Alistair Carr

List of Publications by Year in Descending Order

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	Expanding solid-state phosphorus nuclear magnetic resonance insights into Mozzarella cheese ageing. *Journal of Food Engineering*, **2019**, 242, 31-46	6	3
25	A structural comparison of casein micelles in cow, goat and sheep milk using X-ray scattering. *Soft Matter*, **2018**, 14, 3336-3343	3.6	15
24	Mozzarella Cheese A Review of the Structural Development During Processing. *Food Biophysics*, **2018**, 13, 1-10	3.2	16
23	Ascorbic acid-enriched goat milk may be a suitable vehicle for iron fortification. *LWT - Food Science and Technology*, **2018**, 97, 491-495	5.4	2
22	Elemental fingerprinting of mineral species in iron-fortified milk: anomalous small-angle X-ray scattering and resonant soft X-ray scattering studies. *Journal of Synchrotron Radiation*, **2018**, 25, 1106-1112	2.4	6
21	Assessing the iron chelation capacity of goat casein digest isolates. *Journal of Dairy Science*, **2017**, 100, 2553-2563	4	7
20	Effect of calcium on the aggregation behaviour of caseinates. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2017**, 522, 113-123	5.1	20
19	General Aspects of Cheese Technology **2017**, 643-675		3
18	Probing water migration in Mozzarella cheese during maturation and heating utilizing magnetic resonance techniques. *Journal of Food Engineering*, **2017**, 198, 1-6	6	16
17	Molecular drivers of structural development in Mozzarella cheese. *Journal of Food Engineering*, **2017**, 214, 257-265	6	8
16	Effect of micellar structure of casein and its modification on plasmin-induced hydrolysis. *International Dairy Journal*, **2017**, 75, 75-82	3.5	6
15	Oxidative stability of iron fortified goat and cow milk and their peptide isolates. *Food Chemistry*, **2017**, 237, 1021-1024	8.5	5
14	The role of temperature in directly modifying apoplastic viscosity in vivo. *Acta Horticulturae*, **2016**, 99-104	0.3	
13	Functional Milk Proteins Production and Utilization: Casein-Based Ingredients **2016**, 35-66		15
12	Revisiting the interpretation of casein micelle SAXS data. *Soft Matter*, **2016**, 12, 6937-53	3.6	57
11	Solving the mystery of the internal structure of casein micelles. *Soft Matter*, **2015**, 11, 2723-5	3.6	56
10	Assessment of the changes in the structure and component mobility of Mozzarella and Cheddar cheese during heating. *Journal of Food Engineering*, **2015**, 150, 35-43	6	28

List of Publications

9	Effect of lactosylation on plasmin-induced hydrolysis of β-casein. *International Dairy Journal*, **2014**, 38, 213-218	3.5	14
8	The Development of Expanded Snack Product Made from Pumpkin Flour-Corn Grits: Effect of Extrusion Conditions and Formulations on Physical Characteristics and Microstructure. *Foods*, **2013**, 2, 160-169	4.9	15
7	A comparative study of the effects of three galactomannans on the functionality of extruded pea-rice blends. *Food Chemistry*, **2011**, 124, 1620-1626	8.5	31
6	Assessing the use of dielectric spectroscopy to analyse calcium induced compositional and structural changes in a model cheese. *Procedia Food Science*, **2011**, 1, 1833-1840		3
5	Isolation and characterisation of arabinogalactan-proteins from New Zealand kanuka honey. *Food Chemistry*, **2011**, 128, 949-956	8.5	21
4	Reversible cold gelation of sodium caseinate solutions with added salt. *Journal of Dairy Research*, **2004**, 71, 126-8	1.6	12
3	The roles of disulphide and non-covalent bonding in the functional properties of heat-induced whey protein gels. *Journal of Dairy Research*, **2004**, 71, 330-9	1.6	83
2	Effect of added monovalent or divalent cations on the rheology of sodium caseinate solutions. *International Dairy Journal*, **2002**, 12, 487-492	3.5	47
1	Specialised and Novel Powders268-293		2