

Alistair Carr

List of Publications by Citations

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Version: 2024-04-28

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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.

26

papers

491

citations

14

h-index

22

g-index

28

ext. papers

559

ext. citations

4.4

avg, IF

3.64

L-index

#	Paper	IF	Citations
26	The roles of disulphide and non-covalent bonding in the functional properties of heat-induced whey protein gels. <i>Journal of Dairy Research</i> , 2004 , 71, 330-9	1.6	83
25	Revisiting the interpretation of casein micelle SAXS data. <i>Soft Matter</i> , 2016 , 12, 6937-53	3.6	57
24	Solving the mystery of the internal structure of casein micelles. <i>Soft Matter</i> , 2015 , 11, 2723-5	3.6	56
23	Effect of added monovalent or divalent cations on the rheology of sodium caseinate solutions. <i>International Dairy Journal</i> , 2002 , 12, 487-492	3.5	47
22	A comparative study of the effects of three galactomannans on the functionality of extruded pea fibre blends. <i>Food Chemistry</i> , 2011 , 124, 1620-1626	8.5	31
21	Assessment of the changes in the structure and component mobility of Mozzarella and Cheddar cheese during heating. <i>Journal of Food Engineering</i> , 2015 , 150, 35-43	6	28
20	Isolation and characterisation of arabinogalactan-proteins from New Zealand kanuka honey. <i>Food Chemistry</i> , 2011 , 128, 949-956	8.5	21
19	Effect of calcium on the aggregation behaviour of caseinates. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 522, 113-123	5.1	20
18	Probing water migration in Mozzarella cheese during maturation and heating utilizing magnetic resonance techniques. <i>Journal of Food Engineering</i> , 2017 , 198, 1-6	6	16
17	Mozzarella Cheese [A Review of the Structural Development During Processing. <i>Food Biophysics</i> , 2018 , 13, 1-10	3.2	16
16	A structural comparison of casein micelles in cow, goat and sheep milk using X-ray scattering. <i>Soft Matter</i> , 2018 , 14, 3336-3343	3.6	15
15	The Development of Expanded Snack Product Made from Pumpkin Flour-Corn Grits: Effect of Extrusion Conditions and Formulations on Physical Characteristics and Microstructure. <i>Foods</i> , 2013 , 2, 160-169	4.9	15
14	Functional Milk Proteins Production and Utilization: Casein-Based Ingredients 2016 , 35-66		15
13	Effect of lactosylation on plasmin-induced hydrolysis of β casein. <i>International Dairy Journal</i> , 2014 , 38, 213-218	3.5	14
12	Reversible cold gelation of sodium caseinate solutions with added salt. <i>Journal of Dairy Research</i> , 2004 , 71, 126-8	1.6	12
11	Molecular drivers of structural development in Mozzarella cheese. <i>Journal of Food Engineering</i> , 2017 , 214, 257-265	6	8
10	Assessing the iron chelation capacity of goat casein digest isolates. <i>Journal of Dairy Science</i> , 2017 , 100, 2553-2563	4	7

9	Effect of micellar structure of casein and its modification on plasmin-induced hydrolysis. <i>International Dairy Journal</i> , 2017 , 75, 75-82	3.5	6
8	Elemental fingerprinting of mineral species in iron-fortified milk: anomalous small-angle X-ray scattering and resonant soft X-ray scattering studies. <i>Journal of Synchrotron Radiation</i> , 2018 , 25, 1106-1112	2.4	6
7	Oxidative stability of iron fortified goat and cow milk and their peptide isolates. <i>Food Chemistry</i> , 2017 , 237, 1021-1024	8.5	5
6	General Aspects of Cheese Technology 2017 , 643-675		3
5	Expanding solid-state phosphorus nuclear magnetic resonance insights into Mozzarella cheese ageing. <i>Journal of Food Engineering</i> , 2019 , 242, 31-46	6	3
4	Assessing the use of dielectric spectroscopy to analyse calcium induced compositional and structural changes in a model cheese. <i>Procedia Food Science</i> , 2011 , 1, 1833-1840		3
3	Ascorbic acid-enriched goat milk may be a suitable vehicle for iron fortification. <i>LWT - Food Science and Technology</i> , 2018 , 97, 491-495	5.4	2
2	Specialised and Novel Powders 268-293		2
1	The role of temperature in directly modifying apoplasmic viscosity in vivo. <i>Acta Horticulturae</i> , 2016 , 99-104	4.3	