Grant A Smolenski

List of Publications by Year in descending order

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759055 887953 17 926 12 17 citations h-index g-index papers 17 17 17 1153 citing authors docs citations times ranked all docs

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