J Scott Smith

List of Publications by Year
in descending order

22 papers	835 citations	687363 13 h-index	642732 23 g-index
23 all docs	23 docs citations	23 times ranked	872 citing authors

#	Article	IF	Citations
1	Last Five Years Development In Food Safety Perception of n-Carboxymethyl Lysine. Food Reviews International, 2023, 39, 3225-3261.	8.4	1
2	An analysis of celluloseâ€•and dextroseâ€based radicals in sweet potatoes as irradiation markers. Journal of Food Science, 2020, 85, 2745-2753.	3.1	5
3	Polyphenol Stability and Physical Characteristics of Sweetened Dried Cranberries. Foods, 2020, 9, 551.	4.3	6
4	Amino acids effects on heterocyclic amines formation and physicochemical properties in panâ€fried beef patties. Journal of Food Science, 2020, 85, 1361-1370.	3.1	18
5	Solidâ€phase micro extraction of food irradiation marker 2â€dodecylcyclobutanone (2â€DCB) from chicken jerky treated with glycerol. Journal of Food Science, 2020, 85, 2608-2614.	3.1	3
6	Determination of Heterocyclic Amines in Meat Matrices Using Enhanced Matrix Removalâ€Lipid Extraction and Liquid Chromatographyâ€“Tandem Mass Spectrometry. Journal of Food Science, 2019, 84, 1992-2002.	3.1	15
7	Cereal bran extracts inhibit the formation of advanced glycation endproducts in a bovine serum albumin/glucose model. Cereal Chemistry, 2018, 95, 625-633.	2.2	3
8	Amino Acids Inhibitory Effects and Mechanism on 2â€Aminoâ€1â€Methylâ€6â€Phenylimidazo [4,5â€b]Pyridine (PhIP) FormationÂin the Maillard Reaction Model Systems. Journal of Food Science, 2017, 82, 3037-3045.	3.1	16
9	Inhibition of advanced glycation endproducts in cooked beef patties by cereal bran addition. Food Control, 2017, 73, 847-853.	5.5	13
10	Formation of 4(5)â€Methylimidazole in Aqueous <scp>d</scp>â€Glucoseâ€Amino Acids Model System. Journal of Food Science, 2016, 81, T268-74.	3.1	8
11	Detection and Quantification of 4(5)â€Methylimidazole in Cooked Meat. Journal of Food Science, 2015, 80, T465-71.	3.1	14
12	Evaluation of Maillard Reaction Variables and Their Effect on Heterocyclic Amine Formation in Chemical Model Systems. Journal of Food Science, 2015, 80, T472-8.	3.1	19
13	Characterisation and stability of anthocyanins in purple-fleshed sweet potato P40. Food Chemistry, 2015, 186, 90-96.	8.2	133
14	Determination of advanced glycation endproducts in cooked meat products. Food Chemistry, 2015, 168, 190-195.	8.2	123
15	Effect of enhancement on the formation of heterocyclic amines in cooked pork loins: Preliminary studies. Meat Science, 2014, 98, 88-93.	5.5	12
16	Occurrence of heterocyclic amines in cooked meat products. Meat Science, 2012, 90, 739-746.	5.5	116
17	Heterocyclic amine content in commercial ready to eat meat products. Meat Science, 2011, 88, 227-233.	5.5	63
18	Inhibitory Activity of Asian Spices on Heterocyclic Amines Formation in Cooked Beef Patties. Journal of Food Science, 2011, 76, T174-80.	3.1	69

#	Article	IF	Citations
19	Inhibition of Heterocyclic Amine Formation in Beef Patties by Ethanolic Extracts of Rosemary. Journal of Food Science, 2010, 75, T40-7.	3.1	53
20	Levels of 2â€Dodecylcyclobutanone in Ground Beef Patties Irradiated by Lowâ€Energy Xâ€Ray and Gamma Rays. Journal of Food Science, 2010, 75, T156-60.	3.1	8
21	2-Alkylcyclobutanones as Irradiation Dose Indicators in Irradiated Ground Beef Patties. Journal of Agricultural and Food Chemistry, 2002, 50, 5746-5750.	5.2	49
22	Heterocyclic Amines in Fresh and Processed Meat Products. Journal of Agricultural and Food Chemistry, 1998, 46, 4680-4687.	5.2	83