

Russell Rouseff

List of Publications by Citations

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46
papers

1,353
citations

23
h-index

36
g-index

48
ext. papers

1,575
ext. citations

4.6
avg, IF

4.51
L-index

#	Paper	IF	Citations
46	Processing and storage effects on orange juice aroma: a review. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9785-96	5.7	141
45	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	5.7	119
44	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, 12569-77	5.7	94
43	Historical review of citrus flavor research during the past 100 years. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8115-24	5.7	75
42	Chemical characterization of orange juice from trees infected with citrus greening (Huanglongbing). <i>Journal of Food Science</i> , 2010 , 75, C199-207	3.4	72
41	Identification and aroma impact of norisoprenoids in orange juice. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 393-7	5.7	68
40	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, 1939-44	5.7	61
39	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, 4537-43	5.7	53
38	Linalool in orange juice: origin and thermal stability. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 196-9	5.7	47
37	Sulfur volatiles in guava (<i>Psidium guajava</i> L.) leaves: possible defense mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8905-10	5.7	45
36	Carotenoid-Derived Aroma Compounds: An Introduction. <i>ACS Symposium Series</i> , 2001 , 1-17	0.4	44
35	Untargeted metabolite analysis of healthy and Huanglongbing-infected orange leaves by CE-DAD. <i>Electrophoresis</i> , 2009 , 30, 1240-7	3.6	43
34	Identification of sulphur volatiles and GC-olfactometry aroma profiling in two fresh tomato cultivars. <i>Food Chemistry</i> , 2015 , 171, 306-14	8.5	42
33	A comparison of citrus blossom volatiles. <i>Phytochemistry</i> , 2009 , 70, 1428-34	4	42
32	Identification of sulfur volatiles in canned orange juices lacking orange flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5761-7	5.7	41
31	Prevalence, concentration, spoilage, and mitigation of <i>Alicyclobacillus</i> spp. in tropical and subtropical fruit juice concentrates. <i>Food Microbiology</i> , 2011 , 28, 472-7	6	39
30	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, 8347-57	5.7	39

29	Identification of new strawberry sulfur volatiles and changes during maturation. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1293-300	5.7	31
28	Analysis of grapefruit sulphur volatiles using SPME and pulsed flame photometric detection. <i>Food Chemistry</i> , 2010 , 120, 296-303	8.5	31
27	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	5.7	30
26	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	8.5	25
25	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	8.5	25
24	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	2.5	25
23	Identification of muscadine wine sulfur volatiles: pectinase versus skin-contact maceration. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 532-9	5.7	17
22	Changes in strawberry volatile sulfur compounds due to genotype, fruit maturity and sample preparation. <i>Flavour and Fragrance Journal</i> , 2012 , 27, 398-404	2.5	16
21	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, 1166-9	5.7	16
20	CHEMICAL CHARACTERIZATION AND ANTIFUNGAL ACTIVITY OF ORIGANUM ONITES L. ESSENTIAL OILS AND EXTRACTS. <i>Journal of Food Safety</i> , 2009 , 29, 144-161	2	15
19	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	5.1	9
18	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	3.4	9
17	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	5.7	8
16	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, 5099-106	5.7	6
15	Citrus Flavor Stability. <i>ACS Symposium Series</i> , 2000 , 101-121	0.4	6
14	Gas Chromatography/Olfactometry (GC/O) 2011 , 69-90		5
13	Quantification of Eriamscenone in orange juice using headspace standard addition SPME with selected ion GC-MS. <i>Analytical Methods</i> , 2013 , 5, 2630	3.2	4
12	Electronic Nose Technology and Applications 2011 , 111-154		2

11	Sample Preparation 2011 , 23-44		2
10	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	3-4	2
9	Overview of Flavor and Fragrance Materials 2011 , 1-22		1
8	Sensory Analysis 2011 , 173-199		1
7	GC-O and GC-FID Comparison between Early-Mid Season and Valencia Orange Essence Oil. <i>ACS Symposium Series</i> , 2005 , 129-137	0.4	1
6	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	5-4	1
5	Comparison of Fast Gas Chromatography Surface Acoustic Wave Sensor (FGC-SAW) and Capillary GC-MS for Determining Strawberry and Orange Juice Volatiles. <i>ACS Symposium Series</i> , 2012 , 177-189	0.4	
4	MS/Nose Instrumentation as a Rapid QC Analytical Tool 2011 , 155-171		
3	Multivariate Techniques 2011 , 91-110		
2	Traditional Flavor and Fragrance Analysis of Raw Materials and Finished Products 2011 , 45-68		
1	Regulatory Issues and Flavors Analysis 2011 , 201-222		