

Joanne Hort

List of Publications by Year in descending order

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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	The who, what, where, when, why and how of measuring emotional response to food. A systematic review. <i>Food Quality and Preference</i> , 2022, 100, 104607.	4.6	9
2	Comparing cross-cultural differences in perception of drinkable yoghurt by Chinese and New Zealand European consumers. <i>International Dairy Journal</i> , 2021, 113, 104901.	3.0	16
3	Considering the application of a mixed reality context and consumer segmentation when evaluating emotional response to tea break snacks. <i>Food Quality and Preference</i> , 2021, 88, 104113.	4.6	23
4	Comparing temporal sensory product profile data obtained from expert and consumer panels and evaluating the value of a multiple sip TCATA approach. <i>Food Quality and Preference</i> , 2021, 89, 104141.	4.6	19
5	Thermal taster status: Temperature modulation of cortical response to sweetness perception. <i>Physiology and Behavior</i> , 2021, 230, 113266.	2.1	3
6	Comparing a new rapid combined method (RapCoTT) with traditional approaches for phenotyping thermal taste. <i>Physiology and Behavior</i> , 2021, 238, 113482.	2.1	2
7	Investigating the relative merits of using a mixed reality context for measuring affective response and predicting tea break snack choice. <i>Food Research International</i> , 2021, 150, 110718.	6.2	9
8	Comparing liking and attitudes of Chinese immigrants in New Zealand towards drinkable yoghurt: an exploratory study. <i>Food Quality and Preference</i> , 2021, 94, 104299.	4.6	3
9	A narrative review of the impact of digital immersive technology on affective and sensory responses during product testing in digital eating contexts. <i>Food Research International</i> , 2021, 150, 110804.	6.2	7
10	Exploring the relationships between taste phenotypes, genotypes, ethnicity, gender and taste perception using Chi-square and regression tree analysis. <i>Food Quality and Preference</i> , 2020, 83, 103928.	4.6	28
11	Measuring consumer emotional response and acceptance to sustainable food products. <i>Food Research International</i> , 2020, 131, 108992.	6.2	42
12	The effect of consumption context on consumer hedonics, emotional response and beer choice. <i>Food Quality and Preference</i> , 2019, 74, 59-71.	4.6	33
13	Comparing a full and reduced version of a consumer-rated lexicon to measure emotional response to beer. <i>Journal of Sensory Studies</i> , 2019, 34, e12481.	1.6	14
14	Using a combined temporal approach to evaluate the influence of ethanol concentration on liking and sensory attributes of lager beer. <i>Food Quality and Preference</i> , 2018, 68, 292-303.	4.6	45
15	An automated method to detect and quantify fungiform papillae in the human tongue: Validation and relationship to phenotypical differences in taste perception. <i>Physiology and Behavior</i> , 2018, 184, 226-234.	2.1	19
16	Variation in thermally induced taste response across thermal tasters. <i>Physiology and Behavior</i> , 2018, 188, 67-78.	2.1	12
17	The impact of PROP and thermal taster status on the emotional response to beer. <i>Food Quality and Preference</i> , 2018, 68, 420-430.	4.6	31
18	Future directions in sensory and consumer science: Four perspectives and audience voting. <i>Food Quality and Preference</i> , 2017, 56, 301-309.	4.6	90

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19	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
20	A comparison of self-reported emotional and implicit responses to aromas in beer. Food Quality and Preference, 2017, 59, 68-80.	4.6	46
21	Investigating the oronasal contributions to metallic perception. International Journal of Food Science and Technology, 2017, 52, 1299-1306.	2.7	13
22	Thermal taster status: Evidence of cross-modal integration. Human Brain Mapping, 2016, 37, 2263-2275.	3.6	22
23	Predicting sensory perceptions of thickened solutions based on rheological analysis. Food Hydrocolloids, 2016, 61, 221-232.	10.7	56
24	Prior Consumption of a Fat Meal in Healthy Adults Modulates the Brain's Response to Fat. Journal of Nutrition, 2016, 146, 2187-2198.	2.9	20
25	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
26	Modification of perceived beer bitterness intensity, character and temporal profile by hop aroma extract. Food Research International, 2016, 86, 104-111.	6.2	22
27	Comparing the relative sensitivity of orthonasal and retronasal perception of a strawberry flavour model using omission testing. Flavour and Fragrance Journal, 2016, 31, 377-384.	2.6	5
28	The impact of using a written scenario when measuring emotional response to beer. Food Quality and Preference, 2016, 50, 38-47.	4.6	76
29	The impact of hop bitter acid and polyphenol profiles on the perceived bitterness of beer. Food Chemistry, 2016, 205, 212-220.	8.2	76
30	Measuring Flavor Interactions Using Fractional Omission Testing. ACS Symposium Series, 2015, , 77-86.	0.5	1
31	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
32	Developing a reduced consumer-led lexicon to measure emotional response to beer. Food Quality and Preference, 2015, 45, 100-112.	4.6	85
33	Insights into measuring emotional response in sensory and consumer research. , 2015, , 71-90.		5
34	Aroma and Flavor Solvent. , 2014, , 147-150.		1
35	Colour influences sensory perception and liking of orange juice. Flavour, 2014, 3, .	2.3	48
36	Study of the influence of yeast inoculum concentration (Yarrowia lipolytica and Kluyveromyces) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 464-472.	8.2	41

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37	Phenotypic variation in oronasal perception and the relative effects of PROP and Thermal Taster Status. <i>Food Quality and Preference</i> , 2014, 38, 83-91.	4.6	31
38	A comparison of the sensory and rheological properties of molecular and particulate forms of xanthan gum. <i>Food Hydrocolloids</i> , 2014, 35, 85-90.	10.7	13
39	Effect of <i>Yarrowia lipolytica</i> on blue cheese odour development: Flash profile sensory evaluation of microbiological models and cheeses. <i>International Dairy Journal</i> , 2013, 30, 8-13.	3.0	44
40	The influence of sensory and packaging cues on both liking and emotional, abstract and functional conceptualisations. <i>Food Quality and Preference</i> , 2013, 29, 146-156.	4.6	115
41	Beyond liking: Comparing the measurement of emotional response using EsSense Profile and consumer defined check-all-that-apply methodologies. <i>Food Quality and Preference</i> , 2013, 28, 193-205.	4.6	244
42	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. <i>Food Chemistry</i> , 2013, 141, 1354-1360.	8.2	19
43	Oral processing of two milk chocolate samples. <i>Food and Function</i> , 2013, 4, 461-469.	4.6	43
44	Headspace delivery of limonene from the serum and non-serum fractions of orange juice in-vitro and in-vivo. <i>LWT - Food Science and Technology</i> , 2013, 51, 65-72.	5.2	11
45	Impact of Salt Crystal Size on in-mouth Delivery of Sodium and Saltiness Perception from Snack Foods. <i>Journal of Texture Studies</i> , 2013, 44, 338-345.	2.5	83
46	Caffeine Perception, Effects of Matrix Complexity, and Individual Sensitivity. <i>Journal of Caffeine Research</i> , 2012, 2, 117-122.	0.9	0
47	Impact of flavour solvent on biscuit micro-structure as measured by X-ray micro-Computed Tomography and the distribution of vanillin and HMF (HPLC). <i>European Food Research and Technology</i> , 2012, 235, 1083-1091.	3.3	18
48	Using quantitative descriptive analysis and temporal dominance of sensations analysis as complementary methods for profiling commercial blackcurrant squashes. <i>Food Quality and Preference</i> , 2012, 25, 121-134.	4.6	90
49	Does Fat Alter the Cortical Response to Flavor?. <i>Chemosensory Perception</i> , 2012, 5, 215-230.	1.2	6
50	Characterisation of chocolate eating behaviour. <i>Physiology and Behavior</i> , 2011, 104, 929-933.	2.1	37
51	Effects of Ethanol, Carbonation and Hop Acids on Volatile Delivery in a Model Beer System. <i>Journal of the Institute of Brewing</i> , 2011, 117, 74-81.	2.3	37
52	Enhancement of Saltiness Perception in Hyperosmotic Solutions. <i>Chemosensory Perception</i> , 2011, 4, 9-15.	1.2	4
53	The Interactions of CO ₂ , Ethanol, Hop Acids and Sweetener on Flavour Perception in a Model Beer. <i>Chemosensory Perception</i> , 2011, 4, 42-54.	1.2	40
54	Use of an Immediate Swallow Protocol to Assess Taste and Aroma Integration in fMRI Studies. <i>Chemosensory Perception</i> , 2011, 4, 163-174.	1.2	22

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55	Feasibility of reformulating flavours between food products using <i>in vivo</i> aroma comparisons. <i>Flavour and Fragrance Journal</i> , 2011, 26, 107-115.	2.6	13
56	The cortical response to the oral perception of fat emulsions and the effect of taster status. <i>Journal of Neurophysiology</i> , 2011, 105, 2572-2581.	1.8	71
57	Correlation between saltiness perception and shear flow behaviour for viscous solutions. <i>Food Hydrocolloids</i> , 2010, 24, 792-799.	10.7	69
58	Effect of pulsed delivery and bouillon base on saltiness and bitterness perceptions of salt delivery profiles partially substituted with KCl. <i>Food Quality and Preference</i> , 2010, 21, 489-494.	4.6	25
59	Effect of Pulsed or Continuous Delivery of Salt on Sensory Perception Over Short Time Intervals. <i>Chemosensory Perception</i> , 2009, 2, 1-8.	1.2	26
60	Flavor Perception in Biscuits; Correlating Sensory Properties with Composition, Aroma Release, and Texture. <i>Chemosensory Perception</i> , 2009, 2, 70-78.	1.2	20
61	Gustatory, Olfactory and Trigeminal Interactions in a Model Carbonated Beverage. <i>Chemosensory Perception</i> , 2009, 2, 94-107.	1.2	68
62	Modelling sweetness and texture perception in model emulsion systems. <i>European Food Research and Technology</i> , 2008, 227, 537-545.	3.3	14
63	The Effect of Body Position on Flavor Release and Perception: Implications for fMRI Studies. <i>Chemosensory Perception</i> , 2008, 1, 253-257.	1.2	11
64	Taste–aroma interactions in a citrus flavoured model beverage system: Similarities and differences between acid and sugar type. <i>Food Quality and Preference</i> , 2008, 19, 323-334.	4.6	50
65	Modifying flavour: an introduction. , 2007, , 1-9.		4
66	Formulating low-fat food: the challenge of retaining flavour quality. , 2007, , 131-145.		6
67	Colour–coolant–aroma interactions and the impact of congruency and exposure on flavour perception. <i>Food Quality and Preference</i> , 2007, 18, 880-889.	4.6	27
68	Effect of Preparation Conditions on Release of Selected Volatiles in Tea Headspace. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1445-1453.	5.2	22
69	Impact of Particle Size Distribution on Rheological and Textural Properties of Chocolate Models with Reduced Fat Content. <i>Journal of Food Science</i> , 2007, 72, E541-52.	3.1	123
70	Effect of bolus size on chewing, swallowing, oral soft tissue and tongue movement. <i>Journal of Oral Rehabilitation</i> , 2007, 34, 572-582.	3.0	46
71	The role of rheological behaviour in flavour perception in model oil/water emulsions. <i>European Food Research and Technology</i> , 2007, 226, 161-168.	3.3	35
72	In-Mouth Amylase Activity Can Reduce Perception of Saltiness in Starch-Thickened Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8869-8873.	5.2	67

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73	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
74	INFLUENCE OF CHEWING AND SWALLOWING BEHAVIOR ON VOLATILE RELEASE IN TWO CONFECTIONERY SYSTEMS. Journal of Texture Studies, 2006, 37, 476-496.	2.5	41
75	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
76	Improved methods for fMRI studies of combined taste and aroma stimuli. Journal of Neuroscience Methods, 2006, 158, 186-194.	2.5	64
77	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
78	Viscosity and flavour perception: Why is starch different from hydrocolloids?. Food Hydrocolloids, 2006, 20, 855-862.	10.7	106
79	Temporal Synchrony and Integration of Sub-threshold Taste and Smell Signals. Chemical Senses, 2005, 30, 539-545.	2.0	64
80	USING VANE GEOMETRY FOR MEASURING THE TEXTURE OF STIRRED YOGURT. Journal of Texture Studies, 2005, 36, 421-438.	2.5	12
81	Effect of Î²-Cyclodextrin on Aroma Release and Flavor Perception. Journal of Agricultural and Food Chemistry, 2004, 52, 2028-2035.	5.2	86
82	Controlled Continuous Flow Delivery System for Investigating Tasteâ€™Aroma Interactions. Journal of Agricultural and Food Chemistry, 2004, 52, 4834-4843.	5.2	82
83	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
84	Developments in the textural and rheological properties of UK Cheddar cheese during ripening. International Dairy Journal, 2001, 11, 475-481.	3.0	69
85	RHEOLOGICAL MODELS OF CHEDDAR CHEESE TEXTURE AND THEIR APPLICATION TO MATURATION. Journal of Texture Studies, 2000, 31, 1-24.	2.5	17
86	Measuring Proximal Stimuli Involved Inflavour Perception. , 0, , 1-38.		7