

Ram Raj Panthi

List of Publications by Year in descending order

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9
papers

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citations

1478505
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docs citations

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times ranked

144
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Rehydration Properties of Whey Protein Isolate Powders Containing Nanoparticulated Proteins. <i>Dairy</i> , 2021, 2, 602-616.	2.0	1
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	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
8	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
9	Selection and Treatment of Milk for Cheesemaking. , 2017, , 23-50.		15