

Sergio Alvarez

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

245
citations

1163117

8
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

297
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Lyophilized Colostrum and Different Colostrum Feeding Regimens on Passive Transfer of Immunoglobulin G in Majorera Goat Kids. <i>Journal of Dairy Science</i> , 2005, 88, 3650-3654.	3.4	55
2	Effects of the number of lactations and litter size on chemical composition and physical characteristics of goat colostrum. <i>Small Ruminant Research</i> , 2006, 64, 53-59.	1.2	54
3	Physicochemical analysis of full-fat, reduced-fat, and low-fat artisan-style goat cheese. <i>Journal of Dairy Science</i> , 2010, 93, 3950-3956.	3.4	42
4	Chemical, textural and sensorial changes during the ripening of Majorero goat cheese. <i>International Journal of Dairy Technology</i> , 2012, 65, 393-400.	2.8	38
5	Evaluation of the Effect of Rennet Type on the Texture and Colour of Goats Cheese. <i>Journal of Applied Animal Research</i> , 2006, 30, 157-160.	1.2	13
6	Effect of the Ripening Period and Intravarietal Comparison on Chemical, Textural and Sensorial Characteristics of Palmero (PDO) Goat Cheese. <i>Animals</i> , 2021, 11, 58.	2.3	13
7	Influence of vegetable coagulant and ripening time on the lipolytic and sensory profile of cheeses made with raw goat milk from Canary breeds. <i>Food Science and Technology International</i> , 2017, 23, 254-264.	2.2	11
8	Sensory analysis of full-, reduced- and low-fat cheese elaborated with raw goat milk. <i>Journal of Applied Animal Research</i> , 2012, 40, 124-132.	1.2	10
9	Effect of breed on physicochemical and sensory characteristics of fresh, semihard and hard goat's milk cheeses. <i>Journal of Applied Animal Research</i> , 2020, 48, 425-433.	1.2	5
10	Effect of the inclusion of banana silage in the diet of goats on physicochemical and sensory characteristics of cheeses at different ripening times. <i>Small Ruminant Research</i> , 2017, 149, 52-61.	1.2	4
11	Microbial Inoculation to High Moisture Plant By-Product Silage: A Review. <i>Veterinary Medicine and Science</i> , 0, , .	0.0	0