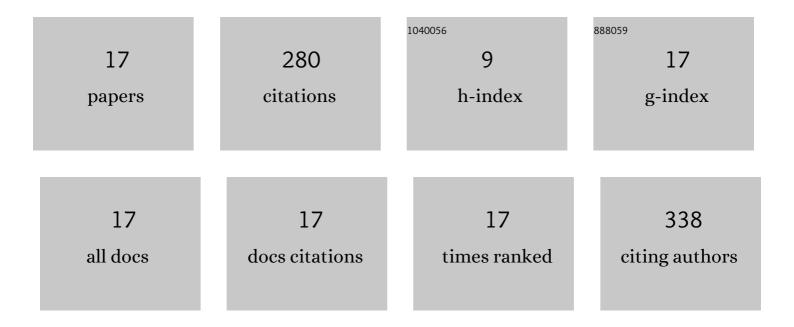
Ekaterini Moschopoulou

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Assessment of heat treatment of various types of milk. Food Chemistry, 2014, 159, 293-301.	8.2	76
2	Effect of milk kind and storage on the biochemical, textural and biofunctional characteristics of set-type yoghurt. International Dairy Journal, 2018, 77, 47-55.	3.0	44
3	Effect of technological parameters on the characteristics of kasseri cheese made from raw or pasteurized ewes' milk. International Journal of Dairy Technology, 2001, 54, 69-77.	2.8	26
4	Application of high-pressure treatment on ovine brined cheese: Effect on composition and microflora throughout ripening. Innovative Food Science and Emerging Technologies, 2010, 11, 543-550.	5.6	20
5	Effect of natamycin-containing coating on the evolution of biochemical and microbiological parameters during the ripening and storage of ovine hard-Gruyère-type cheese. International Dairy Journal, 2015, 50, 1-8.	3.0	20
6	Influence of Salting Method on the Chemical and Texture Characteristics of Ovine Halloumi Cheese. Foods, 2019, 8, 232.	4.3	16
7	Ovine ice cream made with addition of whey protein concentrates of ovine-caprine origin. International Dairy Journal, 2021, 122, 105146.	3.0	14
8	Effect of different manufacturing parameters on the characteristics of Graviera Kritis cheese. International Journal of Dairy Technology, 2004, 57, 215-220.	2.8	12
9	Direct determination of lactulose in heatâ€treated milk using diffuse reflectance infrared Fourier transform spectroscopy and partial least squares regression. International Journal of Dairy Technology, 2015, 68, 448-453.	2.8	11
10	Microfiltration of Ovine and Bovine Milk: Effect on Microbial Counts and Biochemical Characteristics. Foods, 2020, 9, 284.	4.3	11
11	Quark-Type Cheese: Effect of Fat Content, Homogenization, and Heat Treatment of Cheese Milk. Foods, 2021, 10, 184.	4.3	10
12	Changes in Native Whey Protein Content, Gel Formation, and Endogenous Enzyme Activities Induced by Flow-Through Heat Treatments of Goat and Sheep Milk. Dairy, 2021, 2, 410-421.	2.0	5
13	Set-style yoghurts made from goat milk bases fortified with whey protein concentrates. Journal of Dairy Research, 2019, 86, 361-367.	1.4	4
14	Effect of high-pressure-treated starter on ripening of Feta cheese. Dairy Science and Technology, 2013, 93, 11-20.	2.2	3
15	CHEESE and WHEY: The Outcome of Milk Curdling. Foods, 2021, 10, 1008.	4.3	3
16	Kaimaki ice cream as a vehicle for Limosilactobacillus fermentum ACA-DC 179 to exert potential probiotic effects: Overview of strain stability and final product quality. International Dairy Journal, 2021, 123, 105177.	3.0	3
17	Novel Processing Technology of Dairy Products. Foods, 2021, 10, 2407.	4.3	2