

Mari A Sandell

List of Publications by Year in descending order

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92
papers

3,499
citations

117619

34
h-index

155644

55
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96
all docs

96
docs citations

96
times ranked

4290
citing authors

#	ARTICLE	IF	CITATIONS
1	More Than Smell—COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020, 45, 609-622.	2.0	375
2	Variability in a taste-receptor gene determines whether we taste toxins in food. <i>Current Biology</i> , 2006, 16, R792-R794.	3.9	170
3	Sugars and acids of strawberry varieties. <i>European Food Research and Technology</i> , 2000, 212, 81-85.	3.3	128
4	Effects of varieties and cultivation conditions on the composition of strawberries. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 67-80.	3.9	127
5	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021, 46, .	2.0	119
6	Quality Components of Sea Buckthorn (<i>Hippophaë rhamnoides</i>) Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1692-1699.	5.2	108
7	Explaining the liking for drinking yoghurt: The role of sensory quality, food choice motives, health concern and product information. <i>International Dairy Journal</i> , 2009, 19, 459-466.	3.0	84
8	Orosensory Profiles and Chemical Composition of Black Currant (<i>Ribes nigrum</i>) Juice and Fractions of Press Residue. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3718-3728.	5.2	75
9	Volatile Compounds of Selected Strawberry Varieties Analyzed by Purge-and-Trap Headspace GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1133-1142.	5.2	73
10	Pathophysiology of primary burning mouth syndrome with special focus on taste dysfunction: a review. <i>Oral Diseases</i> , 2015, 21, 937-948.	3.0	73
11	Development of an International Odor Identification Test for Children: The Universal Sniff Test. <i>Journal of Pediatrics</i> , 2018, 198, 265-272.e3.	1.8	72
12	Food neophobia associates with lower dietary quality and higher BMI in Finnish adults. <i>Public Health Nutrition</i> , 2015, 18, 2161-2171.	2.2	69
13	Food choice motives and bread liking of consumers embracing hedonistic and traditional values. <i>Appetite</i> , 2010, 54, 170-180.	3.7	67
14	Odor-contributing volatile compounds of wild edible Nordic mushrooms analyzed with HS-SPME-GC-MS and HS-SPME-GC/O/FID. <i>Food Chemistry</i> , 2019, 283, 566-578.	8.2	66
15	Flavor challenges in extruded plant-based meat alternatives: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2898-2929.	11.7	66
16	Effect of Salt Reduction on Consumer Acceptance and Sensory Quality of Food. <i>Foods</i> , 2017, 6, 103.	4.3	63
17	Genetic variation in the hTAS2R38 taste receptor and food consumption among Finnish adults. <i>Genes and Nutrition</i> , 2014, 9, 433.	2.5	60
18	Sensory properties and consumer characteristics contributing to liking of berries. <i>Food Quality and Preference</i> , 2016, 53, 117-126.	4.6	60

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19	Understanding consumers' brand-induced food taste perception: A comparison of brand familiarity and consumer value-brand symbolism (incongruity) accounts. <i>Journal of Consumer Behaviour</i> , 2012, 11, 11-20.		58
20	Microencapsulation of caraway extract in β -cyclodextrin and modified starches. <i>European Food Research and Technology</i> , 2002, 214, 242-247.	3.3	57
21	Cutin Composition of Five Finnish Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 457-462.	5.2	53
22	Aroma formation by immobilized yeast cells in fermentation processes. <i>Yeast</i> , 2014, 32, n/a-n/a.	1.7	52
23	The effect of enzymatic treatment on blackcurrant (<i>Ribes nigrum</i>) juice flavour and its stability. <i>Food Chemistry</i> , 2012, 130, 31-41.	8.2	50
24	Process engineering for bioflavour production with metabolically active yeasts - a mini-review. <i>Yeast</i> , 2015, 32, 123-43.	1.7	49
25	Flaxseed in Breadmaking: Effects on Sensory Quality, Aging, and Composition of Bakery Products. <i>Journal of Food Science</i> , 2006, 71, S343-S348.	3.1	48
26	Chemical factors contributing to orosensory profiles of bilberry (<i>Vaccinium myrtillus</i>) fractions. <i>European Food Research and Technology</i> , 2010, 231, 271-285.	3.3	48
27	Nontargeted Metabolite Profiles and Sensory Properties of Strawberry Cultivars Grown both Organically and Conventionally. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1010-1019.	5.2	48
28	Improved cider fermentation performance and quality with newly generated <i>Saccharomyces cerevisiae</i> – <i>Saccharomyces eubayanus</i> hybrids. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2017, 44, 1203-1213.	3.0	47
29	Impact of sensory-based food education in kindergarten on willingness to eat vegetables and berries. <i>Food and Nutrition Research</i> , 2015, 59, 28795.	2.6	45
30	The Impact of Harvesting, Storage and Processing Factors on Health-Promoting Phytochemicals in Berries and Fruits. <i>Processes</i> , 2014, 2, 596-624.	2.8	44
31	Visual attractiveness depends on colorfulness and color contrasts in mixed salads. <i>Food Quality and Preference</i> , 2019, 76, 81-90.	4.6	41
32	Explaining and predicting individually experienced liking of berry fractions by the hTAS2R38 taste receptor genotype. <i>Appetite</i> , 2013, 61, 85-96.	3.7	40
33	Consumer acceptance and stability of spray dried betanin in model juices. <i>Food Chemistry</i> , 2015, 187, 398-406.	8.2	38
34	Multidimensional measurement of individual differences in taste perception. <i>Food Quality and Preference</i> , 2018, 65, 10-17.	4.6	37
35	Linking volatile and non-volatile compounds to sensory profiles and consumer liking of wild edible Nordic mushrooms. <i>Food Chemistry</i> , 2020, 304, 125403.	8.2	35
36	Pleasantness, familiarity, and identification of spice odors are interrelated and enhanced by consumption of herbs and food neophilia. <i>Appetite</i> , 2017, 109, 190-200.	3.7	34

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37	Chemical-Sensory Characteristics and Consumer Responses of Blackcurrant Juices Produced by Different Industrial Processes. <i>Food and Bioprocess Technology</i> , 2014, 7, 2877-2888.	4.7	33
38	Taste Sensitivity is Associated with Food Consumption Behavior but not with Recalled Pleasantness. <i>Foods</i> , 2019, 8, 444.	4.3	33
39	Factors explaining individual differences in taste sensitivity and taste modality recognition among Finnish adults. <i>Journal of Sensory Studies</i> , 2019, 34, e12506.	1.6	33
40	Sensory properties of Nordic edible mushrooms. <i>Food Research International</i> , 2018, 109, 526-536.	6.2	32
41	Vegetable bitterness is related to calcium content. <i>Appetite</i> , 2009, 52, 498-504.	3.7	29
42	Orosensory contributing compounds in crowberry (<i>Empetrum nigrum</i>) press-byproducts. <i>Food Chemistry</i> , 2011, 124, 1514-1524.	8.2	29
43	Determination of androstenone in pig fat using packed column supercritical fluid chromatography-mass spectrometry. <i>Biomedical Applications</i> , 1998, 719, 25-30.	1.7	28
44	No lockdown in the kitchen: How the COVID-19 pandemic has affected food-related behaviours. <i>Food Research International</i> , 2021, 150, 110752.	6.2	28
45	Malolactic fermentation in sea buckthorn (<i>Hippophaë rhamnoides</i> L.) juice processing. <i>European Food Research and Technology</i> , 2006, 222, 686-691.	3.3	26
46	Consumer's Reactions to Natural, Atypically Colored Foods: An Investigation Using Blue Potatoes. <i>Journal of Sensory Studies</i> , 2016, 31, 78-89.	1.6	26
47	The importance of the visual aesthetics of colours in food at a workday lunch. <i>International Journal of Gastronomy and Food Science</i> , 2019, 16, 100131.	3.0	26
48	The <i>hTAS2R38</i> genotype is associated with sugar and candy consumption in preschool boys. <i>Journal of Human Nutrition and Dietetics</i> , 2015, 28, 45-51.	2.5	25
49	Children's hedonic response to berry products: Effect of chemical composition of berries and <i>hTAS2R38</i> genotype on liking. <i>Food Chemistry</i> , 2012, 135, 1210-1219.	8.2	24
50	Headspace volatiles from frozen berries of sea buckthorn (<i>Hippophaë rhamnoides</i> L.) varieties. <i>European Food Research and Technology</i> , 2006, 223, 455-460.	3.3	23
51	Future for food education of children. <i>Futures</i> , 2016, 83, 15-23.	2.5	23
52	In situ production of vitamin B12 and dextran in soya flour and rice bran: A tool to improve flavour and texture of B12-fortified bread. <i>LWT - Food Science and Technology</i> , 2022, 161, 113407.	5.2	22
53	Cross-national differences in child food neophobia: A comparison of five European countries. <i>Food Quality and Preference</i> , 2020, 81, 103861.	4.6	21
54	Effect of supercritical CO ₂ plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring (<i>Clupea harengus membras</i>) mince. <i>Food Chemistry</i> , 2020, 332, 127385.	8.2	21

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55	Factors related to sensory properties and consumer acceptance of vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1751-1761.	10.3	21
56	Self-Ratings of Olfactory Performance and Odor Annoyance Are Associated With the Affective Impact of Odor, but Not With Smell Test Results. <i>Perception</i> , 2017, 46, 352-365.	1.2	19
57	A Probiotic, <i>Lactobacillus fermentum</i> ME-3, Has Antioxidative Capacity in Soft Cheese Spreads with Different Fats. <i>Journal of Dairy Science</i> , 2007, 90, 3171-3177.	3.4	16
58	Sensory and Conceptual Aspects of Ingredients of Sustainable Sources—Finnish Consumers' Opinion. <i>Foods</i> , 2020, 9, 1669.	4.3	16
59	Individual Differences in the Perception of Color Solutions. <i>Foods</i> , 2018, 7, 154.	4.3	15
60	Red beet (<i>Beta vulgaris</i>) betalains and grape (<i>Vitis vinifera</i>) anthocyanins as colorants in white currant juice – Effect of storage on degradation kinetics, color stability and sensory properties. <i>Food Chemistry</i> , 2021, 348, 128995.	8.2	15
61	The effect of gender, age and product type on the origin induced food product experience among young consumers in Finland. <i>Appetite</i> , 2018, 123, 101-107.	3.7	14
62	How young people in Finland respond to information about the origin of food products: The role of value orientations and product type. <i>Food Quality and Preference</i> , 2018, 68, 173-182.	4.6	14
63	Low-Resolution Gas-Phase FT-IR Method for the Determination of the Limonene/Carvone Ratio in Supercritical CO ₂ -Extracted Caraway Fruit Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3140-3144.	5.2	13
64	Headspace volatiles contributing to flavour and consumer liking of wellness beverages. <i>Food Chemistry</i> , 2009, 115, 843-851.	8.2	13
65	Consumption of lingonberries by TAS2R38 genotype and sensory quality of texture-designed lingonberry samples. <i>Food Quality and Preference</i> , 2015, 45, 166-170.	4.6	13
66	Yuck, This Biscuit Looks Lumpy! Neophobic Levels and Cultural Differences Drive Children's Check-All-That-Apply (CATA) Descriptions and Preferences for High-Fibre Biscuits. <i>Foods</i> , 2021, 10, 21.	4.3	13
67	Determination of strawberry volatiles with low resolution gas phase FT-IR analyser. <i>European Food Research and Technology</i> , 2001, 212, 505-510.	3.3	12
68	Headspace FT-IR Analysis of Rapeseed Oil Oxidation. <i>Applied Spectroscopy</i> , 2002, 56, 217-222.	2.2	11
69	Food Consumption and Emotions at a Salad Lunch Buffet in a Multisensory Environment. <i>Foods</i> , 2020, 9, 1349.	4.3	11
70	Children's Fruit and Vegetable Preferences Are Associated with Their Mothers' and Fathers' Preferences. <i>Foods</i> , 2021, 10, 261.	4.3	10
71	Raspberry wine fermentation with suspended and immobilized yeast cells of two strains of <i>Saccharomyces cerevisiae</i> . <i>Yeast</i> , 2015, 32, 271-9.	1.7	8
72	Genetic variation in the TAS2R38 taste receptor contributes to the oral microbiota in North and South European locations: a pilot study. <i>Genes and Nutrition</i> , 2018, 13, .	2.5	7

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73	Investigating visual attention toward foods in a salad buffet with mobile eye tracking. <i>Food Quality and Preference</i> , 2021, 93, 104290.	4.6	7
74	The Impact of Vanilla and Lemon Aromas on Sensory Perception in Plant-Based Yogurts Measured with Static and Dynamic Methods. <i>Foods</i> , 2022, 11, 2030.	4.3	7
75	The effect of freshness in a foodservice context. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 153-165.	1.4	6
76	Fruit and vegetable consumption among 5-year-old Finnish children and their parents: Is there an association?. <i>Food Quality and Preference</i> , 2020, 82, 103886.	4.6	6
77	Process control of apple winemaking by low-resolution gas-phase Fourier-transform infrared spectroscopy. <i>Fresenius' Journal of Analytical Chemistry</i> , 2001, 371, 541-549.	1.5	5
78	Fuzzy Liquid Analysis by an Array of Nonspecifically Interacting Reagents: The Taste of Fluorescence. <i>Journal of the American Chemical Society</i> , 2013, 135, 7422-7425.	13.7	5
79	In situ quantitative ¹ H nuclear magnetic resonance spectroscopy discriminates between raw and steam cooked potato strips based on their metabolites. <i>Talanta</i> , 2016, 161, 245-252.	5.5	5
80	Nutrition economics: towards comprehensive understanding of the benefits of nutrition. <i>Microbial Ecology in Health and Disease</i> , 2012, 23, .	3.5	4
81	Fiber depth, column coating and extraction time are major contributors in the headspace solid-phase microextraction-gas chromatography analysis of Nordic wild mushrooms. <i>European Food Research and Technology</i> , 2018, 244, 841-850.	3.3	4
82	Acceptance of a Nordic, Protein-Reduced Diet for Young Children during Complementary Feeding? A Randomized Controlled Trial. <i>Foods</i> , 2021, 10, 275.	4.3	4
83	The Individual Differences in the Perception of Oral Chemesthesis Are Linked to Taste Sensitivity. <i>Foods</i> , 2021, 10, 2730.	4.3	4
84	Effect of component quality on sensory characteristics of a fish soup. <i>Food Science and Nutrition</i> , 2018, 6, 1220-1228.	3.4	3
85	Comparing the taste-modifying properties of nanocellulose and carboxymethyl cellulose. <i>Journal of Food Science</i> , 2021, 86, 1928-1935.	3.1	3
86	APOE Genotype Disclosure and Lifestyle Advice in a Randomized Intervention Study with Finnish Participants. <i>Journal of Nutrition</i> , 2021, 151, 85-97.	2.9	1
87	APOE Genotypes, Lipid Profiles, and Associated Clinical Markers in a Finnish Population with Cardiovascular Disease Risk Factors. <i>Lifestyle Genomics</i> , 2022, 15, 45-54.	1.7	1
88	Explaining the Pleasantness of Bilberry and Crowberry Juices by Combining Sensory and Chemical Data. , 2014, , 61-64.		0
89	The Role of Ethyl- ¹² -D-Glucoside in the Pleasantness of Sea Buckthorn Juice. , 2014, , 601-605.		0
90	Genetic variation in the TAS2R38 bitter taste receptor and overweight among adults in Southwest Finland. <i>Nutrition and Food Science</i> , 2018, 48, 88-96.	0.9	0

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91	Consumer Segmentation Based on Genetic Variation in Taste and Smell. , 2018, , 423-447.		0
92	Luminometric label array for quantification of metal ions in drinking water – Comparison to human taste panel. Microchemical Journal, 2019, 145, 204-209.	4.5	0