

Samir Kalit

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

66
citations

1478505

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h-index

1588992

8
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13
all docs

13
docs citations

13
times ranked

81
citing authors

#	ARTICLE	IF	CITATIONS
1	Contribution of salt content to the ripening process of Croatian hard sheep milk cheese (BraĀka cheese). LWT - Food Science and Technology, 2022, 162, 113506.	5.2	6
2	The Influence of Milk Standardization on Chemical Composition, Fat and Protein Recovery, Yield and Sensory Properties of Croatian PGI LiĀki Ākripavac Cheese. Foods, 2021, 10, 690.	4.3	5
3	Influence of the Ratio of Sheep and Cow Milk on the Composition and Yield Efficiency of LeĀevaĀki Cheese. Fermentation, 2021, 7, 274.	3.0	1
4	Biochemical changes during ripening of cheeses in an animal skin. Mljekarstvo, 2020, 70, 225-241.	0.6	7
5	Effect of composition and proteolysis on textural characteristics of Croatian cheese ripen in a lamb skin sack (Sir iz miĀjine). Mljekarstvo, 2019, 69, 21-29.	0.6	6
6	Effect of Sheep's Milk Composition on Strength and Syneresis of Rennet-Induced Milk Gel During Lactation. Food Technology and Biotechnology, 2019, 57, 426-433.	2.1	2
7	Nutritional characteristics of Croatian whey cheese (BraĀka skuta) produced in different stages of lactation. LWT - Food Science and Technology, 2018, 96, 657-662.	5.2	10
8	Properties of Preveli cheese, traditional Croatian dried acid-coagulated cheese. Journal of Central European Agriculture, 2018, 19, 810-822.	0.6	1
9	Aromatic compounds of cheese ripening in animal skin: An overview. Journal of Central European Agriculture, 2018, 19, 318-334.	0.6	4
10	Proteolysis of Livanjski cheese during ripening. Journal of Central European Agriculture, 2016, 17, 1320-1330.	0.6	3
11	Changes in the composition and sensory properties of Croatian cheese in a lamb skin sack (Sir iz miĀjine) during ripening. International Journal of Dairy Technology, 2014, 67, 255-264.	2.8	12
12	Physicochemical differences between Croatian cheese matured in a lamb skin sack (Sir iz misine) and cheese matured in a rind throughout ripening. International Journal of Dairy Technology, 2012, 65, 555-560.	2.8	6