

# Erhan I Sulejmani

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/450000/publications.pdf>

Version: 2024-02-01

12  
papers

120  
citations

1478505

6  
h-index

1372567

10  
g-index

12  
all docs

12  
docs citations

12  
times ranked

164  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of curd heating on proteolysis and volatiles of Kashkaval cheese. Food Chemistry, 2016, 211, 160-170.	8.2	27
2	A comparative study of compositional, antioxidant capacity, ACE-inhibition activity, RP-HPLC peptide profile and volatile compounds of herbal artisanal cheeses. International Dairy Journal, 2020, 111, 104837.	3.0	19
3	Relationship in dietary habits variations during COVID-19 lockdown in Kosovo: The COVIDiet study. Appetite, 2021, 164, 105244.	3.7	19
4	Study of the chemical composition, proteolysis, volatile compounds, and textural properties of industrial and traditional Beaten (Bieno sirenje) ewe milk cheese. Journal of Dairy Science, 2014, 97, 1210-1224.	3.4	18
5	Volatile compounds and proteolysis in traditional Beaten (Bieno sirenje) ewe's milk cheese. International Journal of Dairy Technology, 2014, 67, 584-593.	2.8	12
6	Characterisation of Macedonian white brined cheese: Effect of raw or heat-treated caprine milk. International Journal of Dairy Technology, 2018, 71, 408-416.	2.8	7
7	Influence of starter culture on nitrogen fraction and volatile compounds in Beaten cow's milk cheese. Journal of Food Processing and Preservation, 2020, 44, e14689.	2.0	6
8	The effect of stevia, emulsifier and milk powder on melting rate, hardness and overrun of ice cream formulations during storage. Mljekarstvo, 2020, 70, 120-130.	0.6	5
9	Volatile compounds of Macedonian fermented sausage as affected by ripening process using SPME/GC-MS. Chemical Industry and Chemical Engineering Quarterly, 2020, 26, 71-78.	0.7	5
10	Characterization of volatiles in Beaten cheeses (bieno sirenje) by SPME/GC-MC: Influence of geographical origin. Journal of the Serbian Chemical Society, 2014, 79, 927-939.	0.8	2
11	Goat Cheese Quality in North Macedonia. , 2020, , .		0
12	Physicochemical, sensorial and rheological characterisation of whole-fat or low-fat milk jams as influenced by calcium chloride, sodium bicarbonate and sucrose content. International Journal of Food Science and Technology, 2021, 56, 4455-4464.	2.7	0