

Peter Torley

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/721541/publications.pdf>

Version: 2024-02-01

58
papers

2,524
citations

218677

26
h-index

197818

49
g-index

61
all docs

61
docs citations

61
times ranked

2929
citing authors

#	ARTICLE	IF	CITATIONS
1	The pathogenic and spoilage bacteria associated with red meat and application of different approaches of high CO ₂ packaging to extend product shelf-life. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1733-1754.	10.3	6
2	Microbial biopreservatives for controlling the spoilage of beef and lamb meat: their application and effects on meat quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4571-4592.	10.3	20
3	Relationship between instrumental and sensory texture profile of beef <i>semitendinosus</i> muscles with different textures. <i>Journal of Texture Studies</i> , 2022, 53, 232-241.	2.5	22
4	Instrumental method for International Dysphagia Diet Standardisation Initiative's (IDDSI) standard fork pressure test. <i>Journal of Food Engineering</i> , 2022, 326, 111040.	5.2	11
5	Investigation of the effects of addition of carboxy methyl cellulose (CMC) and tapioca starch (TS) on the beef patties targeted to the needs of people with dysphagia: A mixture design approach. <i>Meat Science</i> , 2022, 191, 108868.	5.5	8
6	Whey Protein Peptides Have Dual Functions: Bioactivity and Emulsifiers in Oil-In-Water Nanoemulsion. <i>Foods</i> , 2022, 11, 1812.	4.3	4
7	Effect of the addition of hydrocolloids on beef texture: Targeted to the needs of people with dysphagia. <i>Food Hydrocolloids</i> , 2021, 113, 106413.	10.7	32
8	Assessment of the potential use of MALDI-TOF MS for the identification of bacteria associated with chilled vacuum-packaged lamb meat. <i>Meat Science</i> , 2021, 177, 108508.	5.5	11
9	Relationship between masticatory variables and bolus characteristics of meat with different textures. <i>Journal of Texture Studies</i> , 2021, 52, 552-560.	2.5	12
10	Evaluation of the potential of protective cultures to extend the microbial shelf-life of chilled lamb meat. <i>Meat Science</i> , 2021, 181, 108613.	5.5	6
11	Detection of Biomarkers Relating to Quality and Differentiation of Some Commercially Significant Whole Fish Using Spatially Off-Set Raman Spectroscopy. <i>Molecules</i> , 2020, 25, 3776.	3.8	10
12	The Effect of Non-Saccharomyces and Saccharomyces Non-Cerevisiae Yeasts on Ethanol and Glycerol Levels in Wine. <i>Fermentation</i> , 2020, 6, 77.	3.0	38
13	Influence of meat texture on oral processing and bolus formation. <i>Journal of Food Engineering</i> , 2020, 283, 110038.	5.2	26
14	Differentiating various beef cuts using spatially offset Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2020, 51, 711-716.	2.5	12
15	Investigation of chemical composition of meat using spatially off-set Raman spectroscopy. <i>Analyst</i> , 2019, 144, 2618-2627.	3.5	22
16	A comparative study of partial dealcoholisation versus early harvest: Effects on wine volatile and sensory profiles. <i>Food Chemistry</i> , 2018, 261, 21-29.	8.2	19
17	Volatile and sensory profiling of Shiraz wine in response to alcohol management: comparison of harvest timing versus technological approaches. <i>Food Research International</i> , 2018, 109, 561-571.	6.2	27
18	Harvesting and blending options for lower alcohol wines: a sensory and chemical investigation. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 33-42.	3.5	18

#	ARTICLE	IF	CITATIONS
19	SPME Method Optimized by Box-Behnken Design for Impact Odorants in Reduced Alcohol Wines. <i>Foods</i> , 2018, 7, 127.	4.3	12
20	Changes in volatile composition and sensory attributes of wines during alcohol content reduction. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 8-16.	3.5	60
21	Regrinding large particles from milled grains improves growth performance of pigs. <i>Animal Feed Science and Technology</i> , 2017, 233, 53-63.	2.2	15
22	Cover Image, Volume 97, Issue 1. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, i-i.	3.5	0
23	Synchrotron X-ray Fluorescence Microscopy study of the diffusion of iron, manganese, potassium and zinc in parboiled rice kernels. <i>LWT - Food Science and Technology</i> , 2016, 71, 138-148.	5.2	17
24	Colour change in rice during hydration: Effect of hull and bran layers. <i>Journal of Food Engineering</i> , 2016, 173, 49-58.	5.2	30
25	Antioxidant and antihypertensive properties of phenolic-protein complexes in extracted protein fractions from <i>Nigella damascena</i> and <i>Nigella arvensis</i> . <i>Food Hydrocolloids</i> , 2016, 56, 84-92.	10.7	21
26	Grapevine propagation: principles and methods for the production of high-quality grapevine planting material. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2015, 43, 144-161.	1.3	44
27	Characterization and Biological Properties of Dry Fermented Product (Jameed) Manufactured from Cow Milk: Comparison of Sun and Freeze Drying. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 282-291.	2.0	3
28	Microbiological Status and Nutritional Composition of Spices Used in Food Preparation. <i>Food and Nutrition Sciences (Print)</i> , 2015, 06, 1134-1140.	0.4	11
29	Effects of Barley Flour and Barley Protein Isolate Addition on Rheological and Sensory Properties of Pita Bread. <i>Journal of Food Quality</i> , 2014, 37, 329-338.	2.6	10
30	Whey protein peptides as components of nanoemulsions: A review of emulsifying and biological functionalities. <i>Journal of Food Engineering</i> , 2014, 122, 15-27.	5.2	148
31	Formation of whey protein isolate hydrolysate stabilised nanoemulsion. <i>Food Hydrocolloids</i> , 2014, 41, 169-177.	10.7	78
32	Parboiled rice: Understanding from a materials science approach. <i>Journal of Food Engineering</i> , 2014, 124, 173-183.	5.2	102
33	The Diffusion of Moisture in Paddy During Hydration and Dehydration Processes. <i>Drying Technology</i> , 2014, 32, 1423-1434.	3.1	15
34	Protein co-precipitates: A review of their preparation and functional properties. <i>Food and Bioproducts Processing</i> , 2013, 91, 327-335.	3.6	24
35	Screening of whey protein isolate hydrolysates for their dual functionality: Influence of heat pre-treatment and enzyme specificity. <i>Food Chemistry</i> , 2013, 136, 1435-1443.	8.2	111
36	Particle size heterogeneity in milled barley and sorghum grains: Effects on physico-chemical properties and starch digestibility. <i>Journal of Cereal Science</i> , 2012, 56, 396-403.	3.7	40

#	ARTICLE	IF	CITATIONS
37	Effect of extrusion temperature and pre-extrusion particle size on starch digestion kinetics in barley and sorghum grain extrudates. <i>Animal Feed Science and Technology</i> , 2011, 168, 267-279.	2.2	49
38	Particle size of milled barley and sorghum and physico-chemical properties of grain following extrusion. <i>Journal of Food Engineering</i> , 2011, 103, 464-472.	5.2	36
39	Physical properties of cryomilled rice starch. <i>Journal of Cereal Science</i> , 2009, 49, 278-284.	3.7	71
40	Amylose content and chemical modification effects on thermoplastic starch from maize " Processing and characterisation using conventional polymer equipment. <i>Carbohydrate Polymers</i> , 2009, 78, 917-925.	10.2	56
41	Physical and Processing Characteristics of Extrudates Made from Starch and <i>d</i> -Limonene Mixtures. <i>International Journal of Food Properties</i> , 2009, 12, 482-495.	3.0	16
42	Confectionery Gels: A Review on Formulation, Rheological and Structural Aspects. <i>International Journal of Food Properties</i> , 2009, 12, 176-210.	3.0	115
43	Measurement of particle diameter of <i>Lactobacillus acidophilus</i> microcapsule by spray drying and analysis on its microstructure. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 1349-1354.	3.6	61
44	Emerging biodegradable materials: starch- and protein-based bio-nanocomposites. <i>Journal of Materials Science</i> , 2008, 43, 3058-3071.	3.7	292
45	Application of the synthetic polymer approach to the glass transition of fruit leathers. <i>Journal of Food Engineering</i> , 2008, 86, 243-250.	5.2	10
46	Combined rheological and optical investigation of maize, barley and wheat starch gelatinisation. <i>Carbohydrate Polymers</i> , 2008, 72, 272-286.	10.2	29
47	Amylose content and chemical modification effects on the extrusion of thermoplastic starch from maize. <i>Carbohydrate Polymers</i> , 2008, 74, 907-913.	10.2	68
48	The Measurement of Thickened Liquids Used for the Management of Dysphagia. <i>AIP Conference Proceedings</i> , 2008, , .	0.4	5
49	Effect of high power ultrasound and ageing on the physical properties of bovine <i>Semitendinosus</i> and <i>Longissimus</i> muscles. <i>Meat Science</i> , 2007, 75, 628-639.	5.5	206
50	Extrusion of mixtures of starch and <i>d</i> -limonene encapsulated with β -cyclodextrin: Flavour retention and physical properties. <i>Food Research International</i> , 2006, 39, 318-331.	6.2	93
51	Effect of extrusion parameters on flavour retention, functional and physical properties of mixtures of starch and <i>d</i> -limonene encapsulated in milk protein. <i>International Journal of Food Science and Technology</i> , 2006, 41, 83-94.	2.7	36
52	Gelatinization of starch in mixed sugar systems. <i>LWT - Food Science and Technology</i> , 2005, 38, 762-771.	5.2	14
53	Effect of High Power Ultrasound Waves on Properties of Meat: A Review. <i>International Journal of Food Properties</i> , 2004, 7, 301-319.	3.0	199
54	Effect of honey types and concentration on starch gelatinization. <i>LWT - Food Science and Technology</i> , 2004, 37, 161-170.	5.2	11

#	ARTICLE	IF	CITATIONS
55	The effect of ionic strength, polyphosphates type, pH, cooking temperature and preblending on the functional properties of normal and pale, soft, exudative (PSE) pork. Meat Science, 2000, 55, 451-462.	5.5	37
56	Rheological changes during isothermal holding of salted beef homogenates. Meat Science, 1995, 39, 23-34.	5.5	17
57	Thermal scanning rheology of myofibrillar proteins from muscles of defined fibre type. Meat Science, 1992, 32, 45-63.	5.5	39
58	Salt-Induced, Low-Temperature Setting of Antarctic Fish Muscle Proteins. Journal of Food Science, 1991, 56, 251-252.	3.1	3