

Grant A Smolenski

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

926
citations

759055

12
h-index

887953

17
g-index

17
all docs

17
docs citations

17
times ranked

1153
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterisation of Host Defence Proteins in Milk Using a Proteomic Approach. <i>Journal of Proteome Research</i> , 2007, 6, 207-215.	1.8	253
2	Cloned transgenic cattle produce milk with higher levels of $\hat{\imath}^2$ -casein and $\hat{\imath}^0$ -casein. <i>Nature Biotechnology</i> , 2003, 21, 157-162.	9.4	227
3	Alterations in the salivary proteome associated with periodontitis. <i>Journal of Clinical Periodontology</i> , 2010, 37, 241-247.	2.3	92
4	The constituents of <i>Microctonus sp.</i> parasitoid venoms. <i>Insect Molecular Biology</i> , 2008, 17, 313-324.	1.0	69
5	Cattle with a precise, zygote-mediated deletion safely eliminate the major milk allergen beta-lactoglobulin. <i>Scientific Reports</i> , 2018, 8, 7661.	1.6	51
6	Gastric digestion of cow and goat milk: Peptides derived from simulated conditions of infant digestion. <i>Food Chemistry</i> , 2019, 276, 619-625.	4.2	47
7	The abundance of milk cathelicidin proteins during bovine mastitis. <i>Veterinary Immunology and Immunopathology</i> , 2011, 143, 125-130.	0.5	43
8	Host defence related responses in bovine milk during an experimentally induced <i>Streptococcus uberis</i> infection. <i>Proteome Science</i> , 2014, 12, 19.	0.7	40
9	Application of ultra-high performance liquid chromatography coupled to high-resolution mass spectrometry (Orbitrap [®] , C) for the determination of beta-casein phenotypes in cow milk. <i>Food Chemistry</i> , 2020, 307, 125532.	4.2	23
10	Characterisation of the anti-microbial activity of bovine milk ribonuclease4 and ribonuclease5 (angiogenin). <i>International Dairy Journal</i> , 2010, 20, 400-407.	1.5	17
11	Keratin and S100 calcium-binding proteins are major constituents of the bovine teat canal lining. <i>Veterinary Research</i> , 2015, 46, 113.	1.1	16
12	Changes in the repertoire of bovine milk proteins during mammary involution. <i>EuPA Open Proteomics</i> , 2015, 9, 65-75.	2.5	12
13	Proteomics data in support of the quantification of the changes of bovine milk proteins during mammary gland involution. <i>Data in Brief</i> , 2016, 8, 52-55.	0.5	11
14	Increased gene dosage for $\hat{\imath}^2$ - and $\hat{\imath}^0$ -casein in transgenic cattle improves milk composition through complex effects. <i>Scientific Reports</i> , 2016, 6, 37607.	1.6	10
15	Release of beta-casomorphins during in-vitro gastrointestinal digestion of reconstituted milk after heat treatment. <i>LWT - Food Science and Technology</i> , 2021, 136, 110312.	2.5	6
16	Metabolomic and proteomic characterisation of aged and packaged lamb loins with different colour stability. <i>Journal of Food Composition and Analysis</i> , 2022, 111, 104639.	1.9	5
17	The self-association and thermal denaturation of caprine and bovine $\hat{\imath}^2$ -lactoglobulin. <i>European Biophysics Journal</i> , 2018, 47, 739-750.	1.2	4