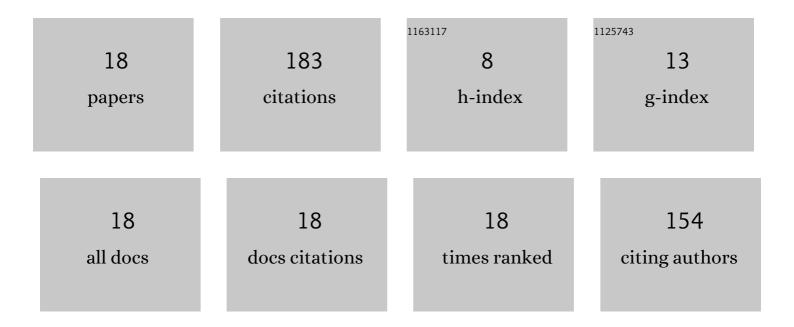
Hasitha Priyashantha

List of Publications by Year in descending order

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ΗΛΟΙΤΗΛ ΡΟΙΧΛΟΗΛΝΤΗΛ

#	Article	IF	CITATIONS
1	Use of near-infrared hyperspectral (NIR-HS) imaging to visualize and model the maturity of long-ripening hard cheeses. Journal of Food Engineering, 2020, 264, 109687.	5.2	31
2	Inclusion of Probiotics into Fermented Buffalo (Bubalus bubalis) Milk: An Overview of Challenges and Opportunities. Fermentation, 2020, 6, 121.	3.0	22
3	Interactive effects of casein micelle size and calcium and citrate content on rennetâ€induced coagulation in bovine milk. Journal of Texture Studies, 2019, 50, 508-519.	2.5	17
4	Use of natural plant extracts as a novel microbiological quality indicator in raw milk: An alternative for resazurin dye reduction method. LWT - Food Science and Technology, 2021, 144, 111221.	5.2	16
5	Distribution of bacteria between different milk fractions, investigated using cultureâ€dependent methods and molecularâ€based and fluorescent microscopy approaches. Journal of Applied Microbiology, 2019, 127, 1028-1037.	3.1	14
6	Composition and properties of bovine milk: A study from dairy farms in northern Sweden; Part I. Effect of dairy farming system. Journal of Dairy Science, 2021, 104, 8582-8594.	3.4	13
7	Probiotic enriched fermented soyâ€gel as a vegan substitute for dairy yoghurt. Journal of Food Processing and Preservation, 2021, 45, .	2.0	11
8	Type of starter culture influences on structural and sensorial properties of low protein fermented gels. Journal of Texture Studies, 2019, 50, 482-492.	2.5	10
9	Isolation, identification and characterization of Lactobacillus species diversity from Meekiri: traditional fermented buffalo milk gels in Sri Lanka. Heliyon, 2021, 7, e08136.	3.2	9
10	Quality parameters of natural phenolics and its impact on physicochemical, microbiological, and sensory quality attributes of probiotic stirred yogurt during the storage. Food Chemistry: X, 2022, 14, 100332.	4.3	9
11	Composition and properties of bovine milk: A study from dairy farms in northern Sweden; Part II. Effect of monthly variation. Journal of Dairy Science, 2021, 104, 8595-8609.	3.4	7
12	The physicochemical, microbiological, and organoleptic properties and antioxidant activities of cream cheeses fortified with dried curry leaves (<i>Murraya koenigii</i> L.) powder. Food Science and Nutrition, 2021, 9, 5774-5784.	3.4	7
13	Graduate Student Literature Review: Current understanding of the influence of on-farm factors on bovine raw milk and its suitability for cheesemaking. Journal of Dairy Science, 2021, 104, 12173-12183.	3.4	5
14	Variation in Dairy Milk Composition and Properties Has Little Impact on Cheese Ripening: Insights from a Traditional Swedish Long-Ripening Cheese. Dairy, 2021, 2, 336-355.	2.0	3
15	Determining the end-date of long-ripening cheese maturation using NIR hyperspectral image modelling: A feasibility study. Food Control, 2021, 130, 108316.	5.5	3
16	Traditional Sri Lankan fermented buffalo (Bubalus bubalis) milk gel (Meekiri): technology, microbiology and quality characteristics. Journal of Ethnic Foods, 2021, 8, .	1.9	3
17	Understanding the fermentation factors affecting the separability of fermented milk: A model system study. Food Structure, 2021, 30, 100232.	4.5	3
18	Cover Image, Volume 50, Issue 6. Journal of Texture Studies, 2019, 50, i.	2.5	0