

# Timothy P Guinee

## List of Publications by Year in descending order

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Version: 2024-02-01

70  
papers

2,757  
citations

159585

30  
h-index

182427

51  
g-index

71  
all docs

71  
docs citations

71  
times ranked

1998  
citing authors

#	ARTICLE	IF	CITATIONS
1	The suitability of milk from a spring-calved dairy herd during the transition from normal to very late lactation for the manufacture of low-moisture Mozzarella cheese. <i>International Dairy Journal</i> , 2007, 17, 133-142.	3.0	268
2	Development and application of confocal scanning laser microscopy methods for studying the distribution of fat and protein in selected dairy products. <i>Journal of Dairy Research</i> , 2001, 68, 417-427.	1.4	195
3	Autolysis and proteolysis in different strains of starter bacteria during Cheddar cheese ripening. <i>Journal of Dairy Research</i> , 1994, 61, 249-262.	1.4	192
4	The effect of fat content on the rheology, microstructure and heat-induced functional characteristics of Cheddar cheese. <i>International Dairy Journal</i> , 2000, 10, 277-288.	3.0	191
5	Primary proteolysis and textural changes during ripening in Cheddar cheeses manufactured to different fat contents. <i>International Dairy Journal</i> , 2000, 10, 151-158.	3.0	137
6	Effect of milk pasteurization temperature and in situ whey protein denaturation on the composition, texture and heat-induced functionality of half-fat Cheddar cheese. <i>International Dairy Journal</i> , 2004, 14, 989-1001.	3.0	110
7	The effects of composition and some processing treatments on the rennet coagulation properties of milk. <i>International Journal of Dairy Technology</i> , 1997, 50, 99-106.	2.8	99
8	Effect of pH and calcium level on the biochemical, textural and functional properties of reduced-fat Mozzarella cheese. <i>International Dairy Journal</i> , 2004, 14, 161-172.	3.0	74
9	The compositional and functional properties of commercial mozzarella, cheddar and analogue pizza cheeses. <i>International Journal of Dairy Technology</i> , 2000, 53, 51-56.	2.8	69
10	Effect of milk protein standardization, by ultrafiltration, on the manufacture, composition and maturation of Cheddar cheese. <i>Journal of Dairy Research</i> , 1994, 61, 117-131.	1.4	66
11	Factors which may influence the determination of autolysis of starter bacteria during cheddar cheese ripening. <i>International Dairy Journal</i> , 1994, 4, 141-160.	3.0	66
12	Effect of ripening temperature on the quality of low moisture Mozzarella cheese: 1. Composition and proteolysis. <i>Dairy Science and Technology</i> , 2001, 81, 463-474.	0.9	52
13	Effect of salt and fat reduction on proteolysis, rheology and cooking properties of Cheddar cheese. <i>International Dairy Journal</i> , 2016, 56, 74-86.	3.0	49
14	Effect of ripening temperature on low moisture Mozzarella cheese: 2. Texture and functionality. <i>Dairy Science and Technology</i> , 2001, 81, 475-485.	0.9	48
15	Rennet coagulation properties of retentates obtained by ultrafiltration of skim milks heated to different temperatures. <i>International Dairy Journal</i> , 1996, 6, 581-596.	3.0	47
16	Composition, microstructure and maturation of semi-hard cheeses from high protein ultrafiltered milk retentates with different levels of denatured whey protein. <i>International Dairy Journal</i> , 1995, 5, 543-568.	3.0	45
17	The use of a simple empirical method for objective quantification of the stretchability of cheese on cooked pizza pies. <i>Journal of Food Engineering</i> , 1997, 31, 147-161.	5.2	45
18	Outdoor grazing of dairy cows on pasture versus indoor feeding on total mixed ration: Effects on gross composition and mineral content of milk during lactation. <i>Journal of Dairy Science</i> , 2018, 101, 2710-2723.	3.4	45

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19	Composition and Sensory Attributes of Retail Cheddar Cheese with Different Fat Contents. <i>Journal of Food Composition and Analysis</i> , 2000, 13, 13-26.	3.9	38
20	Effect of salt and fat reduction on the composition, lactose metabolism, water activity and microbiology of Cheddar cheese. <i>Dairy Science and Technology</i> , 2015, 95, 587-611.	2.2	38
21	Effect of curd washing on cheese proteolysis, texture, volatile compounds, and sensory grading in full fat Cheddar cheese. <i>International Dairy Journal</i> , 2014, 34, 190-198.	3.0	37
22	The case for milk protein standardisation using membrane filtration for improving cheese consistency and quality. <i>International Journal of Dairy Technology</i> , 2018, 71, 277-291.	2.8	37
23	High pressure treatment of reduced-fat Mozzarella cheese: Effects on functional and rheological properties. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 73-81.	5.6	35
24	Milk protein standardization by ultrafiltration for Cheddar cheese manufacture. <i>Journal of Dairy Research</i> , 1996, 63, 281-293.	1.4	34
25	Effect of altering the daily herbage allowance in mid lactation on the composition and processing characteristics of bovine milk. <i>Journal of Dairy Research</i> , 1997, 64, 621-626.	1.4	34
26	Fortification of milk protein content with different dairy protein powders alters its compositional, rennet gelation, heat stability and ethanol stability characteristics. <i>International Dairy Journal</i> , 2016, 61, 220-227.	3.0	34
27	Effect of fat and salt reduction on the changes in the concentrations of free amino acids and free fatty acids in Cheddar-style cheeses during maturation. <i>Journal of Food Composition and Analysis</i> , 2017, 59, 132-140.	3.9	34
28	Effects of milk heat treatment and solvent composition on physicochemical and selected functional characteristics of milk protein concentrate. <i>Journal of Dairy Science</i> , 2018, 101, 6799-6813.	3.4	34
29	Effect of milk pasteurisation temperature on age-related changes in lactose metabolism, pH and the growth of non-starter lactic acid bacteria in half-fat Cheddar cheese. <i>Food Chemistry</i> , 2007, 100, 375-382.	8.2	33
30	Effect of curd washing on composition, lactose metabolism, pH, and the growth of non-starter lactic acid bacteria in full-fat Cheddar cheese. <i>International Dairy Journal</i> , 2012, 25, 21-28.	3.0	32
31	Seasonal variation in the composition and processing characteristics of herd milk with varying proportions of milk from spring-calving and autumn-calving cows. <i>Journal of Dairy Research</i> , 2017, 84, 444-452.	1.4	31
32	Effect of altering the daily herbage allowance to cows in mid lactation on the composition, ripening and functionality of low-moisture, part-skim Mozzarella cheese. <i>Journal of Dairy Research</i> , 1998, 65, 23-30.	1.4	30
33	Effect of heat treatment, evaporation and spray drying during skim milk powder manufacture on the compositional and processing characteristics of reconstituted skim milk and concentrate. <i>International Dairy Journal</i> , 2018, 78, 53-64.	3.0	29
34	Effect of coagulant type and storage temperature on the functionality of reduced-fat Mozzarella cheese. <i>Dairy Science and Technology</i> , 2004, 84, 551-566.	0.9	29
35	The effect of calcium content of Cheddar-style cheese on the biochemical and rheological properties of processed cheese. <i>Dairy Science and Technology</i> , 2009, 89, 317-333.	2.2	28
36	Reducing the level of added disodium phosphate alters the chemical and physical properties of processed cheese. <i>Dairy Science and Technology</i> , 2012, 92, 469-486.	2.2	27

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37	Addition of sodium caseinate to skim milk increases nonsedimentable casein and causes significant changes in rennet-induced gelation, heat stability, and ethanol stability. <i>Journal of Dairy Science</i> , 2017, 100, 908-918.	3.4	25
38	Protein in Cheese and Cheese Products: Structure-Function Relationships. , 2016, , 347-415.		23
39	Factors That Affect the Quality of Cheese. , 2017, , 617-641.		22
40	Salt in Cheese: Physical, Chemical and Biological Aspects. , 2017, , 317-375.		19
41	Effect of coagulant type and level on the properties of half-salt, half-fat Cheddar cheese made with or without adjunct starter: Improving texture and functionality. <i>International Dairy Journal</i> , 2017, 75, 30-40.	3.0	18
42	Grazing of dairy cows on pasture versus indoor feeding on total mixed ration: Effects on low-moisture part-skim Mozzarella cheese yield and quality characteristics in mid and late lactation. <i>Journal of Dairy Science</i> , 2018, 101, 8737-8756.	3.4	18
43	Effect of varying the salt and fat content in Cheddar cheese on aspects of the performance of a commercial starter culture preparation during ripening. <i>International Journal of Food Microbiology</i> , 2016, 224, 7-15.	4.7	17
44	Cheese: Structure, Rheology and Texture. , 2017, , 475-532.		17
45	Evaluation of rennet-induced gelation under different conditions as a potential method for 3D food printing of dairy-based high-protein formulations. <i>Food Hydrocolloids</i> , 2021, 114, 106542.	10.7	16
46	Sensory quality of unheated and heated Mozzarella-style cheeses with different fat, salt and calcium levels. <i>International Journal of Dairy Technology</i> , 2016, 69, 38-50.	2.8	15
47	Dairy cow feeding system alters the characteristics of low-heat skim milk powder and processability of reconstituted skim milk. <i>Journal of Dairy Science</i> , 2019, 102, 8630-8647.	3.4	15
48	Integration of high and low field 1H NMR to analyse the effects of bovine dietary regime on milk metabolomics and protein-bound moisture characterisation of the resulting mozzarella cheeses during ripening. <i>International Dairy Journal</i> , 2019, 91, 155-164.	3.0	15
49	Effect of high-temperature treatment of milk and whey protein denaturation on the properties of rennet-curc cheese: A review. <i>International Dairy Journal</i> , 2021, 121, 105095.	3.0	15
50	Processed Cheese and Substitute/Imitation Cheese Products. , 2017, , 589-627.		14
51	Effect of galactose metabolising and non-metabolising strains of <i>Streptococcus thermophilus</i> as a starter culture adjunct on the properties of Cheddar cheese made with low or high pH at whey drainage. <i>International Dairy Journal</i> , 2017, 65, 44-55.	3.0	13
52	Effect of curd washing on the properties of reduced-calcium and standard-calcium Cheddar cheese. <i>Journal of Dairy Science</i> , 2014, 97, 5983-5999.	3.4	12
53	Altering the physico-chemical and processing characteristics of high heat-treated skim milk by increasing the pH prior to heating and restoring after heating. <i>Food Chemistry</i> , 2018, 245, 1079-1086.	8.2	9
54	A profile of the variation in compositional, proteolytic, lipolytic and fracture properties of retail Cheddar cheese. <i>International Journal of Dairy Technology</i> , 2017, 70, 469-480.	2.8	8

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55	Salting of Cheese Curd. , 2017, , 251-277.		8
56	Cheese Yield. , 2017, , 279-331.		7
57	Pasteurized Processed and Imitation Cheese Products. , 2017, , 1133-1184.		7
58	The Proportion of Fermented Milk in Dehydrated Fermented Milkâ€“Parboiled Wheat Composites Significantly Affects Their Composition, Pasting Behaviour, and Flow Properties on Reconstitution. Foods, 2018, 7, 113.	4.3	7
59	Effect of calcium reduction on the properties of half-fat Cheddar-style cheeses with full-salt or half-salt. International Dairy Journal, 2017, 73, 38-49.	3.0	6
60	Effect of reducing daily herbage allowance during early lactation on composition and processing characteristics of milk from spring-calved herds. International Dairy Journal, 2019, 92, 69-76.	3.0	6
61	Cereal type significantly affects the composition and reconstitution characteristics of dried fermented milkâ€“cereal composites. Journal of the Science of Food and Agriculture, 2019, 99, 3097-3105.	3.5	5
62	Variations in the biochemical and functional properties of commercial low-moisture part-skim mozzarella during 3 months of storage at 4Â°Â°C. International Dairy Journal, 2022, 128, 105320.	3.0	4
63	Salting of Cheese. , 2022, , 321-335.		2
64	Effects of reducing milk pH to 6.2 by CO2 injection or by addition of lactic acid on the biochemical and functional properties of commercial low-moisture part-skim mozzarella. International Dairy Journal, 2022, 129, 105341.	3.0	2
65	Ingredient Cheese and Cheese-Based Ingredients. , 2017, , 715-755.		1
66	Fortified Blended Food Base: Effect of Co-Fermentation Time on Composition, Phytic Acid Content and Reconstitution Properties. Foods, 2019, 8, 388.	4.3	1
67	Development of a dehydrated fortified food base from fermented milk and parboiled wheat, and comparison of its composition and reconstitution behavior with those of commercial dried dairyâ€“cereal blends. Food Science and Nutrition, 2019, 7, 3681-3691.	3.4	1
68	Pasteurized Processed Cheese Products. , 2022, , 281-290.		1
69	Cheese Rheology and Texture. , 2022, , 112-130.		1
70	Fortified blended foods prepared from fermented milk and cereal: Effect of storage conditions on composition, color, and pasting behavior. Journal of Food Processing and Preservation, 2021, 45, e15419.	2.0	0