

# Kevany Soodam

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11553094/publications.pdf>

Version: 2024-02-01

6  
papers

162  
citations

1478505

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h-index

1872680

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g-index

6  
all docs

6  
docs citations

6  
times ranked

158  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of rennet on the composition, proteolysis and microstructure of reduced-fat Cheddar cheese during ripening. Dairy Science and Technology, 2015, 95, 665-686.	2.2	40
2	The case for milk protein standardisation using membrane filtration for improving cheese consistency and quality. International Journal of Dairy Technology, 2018, 71, 277-291.	2.8	37
3	Effect of calcium chloride addition and draining pH on the microstructure and texture of full fat Cheddar cheese during ripening. Food Chemistry, 2015, 181, 111-118.	8.2	27
4	The Effect of Milk Protein Concentration on the Microstructure and Textural Properties of Full Fat Cheddar Cheese During Ripening. Food and Bioprocess Technology, 2014, 7, 2912-2922.	4.7	23
5	The addition of calcium chloride in combination with a lower draining pH to change the microstructure and improve fat retention in Cheddar cheese. International Dairy Journal, 2015, 46, 53-62.	3.0	18
6	Effect of elevated temperature on the microstructure of full fat Cheddar cheese during ripening. Food Structure, 2017, 14, 8-16.	4.5	17