

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