

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 | 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 |
| 2 | Probiotic enriched fermented soyâ€gel as a vegan substitute for dairy yoghurt. Journal of Food Processing and Preservation, 2021, 45, . | 2.0 | 11 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 10 | 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 |
| 11 | Traditional Sri Lankan fermented buffalo (<i>Bubalus bubalis</i>) milk gel (Meekiri): technology, microbiology and quality characteristics. Journal of Ethnic Foods, 2021, 8, . | 1.9 | 3 |
| 12 | Understanding the fermentation factors affecting the separability of fermented milk: A model system study. Food Structure, 2021, 30, 100232. | 4.5 | 3 |
| 13 | 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 |
| 14 | Inclusion of Probiotics into Fermented Buffalo (<i>Bubalus bubalis</i>) Milk: An Overview of Challenges and Opportunities. Fermentation, 2020, 6, 121. | 3.0 | 22 |
| 15 | 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 |
| 16 | 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 |
| 17 | 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 |
| 18 | Cover Image, Volume 50, Issue 6. Journal of Texture Studies, 2019, 50, i. | 2.5 | 0 |