

# Åsa Å-ström

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1844083/publications.pdf>

Version: 2024-02-01

20  
papers

398  
citations

1307594

7  
h-index

839539

18  
g-index

20  
all docs

20  
docs citations

20  
times ranked

421  
citing authors

#	ARTICLE	IF	CITATIONS
1	Public meals as a platform for culinary action? Tweens™ and teens™ acceptance of a new plant-based food. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100485.	3.0	3
2	Mutton “ from unappreciated local food to delicious tourist attraction in a Swedish destination. <i>Journal of Gastronomy and Tourism</i> , 2022, , .	0.8	0
3	Older patients™ perspectives on mealtimes in hospitals: a scoping review of qualitative studies. <i>Scandinavian Journal of Caring Sciences</i> , 2021, 35, 390-404.	2.1	9
4	Integration of non-target metabolomics and sensory analysis unravels vegetable plant metabolite signatures associated with sensory quality: A case study using dill ( <i>Anethum graveolens</i> ). <i>Food Chemistry</i> , 2021, 344, 128714.	8.2	18
5	Performance of hospitality within restricting meal frames: An observational study of four hospital wards in Sweden. <i>Hospitality and Society</i> , 2021, 11, 47-69.	0.8	5
6	Feasibility and Acceptability of a Healthy Nordic Diet Intervention for the Treatment of Depression: A Randomized Controlled Pilot Trial. <i>Nutrients</i> , 2021, 13, 902.	4.1	4
7	A recipe development process model designed to support a crop™s sensory qualities. <i>International Journal of Food Design</i> , 2021, 6, 3-26.	0.8	6
8	Breaking the silence: A pilot study investigating communication skills of sommeliers and chefs after analogical training. <i>International Journal of Gastronomy and Food Science</i> , 2020, 20, 100210.	3.0	5
9	Crop and Livestock Diversity Cultivating Gastronomic Potential, Illustrated by Sensory Profiles of Landraces. <i>Journal of Food Science</i> , 2019, 84, 1162-1169.	3.1	5
10	Sommelier training “ Dialogue seminars and repertory grid method in combination as a pedagogical tool. <i>International Journal of Gastronomy and Food Science</i> , 2018, 13, 78-89.	3.0	8
11	Dynamic changes of taste experiences in wine and cheese combinations. <i>Journal of Wine Research</i> , 2017, 28, 105-122.	1.5	7
12	Contribution of Enterobacteriaceae to Sensory Characteristics in Soft Cheeses Made from Raw Milk. <i>Procedia Food Science</i> , 2016, 7, 17-20.	0.6	15
13	Sensory perception of salmon and culinary sauces “ An interdisciplinary approach. <i>Food Quality and Preference</i> , 2012, 23, 99-109.	4.6	25
14	Drivers of customers' service experiences: a study in the restaurant industry. <i>Managing Service Quality</i> , 2010, 20, 236-258.	2.4	129
15	Preference for full-fat over low-fat foods among individuals suffering from coronary heart disease and healthy controls. <i>Physiology and Behavior</i> , 2009, 98, 489-497.	2.1	8
16	FAMM: from food to meal research on the product aspect of the meal experience. <i>Journal of Foodservice</i> , 2008, 19, 63-68.	0.5	2
17	The importance of wine glasses for enhancing the meal experience from the perspectives of craft, design and science. <i>Journal of Foodservice</i> , 2008, 19, 69-73.	0.5	8
18	The Five Aspects Meal Model: a tool for developing meal services in restaurants. <i>Journal of Foodservice</i> , 2006, 17, 84-93.	0.5	106

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19	Sensory qualities of plain white pan bread: Influence of farming system, year of harvest and baking technique. <i>Journal of Cereal Science</i> , 2006, 43, 15-30.	3.7	32
20	Waiters' craft-related actions studied from the perspective of time-geography. <i>Nordic Journal of Vocational Education and Training</i> , 0, , 152-176.	0.2	3