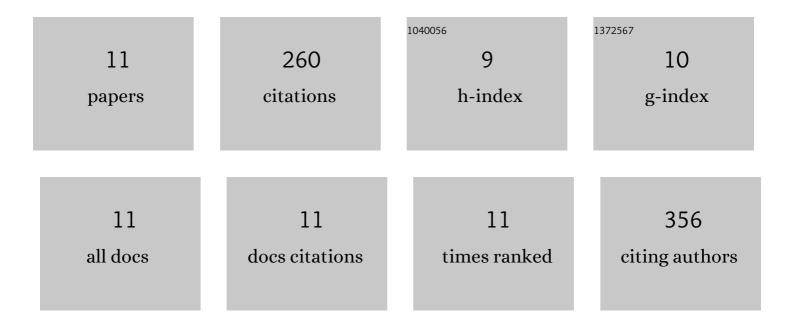
David T Mannion

List of Publications by Year in descending order

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ΠΑΥΙΟ Τ ΜΑΝΝΙΟΝ

#	Article	IF	CITATIONS
1	The Effect of Carnosol, Carnosic Acid and Rosmarinic Acid on the Oxidative Stability of Fat-Filled Milk Powders throughout Accelerated Oxidation Storage. Antioxidants, 2021, 10, 762.	5.1	4
2	Comparison of Automated Extraction Techniques for Volatile Analysis of Whole Milk Powder. Foods, 2021, 10, 2061.	4.3	20
3	Influence of herd diet on the metabolome of Maasdam cheeses. Food Research International, 2019, 123, 722-731.	6.2	10
4	Effect of pasture versus indoor feeding regimes on the yield, composition, ripening and sensory characteristics of Maasdam cheese. International Journal of Dairy Technology, 2019, 72, 435-446.	2.8	9
5	Development of a headspace solid-phase microextraction gas chromatography mass spectrometry method for the quantification of volatiles associated with lipid oxidation in whole milk powder using response surface methodology. Food Chemistry, 2019, 292, 75-80.	8.2	32
6	Development and Validation of a Novel Free Fatty Acid Butyl Ester Gas Chromatography Method for the Determination of Free Fatty Acids in Dairy Products. Journal of Agricultural and Food Chemistry, 2019, 67, 499-506.	5.2	17
7	Effect of milk centrifugation and incorporation of high heat-treated centrifugate on the microbial composition and levels of volatile organic compounds of Maasdam cheese. Journal of Dairy Science, 2018, 101, 5738-5750.	3.4	13
8	Effect of pasture versus indoor feeding systems on quality characteristics, nutritional composition, and sensory and volatile properties of full-fat Cheddar cheese. Journal of Dairy Science, 2017, 100, 6053-6073.	3.4	68
9	Free Fatty Acids Quantification in Dairy Products. , 2017, , .		0
10	Comparison and validation of 2 analytical methods for the determination of free fatty acids in dairy products by gas chromatography with flame ionization detection. Journal of Dairy Science, 2016, 99, 5047-5063.	3.4	26
11	Free fatty acids quantification in dairy products. International Journal of Dairy Technology, 2016, 69, 1-12.	2.8	61