

Roberto Julio Ceruti

List of Publications by Year in descending order

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6
papers

58
citations

1937685

4
h-index

1872680

6
g-index

6
all docs

6
docs citations

6
times ranked

68
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of the degree of hydrolysis on the bioactive properties of whey protein hydrolysates using Alcalase [®] . International Journal of Dairy Technology, 2019, 72, 573-584.	2.8	15
2	Immobilization of Carboxypeptidase A into Modified Chitosan Matrixes by Covalent Attachment. Applied Biochemistry and Biotechnology, 2018, 185, 1029-1043.	2.9	14
3	Volatile profile evolution of Reggianito cheese during ripening under different temperature-time combinations. European Food Research and Technology, 2016, 242, 1369-1378.	3.3	11
4	Acceleration of Reggianito cheese ripening. Effect of increased initial ripening temperatures on biochemical and sensory characteristics. Dairy Science and Technology, 2015, 95, 231-243.	2.2	3
5	Effect of increased initial ripening temperature on the sensory characteristics of Reggianito cheese. International Journal of Dairy Technology, 2014, 67, 539-546.	2.8	3
6	The influence of elevated initial ripening temperature on the proteolysis in Reggianito cheese. Food Research International, 2012, 48, 34-40.	6.2	12