Timothy P Guinee

List of Publications by Year
in descending order

70	2,757	159585 30	182427 51
papers	citations	h-index	g-index

71	71	71	1998
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Pasteurized Processed Cheese Products. , 2022, , 281-290.		1
2	Salting of Cheese. , 2022, , 321-335.		2
3	Cheese Rheology and Texture. , 2022, , 112-130.		1
4	Variations in the biochemical and functional properties of commercial low-moisture part-skim mozzarella during 3 months of storage at 4ÂÂ°C. International Dairy Journal, 2022, 128, 105320.	3.0	4
5	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
6	Evaluation of rennet-induced gelation under different conditions as a potential method for 3D food printing of dairy-based high-protein formulations. Food Hydrocolloids, 2021, 114, 106542.	10.7	16
7	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
8	Effect of high-temperature treatment of milk and whey protein denaturation on the properties of rennetâ€“curd cheese: A review. International Dairy Journal, 2021, 121, 105095.	3.0	15
9	Fortified Blended Food Base: Effect of Co-Fermentation Time on Composition, Phytic Acid Content and Reconstitution Properties. Foods, 2019, 8, 388.	4.3	1
10	Dairy cow feeding system alters the characteristics of low-heat skim milk powder and processability of reconstituted skim milk. Journal of Dairy Science, 2019, 102, 8630-8647.	3.4	15
11	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
12	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. International Dairy Journal, 2019, 91, 155-164.	3.0	15
13	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
14	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
15	The case for milk protein standardisation using membrane filtration for improving cheese consistency and quality. International Journal of Dairy Technology, 2018, 71, 277-291.	2.8	37
16	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. Journal of Dairy Science, 2018, 101, 2710-2723.	3.4	45
17	Altering the physico-chemical and processing characteristics of high heat-treated skim milk by increasing the pH prior to heating and restoring after heating. Food Chemistry, 2018, 245, 1079-1086.	8.2	9
18	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. International Dairy Journal, 2018, 78, 53-64.	3.0	29

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19	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
20	Effects of milk heat treatment and solvent composition on physicochemical and selected functional characteristics of milk protein concentrate. Journal of Dairy Science, 2018, 101, 6799-6813.	3.4	34
21	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. Journal of Dairy Science, 2018, 101, 8737-8756.	3.4	18
22	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. Journal of Food Composition and Analysis, 2017, 59, 132-140.	3.9	34
23	Factors That Affect the Quality of Cheese. , 2017, , 617-641.		22
24	Ingredient Cheese and Cheese-Based Ingredients. , 2017, , 715-755.		1
25	Addition of sodium caseinate to skim milk increases nonsedimentable casein and causes significant changes in rennet-induced gelation, heat stability, and ethanol stability. Journal of Dairy Science, 2017, 100, 908-918.	3.4	25
26	Seasonal variation in the composition and processing characteristics of herd milk with varying proportions of milk from spring-calving and autumn-calving cows. Journal of Dairy Research, 2017, 84, 444-452.	1.4	31
27	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
28	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. International Dairy Journal, 2017, 75, 30-40.	3.0	18
29	A profile of the variation in compositional, proteolytic, lipolytic and fracture properties of retail Cheddar cheese. International Journal of Dairy Technology, 2017, 70, 469-480.	2.8	8
30	Effect of galactose metabolising and non-metabolising strains of Streptococcus thermophilus as a starter culture adjunct on the properties of Cheddar cheese made with low or high pH at whey drainage. International Dairy Journal, 2017, 65, 44-55.	3.0	13
31	Cheese Yield. , 2017, , 279-331.		7
32	Cheese: Structure, Rheology and Texture. , 2017, , 475-532.		17
33	Processed Cheese and Substitute/Imitation Cheese Products. , 2017, , 589-627.		14
34	Salting of Cheese Curd. , 2017, , 251-277.		8
35	Pasteurized Processed and Imitation Cheese Products. , 2017, , 1133-1184.		7
36	Salt in Cheese: Physical, Chemical and Biological Aspects. , 2017, , 317-375.		19

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37	Effect of varying the salt and fat content in Cheddar cheese on aspects of the performance of a commercial starter culture preparation during ripening. International Journal of Food Microbiology, 2016, 224, 7-15.	4.7	17
38	Fortification of milk protein content with different dairy protein powders alters its compositional, rennet gelation, heat stability and ethanol stability characteristics. International Dairy Journal, 2016, 61, 220-227.	3.0	34
39	Effect of salt and fat reduction on proteolysis, rheology and cooking properties of Cheddar cheese. International Dairy Journal, 2016, 56, 74-86.	3.0	49
40	Sensory quality of unheated and heated Mozzarellaâ€style cheeses with different fat, salt and calcium levels. International Journal of Dairy Technology, 2016, 69, 38-50.	2.8	15
41	Protein in Cheese and Cheese Products: Structure-Function Relationships. , 2016, , 347-415.		23
42	Effect of salt and fat reduction on the composition, lactose metabolism, water activity and microbiology of Cheddar cheese. Dairy Science and Technology, 2015, 95, 587-611.	2.2	38
43	Effect of curd washing on cheese proteolysis, texture, volatile compounds, and sensory grading in full fat Cheddar cheese. International Dairy Journal, 2014, 34, 190-198.	3.0	37
44	Effect of curd washing on the properties of reduced-calcium and standard-calcium Cheddar cheese. Journal of Dairy Science, 2014, 97, 5983-5999.	3.4	12
45	Effect of curd washing on composition, lactose metabolism, pH, and the growth of non-starter lactic acid bacteria in full-fat Cheddar cheese. International Dairy Journal, 2012, 25, 21-28.	3.0	32
46	Reducing the level of added disodium phosphate alters the chemical and physical properties of processed cheese. Dairy Science and Technology, 2012, 92, 469-486.	2.2	27
47	The effect of calcium content of Cheddar-style cheese on the biochemical and rheological properties of processed cheese. Dairy Science and Technology, 2009, 89, 317-333.	2.2	28
48	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. International Dairy Journal, 2007, 17, 133-142.	3.0	268
49	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. Food Chemistry, 2007, 100, 375-382.	8.2	33
50	High pressure treatment of reduced-fat Mozzarella cheese: Effects on functional and rheological properties. Innovative Food Science and Emerging Technologies, 2005, 6, 73-81.	5.6	35
51	Effect of milk pasteurization temperature and in situ whey protein denaturation on the composition, texture and heat-induced functionality of half-fat Cheddar cheese. International Dairy Journal, 2004, 14, 989-1001.	3.0	110
52	Effect of pH and calcium level on the biochemical, textural and functional properties of reduced-fat Mozzarella cheese. International Dairy Journal, 2004, 14, 161-172.	3.0	74
53	Effect of coagulant type and storage temperature on the functionality of reduced-fat Mozzarella cheese. Dairy Science and Technology, 2004, 84, 551-566.	0.9	29
54	Development and application of confocal scanning laser microscopy methods for studying the distribution of fat and protein in selected dairy products. Journal of Dairy Research, 2001, 68, 417-427.	1.4	195

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55	Effect of ripening temperature on the quality of low moisture Mozzarella cheese: 1. Composition and proteolysis. Dairy Science and Technology, 2001, 81, 463-474.	0.9	52
56	Effect of ripening temperature on low moisture Mozzarella cheese: 2. Texture and functionality. Dairy Science and Technology, 2001, 81, 475-485.	0.9	48
57	Composition and Sensory Attributes of Retail Cheddar Cheese with Different Fat Contents. Journal of Food Composition and Analysis, 2000, 13, 13-26.	3.9	38
58	The compositional and functional properties of commercial mozzarella, cheddar and analogue pizza cheeses. International Journal of Dairy Technology, 2000, 53, 51-56.	2.8	69
59	Primary proteolysis and textural changes during ripening in Cheddar cheeses manufactured to different fat contents. International Dairy Journal, 2000, 10, 151-158.	3.0	137
60	The effect of fat content on the rheology, microstructure and heat-induced functional characteristics of Cheddar cheese. International Dairy Journal, 2000, 10, 277-288.	3.0	191
61	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. Journal of Dairy Research, 1998, 65, 23-30.	1.4	30
62	Effect of altering the daily herbage allowance in mid lactation on the composition and processing characteristics of bovine milk. Journal of Dairy Research, 1997, 64, 621-626.	1.4	34
63	The effects of composition and some processing treatments on the rennet coagulation properties of milk. International Journal of Dairy Technology, 1997, 50, 99-106.	2.8	99
64	The use of a simple empirical method for objective quantification of the stretchability of cheese on cooked pizza pies. Journal of Food Engineering, 1997, 31, 147-161.	5.2	45
65	Rennet coagulation properties of retentates obtained by ultrafiltration of skim milks heated to different temperatures. International Dairy Journal, 1996, 6, 581-596.	3.0	47
66	Milk protein standardization by ultrafiltration for Cheddar cheese manufacture. Journal of Dairy Research, 1996, 63, 281-293.	1.4	34
67	Composition, microstructure and maturation of semi-hard cheeses from high protein ultrafiltered milk retentates with different levels of denatured whey protein. International Dairy Journal, 1995, 5, 543-568.	3.0	45
68	Effect of milk protein standardization, by ultrafiltration, on the manufacture, composition and maturation of Cheddar cheese. Journal of Dairy Research, 1994, 61, 117-131.	1.4	66
69	Factors which may influence the determination of autolysis of starter bacteria during cheddar cheese ripening. International Dairy Journal, 1994, 4, 141-160.	3.0	66
70	Autolysis and proteolysis in different strains of starter bacteria during Cheddar cheese ripening. Journal of Dairy Research, 1994, 61, 249-262.	1.4	192