

Robert G Brannan

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

487
citations

759233

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times ranked

536
citing authors

#	ARTICLE	IF	CITATIONS
1	Physico-chemical and gel properties of heat-induced pasteurized liquid egg white gel: effect of alkyl chain length of alcohol. <i>International Journal of Food Properties</i> , 2021, 24, 1229-1243.	3.0	0
2	Identification and analysis of cell wall glycan epitopes and polyphenol oxidase in pawpaw (<i>Asimina</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T <i>Food Science and Technology International</i> , 2019, 25, 711-722.	2.2	4
3	An exploratory analysis of US consumer preferences for North American pawpaw. <i>Agroforestry Systems</i> , 2019, 93, 1673-1685.	2.0	7
4	Valorization of underutilized North American pawpaw (<i>Asimina triloba</i>): investigation as a lipid oxidation inhibitor in turkey homogenate model system. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2210-2214.	3.5	2
5	Effect of high pressure processing, browning treatments, and refrigerated storage on sensory analysis, color, and polyphenol oxidase activity in pawpaw (<i>Asimina triloba</i> L.) pulp. <i>LWT - Food Science and Technology</i> , 2017, 86, 49-54.	5.2	17
6	Effect of Frozen Storage on Polyphenol Oxidase, Antioxidant Content, and Color of Pawpaw (<i>Asimina</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.5	10
7	Reducing the oil content in coated and deep-fried chicken using whey protein. <i>Lipid Technology</i> , 2015, 27, 131-133.	0.3	18
8	Polyphenol Oxidase in Pawpaw (<i>Asimina triloba</i> [L.] Dunal) Fruit Pulp from Different Varieties. <i>Journal of Food Research</i> , 2015, 5, 33.	0.3	4
9	Phytochemical analysis of ten varieties of pawpaw (<i>Asimina triloba</i> [L.] Dunal) fruit pulp. <i>Food Chemistry</i> , 2015, 168, 656-661.	8.2	18
10	Influence of ingredients that reduce oil absorption during immersion frying of battered and breaded foods. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 240-254.	1.5	51
11	Reduction of fat content during frying using dried egg white and fiber solutions. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 946-955.	1.5	17
12	Sensory Analysis of Pawpaw (<i>Asimina triloba</i>) Pulp Puree: Consumer Appraisal and Descriptive Lexicon. <i>Journal of Food Research</i> , 2012, 1, .	0.3	6
13	Efficacy of Fresh and Dried Egg White on Inhibition of Oil Absorption during Deep Fat Frying. <i>Journal of Food Quality</i> , 2012, 35, 239-246.	2.6	14
14	Effect of N-acetyl-cysteine on liposomal and muscle model oxidation induced by reactive oxygen, nitrogen, and sulfur. <i>Meat Science</i> , 2011, 88, 733-739.	5.5	3
15	A Quantitative Assessment of the Research Chefs Association Core Competencies for the Practicing Culinologist. <i>Journal of Food Science Education</i> , 2010, 9, 11-18.	1.0	11
16	Reactive Sulfur Species Act as Prooxidants in Liposomal and Skeletal Muscle Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3767-3771.	5.2	17
17	A Qualitative Assessment of Culinary Science Competencies Defined by the Research Chefs Association. <i>Journal of Culinary Science and Technology</i> , 2009, 7, 285-293.	1.4	8
18	Ability of methanolic seed extracts of pawpaw (<i>Asimina triloba</i>) to inhibit n-3 fatty acid oxidation initiated by peroxy radicals and reactive oxygen, nitrogen, and sulfur. <i>Food Chemistry</i> , 2009, 114, 453-458.	8.2	2

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19	A preliminary evaluation of antioxidant compounds, reducing potential, and radical scavenging of pawpaw (<i>Asimina tribloba</i>) fruit pulp from different stages of ripeness. <i>LWT - Food Science and Technology</i> , 2009, 42, 275-279.	5.2	32
20	Grape seed extract inhibits lipid oxidation in muscle from different species during refrigerated and frozen storage and oxidation catalyzed by peroxynitrite and iron/ascorbate in a pyrogallol red model system. <i>Meat Science</i> , 2007, 77, 540-546.	5.5	60
21	Degradation of $\hat{1}^3$ - and $\hat{1}^{\pm}$ -tocopherol and formation of 5-nitro- $\hat{1}^3$ -tocopherol induced by peroxynitrite in liposomes and skeletal muscle. <i>Meat Science</i> , 2003, 64, 149-156.	5.5	6
22	Nitric oxide synthase activity in muscle foods. <i>Meat Science</i> , 2002, 62, 229-235.	5.5	28
23	Peroxynitrite-Induced Oxidation of Lipids: Implications for Muscle Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3074-3079.	5.2	35
24	Ability of Surfactant Headgroup Size To Alter Lipid and Antioxidant Oxidation in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2057-2061.	5.2	117