Hilton C Deeth

List of Publications by Citations

67 papers	2,090 citations	25 h-index	45 g-index
74 ext. papers	2,375 ext. citations	4.8 avg, IF	5.52 L-index

#	Paper	IF	Citations
67	Lipoprotein lipase and lipolysis in milk. *International Dairy Journal*, **2006**, 16, 555-562	3.5	379
66	Stability of Whey Proteins during Thermal Processing: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 1235-1251	16.4	201
65	Proteomic analysis of kappa-casein micro-heterogeneity. *Proteomics*, **2004**, 4, 743-52	4.8	96
64	Significance of frictional heating for effects of high pressure homogenisation on milk. *Journal of Dairy Research*, **2005**, 72, 393-9	1.6	75
63	Blocked Lysine in Dairy Products: Formation, Occurrence, Analysis, and Nutritional Implications. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 206-218	16.4	73
62	Proteomic analysis of temperature-dependent changes in stored UHT milk. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1837-46	5.7	72
61	Resolution and characterisation of multiple isoforms of bovine kappa-casein by 2-DE following a reversible cysteine-tagging enrichment strategy. *Proteomics*, **2006**, 6, 3087-95	4.8	69
60	Analysis of O-glycosylation site occupancy in bovine kappa-casein glycoforms separated by two-dimensional gel electrophoresis. *Proteomics*, **2005**, 5, 990-1002	4.8	63
59	Chemical and physical changes in milk protein concentrate (MPC80) powder during storage. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5465-73	5.7	62
58	Maillard reaction and protein cross-linking in relation to the solubility of milk powders. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12473-9	5.7	59
57	Heat-induced and other chemical changes in commercial UHT milks. *Journal of Dairy Research*, **2005**, 72, 442-6	1.6	59
56	Direct evidence for the role of Maillard reaction products in protein cross-linking in milk powder during storage. *International Dairy Journal*, **2013**, 31, 83-91	3.5	50
55	Influence of Dryer Type on Surface Characteristics of Milk Powders. *Drying Technology*, **2011**, 29, 758-769	2.6	48
54	The influence of temperature on the foaming of milk. *International Dairy Journal*, **2008**, 18, 994-1002	3.5	45
53	Effect of lactose on cross-linking of milk proteins during heat treatments. *International Journal of Dairy Technology*, **2013**, 66, 1-6	3.7	42
52	Proteomics of major bovine milk proteins: Novel insights. *International Dairy Journal*, **2017**, 67, 2-15	3.5	40
51	A proteomic approach to detect lactosylation and other chemical changes in stored milk protein concentrate. *Food Chemistry*, **2012**, 132, 655-62	8.5	39

50	Evaluation of tilapia skin gelatin as a mammalian gelatin replacer in acid milk gels and low-fat stirred yogurt. *Journal of Dairy Science*, **2017**, 100, 3436-3447	4	34
49	Practical consequences of calcium addition to and removal from milk and milk products. *International Journal of Dairy Technology*, **2015**, 68, 1-10	3.7	34
48	Volatile sulfur compounds in pasteurised and UHT milk during storage. *Dairy Science and Technology*, **2014**, 94, 241-253		33
47	The effect of free Ca2+ on the heat stability and other characteristics of low-heat skim milk powder. *International Dairy Journal*, **2009**, 19, 386-392	3.5	33
46	Optimum Thermal Processing for Extended Shelf-Life (ESL) Milk. *Foods*, **2017**, 6,	4.9	30
45	The rheological properties of calcium-induced milk gels. *Journal of Food Engineering*, **2014**, 130, 45-51	6	28
44	Active packaging of UHT milk to prevent the development of stale flavour during storage. *Packaging Technology and Science*, **2007**, 20, 137-146	2.3	27
43	The relationship between the levels of free fatty acids, lipoprotein lipase, carboxylesterase, N-acetyl-beta-D-glucosaminidase, somatic cell count and other mastitis indices in bovine milk. *Journal of Dairy Research*, **1981**, 48, 253-65	1.6	27
42	Effects of mechanical agitation of raw milk on the milk-fat globule in relation to the level of induced lipolysis. *Journal of Dairy Research*, **1978**, 45, 373-380	1.6	25
41	Effect of sulphydryl reagents on the heat stability of whey protein isolate. *Food Chemistry*, **2014**, 163, 129-35	8.5	24
40	Methods of Detecting Fouling Caused by Heating of Milk. *Food Reviews International*, **2005**, 21, 267-293	5.5	24
39	**2017**,		23
38	Kinetics of enthalpy relaxation of milk protein concentrate powder upon ageing and its effect on solubility. *Food Chemistry*, **2012**, 134, 1368-73	8.5	22
37	Solid phase microextraction of stale flavour volatiles from the headspace of UHT milk. *Journal of the Science of Food and Agriculture*, **2005**, 85, 2421-2428	4.3	22
36	Magnesium in milk. *International Dairy Journal*, **2017**, 71, 89-97	3.5	21
35	Quantification of lactosylation of whey proteins in stored milk powder using multiple reaction monitoring. *Food Chemistry*, **2013**, 141, 1203-10	8.5	21
34	Ageing-induced solubility loss in milk protein concentrate powder: effect of protein conformational modifications and interactions with water. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2576-81	4.3	21
33	Heat-induced coagulation of whole milk by high levels of calcium chloride. *International Journal of Dairy Technology*, **2012**, 65, 183-190	3.7	19

32	Ultra-high-temperature processing of chocolate flavoured milk. *Journal of Food Engineering*, **2010**, 96, 179-184	6	19
31	Influence of pre-heat temperature, pre-heat holding time and high-heat temperature on fouling of reconstituted skim milk during UHT processing. *Journal of Food Engineering*, **2015**, 153, 45-52	6	14
30	Characteristics of a calcium□milk coagulum. *Journal of Food Engineering*, **2013**, 114, 147-152	6	14
29	Reduction of aggregation of □-lactoglobulin during heating by dihydrolipoic acid. *Journal of Dairy Research*, **2013**, 80, 383-9	1.6	14
28	UHT milk contains multiple forms of S1-casein that undergo degradative changes during storage. *Food Chemistry*, **2012**, 133, 689-696	8.5	12
27	Sensory evaluation and storage stability of UHT milk fortified with iron, magnesium and zinc. *Dairy Science and Technology*, **2015**, 95, 33-46		11
26	Protein Stability in Sterilised Milk and Milk Products **2016**, 247-286		8
25	Heat-induced inactivation of enzymes in milk and dairy products. A review. *International Dairy Journal*, **2021**, 121, 105104	3.5	8
24	Changes During Storage of UHT Milk **2017**, 261-319		7
23	Textural and sensory properties of a calcium-induced milk gel. *Journal of Food Engineering*, **2014**, 139, 10-12	6	7
22	Preparation and functional properties of protein coprecipitate from sheep milk. *International Journal of Dairy Technology*, **2011**, 64, 461-466	3.7	7
21	UHT and Aseptic Processing of Milk and Milk Products63-90		7
20	Identification of the binding of □-lactoglobulin (□Lg) with sulfhydryl (SH) blocking reagents by polyacrylamide gel electrophoresis (PAGE) and electrospray ionisation/time of flight-mass spectrometry (ESI/TOF-MS). *LWT - Food Science and Technology*, **2015**, 63, 934-938	5.4	6
19	Changes During Heat Treatment of Milk **2017**, 177-260		3
18	The effect of UHT processing and storage on milk proteins **2020**, 385-421		3
17	Heat Treatment of Milk: Pasteurization (HTST) and thermization (LTLT) **2022**, 645-654		3
16	Heat Treatments of Milk □Thermisation and Pasteurisation **2017**, 15-39		2
15	Milk Lipids: Lipolysis and Hydrolytic Rancidity **2019**,		2

List of Publications

14	Microbiological Aspects **2017**, 65-101		1
13	Lipases from Milk and Other Sources. *Food Engineering Series*, **2021**, 245-267	0.5	1
12	Lipase Action on Milk Fat **2020**, 21-39		0
11	Effects of High-Temperature Milk Processing. *Encyclopedia*, **2021**, 1, 1312-1321		0
10	History and Scope of the Book **2017**, 1-13		
9	Non-Thermal Technologies **2017**, 427-460		
8	Heat Treatments of Milk ŒESL, UHT and in-Container Sterilisation **2017**, 41-64		
7	UHT Processing and Equipment **2017**, 103-176		
6	Quality Control and Assurance **2017**, 321-364		
5	Other Shelf-Stable Products **2017**, 365-425		
4	Hypervariable pili and flagella genes provide suitable new targets for DNA high-resolution melt-based genotyping of dairy Geobacillus spp. *Journal of Food Protection*, **2014**, 77, 1715-22	2.5	
3	Enzymes Indigenous to Milk: Lipases and Esterases **2022**, 677-681		
2	Lipolysis and Hydrolytic Rancidity **2022**, 827-834		
1	Heat Treatment of Milk: Extended Shelf-Life (ESL) and Ultra-High Temperature (UHT) Treatments **2022**, 618-631		