# Pat Silcock

List of Publications by Year
in descending order

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|---|---|---|---|
| 75<br>papers | 1,830<br>citations | 279798<br>23<br>h-index | 315739<br>38<br>g-index |
| 76<br>all docs | 76<br>docs citations | 76<br>times ranked | 2401<br>citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Bacillus Spores in the Food Industry: A Review on Resistance and Response to Novel Inactivation Technologies. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1139-1148. | 11.7 | 129 |
| 2 | Effect of extraction method on functional properties of flaxseed protein concentrates. Food Chemistry, 2017, 215, 417-424. | 8.2 | 93 |
| 3 | Multilayer emulsions as delivery systems for controlled release of volatile compounds using pH and salt triggers. Food Hydrocolloids, 2012, 27, 109-118. | 10.7 | 91 |
| 4 | Bioactive peptides derived from egg proteins: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 2508-2530. | 10.3 | 70 |
| 5 | Aboveground endophyte affects root volatile emission and host plant selection of a belowground insect. Oecologia, 2015, 177, 487-497. | 2.0 | 69 |
| 6 | Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. Food Research International, 2017, 91, 161-170. | 6.2 | 68 |
| 7 | Effect of gender, diet and storage time on the physical properties and sensory quality of sea urchin (Evechinus chloroticus) gonads. Aquaculture, 2009, 288, 205-215. | 3.5 | 63 |
| 8 | Aromaâ€“taste interactions between a model cheese aroma and five basic tastes in solution. Food Quality and Preference, 2014, 31, 1-9. | 4.6 | 58 |
| 9 | PTR-TOF-MS monitoring of in vitro and in vivo flavour release in cereal bars with varying sugar composition. Food Chemistry, 2012, 131, 477-484. | 8.2 | 53 |
| 10 | Emulsifying Properties of Legume Proteins Compared to Î²â€Lactoglobulin and Tween 20 and the Volatile Release from Oilâ€inâ€Water Emulsions. Journal of Food Science, 2014, 79, E2014-22. | 3.1 | 50 |
| 11 | Xâ€Ray Microâ€Computer Tomographic Method to Visualize the Microstructure of Different Apple Cultivars. Journal of Food Science, 2013, 78, E1735-42. | 3.1 | 46 |
| 12 | Effect of manufactured diets on the yield, biochemical composition and sensory quality of Evechinus chloroticus sea urchin gonads. Aquaculture, 2010, 308, 49-59. | 3.5 | 45 |
| 13 | Instrumental and sensory properties of pea protein-fortified extruded rice snacks. Food Research International, 2017, 102, 658-665. | 6.2 | 43 |
| 14 | Fast Phenotyping of LFS-Silenced (Tearless) Onions by Desorption Electrospray Ionization Mass Spectrometry (DESI-MS). Journal of Agricultural and Food Chemistry, 2013, 61, 1449-1456. | 5.2 | 42 |
| 15 | Proteolytic pattern, protein breakdown and peptide production of ovomucin-depleted egg white processed with heat or pulsed electric fields at different pH. Food Research International, 2018, 108, 465-474. | 6.2 | 37 |
| 16 | Volatile release and structural stability of Î²-lactoglobulin primary and multilayer emulsions under simulated oral conditions. Food Chemistry, 2013, 140, 124-134. | 8.2 | 33 |
| 17 | GC-MS Metabolite Profiling of Extreme Southern Pinot noir Wines: Effects of Vintage, Barrel Maturation, and Fermentation Dominate over Vineyard Site and Clone Selection. Journal of Agricultural and Food Chemistry, 2016, 64, 2342-2351. | 5.2 | 31 |
| 18 | Microbially induced changes in the volatile constituents of fresh chilled pasteurised milk during storage. Food Packaging and Shelf Life, 2014, 2, 81-90. | 7.5 | 30 |

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|---|---|---|---|
| 19 | Effect of Season on the Sensory Quality of Sea Urchin (Evechinus chloroticus) Roe. Journal of Food Science, 2010, 75, S20-30. | 3.1 | 29 |
| 20 | Comparison of four extraction methods for analysis of volatile hop-derived aroma compounds in beer. Journal of Separation Science, 2017, 40, 4366-4376. | 2.5 | 28 |
| 21 | Modifying the Functional Properties of Egg Proteins Using Novel Processing Techniques: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 986-1002. | 11.7 | 27 |
| 22 | Wholegrain Particle Size Influences Postprandial Glycemia in Type 2 Diabetes: A Randomized Crossover Study Comparing Four Wholegrain Breads. Diabetes Care, 2020, 43, 476-479. | 8.6 | 26 |
| 23 | Understanding the Frying Process of Plant-Based Foods Pretreated with Pulsed Electric Fields Using Frying Models. Foods, 2020, 9, 949. | 4.3 | 25 |
| 24 | Sensory and volatile analysis of sea urchin roe from different geographical regions in New Zealand. LWT - Food Science and Technology, 2010, 43, 202-213. | 5.2 | 24 |
| 25 | Impact of temperature, nutrients, pH and cold storage on the germination, growth and resistance of Bacillus cereus spores in egg white. Food Research International, 2018, 106, 394-403. | 6.2 | 22 |
| 26 | Evaluation of volatile organic compound release in modified atmosphere-packaged minced raw pork in relation to shelf-life. Food Packaging and Shelf Life, 2018, 18, 51-61. | 7.5 | 22 |
| 27 | Effect of pectin adsorption on the hydrophobic binding sites of Î²-lactoglobulin in solution and in emulsion systems. International Dairy Journal, 2012, 26, 36-40. | 3.0 | 21 |
| 28 | Sensory Interactions between Cheese Aroma and Taste. Journal of Sensory Studies, 2015, 30, 247-257. | 1.6 | 21 |
| 29 | In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. Food Chemistry, 2017, 231, 165-174. | 8.2 | 21 |
| 30 | Development of a model mouth containing an artificial tongue to measure the release of volatile compounds. Innovative Food Science and Emerging Technologies, 2012, 15, 96-103. | 5.6 | 20 |
| 31 | Cross-modal interaction between cheese taste and aroma. International Dairy Journal, 2014, 39, 222-228. | 3.0 | 20 |
| 32 | Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. Journal of Sensory Studies, 2015, 30, 195-210. | 1.6 | 20 |
| 33 | Comparing PTR-MS profile of milk inoculated with pure or mixed cultures of spoilage bacteria. Food Microbiology, 2017, 64, 155-163. | 4.2 | 20 |
| 34 | Evaluation of PTR-ToF-MS as a tool to track the behavior of hop-derived compounds during the fermentation of beer. Food Research International, 2018, 111, 582-589. | 6.2 | 20 |
| 35 | Bovine serum albumin adsorption on N-methyl-d-glucamine modified colloidal silica. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2009, 349, 207-213. | 4.7 | 19 |
| 36 | Monitoring photooxidationâ€induced dynamic changes in the volatile composition of extended shelf life bovine milk by PTRâ€MS. Journal of Mass Spectrometry, 2014, 49, 952-958. | 1.6 | 19 |

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|---|---|---|---|
| 37 | Compositional analysis and roasting behaviour of gevuina and macadamia nuts. International Journal of Food Science and Technology, 2010, 45, 81-86. | 2.7 | 18 |
| 38 | In Vitro and In Vivo Flavor Release from Intact and Freshâ€Cut Apple in Relation with Genetic, Textural, and Physicochemical Parameters. Journal of Food Science, 2012, 77, C1226-33. | 3.1 | 18 |
| 39 | Influence of Pulsed Electric Fields processing at high-intensity electric field strength on the relationship between anthocyanins composition and colour intensity of Merlot (Vitis vinifera L.) musts during cold maceration. Innovative Food Science and Emerging Technologies, 2020, 59, 102243. | 5.6 | 18 |
| 40 | Carcass characteristics and meat quality of commercial lambs reared in different forage systems. Livestock Science, 2020, 232, 103908. | 1.6 | 18 |
| 41 | Cross-modal taste and aroma interactions: Cheese flavour perception and changes in flavour character in multicomponent mixtures. Food Quality and Preference, 2016, 48, 70-80. | 4.6 | 17 |
| 42 | Fatty Acid Composition and Volatile Profile of M. longissimus thoracis from Commercial Lambs Reared in Different Forage Systems. Foods, 2020, 9, 1885. | 4.3 | 17 |
| 43 | Tongue Pressure and Oral Conditions Affect Volatile Release from Liquid Systems in a Model Mouth. Journal of Agricultural and Food Chemistry, 2012, 60, 9918-9927. | 5.2 | 16 |
| 44 | Process optimisation of pulsed electric fields preâ€treatment to reduce the sous vide processing time of beef briskets. International Journal of Food Science and Technology, 2019, 54, 823-834. | 2.7 | 16 |
| 45 | Preparation and characterization of poly(styrene-alt-maleic acid)-b-polystyrene block copolymer self-assembled nanoparticles. Colloid and Polymer Science, 2008, 286, 1605-1612. | 2.1 | 15 |
| 46 | Dynamic changes in the volatiles and sensory properties of chilled milk during exposure to light. International Dairy Journal, 2016, 62, 35-38. | 3.0 | 15 |
| 47 | Bacterial survival and adhesion for formulating new oral probiotic foods. Critical Reviews in Food Science and Nutrition, 2020, 60, 2926-2937. | 10.3 | 15 |
| 48 | Characterisation of odour active volatile compounds of New Zealand sea urchin (Evechinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 T<br>method. Food Chemistry, 2010, 121, 601-607. | 8.2 | 14 |
| 49 | Preparation and characterisation of a novel emulsifier system based on glycerol monooleate by spray-drying. Journal of Food Engineering, 2020, 285, 110100. | 5.2 | 12 |
| 50 | Cheddar cheese taste can be reconstructed in solution using basic tastes. International Dairy Journal, 2014, 34, 116-124. | 3.0 | 11 |
| 51 | Is there a generalized sweetness sensitivity for an individual? A psychophysical investigation of inter-individual differences in detectability and discriminability for sucrose and fructose. Physiology and Behavior, 2016, 165, 239-248. | 2.1 | 11 |
| 52 | PTRâ€MS volatile profiling of Pinot Noir wines for the investigation of differences based on vineyard site. Journal of Mass Spectrometry, 2017, 52, 625-631. | 1.6 | 11 |
| 53 | Textile binding and release of body odor compounds measured by proton transfer reaction â€“ mass spectrometry. Textile Reseach Journal, 2018, 88, 2559-2567. | 2.2 | 11 |
| 54 | Pulsed electric fields treatment at different pH enhances the antioxidant and anti-inflammatory activity of ovomucin-depleted egg white. Food Chemistry, 2019, 276, 164-173. | 8.2 | 11 |

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|---|---|---|---|
| 55 | Evolution of Volatile and Phenolic Compounds during Bottle Storage of Merlot Wines Vinified Using Pulsed Electric Fields-Treated Grapes. Foods, 2020, 9, 443. | 4.3 | 11 |
| 56 | Relationships among Consumer Liking, Lipid and Volatile Compounds from New Zealand Commercial Lamb Loins. Foods, 2021, 10, 1143. | 4.3 | 11 |
| 57 | Investigating the in-vitro and in-vivo flavour release from 21 fresh-cut apples. Food Chemistry, 2016, 212, 543-551. | 8.2 | 9 |
| 58 | Effect of pulsed electric field with moderate heat (80Â°C) on inactivation, thermal resistance and differential gene expression inB. cereusspores. Journal of Food Processing and Preservation, 2020, 44, e14503. | 2.0 | 9 |
| 59 | Heat and Mass Transfer Modeling to Predict Temperature Distribution during Potato Frying after Pre-Treatment with Pulsed Electric Field. Foods, 2021, 10, 1679. | 4.3 | 9 |
| 60 | Development of a novel sample reuse approach to measure the impact of lean meat, bone and adipose tissue on the development of volatiles in vacuum-packed chilled lamb stored at 2â€¯Â°C for 15â€¯days. Meat Science, 2018, 145, 31-39. | 5.5 | 8 |
| 61 | Differential gene expression for investigation of the effect of germinants and heat activation to induce germination in Bacillus cereus spores. Food Research International, 2019, 119, 462-468. | 6.2 | 8 |
| 62 | Methanethiol formation during the photochemical oxidation of methionineâ€riboflavin system. Flavour and Fragrance Journal, 2020, 35, 34-41. | 2.6 | 8 |
| 63 | Feasibility of using integrated fingerprinting, profiling and chemometrics approach to understand (bio) chemical changes throughout commercial red winemaking: A case study on Merlot. Food Research International, 2020, 127, 108767. | 6.2 | 7 |
| 64 | The physico-chemical characterization of casein-modified surfaces and their influence on the adhesion of spores from aGeobacillusspecies. Biofouling, 2011, 27, 459-466. | 2.2 | 6 |
| 65 | Self-organization of dipeptide-grafted polymeric nanoparticles film: A novel method for surface modification. European Polymer Journal, 2010, 46, 1824-1832. | 5.4 | 5 |
| 66 | Application of a Novel Instantized Glycerol Monooleate Ingredient in a Protein-Stabilized Oil-In-Water Emulsion. Foods, 2020, 9, 1237. | 4.3 | 5 |
| 67 | The Effect of Sound Frequency and Intensity on Yeast Growth, Fermentation Performance and Volatile Composition of Beer. Molecules, 2021, 26, 7239. | 3.8 | 5 |
| 68 | Effect of cold storage and different ions on the thermal resistance of B. cereus NZAS01 spores-analysis of differential gene expression and ion exchange. Food Research International, 2019, 116, 578-585. | 6.2 | 4 |
| 69 | Influence of Cross-Modal Sensory Interactions on Cheese Flavour Intensity and Character. ACS Symposium Series, 2015, , 15-25. | 0.5 | 3 |
| 70 | Determination of the similarity between gonads recovered from single sea urchins (Evechinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Science and Technology, 2012, 49, 102-107. | 5.2 | 1 |
| 71 | Differences in New Zealand Hop Cultivars Based on Their Unique Volatile Compounds: An Integrated Fingerprinting and Chemometrics Approach. Foods, 2021, 10, 414. | 4.3 | 1 |
| 72 | Cross-Cultural Differences in the Perception of Lamb between New Zealand and Chinese Consumers in New Zealand. Foods, 2022, 11, 2045. | 4.3 | 1 |

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|---|---|---|---|
| 73 | Development and Performance Characterization of a Lab-Scale Smoke Generator. ACS Symposium Series, 2019, , 81-92. | 0.5 | 0 |
| 74 | Lipase-Catalyzed Production of Biodiesel from Tallow. Journal of ASTM International, 2010, 7, 1-10. | 0.2 | 0 |
| 75 | Real-Time Monitoring of Flavoring Starter Cultures for Different Food Matrices Using PTR-MS. ACS Symposium Series, 0, , 123-138. | 0.5 | 0 |