

# Mark P Richards

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

1,209  
citations

471371

17  
h-index

434063

31  
g-index

34  
all docs

34  
docs citations

34  
times ranked

796  
citing authors

#	ARTICLE	IF	CITATIONS
1	Contributions of Blood and Blood Components to Lipid Oxidation in Fish Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 555-564.	2.4	268
2	Role of deoxyhemoglobin in lipid oxidation of washed cod muscle mediated by trout, poultry and beef hemoglobins. <i>Meat Science</i> , 2002, 62, 157-163.	2.7	92
3	Mechanisms of Heme Protein-Mediated Lipid Oxidation Using Hemoglobin and Myoglobin Variants in Raw and Heated Washed Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8271-8280.	2.4	90
4	Studies with Myoglobin Variants Indicate that Released Hemin Is the Primary Promoter of Lipid Oxidation in Washed Fish Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4452-4460.	2.4	87
5	Structural analysis of fish versus mammalian hemoglobins: Effect of the heme pocket environment on autooxidation and hemin loss. <i>Proteins: Structure, Function and Bioinformatics</i> , 2009, 75, 217-230.	1.5	79
6	Redox Reactions of Myoglobin. <i>Antioxidants and Redox Signaling</i> , 2013, 18, 2342-2351.	2.5	70
7	Comparative Analysis of Different Hemoglobins: Autoxidation, Reaction with Peroxide, and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3886-3891.	2.4	56
8	Pro-oxidative Characteristics of Trout Hemoglobin and Myoglobin: A Role for Released Heme in Oxidation of Lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 10231-10238.	2.4	51
9	Lipid oxidation and antioxidant delivery systems in muscle food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1275-1299.	5.9	48
10	Effects of Released Iron, Lipid Peroxides, and Ascorbate in Trout Hemoglobin-Mediated Lipid Oxidation of Washed Cod Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4323-4329.	2.4	37
11	Effects of Fish Heme Protein Structure and Lipid Substrate Composition on Hemoglobin-Mediated Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3643-3654.	2.4	34
12	Myoglobin and haemoglobin-mediated lipid oxidation in washed muscle: Observations on crosslinking, ferryl formation, porphyrin degradation, and haemin loss rate. <i>Food Chemistry</i> , 2015, 167, 258-263.	4.2	31
13	Deoxyhemoglobin-Mediated Lipid Oxidation in Washed Fish Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1278-1283.	2.4	27
14	Characteristics of myoglobin and haemoglobin-mediated lipid oxidation in washed mince from bighead carp ( <i>Hypophthalmichthys nobilis</i> ). <i>Food Chemistry</i> , 2012, 132, 892-900.	4.2	27
15	Paradoxical effects of lipolysis on the lipid oxidation in meat and meat products. <i>Food Chemistry: X</i> , 2022, 14, 100317.	1.8	27
16	Factors Affecting Lipid Oxidation Due to Pig and Turkey Hemolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8011-8017.	2.4	23
17	Impact of lipid composition and muscle microstructure on myoglobin-mediated lipid oxidation in washed cod and pig muscle. <i>Food Chemistry</i> , 2021, 336, 127729.	4.2	21
18	Lipid Oxidation in Trout Muscle Is Strongly Inhibited by a Protein That Specifically Binds Hemin Released from Hemoglobin. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4180-4187.	2.4	15

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19	Attributes of lipid oxidation due to bovine myoglobin, hemoglobin and hemolysate. <i>Food Chemistry</i> , 2017, 234, 230-235.	4.2	15
20	Phenylalanine Substitution at Site B10 (L29F) Inhibits Metmyoglobin Formation and Myoglobin-Mediated Lipid Oxidation in Washed Fish Muscle: Mechanistic Implications. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7997-8002.	2.4	13
21	Mechanisms involved in hemoglobin-mediated oxidation of lipids in washed fish muscle and inhibitory effects of phospholipase A2. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2816-2823.	1.7	12
22	Hexanal as a marker of oxidation flavour in sliced and uncured deli turkey with and without phosphates using rosemary extracts. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3104-3110.	1.3	11
23	Quercetin as an inhibitor of hemoglobin-mediated lipid oxidation: Mechanisms of action and use of molecular docking. <i>Food Chemistry</i> , 2022, 384, 132473.	4.2	11
24	Effect of pH on Structural Changes in Perch Hemoglobin that Can Alter Redox Stability and Heme Affinity. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 416-423.	0.6	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. <i>Food Biotechnology</i> , 2011, 25, 103-114.	0.6	10
26	Assessing Low Redox Stability of Myoglobin Relative to Rapid Hemin Loss from Hemoglobin. <i>Journal of Food Science</i> , 2016, 81, C42-8.	1.5	10
27	Effect of 4-hydroxy-2-nonenal on myoglobin-mediated lipid oxidation when varying histidine content and hemin affinity. <i>Food Chemistry</i> , 2017, 227, 289-297.	4.2	9
28	Resonance Raman monitoring of lipid oxidation in muscle foods. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2095-2099.	1.3	8
29	The effect of Fenton's reactants and aldehydes on the changes of myoglobin from Eastern little tuna ( <i>Euthynnus affinis</i> ) dark muscle. <i>European Food Research and Technology</i> , 2011, 232, 221-230.	1.6	6
30	Effect of a membrane permeable metal chelator on iron and hemoglobin-mediated lipid oxidation in washed fish muscle. <i>Food Research International</i> , 2012, 48, 346-352.	2.9	6
31	Hemolysis, tocopherol, and lipid oxidation in erythrocytes and muscle tissue in chickens, ducks, and turkeys. <i>Poultry Science</i> , 2019, 98, 456-463.	1.5	4
32	Exogenous phospholipase A2 affects inflammatory gene expression in primary bovine mammary epithelial cells. <i>Journal of Dairy Research</i> , 2019, 86, 177-180.	0.7	0
33	Myoglobin and hemoglobin: discoloration, lipid oxidation and solvent access to the heme pocket. <i>Meat and Muscle Biology</i> , 0, , .	0.7	0