

Ekaterini Moschopoulou

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

280
citations

1040056

9
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

338
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of heat treatment of various types of milk. <i>Food Chemistry</i> , 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. <i>International Dairy Journal</i> , 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. <i>International Journal of Dairy Technology</i> , 2001, 54, 69-77.	2.8	26
4	Application of high-pressure treatment on ovine brined cheese: Effect on composition and microflora throughout ripening. <i>Innovative Food Science and Emerging Technologies</i> , 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. <i>International Dairy Journal</i> , 2015, 50, 1-8.	3.0	20
6	Influence of Salting Method on the Chemical and Texture Characteristics of Ovine Halloumi Cheese. <i>Foods</i> , 2019, 8, 232.	4.3	16
7	Ovine ice cream made with addition of whey protein concentrates of ovine-caprine origin. <i>International Dairy Journal</i> , 2021, 122, 105146.	3.0	14
8	Effect of different manufacturing parameters on the characteristics of Graviera Kritis cheese. <i>International Journal of Dairy Technology</i> , 2004, 57, 215-220.	2.8	12
9	Direct determination of lactulose in heat-treated milk using diffuse reflectance infrared Fourier transform spectroscopy and partial least squares regression. <i>International Journal of Dairy Technology</i> , 2015, 68, 448-453.	2.8	11
10	Microfiltration of Ovine and Bovine Milk: Effect on Microbial Counts and Biochemical Characteristics. <i>Foods</i> , 2020, 9, 284.	4.3	11
11	Quark-Type Cheese: Effect of Fat Content, Homogenization, and Heat Treatment of Cheese Milk. <i>Foods</i> , 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. <i>Dairy</i> , 2021, 2, 410-421.	2.0	5
13	Set-style yoghurts made from goat milk bases fortified with whey protein concentrates. <i>Journal of Dairy Research</i> , 2019, 86, 361-367.	1.4	4
14	Effect of high-pressure-treated starter on ripening of Feta cheese. <i>Dairy Science and Technology</i> , 2013, 93, 11-20.	2.2	3
15	CHEESE and WHEY: The Outcome of Milk Curdling. <i>Foods</i> , 2021, 10, 1008.	4.3	3
16	Kaimaki ice cream as a vehicle for <i>Limosilactobacillus fermentum</i> ACA-DC 179 to exert potential probiotic effects: Overview of strain stability and final product quality. <i>International Dairy Journal</i> , 2021, 123, 105177.	3.0	3
17	Novel Processing Technology of Dairy Products. <i>Foods</i> , 2021, 10, 2407.	4.3	2