Hardy Z Castada

List of Publications by Year
in descending order

18	392	933264 10	839398 18
papers	citations	h-index	g-index

19	19	19	531
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Heatâ€induced compounds development in processed tomato and their influence on corrosion initiation in metal food cans. Food Science and Nutrition, 2021, 9, 4134-4145.	1.5	3
2	Branched chain fatty acids in the flavour of sheep and goat milk and meat: A review. Small Ruminant Research, 2021, 200, 106398.	0.6	49
3	Thermal Degradation of p â€Hydroxybenzoic Acid in Macadamia Nut Oil, Olive Oil, and Corn Oil. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 289-300.	0.8	11
4	Cyanogenesis in Macadamia and Direct Analysis of Hydrogen Cyanide in Macadamia Flowers, Leaves, Husks, and Nuts Using Selected Ion Flow Tubeâ€“Mass Spectrometry. Foods, 2020, 9, 174.	1.9	11
5	Comparison of encapsulation of garlic oil with Î±-, Î²-, and Î³-cyclodextrin using Selected Ion Flow Tube-Mass Spectrometry (SIFT-MS). Journal of Food Processing and Preservation, 2019, 43, e13865.	0.9	9
6	Online, realâ€time, and direct use of SIFTâ€MS to measure garlic breath deodorization: a review. Flavour and Fragrance Journal, 2019, 34, 299-306.	1.2	9
7	Swiss Cheese Flavor Variability Based on Correlations of Volatile Flavor Compounds, Descriptive Sensory Attributes, and Consumer Preference. Foods, 2019, 8, 78.	1.9	34
8	Deodorization of garlic odor by spearmint, peppermint, and chocolate mint leaves and rosmarinic acid. LWT - Food Science and Technology, 2017, 84, 160-167.	2.5	18
9	Temperature-dependent Henry's Law constants of 4-alkyl branched-chain fatty acids and 3-methylindole in an oil-air matrix and analysis of volatiles in lamb fat using selected ion flow tube mass spectrometry. Rapid Communications in Mass Spectrometry, 2017, 31, 2135-2145.	0.7	9
10	Gasâ€phase chemical ionization of 4â€alkyl branchedâ€chain carboxylic acids and 3â€methylindole using H₃O⁺, NO⁺, and O₂⁺ ions. Rapid Communications in Mass Spectrometry, 2017, 31, 1641-1650.	0.7	6
11	Characterisation and quantification of changes in odorants from litter headspace of meat chickens fed diets varying in protein levels and additives. Poultry Science, 2017, 96, 851-860.	1.5	17
12	Suppression of propanoic acid, acetic acid and 3-methylbutanoic acid production by other volatiles in a Swiss cheese curd slurry system. International Dairy Journal, 2016, 54, 29-32.	1.5	6
13	Headspace quantification of pure and aqueous solutions of binary mixtures of key volatile organic compounds in Swiss cheeses using selected ion flow tube mass spectrometry. Rapid Communications in Mass Spectrometry, 2015, 29, 81-90.	0.7	9
14	Volatile organic compounds of a Swiss cheese slurry system with and without added reduced glutathione, compared with commercial Swiss cheese. International Dairy Journal, 2015, 49, 72-77.	1.5	11
15	Analysis of Selected Volatile Organic Compounds in Split and Nonsplit Swiss Cheese Samples Using Selectedâ€Ion Flow Tube Mass Spectrometry (SIFTâ€MS). Journal of Food Science, 2014, 79, C489-98.	1.5	14
16	Discrimination of Swiss Cheese from 5 Different Factories by High Impact Volatile Organic Compound Profiles Determined by Odor Activity Value Using Selected Ion Flow Tube Mass Spectrometry and Odor Threshold. Journal of Food Science, 2013, 78, C1509-C1515.	1.5	24
17	Na⁺ and Ca²⁺ Effect on the Hydration and Orientation of the Phosphate Group of DPPC at Airâ”Water and Airâ”Hydrated Silica Interfaces. Journal of Physical Chemistry B, 2010, 114, 9485-9495.	1.2	84
18	Reorganization and Caging of DPPC, DPPE, DPPG, and DPPS Monolayers Caused by Dimethylsulfoxide Observed Using Brewster Angle Microscopy. Langmuir, 2010, 26, 18902-18908.	1.6	68