

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	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
2	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
3	Volatiles recovered in novel, diverse, and uncharacterized rice varieties. <i>Cereal Chemistry</i> , 2022, 99, 985-994.	2.2	2
4	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
5	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
6	Not-from-concentrate pilot plant "Wonderful"™ cultivar pomegranate juice changes: Quality. <i>Food Chemistry</i> , 2020, 318, 126453.	8.2	4
7	Evaluation of ultraviolet (UV-C) 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
8	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
9	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
10	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
11	Not-from-concentrate pilot plant "Wonderful"™ cultivar pomegranate juice changes: Volatiles. <i>Food Chemistry</i> , 2017, 229, 553-564.	8.2	17
12	Not-from-concentrate Blueberry Juice Extraction Utilizing Frozen Fruit, Heated Mash, and Enzyme Processes. <i>HortTechnology</i> , 2017, 27, 30-36.	0.9	3
13	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
14	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
15	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
16	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, 5818-27.	3.1	23
17	Effect of hot water dips on the quality of fresh-cut Ryan Sun peaches. <i>Idesia</i> , 2015, 33, 13-26.	0.3	2
18	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

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19	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
20	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
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	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
23	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
24	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
25	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
26	Factors Affecting Sensory Quality of Fresh-Cut Produce. <i>Food Preservation Technology</i> , 2010, , 115-143.	0.0	5
27	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
28	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
29	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
30	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
31	Effect of UV Irradiation on Cut Cantaloupe: Terpenoids and Esters. <i>Journal of Food Science</i> , 2007, 72, S272-S281.	3.1	28
32	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
33	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
34	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
35	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
36	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

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37	Within-Season Volatile and Quality Differences in Stored Fresh-Cut Cantaloupe Cultivars. Journal of Agricultural and Food Chemistry, 2005, 53, 8679-8687.	5.2	50
38	Volatile and quality changes in fresh-cut mangos prepared from firm-ripe and soft-ripe fruit, stored in clamshell containers and passive MAP. Postharvest Biology and Technology, 2003, 30, 15-28.	6.0	70
39	Flavor and Aroma of Fresh-cut Fruits and Vegetables. , 2002, , .		17
40	Influence of Bed Cover Types on Production Time and Quality of Sweetpotato Slips. HortTechnology, 2002, 12, 691-693.	0.9	2
41	Identification of Volatile Compounds in Cantaloupe at Various Developmental Stages Using Solid Phase Microextraction. Journal of Agricultural and Food Chemistry, 2001, 49, 1345-1352.	5.2	202
42	353 Flavor, Sensory, and Postharvest Evaluations of Commercial- vs. Tree-ripe Fresh-cut 'Bounty' Peaches. Hortscience: A Publication of the American Society for Horticultural Science, 1999, 34, 504B-504.	1.0	3
43	438 Optimization of a SPME Method for Flavor Characterization in Fresh-cut Cantaloupe. Hortscience: A Publication of the American Society for Horticultural Science, 1999, 34, 520A-520.	1.0	1
44	AA or Basic pH Causes in vitro and Nonenzymatic Cleavage of ACC to Ethylene. Journal of the American Society for Horticultural Science, 1998, 123, 675-680.	1.0	2
45	Ethanol effects on the ripening of climacteric fruit. Postharvest Biology and Technology, 1997, 12, 35-42.	6.0	46
46	Inhibition or Promotion of Tomato Fruit Ripening by Acetaldehyde and Ethanol is Concentration Dependent and Varies with Initial Fruit Maturity. Journal of the American Society for Horticultural Science, 1997, 122, 392-398.	1.0	36
47	Postharvest quality and pH of <i>Fusarium</i> inoculated redripe tomatoes stored under controlled atmospheres. International Journal of Food Science and Technology, 1995, 30, 379-389.	2.7	3
48	ACETALDEHYDE AND ETHANOL INHIBITION OF TOMATO FRUIT RIPENING. Hortscience: A Publication of the American Society for Horticultural Science, 1992, 27, 623a-623.	1.0	2
49	POSTHARVEST QUALITY AND PH OF FUSARIUM-INOCULATED TOMATO FRUIT UNDER CONTROLLED ATMOSPHERES. Hortscience: A Publication of the American Society for Horticultural Science, 1992, 27, 650c-650.	1.0	0
50	ETHANOL INHIBITS RIPENING OF MELON FRUIT. Hortscience: A Publication of the American Society for Horticultural Science, 1992, 27, 623c-623.	1.0	1
51	EFFECTS OF TISSUE BORON CONCENTRATIONS ON DRY MATTER ACCUMULATION IN BROCCOLI. Hortscience: A Publication of the American Society for Horticultural Science, 1990, 25, 861a-861.	1.0	0