

Lambros Sakkas

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

226
citations

1478505

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1125743

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all docs

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docs citations

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247
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of heat treatment of various types of milk. <i>Food Chemistry</i> , 2014, 159, 293-301.	8.2	76
2	Effect of milk kind and storage on the biochemical, textural and biofunctional characteristics of set-type yoghurt. <i>International Dairy Journal</i> , 2018, 77, 47-55.	3.0	44
3	Sheep milk components: Focus on nutritional advantages and biofunctional potential. <i>Small Ruminant Research</i> , 2019, 180, 86-99.	1.2	35
4	Development of Reduced-Fat, Reduced-Sodium Semi-Hard Sheep Milk Cheese. <i>Foods</i> , 2019, 8, 204.	4.3	15
5	Direct determination of lactulose in heat-treated milk using diffuse reflectance infrared Fourier transform spectroscopy and partial least squares regression. <i>International Journal of Dairy Technology</i> , 2015, 68, 448-453.	2.8	11
6	Yoghurt-Type Gels from Skim Sheep Milk Base Enriched with Whey Protein Concentrate Hydrolysates and Processed by Heating or High Hydrostatic Pressure. <i>Foods</i> , 2019, 8, 342.	4.3	9
7	Partial substitution of sheep and goat milks of various fat contents by the respective sweet buttermilks: Effect of cream heat treatment. <i>LWT - Food Science and Technology</i> , 2020, 133, 109926.	5.2	7
8	Properties of Sweet Buttermilk Released from the Churning of Cream Separated from Sheep or Cow Milk or Sheep Cheese Whey: Effect of Heat Treatment and Storage of Cream. <i>Foods</i> , 2022, 11, 465.	4.3	6
9	Changes in Native Whey Protein Content, Gel Formation, and Endogenous Enzyme Activities Induced by Flow-Through Heat Treatments of Goat and Sheep Milk. <i>Dairy</i> , 2021, 2, 410-421.	2.0	5
10	FT-MIR Analysis of Water-Soluble Extracts during the Ripening of Sheep Milk Cheese with Different Phospholipid Content. <i>Dairy</i> , 2021, 2, 530-541.	2.0	5
11	Use of sweet sheep buttermilk in the manufacture of reduced-fat sheep milk cheese. <i>International Dairy Journal</i> , 2021, 120, 105079.	3.0	5
12	Set-style yoghurts made from goat milk bases fortified with whey protein concentrates. <i>Journal of Dairy Research</i> , 2019, 86, 361-367.	1.4	4
13	Whey Protein Hydrolysates of Sheep/Goat Origin Produced by the Action of Trypsin without pH Control: Degree of Hydrolysis, Antihypertensive Potential and Antioxidant Activities. <i>Foods</i> , 2022, 11, 2103.	4.3	4