

Russell Rouseff

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

1,740
citations

279487

23
h-index

344852

36
g-index

48
all docs

48
docs citations

48
times ranked

2040
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Processing and Storage Effects on Orange Juice Aroma: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9785-9796. | 2.4 | 188 |
| 2 | Application of Diode Array Detection with a C-30 Reversed Phase Column for the Separation and Identification of Saponified Orange Juice Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2176-2181. | 2.4 | 131 |
| 3 | Evaluation of Volatiles from Two Subtropical Strawberry Cultivars Using GC-Olfactometry, GC-MS Odor Activity Values, and Sensory Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12569-12577. | 2.4 | 124 |
| 4 | Historical Review of Citrus Flavor Research during the Past 100 Years. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8115-8124. | 2.4 | 87 |
| 5 | Identification and Aroma Impact of Norisoprenoids in Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 393-397. | 2.4 | 83 |
| 6 | Aroma Active Volatiles in Four Southern Highbush Blueberry Cultivars Determined by Gas Chromatography-Olfactometry (GC-O) and Gas Chromatography-Mass Spectrometry (GC-MS). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4537-4543. | 2.4 | 82 |
| 7 | Chemical Characterization of Orange Juice from Trees Infected with Citrus Greening (Huanglongbing). <i>Journal of Food Science</i> , 2010, 75, C199-207. | 1.5 | 79 |
| 8 | Identification of sulphur volatiles and GC-olfactometry aroma profiling in two fresh tomato cultivars. <i>Food Chemistry</i> , 2015, 171, 306-314. | 4.2 | 71 |
| 9 | Comparison of Three Lychee Cultivar Odor Profiles Using Gas Chromatography-Olfactometry and Gas Chromatography-Sulfur Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1939-1944. | 2.4 | 69 |
| 10 | Volatile Composition of Four Southern Highbush Blueberry Cultivars and Effect of Growing Location and Harvest Date. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8347-8357. | 2.4 | 66 |
| 11 | A comparison of citrus blossom volatiles. <i>Phytochemistry</i> , 2009, 70, 1428-1434. | 1.4 | 63 |
| 12 | Carotenoid-Derived Aroma Compounds: An Introduction. <i>ACS Symposium Series</i> , 2001, , 1-17. | 0.5 | 61 |
| 13 | Linalool in Orange Juice: Origin and Thermal Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 196-199. | 2.4 | 56 |
| 14 | Sulfur Volatiles in Guava (<i>Psidium guajava</i> L.) Leaves: Possible Defense Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8905-8910. | 2.4 | 56 |
| 15 | Identification of Sulfur Volatiles in Canned Orange Juices Lacking Orange Flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5761-5767. | 2.4 | 49 |
| 16 | Untargeted metabolite analysis of healthy and Huanglongbing-infected orange leaves by CE-DAD. <i>Electrophoresis</i> , 2009, 30, 1240-1247. | 1.3 | 48 |
| 17 | Prevalence, concentration, spoilage, and mitigation of <i>Alicyclobacillus</i> spp. in tropical and subtropical fruit juice concentrates. <i>Food Microbiology</i> , 2011, 28, 472-477. | 2.1 | 47 |
| 18 | Identification of New Strawberry Sulfur Volatiles and Changes during Maturation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1293-1300. | 2.4 | 40 |

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|----|--|-----|-----------|
| 19 | Determination of citrus juice coumarins, furanocoumarins and methoxylated flavones using solid phase extraction and HPLC with photodiode array and fluorescence detection. <i>Food Chemistry</i> , 2019, 271, 29-38. | 4.2 | 37 |
| 20 | Determination of the role of valencene in orange oil as a direct contributor to aroma quality. <i>Flavour and Fragrance Journal</i> , 2005, 20, 381-386. | 1.2 | 35 |
| 21 | Analysis of grapefruit sulphur volatiles using SPME and pulsed flame photometric detection. <i>Food Chemistry</i> , 2010, 120, 296-303. | 4.2 | 34 |
| 22 | GC-MS quantification and sensory thresholds of guaiacol in orange juice and its correlation with <i>Alicyclobacillus</i> spp.. <i>Food Chemistry</i> , 2011, 129, 45-50. | 4.2 | 33 |
| 23 | Determination of Furanol and p-Vinylguaiacol in Orange Juice Employing Differential UV Wavelength and Fluorescence Detection with a Unified Solid Phase Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1320-1324. | 2.4 | 32 |
| 24 | Methanethiol, an Off-Flavor Produced from the Thermal Treatment of Mandarin Juices: A Study of Citrus Sulfur Volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1030-1037. | 2.4 | 26 |
| 25 | CHEMICAL CHARACTERIZATION AND ANTIFUNGAL ACTIVITY OF <i>ORIGANUM ONITES</i> L. ESSENTIAL OILS AND EXTRACTS. <i>Journal of Food Safety</i> , 2009, 29, 144-161. | 1.1 | 21 |
| 26 | Changes in strawberry volatile sulfur compounds due to genotype, fruit maturity and sample preparation. <i>Flavour and Fragrance Journal</i> , 2012, 27, 398-404. | 1.2 | 20 |
| 27 | Identification of Muscadine Wine Sulfur Volatiles: Pectinase versus Skin-Contact Maceration. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 532-539. | 2.4 | 17 |
| 28 | Effects of temperature and storage on the iron and tin contents of commercially canned single-strength orange juice. <i>Journal of Agricultural and Food Chemistry</i> , 1980, 28, 1166-1169. | 2.4 | 16 |
| 29 | Protective effects of polymethoxyflavone-rich cold-pressed orange peel oil against ultraviolet B-induced photoaging on mouse skin. <i>Journal of Functional Foods</i> , 2020, 67, 103834. | 1.6 | 14 |
| 30 | Citrus Flavor Stability. <i>ACS Symposium Series</i> , 2000, , 101-121. | 0.5 | 10 |
| 31 | Volatile Composition and Aroma Activity of Guava Puree Before and After Thermal and Dense Phase Carbon Dioxide Treatments. <i>Journal of Food Science</i> , 2015, 80, C218-27. | 1.5 | 10 |
| 32 | Comparison of Fast Gas Chromatography-Surface Acoustic Wave (FGC-SAW) Detection and GC-MS for Characterizing Blueberry Cultivars and Maturity. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5099-5106. | 2.4 | 8 |
| 33 | Quantification of Î²-damascenone in orange juice using headspace standard addition SPME with selected ion GC-MS. <i>Analytical Methods</i> , 2013, 5, 2630. | 1.3 | 5 |
| 34 | Comprehensive identification and distribution pattern of 37 oxygenated heterocyclic compounds in commercially important citrus juices. <i>LWT - Food Science and Technology</i> , 2021, 152, 112351. | 2.5 | 4 |
| 35 | Comparative Effects of Three Types of Florisil Treatments on Flavanone Glycosides and Minerals of Processed Grapefruit Juice. <i>Journal of Food Science</i> , 1987, 52, 1673-1675. | 1.5 | 2 |
| 36 | GC-O and GC-FID Comparison between Early-Mid Season and Valencia Orange Essence Oil. <i>ACS Symposium Series</i> , 2005, , 129-137. | 0.5 | 1 |

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|----|--|-----|-----------|
| 37 | Regulatory Issues and Flavors Analysis. , 2011, , 201-222. | | 0 |
| 38 | Comparison of Fast Gas Chromatography~Surface Acoustic Wave Sensor (FGC-SAW) and Capillary GC-MS for Determining Strawberry and Orange Juice Volatiles. ACS Symposium Series, 2012, , 177-189. | 0.5 | 0 |