

# Hasitha Priyashantha

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7271968/publications.pdf>

Version: 2024-02-01

18  
papers

183  
citations

1163117

8  
h-index

1125743

13  
g-index

18  
all docs

18  
docs citations

18  
times ranked

154  
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of near-infrared hyperspectral (NIR-HS) imaging to visualize and model the maturity of long-ripening hard cheeses. <i>Journal of Food Engineering</i> , 2020, 264, 109687.	5.2	31
2	Inclusion of Probiotics into Fermented Buffalo ( <i>Bubalus bubalis</i> ) Milk: An Overview of Challenges and Opportunities. <i>Fermentation</i> , 2020, 6, 121.	3.0	22
3	Interactive effects of casein micelle size and calcium and citrate content on rennet-induced coagulation in bovine milk. <i>Journal of Texture Studies</i> , 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. <i>LWT - Food Science and Technology</i> , 2021, 144, 111221.	5.2	16
5	Distribution of bacteria between different milk fractions, investigated using culture-dependent methods and molecular-based and fluorescent microscopy approaches. <i>Journal of Applied Microbiology</i> , 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. <i>Journal of Dairy Science</i> , 2021, 104, 8582-8594.	3.4	13
7	Probiotic enriched fermented soy gel as a vegan substitute for dairy yoghurt. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	11
8	Type of starter culture influences on structural and sensorial properties of low protein fermented gels. <i>Journal of Texture Studies</i> , 2019, 50, 482-492.	2.5	10
9	Isolation, identification and characterization of <i>Lactobacillus</i> species diversity from Meekiri: traditional fermented buffalo milk gels in Sri Lanka. <i>Heliyon</i> , 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. <i>Food Chemistry: X</i> , 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. <i>Journal of Dairy Science</i> , 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. <i>Food Science and Nutrition</i> , 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. <i>Journal of Dairy Science</i> , 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. <i>Dairy</i> , 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. <i>Food Control</i> , 2021, 130, 108316.	5.5	3
16	Traditional Sri Lankan fermented buffalo ( <i>Bubalus bubalis</i> ) milk gel (Meekiri): technology, microbiology and quality characteristics. <i>Journal of Ethnic Foods</i> , 2021, 8, .	1.9	3
17	Understanding the fermentation factors affecting the separability of fermented milk: A model system study. <i>Food Structure</i> , 2021, 30, 100232.	4.5	3
18	Cover Image, Volume 50, Issue 6. <i>Journal of Texture Studies</i> , 2019, 50, i.	2.5	0