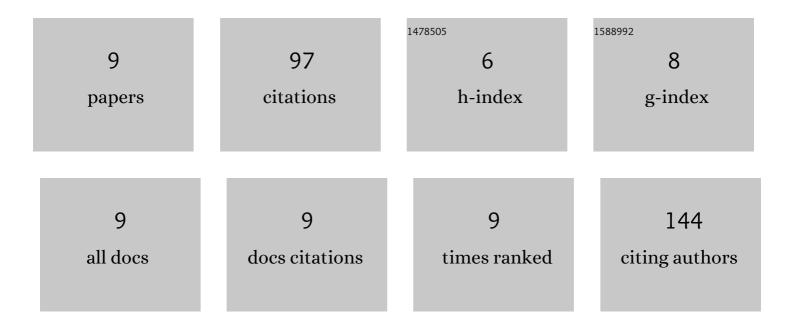
## Ram Raj Panthi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/402514/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Influence of protein concentration and coagulation temperature on rennet-induced gelation characteristics and curd microstructure. Journal of Dairy Science, 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. Trends in Food Science and Technology, 2019, 91, 530-540.	15.1	12
4	Influence of herd diet on the metabolome of Maasdam cheeses. Food Research International, 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. International Journal of Dairy Technology, 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. Journal of Dairy Science, 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. International Journal of Dairy Technology, 2018, 71, 663-672.	2.8	6
8	Pilotâ€scale production and physicochemical characterisation of sprayâ€dried nanoparticulated whey protein powders. International Journal of Dairy Technology, 2021, 74, 581-591.	2.8	5
9	Rehydration Properties of Whey Protein Isolate Powders Containing Nanoparticulated Proteins. Dairy, 2021, 2, 602-616.	2.0	1