by 4-hydroxy-2-nonenal in porcine and bovine myoglobins at pH 5.6 and 4 degrees C. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3402-8	5.7	64
14	Color stability, reducing activity, and cytochrome c oxidase activity of five bovine muscles. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8919-25	5.7	71
13	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, 510-5	6.4	18
12	Changes of lipids in sardine (Sardinella gibbosa) muscle during iced storage. *Food Chemistry*, **2006**, 99, 83-91	8.5	161
11	Mitochondrial reduction of metmyoglobin: dependence on the electron transport chain. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5449-55	5.7	67
10	Postmortem oxygen consumption by mitochondria and its effects on myoglobin form and stability. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 1223-30	5.7	131
9	Interactions between mitochondrial lipid oxidation and oxymyoglobin oxidation and the effects of vitamin E. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6073-9	5.7	26
8	Changes of pigments and color in sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) muscle during iced storage. *Food Chemistry*, **2005**, 93, 607-617	8.5	244
7	Characteristics and gel properties of muscles from sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) caught in Thailand. *Food Research International*, **2004**, 37, 1021-1030	7	110
6	Effect of glutathione on oxymyoglobin oxidation. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1691-5	5.7	23
5	Effect of Pseudomonas fluorescens on beef discoloration and oxymyoglobin oxidation in vitro. *Journal of Food Protection*, **1998**, 61, 1341-6	2.5	13
4	Oxymyoglobin Oxidation as Affected by Oxidation Products of Phosphatidylcholine Liposomes. *Journal of Food Science*, **1997**, 62, 709-712	3.4	58
3	Interactions Between Carnosine and the Different Redox States of Myoglobin. *Journal of Food Science*, **1995**, 60, 1201-1204	3.4	58
2	The influence of microsomal and cytosolic components on the oxidation of myoglobin and lipid in vitro. *Food Chemistry*, **1994**, 51, 159-164	8.5	27
1	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	5.7	140