

# Golfo Moatsou

## List of Publications by Year in descending order

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58  
papers

1,017  
citations

361413

20  
h-index

477307

29  
g-index

62  
all docs

62  
docs citations

62  
times ranked

970  
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of heat treatment of various types of milk. Food Chemistry, 2014, 159, 293-301.	8.2	76
2	Major whey proteins in ovine and caprine acid wheys from indigenous greek breeds. International Dairy Journal, 2005, 15, 123-131.	3.0	53
3	Evolution of proteolysis during the ripening of traditional Feta cheese. Dairy Science and Technology, 2002, 82, 601-611.	0.9	47
4	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
5	Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis. Food Chemistry, 2008, 106, 1271-1277.	8.2	38
6	Indigenous enzymatic activities in ovine and caprine milks. International Journal of Dairy Technology, 2010, 63, 16-31.	2.8	37
7	Effect of artisanal liquid rennet from kids and lambs abomasa on the characteristics of Feta cheese. Food Chemistry, 2004, 88, 517-525.	8.2	36
8	White brined cheeses: A diachronic exploitation of small ruminants milk in Greece. Small Ruminant Research, 2011, 101, 113-121.	1.2	35
9	Sheep milk components: Focus on nutritional advantages and biofunctional potential. Small Ruminant Research, 2019, 180, 86-99.	1.2	35
10	Comparative study of the protein fraction of goat milk from the Indigenous Greek breed and from international breeds. Food Chemistry, 2008, 106, 509-520.	8.2	30
11	Casein fraction of ovine milk from indigenous Greek breeds. Dairy Science and Technology, 2004, 84, 285-296.	0.9	30
12	Proteolysis and related enzymatic activities in ten Greek cheese varieties. Dairy Science and Technology, 2012, 92, 57-73.	2.2	29
13	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
14	Residual alkaline phosphatase activity after heat treatment of ovine and caprine milk. Small Ruminant Research, 2006, 65, 237-241.	1.2	26
15	Recent developments in antibody-based analytical methods for the differentiation of milk from different species. International Journal of Dairy Technology, 2003, 56, 133-138.	2.8	25
16	Detection of caprine casein in ovine Halloumi cheese. International Dairy Journal, 2004, 14, 219-226.	3.0	25
17	Casein fraction of bulk milks from different caprine breeds. Food Chemistry, 2004, 87, 75-81.	8.2	24
18	Nitrogenous fractions during the manufacture of whey protein concentrates from Feta cheese whey. Food Chemistry, 2003, 81, 209-217.	8.2	23

#	ARTICLE	IF	CITATIONS
19	Effect of high-pressure treatment at various temperatures on activity of indigenous proteolytic enzymes and denaturation of whey proteins in ovine milk. <i>International Dairy Journal</i> , 2008, 18, 1119-1125.	3.0	22
20	The influence of functional properties of different whey protein concentrates on the rheological and emulsification capacity of blends with xanthan gum. <i>Carbohydrate Polymers</i> , 2011, 86, 433-440.	10.2	22
21	Effect of high pressure treatment applied on starter culture or on semi-ripened cheese in the quality and ripening of cheese in brine. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 312-320.	5.6	21
22	Effect of high-pressure treatment at various temperatures on indigenous proteolytic enzymes and whey protein denaturation in bovine milk. <i>Journal of Dairy Research</i> , 2008, 75, 262-269.	1.4	20
23	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
24	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
25	Composition and Properties of Non-cow Milk and Products. , 2016, , 81-116.		19
26	Feta and Other Balkan Cheeses. , 0, , 43-76.		18
27	Protein composition and polymorphism in the milk of Skopelos goats. <i>Dairy Science and Technology</i> , 2006, 86, 345-357.	0.9	17
28	Effect of supplementation of brine with calcium on the Feta cheese ripening. <i>International Journal of Dairy Technology</i> , 2015, 68, 420-426.	2.8	15
29	Development of Reduced-Fat, Reduced-Sodium Semi-Hard Sheep Milk Cheese. <i>Foods</i> , 2019, 8, 204.	4.3	15
30	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
31	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
32	Microfiltration of Ovine and Bovine Milk: Effect on Microbial Counts and Biochemical Characteristics. <i>Foods</i> , 2020, 9, 284.	4.3	11
33	Study of Caprine $\beta$ -casein using Reversed-phase High-performance Liquid Chromatography and Mass Spectroscopy: Identification of a New Genetic Variant. <i>Protein Journal</i> , 2007, 26, 562-568.	1.6	10
34	Quark-Type Cheese: Effect of Fat Content, Homogenization, and Heat Treatment of Cheese Milk. <i>Foods</i> , 2021, 10, 184.	4.3	10
35	Yoghurt-Type Gels from Skim Sheep Milk Base Enriched with Whey Protein Concentrate Hydrolysates and Processed by Heating or High Hydrostatic Pressure. <i>Foods</i> , 2019, 8, 342.	4.3	9
36	The effect of addition of skimmed milk on the characteristics of Myzithra cheeses. <i>Food Chemistry</i> , 2015, 180, 164-170.	8.2	7

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37	Preparation of Functional Yogurt Enriched With Olive-Derived Products. , 2017, , 203-220.		7
38	Para- $\kappa$ -casein during the ripening and storage of low-pH, high-moisture Feta cheese. Journal of Dairy Research, 2018, 85, 226-231.	1.4	7
39	Effect of high hydrostatic pressure treatment on the viability and acidification ability of lactic acid bacteria. International Dairy Journal, 2019, 96, 50-57.	3.0	7
40	Partial substitution of sheep and goat milks of various fat contents by the respective sweet buttermilks: Effect of cream heat treatment. LWT - Food Science and Technology, 2020, 133, 109926.	5.2	7
41	Effect of Enrichment of Bovine Milk With Whey Proteins on Biofunctional and Rheological Properties of Low Fat Yoghurt-Type Products. Current Research in Nutrition and Food Science, 2016, 4, 105-113.	0.8	7
42	The response of goats to different starch/NDF ratios of concentrates on the milk chemical composition, fatty acid profile, casein fractions and rennet clotting properties. Small Ruminant Research, 2017, 156, 82-88.	1.2	6
43	Properties of Sweet Buttermilk Released from the Churning of Cream Separated from Sheep or Cow Milk or Sheep Cheese Whey: Effect of Heat Treatment and Storage of Cream. Foods, 2022, 11, 465.	4.3	6
44	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
45	FT-MIR Analysis of Water-Soluble Extracts during the Ripening of Sheep Milk Cheese with Different Phospholipid Content. Dairy, 2021, 2, 530-541.	2.0	5
46	Use of sweet sheep buttermilk in the manufacture of reduced-fat sheep milk cheese. International Dairy Journal, 2021, 120, 105079.	3.0	5
47	Set-style yoghurts made from goat milk bases fortified with whey protein concentrates. Journal of Dairy Research, 2019, 86, 361-367.	1.4	4
48	Whey Protein Hydrolysates of Sheep/Goat Origin Produced by the Action of Trypsin without pH Control: Degree of Hydrolysis, Antihypertensive Potential and Antioxidant Activities. Foods, 2022, 11, 2103.	4.3	4
49	Effect of high-pressure-treated starter on ripening of Feta cheese. Dairy Science and Technology, 2013, 93, 11-20.	2.2	3
50	Microbiology of Raw Milk. , 2014, , 1-38.		3
51	CHEESE and WHEY: The Outcome of Milk Curdling. Foods, 2021, 10, 1008.	4.3	3
52	Comparative study of the paracasein fraction of two ewe's milk cheese varieties. Journal of Dairy Research, 2015, 82, 491-498.	1.4	3
53	“Cheese: Technology, Compositional, Physical and Biofunctional Properties:” A Special Issue. Foods, 2019, 8, 512.	4.3	2
54	The Enzymology of Non-bovine Milk. Food Engineering Series, 2021, , 181-208.	0.7	0

#	ARTICLE	IF	CITATIONS
55	Detection of Adulterations. , 2010, , 865-885.		0
56	Greek Dairy Products. , 2016, , 267-320.		0
57	Greek Dairy Products. , 2017, , 267-320.		0
58	Editorial: Sustainable Solutions in Food Technology. Frontiers in Nutrition, 2022, 9, 855521.	3.7	0