Todor Vasiljevic

List of Publications by Citations

156 papers	5,812 citations	43 h-index	70 g-index
164 ext. papers	6,920 ext. citations	5.6 avg, IF	6.37 L-index

#	Paper	IF	Citations
156	Probiotics□rom Metchnikoff to bioactives. *International Dairy Journal*, **2008**, 18, 714-728	3.5	532
155	Survival and activity of selected probiotic organisms in set-type yoghurt during cold storage. *International Dairy Journal*, **2007**, 17, 657-665	3.5	194
154	ACE-inhibitory activity of probiotic yoghurt. *International Dairy Journal*, **2007**, 17, 1321-1331	3.5	176
153	Effect of acidification on the activity of probiotics in yoghurt during cold storage. *International Dairy Journal*, **2006**, 16, 1181-1189	3.5	173
152	Functional properties of whey proteins affected by heat treatment and hydrodynamic high-pressure shearing. *Journal of Dairy Science*, **2009**, 92, 1387-97	4	164
151	Effect of processing on conformational changes of food proteins related to allergenicity. *Trends in Food Science and Technology*, **2016**, 49, 24-34	15.3	150
150	Germinated grains--sources of bioactive compounds. *Food Chemistry*, **2012**, 135, 950-9	8.5	146
149	Physicochemical, textural and rheological properties of probiotic yogurt fortified with fibre-rich pineapple peel powder during refrigerated storage. *LWT - Food Science and Technology*, **2016**, 65, 978-986	5.4	137
148	Effect of probiotics on antioxidant and antimutagenic activities of crude peptide extract from yogurt. *Food Chemistry*, **2014**, 156, 264-70	8.5	124
147	Effects of exopolysaccharide-producing strains of Streptococcus thermophilus on technological and rheological properties of set-type yoghurt. *International Dairy Journal*, **2007**, 17, 1344-1352	3.5	124
146	□Galactosidase and proteolytic activities of selected probiotic and dairy cultures in fermented soymilk. *Food Chemistry*, **2007**, 104, 10-20	8.5	111
145	Probiotic Strains as Starter Cultures Improve Angiotensin-converting Enzyme Inhibitory Activity in Soy Yogurt. *Journal of Food Science*, **2005**, 70, m375-m381	3.4	108
144	Proteolytic activity of dairy lactic acid bacteria and probiotics as determinant of growth and in vitro angiotensin-converting enzyme inhibitory activity in fermented milk. *Dairy Science and Technology*, **2007**, 87, 21-38		97
143	Effects of beta-glucan addition to a probiotic containing yogurt. *Journal of Food Science*, **2007**, 72, C405-11	3.4	93
142	Rheological properties and sensory characteristics of set-type soy yogurt. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 9868-76	5.7	85
141	Short-Chain Fatty Acids Regulate Cytokines and Th17/Treg Cells in Human Peripheral Blood Mononuclear Cells in vitro. *Immunological Investigations*, **2016**, 45, 205-22	2.9	85
140	Germinated grains: a superior whole grain functional food?. *Canadian Journal of Physiology and Pharmacology*, **2013**, 91, 429-41	2.4	83

139	Fouling of dairy components on hydrophobic polytetrafluoroethylene (PTFE) membranes for membrane distillation. *Journal of Membrane Science*, **2013**, 442, 149-159	9.6	73
138	Sucrose-free chocolate sweetened with Stevia rebaudiana extract and containing different bulking agents effects on physicochemical and sensory properties. *International Journal of Food Science and Technology*, **2010**, 45, 1426-1435	3.8	73
137	The rheological properties of ketchup as a function of different hydrocolloids and temperature. *International Journal of Food Science and Technology*, **2009**, 44, 596-602	3.8	72
136	Identification of Anticancer Peptides from Bovine Milk Proteins and Their Potential Roles in Management of Cancer: A Critical Review. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 123-138	16.4	70
135	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 867-882	16.4	67
134	Anti-colon cancer and antioxidant activities of bovine skim milk fermented by selected Lactobacillus helveticus strains. *Journal of Dairy Science*, **2016**, 99, 31-40	4	66
133	Utilizing unique properties of caseins and the casein micelle for delivery of sensitive food ingredients and bioactives. *Trends in Food Science and Technology*, **2016**, 57, 178-187	15.3	66
132	Cytokine profile and induction of T helper type 17 and regulatory T cells by human peripheral mononuclear cells after microbial exposure. *Clinical and Experimental Immunology*, **2012**, 167, 282-95	6.2	64
131	Performance assessment of membrane distillation for skim milk and whey processing. *Journal of Dairy Science*, **2014**, 97, 56-71	4	59
130	Functional properties of whey proteins microparticulated at low pH. *Journal of Dairy Science*, **2012**, 95, 1667-79	4	59
129	Denaturation of whey proteins as a function of heat, pH and protein concentration. *International Dairy Journal*, **2013**, 31, 93-99	3.5	57
128	Production of galactosidase for lactose hydrolysis in milk and dairy products using thermophilic lactic acid bacteria. *Innovative Food Science and Emerging Technologies*, **2001**, 2, 75-85	6.8	56
127	Salmonella infection - prevention and treatment by antibiotics and probiotic yeasts: a review. *Microbiology (United Kingdom)*, **2018**, 164, 1327-1344	2.9	56
126	Fouling mechanisms of dairy streams during membrane distillation. *Journal of Membrane Science*, **2013**, 441, 102-111	9.6	54
125	Properties of acid whey as a function of pH and temperature. *Journal of Dairy Science*, **2015**, 98, 4352-63	4	52
124	Physicochemical properties of flours and starches derived from traditional Indonesian tubers and roots. *Journal of Food Science and Technology*, **2014**, 51, 3669-79	3.3	51
123	A Review of Potential Marine-derived Hypotensive and Anti-obesity Peptides. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 92-112	11.5	50
122	Effect of refrigerated storage on probiotic viability and the production and stability of antimutagenic and antioxidant peptides in yogurt supplemented with pineapple peel. *Journal of Dairy Science*, **2015**, 98, 5905-16	4	49

121	Comparison between thermal pasteurization and high pressure processing of bovine skim milk in relation to denaturation and immunogenicity of native milk proteins. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 301-308	6.8	49
120	Nanofiltration and nanodiafiltration of acid whey as a function of pH and temperature. *Separation and Purification Technology*, **2016**, 160, 18-27	8.3	49
119	Conformational changes of β-lactoglobulin induced by shear, heat, and pH-Effects on antigenicity. *Journal of Dairy Science*, **2015**, 98, 4255-65	4	47
118	Calpains- and cathepsins-induced myofibrillar changes in post-mortem fish: Impact on structural softening and release of bioactive peptides. *Trends in Food Science and Technology*, **2015**, 45, 130-146	15.3	46
117	Properties of whey proteins obtained from different whey streams. *International Dairy Journal*, **2017**, 66, 76-83	3.5	46
116	Effect of pineapple waste powder on probiotic growth, antioxidant and antimutagenic activities of yogurt. *Journal of Food Science and Technology*, **2016**, 53, 1698-708	3.3	45
115	Immunomodulatory effects of probiotics: Can they be used to treat allergies and autoimmune diseases?. *Maturitas*, **2019**, 119, 25-38	5	45
114	Thermal denaturation of bovine immunoglobulin G and its association with other whey proteins. *Food Hydrocolloids*, **2017**, 72, 350-357	10.6	43
113	Integration of membrane distillation into heat paths of industrial processes. *Chemical Engineering Journal*, **2012**, 211-212, 378-387	14.7	43
112	Influence of heat and pH on structure and conformation of whey proteins. *International Dairy Journal*, **2013**, 28, 56-61	3.5	43
111	Gelling properties of microparticulated whey proteins. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6825-32	5.7	43
110	Removal of lactate from acid whey using nanofiltration. *Journal of Food Engineering*, **2016**, 177, 59-64	6	41
109	Can natural polymers assist in delivering insulin orally?. *International Journal of Biological Macromolecules*, **2017**, 103, 889-901	7.9	40
108	Short-Chain Fatty Acids Regulate Secretion of IL-8 from Human Intestinal Epithelial Cell Lines in vitro. *Immunological Investigations*, **2015**, 44, 678-93	2.9	38
107	FTIR fingerprinting of structural changes of milk proteins induced by heat treatment, deamidation and dephosphorylation. *Food Hydrocolloids*, **2018**, 80, 160-167	10.6	38
106	Antioxidative and antibacterial peptides derived from bovine milk proteins. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 726-740	11.5	38
105	Direct contact membrane distillation of dairy process streams. *Membranes*, **2011**, 1, 48-58	3.8	38
104	Fourier transform infrared spectroscopy analysis of physicochemical changes in UHT milk during accelerated storage. *International Dairy Journal*, **2017**, 66, 99-107	3.5	37

103	Lactic acid bacteria and probiotic organisms induce different cytokine profile and regulatory T cells mechanisms. *Journal of Functional Foods*, **2014**, 6, 395-409	5.1	35
102	Potential of novel Lactobacillus helveticus strains and their cell wall bound proteases to release physiologically active peptides from milk proteins. *International Dairy Journal*, **2014**, 38, 37-46	3.5	35
101	Shear, heat and pH induced conformational changes of wheat gluten - Impact on antigenicity. *Food Chemistry*, **2016**, 196, 180-8	8.5	34
100	Antibacterial and antiproliferative peptides in synbiotic yogurt-Release and stability during refrigerated storage. *Journal of Dairy Science*, **2016**, 99, 4233-4242	4	34
99	Exploring the molecular basis for the metal-mediated assembly of alginate gels. *Carbohydrate Polymers*, **2014**, 102, 246-53	10.3	34
98	Short-chain fatty acids produced by synbiotic mixtures in skim milk differentially regulate proliferation and cytokine production in peripheral blood mononuclear cells. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 755-65	3.7	31
97	Lower ultrafiltration temperature improves membrane performance and emulsifying properties of milk protein concentrates. *Dairy Science and Technology*, **2015**, 95, 15-31		31
96	Controlling heat induced aggregation of whey proteins by casein inclusion in concentrated protein dispersions. *International Dairy Journal*, **2015**, 44, 21-30	3.5	31
95	Characterization of yeasts isolated from traditional kefir grains for potential probiotic properties. *Journal of Functional Foods*, **2019**, 58, 56-66	5.1	30
94	Lactose hydrolysis in milk as affected by neutralizers used for the preparation of crude β-galactosidase extracts from Lactobacillus bulgaricus 11842. *Innovative Food Science and Emerging Technologies*, **2002**, 3, 175-184	6.8	30
93	Impact of selected process parameters on solubility and heat stability of pea protein isolate. *LWT - Food Science and Technology*, **2019**, 102, 246-253	5.4	30
92	Improving cell yield and lactic acid production of Lactococcus lactis ssp. cremoris by a novel submerged membrane fermentation process. *Journal of Membrane Science*, **2012**, 403-404, 179-187	9.6	29
91	Compositional and structural properties of whey proteins of sweet, acid and salty whey concentrates and their respective spray dried powders. *International Dairy Journal*, **2017**, 74, 49-56	3.5	28
90	Tragacanth as an oral peptide and protein delivery carrier: Characterization and mucoadhesion. *Carbohydrate Polymers*, **2016**, 143, 223-30	10.3	28
89	Altering allergenicity of cow's milk by food processing for applications in infant formula. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 159-172	11.5	26
88	The role of poly-M and poly-GM sequences in the metal-mediated assembly of alginate gels. *Carbohydrate Polymers*, **2014**, 112, 486-93	10.3	25
87	Characteristic properties of crude pineapple waste extract for bromelain purification by membrane processing. *Journal of Food Science and Technology*, **2015**, 52, 7103-7112	3.3	24
86	Effect of adjusted pH prior to ultrafiltration of skim milk on membrane performance and physical functionality of milk protein concentrate. *Journal of Dairy Science*, **2016**, 99, 1083-1094	4	24

85	Effect of cell-surface components and metabolites of lactic acid bacteria and probiotic organisms on cytokine production and induction of CD25 expression in human peripheral mononuclear cells. *Journal of Dairy Science*, **2014**, 97, 2542-58	4	24
84	Antioxidant peptides isolated from synbiotic yoghurt exhibit antiproliferative activities against HT-29 colon cancer cells. *International Dairy Journal*, **2016**, 63, 99-106	3.5	23
83	Modulation of bovine whey protein digestion in gastrointestinal tract: A comprehensive review. *International Dairy Journal*, **2016**, 62, 10-18	3.5	23
82	Water-lactose behavior as a function of concentration and presence of lactic acid in lactose model systems. *Journal of Dairy Science*, **2015**, 98, 8505-14	4	22
81	Lactose crystallization as affected by presence of lactic acid and calcium in model lactose systems. *Journal of Food Engineering*, **2016**, 178, 181-189	6	22
80	Properties of spray dried lactose powders influenced by presence of lactic acid and calcium. *Journal of Food Engineering*, **2017**, 198, 63-71	6	22
79	Digestibility and antigenicity of β-lactoglobulin as affected by heat, pH and applied shear. *Food Chemistry*, **2017**, 217, 517-523	8.5	22
78	Structural changes of native milk proteins subjected to controlled shearing and heating. *Food Research International*, **2018**, 114, 151-158	7	21
77	Predicting sediment formation in ultra high temperature-treated whole and skim milk using attenuated total reflectance-Fourier transform infrared spectroscopy. *International Dairy Journal*, **2017**, 74, 39-48	3.5	20
76	Modulation of milk immunogenicity by thermal processing. *International Dairy Journal*, **2017**, 69, 23-32	3.5	20
75	Separation of bromelain from crude pineapple waste mixture by a two-stage ceramic ultrafiltration process. *Food and Bioproducts Processing*, **2016**, 98, 142-150	4.9	20
74	Structural changes of milk proteins during heating of concentrated skim milk determined using FTIR. *International Dairy Journal*, **2019**, 89, 21-30	3.5	20
73	Preconcentration of yoghurt base by ultrafiltration for reduction in acid whey generation during Greek yoghurt manufacturing. *International Journal of Dairy Technology*, **2018**, 71, 71-80	3.7	19
72	Effects of malted and non-malted whole-grain wheat on metabolic and inflammatory biomarkers in overweight/obese adults: a randomised crossover pilot study. *Food Chemistry*, **2016**, 194, 495-502	8.5	19
71	Effects of dietary cottonseed oil and tannin supplements on protein and fatty acid composition of bovine milk. *Journal of Dairy Research*, **2014**, 81, 183-92	1.6	19
70	Sustainable use of marine resources turning waste into food ingredients. *International Journal of Food Science and Technology*, **2015**, 50, 2329-2339	3.8	18
69	Oligosaccharide production and proteolysis during lactose hydrolysis using crude cellular extracts from lactic acid bacteria. *Dairy Science and Technology*, **2003**, 83, 453-467		17
68	Active edible packaging based on milk proteins: A route to carry and deliver nutraceuticals. *Trends in Food Science and Technology*, **2021**, 111, 688-705	15.3	17

67	Properties of beta-lactoglobulin/alginate mixtures as a function of component ratio, pH and applied shear. *Food Research International*, **2015**, 71, 23-31	7	16
66	Minimising generation of acid whey during Greek yoghurt manufacturing. *Journal of Dairy Research*, **2017**, 84, 346-354	1.6	16
65	Bioactive peptides with radical scavenging and cancer cell cytotoxic activities derived from Flathead (Platycephalus fuscus) by-products. *European Food Research and Technology*, **2017**, 243, 627-637	3.4	16
64	Effects of selected processing treatments on antigenicity of banana prawn (Fenneropenaeus merguiensis) tropomyosin. *International Journal of Food Science and Technology*, **2019**, 54, 183-193	3.8	16
63	Electrophoretic characterization of protein interactions suggesting limited feasibility of accelerated shelf-life testing of ultra-high temperature milk. *Journal of Dairy Science*, **2017**, 100, 76-88	4	15
62	Shear-induced behaviour of native milk proteins heated at temperatures above 80□□C. *International Dairy Journal*, **2018**, 77, 29-37	3.5	15
61	Insulin Inclusion into a Tragacanth Hydrogel: An Oral Delivery System for Insulin. *Materials*, **2018**, 11,	3.5	14
60	Thermal denaturation of bovine □lactoglobulin in different protein mixtures in relation to antigenicity. *International Dairy Journal*, **2019**, 91, 89-97	3.5	14
59	A review on methodologies for extraction, identification and quantification of allergenic proteins in prawns. *Food Research International*, **2019**, 121, 307-318	7	13
58	Caseins and their interactions that modify heat aggregation of whey proteins in commercial dairy mixtures. *International Dairy Journal*, **2018**, 83, 43-51	3.5	13
57	Impact of controlled shearing on solubility and heat stability of pea protein isolate dispersed in solutions with adjusted ionic strength. *Food Research International*, **2019**, 125, 108522	7	13
56	Proteolytic activities in fillets of selected underutilized Australian fish species. *Food Chemistry*, **2013**, 140, 238-44	8.5	13
55	FTIR analysis of physiochemical changes in raw skim milk upon concentration. *LWT - Food Science and Technology*, **2019**, 102, 64-70	5.4	13
54	Impact of shear and pH on properties of casein micelles in milk protein concentrate. *LWT - Food Science and Technology*, **2019**, 108, 370-376	5.4	12
53	Strategies for maximizing removal of lactic acid from acid whey □Addressing the un-processability issue. *Separation and Purification Technology*, **2017**, 172, 489-497	8.3	12
52	Development of allergic responses related to microorganisms exposure in early life. *International Dairy Journal*, **2010**, 20, 373-385	3.5	12
51	Fermented Milk: Health Benefits Beyond Probiotic Effect99-115		12
50	Drying and storage of crude □galactosidase extracts from Lactobacillus delbrueckii ssp. bulgaricus 11842. *Innovative Food Science and Emerging Technologies*, **2003**, 4, 319-329	6.8	12

49	Health-related outcomes of genetic polymorphism of bovine κ-casein variants: A systematic review of randomised controlled trials. *Trends in Food Science and Technology*, **2021**, 111, 233-248	15.3	12
48	Effect of chelators on functionality of milk protein concentrates obtained by ultrafiltration at a constant pH and temperature. *Journal of Dairy Research*, **2017**, 84, 471-478	1.6	11
47	Properties of whey protein concentrate powders obtained by spray drying of sweet, salty and acid whey under varying storage conditions. *Journal of Food Engineering*, **2017**, 214, 137-146	6	11
46	Integrated ultrafiltration process for the recovery of bromelain from pineapple waste mixture. *Journal of Food Process Engineering*, **2017**, 40, e12492	2.4	11
45	Immunomodulatory effects of Streptococcus thermophilus on U937 monocyte cell cultures. *Journal of Functional Foods*, **2018**, 49, 241-249	5.1	11
44	Rheological properties of fermented milk produced by a single exopolysaccharide producing Streptococcus thermophilus strain in the presence of added calcium and sucrose. *International Journal of Dairy Technology*, **2009**, 62, 411-421	3.7	10
43	Retention of β-galactosidase activity in crude cellular extracts from Lactobacillus delbrueckii ssp. bulgaricus 11842 upon drying. *International Journal of Dairy Technology*, **2003**, 56, 111-116	3.7	10
42	Effect of heat, pH and shear on digestibility and antigenic characteristics of wheat gluten. *European Food Research and Technology*, **2016**, 242, 1829-1836	3.4	10
41	In vitro immunogenicity of various native and thermally processed bovine milk proteins and their mixtures. *Journal of Dairy Science*, **2018**, 101, 8726-8736	4	8
40	Lactose behaviour in the presence of lactic acid and calcium. *Journal of Dairy Research*, **2016**, 83, 395-401	1.6	8
39	Impact of storage conditions on solubility, heat stability and emulsifying properties of selected spray dried whey protein concentrates. *LWT - Food Science and Technology*, **2018**, 92, 16-21	5.4	7
38	Physicochemical properties of wheat-canna and wheat-konjac composite flours. *Journal of Food Science and Technology*, **2014**, 51, 1784-94	3.3	7
37	Unravelling Conformational Aspects of Milk Protein Structure-Contributions from Nuclear Magnetic Resonance Studies. *Foods*, **2020**, 9,	4.9	7
36	Influence of lactic, citric and phosphoric acids on the properties of concentrated lactose solutions. *Food Chemistry*, **2019**, 293, 247-253	8.5	6
35	Activity of endogenous muscle proteases from 4 Australian underutilized fish species as affected by ionic strength, pH, and temperature. *Journal of Food Science*, **2013**, 78, C1858-64	3.4	6
34	Extraction and Purification of Short-chain Fatty Acids from Fermented Reconstituted Skim Milk Supplemented with Inulin. *Food Analytical Methods*, **2016**, 9, 3069-3079	3.4	6
33	Kefir characteristics and antibacterial properties - Potential applications in control of enteric bacterial infection. *International Dairy Journal*, **2021**, 118, 105021	3.5	6
32	Shearing accelerates denaturation of β-lactoglobulin and α-lactalbumin in skim milk during heating. *International Dairy Journal*, **2020**, 105, 104674	3.5	5

31	Physical properties of selected spray dried whey protein concentrate powders during storage. *Journal of Food Engineering*, **2018**, 219, 111-120	6	5
30	Bovine Casomorphins: Friends or Foes? A comprehensive assessment of evidence from in vitro and ex vivo studies. *Trends in Food Science and Technology*, **2021**, 116, 681-700	15.3	5
29	A Framework for Food Traceability Information Extraction Based on a Video Surveillance System. *Procedia Computer Science*, **2015**, 55, 1285-1292	1.6	4
28	Denaturation of selected bioactive whey proteins during pasteurization and their ability to modulate milk immunogenicity. *Journal of Dairy Research*, **2020**, 87, 484-487	1.6	4
27	pH-induced changes in casomorphin 7 structure studied by 1H nuclear magnetic resonance and Fourier-transform infrared spectroscopy. *International Dairy Journal*, **2021**, 121, 105106	3.5	4
26	Conformational and physicochemical characteristics of bovine skim milk obtained from cows with different genetic variants of casein. *Food Hydrocolloids*, **2022**, 124, 107186	10.6	4
25	Effects of pressurized thermal processing on native proteins of raw skim milk and its concentrate. *Journal of Dairy Science*, **2021**, 104, 2834-2842	4	3
24	Performance of a Two-Stage Membrane System for Bromelain Separation from Pineapple Waste Mixture as Impacted by Enzymatic Pretreatment and Diafiltration. *Food Technology and Biotechnology*, **2018**, 56, 218-227	2.1	3
23	Structural Changes of Casein Induced by Temperature and pH Analysed by Nuclear Magnetic Resonance, Fourier-Transform Infrared Spectroscopy, and Chemometrics.. *Molecules*, **2021**, 26,	4.8	3
22	Whey Processing **2012**, 193-207		2
21	Crystallization behavior and crystal properties of lactose as affected by lactic, citric, or phosphoric acid. *Journal of Dairy Science*, **2020**, 103, 11050-11061	4	2
20	Pineapple **2020**, 203-225		2
19	Milk protein hydrolysis by actinidin: Influence of protein source and hydrolysis conditions. *International Dairy Journal*, **2021**, 118, 105029	3.5	2
18	Feasibility of Spray Drying Concentrated Acid Whey After Nanofiltration. *Food and Bioprocess Technology*, **2018**, 11, 1505-1515	5.1	2
17	Cultured Milk and Yogurt219-251		2
16	Authentication of casein milk phenotypes using FTIR spectroscopy. *International Dairy Journal*, **2022**, 129, 105350	3.5	2
15	Bulking and Fat-Replacing Agents **2012**, 395-418		1
14	3D Model-Based Food Traceability Information Extraction Framework. *Lecture Notes in Computer Science*, **2015**, 112-119	0.9	1

13	Novel Processing Technologies **2019**, 281-334		1
12	Immunomodulatory properties of selectively processed prawn protein fractions assessed using human peripheral blood mononuclear cells. *International Journal of Food Science and Technology*, **2020**, 55, 795-804	3.8	1
11	Influence of calcium and magnesium on the secondary structure in solutions of individual caseins and binary casein mixtures. *International Dairy Journal*, **2021**, 112, 104879	3.5	1
10	Antimicrobial properties of traditional kefir: An in□vitro screening for antagonistic effect on Salmonella Typhimurium and Salmonella Arizonae. *International Dairy Journal*, **2022**, 124, 105180	3.5	1
9	Impact of heating on the properties of A1/A1, A1/A2, and A2/A2 □casein milk phenotypes. *Food Hydrocolloids*, **2022**, 128, 107604	10.6	1
8	Behaviour of lactose with the presence of lactic acid and Ca as affected by pH. *Journal of Dairy Research*, **2017**, 84, 484-487	1.6	0
7	Shear-induced structural changes and denaturation of bovine immunoglobulin G and serum albumin at different temperatures. *Food Hydrocolloids*, **2022**, 124, 107283	10.6	0
6	Consumer acceptability and antidiabetic properties of flakes and crackers developed from selected native Australian plant species. *International Journal of Food Science and Technology*, **2021**, 56, 4484-4495	3.8	0
5	Anti-salmonella properties of kefir yeast isolates An in vitro screening for potential infection control.. *Saudi Journal of Biological Sciences*, **2022**, 29, 550-563	4	0
4	Actinidin-induced hydrolysis of milk proteins: Effect on antigenicity. *LWT - Food Science and Technology*, **2022**, 161, 113294	5.4	0
3	Rheological and structural properties of acid-induced milk gels as a function of □casein phenotype. *Food Hydrocolloids*, **2022**, 131, 107846	10.6	0
2	Sustainable use of silver warehou (): effects of storage, processing conditions and simulated gastrointestinal digestion on selected in-vitro bioactivities. *Journal of Food Science and Technology*, **2016**, 53, 3574-3582	3.3	
1	Probiotic Cultures in Cheese and Yogurt **2022**, 472-488		