

John C Beaulieu

List of Publications by Year in descending order

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51
papers

1,932
citations

304743

22
h-index

254184

43
g-index

54
all docs

54
docs citations

54
times ranked

2278
citing authors

#	ARTICLE	IF	CITATIONS
1	Color, Flavor, Texture, and Nutritional Quality of Fresh-Cut Fruits and Vegetables: Desirable Levels, Instrumental and Sensory Measurement, and the Effects of Processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 50, 369-389.	10.3	580
2	Identification of Volatile Compounds in Cantaloupe at Various Developmental Stages Using Solid Phase Microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1345-1352.	5.2	202
3	Rapid Detection of Viable Salmonellae in Produce by Coupling Propidium Monoazide with Loop-Mediated Isothermal Amplification. <i>Applied and Environmental Microbiology</i> , 2011, 77, 4008-4016.	3.1	147
4	Characterization and Semiquantitative Analysis of Volatiles in Seedless Watermelon Varieties Using Solid-Phase Microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7789-7793.	5.2	80
5	Effect of oxygen on aroma volatiles and quality of fresh-cut cantaloupe and honeydew melons. <i>Food Chemistry</i> , 2012, 130, 49-57.	8.2	78
6	Volatile Changes in Cantaloupe during Growth, Maturation, and in Stored Fresh-cuts Prepared from Fruit Harvested at Various Maturities. <i>Journal of the American Society for Horticultural Science</i> , 2006, 131, 127-139.	1.0	78
7	Volatile and quality changes in fresh-cut mangos prepared from firm-ripe and soft-ripe fruit, stored in clamshell containers and passive MAP. <i>Postharvest Biology and Technology</i> , 2003, 30, 15-28.	6.0	70
8	Within-Season Volatile and Quality Differences in Stored Fresh-Cut Cantaloupe Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8679-8687.	5.2	50
9	Ethanol effects on the ripening of climacteric fruit. <i>Postharvest Biology and Technology</i> , 1997, 12, 35-42.	6.0	46
10	Effect of Hot Water Surface Pasteurization of Whole Fruit on Shelf Life and Quality of Fresh-Cut Cantaloupe. <i>Journal of Food Science</i> , 2008, 73, M91-M98.	3.1	43
11	Effect of Cutting and Storage on Acetate and Nonacetate Esters in Convenient, Ready-to-eat Fresh-cut Melons and Apples. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006, 41, 65-73.	1.0	41
12	Correlating Volatile Compounds, Sensory Attributes, and Quality Parameters in Stored Fresh-Cut Cantaloupe. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9503-9513.	5.2	40
13	Effects of Plant Maturity and Growth Media Bacterial Inoculum Level on the Surface Contamination and Internalization of <i>Escherichia coli</i> O157:H7 in Growing Spinach Leaves. <i>Journal of Food Protection</i> , 2009, 72, 2313-2320.	1.7	38
14	LC-MS/MS and UPLC-UV Evaluation of Anthocyanins and Anthocyanidins during Rabbiteye Blueberry Juice Processing. <i>Beverages</i> , 2017, 3, 56.	2.8	36
15	Inhibition or Promotion of Tomato Fruit Ripening by Acetaldehyde and Ethanol is Concentration Dependent and Varies with Initial Fruit Maturity. <i>Journal of the American Society for Horticultural Science</i> , 1997, 122, 392-398.	1.0	36
16	Physicochemical properties and aroma volatile profiles in a diverse collection of California-grown pomegranate (<i>Punica granatum</i> L.) germplasm. <i>Food Chemistry</i> , 2015, 181, 354-364.	8.2	34
17	HS-GC-MS volatile compounds recovered in freshly pressed "Wonderful" cultivar and commercial pomegranate juices. <i>Food Chemistry</i> , 2016, 190, 643-656.	8.2	34
18	Quality Changes in Cantaloupe During Growth, Maturation, and in Stored Fresh-cut Cubes Prepared from Fruit Harvested at Various Maturities. <i>Journal of the American Society for Horticultural Science</i> , 2007, 132, 720-728.	1.0	31

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19	Effect of UV Irradiation on Cut Cantaloupe: Terpenoids and Esters. <i>Journal of Food Science</i> , 2007, 72, S272-S281.	3.1	28
20	Qualitative Analysis of Volatiles in Rabbiteye Blueberry Cultivars at Various Maturities Using Rapid Solid-phase Microextraction. <i>Journal of the American Society for Horticultural Science</i> , 2014, 139, 167-177.	1.0	28
21	1-Methylcyclopropene effects on temporal changes of aroma volatiles and phytochemicals of fresh-cut cantaloupe. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 828-837.	3.5	25
22	Flavor of Fresh Blueberry Juice and the Comparison to Amount of Sugars, Acids, Anthocyanidins, and Physicochemical Measurements. <i>Journal of Food Science</i> , 2015, 80, S818-27.	3.1	23
23	Volatile, anthocyanidin, quality and sensory changes in rabbiteye blueberry from whole fruit through pilot plant juice processing. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 469-478.	3.5	19
24	Not-from-concentrate pilot plant "Wonderful" cultivar pomegranate juice changes: Volatiles. <i>Food Chemistry</i> , 2017, 229, 553-564.	8.2	17
25	Flavor and Aroma of Fresh-cut Fruits and Vegetables. , 2002, , .		17
26	Extension of green bell pepper shelf life using oilseed-derived lipid films from soapstock. <i>Industrial Crops and Products</i> , 2009, 30, 271-275.	5.2	14
27	Green processing protocol for germinating and wet milling brown rice for beverage formulations: Sprouting, milling and gelatinization effects. <i>Food Science and Nutrition</i> , 2020, 8, 2445-2457.	3.4	13
28	Green Processing, Germinating and Wet Milling Brown Rice (<i>Oryza sativa</i>) for Beverages: Physicochemical Effects. <i>Foods</i> , 2020, 9, 1016.	4.3	7
29	Evaluation of ultraviolet (UV) light treatment for microbial inactivation in agricultural waters with different levels of turbidity. <i>Food Science and Nutrition</i> , 2020, 8, 1237-1243.	3.4	7
30	Physiological, Volatile, and SEM Surface Effects Resulting from Cutting and Dipping Treatments in Cantaloupe. <i>Journal of Food Science</i> , 2011, 76, S415-22.	3.1	6
31	Factors Affecting Sensory Quality of Fresh-Cut Produce. <i>Food Preservation Technology</i> , 2010, , 115-143.	0.0	5
32	Storability, Quality Changes, and General Postharvest Behavior of Dudaim Melon Harvested at Two Maturity Stages. <i>HortTechnology</i> , 2019, 29, 241-250.	0.9	5
33	Lipid Profiles in Preliminary Germinated Brown Rice Beverages Compared to Non-Germinated Brown and White Rice Beverages. <i>Foods</i> , 2022, 11, 220.	4.3	5
34	Health-promoting germinated rice and value-added foods: a comprehensive and systematic review of germination effects on brown rice. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11570-11603.	10.3	5
35	Rice Flour and Bran Enriched with Blueberry Polyphenols Increases Storage Stability and Decreases Arsenic Content in Bran. <i>Foods</i> , 2019, 8, 276.	4.3	4
36	Not-from-concentrate pilot plant "Wonderful" cultivar pomegranate juice changes: Quality. <i>Food Chemistry</i> , 2020, 318, 126453.	8.2	4

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37	Postharvest quality and pH of <i>Fusarium</i> inoculated redripe tomatoes stored under controlled atmospheres. <i>International Journal of Food Science and Technology</i> , 1995, 30, 379-389.	2.7	3
38	Not-from-concentrate Blueberry Juice Extraction Utilizing Frozen Fruit, Heated Mash, and Enzyme Processes. <i>HortTechnology</i> , 2017, 27, 30-36.	0.9	3
39	353 Flavor, Sensory, and Postharvest Evaluations of Commercial- vs. Tree-ripe Fresh-cut 'Bounty' Peaches. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 504B-504.	1.0	3
40	Effect of hot water dips on the quality of fresh-cut Ryan Sun peaches. <i>Idesia</i> , 2015, 33, 13-26.	0.3	2
41	ACETALDEHYDE AND ETHANOL INHIBITION OF TOMATO FRUIT RIPENING. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1992, 27, 623a-623.	1.0	2
42	Influence of Bed Cover Types on Production Time and Quality of Sweetpotato Slips. <i>HortTechnology</i> , 2002, 12, 691-693.	0.9	2
43	AA or Basic pH Causes <i>in vitro</i> and Nonenzymatic Cleavage of ACC to Ethylene. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 675-680.	1.0	2
44	Processing and Enzymatic Treatment Effects on Louisiana-grown Fresh Satsuma Juice. <i>Journal of the American Society for Horticultural Science</i> , 2014, 139, 374-387.	1.0	2
45	Volatiles recovered in novel, diverse, and uncharacterized rice varieties. <i>Cereal Chemistry</i> , 2022, 99, 985-994.	2.2	2
46	ETHANOL INHIBITS RIPENING OF MELON FRUIT. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1992, 27, 623c-623.	1.0	1
47	438 Optimization of a SPME Method for Flavor Characterization in Fresh-cut Cantaloupe. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 520A-520.	1.0	1
48	Physiological Changes in Cantaloupe during Development and in Stored Fresh-cuts Prepared from Fruit Harvested at Various Maturities. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006, 41, 989A-989.	1.0	0
49	EFFECTS OF TISSUE BORON CONCENTRATIONS ON DRY MATTER ACCUMULATION IN BROCCOLI. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1990, 25, 861a-861.	1.0	0
50	POSTHARVEST QUALITY AND PH OF FUSARIUM-INOCULATED TOMATO FRUIT UNDER CONTROLLED ATMOSPHERES. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1992, 27, 650c-650.	1.0	0
51	Improving the Analysis of Anthocyanidins from Blueberries Using Response Surface Methodology. <i>The Open Plant Science Journal</i> , 2016, 9, 41-52.	0.6	0