

Kevany Soodam

List of Publications by Year in descending order

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Version: 2024-02-01

6
papers

162
citations

1478505

6
h-index

1872680

6
g-index

6
all docs

6
docs citations

6
times ranked

158
citing authors

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