

Earliest evidence for cheese making in the sixth millenn

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Maritime Nomads of the Baltic Sea. , 0, , 63-80.		1
2	Art of cheese-making is 7,500 years old. Nature, 0, , .	13.7	3
3	Biomolecular Archaeology. Annual Review of Anthropology, 2013, 42, 159-174.	0.4	13
4	Integrating botanical, faunal and human stable carbon and nitrogen isotope values to reconstruct land use and palaeodiet at LBK Vaihingen an der Enz, Baden-Württemberg. World Archaeology, 2013, 45, 492-517.	0.5	116
5	How long have adult humans been consuming milk?. IUBMB Life, 2013, 65, 983-990.	1.5	34
6	Presence of adropin, nesfatin-1, apelin-12, ghrelins and salusins peptides in the milk, cheese whey and plasma of dairy cows. Peptides, 2013, 43, 83-87.	1.2	29
7	Nutrition, population growth and disease: a short history of lactose. Environmental Microbiology, 2013, 15, 2154-2161.	1.8	28
8	The Onset of Lactase Persistence in Europe. Human Heredity, 2013, 76, 154-161.	0.4	26
9	Sophisticated cattle dairy husbandry at BorduÅani-PopinÅf (Romania, fifth millennium BC): the evidence from complementary analysis of mortality profiles and stable isotopes. World Archaeology, 2013, 45, 447-472.	0.5	50
10	Crop manuring and intensive land management by Europeâ€™s first farmers. Proceedings of the National Academy of Sciences of the United States of America, 2013, 110, 12589-12594.	3.3	466
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18	Proteomics identifies the composition and manufacturing recipe of the 2500-year old sourdough bread from Subeixi cemetery in China. Journal of Proteomics, 2014, 105, 363-371.	1.2	59

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20	Proteomics evidence for kefir dairy in Early Bronze Age China. <i>Journal of Archaeological Science</i> , 2014, 45, 178-186.	1.2	119
21	Revisiting and modelling the woodland farming system of the early Neolithic Linear Pottery Culture (LBK), 5600â€“4900 b.c.. <i>Vegetation History and Archaeobotany</i> , 2014, 23, 37-50.	1.0	27
22	Dairy products in global public health. <i>American Journal of Clinical Nutrition</i> , 2014, 99, 1212S-1216S.	2.2	62
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38	In vitro characterization of the digestive stress response and immunomodulatory properties of microorganisms isolated from smear-ripened cheese. <i>International Journal of Food Microbiology</i> , 2015, 197, 98-107.	2.1	12
39	How microbes adapt to a diversity of food niches. <i>Current Opinion in Food Science</i> , 2015, 2, 29-35.	4.1	52

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