Kieran N Kilcawley

List of Publications by Year
in descending order

99 papers	3,682 citations	134610 34 h-index	169272 56 g-index
102 all docs	102 docs citations	102 times ranked	3960 citing authors

#	Article	IF	Citations
1	Exploring the potential of polysaccharides or plant proteins as structuring agents to design cheeses with sensory properties focused toward consumers in East and SoutheastÂAsia: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4342-4355.	5.4	14
2	The Influence of Pasture and Non-pasture-Based Feeding Systems on the Aroma of Raw Bovine Milk. Frontiers in Nutrition, 2022, 9, 841454.	1.6	8
3	Acceptable Inclusion Levels for Selected Brown and Red Irish Seaweed Species in Pork Sausages. Foods, 2022, 11, 1522.	1.9	4
4	A chemometric approach to characterize the aroma of selected brown and red edible seaweeds / extracts. Journal of the Science of Food and Agriculture, 2021, 101, 1228-1238.	1.7	10
5	The Application of Pureed Butter Beans and a Combination of Inulin and Rebaudioside A for the Replacement of Fat and Sucrose in Sponge Cake: Sensory and Physicochemical Analysis. Foods, 2021, 10, 254.	1.9	7
6	Enzyme Modified Cheese. Food Engineering Series, 2021, , 397-416.	0.3	2
7	Validation of a reversedâ€phase highâ€performance liquid chromatographic method for the quantification of primary proteolysis during cheese maturation. International Journal of Dairy Technology, 2021, 74, 671-680.	1.3	3
8	The sensory and physical properties of Shortbread biscuits cooked using different sucrose granule size fractions. Journal of Food Science, 2021, 86, 705-714.	1.5	4
9	The Impact of Terroir on the Flavour of Single Malt Whisk(e)y New Make Spirit. Foods, 2021, 10, 443.	1.9	22
10	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
11	Oxidative Quality of Dairy Powders: Influencing Factors and Analysis. Foods, 2021, 10, 2315.	1.9	10
12	Comparison of Automated Extraction Techniques for Volatile Analysis of Whole Milk Powder. Foods, 2021, 10, 2061.	1.9	20
13	Understanding preferences for and consumer behavior toward cheese among a cohort of young, educated, internationally mobile Chinese consumers. Journal of Dairy Science, 2021, 104, 12415-12426.	1.4	5
14	Effect of bovine feeding system (pasture or concentrate) on the oxidative and sensory shelf life of whole milk powder. Journal of Dairy Science, 2021, 104, 10654-10668.	1.4	8
15	Microscopy-Assisted Digital Photography as an Economical Analytical Tool for Assessment of Food Particles and Their Distribution Through The use of the ImageJ Program. Advances in Nutrition and Food Science, 2021, 2021, .	0.1	4
16	An Assessment of Selected Nutritional, Bioactive, Thermal and Technological Properties of Brown and Red Irish Seaweed Species. Foods, 2021, 10, 2784.	1.9	13
17	Factors influencing the sensory perception of reformulated baked confectionary products. Critical Reviews in Food Science and Nutrition, 2020, 60, 1160-1188.	5.4	18
18	Effect of salt reduction and inclusion of 1% edible seaweeds on the chemical, sensory and volatile component profile of reformulated frankfurters. Meat Science, 2020, 161, 108001.	2.7	51

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19	Volatile compounds of six species of edible seaweed: A review. Algal Research, 2020, 45, 101740.	2.4	45
20	Dietary Compounds Influencing the Sensorial, Volatile and Phytochemical Properties of Bovine Milk. Molecules, 2020, 25, 26.	1.7	43
21	Evolution of the bovine milk fatty acid profile â€“ From colostrum to milk five days post parturition. International Dairy Journal, 2020, 104, 104655.	1.5	33
22	A Systems-Wide Analysis of Proteolytic and Lipolytic Pathways Uncovers The Flavor-Forming Potential of The Gram-Positive Bacterium Macrococcus caseolyticus subsp. caseolyticus. Frontiers in Microbiology, 2020, 11, 1533.	1.5	22
23	Meta-analysis of cheese microbiomes highlights contributions to multiple aspects of quality. Nature Food, 2020, 1, 500-510.	6.2	60
24	A Cross-Cultural Evaluation of Liking and Perception of Salted Butter Produced from Different Feed Systems. Foods, 2020, 9, 1767.	1.9	9
25	Discrimination of five Greek red grape varieties according to the anthocyanin and proanthocyanidin profiles of their skins and seeds. Journal of Food Composition and Analysis, 2020, 92, 103547.	1.9	28
26	Correlating Volatile Lipid Oxidation Compounds with Consumer Sensory Data in Dairy Based Powders during Storage. Antioxidants, 2020, 9, 338.	2.2	33
27	Optimisation of HS-SPME Parameters for the Analysis of Volatile Compounds in Baked Confectionery Products. Food Analytical Methods, 2020, 13, 1314-1327.	1.3	14
28	The â€œGrass-Fedâ€•Milk Story: Understanding the Impact of Pasture Feeding on the Composition and Quality of Bovine Milk. Foods, 2019, 8, 350.	1.9	86
29	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
30	Influence of herd diet on the metabolome of Maasdam cheeses. Food Research International, 2019, 123, 722-731.	2.9	10
31	Effect of pasture versus indoor feeding regimes on the yield, composition, ripening and sensory characteristics of Maasdam cheese. International Journal of Dairy Technology, 2019, 72, 435-446.	1.3	9
32	Development of a headspace solid-phase microextraction gas chromatography mass spectrometry method for the quantification of volatiles associated with lipid oxidation in whole milk powder using response surface methodology. Food Chemistry, 2019, 292, 75-80.	4.2	32
33	Symposium review: Genomic investigations of flavor formation by dairy microbiota. Journal of Dairy Science, 2019, 102, 909-922.	1.4	43
34	Development and Validation of a Novel Free Fatty Acid Butyl Ester Gas Chromatography Method for the Determination of Free Fatty Acids in Dairy Products. Journal of Agricultural and Food Chemistry, 2019, 67, 499-506.	2.4	17
35	The impact of sugar particle size manipulation on the physical and sensory properties of chocolate brownies. LWT - Food Science and Technology, 2018, 95, 51-57.	2.5	35
36	Detection of Volatile Compounds of Cheese and Their Contribution to the Flavor Profile of Surfaceâ€Ripened Cheese. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 371-390.	5.9	133

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37	Effect of milk centrifugation and incorporation of high heat-treated centrifugate on the microbial composition and levels of volatile organic compounds of Maasdam cheese. Journal of Dairy Science, 2018, 101, 5738-5750.	1.4	13
38	The effect of buttermilk or buttermilk powder addition on functionality, textural, sensory and volatile characteristics of Cheddar-style cheese. Food Research International, 2018, 103, 468-477.	2.9	49
39	Effect of different forage types on the volatile and sensory properties of bovine milk. Journal of Dairy Science, 2018, 101, 1034-1047.	1.4	71
40	Irish Cheddar cheese increases glucagon-like peptide-1 secretion in vitro but bioactivity is lost during gut transit. Food Chemistry, 2018, 265, 9-17.	4.2	7
41	Evaluation of the Potential of Lactobacillus paracasei Adjuncts for Flavor Compounds Development and Diversification in Short-Aged Cheddar Cheese. Frontiers in Microbiology, 2018, 9, 1506.	1.5	54
42	Factors Influencing the Flavour of Bovine Milk and Cheese from Grass Based versus Non-Grass Based Milk Production Systems. Foods, 2018, 7, 37.	1.9	91
43	The Sensory Quality and Volatile Profile of Dark Chocolate Enriched with Encapsulated Probiotic Lactobacillus plantarum Bacteria. Sensors, 2018, 18, 2570.	2.1	37
44	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
45	Aroma compound diacetyl suppresses glucagon-like peptide-1 production and secretion in STC-1 cells. Food Chemistry, 2017, 228, 35-42.	4.2	6
46	Aromatic Composition and Physicochemical Characteristics of Crackers Containing Barley Fractions. Cereal Chemistry, 2017, 94, 611-618.	1.1	12
47	Genetic, enzymatic and metabolite profiling of theLactobacillus caseigroup reveals strain biodiversity and potential applications for flavour diversification. Journal of Applied Microbiology, 2017, 122, 1245-1261.	1.4	36
48	Contribution of the novel sulfur-producing adjunct Lactobacillus nodensis to flavor development in Gouda cheese. Journal of Dairy Science, 2017, 100, 4322-4334.	1.4	16
49	Use of smear bacteria and yeasts to modify flavour and appearance of Cheddar cheese. International Dairy Journal, 2017, 72, 44-54.	1.5	25
50	Genome Sequence of Staphylococcus saprophyticus DPC5671, a Strain Isolated from Cheddar Cheese. Genome Announcements, 2017, 5, .	0.8	3
51	Effect of pasture versus indoor feeding systems on quality characteristics, nutritional composition, and sensory and volatile properties of full-fat Cheddar cheese. Journal of Dairy Science, 2017, 100, 6053-6073.	1.4	68
52	Comparative and functional genomics of the Lactococcus lactis taxon; insights into evolution and niche adaptation. BMC Genomics, 2017, 18, 267.	1.2	117
53	Ingredient Cheese and Cheese-Based Ingredients. , 2017, , 715-755.		1
54	Strains of the Lactobacillus casei group show diverse abilities for the production of flavor compounds in 2 model systems. Journal of Dairy Science, 2017, 100, 6918-6929.	1.4	22

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55	Cheese Flavour. , 2017, , 443-474.		18
56	Free Fatty Acids Quantification in Dairy Products. , 2017, , .		0
57	Acquisition of the yeastKluyveromyces marxianusfrom unpasteurised milk by a kefir grain enhances kefir quality. FEMS Microbiology Letters, 2016, 363, fnw165.	0.7	31
58	Manufacture and Incorporation of Liposomeâ€Entrapped Ethylenediaminetetraacetic Acid into Model Miniature Goudaâ€Type Cheese and Subsequent Effect on Starter Viability, pH, and Moisture Content. Journal of Food Science, 2016, 81, C2708-C2717.	1.5	6
59	Comparison and validation of 2 analytical methods for the determination of free fatty acids in dairy products by gas chromatography with flame ionization detection. Journal of Dairy Science, 2016, 99, 5047-5063.	1.4	26
60	Effect of pasture versus indoor feeding systems on raw milk composition and quality over an entire lactation. Journal of Dairy Science, 2016, 99, 9424-9440.	1.4	142
61	Microbial Succession and Flavor Production in the Fermented Dairy Beverage Kefir. MSystems, 2016, 1, .	1.7	202
62	Free fatty acids quantification in dairy products. International Journal of Dairy Technology, 2016, 69, 1-12.	1.3	61
63	Quality characteristics, chemical composition, and sensory properties of butter from cows on pasture versus indoor feeding systems. Journal of Dairy Science, 2016, 99, 9441-9460.	1.4	86
64	Sensory quality of unheated and heated Mozzarellaâ€style cheeses with different fat, salt and calcium levels. International Journal of Dairy Technology, 2016, 69, 38-50.	1.3	15
65	Influence of Î±-amylase and xylanase on the chemical, physical and volatile compound properties of wheat bread supplemented with wholegrain barley flour. European Food Research and Technology, 2016, 242, 1503-1514.	1.6	8
66	Application of bioprocessing techniques (sourdough fermentation and technological aids) for brewer's spent grain breads. Food Research International, 2015, 73, 107-116.	2.9	62
67	Levels of pentanal and hexanal in spray dried nanoemulsions. LWT - Food Science and Technology, 2015, 63, 1069-1075.	2.5	8
68	Interactive effects of salt and fat reduction on composition, rheology and functional properties of mozzarella-style cheese. Dairy Science and Technology, 2015, 95, 613-638.	2.2	30
69	Partitioning of starter bacteria and added exogenous enzyme activities between curd and whey during Cheddar cheese manufacture. International Dairy Journal, 2014, 34, 159-166.	1.5	268
70	Utilisation of a cellâ€free extract of lactic acid bacteria entrapped in yeast to enhance flavour development in <scp>C</scp>heddar cheese. International Journal of Dairy Technology, 2014, 67, 21-30.	1.3	19
71	Utilisation of microfluidisation to enhance enzymatic and metabolic potential of lactococcal strains as adjuncts in Gouda type cheese. International Dairy Journal, 2014, 38, 124-132.	1.5	22
72	Assessment of wild non-dairy lactococcal strains for flavour diversification in a mini-Gouda type cheese model. Food Research International, 2014, 62, 432-440.	2.9	27

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73	Sensory properties and aromatic composition of baked snacks containing brewer's spent grain. Journal of Cereal Science, 2013, 57, 384-390.	1.8	57
74	The impact of reduced sodium chloride content on Cheddar cheese quality. International Dairy Journal, 2013, 28, 45-55.	1.5	88
75	Encapsulation of a Lactic Acid Bacteria Cell-Free Extract in Liposomes and Use in Cheddar Cheese Ripening. Foods, 2013, 2, 100-119.	1.9	9
76	Evaluation of commercial enzyme systems to accelerate Cheddar cheese ripening. International Dairy Journal, 2012, 26, 50-57.	1.5	38
77	Special issue of Dairy Science & Technology The Eighth Cheese Symposiumâ€"Moorepark 2011. Dairy Science and Technology, 2012, 92, 417-417.	2.2	0
78	Effect of free and encapsulated recombinant aminopeptidase on proteolytic indices and sensory characteristics of Cheddar cheese. LWT - Food Science and Technology, 2011, 44, 570-575.	2.5	17
79	Proteolysis development in enzyme-modified Cheddar cheese using natural and recombinant enzymes of Lactobacillus rhamnosus S93. Food Chemistry, 2010, 120, 174-178.	4.2	26
80	Effect of Free or Encapsulated Recombinant Aminopeptidase ofLactobacillus rhamnosusS93 on Acceleration of Cheddar Cheese Ripening. Food Biotechnology, 2010, 24, 135-149.	0.6	7
81	Evaluation of Two Food Grade Proliposomes To Encapsulate an Extract of a Commercial Enzyme Preparation by Microfluidization. Journal of Agricultural and Food Chemistry, 2009, 57, 3291-3297.	2.4	20
82	The Use of Viable and Heat-shockedLactobacillus helveticusDPC 4571 in Enzyme-Modified Cheese Production. Food Biotechnology, 2007, 21, 129-143.	0.6	14
83	Starter strain related effects on the biochemical and sensory properties of Cheddar cheese. Journal of Dairy Research, 2007, 74, 9-17.	0.7	33
84	Flavour precursor development in Cheddar cheese due to lactococcal starters and the presence and lysis of Lactobacillus helveticus.. International Dairy Journal, 2007, 17, 316-327.	1.5	78
85	Lipolysis in Cheddar Cheese Made from Raw, Thermized, and Pasteurized Milks. Journal of Dairy Science, 2007, 90, 47-56.	1.4	55
86	Influence of composition on the biochemical and sensory characteristics of commercial Cheddar cheese of variable quality and fat content. International Journal of Dairy Technology, 2007, 60, 81-88.	1.3	13
87	Starter Bacteria Are the Prime Agents of Lipolysis in Cheddar Cheese. Journal of Agricultural and Food Chemistry, 2006, 54, 8229-8235.	2.4	21
88	Production of Ingredient-Type Cheddar Cheese with Accelerated Flavor Development by Addition of Enzyme-Modified Cheese Powder. Journal of Dairy Science, 2006, 89, 3749-3762.	1.4	31
89	A novel two-stage process for the production of enzyme-modified cheese. Food Research International, 2006, 39, 619-627.	2.9	47
90	The influence of a seasonal milk supply on the biochemical and sensory properties of Cheddar cheese. International Dairy Journal, 2006, 16, 679-690.	1.5	42

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91	Mechanisms of incorporation and release of enzymes into cheese during ripening. International Dairy Journal, 2005, 15, 817-830.	1.5	71
92	PROPERTIES OF COMMERCIAL MICROBIAL PROTEINASE PREPARATIONS. Food Biotechnology, 2002, 16, 29-55.	0.6	15
93	Determination of key enzyme activities in commercial peptidase and lipase preparations from microbial or animal sources. Enzyme and Microbial Technology, 2002, 31, 310-320.	1.6	123
94	A Survey of Lipolytic and Glycolytic End-Products in Commercial Cheddar Enzyme-Modified Cheese. Journal of Dairy Science, 2001, 84, 66-73.	1.4	45
95	Sensory and Compositional Relationships Between Commercial Cheddar-flavored Enzyme-modified Cheeses and Natural Cheddar. Journal of Food Science, 2000, 65, 1076-1082.	1.5	24
96	A survey of the composition and proteolytic indices of commercial enzyme-modified Cheddar cheese. International Dairy Journal, 2000, 10, 181-190.	1.5	36
97	Microbiology and biochemistry of Fossa (pit) cheese. International Dairy Journal, 1999, 9, 763-773.	1.5	78
98	Enzyme-modified cheese. International Dairy Journal, 1998, 8, 1-10.	1.5	123
99	Volatile organic compounds in beef and pork by gas chromatographyâ€•mass spectrometry: A review. Separation Science Plus, 0, , .	0.3	5