

Ram Raj Panthi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/402514/publications.pdf>

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9
papers

97
citations

1478505
6
h-index

1588992
8
g-index

9
all docs

9
docs citations

9
times ranked

144
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of protein concentration and coagulation temperature on rennet-induced gelation characteristics and curd microstructure. <i>Journal of Dairy Science</i> , 2019, 102, 177-189.	3.4	32
2	Selection and Treatment of Milk for Cheesemaking. , 2017, , 23-50.		15
3	Measurement of syneretic properties of rennet-induced curds and impact of factors such as concentration of milk: A review. <i>Trends in Food Science and Technology</i> , 2019, 91, 530-540.	15.1	12
4	Influence of herd diet on the metabolome of Maasdam cheeses. <i>Food Research International</i> , 2019, 123, 722-731.	6.2	10
5	Effect of pasture versus indoor feeding regimes on the yield, composition, ripening and sensory characteristics of Maasdam cheese. <i>International Journal of Dairy Technology</i> , 2019, 72, 435-446.	2.8	9
6	Response surface methodology modeling of protein concentration, coagulum cut size, and set temperature on curd moisture loss kinetics during curd stirring. <i>Journal of Dairy Science</i> , 2019, 102, 4989-5004.	3.4	7
7	Kinetics of moisture loss during stirring of cheese curds produced from standardised milks of cows on pasture or indoor feeding systems. <i>International Journal of Dairy Technology</i> , 2018, 71, 663-672.	2.8	6
8	Pilot-scale production and physicochemical characterisation of spray-dried nanoparticulated whey protein powders. <i>International Journal of Dairy Technology</i> , 2021, 74, 581-591.	2.8	5
9	Rehydration Properties of Whey Protein Isolate Powders Containing Nanoparticulated Proteins. <i>Dairy</i> , 2021, 2, 602-616.	2.0	1