

# Mark P Richards

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

1,209  
citations

471509

17  
h-index

434195

31  
g-index

34  
all docs

34  
docs citations

34  
times ranked

796  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Lipid oxidation and antioxidant delivery systems in muscle food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1275-1299.   | 11.7 | 48        |
| 2  | Quercetin as an inhibitor of hemoglobin-mediated lipid oxidation: Mechanisms of action and use of molecular docking. <i>Food Chemistry</i> , 2022, 384, 132473.  | 8.2  | 11        |
| 3  | Paradoxical effects of lipolysis on the lipid oxidation in meat and meat products. <i>Food Chemistry: X</i> , 2022, 14, 100317.  | 4.3  | 27        |
| 4  | 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.   | 8.2  | 21        |
| 5  | 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. | 2.7  | 11        |
| 6  | Exogenous phospholipase A2 affects inflammatory gene expression in primary bovine mammary epithelial cells. <i>Journal of Dairy Research</i> , 2019, 86, 177-180.  | 1.4  | 0         |
| 7  | Hemolysis, tocopherol, and lipid oxidation in erythrocytes and muscle tissue in chickens, ducks, and turkeys. <i>Poultry Science</i> , 2019, 98, 456-463.  | 3.4  | 4         |
| 8  | 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.      | 3.5  | 12        |
| 9  | 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.   | 8.2  | 9         |
| 10 | Attributes of lipid oxidation due to bovine myoglobin, hemoglobin and hemolysate. <i>Food Chemistry</i> , 2017, 234, 230-235.  | 8.2  | 15        |
| 11 | Factors Affecting Lipid Oxidation Due to Pig and Turkey Hemolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8011-8017.   | 5.2  | 23        |
| 12 | Assessing Low Redox Stability of Myoglobin Relative to Rapid Hemin Loss from Hemoglobin. <i>Journal of Food Science</i> , 2016, 81, C42-8.   | 3.1  | 10        |
| 13 | 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.      | 8.2  | 31        |
| 14 | 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.                | 5.2  | 15        |
| 15 | Redox Reactions of Myoglobin. <i>Antioxidants and Redox Signaling</i> , 2013, 18, 2342-2351.   | 5.4  | 70        |
| 16 | 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.                                       | 6.2  | 6         |
| 17 | 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.                         | 8.2  | 27        |
| 18 | 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.                                | 1.5  | 10        |

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|----|--|-----|-----------|
| 19 | 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.                               | 3.3 | 6         |
| 20 | 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.  | 1.4 | 10        |
| 21 | Structural analysis of fish versus mammalian hemoglobins: Effect of the heme pocket environment on autooxidation and heme loss. <i>Proteins: Structure, Function and Bioinformatics</i> , 2009, 75, 217-230.                                   | 2.6 | 79        |
| 22 | 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. | 5.2 | 13        |
| 23 | Resonance Raman monitoring of lipid oxidation in muscle foods. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2095-2099.  | 2.7 | 8         |
| 24 | 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.  | 5.2 | 34        |
| 25 | 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.  | 5.2 | 90        |
| 26 | Studies with Myoglobin Variants Indicate that Released Heme Is the Primary Promoter of Lipid Oxidation in Washed Fish Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4452-4460.   | 5.2 | 87        |
| 27 | 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.   | 5.2 | 51        |
| 28 | 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.   | 5.2 | 37        |
| 29 | Comparative Analysis of Different Hemoglobins: Autoxidation, Reaction with Peroxide, and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3886-3891.   | 5.2 | 56        |
| 30 | Deoxyhemoglobin-Mediated Lipid Oxidation in Washed Fish Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1278-1283.   | 5.2 | 27        |
| 31 | Contributions of Blood and Blood Components to Lipid Oxidation in Fish Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 555-564.  | 5.2 | 268       |
| 32 | 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.  | 5.5 | 92        |
| 33 | Myoglobin and hemoglobin: discoloration, lipid oxidation and solvent access to the heme pocket. <i>Meat and Muscle Biology</i> , 0, , .  | 1.9 | 0         |