Dominique Valentin

List of Publications by Citations

52 papers	2,914 citations	31 h-index	52 g-index
52 ext. papers	3,230 ext. citations	4.3 avg, IF	5.09 L-index

#	Paper	IF	Citations
52	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	3.8	236
51	Connectionist models of face processing: A survey. *Pattern Recognition*, **1994**, 27, 1209-1230	7.7	235
50	Structural aspects of face recognition and the other-race effect. *Memory and Cognition*, **1994**, 22, 208-24	2.2	204
49	Perceptual dimensions of tactile textures. *Acta Psychologica*, **2003**, 114, 165-84	1.7	169
48	The perception of face gender: the role of stimulus structure in recognition and classification. *Memory and Cognition*, **1998**, 26, 146-60	2.2	150
47	Analyzing assessors and products in sorting tasks: DISTATIS, theory and applications. *Food Quality and Preference*, **2007**, 18, 627-640	5.8	143
46	Conceptual vs. perceptual wine spaces: Does expertise matter?. *Food Quality and Preference*, **2008**, 19, 267-276	5.8	138
45	More about the difference between men and women: evidence from linear neural networks and the principal-component approach. *Perception*, **1995**, 24, 539-62	1.2	124
44	Craft vs. industrial: Habits, attitudes and motivations towards beer consumption in Mexico. *Appetite*, **2016**, 96, 358-367	4.5	99
43	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	5.8	98
42	IMPACT OF TRAINING ON BEER FLAVOR PERCEPTION AND DESCRIPTION: ARE TRAINED AND UNTRAINED SUBJECTS REALLY DIFFERENT?. *Journal of Sensory Studies*, **2001**, 16, 601-618	2.2	98
41	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	5.8	84
40	Perception of wine quality according to extrinsic cues: The case of Burgundy wine consumers. *Food Quality and Preference*, **2013**, 27, 44-53	5.8	78
39	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	5.8	69
38	Sensory drivers of intrinsic quality of red wines: Effect of culture and level of expertise. *Food Research International*, **2013**, 54, 1506-1518	7	68
37	Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. *LWT - Food Science and Technology*, **2015**, 60, 400-411	5.4	64
36	The Odor of Colors: Can Wine Experts and Novices Distinguish the Odors of White, Red, and Ros Wines?. *Chemosensory Perception*, **2009**, 2, 203-213	1.2	60

35	Evaluation of French and New Zealand Sauvignon wines by experienced French wine assessors. *Food Quality and Preference*, **2010**, 21, 56-64	5.8	54
34	Do trained assessors generalize their knowledge to new stimuli?. *Food Quality and Preference*, **2005**, 16, 13-23	5.8	53
33	Extrinsic attributes responsible for red wine quality perception: A cross-cultural study between France and Spain. *Food Quality and Preference*, **2014**, 35, 70-85	5.8	45
32	Le degr d'expertise a-t-il une influence sur la perception olfactive ? Quelques l ments de r ponse dans le domaine du vin. *Annee Psychologique*, **2000**, 100, 11-36	1.5	45
31	What represents a face? A computational approach for the integration of physiological and psychological data. *Perception*, **1997**, 26, 1271-88	1.2	43
30	Craft beer representation amongst men in two different cultures. *Food Quality and Preference*, **2016**, 53, 19-28	5.8	40
29	Pivot profile: A new descriptive method based on free description. *Food Quality and Preference*, **2015**, 42, 66-77	5.8	40
28	Reducing the sodium content without modifying the quality of beef burgers by adding micronized salt. *Food Research International*, **2019**, 121, 288-295	7	38
27	Expertise and memory for beers and beer olfactory compounds. *Food Quality and Preference*, **2007**, 18, 776-785	5.8	38
26	Beer-Trained and Untrained Assessors Rely More on Vision than on Taste When They Categorize Beers. *Chemosensory Perception*, **2009**, 2, 143-153	1.2	36
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	1.2	36
24	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	6.6	35
23	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	5.8	34
22	Lexicon and types of discourse in wine expertise: The case of vin de garde. *Food Quality and Preference*, **2011**, 22, 491-498	5.8	32
21	Understanding quality judgements of red wines by experts: Effect of evaluation condition. *Food Quality and Preference*, **2016**, 48, 216-227	5.8	30
20	Eigenfeatures as intermediate-level representations: The case for PCA models. *Behavioral and Brain Sciences*, **1998**, 21, 17-18	0.9	27
19	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	1.8	22
18	The Chardonnay wine olfactory concept revisited: A stable core of volatile compounds, and fuzzy boundaries. *Food Research International*, **2011**, 44, 456-464	7	21

17	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	5.8	20
16	The building blocks of drinking experience across men and women: A case study with craft and industrial beers. *Appetite*, **2017**, 116, 345-356	4.5	17
15	An experiential culture: A review on user, product, drinking and eating experiences in consumer research. *Food Research International*, **2019**, 115, 328-337	7	15
14	Pivot profile method: What is the influence of the pivot and product space?. *Food Quality and Preference*, **2017**, 61, 6-14	5.8	14
13	Looking at non-sensory factors underlying consumers' perception of smoked bacon. *Meat Science*, **2020**, 163, 108072	6.4	11
12	Role of Languages in Consumers' Food Description: Contrasting Malagasy and French Descriptors of Moringa oleifera Leaf Powder. *Journal of Sensory Studies*, **2015**, 30, 181-194	2.2	9
11	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	5.8	9
10	Becoming a beer expert: is simple exposure with feedback sufficient to learn beer categories?. *Acta Psychologica*, **2015**, 161, 95-103	1.7	7
9	Oxidation in wine: Does expertise influence the perception?. *LWT - Food Science and Technology*, **2019**, 116, 108511	5.4	5
8	An exploratory study of urban South African consumers perceptions of wine and wine consumption: focus on social, emotional, and functional factors. *Journal of Wine Research*, **2019**, 30, 179-203	1	5
7	Meat replacer? No thanks! The clash between naturalness and processing: An explorative study of the perception of plant-based foods. *Appetite*, **2021**, 169, 105793	4.5	5
6	Projective Mapping & Sorting Tasks **2018**, 535-559		3
5	Wine Quality Perception: A Sensory Point of View **2016**, 119-138		3
4	Face recognition by myopic baby neural networks. *Infant and Child Development*, **2001**, 10, 19-20	1.4	3
3	The Impact of "Wine Country of Origin" on the Perception of Wines by South African and French Wine Consumers: A Cross-Cultural Comparison. *Foods*, **2021**, 10,	4.9	1
2	In-mouth attributes driving perceived quality of Pinot noir wines: Sensory and chemical characterisation. *Food Research International*, **2021**, 149, 110665	7	1
1	Consumer opinion about smoked bacon using Twitter and textual analysis: The challenge continues **2022**, 181-196		