Noel A Mccarthy

List of Publications by Year
in descending order

54 papers	1,173 citations	361296 20 h-index	434063 31 g-index
54 all docs	54 docs citations	54 times ranked	831 citing authors

#	Article	IF	Citations
1	Conformational and physicochemical characteristics of bovine skim milk obtained from cows with different genetic variants of Î²-casein. Food Hydrocolloids, 2022, 124, 107186.	5.6	18
2	Heat treatment of milk: Effect on concentrate viscosity, powder manufacture and end-product functionality. International Dairy Journal, 2022, 128, 105289.	1.5	7
3	Topographical changes in high-protein, milk powders as a function of moisture sorption using amplitude-modulation atomic force microscopy. Food Hydrocolloids, 2022, 127, 107504.	5.6	3
4	The Effect of High Protein Powder Structure on Hydration, Glass Transition, Water Sorption, and Thermomechanical Properties. Foods, 2022, 11, 292.	1.9	2
5	Measurement of pH at high temperature in milk protein solutions. International Dairy Journal, 2022, 131, 105383.	1.5	6
6	Authentication of Î²-casein milk phenotypes using FTIR spectroscopy. International Dairy Journal, 2022, 129, 105350.	1.5	17
7	Impact of heating on the properties of A1/A1, A1/A2, and A2/A2 Î²-casein milk phenotypes. Food Hydrocolloids, 2022, 128, 107604.	5.6	12
8	Colloidal stabilisation of Î²-casein enriched whey protein concentrate. International Dairy Journal, 2022, 132, 105401.	1.5	2
9	Heat treatment of liquid ultrafiltration concentrate influences the physical and functional properties of milk protein concentrate powders. International Dairy Journal, 2022, 133, 105403.	1.5	3
10	Rheological and structural properties of acid-induced milk gels as a function of Î²-casein phenotype. Food Hydrocolloids, 2022, 131, 107846.	5.6	15
11	Properties of sodium caseinate as affected by the Î²-casein phenotypes. Journal of Colloid and Interface Science, 2022, 626, 939-950.	5.0	14
12	Influence of nitrogen gas injection and agglomeration during spray drying on the physical and bulk handling properties of milk protein concentrate powders. Journal of Food Engineering, 2021, 293, 110399.	2.7	17
13	Rheological and Solubility Properties of Soy Protein Isolate. Molecules, 2021, 26, 3015.	1.7	42
14	The Effect of Carnosol, Carnosic Acid and Rosmarinic Acid on the Oxidative Stability of Fat-Filled Milk Powders throughout Accelerated Oxidation Storage. Antioxidants, 2021, 10, 762.	2.2	4
15	Compositional and functional properties of milk and dairy products derived from cows fed pasture or concentrateâ€based diets. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2769-2800.	5.9	29
16	Health-related outcomes of genetic polymorphism of bovine Î²-casein variants: A systematic review of randomised controlled trials. Trends in Food Science and Technology, 2021, 111, 233-248.	7.8	31
17	The influence of milk minerals and lactose on heat stability and age-thickening of milk protein concentrate systems. International Dairy Journal, 2021, 118, 105037.	1.5	11
18	Rehydration properties of regular and agglomerated milk protein concentrate powders produced using nitrogen gas injection prior to spray drying. Journal of Food Engineering, 2021, 305, 110597.	2.7	14

#	ARTICLE	IF	CITATIONS
19	Bovine Î²-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.	7.8	16
20	Strategies to enhance the rehydration performance of micellar casein-dominant dairy powders. International Dairy Journal, 2021, 122, 105116.	1.5	11
21	Water sorption and hydration in spray-dried milk protein powders: Selected physicochemical properties. Food Chemistry, 2020, 304, 125418.	4.2	30
22	Energyâ€dispersive Xâ€ray fluorescence spectrometry as a tool for the rapid determination of the five major minerals (Na, Mg, K, P and Ca) in skim milk powder. International Journal of Dairy Technology, 2020, 73, 459-467.	1.3	11
23	Influence of sodium hexametaphosphate addition on the functional properties of milk protein concentrate solutions containing transglutaminase cross-linked proteins. International Dairy Journal, 2020, 104, 104641.	1.5	21
24	A novel approach for dynamic in-situ surface characterisation of milk protein concentrate hydration and reconstitution using an environmental scanning electron microscope. Food Hydrocolloids, 2020, 108, 105881.	5.6	11
25	Effect of Diet on the Vitamin B Profile of Bovine Milk-Based Protein Ingredients. Foods, 2020, 9, 578.	1.9	8
26	The Influence of Composition and Manufacturing Approach on the Physical and Rehydration Properties of Milk Protein Concentrate Powders. Foods, 2020, 9, 236.	1.9	30
27	The effect of protein profile and preheating on denaturation of whey proteins and development of viscosity in milk protein beverages during heat treatment. International Journal of Dairy Technology, 2020, 73, 494-501.	1.3	18
28	Water sorption and hydration properties of high protein milk powders are influenced by enzymatic crosslinking and calcium chelation. Powder Technology, 2020, 364, 680-688.	2.1	15
29	Dephosphorylation of caseins in milk protein concentrate alters their interactions with sodium hexametaphosphate. Food Chemistry, 2019, 271, 136-141.	4.2	16
30	Physicochemical properties of whole milk powder derived from cows fed pasture or total mixed ration diets. Journal of Dairy Science, 2019, 102, 9611-9621.	1.4	13
31	Physicochemical properties and issues associated with trypsin hydrolyses of bovine casein-dominant protein ingredients. International Dairy Journal, 2019, 97, 111-119.	1.5	2
32	Influence of Supplemental Feed Choice for Pasture-Based Cows on the Fatty Acid and Volatile Profile of Milk. Foods, 2019, 8, 137.	1.9	15
33	Measurement of effective diffusion coefficients in dairy powders by confocal microscopy and sorption kinetic profiles. Food Structure, 2019, 20, 100108.	2.3	13
34	Impact of Bovine Diet on Metabolomic Profile of Skim Milk and Whey Protein Ingredients. Metabolites, 2019, 9, 305.	1.3	20
35	Modelling the changes in viscosity during thermal treatment of milk protein concentrate using kinetic data. Journal of Food Engineering, 2019, 246, 179-191.	2.7	11
36	A comparison of pilot-scale supersonic direct steam injection to conventional steam infusion and tubular heating systems for the heat treatment of protein-enriched skim milk-based beverages. Innovative Food Science and Emerging Technologies, 2019, 52, 282-290.	2.7	15

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37	Evaluation of Models for Temperatureâ€Dependent Viscosity Changes in Dairy Protein Beverage Formulations During Thermal Processing. Journal of Food Science, 2018, 83, 937-945.	1.5	12
38	Influence of protein standardisation media and heat treatment on viscosity and related physicochemical properties of skim milk concentrate. International Dairy Journal, 2018, 81, 143-148.	1.5	15
39	Applications of hydrodynamic cavitation for instant rehydration of high protein milk powders. Journal of Food Engineering, 2018, 225, 18-25.	2.7	48
40	Rehydration behaviour of spray-dried micellar casein concentrates produced using microfiltration of skim milk at cold or warm temperatures. International Dairy Journal, 2018, 81, 72-79.	1.5	28
41	Short communication: Multi-component interactions causing solidification during industrial-scale manufacture of pre-crystallized acid whey powders. Journal of Dairy Science, 2018, 101, 10743-10749.	1.4	5
42	The effect of direct and indirect heat treatment on the attributes of whey protein beverages. International Dairy Journal, 2018, 85, 144-152.	1.5	26
43	Effect of pH and heat treatment on viscosity and heat coagulation properties of milk protein concentrate. International Dairy Journal, 2018, 85, 219-224.	1.5	32
44	Pilot-scale ceramic membrane filtration of skim milk for the production of a protein base ingredient for use in infant milk formula. International Dairy Journal, 2017, 73, 57-62.	1.5	37
45	Effects of calcium chelating agents on the solubility of milk protein concentrate. International Journal of Dairy Technology, 2017, 70, 415-423.	1.3	54
46	Infant Follow-On Foods. , 2016, , .		0
47	Emulsification properties of pea protein isolate using homogenization, microfluidization and ultrasonication. Food Research International, 2016, 89, 415-421.	2.9	78
48	Optimising emulsion stability during processing of model infant formulae using factorial statistical design. International Journal of Dairy Technology, 2015, 68, 334-341.	1.3	6
49	Processing and protein-fractionation characteristics of different polymeric membranes during filtration of skim milk at refrigeration temperatures. International Dairy Journal, 2015, 48, 23-30.	1.5	42
50	Sensitivity of emulsions stabilised by bovine Î²-casein and lactoferrin to heat and CaCl2. Food Hydrocolloids, 2014, 35, 420-428.	5.6	48
51	Dissolution of milk protein concentrate (MPC) powders by ultrasonication. Journal of Food Engineering, 2014, 126, 142-148.	2.7	69
52	Effect of protein content on the physical stability and microstructure of a model infant formula. International Dairy Journal, 2013, 29, 53-59.	1.5	62
53	The physical characteristics and emulsification properties of partially dephosphorylated bovine Î²-casein. Food Chemistry, 2013, 138, 1304-1311.	4.2	28
54	Effect of protein content on emulsion stability of a model infant formula. International Dairy Journal, 2012, 25, 80-86.	1.5	60