Joanne Hort

List of Publications by Year
in descending order

86 papers	3,566 citations	101543 36 h-index	155660 55 g-index
123 all docs	123 docs citations	123 times ranked	2528 citing authors

#	Article	IF	Citations
1	Beyond liking: Comparing the measurement of emotional response using EsSense Profile and consumer defined check-all-that-apply methodologies. Food Quality and Preference, 2013, 28, 193-205.	4.6	244
2	Impact of Particle Size Distribution on Rheological and Textural Properties of Chocolate Models with Reduced Fat Content. Journal of Food Science, 2007, 72, E541-52.	3.1	123
3	The influence of sensory and packaging cues on both liking and emotional, abstract and functional conceptualisations. Food Quality and Preference, 2013, 29, 146-156.	4.6	115
4	Viscosity and flavour perception: Why is starch different from hydrocolloids?. Food Hydrocolloids, 2006, 20, 855-862.	10.7	106
5	The Role of Fat in Flavor Perception:Â Effect of Partition and Viscosity in Model Emulsions. Journal of Agricultural and Food Chemistry, 2006, 54, 8862-8868.	5.2	92
6	Using quantitative descriptive analysis and temporal dominance of sensations analysis as complementary methods for profiling commercial blackcurrant squashes. Food Quality and Preference, 2012, 25, 121-134.	4.6	90
7	Future directions in sensory and consumer science: Four perspectives and audience voting. Food Quality and Preference, 2017, 56, 301-309.	4.6	90
8	Effect of Î²-Cyclodextrin on Aroma Release and Flavor Perception. Journal of Agricultural and Food Chemistry, 2004, 52, 2028-2035.	5.2	86
9	Developing a reduced consumer-led lexicon to measure emotional response to beer. Food Quality and Preference, 2015, 45, 100-112.	4.6	85
10	Impact of Salt Crystal Size on inâ€Mouth Delivery of Sodium and Saltiness Perception from Snack Foods. Journal of Texture Studies, 2013, 44, 338-345.	2.5	83
11	Controlled Continuous Flow Delivery System for Investigating Tasteâ^'Aroma Interactions. Journal of Agricultural and Food Chemistry, 2004, 52, 4834-4843.	5.2	82
12	The impact of using a written scenario when measuring emotional response to beer. Food Quality and Preference, 2016, 50, 38-47.	4.6	76
13	The impact of hop bitter acid and polyphenol profiles on the perceived bitterness of beer. Food Chemistry, 2016, 205, 212-220.	8.2	76
14	The cortical response to the oral perception of fat emulsions and the effect of taster status. Journal of Neurophysiology, 2011, 105, 2572-2581.	1.8	71
15	Developments in the textural and rheological properties of UK Cheddar cheese during ripening. International Dairy Journal, 2001, 11, 475-481.	3.0	69
16	Correlation between saltiness perception and shear flow behaviour for viscous solutions. Food Hydrocolloids, 2010, 24, 792-799.	10.7	69
17	Gustatory, Olfactory and Trigeminal Interactions in a Model Carbonated Beverage. Chemosensory Perception, 2009, 2, 94-107.	1.2	68
18	In-Mouth Amylase Activity Can Reduce Perception of Saltiness in Starch-Thickened Foods. Journal of Agricultural and Food Chemistry, 2006, 54, 8869-8873.	5.2	67

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19	Temporal Synchrony and Integration of Sub-threshold Taste and Smell Signals. Chemical Senses, 2005, 30, 539-545.	2.0	64
20	Improved methods for fMRI studies of combined taste and aroma stimuli. Journal of Neuroscience Methods, 2006, 158, 186-194.	2.5	64
21	Predicting sensory perceptions of thickened solutions based on rheological analysis. Food Hydrocolloids, 2016, 61, 221-232.	10.7	56
22	Perceived bitterness character of beer in relation to hop variety and the impact of hop aroma. Food Chemistry, 2017, 230, 215-224.	8.2	52
23	Tasteâ€“aroma interactions in a citrus flavoured model beverage system: Similarities and differences between acid and sugar type. Food Quality and Preference, 2008, 19, 323-334.	4.6	50
24	Taste-aroma interactions in a ternary system: A model of fruitiness perception in sucrose/acid solutions. Perception & Psychophysics, 2006, 68, 216-227.	2.3	48
25	Colour influences sensory perception and liking of orange juice. Flavour, 2014, 3, .	2.3	48
26	EFFECT OF AMYLASE ACTIVITY ON STARCH PASTE VISCOSITY AND ITS IMPLICATIONS FOR FLAVOR PERCEPTION. Journal of Texture Studies, 2004, 35, 511-524.	2.5	46
27	Effect of bolus size on chewing, swallowing, oral soft tissue and tongue movement. Journal of Oral Rehabilitation, 2007, 34, 572-582.	3.0	46
28	A comparison of self-reported emotional and implicit responses to aromas in beer. Food Quality and Preference, 2017, 59, 68-80.	4.6	46
29	Using a combined temporal approach to evaluate the influence of ethanol concentration on liking and sensory attributes of lager beer. Food Quality and Preference, 2018, 68, 292-303.	4.6	45
30	Effect of Yarrowia lipolytica on blue cheese odour development: Flash profile sensory evaluation of microbiological models and cheeses. International Dairy Journal, 2013, 30, 8-13.	3.0	44
31	Oral processing of two milk chocolate samples. Food and Function, 2013, 4, 461-469.	4.6	43
32	Measuring consumer emotional response and acceptance to sustainable food products. Food Research International, 2020, 131, 108992.	6.2	42
33	INFLUENCE OF CHEWING AND SWALLOWING BEHAVIOR ON VOLATILE RELEASE IN TWO CONFECTIONERY SYSTEMS. Journal of Texture Studies, 2006, 37, 476-496.	2.5	41
34	Study of the influence of yeast inoculum concentration (Yarrowia lipolytica and Kluyveromyces) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 464-472.	8.2	41
35	The Interactions of CO2, Ethanol, Hop Acids and Sweetener on Flavour Perception in a Model Beer. Chemosensory Perception, 2011, 4, 42-54.	1.2	40
36	Characterisation of chocolate eating behaviour. Physiology and Behavior, 2011, 104, 929-933.	2.1	37

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37	Effects of Ethanol, Carbonation and Hop Acids on Volatile Delivery in a Model Beer System. Journal of the Institute of Brewing, 2011, 117, 74-81.	2.3	37
38	The role of rheological behaviour in flavour perception in model oil/water emulsions. European Food Research and Technology, 2007, 226, 161-168.	3.3	35
39	Measuring the Emotional Response to Beer and the Relative Impact of Sensory and Packaging Cues. Journal of the American Society of Brewing Chemists, 2015, 73, 49-60.	1.1	33
40	The effect of consumption context on consumer hedonics, emotional response and beer choice. Food Quality and Preference, 2019, 74, 59-71.	4.6	33
41	Phenotypic variation in oronasal perception and the relative effects of PROP and Thermal Taster Status. Food Quality and Preference, 2014, 38, 83-91.	4.6	31
42	Reporting the sensory properties of dry-cured ham using a new language: Time intensity (TI) and temporal dominance of sensations (TDS). Meat Science, 2016, 121, 166-174.	5.5	31
43	The impact of PROP and thermal taster status on the emotional response to beer. Food Quality and Preference, 2018, 68, 420-430.	4.6	31
44	Exploring the relationships between taste phenotypes, genotypes, ethnicity, gender and taste perception using Chi-square and regression tree analysis. Food Quality and Preference, 2020, 83, 103928.	4.6	28
45	Colourâ€“coolantâ€“aroma interactions and the impact of congruency and exposure on flavour perception. Food Quality and Preference, 2007, 18, 880-889.	4.6	27
46	Effect of Pulsed or Continuous Delivery of Salt on Sensory Perception Over Short Time Intervals. Chemosensory Perception, 2009, 2, 1-8.	1.2	26
47	Effect of pulsed delivery and bouillon base on saltiness and bitterness perceptions of salt delivery profiles partially substituted with KCl. Food Quality and Preference, 2010, 21, 489-494.	4.6	25
48	Considering the application of a mixed reality context and consumer segmentation when evaluating emotional response to tea break snacks. Food Quality and Preference, 2021, 88, 104113.	4.6	23
49	Effect of Preparation Conditions on Release of Selected Volatiles in Tea Headspace. Journal of Agricultural and Food Chemistry, 2007, 55, 1445-1453.	5.2	22
50	Use of an Immediate Swallow Protocol to Assess Taste and Aroma Integration in fMRI Studies. Chemosensory Perception, 2011, 4, 163-174.	1.2	22
51	Thermal taster status: Evidence of cross-modal integration. Human Brain Mapping, 2016, 37, 2263-2275.	3.6	22
52	Modification of perceived beer bitterness intensity, character and temporal profile by hop aroma extract. Food Research International, 2016, 86, 104-111.	6.2	22
53	Measurement and manipulation of aroma delivery allows control of perceived fruit flavour in low- and regular-fat milks. International Journal of Food Science and Technology, 2006, 41, 1192-1196.	2.7	21
54	Flavor Perception in Biscuits; Correlating Sensory Properties with Composition, Aroma Release, and Texture. Chemosensory Perception, 2009, 2, 70-78.	1.2	20

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55	Prior Consumption of a Fat Meal in Healthy Adults Modulates the Brainâ€™s Response to Fat. Journal of Nutrition, 2016, 146, 2187-2198.	2.9	20
56	Impact of flavour solvent (propylene glycol or triacetin) on vanillin, 5-(hydroxymethyl)furfural, 2,4-decadienal, 2,4-heptadienal, structural parameters and sensory perception of shortcake biscuits over accelerated shelf life testing. Food Chemistry, 2013, 141, 1354-1360.	8.2	19
57	An automated method to detect and quantify fungiform papillae in the human tongue: Validation and relationship to phenotypical differences in taste perception. Physiology and Behavior, 2018, 184, 226-234.	2.1	19
58	Comparing temporal sensory product profile data obtained from expert and consumer panels and evaluating the value of a multiple sip TCATA approach. Food Quality and Preference, 2021, 89, 104141.	4.6	19
59	Impact of flavour solvent on biscuit micro-structure as measured by X-ray micro-Computed Tomography and the distribution of vanillin and HMF (HPLC). European Food Research and Technology, 2012, 235, 1083-1091.	3.3	18
60	RHEOLOGICAL MODELS OF CHEDDAR CHEESE TEXTURE AND THEIR APPLICATION TO MATURATION. Journal of Texture Studies, 2000, 31, 1-24.	2.5	17
61	Comparing cross-cultural differences in perception of drinkable yoghurt by Chinese and New Zealand European consumers. International Dairy Journal, 2021, 113, 104901.	3.0	16
62	Modelling sweetness and texture perception in model emulsion systems. European Food Research and Technology, 2008, 227, 537-545.	3.3	14
63	Comparing a full and reduced version of a consumerâ€led lexicon to measure emotional response to beer. Journal of Sensory Studies, 2019, 34, e12481.	1.6	14
64	Feasibility of reformulating flavours between food products using in vivo aroma comparisons. Flavour and Fragrance Journal, 2011, 26, 107-115.	2.6	13
65	A comparison of the sensory and rheological properties of molecular and particulate forms of xanthan gum. Food Hydrocolloids, 2014, 35, 85-90.	10.7	13
66	Investigating the oronasal contributions to metallic perception. International Journal of Food Science and Technology, 2017, 52, 1299-1306.	2.7	13
67	USING VANE GEOMETRY FOR MEASURING THE TEXTURE OF STIRRED YOGURT. Journal of Texture Studies, 2005, 36, 421-438.	2.5	12
68	Variation in thermally induced taste response across thermal tasters. Physiology and Behavior, 2018, 188, 67-78.	2.1	12
69	The Effect of Body Position on Flavor Release and Perception: Implications for fMRI Studies. Chemosensory Perception, 2008, 1, 253-257.	1.2	11
70	Headspace delivery of limonene from the serum and non-serum fractions ofÂorange juice in-vitro and in-vivo. LWT - Food Science and Technology, 2013, 51, 65-72.	5.2	11
71	Investigating the relative merits of using a mixed reality context for measuring affective response and predicting tea break snack choice. Food Research International, 2021, 150, 110718.	6.2	9
72	The who, what, where, when, why and how of measuring emotional response to food. A systematic review. Food Quality and Preference, 2022, 100, 104607.	4.6	9

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73	Measuring Proximal Stimuli Involved Inflavour Perception. , 0, , 1-38.		7
74	A narrative review of the impact of digital immersive technology on affective and sensory responses during product testing in digital eating contexts. Food Research International, 2021, 150, 110804.	6.2	7
75	Formulating low-fat food: the challenge of retaining flavour quality. , 2007, , 131-145.		6
76	Does Fat Alter the Cortical Response to Flavor?. Chemosensory Perception, 2012, 5, 215-230.	1.2	6
77	Insights into measuring emotional response in sensory and consumer research. , 2015, , 71-90.		5
78	Comparing the relative sensitivity of orthoâ€•and retronasal perception of a strawberry flavour model using omission testing. Flavour and Fragrance Journal, 2016, 31, 377-384.	2.6	5
79	Modifying flavour: an introduction. , 2007, , 1-9.		4
80	Enhancement of Saltiness Perception in Hyperosmotic Solutions. Chemosensory Perception, 2011, 4, 9-15.	1.2	4
81	Thermal taster status: Temperature modulation of cortical response to sweetness perception. Physiology and Behavior, 2021, 230, 113266.	2.1	3
82	Comparing liking and attitudes of Chinese immigrants in New Zealand towards drinkable yoghurt: an exploratory study. Food Quality and Preference, 2021, 94, 104299.	4.6	3
83	Comparing a new rapid combined method (RapCoTT) with traditional approaches for phenotyping thermal taste. Physiology and Behavior, 2021, 238, 113482.	2.1	2
84	Aroma and Flavor Solvent. , 2014, , 147-150.		1
85	Measuring Flavor Interactions Using Fractional Omission Testing. ACS Symposium Series, 2015, , 77-86.	0.5	1
86	Caffeine Perception, Effects of Matrix Complexity, and Individual Sensitivity. Journal of Caffeine Research, 2012, 2, 117-122.	0.9	0