Lambros Sakkas

List of Publications by Year
in descending order

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13 papers	226 citations	1478505 6 h-index	1125743 13 g-index
13 all docs	13 docs citations	13 times ranked	247 citing authors

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