

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	GASTRONOMY: A novel social representation of foods through consumersâ€™ language. , 2022, , 411-424.		2
2	Cross-cultural representations of gastronomy among consumers in two Latin American countries. Food Research International, 2021, 140, 109881.	6.2	5
3	Evaluation of autochthonous cultures to improve the cheese flavor: A case study in hard cheese model. Food Science and Technology International, 2020, 26, 173-184.	2.2	8
4	Time orientation and risk perception moderate the influence of sodium warnings on food choice: Implications for the design of communication campaigns. Appetite, 2020, 147, 104562.	3.7	20
5	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>. Journal of Sensory Studies, 2020, 35, e12606.	1.6	17
6	What is gastronomy? An exploratory study of social representation of gastronomy and Mexican cuisine among experts and consumers using a qualitative approach. Food Quality and Preference, 2020, 83, 103930.	4.6	32
7	Identifying consumersâ€™ profile and factors associated with the valorization of pulque: A traditional fermented beverage in Central Mexico. Food Science and Technology International, 2020, 26, 593-602.	2.2	7
8	In vivo study of the immunomodulatory capacity and the impact of probiotic strains on physicochemical and sensory characteristics: Case of pasta filata soft cheeses. Food Research International, 2019, 125, 108606.	6.2	18
9	Sensory product characterisations based on check-all-that-apply questions: Further insights on how the static (CATA) and dynamic (TCATA) approaches perform. Food Research International, 2019, 125, 108510.	6.2	17
10	Effect of storage temperature on the chemical, microbiological, and sensory characteristics of pasta filata soft cheese containing probiotic lactobacilli. Food Science and Technology International, 2019, 25, 588-596.	2.2	2
11	Understanding consumers' perception and consumption motives towards amaranth in Mexico using the Pierre Bourdieu's theoretical concept of Habitus. Appetite, 2019, 139, 180-188.	3.7	19
12	Influence of the culture preparation and the addition of an adjunct culture on the ripening profiles of hard cheese. Journal of Dairy Research, 2019, 86, 120-128.	1.4	8
13	Consumersâ€™ perception of a traditional fermented beverage in Central Mexico. British Food Journal, 2019, 122, 708-721.	2.9	7
14	Characterization of volatile compounds produced by <i>Lactobacillus helveticus</i> strains in a hard cheese model. Food Science and Technology International, 2018, 24, 67-77.	2.2	16
15	Technological challenges in the production of a probiotic pasta filata soft cheese. LWT - Food Science and Technology, 2017, 81, 111-117.	5.2	31
16	Study of the browning and gelation kinetics in a concentrated sheep milk and sucrose system. International Journal of Dairy Technology, 2017, 70, 197-203.	2.8	3
17	Influence of chymosin type and curd scalding temperature on proteolysis of hard cooked cheeses. Journal of Dairy Research, 2015, 82, 375-384.	1.4	16
18	Effect of brine concentration on the ripening of an Argentinean sheepâ€™s milk cheese. Small Ruminant Research, 2015, 132, 60-66.	1.2	7

#	ARTICLE	IF	CITATIONS
19	Technological and probiotic role of adjunct cultures of non-starter lactobacilli in soft cheeses. Food Microbiology, 2012, 30, 45-50.	4.2	52