

Dominique Valentin

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Consumer opinion about smoked bacon using Twitter and textual analysis: The challenge continues 2022 , 181-196		
51	Meat replacer? No thanks! The clash between naturalness and processing: An explorative study of the perception of plant-based foods. <i>Appetite</i> , 2021 , 169, 105793	4.5	5
50	The Impact of "Wine Country of Origin" on the Perception of Wines by South African and French Wine Consumers: A Cross-Cultural Comparison. <i>Foods</i> , 2021 , 10,	4.9	1
49	In-mouth attributes driving perceived quality of Pinot noir wines: Sensory and chemical characterisation. <i>Food Research International</i> , 2021 , 149, 110665	7	1
48	Looking at non-sensory factors underlying consumers' perception of smoked bacon. <i>Meat Science</i> , 2020 , 163, 108072	6.4	11
47	Oxidation in wine: Does expertise influence the perception?. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108511	5.4	5
46	Reducing the sodium content without modifying the quality of beef burgers by adding micronized salt. <i>Food Research International</i> , 2019 , 121, 288-295	7	38
45	An exploratory study of urban South African consumers' perceptions of wine and wine consumption: focus on social, emotional, and functional factors. <i>Journal of Wine Research</i> , 2019 , 30, 179-203	1	5
44	An experiential culture: A review on user, product, drinking and eating experiences in consumer research. <i>Food Research International</i> , 2019 , 115, 328-337	7	15
43	Projective Mapping & Sorting Tasks 2018 , 535-559		3
42	Measuring the drinking experience of beer in real context situations. The impact of affects, senses, and cognition. <i>Food Quality and Preference</i> , 2017 , 60, 113-122	5.8	34
41	The building blocks of drinking experience across men and women: A case study with craft and industrial beers. <i>Appetite</i> , 2017 , 116, 345-356	4.5	17
40	Pivot profile method: What is the influence of the pivot and product space?. <i>Food Quality and Preference</i> , 2017 , 61, 6-14	5.8	14
39	The role of gender and product consumption in the mental representation of industrial and craft beers: An exploratory study with Mexican consumers. <i>Food Quality and Preference</i> , 2017 , 60, 31-39	5.8	20
38	Cross-modal interactions and effects of the level of expertise on the perception of bitterness and astringency of red wines. <i>Food Quality and Preference</i> , 2017 , 62, 155-161	5.8	9
37	Craft beer representation amongst men in two different cultures. <i>Food Quality and Preference</i> , 2016 , 53, 19-28	5.8	40
36	Wine Quality Perception: A Sensory Point of View 2016 , 119-138		3

35	Understanding quality judgements of red wines by experts: Effect of evaluation condition. <i>Food Quality and Preference</i> , 2016 , 48, 216-227	5.8	30
34	Craft vs. industrial: Habits, attitudes and motivations towards beer consumption in Mexico. <i>Appetite</i> , 2016 , 96, 358-367	4.5	99
33	Role of Languages in Consumers' Food Description: Contrasting Malagasy and French Descriptors of Moringa oleifera Leaf Powder. <i>Journal of Sensory Studies</i> , 2015 , 30, 181-194	2.2	9
32	Becoming a beer expert: is simple exposure with feedback sufficient to learn beer categories?. <i>Acta Psychologica</i> , 2015 , 161, 95-103	1.7	7
31	Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. <i>LWT - Food Science and Technology</i> , 2015 , 60, 400-411	5.4	64
30	Pivot ^r profile: A new descriptive method based on free description. <i>Food Quality and Preference</i> , 2015 , 42, 66-77	5.8	40
29	Extrinsic attributes responsible for red wine quality perception: A cross-cultural study between France and Spain. <i>Food Quality and Preference</i> , 2014 , 35, 70-85	5.8	45
28	Sensory drivers of intrinsic quality of red wines: Effect of culture and level of expertise. <i>Food Research International</i> , 2013 , 54, 1506-1518	7	68
27	Investigating consumers' representations of beers through a free association task: A comparison between packaging and blind conditions. <i>Food Quality and Preference</i> , 2013 , 28, 475-483	5.8	69
26	Perception of wine quality according to extrinsic cues: The case of Burgundy wine consumers. <i>Food Quality and Preference</i> , 2013 , 27, 44-53	5.8	78
25	Quick and dirty but still pretty good: a review of new descriptive methods in food science. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1563-1578	3.8	236
24	Contribution of non-volatile and aroma fractions to in-mouth sensory properties of red wines: wine reconstitution strategies and sensory sorting task. <i>Analytica Chimica Acta</i> , 2012 , 732, 64-72	6.6	35
23	Lexicon and types of discourse in wine expertise: The case of vin de garde. <i>Food Quality and Preference</i> , 2011 , 22, 491-498	5.8	32
22	Sort and beer: Everything you wanted to know about the sorting task but did not dare to ask. <i>Food Quality and Preference</i> , 2011 , 22, 507-520	5.8	98
21	The Chardonnay wine olfactory concept revisited: A stable core of volatile compounds, and fuzzy boundaries. <i>Food Research International</i> , 2011 , 44, 456-464	7	21
20	Evaluation of French and New Zealand Sauvignon wines by experienced French wine assessors. <i>Food Quality and Preference</i> , 2010 , 21, 56-64	5.8	54
19	Beer-Trained and Untrained Assessors Rely More on Vision than on Taste When They Categorize Beers. <i>Chemosensory Perception</i> , 2009 , 2, 143-153	1.2	36
18	The Odor of Colors: Can Wine Experts and Novices Distinguish the Odors of White, Red, and Rosé Wines?. <i>Chemosensory Perception</i> , 2009 , 2, 203-213	1.2	60

17	Conceptual vs. perceptual wine spaces: Does expertise matter?. <i>Food Quality and Preference</i> , 2008 , 19, 267-276	5.8	138
16	What is the validity of the sorting task for describing beers? A study using trained and untrained assessors. <i>Food Quality and Preference</i> , 2008 , 19, 697-703	5.8	84
15	Analyzing assessors and products in sorting tasks: DISTATIS, theory and applications. <i>Food Quality and Preference</i> , 2007 , 18, 627-640	5.8	143
14	Expertise and memory for beers and beer olfactory compounds. <i>Food Quality and Preference</i> , 2007 , 18, 776-785	5.8	38
13	Do trained assessors generalize their knowledge to new stimuli?. <i>Food Quality and Preference</i> , 2005 , 16, 13-23	5.8	53
12	Perceptual dimensions of tactile textures. <i>Acta Psychologica</i> , 2003 , 114, 165-84	1.7	169
11	Face recognition by myopic baby neural networks. <i>Infant and Child Development</i> , 2001 , 10, 19-20	1.4	3
10	IMPACT OF TRAINING ON BEER FLAVOR PERCEPTION AND DESCRIPTION: ARE TRAINED AND UNTRAINED SUBJECTS REALLY DIFFERENT?. <i>Journal of Sensory Studies</i> , 2001 , 16, 601-618	2.2	98
9	Le degré d'expertise a-t-il une influence sur la perception olfactive ? Quelques éléments de réponse dans le domaine du vin. <i>Annee Psychologique</i> , 2000 , 100, 11-36	1.5	45
8	The perception of face gender: the role of stimulus structure in recognition and classification. <i>Memory and Cognition</i> , 1998 , 26, 146-60	2.2	150
7	Eigenfeatures as intermediate-level representations: The case for PCA models. <i>Behavioral and Brain Sciences</i> , 1998 , 21, 17-18	0.9	27
6	What represents a face? A computational approach for the integration of physiological and psychological data. <i>Perception</i> , 1997 , 26, 1271-88	1.2	43
5	Principal Component and Neural Network Analyses of Face Images: What Can Be Generalized in Gender Classification?. <i>Journal of Mathematical Psychology</i> , 1997 , 41, 398-413	1.2	36
4	Can a linear autoassociator recognize faces from new orientations?. <i>Journal of the Optical Society of America A: Optics and Image Science, and Vision</i> , 1996 , 13, 717	1.8	22
3	More about the difference between men and women: evidence from linear neural networks and the principal-component approach. <i>Perception</i> , 1995 , 24, 539-62	1.2	124
2	Connectionist models of face processing: A survey. <i>Pattern Recognition</i> , 1994 , 27, 1209-1230	7.7	235
1	Structural aspects of face recognition and the other-race effect. <i>Memory and Cognition</i> , 1994 , 22, 208-242	2.2	204