

Facundo Cuffia

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1410370/publications.pdf>

Version: 2024-02-01

19
papers

287
citations

933447

10
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

410
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Technological and probiotic role of adjunct cultures of non-starter lactobacilli in soft cheeses. <i>Food Microbiology</i> , 2012, 30, 45-50. | 4.2 | 52 |
| 2 | What is gastronomy? An exploratory study of social representation of gastronomy and Mexican cuisine among experts and consumers using a qualitative approach. <i>Food Quality and Preference</i> , 2020, 83, 103930. | 4.6 | 32 |
| 3 | Technological challenges in the production of a probiotic pasta filata soft cheese. <i>LWT - Food Science and Technology</i> , 2017, 81, 111-117. | 5.2 | 31 |
| 4 | Time orientation and risk perception moderate the influence of sodium warnings on food choice: Implications for the design of communication campaigns. <i>Appetite</i> , 2020, 147, 104562. | 3.7 | 20 |
| 5 | Understanding consumers' perception and consumption motives towards amaranth in Mexico using the Pierre Bourdieu's theoretical concept of Habitus. <i>Appetite</i> , 2019, 139, 180-188. | 3.7 | 19 |
| 6 | In vivo study of the immunomodulatory capacity and the impact of probiotic strains on physicochemical and sensory characteristics: Case of pasta filata soft cheeses. <i>Food Research International</i> , 2019, 125, 108606. | 6.2 | 18 |
| 7 | Sensory product characterisations based on check-all-that-apply questions: Further insights on how the static (CATA) and dynamic (TCATA) approaches perform. <i>Food Research International</i> , 2019, 125, 108510. | 6.2 | 17 |
| 8 | Using projective techniques and Food Neophobia Scale to explore the perception of traditional ethnic foods in Central Mexico: A preliminary study on the beverage <sc><i>Sende</i></sc>. <i>Journal of Sensory Studies</i> , 2020, 35, e12606. | 1.6 | 17 |
| 9 | Influence of chymosin type and curd scalding temperature on proteolysis of hard cooked cheeses. <i>Journal of Dairy Research</i> , 2015, 82, 375-384. | 1.4 | 16 |
| 10 | Characterization of volatile compounds produced by <i>Lactobacillus helveticus</i> strains in a hard cheese model. <i>Food Science and Technology International</i> , 2018, 24, 67-77. | 2.2 | 16 |
| 11 | Influence of the culture preparation and the addition of an adjunct culture on the ripening profiles of hard cheese. <i>Journal of Dairy Research</i> , 2019, 86, 120-128. | 1.4 | 8 |
| 12 | Evaluation of autochthonous cultures to improve the cheese flavor: A case study in hard cheese model. <i>Food Science and Technology International</i> , 2020, 26, 173-184. | 2.2 | 8 |
| 13 | Effect of brine concentration on the ripening of an Argentinean sheep's milk cheese. <i>Small Ruminant Research</i> , 2015, 132, 60-66. | 1.2 | 7 |
| 14 | Consumers' perception of a traditional fermented beverage in Central Mexico. <i>British Food Journal</i> , 2019, 122, 708-721. | 2.9 | 7 |
| 15 | Identifying consumers' profile and factors associated with the valorization of pulque: A traditional fermented beverage in Central Mexico. <i>Food Science and Technology International</i> , 2020, 26, 593-602. | 2.2 | 7 |
| 16 | Cross-cultural representations of gastronomy among consumers in two Latin American countries. <i>Food Research International</i> , 2021, 140, 109881. | 6.2 | 5 |
| 17 | Study of the browning and gelation kinetics in a concentrated sheep milk and sucrose system. <i>International Journal of Dairy Technology</i> , 2017, 70, 197-203. | 2.8 | 3 |
| 18 | Effect of storage temperature on the chemical, microbiological, and sensory characteristics of pasta filata soft cheese containing probiotic lactobacilli. <i>Food Science and Technology International</i> , 2019, 25, 588-596. | 2.2 | 2 |

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|----|--|----|-----------|
| 19 | GASTRONOMY: A novel social representation of foods through consumersâ€™ language. , 2022, , 411-424. | | 2 |