

Pf Fox

List of Publications by Year in descending order

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88
papers

6,881
citations

53660

45
h-index

71532

76
g-index

88
all docs

88
docs citations

88
times ranked

4202
citing authors

#	ARTICLE	IF	CITATIONS
1	Contribution of the indigenous microflora to the maturation of cheddar cheese. <i>International Dairy Journal</i> , 1993, 3, 613-634.	1.5	513
2	Proteolysis During Cheese Manufacture and Ripening. <i>Journal of Dairy Science</i> , 1989, 72, 1379-1400.	1.4	490
3	Importance of Calcium and Phosphate in Cheese Manufacture: A Review. <i>Journal of Dairy Science</i> , 1993, 76, 1714-1724.	1.4	355
4	The casein micelle: Historical aspects, current concepts and significance. <i>International Dairy Journal</i> , 2008, 18, 677-684.	1.5	303
5	Significance and applications of phenolic compounds in the production and quality of milk and dairy products: a review. <i>International Dairy Journal</i> , 2001, 11, 103-120.	1.5	302
6	Formation of Flavor Compounds in Cheese. <i>Advances in Applied Microbiology</i> , 1997, 45, 17-85.	1.3	267
7	Effect of pH and Calcium Concentration on Some Textural and Functional Properties of Mozzarella Cheese. <i>Journal of Dairy Science</i> , 2002, 85, 1655-1669.	1.4	195
8	Microbiological, biochemical and technological properties of Turkish White cheese "Beyaz Peynir"™. <i>International Dairy Journal</i> , 2002, 12, 635-648.	1.5	184
9	Indigenous enzymes in milk: Overview and historical aspects"Part 1. <i>International Dairy Journal</i> , 2006, 16, 500-516.	1.5	170
10	Cheese: Physical, Biochemical, and Nutritional Aspects. <i>Advances in Food and Nutrition Research</i> , 1996, 39, 163-328.	1.5	145
11	Potentiometric Determination of Salt in Cheese. <i>Journal of Dairy Science</i> , 1963, 46, 744-745.	1.4	144
12	Manufacture of Cheddar cheese with and without adjunct lactobacilli under controlled microbiological conditions. <i>International Dairy Journal</i> , 1996, 6, 851-867.	1.5	133
13	Microbiological and biochemical characteristics of Canestrato Pugliese cheese made from raw milk, pasteurized milk or by heating the curd in hot whey. <i>International Journal of Food Microbiology</i> , 2001, 67, 35-48.	2.1	133
14	Indigenous proteolytic enzymes in milk: A brief overview of the present state of knowledge. <i>International Dairy Journal</i> , 2006, 16, 563-572.	1.5	130
15	Determination of key enzyme activities in commercial peptidase and lipase preparations from microbial or animal sources. <i>Enzyme and Microbial Technology</i> , 2002, 31, 310-320.	1.6	123
16	Contribution of starter and adjunct lactobacilli to proteolysis in Cheddar cheese during ripening. <i>International Dairy Journal</i> , 1996, 6, 715-728.	1.5	109
17	Enzymes in cheese technology. <i>International Dairy Journal</i> , 1993, 3, 509-530.	1.5	108
18	Proteolysis in Cheese during Ripening. <i>Cheese: Chemistry, Physics and Microbiology</i> , 2004, , 391-VIII.	0.2	107

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19	Microbiological, compositional, biochemical and textural characterisation of Caciocavallo Pugliese cheese during ripening. <i>International Dairy Journal</i> , 2002, 12, 511-523.	1.5	101
20	Influence of Adjunct Cultures of <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> or <i>Lactobacillus plantarum</i> on Cheddar Cheese Ripening. <i>Journal of Dairy Science</i> , 1999, 82, 1618-1628.	1.4	96
21	Characterization of sourdough lactic acid bacteria based on genotypic and cell-wall protein analyses. <i>Journal of Applied Microbiology</i> , 2003, 94, 641-654.	1.4	95
22	Indigenous enzymes in milk: Overview and historical aspects—Part 2. <i>International Dairy Journal</i> , 2006, 16, 517-532.	1.5	95
23	Suitability of recombinant camel (<i>Camelus dromedarius</i>) chymosin as a coagulant for Cheddar cheese. <i>International Dairy Journal</i> , 2009, 19, 510-517.	1.5	92
24	Influence of Starters on Chemical, Biochemical, and Sensory Changes in Turkish White-Brined Cheese During Ripening. <i>Journal of Dairy Science</i> , 2005, 88, 3460-3474.	1.4	90
25	Accelerated ripening of Cheddar cheese at elevated temperatures. <i>International Dairy Journal</i> , 1996, 6, 1117-1134.	1.5	84
26	Effect of Transglutaminase on the Heat Stability of Milk: A Possible Mechanism. <i>Journal of Dairy Science</i> , 2002, 85, 1-7.	1.4	83
27	Proteolysis of bovine caseins by cathepsin D: Preliminary observations and comparison with chymosin. <i>International Dairy Journal</i> , 1995, 5, 321-336.	1.5	82
28	Influence of ripening temperature on the volatiles profile and flavour of Cheddar cheese made from raw or pasteurised milk. <i>International Dairy Journal</i> , 2000, 10, 55-65.	1.5	80
29	Microbiology and biochemistry of Fossa (pit) cheese. <i>International Dairy Journal</i> , 1999, 9, 763-773.	1.5	78
30	Effect of acidification and neutralization of milk on some physico-chemical properties of casein micelles. <i>International Dairy Journal</i> , 1996, 6, 257-272.	1.5	77
31	Isolation and Characterization of a Tributyrin Esterase from <i>Lactobacillus plantarum</i> 2739. <i>Journal of Dairy Science</i> , 1997, 80, 3099-3106.	1.4	75
32	Effect of ripening temperature on the growth and significance of non-starter lactic acid bacteria in Cheddar cheese made from raw or pasteurised milk. <i>International Dairy Journal</i> , 2000, 10, 45-53.	1.5	75
33	Salt in Cheese: Physical, Chemical and Biological Aspects. <i>Cheese: Chemistry, Physics and Microbiology</i> , 2004, , 207-259.	0.2	74
34	Enzymology of cheese ripening. <i>Food Biotechnology</i> , 1991, 5, 239-262.	0.6	71
35	Effect of adding free amino acids to Cheddar cheese curd on proteolysis, flavour and texture development. <i>International Dairy Journal</i> , 1997, 7, 157-167.	1.5	69
36	Cheese: An Overview. <i>Cheese: Chemistry, Physics and Microbiology</i> , 2004, 1, 1-18.	0.2	69

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37	A scheme for the fractionation of cheese nitrogen and identification of principal peptides. International Dairy Journal, 1994, 4, 111-122.	1.5	68
38	Effect of pH and Calcium Concentration on Proteolysis in Mozzarella Cheese. Journal of Dairy Science, 2002, 85, 1646-1654.	1.4	65
39	Ripening of Cheddar cheese made from blends of raw and pasteurised milk. International Dairy Journal, 2000, 10, 33-44.	1.5	63
40	Proteolysis in Turkish White-brined cheese made with defined strains of Lactococcus. International Dairy Journal, 2004, 14, 599-610.	1.5	62
41	Salt Diffusion in Cheddar Cheese. Journal of Dairy Science, 1985, 68, 1851-1858.	1.4	57
42	Multivariate statistical analysis of peptide profiles and free amino acids to evaluate effects of single-strain starters on proteolysis in miniature Cheddar-type cheeses. International Dairy Journal, 1999, 9, 473-479.	1.5	55
43	Proposed mechanism for the effect of polyphenols on the heat stability of milk. International Dairy Journal, 1999, 9, 523-536.	1.5	52
44	Indigenous enzymes in milk: A synopsis of future research requirements. International Dairy Journal, 2006, 16, 707-715.	1.5	51
45	The caseins: Structure, stability, and functionality. , 2018, , 49-92.		49
46	Microbiology and biochemistry of taleggio cheese during ripening. International Dairy Journal, 1997, 7, 509-517.	1.5	48
47	A novel two-stage process for the production of enzyme-modified cheese. Food Research International, 2006, 39, 619-627.	2.9	47
48	Effects of Tea, Coffee and Cocoa Extracts on the Colloidal Stability of Milk and Concentrated Milk. International Dairy Journal, 1998, 8, 689-693.	1.5	45
49	A Survey of Lipolytic and Glycolytic End-Products in Commercial Cheddar Enzyme-Modified Cheese. Journal of Dairy Science, 2001, 84, 66-73.	1.4	45
50	Proteolysis and Flavor Development in Cheddar Cheese Made Exclusively with Single Strain Proteinase-Positive or Proteinase-Negative Starters. Journal of Dairy Science, 1990, 73, 874-880.	1.4	44
51	Characterization of Italian Cheeses Ripened Under Nonconventional Conditions. Journal of Dairy Science, 2007, 90, 2689-2704.	1.4	43
52	Characterization of the principal intracellular endopeptidase from Lactococcus lactis subsp. lactis MG1363. International Dairy Journal, 1995, 5, 699-713.	1.5	39
53	Studies on the ripening of stilton cheese: Proteolysis. Food Chemistry, 1987, 25, 13-29.	4.2	37
54	EXOGENOUS ENZYMES IN DAIRY TECHNOLOGY ? A REVIEW. Journal of Food Biochemistry, 1993, 17, 173-199.	1.2	37

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55	The Contribution of Lactococcal Starter Proteinases to Proteolysis in Cheddar Cheese. <i>Journal of Dairy Science</i> , 1993, 76, 2455-2467.	1.4	36
56	Diversity of cheese varieties: An overview. <i>Cheese: Chemistry, Physics and Microbiology</i> , 2004, , 1-23.	0.2	36
57	Short Communication: Influence of Transglutaminase on the Heat Stability of Milk. <i>Journal of Dairy Science</i> , 2001, 84, 1331-1334.	1.4	35
58	Milk proteins: An overview. , 2020, , 21-98.		35
59	Proteolysis and Flavor Development in Cheddar Cheese Made with the Single Starter Strains <i>Lactococcus lactis</i> ssp. <i>lactis</i> UC317 or <i>Lactococcus lactis</i> ssp. <i>cremoris</i> HP. <i>Journal of Dairy Science</i> , 1992, 75, 1173-1185.	1.4	34
60	Distribution of Lipase in Milk Proteins. II. Dissociation from $\hat{\text{I}}^{\text{e}}$ -Casein with Dimethylformamide. <i>Journal of Dairy Science</i> , 1967, 50, 307-312.	1.4	33
61	Transport of sodium chloride and water in Romano cheese slices during brining. <i>Food Chemistry</i> , 1986, 19, 49-64.	4.2	32
62	Rapid spectrophotometric and fluorimetric methods for monitoring nitrogenous (proteinaceous) compounds in cheese and cheese fractions: a review. <i>Food Chemistry</i> , 1998, 62, 217-224.	4.2	31
63	Objective assessment of cheddar cheese quality. <i>International Dairy Journal</i> , 1996, 6, 1135-1147.	1.5	30
64	Modified Gerber Test for Free Oil in Melted Mozzarella Cheese. <i>Journal of Food Science</i> , 1991, 56, 1115-1116.	1.5	29
65	Bovine Milk Lipase. I. Isolation from Skimmilk. <i>Journal of Dairy Science</i> , 1968, 51, 826-833.	1.4	27
66	Effect of extracts of oak (<i>Quercus petraea</i>) bark, oak leaves, aloe vera (Curacao aloe), coconut shell and wine on the colloidal stability of milk and concentrated milk. <i>Food Chemistry</i> , 1999, 66, 93-96.	4.2	27
67	Some Effects of Hydrogen Peroxide on Casein and Its Implications in Cheese Making. <i>Journal of Dairy Science</i> , 1967, 50, 1183-1188.	1.4	25
68	Bovine Milk Lipase. II. Characterization. <i>Journal of Dairy Science</i> , 1968, 51, 1879-1886.	1.4	24
69	Factors that Affect the Quality of Cheese. <i>Cheese: Chemistry, Physics and Microbiology</i> , 2004, 1, 583-608.	0.2	24
70	Evaluation of microbial chymosin from genetically engineered <i>kluyveromyces lactis</i> . <i>Food Biotechnology</i> , 1991, 5, 19-32.	0.6	17
71	Purification and characterization of an extracellular proline iminopeptidase from <i>Corynebacterium variabilis</i> NCDO 2101. <i>Journal of Applied Microbiology</i> , 2001, 90, 449-456.	1.4	14
72	Milk: An Overview. , 2014, , 19-73.		14

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73	The caseins. , 2004, , 29-71.		13
74	Purification and characterization of Paecilomyces lilacinus dextranase. Enzyme and Microbial Technology, 1985, 7, 573-577.	1.6	12
75	Use of antibiotics to inhibit non-starter lactic acid bacteria in Cheddar cheese. International Dairy Journal, 1996, 6, 425-431.	1.5	12
76	Proteolysis in Cheese during Ripening. , 2005, , 1-31.		10
77	Manufacture of Coagulant-Free Cheese with Piglet Gastric Proteinase. Journal of Dairy Science, 1979, 62, 1567-1569.	1.4	9
78	Mammals, Milk, Molecules, and Micelles. Annual Review of Food Science and Technology, 2011, 2, 1-19.	5.1	5
79	CHEESES Manufacture of Hard and Semi-hard Varieties of Cheese. , 2003, , 1073-1086.		4
80	CHEESE Biochemistry of Cheese Ripening. , 2002, , 320-326.		2
81	Effects of different surface treatments on ripening of Canestrato Pugliese cheese. International Dairy Journal, 2007, 17, 1240-1247.	1.5	2
82	Milk Milk of Primates. , 2011, , 613-631.		2
83	Effect of adding free amino acids to Cheddar cheese curd on flavor development. Developments in Food Science, 1998, 40, 559-572.	0.0	1
84	Processing characteristics of milk constituents. BSAP Occasional Publication, 2000, 25, 29-72.	0.0	1
85	Overview of Cheese. , 2022, , 250-261.		1
86	Introduction History of Dairy Chemistry. , 2011, , 18-25.		0
87	History of Dairy Chemistry. , 2022, , 586-593.		0
88	Milk of Primates. , 2022, , 606-620.		0