

David J Cook

List of Publications by Year in descending order

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48
papers

1,281
citations

304368

22
h-index

377514

34
g-index

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all docs

49
docs citations

49
times ranked

1408
citing authors

#	ARTICLE	IF	CITATIONS
1	Impacts of Adjunct Incorporation on Flavor Stability Metrics at Early Stages of Beer Production. <i>Journal of the American Society of Brewing Chemists</i> , 2023, 81, 54-65.	0.8	4
2	Identification and Categorization of Volatile Sulfur Flavor Compounds in Roasted Malts and Barley. <i>Journal of the American Society of Brewing Chemists</i> , 2023, 81, 76-87.	0.8	3
3	A TCATA by modality approach to study the multisensory temporal profile of hop bitter and flavour products applied in lager. <i>Food Quality and Preference</i> , 2022, 97, 104470.	2.3	5
4	Modelling flavour formation in roasted malt substrates under controlled conditions of time and temperature. <i>Food Chemistry</i> , 2021, 337, 127641.	4.2	19
5	Brewing with Unmalted Cereal Adjuncts: Sensory and Analytical Impacts on Beer Quality. <i>Beverages</i> , 2021, 7, 4.	1.3	26
6	The influence of yeast strain on the oxidative stability of beer. <i>Journal of the Institute of Brewing</i> , 2021, 127, 248-255.	0.8	0
7	Green Malt for a Green Future – Feasibility and Challenges of Brewing Using Freshly Germinated (Unkilned) Malt: A Review. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 315-332.	0.8	3
8	Exploring the multisensory perception of terpene alcohol and sesquiterpene rich hop extracts in lager style beer. <i>Food Research International</i> , 2021, 148, 110598.	2.9	13
9	On the contribution of malt quality and the malting process to the formation of beer staling aldehydes: a review. <i>Journal of the Institute of Brewing</i> , 2021, 127, 107-126.	0.8	31
10	Indian black rice: A brewing raw material with novel functionality. <i>Journal of the Institute of Brewing</i> , 2020, 126, 35-45.	0.8	23
11	Bioethanol Production from UK Seaweeds: Investigating Variable Pre-treatment and Enzyme Hydrolysis Parameters. <i>Bioenergy Research</i> , 2020, 13, 271-285.	2.2	31
12	Brewing with 100% green malt – process development and key quality indicators. <i>Journal of the Institute of Brewing</i> , 2020, 126, 343-353.	0.8	6
13	Sensory properties of supercritical CO ₂ fractions extracted from Magnum hop essential oil. <i>Journal of the Institute of Brewing</i> , 2020, 126, 263-279.	0.8	10
14	Overcoming technical barriers to brewing with green (non-kilned) malt: a feasibility study. <i>Journal of the Institute of Brewing</i> , 2020, 126, 24-34.	0.8	6
15	Characterisation of high molecular weight hop proanthocyanidins using Analytical Ultracentrifugation. <i>Scientific Reports</i> , 2019, 9, 12650.	1.6	0
16	Impacts of Copper, Iron, and Manganese Metal Ions on the EPR Assessment of Beer Oxidative Stability. <i>Journal of the American Society of Brewing Chemists</i> , 2018, 76, 50-57.	0.8	17
17	Perceived bitterness character of beer in relation to hop variety and the impact of hop aroma. <i>Food Chemistry</i> , 2017, 230, 215-224.	4.2	52
18	Complete Acid-Based Hydrolysis Assay for Carbohydrate Quantification in Seaweed: A Species-Specific Optimized Approach. <i>Methods in Molecular Biology</i> , 2017, 1980, 181-190.	0.4	0

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19	Development of a bio-refinery process for the production of speciality chemical, biofuel and bioactive compounds from <i>Laminaria digitata</i> . <i>Algal Research</i> , 2017, 28, 211-219.	2.4	59
20	Bioethanol Production from Brewers Spent Grains Using a Fungal Consolidated Bioprocessing (CBP) Approach. <i>Bioenergy Research</i> , 2017, 10, 146-157.	2.2	40
21	Mashing with unmalted sorghum using a novel low temperature enzyme system: Impacts of sorghum grain composition and microstructure. <i>Food Chemistry</i> , 2017, 221, 324-334.	4.2	13
22	The impact of maturation on concentrations of key odour active compounds which determine the aroma of tequila. <i>Journal of the Institute of Brewing</i> , 2016, 122, 369-380.	0.8	29
23	Modification of perceived beer bitterness intensity, character and temporal profile by hop aroma extract. <i>Food Research International</i> , 2016, 86, 104-111.	2.9	22
24	Selection of yeast strains for bioethanol production from UK seaweeds. <i>Journal of Applied Phycology</i> , 2016, 28, 1427-1441.	1.5	73
25	An improved HPLC method for single-run analysis of the spectrum of hop bittering compounds usually encountered in beers. <i>Journal of the Institute of Brewing</i> , 2016, 122, 11-20.	0.8	7
26	The impact of hop bitter acid and polyphenol profiles on the perceived bitterness of beer. <i>Food Chemistry</i> , 2016, 205, 212-220.	4.2	76
27	Maximising high solid loading enzymatic saccharification yield from acid-catalysed hydrothermally-pretreated brewers spent grain. <i>Biofuel Research Journal</i> , 2016, 3, 417-429.	7.2	26
28	Optimising the (Microwave) Hydrothermal Pretreatment of Brewers Spent Grains for Bioethanol Production. <i>Journal of Fuels</i> , 2015, 2015, 1-13.	0.2	13
29	Origins of the perceived nutty character of new-make malt whisky spirit. <i>Journal of the Institute of Brewing</i> , 2014, 120, 16-22.	0.8	25
30	Flavour generation during commercial barley and malt roasting operations: A time course study. <i>Food Chemistry</i> , 2014, 145, 378-387.	4.2	63
31	Optimisation of alkaline reagent based chemical pre-treatment of Brewers spent grains for bioethanol production. <i>Industrial Crops and Products</i> , 2014, 62, 219-227.	2.5	41
32	A Comparison of Dilute Acid- and Alkali-Catalyzed Hydrothermal Pretreatments for Bioethanol Production from Brewers' Spent Grains. <i>Journal of the American Society of Brewing Chemists</i> , 2014, 72, 143-153.	0.8	24
33	The composition and ultrastructure of sorghum spent grains. <i>Journal of the Institute of Brewing</i> , 2013, 119, 41-47.	0.8	17
34	Impacts of Premature Yeast Flocculation Factors on Yeast Physiological Characteristics and Metabolite Profiles during Stirred and Unstirred High-Gravity Fermentations. <i>Journal of the American Society of Brewing Chemists</i> , 2013, 71, 214-223.	0.8	1
35	Effects of Ethanol and Long-Chain Ethyl Ester Concentrations on Volatile Partitioning in a Whisky Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9959-9966.	2.4	16
36	Malt-induced premature yeast flocculation: current perspectives. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2012, 39, 813-822.	1.4	26

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37	Rapid analysis of formic acid, acetic acid, and furfural in pretreated wheat straw hydrolysates and ethanol in a bioethanol fermentation using atmospheric pressure chemical ionisation mass spectrometry. <i>Biotechnology for Biofuels</i> , 2011, 4, 28.	6.2	27
38	Thermal Volatile Generation in Barley Malt: Online MS Studies. <i>Journal of the American Society of Brewing Chemists</i> , 2010, 68, 175-182.	0.8	11
39	Optimization of a Small-scale Fermentation Test to Predict the Premature Yeast Flocculation Potential of Malts. <i>Journal of the Institute of Brewing</i> , 2010, 116, 413-420.	0.8	8
40	Role of Odorant Binding Proteins: Comparing Hypothetical Mechanisms with Experimental Data. <i>Chemosensory Perception</i> , 2008, 1, 153-162.	0.7	24
41	Thermal flavour generation: insights from mass spectrometric studies. <i>Developments in Food Science</i> , 2006, 43, 569-572.	0.0	2
42	Correlating instrumental measurements of texture and flavour release with human perception. <i>International Journal of Food Science and Technology</i> , 2005, 40, 631-641.	1.3	48
43	On Line Monitoring of Acrylamide Formation. , 2005, 561, 303-316.		4
44	On-Line MS/MS Monitoring of Acrylamide Generation in Potato- and Cereal-Based Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8926-8933.	2.4	34
45	Effects of Hydrocolloid Thickeners on the Perception of Savory Flavors. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3067-3072.	2.4	81
46	Oral Shear Stress Predicts Flavour Perception in Viscous Solutions. <i>Chemical Senses</i> , 2003, 28, 11-23.	1.1	125
47	Effects of Viscosity on Flavor Perception: A Multimodal Approach. <i>ACS Symposium Series</i> , 2003, , 240-253.	0.5	2
48	Perception of taste intensity in solutions of random-coil polysaccharides above and below c^* . <i>Food Quality and Preference</i> , 2002, 13, 473-480.	2.3	76