

Hilton C Deeth

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Heat Treatment of Milk: Pasteurization (HTST) and thermization (LTLT) 2022 , 645-654		3
66	Enzymes Indigenous to Milk: Lipases and Esterases 2022 , 677-681		
65	Lipolysis and Hydrolytic Rancidity 2022 , 827-834		
64	Heat Treatment of Milk: Extended Shelf-Life (ESL) and Ultra-High Temperature (UHT) Treatments 2022 , 618-631		
63	Lipases from Milk and Other Sources. <i>Food Engineering Series</i> , 2021 , 245-267	0.5	1
62	Heat-induced inactivation of enzymes in milk and dairy products. A review. <i>International Dairy Journal</i> , 2021 , 121, 105104	3.5	8
61	Effects of High-Temperature Milk Processing. <i>Encyclopedia</i> , 2021 , 1, 1312-1321		0
60	The effect of UHT processing and storage on milk proteins 2020 , 385-421		3
59	Lipase Action on Milk Fat 2020 , 21-39		0
58	Milk Lipids: Lipolysis and Hydrolytic Rancidity 2019 ,		2
57	Evaluation of tilapia skin gelatin as a mammalian gelatin replacer in acid milk gels and low-fat stirred yogurt. <i>Journal of Dairy Science</i> , 2017 , 100, 3436-3447	4	34
56	Magnesium in milk. <i>International Dairy Journal</i> , 2017 , 71, 89-97	3.5	21
55	History and Scope of the Book 2017 , 1-13		
54	Non-Thermal Technologies 2017 , 427-460		
53	Heat Treatments of Milk [Thermisation and Pasteurisation] 2017 , 15-39		2
52	Heat Treatments of Milk [ESL, UHT and in-Container Sterilisation] 2017 , 41-64		
51	Microbiological Aspects 2017 , 65-101		1

50	UHT Processing and Equipment 2017 , 103-176		
49	Changes During Heat Treatment of Milk 2017 , 177-260		3
48	Changes During Storage of UHT Milk 2017 , 261-319		7
47	Quality Control and Assurance 2017 , 321-364		
46	Other Shelf-Stable Products 2017 , 365-425		
45	Proteomics of major bovine milk proteins: Novel insights. <i>International Dairy Journal</i> , 2017 , 67, 2-15	3.5	40
44	2017 ,		23
43	Optimum Thermal Processing for Extended Shelf-Life (ESL) Milk. <i>Foods</i> , 2017 , 6,	4.9	30
42	Protein Stability in Sterilised Milk and Milk Products 2016 , 247-286		8
41	Blocked Lysine in Dairy Products: Formation, Occurrence, Analysis, and Nutritional Implications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 206-218	16.4	73
40	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). <i>LWT - Food Science and Technology</i> , 2015 , 63, 934-938	5.4	6
39	Practical consequences of calcium addition to and removal from milk and milk products. <i>International Journal of Dairy Technology</i> , 2015 , 68, 1-10	3.7	34
38	Influence of pre-heat temperature, pre-heat holding time and high-heat temperature on fouling of reconstituted skim milk during UHT processing. <i>Journal of Food Engineering</i> , 2015 , 153, 45-52	6	14
37	Sensory evaluation and storage stability of UHT milk fortified with iron, magnesium and zinc. <i>Dairy Science and Technology</i> , 2015 , 95, 33-46		11
36	Effect of sulphhydryl reagents on the heat stability of whey protein isolate. <i>Food Chemistry</i> , 2014 , 163, 129-35	8.5	24
35	Volatile sulfur compounds in pasteurised and UHT milk during storage. <i>Dairy Science and Technology</i> , 2014 , 94, 241-253		33
34	The rheological properties of calcium-induced milk gels. <i>Journal of Food Engineering</i> , 2014 , 130, 45-51	6	28
33	Stability of Whey Proteins during Thermal Processing: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 1235-1251	16.4	201

32	Hypervariable pili and flagella genes provide suitable new targets for DNA high-resolution melt-based genotyping of dairy <i>Geobacillus</i> spp. <i>Journal of Food Protection</i> , 2014 , 77, 1715-22	2.5	
31	Textural and sensory properties of a calcium-induced milk gel. <i>Journal of Food Engineering</i> , 2014 , 139, 10-12	6	7
30	Effect of lactose on cross-linking of milk proteins during heat treatments. <i>International Journal of Dairy Technology</i> , 2013 , 66, 1-6	3.7	42
29	Direct evidence for the role of Maillard reaction products in protein cross-linking in milk powder during storage. <i>International Dairy Journal</i> , 2013 , 31, 83-91	3.5	50
28	Quantification of lactosylation of whey proteins in stored milk powder using multiple reaction monitoring. <i>Food Chemistry</i> , 2013 , 141, 1203-10	8.5	21
27	Characteristics of a calcium milk coagulum. <i>Journal of Food Engineering</i> , 2013 , 114, 147-152	6	14
26	Reduction of aggregation of β lactoglobulin during heating by dihydrolipoic acid. <i>Journal of Dairy Research</i> , 2013 , 80, 383-9	1.6	14
25	Heat-induced coagulation of whole milk by high levels of calcium chloride. <i>International Journal of Dairy Technology</i> , 2012 , 65, 183-190	3.7	19
24	A proteomic approach to detect lactosylation and other chemical changes in stored milk protein concentrate. <i>Food Chemistry</i> , 2012 , 132, 655-62	8.5	39
23	UHT milk contains multiple forms of β 1-casein that undergo degradative changes during storage. <i>Food Chemistry</i> , 2012 , 133, 689-696	8.5	12
22	Kinetics of enthalpy relaxation of milk protein concentrate powder upon ageing and its effect on solubility. <i>Food Chemistry</i> , 2012 , 134, 1368-73	8.5	22
21	Maillard reaction and protein cross-linking in relation to the solubility of milk powders. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12473-9	5.7	59
20	Preparation and functional properties of protein coprecipitate from sheep milk. <i>International Journal of Dairy Technology</i> , 2011 , 64, 461-466	3.7	7
19	Ageing-induced solubility loss in milk protein concentrate powder: effect of protein conformational modifications and interactions with water. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2576-81	4.7	21
18	Chemical and physical changes in milk protein concentrate (MPC80) powder during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5465-73	5.7	62
17	Influence of Dryer Type on Surface Characteristics of Milk Powders. <i>Drying Technology</i> , 2011 , 29, 758-769	6	48
16	Proteomic analysis of temperature-dependent changes in stored UHT milk. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1837-46	5.7	72
15	Ultra-high-temperature processing of chocolate flavoured milk. <i>Journal of Food Engineering</i> , 2010 , 96, 179-184	6	19

14	The effect of free Ca ²⁺ on the heat stability and other characteristics of low-heat skim milk powder. <i>International Dairy Journal</i> , 2009 , 19, 386-392	3.5	33
13	The influence of temperature on the foaming of milk. <i>International Dairy Journal</i> , 2008 , 18, 994-1002	3.5	45
12	Active packaging of UHT milk to prevent the development of stale flavour during storage. <i>Packaging Technology and Science</i> , 2007 , 20, 137-146	2.3	27
11	Lipoprotein lipase and lipolysis in milk. <i>International Dairy Journal</i> , 2006 , 16, 555-562	3.5	379
10	Resolution and characterisation of multiple isoforms of bovine kappa-casein by 2-DE following a reversible cysteine-tagging enrichment strategy. <i>Proteomics</i> , 2006 , 6, 3087-95	4.8	69
9	Methods of Detecting Fouling Caused by Heating of Milk. <i>Food Reviews International</i> , 2005 , 21, 267-293	5.5	24
8	Solid phase microextraction of stale flavour volatiles from the headspace of UHT milk. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 2421-2428	4.3	22
7	Analysis of O-glycosylation site occupancy in bovine kappa-casein glycoforms separated by two-dimensional gel electrophoresis. <i>Proteomics</i> , 2005 , 5, 990-1002	4.8	63
6	Heat-induced and other chemical changes in commercial UHT milks. <i>Journal of Dairy Research</i> , 2005 , 72, 442-6	1.6	59
5	Significance of frictional heating for effects of high pressure homogenisation on milk. <i>Journal of Dairy Research</i> , 2005 , 72, 393-9	1.6	75
4	Proteomic analysis of kappa-casein micro-heterogeneity. <i>Proteomics</i> , 2004 , 4, 743-52	4.8	96
3	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. <i>Journal of Dairy Research</i> , 1981 , 48, 253-65	1.6	27
2	Effects of mechanical agitation of raw milk on the milk-fat globule in relation to the level of induced lipolysis. <i>Journal of Dairy Research</i> , 1978 , 45, 373-380	1.6	25
1	UHT and Aseptic Processing of Milk and Milk Products		63-90 7