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List of Publications by Year
in descending order

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35	6,818	394421	345221
papers	citations	19 h-index	36 g-index

36	36	36	13597
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Translating non-expertsâ€™ perception for expert engineers: A first step in co-designing automotive humanâ€“machine interfaces. Food Quality and Preference, 2022, 98, 104528.	4.6	1
2	A machine learning approach for analyzing Free JAR data. Food Quality and Preference, 2022, 99, 104581.	4.6	1
3	Free JAR experiment: data analysis and comparison with JAR task. Food Quality and Preference, 2021, , 104453.	4.6	1
4	Nudging consumers for relevant data using Free JAR profiling: An application to product development. Food Quality and Preference, 2020, 79, 103751.	4.6	8
5	Microbial Diversity Associated with Gwell, a Traditional French Mesophilic Fermented Milk Inoculated with a Natural Starter. Microorganisms, 2020, 8, 982.	3.6	12
6	The Sequential Agglomerative Sorting task, a new methodology for the sensory characterization of large sets of products. Journal of Sensory Studies, 2019, 34, e12527.	1.6	6
7	Development of antifungal ingredients for dairy products: From in vitro screening to pilot scale application. Food Microbiology, 2019, 81, 97-107.	4.2	35
8	Adaptation of the Q-methodology for the characterization of a complex concept through a set of products: From the collection of the data to their analysis. Food Quality and Preference, 2018, 67, 77-86.	4.6	11
9	Antifungal Activity of Lactic Acid Bacteria Combinations in Dairy Mimicking Models and Their Potential as Bioprotective Cultures in Pilot Scale Applications. Frontiers in Microbiology, 2018, 9, 1787.	3.5	51
10	Holos: A collaborative environment for similarity-based holistic approaches. Behavior Research Methods, 2017, 49, 1597-1604.	4.0	4
11	The Ideal Pair Method, an Alternative to the Ideal Profile Method Based on Pairwise Comparisons: Application to a Panel of Children. Journal of Sensory Studies, 2016, 31, 306-313.	1.6	9
12	Digit-tracking: Interpreting the evolution over time of sensory dimensions of an individual product space issued from NappingÂ® and sorted Napping. Food Quality and Preference, 2016, 47, 73-78.	4.6	8
13	An in silico approach to highlight relationships between a techno-functional property of a dairy matrix and a peptide profile. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 475, 44-54.	4.7	7
14	Binding of Folic Acid Induces Specific Self-Aggregation of Lactoferrin: Thermodynamic Characterization. Langmuir, 2015, 31, 12481-12488.	3.5	21
15	Effect of Familiarity on a Crossâ€Cultural Acceptance of a Sweet Ethnic Food: A Case Study with <scp>K</scp>orean Traditional Cookie (<scp>Y</scp>ackwa). Journal of Sensory Studies, 2014, 29, 110-125.	1.6	55
16	Analyzing Sensory Data with R. Chapman & Hall/CRC the R Series, 2014, , .	0.0	14
17	A new unsupervised gene clustering algorithm based on the integration of biological knowledge into expression data. BMC Bioinformatics, 2013, 14, 42.	2.6	20
18	Ideal Profile Method (IPM): The ins and outs. Food Quality and Preference, 2013, 28, 45-59.	4.6	35

#	ARTICLE	IF	CITATIONS
19	Assessment of the consistency of ideal profiles according to non-ideal data for IPM. Food Quality and Preference, 2012, 24, 99-110.	4.6	29
20	Extension of the consistency of the data obtained with the Ideal Profile Method: Would the ideal products be more liked than the tested products?. Food Quality and Preference, 2012, 26, 74-80.	4.6	23
21	Construction of an Ideal Map (IdMap) based on the ideal profiles obtained directly from consumers. Food Quality and Preference, 2012, 26, 93-104.	4.6	20
22	ANALYSIS OF MULTILINGUAL LABELED SORTING TASKS: APPLICATION TO A CROSSâ€CULTURAL STUDY IN WINE INDUSTRY. Journal of Sensory Studies, 2011, 26, 299-310.	1.6	31
23	Multidimensional Scaling Versus Multiple Correspondence Analysis When Analyzing Categorization Data. Studies in Classification, Data Analysis, and Knowledge Organization, 2011, , 301-308.	0.2	3
24	THE SORTED NAPPING: A NEW HOLISTIC APPROACH IN SENSORY EVALUATION. Journal of Sensory Studies, 2010, 25, 637-658.	1.6	58
25	DMFA: Dual Multiple Factor Analysis. Communications in Statistics - Theory and Methods, 2010, 39, 483-492.	1.0	12
26	How reliable are the consumers? Comparison of sensory profiles from consumers and experts. Food Quality and Preference, 2010, 21, 309-318.	4.6	134
27	Simultaneous analysis of distinct Omics data sets with integration of biological knowledge: Multiple Factor Analysis approach. BMC Genomics, 2009, 10, 32.	2.8	100
28	A Factorial Approach for Sorting Task data (FAST). Food Quality and Preference, 2009, 20, 410-417.	4.6	76
29	SENSOMINER: A PACKAGE FOR SENSORY DATA ANALYSIS. Journal of Sensory Studies, 2008, 23, 14-25.	1.6	113
30	Methodology for the comparison of sensory profiles provided by several panels: Application to a cross-cultural study. Food Quality and Preference, 2008, 19, 179-184.	4.6	33
31	FactoMineR: AnRPackage for Multivariate Analysis. Journal of Statistical Software, 2008, 25, .	3.7	5,743
32	SENSORY ANALYSIS COMPARISON OF EIGHT BISCUITS BY FRENCH AND PAKISTANI PANELS. Journal of Sensory Studies, 2007, 22, 665-686.	1.6	39
33	You like tomato, I like tomato: Segmentation of consumers with missing values. Food Quality and Preference, 2006, 17, 228-233.	4.6	17
34	CONFIDENCE ELLIPSES APPLIED TO THE COMPARISON OF SENSORY PROFILES. Journal of Sensory Studies, 2006, 21, 241-248.	1.6	6
35	Confidence ellipse for the sensory profiles obtained by principal component analysis. Food Quality and Preference, 2005, 16, 245-250.	4.6	81