

Todor Vasiljevic

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Shear-induced structural changes and denaturation of bovine immunoglobulin G and serum albumin at different temperatures. <i>Food Hydrocolloids</i> , 2022 , 124, 107283	10.6	0
155	Anti-salmonella properties of kefir yeast isolates An in vitro screening for potential infection control.. <i>Saudi Journal of Biological Sciences</i> , 2022 , 29, 550-563	4	0
154	Probiotic Cultures in Cheese and Yogurt 2022 , 472-488		
153	Conformational and physicochemical characteristics of bovine skim milk obtained from cows with different genetic variants of κ casein. <i>Food Hydrocolloids</i> , 2022 , 124, 107186	10.6	4
152	Antimicrobial properties of traditional kefir: An in vitro screening for antagonistic effect on Salmonella Typhimurium and Salmonella Arizonae. <i>International Dairy Journal</i> , 2022 , 124, 105180	3.5	1
151	Actinidin-induced hydrolysis of milk proteins: Effect on antigenicity. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113294	5.4	0
150	Authentication of κ casein milk phenotypes using FTIR spectroscopy. <i>International Dairy Journal</i> , 2022 , 129, 105350	3.5	2
149	Impact of heating on the properties of A1/A1, A1/A2, and A2/A2 κ casein milk phenotypes. <i>Food Hydrocolloids</i> , 2022 , 128, 107604	10.6	1
148	Rheological and structural properties of acid-induced milk gels as a function of κ casein phenotype. <i>Food Hydrocolloids</i> , 2022 , 131, 107846	10.6	0
147	Effects of pressurized thermal processing on native proteins of raw skim milk and its concentrate. <i>Journal of Dairy Science</i> , 2021 , 104, 2834-2842	4	3
146	Health-related outcomes of genetic polymorphism of bovine κ casein variants: A systematic review of randomised controlled trials. <i>Trends in Food Science and Technology</i> , 2021 , 111, 233-248	15.3	12
145	Active edible packaging based on milk proteins: A route to carry and deliver nutraceuticals. <i>Trends in Food Science and Technology</i> , 2021 , 111, 688-705	15.3	17
144	Milk protein hydrolysis by actinidin: Influence of protein source and hydrolysis conditions. <i>International Dairy Journal</i> , 2021 , 118, 105029	3.5	2
143	Influence of calcium and magnesium on the secondary structure in solutions of individual caseins and binary casein mixtures. <i>International Dairy Journal</i> , 2021 , 112, 104879	3.5	1
142	Kefir characteristics and antibacterial properties - Potential applications in control of enteric bacterial infection. <i>International Dairy Journal</i> , 2021 , 118, 105021	3.5	6
141	Consumer acceptability and antidiabetic properties of flakes and crackers developed from selected native Australian plant species. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4484-4493	3.8	0
140	pH-induced changes in κ casein structure studied by ^1H nuclear magnetic resonance and Fourier-transform infrared spectroscopy. <i>International Dairy Journal</i> , 2021 , 121, 105106	3.5	4

139	Bovine β -Caseomorphins: Friends or Foes? A comprehensive assessment of evidence from in vitro and ex vivo studies. <i>Trends in Food Science and Technology</i> , 2021 , 116, 681-700	15.3	5
138	Structural Changes of β -Casein Induced by Temperature and pH Analysed by Nuclear Magnetic Resonance, Fourier-Transform Infrared Spectroscopy, and Chemometrics.. <i>Molecules</i> , 2021 , 26,	4.8	3
137	Denaturation of selected bioactive whey proteins during pasteurization and their ability to modulate milk immunogenicity. <i>Journal of Dairy Research</i> , 2020 , 87, 484-487	1.6	4
136	Shearing accelerates denaturation of β -Lactoglobulin and β -Lactalbumin in skim milk during heating. <i>International Dairy Journal</i> , 2020 , 105, 104674	3.5	5
135	Crystallization behavior and crystal properties of lactose as affected by lactic, citric, or phosphoric acid. <i>Journal of Dairy Science</i> , 2020 , 103, 11050-11061	4	2
134	Pineapple 2020 , 203-225		2
133	Unravelling Conformational Aspects of Milk Protein Structure-Contributions from Nuclear Magnetic Resonance Studies. <i>Foods</i> , 2020 , 9,	4.9	7
132	Immunomodulatory properties of selectively processed prawn protein fractions assessed using human peripheral blood mononuclear cells. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 795-804	3.8	1
131	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 867-882	16.4	67
130	Influence of lactic, citric and phosphoric acids on the properties of concentrated lactose solutions. <i>Food Chemistry</i> , 2019 , 293, 247-253	8.5	6
129	Characterization of yeasts isolated from traditional kefir grains for potential probiotic properties. <i>Journal of Functional Foods</i> , 2019 , 58, 56-66	5.1	30
128	Impact of shear and pH on properties of casein micelles in milk protein concentrate. <i>LWT - Food Science and Technology</i> , 2019 , 108, 370-376	5.4	12
127	A review on methodologies for extraction, identification and quantification of allergenic proteins in prawns. <i>Food Research International</i> , 2019 , 121, 307-318	7	13
126	Impact of controlled shearing on solubility and heat stability of pea protein isolate dispersed in solutions with adjusted ionic strength. <i>Food Research International</i> , 2019 , 125, 108522	7	13
125	Structural changes of milk proteins during heating of concentrated skim milk determined using FTIR. <i>International Dairy Journal</i> , 2019 , 89, 21-30	3.5	20
124	Novel Processing Technologies 2019 , 281-334		1
123	Impact of selected process parameters on solubility and heat stability of pea protein isolate. <i>LWT - Food Science and Technology</i> , 2019 , 102, 246-253	5.4	30
122	Immunomodulatory effects of probiotics: Can they be used to treat allergies and autoimmune diseases?. <i>Maturitas</i> , 2019 , 119, 25-38	5	45

121	Thermal denaturation of bovine Lactoglobulin in different protein mixtures in relation to antigenicity. <i>International Dairy Journal</i> , 2019 , 91, 89-97	3.5	14
120	Effects of selected processing treatments on antigenicity of banana prawn (<i>Fenneropenaeus merguensis</i>) tropomyosin. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 183-193	3.8	16
119	FTIR analysis of physiochemical changes in raw skim milk upon concentration. <i>LWT - Food Science and Technology</i> , 2019 , 102, 64-70	5.4	13
118	Altering allergenicity of cow's milk by food processing for applications in infant formula. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 159-172	11.5	26
117	FTIR fingerprinting of structural changes of milk proteins induced by heat treatment, deamidation and dephosphorylation. <i>Food Hydrocolloids</i> , 2018 , 80, 160-167	10.6	38
116	Caseins and their interactions that modify heat aggregation of whey proteins in commercial dairy mixtures. <i>International Dairy Journal</i> , 2018 , 83, 43-51	3.5	13
115	Impact of storage conditions on solubility, heat stability and emulsifying properties of selected spray dried whey protein concentrates. <i>LWT - Food Science and Technology</i> , 2018 , 92, 16-21	5.4	7
114	Comparison between thermal pasteurization and high pressure processing of bovine skim milk in relation to denaturation and immunogenicity of native milk proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 301-308	6.8	49
113	Antioxidative and antibacterial peptides derived from bovine milk proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 726-740	11.5	38
112	Preconcentration of yoghurt base by ultrafiltration for reduction in acid whey generation during Greek yoghurt manufacturing. <i>International Journal of Dairy Technology</i> , 2018 , 71, 71-80	3.7	19
111	Physical properties of selected spray dried whey protein concentrate powders during storage. <i>Journal of Food Engineering</i> , 2018 , 219, 111-120	6	5
110	Shear-induced behaviour of native milk proteins heated at temperatures above 80°C. <i>International Dairy Journal</i> , 2018 , 77, 29-37	3.5	15
109	Structural changes of native milk proteins subjected to controlled shearing and heating. <i>Food Research International</i> , 2018 , 114, 151-158	7	21
108	Insulin Inclusion into a Tragacanth Hydrogel: An Oral Delivery System for Insulin. <i>Materials</i> , 2018 , 11,	3.5	14
107	In vitro immunogenicity of various native and thermally processed bovine milk proteins and their mixtures. <i>Journal of Dairy Science</i> , 2018 , 101, 8726-8736	4	8
106	Salmonella infection - prevention and treatment by antibiotics and probiotic yeasts: a review. <i>Microbiology (United Kingdom)</i> , 2018 , 164, 1327-1344	2.9	56
105	Performance of a Two-Stage Membrane System for Bromelain Separation from Pineapple Waste Mixture as Impacted by Enzymatic Pretreatment and Diafiltration. <i>Food Technology and Biotechnology</i> , 2018 , 56, 218-227	2.1	3
104	Immunomodulatory effects of <i>Streptococcus thermophilus</i> on U937 monocyte cell cultures. <i>Journal of Functional Foods</i> , 2018 , 49, 241-249	5.1	11

103	Feasibility of Spray Drying Concentrated Acid Whey After Nanofiltration. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1505-1515	5.1	2
102	Predicting sediment formation in ultra high temperature-treated whole and skim milk using attenuated total reflectance-Fourier transform infrared spectroscopy. <i>International Dairy Journal</i> , 2017 , 74, 39-48	3.5	20
101	Compositional and structural properties of whey proteins of sweet, acid and salty whey concentrates and their respective spray dried powders. <i>International Dairy Journal</i> , 2017 , 74, 49-56	3.5	28
100	Thermal denaturation of bovine immunoglobulin G and its association with other whey proteins. <i>Food Hydrocolloids</i> , 2017 , 72, 350-357	10.6	43
99	Can natural polymers assist in delivering insulin orally?. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 889-901	7.9	40
98	Modulation of milk immunogenicity by thermal processing. <i>International Dairy Journal</i> , 2017 , 69, 23-32	3.5	20
97	Fourier transform infrared spectroscopy analysis of physicochemical changes in UHT milk during accelerated storage. <i>International Dairy Journal</i> , 2017 , 66, 99-107	3.5	37
96	Electrophoretic characterization of protein interactions suggesting limited feasibility of accelerated shelf-life testing of ultra-high temperature milk. <i>Journal of Dairy Science</i> , 2017 , 100, 76-88	4	15
95	Behaviour of lactose with the presence of lactic acid and Ca as affected by pH. <i>Journal of Dairy Research</i> , 2017 , 84, 484-487	1.6	0
94	Effect of chelators on functionality of milk protein concentrates obtained by ultrafiltration at a constant pH and temperature. <i>Journal of Dairy Research</i> , 2017 , 84, 471-478	1.6	11
93	Minimising generation of acid whey during Greek yoghurt manufacturing. <i>Journal of Dairy Research</i> , 2017 , 84, 346-354	1.6	16
92	Properties of whey protein concentrate powders obtained by spray drying of sweet, salty and acid whey under varying storage conditions. <i>Journal of Food Engineering</i> , 2017 , 214, 137-146	6	11
91	Integrated ultrafiltration process for the recovery of bromelain from pineapple waste mixture. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12492	2.4	11
90	Bioactive peptides with radical scavenging and cancer cell cytotoxic activities derived from Flathead (<i>Platycephalus fuscus</i>) by-products. <i>European Food Research and Technology</i> , 2017 , 243, 627-637	3.4	16
89	Strategies for maximizing removal of lactic acid from acid whey Addressing the un-processability issue. <i>Separation and Purification Technology</i> , 2017 , 172, 489-497	8.3	12
88	Properties of spray dried lactose powders influenced by presence of lactic acid and calcium. <i>Journal of Food Engineering</i> , 2017 , 198, 63-71	6	22
87	Properties of whey proteins obtained from different whey streams. <i>International Dairy Journal</i> , 2017 , 66, 76-83	3.5	46
86	Digestibility and antigenicity of β -lactoglobulin as affected by heat, pH and applied shear. <i>Food Chemistry</i> , 2017 , 217, 517-523	8.5	22

85	Shear, heat and pH induced conformational changes of wheat gluten - Impact on antigenicity. <i>Food Chemistry</i> , 2016 , 196, 180-8	8.5	34
84	A Review of Potential Marine-derived Hypotensive and Anti-obesity Peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 92-112	11.5	50
83	Antioxidant peptides isolated from synbiotic yoghurt exhibit antiproliferative activities against HT-29 colon cancer cells. <i>International Dairy Journal</i> , 2016 , 63, 99-106	3.5	23
82	Sustainable use of silver warehou (): effects of storage, processing conditions and simulated gastrointestinal digestion on selected in-vitro bioactivities. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3574-3582	3.3	
81	Modulation of bovine whey protein digestion in gastrointestinal tract: A comprehensive review. <i>International Dairy Journal</i> , 2016 , 62, 10-18	3.5	23
80	Nanofiltration and nanodiafiltration of acid whey as a function of pH and temperature. <i>Separation and Purification Technology</i> , 2016 , 160, 18-27	8.3	49
79	Effect of adjusted pH prior to ultrafiltration of skim milk on membrane performance and physical functionality of milk protein concentrate. <i>Journal of Dairy Science</i> , 2016 , 99, 1083-1094	4	24
78	Separation of bromelain from crude pineapple waste mixture by a two-stage ceramic ultrafiltration process. <i>Food and Bioproducts Processing</i> , 2016 , 98, 142-150	4.9	20
77	Effects of malted and non-malted whole-grain wheat on metabolic and inflammatory biomarkers in overweight/obese adults: a randomised crossover pilot study. <i>Food Chemistry</i> , 2016 , 194, 495-502	8.5	19
76	Antibacterial and antiproliferative peptides in synbiotic yogurt-Release and stability during refrigerated storage. <i>Journal of Dairy Science</i> , 2016 , 99, 4233-4242	4	34
75	Tragacanth as an oral peptide and protein delivery carrier: Characterization and mucoadhesion. <i>Carbohydrate Polymers</i> , 2016 , 143, 223-30	10.3	28
74	Removal of lactate from acid whey using nanofiltration. <i>Journal of Food Engineering</i> , 2016 , 177, 59-64	6	41
73	Lactose crystallization as affected by presence of lactic acid and calcium in model lactose systems. <i>Journal of Food Engineering</i> , 2016 , 178, 181-189	6	22
72	Effect of processing on conformational changes of food proteins related to allergenicity. <i>Trends in Food Science and Technology</i> , 2016 , 49, 24-34	15.3	150
71	Effect of pineapple waste powder on probiotic growth, antioxidant and antimutagenic activities of yogurt. <i>Journal of Food Science and Technology</i> , 2016 , 53, 1698-708	3.3	45
70	Anti-colon cancer and antioxidant activities of bovine skim milk fermented by selected <i>Lactobacillus helveticus</i> strains. <i>Journal of Dairy Science</i> , 2016 , 99, 31-40	4	66
69	Physicochemical, textural and rheological properties of probiotic yogurt fortified with fibre-rich pineapple peel powder during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2016 , 65, 978-986	5.4	137
68	Lactose behaviour in the presence of lactic acid and calcium. <i>Journal of Dairy Research</i> , 2016 , 83, 395-401	11.6	8

67	Short-Chain Fatty Acids Regulate Cytokines and Th17/Treg Cells in Human Peripheral Blood Mononuclear Cells in vitro. <i>Immunological Investigations</i> , 2016 , 45, 205-22	2.9	85
66	Extraction and Purification of Short-chain Fatty Acids from Fermented Reconstituted Skim Milk Supplemented with Inulin. <i>Food Analytical Methods</i> , 2016 , 9, 3069-3079	3.4	6
65	Effect of heat, pH and shear on digestibility and antigenic characteristics of wheat gluten. <i>European Food Research and Technology</i> , 2016 , 242, 1829-1836	3.4	10
64	Utilizing unique properties of caseins and the casein micelle for delivery of sensitive food ingredients and bioactives. <i>Trends in Food Science and Technology</i> , 2016 , 57, 178-187	15.3	66
63	Identification of Anticancer Peptides from Bovine Milk Proteins and Their Potential Roles in Management of Cancer: A Critical Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 123-138	16.4	70
62	A Framework for Food Traceability Information Extraction Based on a Video Surveillance System. <i>Procedia Computer Science</i> , 2015 , 55, 1285-1292	1.6	4
61	Effect of refrigerated storage on probiotic viability and the production and stability of antimutagenic and antioxidant peptides in yogurt supplemented with pineapple peel. <i>Journal of Dairy Science</i> , 2015 , 98, 5905-16	4	49
60	Calpains- and cathepsins-induced myofibrillar changes in post-mortem fish: Impact on structural softening and release of bioactive peptides. <i>Trends in Food Science and Technology</i> , 2015 , 45, 130-146	15.3	46
59	Properties of beta-lactoglobulin/alginate mixtures as a function of component ratio, pH and applied shear. <i>Food Research International</i> , 2015 , 71, 23-31	7	16
58	Characteristic properties of crude pineapple waste extract for bromelain purification by membrane processing. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7103-7112	3.3	24
57	Short-chain fatty acids produced by synbiotic mixtures in skim milk differentially regulate proliferation and cytokine production in peripheral blood mononuclear cells. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 755-65	3.7	31
56	Water-lactose behavior as a function of concentration and presence of lactic acid in lactose model systems. <i>Journal of Dairy Science</i> , 2015 , 98, 8505-14	4	22
55	Short-Chain Fatty Acids Regulate Secretion of IL-8 from Human Intestinal Epithelial Cell Lines in vitro. <i>Immunological Investigations</i> , 2015 , 44, 678-93	2.9	38
54	Sustainable use of marine resources turning waste into food ingredients. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2329-2339	3.8	18
53	Conformational changes of β-lactoglobulin induced by shear, heat, and pH-Effects on antigenicity. <i>Journal of Dairy Science</i> , 2015 , 98, 4255-65	4	47
52	Properties of acid whey as a function of pH and temperature. <i>Journal of Dairy Science</i> , 2015 , 98, 4352-63	4	52
51	Lower ultrafiltration temperature improves membrane performance and emulsifying properties of milk protein concentrates. <i>Dairy Science and Technology</i> , 2015 , 95, 15-31		31
50	Controlling heat induced aggregation of whey proteins by casein inclusion in concentrated protein dispersions. <i>International Dairy Journal</i> , 2015 , 44, 21-30	3.5	31

49	3D Model-Based Food Traceability Information Extraction Framework. <i>Lecture Notes in Computer Science</i> , 2015 , 112-119	0.9	1
48	Effect of probiotics on antioxidant and antimutagenic activities of crude peptide extract from yogurt. <i>Food Chemistry</i> , 2014 , 156, 264-70	8.5	124
47	Lactic acid bacteria and probiotic organisms induce different cytokine profile and regulatory T cells mechanisms. <i>Journal of Functional Foods</i> , 2014 , 6, 395-409	5.1	35
46	Exploring the molecular basis for the metal-mediated assembly of alginate gels. <i>Carbohydrate Polymers</i> , 2014 , 102, 246-53	10.3	34
45	The role of poly-M and poly-GM sequences in the metal-mediated assembly of alginate gels. <i>Carbohydrate Polymers</i> , 2014 , 112, 486-93	10.3	25
44	Performance assessment of membrane distillation for skim milk and whey processing. <i>Journal of Dairy Science</i> , 2014 , 97, 56-71	4	59
43	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. <i>Journal of Dairy Science</i> , 2014 , 97, 2542-58	4	24
42	Physicochemical properties of flours and starches derived from traditional Indonesian tubers and roots. <i>Journal of Food Science and Technology</i> , 2014 , 51, 3669-79	3.3	51
41	Effects of dietary cottonseed oil and tannin supplements on protein and fatty acid composition of bovine milk. <i>Journal of Dairy Research</i> , 2014 , 81, 183-92	1.6	19
40	Potential of novel <i>Lactobacillus helveticus</i> strains and their cell wall bound proteases to release physiologically active peptides from milk proteins. <i>International Dairy Journal</i> , 2014 , 38, 37-46	3.5	35
39	Physicochemical properties of wheat-canna and wheat-konjac composite flours. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1784-94	3.3	7
38	Fouling mechanisms of dairy streams during membrane distillation. <i>Journal of Membrane Science</i> , 2013 , 441, 102-111	9.6	54
37	Proteolytic activities in fillets of selected underutilized Australian fish species. <i>Food Chemistry</i> , 2013 , 140, 238-44	8.5	13
36	Fouling of dairy components on hydrophobic polytetrafluoroethylene (PTFE) membranes for membrane distillation. <i>Journal of Membrane Science</i> , 2013 , 442, 149-159	9.6	73
35	Germinated grains: a superior whole grain functional food?. <i>Canadian Journal of Physiology and Pharmacology</i> , 2013 , 91, 429-41	2.4	83
34	Denaturation of whey proteins as a function of heat, pH and protein concentration. <i>International Dairy Journal</i> , 2013 , 31, 93-99	3.5	57
33	Influence of heat and pH on structure and conformation of whey proteins. <i>International Dairy Journal</i> , 2013 , 28, 56-61	3.5	43
32	Activity of endogenous muscle proteases from 4 Australian underutilized fish species as affected by ionic strength, pH, and temperature. <i>Journal of Food Science</i> , 2013 , 78, C1858-64	3.4	6

31	Improving cell yield and lactic acid production of <i>Lactococcus lactis</i> ssp. <i>cremoris</i> by a novel submerged membrane fermentation process. <i>Journal of Membrane Science</i> , 2012 , 403-404, 179-187	9.6	29
30	Functional properties of whey proteins microparticulated at low pH. <i>Journal of Dairy Science</i> , 2012 , 95, 1667-79	4	59
29	Integration of membrane distillation into heat paths of industrial processes. <i>Chemical Engineering Journal</i> , 2012 , 211-212, 378-387	14.7	43
28	Germinated grains--sources of bioactive compounds. <i>Food Chemistry</i> , 2012 , 135, 950-9	8.5	146
27	Cytokine profile and induction of T helper type 17 and regulatory T cells by human peripheral mononuclear cells after microbial exposure. <i>Clinical and Experimental Immunology</i> , 2012 , 167, 282-95	6.2	64
26	Whey Processing 2012 , 193-207		2
25	Bulking and Fat-Replacing Agents 2012 , 395-418		1
24	Direct contact membrane distillation of dairy process streams. <i>Membranes</i> , 2011 , 1, 48-58	3.8	38
23	Sucrose-free chocolate sweetened with Stevia rebaudiana extract and containing different bulking agents Effects on physicochemical and sensory properties. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1426-1435	3.8	73
22	Gelling properties of microparticulated whey proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6825-32	5.7	43
21	Development of allergic responses related to microorganisms exposure in early life. <i>International Dairy Journal</i> , 2010 , 20, 373-385	3.5	12
20	The rheological properties of ketchup as a function of different hydrocolloids and temperature. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 596-602	3.8	72
19	Rheological properties of fermented milk produced by a single exopolysaccharide producing <i>Streptococcus thermophilus</i> strain in the presence of added calcium and sucrose. <i>International Journal of Dairy Technology</i> , 2009 , 62, 411-421	3.7	10
18	Functional properties of whey proteins affected by heat treatment and hydrodynamic high-pressure shearing. <i>Journal of Dairy Science</i> , 2009 , 92, 1387-97	4	164
17	Probiotics From Metchnikoff to bioactives. <i>International Dairy Journal</i> , 2008 , 18, 714-728	3.5	532
16	Proteolytic activity of dairy lactic acid bacteria and probiotics as determinant of growth and in vitro angiotensin-converting enzyme inhibitory activity in fermented milk. <i>Dairy Science and Technology</i> , 2007 , 87, 21-38		97
15	Galactosidase and proteolytic activities of selected probiotic and dairy cultures in fermented soymilk. <i>Food Chemistry</i> , 2007 , 104, 10-20	8.5	111
14	Effects of beta-glucan addition to a probiotic containing yogurt. <i>Journal of Food Science</i> , 2007 , 72, C405-14	3.4	93

13	Survival and activity of selected probiotic organisms in set-type yoghurt during cold storage. <i>International Dairy Journal</i> , 2007 , 17, 657-665	3.5	194
12	Effects of exopolysaccharide-producing strains of <i>Streptococcus thermophilus</i> on technological and rheological properties of set-type yoghurt. <i>International Dairy Journal</i> , 2007 , 17, 1344-1352	3.5	124
11	ACE-inhibitory activity of probiotic yoghurt. <i>International Dairy Journal</i> , 2007 , 17, 1321-1331	3.5	176
10	Rheological properties and sensory characteristics of set-type soy yogurt. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9868-76	5.7	85
9	Effect of acidification on the activity of probiotics in yoghurt during cold storage. <i>International Dairy Journal</i> , 2006 , 16, 1181-1189	3.5	173
8	Probiotic Strains as Starter Cultures Improve Angiotensin-converting Enzyme Inhibitory Activity in Soy Yogurt. <i>Journal of Food Science</i> , 2005 , 70, m375-m381	3.4	108
7	Retention of β -galactosidase activity in crude cellular extracts from <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> 11842 upon drying. <i>International Journal of Dairy Technology</i> , 2003 , 56, 111-116	3.7	10
6	Drying and storage of crude β -galactosidase extracts from <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> 11842. <i>Innovative Food Science and Emerging Technologies</i> , 2003 , 4, 319-329	6.8	12
5	Oligosaccharide production and proteolysis during lactose hydrolysis using crude cellular extracts from lactic acid bacteria. <i>Dairy Science and Technology</i> , 2003 , 83, 453-467		17
4	Lactose hydrolysis in milk as affected by neutralizers used for the preparation of crude β -galactosidase extracts from <i>Lactobacillus bulgaricus</i> 11842. <i>Innovative Food Science and Emerging Technologies</i> , 2002 , 3, 175-184	6.8	30
3	Production of β -galactosidase for lactose hydrolysis in milk and dairy products using thermophilic lactic acid bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2001 , 2, 75-85	6.8	56
2	Fermented Milk: Health Benefits Beyond Probiotic Effect		99-115 12
1	Cultured Milk and Yogurt		219-251 2