

Anthony Hj Paterson

List of Publications by Year in descending order

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Version: 2024-02-01

64
papers

1,163
citations

430874

18
h-index

414414

32
g-index

65
all docs

65
docs citations

65
times ranked

967
citing authors

#	ARTICLE	IF	CITATIONS
1	The prediction of moisture sorption isotherms for dairy powders. International Dairy Journal, 2005, 15, 411-418.	3.0	102
2	Development of stickiness in amorphous lactose at constant $T \sim T_g$ levels. International Dairy Journal, 2005, 15, 513-519.	3.0	97
3	Glass transition related cohesion of amorphous sugar powders. Journal of Food Engineering, 2006, 77, 997-1006.	5.2	97
4	Air-suspension particle coating in the food industry: Part I " state of the art. Powder Technology, 2007, 171, 25-33.	4.2	94
5	The contribution of milk fat towards the caking of dairy powders. International Dairy Journal, 2005, 15, 85-91.	3.0	61
6	Droplet impact and spreading: Droplet formulation effects. Chemical Engineering Science, 2007, 62, 2336-2345.	3.8	55
7	Effects of capillary condensation on the caking of bulk sucrose. Journal of Food Engineering, 2006, 77, 887-895.	5.2	49
8	Air-suspension coating in the food industry: Part II " micro-level process approach. Powder Technology, 2007, 171, 34-45.	4.2	46
9	Correlation between Powder Flow Properties Measured by Shear Testing and Hausner Ratio. Procedia Engineering, 2015, 102, 218-225.	1.2	37
10	Primary nucleation of alpha-lactose monohydrate: The effect of supersaturation and temperature. International Dairy Journal, 2011, 21, 455-461.	3.0	32
11	Lactose processing: From fundamental understanding to industrial application. International Dairy Journal, 2017, 67, 80-90.	3.0	30
12	Stickiness curves of high fat dairy powders using the particle gun. International Dairy Journal, 2007, 17, 998-1005.	3.0	21
13	Production and Uses of Lactose. , 2009, , 105-120.		21
14	Single droplet drying: Transition from the effective diffusion model to a modified receding interface model. Powder Technology, 2008, 179, 184-189.	4.2	20
15	Stickiness of skim milk powder using the particle gun technique. International Dairy Journal, 2009, 19, 137-141.	3.0	20
16	Cohesion of lactose powders at low consolidation stresses. Advanced Powder Technology, 2013, 24, 796-800.	4.1	20
17	Stickiness of maltodextrins using probe tack test during in-situ drying. Journal of Food Engineering, 2007, 80, 859-868.	5.2	19
18	Lactose Caking: Influence of the Particle Size Distribution and the Water Content. Procedia Engineering, 2015, 102, 114-122.	1.2	19

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19	A mathematical model for lactose dissolution, part II. Dissolution below the alpha lactose solubility limit. <i>Journal of Food Engineering</i> , 1998, 38, 15-25.	5.2	18
20	Stickiness during drying of amorphous skin-forming solutions using a probe tack test. <i>Journal of Food Engineering</i> , 2007, 81, 647-656.	5.2	16
21	Mathematical modelling and analysis of an industrial scale evaporative crystallizer producing lactose monohydrate. <i>Journal of Food Engineering</i> , 2015, 154, 49-57.	5.2	14
22	Effect of Preheating on Fouling of a Pilot Scale UHT Sterilizing Plant by Recombined, Reconstituted and Fresh Whole Milks. <i>Food and Bioproducts Processing</i> , 2006, 84, 279-285.	3.6	13
23	Study on lactose attrition inside the mixing cell of a laser diffraction particle sizer using a novel attrition index. <i>Powder Technology</i> , 2011, 208, 669-675.	4.2	13
24	Amorphous lactose crystallisation kinetics. <i>International Dairy Journal</i> , 2016, 56, 22-28.	3.0	13
25	Price Sensitivity of Bioethanol Produced in New Zealand from <i>Pinus radiata</i> Wood. <i>Energy Sources Part A Recovery, Utilization, and Environmental Effects</i> , 1989, 11, 135-150.	0.5	12
26	The practical implications of temperature induced moisture migration in bulk lactose. <i>Journal of Food Engineering</i> , 2009, 91, 85-90.	5.2	12
27	Development of hierarchical surface roughness on porous poly (vinylidene fluoride) membrane for membrane distillation process. <i>Polymer Engineering and Science</i> , 2020, 60, 1686-1698.	3.1	12
28	A mathematical model for lactose dissolution. <i>The Chemical Engineering Journal and the Biochemical Engineering Journal</i> , 1993, 53, B25-B33.	0.1	10
29	Shear testing of lactose powders: The influence of consolidation stress and particle size on bulk density and estimated cohesion. <i>Advanced Powder Technology</i> , 2014, 25, 1164-1170.	4.1	10
30	Prediction of the onset of caking in sucrose from temperature induced moisture movement. <i>Journal of Food Engineering</i> , 2008, 88, 466-473.	5.2	9
31	Nucleation of Alpha lactose monohydrate induced using flow through a venturi orifice. <i>Journal of Crystal Growth</i> , 2010, 312, 800-807.	1.5	9
32	Measurement of the viscosity of freeze dried amorphous lactose near the glass transition temperature. <i>International Dairy Journal</i> , 2015, 43, 27-32.	3.0	9
33	A mathematical model based parametric sensitivity analysis of an evaporative crystallizer for lactose monohydrate. <i>Food and Bioproducts Processing</i> , 2016, 97, 1-11.	3.6	9
34	Understanding the shear and extensional properties of pomace-fibre suspensions prior to the spray drying process. <i>LWT - Food Science and Technology</i> , 2019, 99, 138-147.	5.2	9
35	Prediction of the glass transition temperature of low molecular weight components and polysaccharide mixtures. <i>Journal of Food Engineering</i> , 2021, 292, 110345.	5.2	9
36	Mathematical approach to lipid oxidation of goat infant formula powder. <i>International Dairy Journal</i> , 2020, 109, 104747.	3.0	9

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37	Droplet impact and spreading on lecithinated anhydrous milkfat surfaces. Journal of Food Engineering, 2009, 90, 525-530.	5.2	8
38	Caking Development in Lemon Juice Powder. Procedia Engineering, 2015, 102, 142-149.	1.2	8
39	Lactose and Oligosaccharides Lactose: Production, Applications. , 2011, , 196-201.		7
40	Effect of galacto-oligosaccharide concentration on the kinetics of lactose crystallisation. International Dairy Journal, 2015, 41, 26-31.	3.0	7
41	The effect of agitation on the nucleation of α -lactose monohydrate. International Dairy Journal, 2016, 61, 114-119.	3.0	7
42	Transformation of lactose for value-added ingredients. , 2009, , 625-643.		6
43	Stokes shape factor for lactose crystals. Advanced Powder Technology, 2011, 22, 454-457.	4.1	6
44	Effect of autogenous pressure on volatile pyrolysis products. Fuel, 2018, 225, 80-88.	6.4	6
45	Effect of homogenisation and preheat treatment of fresh, recombined and reconstituted whole milk on subsequent fouling of UHT sterilisation plant. International Dairy Journal, 2018, 87, 16-25.	3.0	6
46	Atomization behaviour of juice-fibre suspensions in a two-fluid nozzle. Journal of Food Engineering, 2019, 256, 53-60.	5.2	6
47	A constant humidity air supply system for pilot scale applications. International Journal of Food Science and Technology, 2002, 37, 369-374.	2.7	5
48	Secondary nucleation studies on alpha lactose monohydrate under stirred conditions. International Dairy Journal, 2017, 66, 61-67.	3.0	5
49	The effect of polysaccharide blends and salts on the glass transition temperature of the monosaccharide glucose. Journal of Food Engineering, 2022, 322, 110961.	5.2	5
50	Solids circulation in a dual-spouted bed flow loop. Powder Technology, 1983, 35, 171-179.	4.2	4
51	Relating Rice Grain Quality to Conditions during Sun Drying. International Journal of Food Engineering, 2013, 9, 385-391.	1.5	4
52	Prediction of the effect of water on the glass transition temperature of low molecular weight and polysaccharide mixtures. Food Hydrocolloids, 2022, 128, 107573.	10.7	4
53	Initial work on developing a cooking protocol for producing re-structured meat under controlled conditions. Procedia Food Science, 2011, 1, 662-666.	0.6	3
54	A Mathematical Model Of Solar Drying Of Rice. International Journal of Food Engineering, 2012, 8, .	1.5	3

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55	Lactose and Oligosaccharides: Lactose: Production, Applications. , 2016, , .		3
56	Nucleation of lactose using continuous orifice flow. International Dairy Journal, 2016, 61, 148-154.	3.0	3
57	Theoretical prediction of atomization performance of fibre suspensions and the effect of feed temperature and air velocity. Journal of Food Engineering, 2020, 269, 109742.	5.2	3
58	Reduction of alpha lactose monohydrate build-up in pneumatic conveying lines: The use of rubber lined bends. Powder Technology, 2008, 187, 195-199.	4.2	2
59	The effect of temperature on the development of browning of amorphous and crystalline lactose. International Dairy Journal, 2017, 73, 63-67.	3.0	2
60	Measuring viscosity of supersaturated lactose solutions using dynamic light scattering. International Dairy Journal, 2020, 102, 104596.	3.0	2
61	Measurement of the Effective Diffusion Coefficient of Water in Spray Dried Amorphous Lactose Particles. Procedia Food Science, 2011, 1, 1924-1931.	0.6	1
62	Laminar flow continuous settling crystalliser. Part 1. Initial exploration. International Dairy Journal, 2017, 72, 1-13.	3.0	1
63	Laminar flow continuous settling crystalliser. Part 2. Modifications. International Dairy Journal, 2017, 72, 14-22.	3.0	0
64	Lactose: Production, Applications. , 2022, , 764-770.		0