

# David T Mannion

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11566777/publications.pdf>

Version: 2024-02-01

11  
papers

260  
citations

1040056

9  
h-index

1372567

10  
g-index

11  
all docs

11  
docs citations

11  
times ranked

356  
citing authors

#	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. <i>Antioxidants</i> , 2021, 10, 762.	5.1	4
2	Comparison of Automated Extraction Techniques for Volatile Analysis of Whole Milk Powder. <i>Foods</i> , 2021, 10, 2061.	4.3	20
3	Influence of herd diet on the metabolome of Maasdam cheeses. <i>Food Research International</i> , 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. <i>International Journal of Dairy Technology</i> , 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. <i>Food Chemistry</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 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. <i>Journal of Dairy Science</i> , 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. <i>Journal of Dairy Science</i> , 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. <i>Journal of Dairy Science</i> , 2016, 99, 5047-5063.	3.4	26
11	Free fatty acids quantification in dairy products. <i>International Journal of Dairy Technology</i> , 2016, 69, 1-12.	2.8	61