# Dominique Valentin

List of Publications by Year
in descending order

| | |
|---|---|
| 50 papers | 3,639 citations |

126901
33
h-index

197805
49
g-index

| | |
|---|---|
| 52 all docs | 52 docs citations |
| 52 times ranked | 2389 citing authors |

| # | Article | IF | Citations |
|---|---------|----|-----------|
| 1 | Connectionist models of face processing: A survey. Pattern Recognition, 1994, 27, 1209-1230. | 8.1 | 309 |
| 2 | Quick and dirty but still pretty good: a review of new descriptive methods in food science. International Journal of Food Science and Technology, 2012, 47, 1563-1578. | 2.7 | 286 |
| 3 | Structural aspects of face recognition and the other-race effect. Memory and Cognition, 1994, 22, 208-224. | 1.6 | 246 |
| 4 | Perceptual dimensions of tactile textures. Acta Psychologica, 2003, 114, 165-184. | 1.5 | 204 |
| 5 | The perception of face gender: The role of stimulus structure in recognition and classification. Memory and Cognition, 1998, 26, 146-160. | 1.6 | 182 |
| 6 | Conceptual vs. perceptual wine spaces: Does expertise matter?. Food Quality and Preference, 2008, 19, 267-276. | 4.6 | 164 |
| 7 | Analyzing assessors and products in sorting tasks: DISTATIS, theory and applications. Food Quality and Preference, 2007, 18, 627-640. | 4.6 | 163 |
| 8 | More about the Difference between Men and Women: Evidence from Linear Neural Networks and the Principal-Component Approach. Perception, 1995, 24, 539-562. | 1.2 | 142 |
| 9 | Craft vs. industrial: Habits, attitudes and motivations towards beer consumption in Mexico. Appetite, 2016, 96, 358-367. | 3.7 | 142 |
| 10 | Sort and beer: Everything you wanted to know about the sorting task but did not dare to ask. Food Quality and Preference, 2011, 22, 507-520. | 4.6 | 114 |
| 11 | IMPACT OF TRAINING ON BEER FLAVOR PERCEPTION AND DESCRIPTION: ARE TRAINED AND UNTRAINED SUBJECTS REALLY DIFFERENT?. Journal of Sensory Studies, 2001, 16, 601-618. | 1.6 | 110 |
| 12 | Perception of wine quality according to extrinsic cues: The case of Burgundy wine consumers. Food Quality and Preference, 2013, 27, 44-53. | 4.6 | 101 |
| 13 | What is the validity of the sorting task for describing beers? A study using trained and untrained assessors. Food Quality and Preference, 2008, 19, 697-703. | 4.6 | 99 |
| 14 | Sensory drivers of intrinsic quality of red wines. Food Research International, 2013, 54, 1506-1518. | 6.2 | 88 |
| 15 | Investigating consumers' representations of beers through a free association task: A comparison between packaging and blind conditions. Food Quality and Preference, 2013, 28, 475-483. | 4.6 | 84 |
| 16 | Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. LWT - Food Science and Technology, 2015, 60, 400-411. | 5.2 | 79 |
| 17 | The Odor of Colors: Can Wine Experts and Novices Distinguish the Odors of White, Red, and Rosé Wines?. Chemosensory Perception, 2009, 2, 203-213. | 1.2 | 69 |
| 18 | Reducing the sodium content without modifying the quality of beef burgers by adding micronized salt. Food Research International, 2019, 121, 288-295. | 6.2 | 64 |

| # | ARTICLE | IF | CITATIONS |
|---|---------|-----|-----------|
| 19 | Evaluation of French and New Zealand Sauvignon wines by experienced French wine assessors. Food Quality and Preference, 2010, 21, 56-64. | 4.6 | 63 |
| 20 | PivotÂ© profile: A new descriptive method based on free description. Food Quality and Preference, 2015, 42, 66-77. | 4.6 | 59 |
| 21 | Do trained assessors generalize their knowledge to new stimuli?. Food Quality and Preference, 2005, 16, 13-23. | 4.6 | 56 |
| 22 | Craft beer representation amongst men in two different cultures. Food Quality and Preference, 2016, 53, 19-28. | 4.6 | 56 |
| 23 | Extrinsic attributes responsible for red wine quality perception: A cross-cultural study between France and Spain. Food Quality and Preference, 2014, 35, 70-85. | 4.6 | 54 |
| 24 | What Represents a Face? A Computational Approach for the Integration of Physiological and Psychological Data. Perception, 1997, 26, 1271-1288. | 1.2 | 50 |
| 25 | Principal Component and Neural Network Analyses of Face Images: What Can Be Generalized in Gender Classification?. Journal of Mathematical Psychology, 1997, 41, 398-413. | 1.8 | 47 |
| 26 | Understanding quality judgements of red wines by experts: Effect of evaluation condition. Food Quality and Preference, 2016, 48, 216-227. | 4.6 | 47 |
| 27 | Beer-Trained and Untrained Assessors Rely More on Vision than on Taste When They Categorize Beers. Chemosensory Perception, 2009, 2, 143-153. | 1.2 | 41 |
| 28 | Contribution of non-volatile and aroma fractions to in-mouth sensory properties of red wines: Wine reconstitution strategies and sensory sorting task. Analytica Chimica Acta, 2012, 732, 64-72. | 5.4 | 40 |
| 29 | Measuring the drinking experience of beer in real context situations. The impact of affects, senses, and cognition. Food Quality and Preference, 2017, 60, 113-122. | 4.6 | 40 |
| 30 | Meat replacer? No thanks! The clash between naturalness and processing: An explorative study of the perception of plant-based foods. Appetite, 2022, 169, 105793. | 3.7 | 40 |
| 31 | Expertise and memory for beers and beer olfactory compounds. Food Quality and Preference, 2007, 18, 776-785. | 4.6 | 39 |
| 32 | Lexicon and types of discourse in wine expertise: The case of vin de garde. Food Quality and Preference, 2011, 22, 491-498. | 4.6 | 35 |
| 33 | Eigenfeatures as intermediate-level representations: The case for PCA models. Behavioral and Brain Sciences, 1998, 21, 17-18. | 0.7 | 33 |
| 34 | The role of gender and product consumption in the mental representation of industrial and craft beers: An exploratory study with Mexican consumers. Food Quality and Preference, 2017, 60, 31-39. | 4.6 | 26 |
| 35 | Can a linear autoassociator recognize faces from new orientations?. Journal of the Optical Society of America A: Optics and Image Science, and Vision, 1996, 13, 717. | 1.5 | 25 |
| 36 | The Chardonnay wine olfactory concept revisited: A stable core of volatile compounds, and fuzzy boundaries. Food Research International, 2011, 44, 456-464. | 6.2 | 24 |

| # | Article | IF | Citations |
|---|---------|----|-----------|
| 37 | The building blocks of drinking experience across men and women: A case study with craft and industrial beers. Appetite, 2017, 116, 345-356. | 3.7 | 22 |
| 38 | Pivot profile method: What is the influence of the pivot and product space?. Food Quality and Preference, 2017, 61, 6-14. | 4.6 | 22 |
| 39 | An experiential culture: A review on user, product, drinking and eating experiences in consumer research. Food Research International, 2019, 115, 328-337. | 6.2 | 16 |
| 40 | Cross-modal interactions and effects of the level of expertise on the perception of bitterness and astringency of red wines. Food Quality and Preference, 2017, 62, 155-161. | 4.6 | 15 |
| 41 | Looking at non-sensory factors underlying consumers' perception of smoked bacon. Meat Science, 2020, 163, 108072. | 5.5 | 14 |
| 42 | Role of Languages in Consumers' Food Description: Contrasting <scp>M</scp>alagasy and <scp>F</scp>rench Descriptors of <scp><i>M</i></scp><i>oringa oleifera</i> Leaf Powder. Journal of Sensory Studies, 2015, 30, 181-194. | 1.6 | 11 |
| 43 | An exploratory study of urban South African consumersâ€™ perceptions of wine and wine consumption: focus on social, emotional, and functional factors. Journal of Wine Research, 2019, 30, 179-203. | 1.5 | 10 |
| 44 | The Impact of â€œWine Country of Originâ€•on the Perception of Wines by South African and French Wine Consumers: A Cross-Cultural Comparison. Foods, 2021, 10, 1710. | 4.3 | 10 |
| 45 | Becoming a beer expert: Is simple exposure with feedback sufficient to learn beer categories?. Acta Psychologica, 2015, 161, 95-103. | 1.5 | 8 |
| 46 | In-mouth attributes driving perceived quality of Pinot noir wines: Sensory and chemical characterisation. Food Research International, 2021, 149, 110665. | 6.2 | 8 |
| 47 | Wine Quality Perception: A Sensory Point of View. , 2016, , 119-138. | | 7 |
| 48 | Oxidation in wine: Does expertise influence the perception?. LWT - Food Science and Technology, 2019, 116, 108511. | 5.2 | 7 |
| 49 | Face recognition by myopic baby neural networks. Infant and Child Development, 2001, 10, 19-20. | 1.5 | 3 |
| 50 | Consumer opinion about smoked bacon using Twitter and textual analysis: The challenge continues. , 2022, , 181-196. | | 0 |