

Stephanie Clark

List of Publications by Year in descending order

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Version: 2024-02-01

80
papers

2,135
citations

201674

27
h-index

265206

42
g-index

81
all docs

81
docs citations

81
times ranked

2194
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a shelf-stable, gel-based delivery system for probiotics by encapsulation, 3D printing, and freeze-drying. <i>LWT - Food Science and Technology</i> , 2022, 157, 113075.	5.2	25
2	Novel lecithin-based oleogels and oleogel emulsions delay lipid oxidation and extend probiotic bacteria survival. <i>LWT - Food Science and Technology</i> , 2021, 136, 110353.	5.2	37
3	Edible lecithin, stearic acid, and whey protein bigels enhance survival of probiotics during in vitro digestion. <i>Food Bioscience</i> , 2021, 39, 100813.	4.4	28
4	RNA Sequencing Reveals Key Metabolic Pathways Are Modified by Short-Term Whole Egg Consumption. <i>Frontiers in Nutrition</i> , 2021, 8, 652192.	3.7	0
5	Process scale-up and technoeconomic analysis of phospholipid extraction from a dairy byproduct (whey protein phospholipid concentrate). <i>Journal of Dairy Science</i> , 2021, 104, 8610-8617.	3.4	2
6	Bigels as probiotic protective systems in yogurt. <i>Journal of Food Science</i> , 2021, 86, 4892-4900.	3.1	21
7	Development and characterization of a novel soy lecithin-stearic acid and whey protein concentrate bigel system for potential edible applications. <i>Food Hydrocolloids</i> , 2020, 101, 105570.	10.7	62
8	Development of Industrially Scalable Method for Phospholipids and Branch Chain Fatty Acids of Dairy byproduct. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 1043-1053.	1.9	10
9	Whole egg consumption increases gene expression within the glutathione pathway in the liver of Zucker Diabetic Fatty rats. <i>PLoS ONE</i> , 2020, 15, e0240885.	2.5	2
10	Application of zinc and calcium acetate to precipitate milk fat globule membrane components from a dairy by-product. <i>Journal of Dairy Science</i> , 2020, 103, 1303-1314.	3.4	13
11	Use of auctions to assess consumer value for fresh and end-of-code milk. <i>Journal of Dairy Science</i> , 2020, 103, 4138-4150.	3.4	3
12	Use of auctions to assess consumer value for milk from different packaging. <i>Journal of Dairy Science</i> , 2020, 103, 4121-4137.	3.4	1
13	Neither thermosonication nor cold sonication is better than pasteurization for milk shelf life. <i>Journal of Dairy Science</i> , 2019, 102, 3965-3977.	3.4	16
14	Development of lecithin and stearic acid based oleogels and oleogel emulsions for edible semisolid applications. <i>Food Research International</i> , 2019, 116, 79-89.	6.2	76
15	Rheological Properties of Yogurt: Effects of Ingredients, Processing and Handling. <i>Food Engineering Series</i> , 2019, , 203-229.	0.7	9
16	Feeding reduced-fat dried distillers grains with solubles to lactating Holstein dairy cows does not alter milk composition or cause late blowing in cheese. <i>Journal of Dairy Science</i> , 2018, 101, 5838-5850.	3.4	10
17	Batch thermosonication for the reduction of plasmin activity in skim milk. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13616.	2.0	10
18	Extrusion modifies some physicochemical properties of milk protein concentrate for improved performance in high-protein nutrition bars. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 391-399.	3.5	14

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19	Effects of Proximate Oxidants and Antioxidants on the Total Antioxidant Capacity and Lipid Oxidation Products of Milk During Refrigerated Storage. <i>Journal of Food Science</i> , 2018, 83, 275-283.	3.1	19
20	Extraction of phospholipids from a dairy by-product (whey protein phospholipid concentrate) using ethanol. <i>Journal of Dairy Science</i> , 2018, 101, 8778-8787.	3.4	38
21	Particle Size of Milk Protein Concentrate Powder Affects the Texture of High-Protein Nutrition Bars During Storage. <i>Journal of Food Science</i> , 2017, 82, 913-921.	3.1	14
22	A 100-Year Review: Advances in goat milk research. <i>Journal of Dairy Science</i> , 2017, 100, 10026-10044.	3.4	203
23	Lactational performance of Holstein dairy cows fed 3 concentrations of full-fat corn dried distillers grains with solubles. <i>The Professional Animal Scientist</i> , 2017, 33, 567-574.	0.7	0
24	Microstructural Changes in High-Protein Nutrition Bars Formulated with Extruded or Toasted Milk Protein Concentrate. <i>Journal of Food Science</i> , 2016, 81, C332-40.	3.1	11
25	Instrumental and Sensory Texture Attributes of High-Protein Nutrition Bars Formulated with Extruded Milk Protein Concentrate. <i>Journal of Food Science</i> , 2016, 81, S1254-62.	3.1	26
26	Textural performance of crosslinked or reduced-calcium milk protein ingredients in model high-protein nutrition bars. <i>Journal of Dairy Science</i> , 2016, 99, 6061-6070.	3.4	11
27	Diacetyl in Foods: A Review of Safety and Sensory Characteristics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 634-643.	11.7	74
28	Quality characteristics and plasmin activity of thermosonicated skim milk and cream. <i>Journal of Dairy Science</i> , 2015, 98, 6678-6691.	3.4	31
29	Feeding dried distillers grains with solubles affects composition but not oxidative stability of milk. <i>Journal of Dairy Science</i> , 2015, 98, 2908-2919.	3.4	12
30	Short communication: No antimicrobial effects from one source of commercial dried distillers grains with solubles. <i>Journal of Dairy Science</i> , 2015, 98, 8554-8559.	3.4	2
31	Dried distillers grains with solubles do not always cause late blowing in baby Swiss cheese. <i>Journal of Dairy Science</i> , 2015, 98, 8545-8553.	3.4	5
32	Use of just-about-right scales and penalty analysis to determine appropriate concentrations of stevia sweeteners for vanilla yogurt. <i>Journal of Dairy Science</i> , 2014, 97, 3262-3272.	3.4	61
33	Characterization of Extruded and Toasted Milk Protein Concentrates. <i>Journal of Food Science</i> , 2013, 78, E861-7.	3.1	18
34	Impact of High Hydrostatic Pressure and Heat Treatments on Milk Gel Properties: A Comparative Rheological Study. <i>International Journal of Food Properties</i> , 2012, 15, 613-627.	3.0	16
35	High-pressure processing inactivates <i>Listeria innocua</i> yet compromises Queso Fresco crumbling properties. <i>Journal of Dairy Science</i> , 2012, 95, 4851-4862.	3.4	25
36	Shelf-Stable Egg-Based Products Processed by High Pressure Thermal Sterilization. <i>Food Engineering Reviews</i> , 2012, 4, 55-67.	5.9	17

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37	Career Preparedness Survey Outcomes of Food Science Graduates—A Follow-Up Assessment. <i>Journal of Food Science Education</i> , 2012, 11, 8-15.	1.0	14
38	Sodium content in retail Cheddar, Mozzarella, and process cheeses varies considerably in the United States. <i>Journal of Dairy Science</i> , 2011, 94, 1605-1615.	3.4	45
39	High-pressure homogenization of raw and pasteurized milk modifies the yield, composition, and texture of queso fresco cheese. <i>Journal of Dairy Science</i> , 2011, 94, 1201-1210.	3.4	27
40	Whey beverages decrease blood pressure in prehypertensive and hypertensive young men and women. <i>International Dairy Journal</i> , 2010, 20, 753-760.	3.0	44
41	Short communication: Low-fat ice cream flavor not modified by high hydrostatic pressure treatment of whey protein concentrate. <i>Journal of Dairy Science</i> , 2010, 93, 1452-1458.	3.4	6
42	Changes in structure and functional properties of whey proteins induced by high hydrostatic pressure: A review. <i>Frontiers of Chemical Engineering in China</i> , 2009, 3, 436-442.	0.6	8
43	Mapping Differences in Consumer Perception of Sharp Cheddar Cheese in the United States. <i>Journal of Food Science</i> , 2009, 74, S276-85.	3.1	23
44	Protease stability in bovine milk under combined thermal-high hydrostatic pressure treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 314-320.	5.6	21
45	High hydrostatic pressure modification of whey protein concentrate for use in low-fat whipping cream improves foaming properties. <i>Journal of Dairy Science</i> , 2009, 92, 3049-3056.	3.4	25
46	High Hydrostatic Pressure Modification of Whey Protein Concentrate for Improved Functional Properties. <i>Journal of Dairy Science</i> , 2008, 91, 1299-1307.	3.4	32
47	High Hydrostatic Pressure Modification of Whey Protein Concentrate for Improved Body and Texture of Lowfat Ice Cream. <i>Journal of Dairy Science</i> , 2008, 91, 1308-1316.	3.4	50
48	Influence of Salt-to-Moisture Ratio on Starter Culture and Calcium Lactate Crystal Formation. <i>Journal of Dairy Science</i> , 2008, 91, 2967-2980.	3.4	16
49	History of Sensory Analysis. , 2008, , 1-6.		1
50	Latin American Cheeses. , 2008, , 489-504.		0
51	Yield stress for initial firmness determination on yogurt. <i>Journal of Food Engineering</i> , 2007, 80, 990-995.	5.2	44
52	CONSUMER AND TRAINED PANEL EVALUATION OF HIGH PRESSURE THERMALLY TREATED SCRAMBLED EGG PATTIES. <i>Journal of Food Quality</i> , 2007, 30, 57-80.	2.6	23
53	Nonstarter Lactic Acid Bacteria Biofilms and Calcium Lactate Crystals in Cheddar Cheese. <i>Journal of Dairy Science</i> , 2006, 89, 1452-1466.	3.4	43
54	Cheese pH, Protein Concentration, and Formation of Calcium Lactate Crystals. <i>Journal of Dairy Science</i> , 2006, 89, 4144-4155.	3.4	17

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55	FUNCTIONAL PROPERTIES OF HIGH HYDROSTATIC PRESSURE-TREATED WHEY PROTEIN. <i>Journal of Food Processing and Preservation</i> , 2006, 30, 488-501.	2.0	34
56	LOW FAT PROCESS CHEESE FOOD CONTAINING ULTRAHIGH PRESSURE-TREATED WHEY PROTEIN. <i>Journal of Food Processing and Preservation</i> , 2006, 30, 164-179.	2.0	13
57	DESCRIPTIVE ANALYSIS OF PRECOOKED EGG PRODUCTS AFTER HIGH-PRESSURE PROCESSING COMBINED WITH LOW AND HIGH TEMPERATURES. <i>Journal of Food Quality</i> , 2006, 29, 505-530.	2.6	15
58	Texture and Water Retention Improvement in High-Pressure Thermally Treated Scrambled Egg Patties. <i>Journal of Food Science</i> , 2006, 71, E52.	3.1	29
59	Stabilizing polymorphic transitions of tristearin using diacylglycerols and sucrose polyesters. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 13-19.	1.9	21
60	Enhanced Lactose Cheese Milk does not Guarantee Calcium Lactate Crystals in Finished Cheddar Cheese. <i>Journal of Dairy Science</i> , 2005, 88, 2302-2311.	3.4	11
61	Gas-Flushed Packaging Contributes to Calcium Lactate Crystals in Cheddar Cheese. <i>Journal of Dairy Science</i> , 2005, 88, 3773-3783.	3.4	20
62	Modification of whey protein concentrate hydrophobicity by high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 310-317.	5.6	92
63	High Hydrostatic Pressure Affects Flavor-binding Properties of Whey Protein Concentrate. <i>Journal of Food Science</i> , 2005, 70, C581-C585.	3.1	32
64	STORAGE OF RETORT POUCH BEEFSTEAK AND BEEF STEW PACKED UNDER FOUR HEADSPACE LEVELS. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 227-242.	2.0	6
65	SHELF-LIFE STUDY OF RETORT POUCH BLACK BEAN AND RICE BURRITO COMBAT RATIONS PACKAGED AT SELECTED RESIDUAL GAS LEVELS. <i>Journal of Food Quality</i> , 2003, 26, 409-424.	2.6	13
66	Ligand and Flavor Binding Functional Properties of β -Lactoglobulin in the Molten Globule State Induced by High Pressure. <i>Journal of Food Science</i> , 2003, 68, 444-452.	3.1	37
67	Nonstarter Lactic Acid Bacteria and Aging Temperature Affect Calcium Lactate Crystallization in Cheddar Cheese. <i>Journal of Dairy Science</i> , 2003, 86, 2516-2524.	3.4	39
68	Hydrophobic Probe Binding of β -Lactoglobulin in the Native and Molten Globule State Induced by High Pressure as Affected by pH, KIO ₃ and N-Ethylmaleimide. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5207-5214.	5.2	29
69	Residual gas and storage conditions affect sensory quality of diced pears in flexible retortable pouches. <i>Food Quality and Preference</i> , 2002, 13, 153-162.	4.6	10
70	Catalase Activity for Rapid Assessment of High Level Total Mesophilic Microbial Load in Milk. <i>Journal of Food Science</i> , 2002, 67, 1844-1846.	3.1	8
71	Characterization and Thermal Stability of Polymorphic Forms of Synthesized Tristearin. <i>Journal of Food Science</i> , 2002, 67, 2911-2917.	3.1	39
72	RESIDUAL GAS VOLUME EFFECT ON QUALITY OF RETORT POUCH WET-PACK PEARS. <i>Journal of Food Process Engineering</i> , 2002, 25, 233-249.	2.9	8

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73	SENSORY EVALUATION OF MICROWAVE TREATED MACARONI AND CHEESE. Journal of Food Processing and Preservation, 2002, 26, 307-322.	2.0	49
74	Î²-Lactoglobulin Molten Globule Induced by High Pressure. Journal of Agricultural and Food Chemistry, 2001, 49, 3236-3243.	5.2	99
75	Genetic variants of alphas1-CN in goat milk: breed distribution and associations with milk composition and coagulation properties. Small Ruminant Research, 2000, 38, 135-143.	1.2	46
76	Alphas1-casein, milk composition and coagulation properties of goat milk. Small Ruminant Research, 2000, 38, 123-134.	1.2	117
77	Cottage Cheese. , 0, , 617-633.		3
78	Pasteurized Process and Related Cheeses. , 0, , 595-616.		1
79	Cheddar and Related Hard Cheeses. , 0, , 565-594.		1
80	Genetics and Milk Production. , 0, , 379-401.		0