

Golfo Moatsou

List of Publications by Year in descending order

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Version: 2024-02-01

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 | 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. <i>Foods</i> , 2022, 11, 465. | 4.3 | 6 |
| 2 | Editorial: Sustainable Solutions in Food Technology. <i>Frontiers in Nutrition</i> , 2022, 9, 855521. | 3.7 | 0 |
| 3 | Whey Protein Hydrolysates of Sheep/Goat Origin Produced by the Action of Trypsin without pH Control: Degree of Hydrolysis, Antihypertensive Potential and Antioxidant Activities. <i>Foods</i> , 2022, 11, 2103. | 4.3 | 4 |
| 4 | Quark-Type Cheese: Effect of Fat Content, Homogenization, and Heat Treatment of Cheese Milk. <i>Foods</i> , 2021, 10, 184. | 4.3 | 10 |
| 5 | The Enzymology of Non-bovine Milk. <i>Food Engineering Series</i> , 2021, , 181-208. | 0.7 | 0 |
| 6 | CHEESE and WHEY: The Outcome of Milk Curdling. <i>Foods</i> , 2021, 10, 1008. | 4.3 | 3 |
| 7 | 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 |
| 8 | FT-MIR Analysis of Water-Soluble Extracts during the Ripening of Sheep Milk Cheese with Different Phospholipid Content. <i>Dairy</i> , 2021, 2, 530-541. | 2.0 | 5 |
| 9 | Use of sweet sheep buttermilk in the manufacture of reduced-fat sheep milk cheese. <i>International Dairy Journal</i> , 2021, 120, 105079. | 3.0 | 5 |
| 10 | Partial substitution of sheep and goat milks of various fat contents by the respective sweet buttermilks: Effect of cream heat treatment. <i>LWT - Food Science and Technology</i> , 2020, 133, 109926. | 5.2 | 7 |
| 11 | Microfiltration of Ovine and Bovine Milk: Effect on Microbial Counts and Biochemical Characteristics. <i>Foods</i> , 2020, 9, 284. | 4.3 | 11 |
| 12 | Development of Reduced-Fat, Reduced-Sodium Semi-Hard Sheep Milk Cheese. <i>Foods</i> , 2019, 8, 204. | 4.3 | 15 |
| 13 | Sheep milk components: Focus on nutritional advantages and biofunctional potential. <i>Small Ruminant Research</i> , 2019, 180, 86-99. | 1.2 | 35 |
| 14 | 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 |
| 15 | 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 |
| 16 | Effect of high hydrostatic pressure treatment on the viability and acidification ability of lactic acid bacteria. <i>International Dairy Journal</i> , 2019, 96, 50-57. | 3.0 | 7 |
| 17 | “Cheese: Technology, Compositional, Physical and Biofunctional Properties:” A Special Issue. <i>Foods</i> , 2019, 8, 512. | 4.3 | 2 |
| 18 | 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 |

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|----|--|-----|-----------|
| 19 | Para- κ -casein during the ripening and storage of low-pH, high-moisture Feta cheese. <i>Journal of Dairy Research</i> , 2018, 85, 226-231. | 1.4 | 7 |
| 20 | 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. <i>Small Ruminant Research</i> , 2017, 156, 82-88. | 1.2 | 6 |
| 21 | Preparation of Functional Yogurt Enriched With Olive-Derived Products. , 2017, , 203-220. | | 7 |
| 22 | Greek Dairy Products. , 2017, , 267-320. | | 0 |
| 23 | Composition and Properties of Non-cow Milk and Products. , 2016, , 81-116. | | 19 |
| 24 | 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 |
| 25 | Effect of Enrichment of Bovine Milk With Whey Proteins on Biofunctional and Rheological Properties of Low Fat Yoghurt-Type Products. <i>Current Research in Nutrition and Food Science</i> , 2016, 4, 105-113. | 0.8 | 7 |
| 26 | Greek Dairy Products. , 2016, , 267-320. | | 0 |
| 27 | 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 |
| 28 | 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 |
| 29 | The effect of addition of skimmed milk on the characteristics of Myzithra cheeses. <i>Food Chemistry</i> , 2015, 180, 164-170. | 8.2 | 7 |
| 30 | 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 |
| 31 | Comparative study of the paracasein fraction of two ewe's milk cheese varieties. <i>Journal of Dairy Research</i> , 2015, 82, 491-498. | 1.4 | 3 |
| 32 | Assessment of heat treatment of various types of milk. <i>Food Chemistry</i> , 2014, 159, 293-301. | 8.2 | 76 |
| 33 | Microbiology of Raw Milk. , 2014, , 1-38. | | 3 |
| 34 | Effect of high-pressure-treated starter on ripening of Feta cheese. <i>Dairy Science and Technology</i> , 2013, 93, 11-20. | 2.2 | 3 |
| 35 | Proteolysis and related enzymatic activities in ten Greek cheese varieties. <i>Dairy Science and Technology</i> , 2012, 92, 57-73. | 2.2 | 29 |
| 36 | White brined cheeses: A diachronic exploitation of small ruminants milk in Greece. <i>Small Ruminant Research</i> , 2011, 101, 113-121. | 1.2 | 35 |

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|----|--|------|-----------|
| 37 | 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 |
| 38 | Indigenous enzymatic activities in ovine and caprine milks. <i>International Journal of Dairy Technology</i> , 2010, 63, 16-31. | 2.8 | 37 |
| 39 | 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 |
| 40 | Detection of Adulterations. , 2010, , 865-885. | | 0 |
| 41 | Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis. <i>Food Chemistry</i> , 2008, 106, 1271-1277. | 8.2 | 38 |
| 42 | Comparative study of the protein fraction of goat milk from the Indigenous Greek breed and from international breeds. <i>Food Chemistry</i> , 2008, 106, 509-520. | 8.2 | 30 |
| 43 | 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 |
| 44 | 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 |
| 45 | Study of Caprine β -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 |
| 46 | Residual alkaline phosphatase activity after heat treatment of ovine and caprine milk. <i>Small Ruminant Research</i> , 2006, 65, 237-241. | 1.2 | 26 |
| 47 | Protein composition and polymorphism in the milk of Skopelos goats. <i>Dairy Science and Technology</i> , 2006, 86, 345-357. | 0.9 | 17 |
| 48 | Major whey proteins in ovine and caprine acid wheys from indigenous greek breeds. <i>International Dairy Journal</i> , 2005, 15, 123-131. | 3.0 | 53 |
| 49 | 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 |
| 50 | Casein fraction of bulk milks from different caprine breeds. <i>Food Chemistry</i> , 2004, 87, 75-81. | 8.2 | 24 |
| 51 | Effect of artisanal liquid rennet from kids and lambs abomasa on the characteristics of Feta cheese. <i>Food Chemistry</i> , 2004, 88, 517-525. | 8.2 | 36 |
| 52 | Detection of caprine casein in ovine Halloumi cheese. <i>International Dairy Journal</i> , 2004, 14, 219-226. | 3.0 | 25 |
| 53 | Casein fraction of ovine milk from indigenous Greek breeds. <i>Dairy Science and Technology</i> , 2004, 84, 285-296. | 0.9 | 30 |
| 54 | Recent developments in antibody-based analytical methods for the differentiation of milk from different species. <i>International Journal of Dairy Technology</i> , 2003, 56, 133-138. | 2.8 | 25 |

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|----|--|-----|-----------|
| 55 | Nitrogenous fractions during the manufacture of whey protein concentrates from Feta cheese whey. Food Chemistry, 2003, 81, 209-217. | 8.2 | 23 |
| 56 | Evolution of proteolysis during the ripening of traditional Feta cheese. Dairy Science and Technology, 2002, 82, 601-611. | 0.9 | 47 |
| 57 | 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 |
| 58 | Feta and Other Balkan Cheeses. , 0, , 43-76. | | 18 |