Pascal Schlich

List of Publications by Year
in descending order

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Version: 2024-02-01

123	5,349	76326 40	95266 68
papers	citations	h-index	g-index

126	126	126	3446
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of oenological tannins on aroma release and perception of oxidized and non-oxidized red wine: A dynamic real-time in-vivo study coupling sensory evaluation and analytical chemistry. Food Chemistry, 2022, 372, 131229.	8.2	13
2	Identifying drivers of liking and characterizing the ideal product thanks to Free-Comment. Food Quality and Preference, 2022, 96, 104389.	4.6	5
3	Sensory acceptability of new plant protein meat substitutes. Food Quality and Preference, 2022, 98, 104508.	4.6	32
4	Two sample tests for Semi-Markov processes with parametric sojourn time distributions: an application in sensory analysis. Computational Statistics, 2022, 37, 2553-2580.	1.5	2
5	Concurrent vs. immediate retrospective temporal sensory data collection: A case study on lemon-flavoured carbonated alcoholic drinks. Food Quality and Preference, 2022, 101, 104629.	4.6	9
6	An investigation of the stability of Free-Comment and Check-All-That-Apply in two consumer studies on red wines and milk chocolates. Food Quality and Preference, 2021, 90, 104159.	4.6	6
7	A multiple-response chi-square framework for the analysis of Free-Comment and Check-All-That-Apply data. Food Quality and Preference, 2021, 93, 104256.	4.6	11
8	Relationship between sensory liking for fat, sweet or salt and cardiometabolic diseases: mediating effects of diet and weight status. European Journal of Nutrition, 2020, 59, 249-261.	3.9	5
9	Beyond principal component analysis (PCA) of product means: Toward a psychometric view on sensory profiling data. Journal of Sensory Studies, 2020, 35, e12555.	1.6	2
10	Using Free-Comment with consumers to obtain temporal sensory descriptions of products. Food Quality and Preference, 2020, 86, 104008.	4.6	16
11	Impact of aging on the overall liking and sensory characteristics of sourdough breads and comparison of two methods to determine their sensory shelf life. Journal of Food Science, 2020, 85, 3517-3526.	3.1	3
12	Temporal Dominance of Sensations paired with dynamic wanting in an ad libitum setting: A new method of sensory evaluation with consumers for a better understanding of beer drinkability. Food Quality and Preference, 2020, 86, 103992.	4.6	9
13	Automated sentiment analysis of Free-Comment: An indirect liking measurement?. Food Quality and Preference, 2020, 82, 103888.	4.6	9
14	Accounting for the dimensionality of the dependence in analyses of contingency tables obtained with Check-All-That-Apply and Free-Comment. Food Quality and Preference, 2020, 83, 103924.	4.6	8
15	Free-comment outperformed check-all-that-apply in the sensory characterisation of wines with consumers at home. Food Quality and Preference, 2020, 84, 103937.	4.6	26
16	Concurrent vs. retrospective temporal data collection: Attack-evolution-finish as a simplification of Temporal Dominance of Sensations?. Food Quality and Preference, 2020, 85, 103956.	4.6	24
17	Dutch consumers do not hesitate: Capturing implicit â€˜no dominanceâ€™ durations using Hold-down Temporal Dominance methodologies for Sensations (TDS) and Emotions (TDE). Food Quality and Preference, 2019, 71, 332-342.	4.6	11
18	Proof of concept: Effect of GLP-1 agonist on food hedonic responses and taste sensitivity in poor controlled type 2 diabetic patients. Diabetes and Metabolic Syndrome: Clinical Research and Reviews, 2019, 13, 2489-2494.	3.6	19

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19	From first to last bite: Temporal dynamics of sensory and hedonic perceptions using a multiple-intake approach. Food Quality and Preference, 2019, 78, 103748.	4.6	19
20	Cheese-flavored expanded snacks with low lipid content: Oil effects on the in vitro release of butyric acid and on the duration of the dominant sensations of the products. LWT - Food Science and Technology, 2019, 105, 30-36.	5.2	15
21	Estimating Finite Mixtures of Semi-Markov Chains: An Application to the Segmentation of Temporal Sensory Data. Journal of the Royal Statistical Society Series C: Applied Statistics, 2019, 68, 1281-1303.	1.0	16
22	Eating chocolate, smelling perfume or watching video advertisement: Does it make any difference on emotional states measured at home using facial expressions?. Food Quality and Preference, 2019, 77, 102-108.	4.6	20
23	Temporal drivers of liking for oral nutritional supplements for older adults throughout the day with monitoring of hunger and thirst status. Food Quality and Preference, 2018, 70, 40-48.	4.6	20
24	Modeling Temporal Dominance of Sensations with semi-Markov chains. Food Quality and Preference, 2018, 67, 59-66.	4.6	23
25	Do we need to replicate in sensory profiling studies?. Food Quality and Preference, 2018, 63, 129-134.	4.6	14
26	Development of a pictureâ€scaleâ€questionnaire to assess liking for fatty, salty, sweet, and umami seasonings compared to a sensory evaluation for Japanese consumers. Journal of Sensory Studies, 2018, 33, e12306.	1.6	0
27	Enhancing canonical variate analysis by taking the scaling effect into account. Food Quality and Preference, 2018, 64, 88-93.	4.6	5
28	Wine and Cheese: Two Products or One Association? A New Method for Assessing Wine-Cheese Pairing. Beverages, 2018, 4, 13.	2.8	16
29	Sensory evaluation of dark origin and non-origin chocolates applying Temporal Dominance of Sensations (TDS). Food Research International, 2018, 111, 39-49.	6.2	23
30	Targeting Colon Luminal Lipid Peroxidation Limits Colon Carcinogenesis Associated with Red Meat Consumption. Cancer Prevention Research, 2018, 11, 569-580.	1.5	19
31	Correlation of consumer perception of stickiness and contributing texture attributes to trained panelist temporal evaluations in a caramel system. Food Quality and Preference, 2018, 65, 72-80.	4.6	6
32	Advances in representation and analysis of mono and multi-intake Temporal Dominance of Sensations data. Food Quality and Preference, 2017, 56, 247-255.	4.6	58
33	How the structure, nutritional and sensory attributes of pasta made from legume flour is affected by the proportion of legume protein. LWT - Food Science and Technology, 2017, 79, 471-478.	5.2	55
34	Temporal Dominance of Sensations (TDS): a new deal for temporal sensory analysis. Current Opinion in Food Science, 2017, 15, 38-42.	8.0	83
35	Measuring temporal liking simultaneously to Temporal Dominance of Sensations in several intakes. An application to Gouda cheeses in 6 Europeans countries. Food Research International, 2017, 99, 426-434.	6.2	25
36	Use of Multiâ€Intake Temporal Dominance of Sensations (TDS) to Evaluate the Influence of Wine on Cheese Perception. Journal of Food Science, 2017, 82, 2669-2678.	3.1	20

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37	Decomposition of the level effect into overall and descriptor-specific components. Food Quality and Preference, 2017, 62, 208-213.	4.6	0
38	Temporal Texture Profile and Identification of Glass Transition Temperature as an Instrumental Predictor of Stickiness in a Caramel System. Journal of Food Science, 2017, 82, 2167-2176.	3.1	8
39	The effect of training on the temporal dominance of sensations method: A study with milk protein hydrolysates. Journal of Sensory Studies, 2017, 32, e12303.	1.6	17
40	Relative Influence of Socioeconomic, Psychological and Sensory Characteristics, Physical Activity and Diet on 5-Year Weight Gain in French Adults. Nutrients, 2017, 9, 1179.	4.1	9
41	Associations between liking for fat, sweet or salt and obesity risk in French adults: a prospective cohort study. International Journal of Behavioral Nutrition and Physical Activity, 2016, 13, 74.	4.6	60
42	Dynamic sensory description of Rioja Alavesa red wines made by different winemaking practices by using Temporal Dominance of Sensations. Journal of the Science of Food and Agriculture, 2016, 96, 3492-3499.	3.5	15
43	Use of Multiâ€Intake Temporal Dominance of Sensations (TDS) to Evaluate the Influence of Cheese on Wine Perception. Journal of Food Science, 2016, 81, S2566-S2577.	3.1	44
44	Alternating temporal dominance of sensations and liking scales during the intake of a full portion of an oral nutritional supplement. Food Quality and Preference, 2016, 53, 159-167.	4.6	45
45	Should I use touchscreen tablets rather than computers and mice in TDS trials?. Food Quality and Preference, 2016, 52, 11-16.	4.6	20
46	Could Timeâ€“Intensity by a trained panel be replaced with a progressive profile done by consumers? A case on chewing-gum. Food Quality and Preference, 2016, 48, 274-282.	4.6	14
47	Multiplicative decomposition of the scaling effect in the Mixed Assessor Model into a descriptor-specific and an overall coefficients. Food Quality and Preference, 2016, 48, 268-273.	4.6	5
48	Development of a sensory tool to assess overall liking for the fatty, salty and sweet sensations. Food Quality and Preference, 2016, 48, 23-32.	4.6	15
49	Canonical Variate Analysis of Sensory Profiling Data. Journal of Sensory Studies, 2015, 30, 316-328.	1.6	31
50	Perceived complexity in Sauvignon Blanc wines: influence of domain-specific expertise. Australian Journal of Grape and Wine Research, 2015, 21, 168-178.	2.1	29
51	Salivary Composition Is Associated with Liking and Usual Nutrient Intake. PLoS ONE, 2015, 10, e0137473.	2.5	60
52	Sociodemographic, Psychological, and Lifestyle Characteristics Are Associated with a Liking for Salty and Sweet Tastes in French Adults ,. Journal of Nutrition, 2015, 145, 587-594.	2.9	53
53	Effect of sensory exposure on liking for fat- or sugar-reduced biscuits. Appetite, 2015, 95, 317-323.	3.7	12
54	Associations between weight status and liking scores for sweet, salt and fat according to the gender in adults (The Nutrinet-SantÃ© study). European Journal of Clinical Nutrition, 2015, 69, 40-46.	2.9	65

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55	Impact of information and in-home sensory exposure on liking and willingness to pay: The beginning of Fairtrade labeled coffee in France. Food Research International, 2015, 76, 317-324.	6.2	25
56	Temporal Drivers of Liking. Food Quality and Preference, 2015, 40, 365-375.	4.6	90
57	Static vs. dynamic liking in chewing gum: A new approach using a background task and a natural setting. Food Quality and Preference, 2015, 40, 381-386.	4.6	20
58	Comparison of Canonical Variate Analysis and Principal Component Analysis on 422 descriptive sensory studies. Food Quality and Preference, 2015, 40, 326-333.	4.6	37
59	Taking individual scaling differences into account by analyzing profile data with the Mixed Assessor Model. Food Quality and Preference, 2015, 39, 156-166.	4.6	21
60	Liking for fat is associated with sociodemographic, psychological, lifestyle and health characteristics. British Journal of Nutrition, 2014, 112, 1353-1363.	2.3	29
61	The impact of sugar and fat reduction on perception and liking of biscuits. Food Quality and Preference, 2014, 35, 41-47.	4.6	51
62	Association between intake of nutrients and food groups and liking for fat (The Nutrinet-SantÃ©) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.7	26
63	Temporal dominance of emotions: Measuring dynamics of food-related emotions during consumption. Food Quality and Preference, 2014, 37, 87-99.	4.6	109
64	Creation of a food taste database using an in-home â€œtasteâ€•profile method. Food Quality and Preference, 2014, 36, 70-80.	4.6	65
65	Adequate number of consumers in a liking test. Insights from resampling in seven studies. Food Quality and Preference, 2014, 31, 124-128.	4.6	48
66	The MAM-CAP table: A new tool for monitoring panel performances. Food Quality and Preference, 2014, 32, 24-27.	4.6	23
67	Panel performance for Temporal Dominance of Sensations. Food Quality and Preference, 2014, 38, 24-29.	4.6	39
68	Evaluation de la Dominance Temporelle des Sensations de vins rouges de Bourgogne et du Beaujolais par un panel d'experts et de consommateurs. , 2014, , .		5
69	Pupillometry of taste: Methodological guide â€“ from acquisition to data processing - and toolbox for MATLAB. The Quantitative Methods for Psychology, 2014, 10, 179-195.	0.9	23
70	Maternal feeding practices during the first year and their impact on infantsâ€™ acceptance of complementary food. Food Quality and Preference, 2013, 29, 89-98.	4.6	75
71	Sensory exploration of the freshness sensation in plain yoghurts and yoghurt-like products. Food Quality and Preference, 2013, 30, 282-292.	4.6	43
72	Association of selected viniviticultural factors with sensory and chemical characteristics of New Zealand Sauvignon blanc wines. Food Research International, 2013, 53, 464-475.	6.2	12

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73	Development of a questionnaire to assay recalled liking for salt, sweet and fat. Food Quality and Preference, 2012, 23, 110-124.	4.6	41
74	Comparison between temporal dominance of sensations (TDS) and key-attribute sensory profiling for evaluating solid food with contrasting textural layers: Fish sticks. Food Quality and Preference, 2012, 24, 111-118.	4.6	103
75	Temporal Dominance of Sensations: What is a good attribute list?. Food Quality and Preference, 2012, 26, 159-165.	4.6	152
76	How Texture Influences Aroma and Taste Perception Over Time in Candies. Chemosensory Perception, 2011, 4, 32-41.	1.2	66
77	CONSUMER PERCEPTION AND PREFERENCE OF BOTTLED AND TAP WATER. Journal of Sensory Studies, 2010, 25, 463-480.	1.6	47
78	SORT-CC: A procedure for the statistical treatment of free sorting data. Food Quality and Preference, 2010, 21, 302-308.	4.6	21
79	Effect of sensory education on food preferences in children. Food Quality and Preference, 2010, 21, 794-804.	4.6	66
80	Sensory methodologies and the taste of water. Food Quality and Preference, 2010, 21, 967-976.	4.6	125
81	Impact of partial alcohol reduction in Syrah wine on perceived complexity and temporality of sensations and link with preference. Food Quality and Preference, 2010, 21, 732-740.	4.6	123
82	Acceptability of partially dealcoholized wines â€“ Measuring the impact of sensory and information cues on overall liking in real-life settings. Food Quality and Preference, 2010, 21, 763-773.	4.6	62
83	Sensory attribute evolution in bottled young red wines from Rioja Alavesa. European Food Research and Technology, 2009, 228, 695-705.	3.3	8
84	Temporal dominance of sensations and sensory profiling: A comparative study. Food Quality and Preference, 2009, 20, 216-221.	4.6	192
85	Temporal Dominance of Sensations: Construction of the TDS curves and comparison with timeâ€“intensity. Food Quality and Preference, 2009, 20, 450-455.	4.6	512
86	Contribution of the Temporal Dominance of Sensations (TDS) method to the sensory description of subtle differences in partially dealcoholized red wines. Food Quality and Preference, 2009, 20, 490-499.	4.6	139
87	DEVELOPMENT OF A QUANTITATIVE SENSORY METHOD FOR THE DESCRIPTION OF YOUNG RED WINES FROM RIOJA ALAVESA. Journal of Sensory Studies, 2008, 23, 631-655.	1.6	18
88	Is the desire to eat familiar and unfamiliar meat products influenced by the emotions expressed on eatersâ€™ faces?. Appetite, 2008, 50, 110-119.	3.7	22
89	Effect of sensory education on willingness to taste novel food in children. Appetite, 2008, 51, 156-165.	3.7	131
90	Effect of winemaking process and addition of white grapes on the sensory and physicochemical characteristics of young red wines. Australian Journal of Grape and Wine Research, 2008, 14, 211.	2.1	20

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91	MODELING THE EVOLUTION OF THE PERFORMANCE OF A SENSORY PANEL: A MIXED-MODEL AND CONTROL CHART APPROACH. Journal of Sensory Studies, 2007, 22, 212-241.	1.6	12
92	Use of feedback calibration to reduce the training time for wine panels. Food Quality and Preference, 2006, 17, 266-276.	4.6	36
93	Emotions generated by meat and other food products in women. British Journal of Nutrition, 2005, 94, 609-619.	2.3	62
94	On the consistency of liking scores: a validation study run in France and Germany. Food Quality and Preference, 2005, 16, 493-503.	4.6	13
95	On the consistency of liking scores: insights from a study including 917 consumers from 10 to 80 years old. Food Quality and Preference, 2004, 15, 831-841.	4.6	25
96	Internal and external mapping of preferences for commercial lager beers: comparison of hedonic ratings by consumers blind versus with knowledge of brand and price. Food Quality and Preference, 2001, 12, 243-255.	4.6	184
97	CONSUMER TEXTURE PREFERENCES: EFFECT OF AGE, GENDER AND PREVIOUS EXPERIENCE. Journal of Texture Studies, 2000, 31, 593-607.	2.5	17
98	Comparison of odour sensory profiles performed by two independent trained panels following the same descriptive analysis procedures. Food Quality and Preference, 2000, 11, 487-495.	4.6	25
99	Application of replicated difference testing. Food Quality and Preference, 2000, 11, 43-46.	4.6	4
100	FLASH table and canonical mapping of potato varieties. Food Quality and Preference, 2000, 11, 163-165.	4.6	12
101	Using repeated ingestion to determine the effect of sweetness, viscosity and oiliness on temporal perception of soymilk astringency. Food Quality and Preference, 1999, 10, 273-279.	4.6	55
102	Comparison of wine discrimination with orthonasal and retronasal profilings. Application to Burgundy Pinot Noir wines. Food Quality and Preference, 1999, 10, 253-259.	4.6	19
103	Bitterness and astringency of flavan-3-ol monomers, dimers and trimers. Journal of the Science of Food and Agriculture, 1999, 79, 1123-1128.	3.5	314
104	Using Sensory and Instrumental Data to Interpret the Effect of Storage at Elevated Temperatures on Aroma of Chardonnay Wines. Annals of the New York Academy of Sciences, 1998, 855, 854-859.	3.8	4
105	What are the sensory differences among coffees? Multi-panel analysis of variance and FLASH analysis. Food Quality and Preference, 1998, 9, 103-106.	4.6	17
106	Comments from Pascal Schlich on the NÃ¦s & Langsrud paper. Food Quality and Preference, 1998, 9, 167-168.	4.6	3
107	Comments from Pascal Schlich on the Steinsholt's paper. Food Quality and Preference, 1998, 9, 172-173.	4.6	1
108	Handling replications in discrimination tests. Food Quality and Preference, 1998, 9, 303-312.	4.6	42

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109	Sensory analysis: methodological aspects relevant to the study of cheese. Dairy Science and Technology, 1997, 77, 5-12.	0.9	27
110	Defining and Validating Assessor Compromises About Product Distances and Attribute Correlations. Data Handling in Science and Technology, 1996, , 259-306.	3.1	61
111	Optimal Conditions for the Formation of Sotolon from .alpha.-Ketobutyric Acid in the French "Vin Jaune". Journal of Agricultural and Food Chemistry, 1995, 43, 2616-2619.	5.2	75
112	GRAPES: A METHOD AND A SASÂ® PROGRAM FOR GRAPHICAL REPRESENTATIONS OF ASSESSOR PERFORMANCES. Journal of Sensory Studies, 1994, 9, 157-169.	1.6	35
113	Uses of change-over designs and repeated measurements in sensory and consumer studies. Food Quality and Preference, 1993, 4, 223-235.	4.6	76
114	Risk tables for discrimination tests. Food Quality and Preference, 1993, 4, 141-151.	4.6	58
115	Power tables for discrimination tests. Food Quality and Preference, 1993, 4, 102.	4.6	0
116	More clues about sensory impact of sotolon in some flor sherry wines. Journal of Agricultural and Food Chemistry, 1992, 40, 475-478.	5.2	102
117	Correspondence analysis in sensory evaluation. Food Quality and Preference, 1991, 3, 23-36.	4.6	41
118	Composition of Apricot Aroma: Correlations between Sensory and Instrumental Data. Journal of Food Science, 1990, 55, 735-738.	3.1	41
119	Amylase production in submerged culture using principal component analysis. Journal of Bioscience and Bioengineering, 1989, 68, 339-343.	0.9	7
120	Varietal and geographic classification of french red wines in terms of major acids. Journal of the Science of Food and Agriculture, 1989, 46, 421-438.	3.5	44
121	Selection and classification of volatile compounds of apricot using the RV coefficient. Journal of Agricultural and Food Chemistry, 1989, 37, 142-150.	5.2	19
122	Varietal and geographic classification of French red wines in terms of pigments and flavonoid compounds. Journal of the Science of Food and Agriculture, 1988, 42, 39-54.	3.5	91
123	Varietal and geographic classification of French red wines in terms of elements, amino acids and aromatic alcohols. Journal of the Science of Food and Agriculture, 1988, 45, 25-41.	3.5	83