

Russell Rouseff

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/7373991/russell-rouseff-publications-by-year.pdf>

Version: 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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
45	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
44	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
43	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
42	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
41	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
40	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
39	Quantification of Damascenone in orange juice using headspace standard addition SPME with selected ion GC-MS. <i>Analytical Methods</i> , 2013 , 5, 2630	3.2	4
38	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
37	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
36	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	
35	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
34	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
33	MS/Nose Instrumentation as a Rapid QC Analytical Tool 2011 , 155-171		
32	Electronic Nose Technology and Applications 2011 , 111-154		2
31	Multivariate Techniques 2011 , 91-110		
30	Gas Chromatography/Olfactometry (GC/O) 2011 , 69-90		5

29	Traditional Flavor and Fragrance Analysis of Raw Materials and Finished Products 2011 , 45-68		
28	Sample Preparation 2011 , 23-44		2
27	Overview of Flavor and Fragrance Materials 2011 , 1-22		1
26	Regulatory Issues and Flavors Analysis 2011 , 201-222		
25	Sensory Analysis 2011 , 173-199		1
24	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
23	Prevalence, concentration, spoilage, and mitigation of Alicyclobacillus spp. in tropical and subtropical fruit juice concentrates. <i>Food Microbiology</i> , 2011 , 28, 472-7	6	39
22	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
21	GCMS quantification and sensory thresholds of guaiacol in orange juice and its correlation with Alicyclobacillus spp.. <i>Food Chemistry</i> , 2011 , 129, 45-50	8.5	25
20	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
19	Analysis of grapefruit sulphur volatiles using SPME and pulsed flame photometric detection. <i>Food Chemistry</i> , 2010 , 120, 296-303	8.5	31
18	Untargeted metabolite analysis of healthy and Huanglongbing-infected orange leaves by CE-DAD. <i>Electrophoresis</i> , 2009 , 30, 1240-7	3.6	43
17	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
16	A comparison of citrus blossom volatiles. <i>Phytochemistry</i> , 2009 , 70, 1428-34	4	42
15	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
14	Sulfur volatiles in guava (<i>Psidium guajava</i> L.) leaves: possible defense mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8905-10	5.7	45
13	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
12	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

11	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
10	Identification and aroma impact of norisoprenoids in orange juice. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 393-7	5.7	68
9	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
8	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
7	Linalool in orange juice: origin and thermal stability. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 196-9	5.7	47
6	Carotenoid-Derived Aroma Compounds: An Introduction. <i>ACS Symposium Series</i> , 2001 , 1-17	0.4	44
5	Citrus Flavor Stability. <i>ACS Symposium Series</i> , 2000 , 101-121	0.4	6
4	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
3	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
2	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
1	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