

# Pat Silcock

## List of Publications by Year in descending order

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75  
papers

1,830  
citations

279798

23  
h-index

315739

38  
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76  
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76  
docs citations

76  
times ranked

2401  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cross-Cultural Differences in the Perception of Lamb between New Zealand and Chinese Consumers in New Zealand. <i>Foods</i> , 2022, 11, 2045.	4.3	1
2	Differences in New Zealand Hop Cultivars Based on Their Unique Volatile Compounds: An Integrated Fingerprinting and Chemometrics Approach. <i>Foods</i> , 2021, 10, 414.	4.3	1
3	Relationships among Consumer Liking, Lipid and Volatile Compounds from New Zealand Commercial Lamb Loins. <i>Foods</i> , 2021, 10, 1143.	4.3	11
4	Heat and Mass Transfer Modeling to Predict Temperature Distribution during Potato Frying after Pre-Treatment with Pulsed Electric Field. <i>Foods</i> , 2021, 10, 1679.	4.3	9
5	The Effect of Sound Frequency and Intensity on Yeast Growth, Fermentation Performance and Volatile Composition of Beer. <i>Molecules</i> , 2021, 26, 7239.	3.8	5
6	Bacterial survival and adhesion for formulating new oral probiotic foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2926-2937.	10.3	15
7	Methanethiol formation during the photochemical oxidation of methionine-riboflavin system. <i>Flavour and Fragrance Journal</i> , 2020, 35, 34-41.	2.6	8
8	Feasibility of using integrated fingerprinting, profiling and chemometrics approach to understand (bio) chemical changes throughout commercial red winemaking: A case study on Merlot. <i>Food Research International</i> , 2020, 127, 108767.	6.2	7
9	Influence of Pulsed Electric Fields processing at high-intensity electric field strength on the relationship between anthocyanins composition and colour intensity of Merlot ( <i>Vitis vinifera</i> L.) musts during cold maceration. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102243.	5.6	18
10	Carcass characteristics and meat quality of commercial lambs reared in different forage systems. <i>Livestock Science</i> , 2020, 232, 103908.	1.6	18
11	Wholegrain Particle Size Influences Postprandial Glycemia in Type 2 Diabetes: A Randomized Crossover Study Comparing Four Wholegrain Breads. <i>Diabetes Care</i> , 2020, 43, 476-479.	8.6	26
12	Application of a Novel Instantized Glycerol Monooleate Ingredient in a Protein-Stabilized Oil-In-Water Emulsion. <i>Foods</i> , 2020, 9, 1237.	4.3	5
13	Understanding the Frying Process of Plant-Based Foods Pretreated with Pulsed Electric Fields Using Frying Models. <i>Foods</i> , 2020, 9, 949.	4.3	25
14	Fatty Acid Composition and Volatile Profile of <i>M. longissimus thoracis</i> from Commercial Lambs Reared in Different Forage Systems. <i>Foods</i> , 2020, 9, 1885.	4.3	17
15	Preparation and characterisation of a novel emulsifier system based on glycerol monooleate by spray-drying. <i>Journal of Food Engineering</i> , 2020, 285, 110100.	5.2	12
16	Effect of pulsed electric field with moderate heat (80°C) on inactivation, thermal resistance and differential gene expression in <i>B. cereus</i> spores. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14503.	2.0	9
17	Evolution of Volatile and Phenolic Compounds during Bottle Storage of Merlot Wines Vinified Using Pulsed Electric Fields-Treated Grapes. <i>Foods</i> , 2020, 9, 443.	4.3	11
18	Development and Performance Characterization of a Lab-Scale Smoke Generator. <i>ACS Symposium Series</i> , 2019, , 81-92.	0.5	0

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19	Modifying the Functional Properties of Egg Proteins Using Novel Processing Techniques: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 986-1002.	11.7	27
20	Differential gene expression for investigation of the effect of germinants and heat activation to induce germination in <i>Bacillus cereus</i> spores. <i>Food Research International</i> , 2019, 119, 462-468.	6.2	8
21	Pulsed electric fields treatment at different pH enhances the antioxidant and anti-inflammatory activity of ovomucin-depleted egg white. <i>Food Chemistry</i> , 2019, 276, 164-173.	8.2	11
22	Process optimisation of pulsed electric fields pre-treatment to reduce the sous vide processing time of beef briskets. <i>International Journal of Food Science and Technology</i> , 2019, 54, 823-834.	2.7	16
23	Effect of cold storage and different ions on the thermal resistance of <i>B. cereus</i> NZAS01 spores-analysis of differential gene expression and ion exchange. <i>Food Research International</i> , 2019, 116, 578-585.	6.2	4
24	Proteolytic pattern, protein breakdown and peptide production of ovomucin-depleted egg white processed with heat or pulsed electric fields at different pH. <i>Food Research International</i> , 2018, 108, 465-474.	6.2	37
25	Impact of temperature, nutrients, pH and cold storage on the germination, growth and resistance of <i>Bacillus cereus</i> spores in egg white. <i>Food Research International</i> , 2018, 106, 394-403.	6.2	22
26	Bioactive peptides derived from egg proteins: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2508-2530.	10.3	70
27	Textile binding and release of body odor compounds measured by proton transfer reaction " mass spectrometry. <i>Textile Research Journal</i> , 2018, 88, 2559-2567.	2.2	11
28	Evaluation of volatile organic compound release in modified atmosphere-packaged minced raw pork in relation to shelf-life. <i>Food Packaging and Shelf Life</i> , 2018, 18, 51-61.	7.5	22
29	Evaluation of PTR-ToF-MS as a tool to track the behavior of hop-derived compounds during the fermentation of beer. <i>Food Research International</i> , 2018, 111, 582-589.	6.2	20
30	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 2°C for 15 days. <i>Meat Science</i> , 2018, 145, 31-39.	5.5	8
31	Comparing PTR-MS profile of milk inoculated with pure or mixed cultures of spoilage bacteria. <i>Food Microbiology</i> , 2017, 64, 155-163.	4.2	20
32	In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. <i>Food Chemistry</i> , 2017, 231, 165-174.	8.2	21
33	Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. <i>Food Research International</i> , 2017, 91, 161-170.	6.2	68
34	Instrumental and sensory properties of pea protein-fortified extruded rice snacks. <i>Food Research International</i> , 2017, 102, 658-665.	6.2	43
35	Comparison of four extraction methods for analysis of volatile hop-derived aroma compounds in beer. <i>Journal of Separation Science</i> , 2017, 40, 4366-4376.	2.5	28
36	PTR-MS volatile profiling of Pinot Noir wines for the investigation of differences based on vineyard site. <i>Journal of Mass Spectrometry</i> , 2017, 52, 625-631.	1.6	11

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37	Effect of extraction method on functional properties of flaxseed protein concentrates. Food Chemistry, 2017, 215, 417-424.	8.2	93
38	Investigating the in-vitro and in-vivo flavour release from 21 fresh-cut apples. Food Chemistry, 2016, 212, 543-551.	8.2	9
39	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
40	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
41	<i>Bacillus</i> 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
42	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
43	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
44	Influence of Cross-Modal Sensory Interactions on Cheese Flavour Intensity and Character. ACS Symposium Series, 2015, , 15-25.	0.5	3
45	Sensory Interactions between Cheese Aroma and Taste. Journal of Sensory Studies, 2015, 30, 247-257.	1.6	21
46	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. Journal of Sensory Studies, 2015, 30, 195-210.	1.6	20
47	Aboveground endophyte affects root volatile emission and host plant selection of a belowground insect. Oecologia, 2015, 177, 487-497.	2.0	69
48	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
49	Emulsifying Properties of Legume Proteins Compared to $\beta$ -Lactoglobulin and Tween 20 and the Volatile Release from Oil-in-Water Emulsions. Journal of Food Science, 2014, 79, E2014-22.	3.1	50
50	Monitoring photooxidation-induced dynamic changes in the volatile composition of extended shelf life bovine milk by PTR-MS. Journal of Mass Spectrometry, 2014, 49, 952-958.	1.6	19
51	Cross-modal interaction between cheese taste and aroma. International Dairy Journal, 2014, 39, 222-228.	3.0	20
52	Cheddar cheese taste can be reconstructed in solution using basic tastes. International Dairy Journal, 2014, 34, 116-124.	3.0	11
53	Aroma-taste interactions between a model cheese aroma and five basic tastes in solution. Food Quality and Preference, 2014, 31, 1-9.	4.6	58
54	Volatile release and structural stability of $\beta$ -lactoglobulin primary and multilayer emulsions under simulated oral conditions. Food Chemistry, 2013, 140, 124-134.	8.2	33

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55	Fast Phenotyping of LFS-Silenced (Tearless) Onions by Desorption Electrospray Ionization Mass Spectrometry (DESI-MS). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1449-1456.	5.2	42
56	X-ray Micro-Computer Tomographic Method to Visualize the Microstructure of Different Apple Cultivars. <i>Journal of Food Science</i> , 2013, 78, E1735-42.	3.1	46
57	Development of a model mouth containing an artificial tongue to measure the release of volatile compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 15, 96-103.	5.6	20
58	Determination of the similarity between gonads recovered from single sea urchins ( <i>Evechinus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Science and Technology, 2012, 49, 102-107.	5.2	1
59	Effect of pectin adsorption on the hydrophobic binding sites of $\beta$ -lactoglobulin in solution and in emulsion systems. <i>International Dairy Journal</i> , 2012, 26, 36-40.	3.0	21
60	Tongue Pressure and Oral Conditions Affect Volatile Release from Liquid Systems in a Model Mouth. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9918-9927.	5.2	16
61	<i>In Vitro</i> and <i>In Vivo</i> Flavor Release from Intact and Fresh-Cut Apple in Relation with Genetic, Textural, and Physicochemical Parameters. <i>Journal of Food Science</i> , 2012, 77, C1226-33.	3.1	18
62	PTR-TOF-MS monitoring of in vitro and in vivo flavour release in cereal bars with varying sugar composition. <i>Food Chemistry</i> , 2012, 131, 477-484.	8.2	53
63	Multilayer emulsions as delivery systems for controlled release of volatile compounds using pH and salt triggers. <i>Food Hydrocolloids</i> , 2012, 27, 109-118.	10.7	91
64	The physico-chemical characterization of casein-modified surfaces and their influence on the adhesion of spores from a <i>Geobacillus</i> species. <i>Biofouling</i> , 2011, 27, 459-466.	2.2	6
65	Compositional analysis and roasting behaviour of gevuina and macadamia nuts. <i>International Journal of Food Science and Technology</i> , 2010, 45, 81-86.	2.7	18
66	Self-organization of dipeptide-grafted polymeric nanoparticles film: A novel method for surface modification. <i>European Polymer Journal</i> , 2010, 46, 1824-1832.	5.4	5
67	Characterisation of odour active volatile compounds of New Zealand sea urchin ( <i>Evechinus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 627 method. <i>Food Chemistry</i> , 2010, 121, 601-607.	8.2	14
68	Effect of Season on the Sensory Quality of Sea Urchin ( <i>Evechinus chloroticus</i> ) Roe. <i>Journal of Food Science</i> , 2010, 75, S20-30.	3.1	29
69	Sensory and volatile analysis of sea urchin roe from different geographical regions in New Zealand. <i>LWT - Food Science and Technology</i> , 2010, 43, 202-213.	5.2	24
70	Effect of manufactured diets on the yield, biochemical composition and sensory quality of <i>Evechinus chloroticus</i> sea urchin gonads. <i>Aquaculture</i> , 2010, 308, 49-59.	3.5	45
71	Lipase-Catalyzed Production of Biodiesel from Tallow. <i>Journal of ASTM International</i> , 2010, 7, 1-10.	0.2	0
72	Bovine serum albumin adsorption on N-methyl-d-glucamine modified colloidal silica. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2009, 349, 207-213.	4.7	19

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73	Effect of gender, diet and storage time on the physical properties and sensory quality of sea urchin ( <i>Evechinus chloroticus</i> ) gonads. <i>Aquaculture</i> , 2009, 288, 205-215.	3.5	63
74	Preparation and characterization of poly(styrene-alt-maleic acid)-b-polystyrene block copolymer self-assembled nanoparticles. <i>Colloid and Polymer Science</i> , 2008, 286, 1605-1612.	2.1	15
75	Real-Time Monitoring of Flavoring Starter Cultures for Different Food Matrices Using PTR-MS. <i>ACS Symposium Series</i> , 0, , 123-138.	0.5	0