

Joshua L Cohen

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

225
citations

1163117

8
h-index

1281871

11
g-index

12
all docs

12
docs citations

12
times ranked

338
citing authors

#	ARTICLE	IF	CITATIONS
1	An integrated bioprocess to recover bovine milk oligosaccharides from colostrum whey permeate. <i>Journal of Food Engineering</i> , 2018, 216, 27-35.	5.2	38
2	Role of pH in the recovery of bovine milk oligosaccharides from colostrum whey permeate by nanofiltration. <i>International Dairy Journal</i> , 2017, 66, 68-75.	3.0	37
3	Recent advances in immobilization strategies for glycosidases. <i>Biotechnology Progress</i> , 2017, 33, 104-112.	2.6	34
4	Bioconversion of cheese whey permeate into fungal oil by <i>Mucor circinelloides</i> . <i>Journal of Biological Engineering</i> , 2018, 12, 25.	4.7	33
5	Conversion of Agricultural Streams and Food-Processing By-Products to Value-Added Compounds Using Filamentous Fungi. <i>Annual Review of Food Science and Technology</i> , 2018, 9, 503-523.	9.9	20
6	Purification of caprine oligosaccharides at pilot-scale. <i>Journal of Food Engineering</i> , 2017, 214, 226-235.	5.2	17
7	Modeling lactose hydrolysis for efficiency and selectivity: Toward the preservation of sialyloligosaccharides in bovine colostrum whey permeate. <i>Journal of Dairy Science</i> , 2016, 99, 6157-6163.	3.4	16
8	Application of industrial treatments to donor human milk: influence of pasteurization treatments, storage temperature, and time on human milk gangliosides. <i>Npj Science of Food</i> , 2018, 2, 5.	5.5	11
9	Effects of Industrial Thermal Treatments on the Release of Bovine Colostrum Glycoprotein <i>N</i> -Glycans by Endo- β - <i>N</i> -acetylglucosaminidase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15208-15215.	5.2	9
10	Immobilization of an Endo- β - <i>N</i> -acetylglucosaminidase for the Release of Bioactive <i>N</i> -glycans. <i>Catalysts</i> , 2018, 8, 278.	3.5	6
11	Validation of a paper-disk approach to facilitate the sensory evaluation of bitterness in dairy protein hydrolysates from a newly developed food-grade fractionation system. <i>Journal of Sensory Studies</i> , 2017, 32, e12266.	1.6	3
12	Oligosaccharides. , 2022, , 141-153.		1