Mark P Richards

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Contributions of Blood and Blood Components to Lipid Oxidation in Fish Muscle. Journal of Agricultural and Food Chemistry, 2002, 50, 555-564.	5.2	268
2	Role of deoxyhemoglobin in lipid oxidation of washed cod muscle mediated by trout, poultry and beef hemoglobins. Meat Science, 2002, 62, 157-163.	5.5	92
3	Mechanisms of Heme Protein-Mediated Lipid Oxidation Using Hemoglobin and Myoglobin Variants in Raw and Heated Washed Muscle. Journal of Agricultural and Food Chemistry, 2006, 54, 8271-8280.	5.2	90
4	Studies with Myoglobin Variants Indicate that Released Hemin Is the Primary Promoter of Lipid Oxidation in Washed Fish Muscle. Journal of Agricultural and Food Chemistry, 2006, 54, 4452-4460.	5.2	87
5	Structural analysis of fish versus mammalian hemoglobins: Effect of the heme pocket environment on autooxidation and hemin loss. Proteins: Structure, Function and Bioinformatics, 2009, 75, 217-230.	2.6	79
6	Redox Reactions of Myoglobin. Antioxidants and Redox Signaling, 2013, 18, 2342-2351.	5.4	70
7	Comparative Analysis of Different Hemoglobins:Â Autoxidation, Reaction with Peroxide, and Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2003, 51, 3886-3891.	5.2	56
8	Pro-oxidative Characteristics of Trout Hemoglobin and Myoglobin:Â A Role for Released Heme in Oxidation of Lipids. Journal of Agricultural and Food Chemistry, 2005, 53, 10231-10238.	5.2	51
9	Lipid oxidation and antioxidant delivery systems in muscle food. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1275-1299.	11.7	48
10	Effects of Released Iron, Lipid Peroxides, and Ascorbate in Trout Hemoglobin-Mediated Lipid Oxidation of Washed Cod Muscle. Journal of Agricultural and Food Chemistry, 2004, 52, 4323-4329.	5.2	37
11	Effects of Fish Heme Protein Structure and Lipid Substrate Composition on Hemoglobin-Mediated Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2007, 55, 3643-3654.	5.2	34
12	Myoglobin and haemoglobin-mediated lipid oxidation in washed muscle: Observations on crosslinking, ferryl formation, porphyrin degradation, and haemin loss rate. Food Chemistry, 2015, 167, 258-263.	8.2	31
13	Deoxyhemoglobin-Mediated Lipid Oxidation in Washed Fish Muscle. Journal of Agricultural and Food Chemistry, 2002, 50, 1278-1283.	5.2	27
14	Characteristics of myoglobin and haemoglobin-mediated lipid oxidation in washed mince from bighead carp (Hypophthalmichthys nobilis). Food Chemistry, 2012, 132, 892-900.	8.2	27
15	Paradoxical effects of lipolysis on the lipid oxidation in meat and meat products. Food Chemistry: X, 2022, 14, 100317.	4.3	27
16	Factors Affecting Lipid Oxidation Due to Pig and Turkey Hemolysate. Journal of Agricultural and Food Chemistry, 2017, 65, 8011-8017.	5.2	23
17	Impact of lipid composition and muscle microstructure on myoglobin-mediated lipid oxidation in washed cod and pig muscle. Food Chemistry, 2021, 336, 127729.	8.2	21
18	Lipid Oxidation in Trout Muscle Is Strongly Inhibited by a Protein That Specifically Binds Hemin Released from Hemoglobin. Journal of Agricultural and Food Chemistry, 2013, 61, 4180-4187.	5.2	15

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19	Attributes of lipid oxidation due to bovine myoglobin, hemoglobin and hemolysate. Food Chemistry, 2017, 234, 230-235.	8.2	15
20	Phenylalanine Substitution at Site B10 (L29F) Inhibits Metmyoglobin Formation and Myoglobin-Mediated Lipid Oxidation in Washed Fish Muscle: Mechanistic Implications. Journal of Agricultural and Food Chemistry, 2009, 57, 7997-8002.	5.2	13
21	Mechanisms involved in hemoglobinâ€mediated oxidation of lipids in washed fish muscle and inhibitory effects of phospholipase A2. Journal of the Science of Food and Agriculture, 2018, 98, 2816-2823.	3.5	12
22	Hexanal as a marker of oxidation flavour in sliced and uncured deli turkey with and without phosphates using rosemary extracts. International Journal of Food Science and Technology, 2020, 55, 3104-3110.	2.7	11
23	Quercetin as an inhibitor of hemoglobin-mediated lipid oxidation: Mechanisms of action and use of molecular docking. Food Chemistry, 2022, 384, 132473.	8.2	11
24	Effect of pH on Structural Changes in Perch Hemoglobin that Can Alter Redox Stability and Heme Affinity. Journal of Aquatic Food Product Technology, 2009, 18, 416-423.	1.4	10
25	Long Chain Omega-3 Fatty Acid Levels in Loin Muscle from Transgenic (fat-1 gene) Pigs and Effects on Lipid Oxidation During Storage. Food Biotechnology, 2011, 25, 103-114.	1.5	10
26	Assessing Low Redox Stability of Myoglobin Relative to Rapid Hemin Loss from Hemoglobin. Journal of Food Science, 2016, 81, C42-8.	3.1	10
27	Effect of 4-hydroxy-2-nonenal on myoglobin-mediated lipid oxidation when varying histidine content and hemin affinity. Food Chemistry, 2017, 227, 289-297.	8.2	9
28	Resonance Raman monitoring of lipid oxidation in muscle foods. International Journal of Food Science and Technology, 2008, 43, 2095-2099.	2.7	8
29	The effect of Fenton's reactants and aldehydes on the changes of myoglobin from Eastern little tuna (Euthynnus affinis) dark muscle. European Food Research and Technology, 2011, 232, 221-230.	3.3	6
30	Effect of a membrane permeable metal chelator on iron and hemoglobin-mediated lipid oxidation in washed fish muscle. Food Research International, 2012, 48, 346-352.	6.2	6
31	Hemolysis, tocopherol, and lipid oxidation in erythrocytes and muscle tissue in chickens, ducks, and turkeys. Poultry Science, 2019, 98, 456-463.	3.4	4
32	Exogenous phospholipase A2 affects inflammatory gene expression in primary bovine mammary epithelial cells. Journal of Dairy Research, 2019, 86, 177-180.	1.4	0
33	Myoglobin and hemoglobin: discoloration, lipid oxidation and solvent access to the heme pocket. Meat and Muscle Biology, 0, , .	1.9	0