

GastÃ³n Ares

List of Publications by Year in descending order

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Version: 2024-02-01

293
papers

13,368
citations

15504

65
h-index

39675

94
g-index

327
all docs

327
docs citations

327
times ranked

6273
citing authors

#	ARTICLE	IF	CITATIONS
1	Sensory profiling, the blurred line between sensory and consumer science. A review of novel methods for product characterization. <i>Food Research International</i> , 2012, 48, 893-908.	6.2	553
2	Influence of gender, age and motives underlying food choice on perceived healthiness and willingness to try functional foods. <i>Appetite</i> , 2007, 49, 148-158.	3.7	342
3	Studying the influence of package shape and colour on consumer expectations of milk desserts using word association and conjoint analysis. <i>Food Quality and Preference</i> , 2010, 21, 930-937.	4.6	254
4	Temporal Check-All-That-Apply (TCATA): A novel dynamic method for characterizing products. <i>Food Quality and Preference</i> , 2016, 47, 79-90.	4.6	215
5	Check-all-that-apply questions: Influence of attribute order on sensory product characterization. <i>Food Quality and Preference</i> , 2013, 28, 141-153.	4.6	184
6	Evaluation of a rating-based variant of check-all-that-apply questions: Rate-all-that-apply (RATA). <i>Food Quality and Preference</i> , 2014, 36, 87-95.	4.6	183
7	Understanding consumers'™ perception of conventional and functional yogurts using word association and hard laddering. <i>Food Quality and Preference</i> , 2008, 19, 636-643.	4.6	167
8	Influence of three non-sensory factors on consumer choice of functional yogurts over regular ones. <i>Food Quality and Preference</i> , 2010, 21, 361-367.	4.6	152
9	Consumer perceived healthiness and willingness to try functional milk desserts. Influence of ingredient, ingredient name and health claim. <i>Food Quality and Preference</i> , 2009, 20, 50-56.	4.6	150
10	Comparison of two sensory profiling techniques based on consumer perception. <i>Food Quality and Preference</i> , 2010, 21, 417-426.	4.6	142
11	APPLICATION OF A CHECK-ALL-THAT-APPLY QUESTION TO THE DEVELOPMENT OF CHOCOLATE MILK DESSERTS. <i>Journal of Sensory Studies</i> , 2010, 25, 67-86.	1.6	138
12	Check-all-that-apply (CATA) questions for sensory product characterization by consumers: Investigations into the number of terms used in CATA questions. <i>Food Quality and Preference</i> , 2015, 42, 154-164.	4.6	130
13	Impact of front-of-pack nutrition information and label design on children's choice of two snack foods: Comparison of warnings and the traffic-light system. <i>Appetite</i> , 2017, 116, 139-146.	3.7	129
14	Use of emoticon and emoji in tweets for food-related emotional expression. <i>Food Quality and Preference</i> , 2016, 49, 119-128.	4.6	128
15	Warnings as a directive front-of-pack nutrition labelling scheme: comparison with the Guideline Daily Amount and traffic-light systems. <i>Public Health Nutrition</i> , 2017, 20, 2308-2317.	2.2	124
16	Consumer Visual Processing of Food Labels: Results from an Eye-Tracking Study. <i>Journal of Sensory Studies</i> , 2013, 28, 138-153.	1.6	123
17	Use of an open-ended question to identify drivers of liking of milk desserts. Comparison with preference mapping techniques. <i>Food Quality and Preference</i> , 2010, 21, 286-294.	4.6	122
18	Penalty analysis based on CATA questions to identify drivers of liking and directions for product reformulation. <i>Food Quality and Preference</i> , 2014, 32, 65-76.	4.6	121

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19	Understanding consumers' perception of lamb meat using free word association. Meat Science, 2016, 117, 68-74.	5.5	120
20	Influence of nutritional knowledge on perceived healthiness and willingness to try functional foods. Appetite, 2008, 51, 663-668.	3.7	119
21	Sensory shelf-life estimation: A review of current methodological approaches. Food Research International, 2012, 49, 311-325.	6.2	119
22	Consumers' associations with wellbeing in a food-related context: A cross-cultural study. Food Quality and Preference, 2015, 40, 304-315.	4.6	117
23	Trained vs. consumer panels for analytical testing: Fueling a long lasting debate in the field. Food Quality and Preference, 2017, 61, 79-86.	4.6	116
24	Check-all-that-apply (CATA) responses elicited by consumers: Within-assessor reproducibility and stability of sensory product characterizations. Food Quality and Preference, 2013, 30, 56-67.	4.6	115
25	Investigation of the number of consumers necessary to obtain stable sample and descriptor configurations from check-all-that-apply (CATA) questions. Food Quality and Preference, 2014, 31, 135-141.	4.6	114
26	On the analysis of Rate-All-That-Apply (RATA) data. Food Quality and Preference, 2016, 49, 1-10.	4.6	112
27	Using Twitter data for food-related consumer research: A case study on "what people say when tweeting about different eating situations". Food Quality and Preference, 2015, 45, 58-69.	4.6	111
28	Projective techniques to uncover consumer perception: Application of three methodologies to ready-to-eat salads. Food Quality and Preference, 2013, 28, 1-7.	4.6	106
29	Influence of rational and intuitive thinking styles on food choice: Preliminary evidence from an eye-tracking study with yogurt labels. Food Quality and Preference, 2014, 31, 28-37.	4.6	101
30	Comparison of TCATA and TDS for dynamic sensory characterization of food products. Food Research International, 2015, 78, 148-158.	6.2	101
31	Influence of brand information on consumers' expectations and liking of powdered drinks in central location tests. Food Quality and Preference, 2010, 21, 873-880.	4.6	99
32	Comparison of sensory product profiles generated by trained assessors and consumers using CATA questions: Four case studies with complex and/or similar samples. Food Quality and Preference, 2015, 45, 75-86.	4.6	96
33	CONSUMERS' TEXTURE PERCEPTION OF MILK DESSERTS. II " COMPARISON WITH TRAINED ASSESSORS' DATA. Journal of Texture Studies, 2012, 43, 214-226.	2.5	94
34	Visual attention by consumers to check-all-that-apply questions: Insights to support methodological development. Food Quality and Preference, 2014, 32, 210-220.	4.6	93
35	Influence of modified atmosphere packaging on sensory quality of shiitake mushrooms. Postharvest Biology and Technology, 2008, 49, 164-170.	6.0	90
36	CATA questions for sensory product characterization: Raising awareness of biases. Food Quality and Preference, 2013, 30, 114-127.	4.6	90

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37	Methodological issues in cross-cultural sensory and consumer research. <i>Food Quality and Preference</i> , 2018, 64, 253-263.	4.6	90
38	Sensory shelf life of shiitake mushrooms stored under passive modified atmosphere. <i>Postharvest Biology and Technology</i> , 2006, 41, 191-197.	6.0	89
39	Relationship between involvement and functional milk desserts intention to purchase. Influence on attitude towards packaging characteristics. <i>Appetite</i> , 2010, 55, 298-304.	3.7	88
40	EXTERNAL PREFERENCE MAPPING OF COMMERCIAL ANTIAGING CREAMS BASED ON CONSUMERS' RESPONSES TO A CHECK-ALL-THAT-APPLY QUESTION. <i>Journal of Sensory Studies</i> , 2011, 26, 158-166.	1.6	88
41	Sugar reduction in probiotic chocolate-flavored milk: Impact on dynamic sensory profile and liking. <i>Food Research International</i> , 2015, 75, 148-156.	6.2	88
42	Comparison of rate-all-that-apply (RATA) and check-all-that-apply (CATA) questions across seven consumer studies. <i>Food Quality and Preference</i> , 2018, 67, 49-58.	4.6	86
43	Are consumer profiling techniques equivalent for some product categories? The case of orange-flavoured powdered drinks. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1600-1608.	2.7	84
44	Application of multiple-sip temporal dominance of sensations to the evaluation of sweeteners. <i>Food Quality and Preference</i> , 2014, 36, 135-143.	4.6	83
45	Consumer in-store choice of suboptimal food to avoid food waste: The role of food category, communication and perception of quality dimensions. <i>Food Quality and Preference</i> , 2018, 68, 29-39.	4.6	83
46	Does front-of-pack nutrition information improve consumer ability to make healthful choices? Performance of warnings and the traffic light system in a simulated shopping experiment. <i>Appetite</i> , 2018, 121, 55-62.	3.7	83
47	Application of a check-all-that-apply question for the evaluation of strawberry cultivars from a breeding program. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2268-2275.	3.5	82
48	Can emoji be used as a direct method to measure emotional associations to food names? Preliminary investigations with consumers in USA and China. <i>Food Quality and Preference</i> , 2017, 56, 38-48.	4.6	82
49	Comparative performance of three interpretative front-of-pack nutrition labelling schemes: Insights for policy making. <i>Food Quality and Preference</i> , 2018, 68, 215-225.	4.6	81
50	Shelf life estimation of brown pan bread: A consumer approach. <i>Food Quality and Preference</i> , 2007, 18, 196-204.	4.6	80
51	Food labels: Do consumers perceive what semiotics want to convey?. <i>Food Quality and Preference</i> , 2011, 22, 689-698.	4.6	80
52	Valence, arousal and sentiment meanings of 33 facial emoji: Insights for the use of emoji in consumer research. <i>Food Research International</i> , 2019, 119, 895-907.	6.2	80
53	Identifying important package features of milk desserts using free listing and word association. <i>Food Quality and Preference</i> , 2010, 21, 621-628.	4.6	77
54	Convenience or price orientation? Consumer characteristics influencing food waste behaviour in the context of an emerging country and the impact on future sustainability of the global food sector. <i>Global Environmental Change</i> , 2018, 49, 85-94.	7.8	77

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55	Buy, eat or discard? A case study with apples to explore fruit quality perception and food waste. Food Quality and Preference, 2018, 69, 10-20.	4.6	75
56	Food and wellbeing. Towards a consumer-based approach. Appetite, 2014, 74, 61-69.	3.7	74
57	Comparison of Correspondence Analysis based on Hellinger and chi-square distances to obtain sensory spaces from check-all-that-apply (CATA) questions. Food Quality and Preference, 2015, 43, 106-112.	4.6	74
58	Comparison of rapid sensory characterization methodologies for the development of functional yogurts. Food Research International, 2014, 64, 446-455.	6.2	73
59	Measurement of product emotions using emoji surveys: Case studies with tasted foods and beverages. Food Quality and Preference, 2017, 62, 46-59.	4.6	73
60	Alternatives to reduce the bitterness, astringency and characteristic flavour of antioxidant extracts. Food Research International, 2009, 42, 871-878.	6.2	72
61	Comparison of intensity scales and CATA questions in new product development: Sensory characterisation and directions for product reformulation of milk desserts. Food Quality and Preference, 2015, 44, 183-193.	4.6	72
62	Identifying ideal products using three different consumer profiling methodologies. Comparison with external preference mapping. Food Quality and Preference, 2011, 22, 581-591.	4.6	71
63	Dominant meanings of facial emoji: Insights from Chinese consumers and comparison with meanings from internet resources. Food Quality and Preference, 2017, 62, 275-283.	4.6	71
64	Further investigations into the reproducibility of check-all-that-apply (CATA) questions for sensory product characterization elicited by consumers. Food Quality and Preference, 2014, 36, 111-121.	4.6	70
65	Do we all perceive food-related wellbeing in the same way? Results from an exploratory cross-cultural study. Food Quality and Preference, 2016, 52, 62-73.	4.6	70
66	Consumersâ€™ conceptualization of ultra-processed foods. Appetite, 2016, 105, 611-617.	3.7	67
67	Temporal aspects of yoghurt texture perception. International Dairy Journal, 2013, 29, 124-134.	3.0	66
68	Comparison of two TCATA variants for dynamic sensory characterization of food products. Food Quality and Preference, 2016, 54, 160-172.	4.6	66
69	Influence of Interpretation Aids on Attentional Capture, Visual Processing, and Understanding of Front-of-Package Nutrition Labels. Journal of Nutrition Education and Behavior, 2015, 47, 292-299.e1.	0.7	65
70	Consumers' attention to functional food labels: Insights from eye-tracking and change detection in a case study with probiotic milk. LWT - Food Science and Technology, 2016, 68, 160-167.	5.2	65
71	Influence of gelatin and starch on the instrumental and sensory texture of stirred yogurt. International Journal of Dairy Technology, 2007, 60, 263-269.	2.8	64
72	Linking product-elicited emotional associations and sensory perceptions through a circumplex model based on valence and arousal: Five consumer studies. Food Research International, 2018, 109, 626-640.	6.2	64

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73	Nutrition warnings as front-of-pack labels: influence of design features on healthfulness perception and attentional capture. <i>Public Health Nutrition</i> , 2017, 20, 3360-3371.	2.2	60
74	Aroma-related cross-modal interactions for sugar reduction in milk desserts: Influence on consumer perception. <i>Food Research International</i> , 2017, 97, 45-50.	6.2	59
75	Emoji questionnaires can be used with a range of population segments: Findings relating to age, gender and frequency of emoji/emoticon use. <i>Food Quality and Preference</i> , 2018, 68, 397-410.	4.6	59
76	Lack of evidence that concurrent sensory product characterisation using CATA questions bias hedonic scores. <i>Food Quality and Preference</i> , 2014, 35, 1-5.	4.6	57
77	Comparison of consumer-based methodologies for sensory characterization: Case study with four sample sets of powdered drinks. <i>Food Quality and Preference</i> , 2017, 56, 149-163.	4.6	56
78	The habitual nature of food purchases at the supermarket: Implications for policy making. <i>Appetite</i> , 2020, 155, 104844.	3.7	56
79	Investigation of bias of hedonic scores when co-eliciting product attribute information using CATA questions. <i>Food Quality and Preference</i> , 2013, 30, 242-249.	4.6	55
80	Influence of cognitive style on information processing and selection of yogurt labels: Insights from an eye-tracking study. <i>Food Research International</i> , 2015, 74, 1-9.	6.2	55
81	Nutritional warnings and product substitution or abandonment: Policy implications derived from a repeated purchase simulation. <i>Food Quality and Preference</i> , 2018, 65, 40-48.	4.6	55
82	Quality perceptions regarding external appearance of apples: Insights from experts and consumers in four countries. <i>Postharvest Biology and Technology</i> , 2018, 146, 99-107.	6.0	55
83	How do design features influence consumer attention when looking for nutritional information on food labels? Results from an eye-tracking study on pan bread labels. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 515-527.	2.8	54
84	Household food waste in an emerging country and the reasons why: Consumer's own accounts and how it differs for target groups. <i>Resources, Conservation and Recycling</i> , 2019, 145, 332-338.	10.8	54
85	INFLUENCE OF ENZYMES ON THE TEXTURE OF BROWN PAN BREAD. <i>Journal of Texture Studies</i> , 2006, 37, 300-314.	2.5	53
86	Attentional capture and importance of package attributes for consumers' perceived similarities and differences among products: A case study with breakfast cereal packages. <i>Food Research International</i> , 2014, 64, 701-710.	6.2	53
87	How do front of pack nutrition labels affect healthfulness perception of foods targeted at children? Insights from Brazilian children and parents. <i>Food Quality and Preference</i> , 2018, 64, 111-119.	4.6	53
88	Sensory and microbiological quality of shiitake mushrooms in modified-atmosphere packages. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1645-1652.	3.5	52
89	Methodological challenges in sensory characterization. <i>Current Opinion in Food Science</i> , 2015, 3, 1-5.	8.0	50
90	The role of information on consumer sensory, hedonic and wellbeing perception of sugar-reduced products: Case study with orange/pomegranate juice. <i>Food Quality and Preference</i> , 2017, 62, 227-236.	4.6	50

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91	Dynamic sensory characterization of cosmetic creams during application using Temporal Check-All-That-Apply (TCATA) questions. Food Quality and Preference, 2015, 45, 33-40.	4.6	49
92	Examination of sensory product characterization bias when check-all-that-apply (CATA) questions are used concurrently with hedonic assessments. Food Quality and Preference, 2015, 40, 199-208.	4.6	49
93	Identification of drivers of (dis)liking based on dynamic sensory profiles: Comparison of Temporal Dominance of Sensations and Temporal Check-all-that-apply. Food Research International, 2017, 92, 79-87.	6.2	49
94	Stability of sample configurations from projective mapping: How many consumers are necessary?. Food Quality and Preference, 2014, 34, 79-87.	4.6	47
95	Influence of label design on childrenâ€™s perception of two snack foods: Comparison of rating and choice-based conjoint analysis. Food Quality and Preference, 2016, 53, 1-8.	4.6	47
96	Influence of evoked contexts on hedonic product discrimination and sensory characterizations using CATA questions. Food Quality and Preference, 2017, 56, 138-148.	4.6	47
97	APPLICATION OF TWO CONSUMER PROFILING TECHNIQUES TO COSMETIC EMULSIONS. Journal of Sensory Studies, 2010, 25, 685-705.	1.6	46
98	Recommendations for use of balanced presentation order of terms in CATA questions. Food Quality and Preference, 2015, 46, 137-141.	4.6	46
99	An assessment of the CATA-variant of the EsSense ProfileÂ®. Food Quality and Preference, 2018, 68, 360-370.	4.6	46
100	SHELF-LIFE ESTIMATION OF APPLE-BABY FOOD. Journal of Sensory Studies, 2006, 21, 101-111.	1.6	45
101	SENSORY CHARACTERIZATION OF EMOLLIENTS. Journal of Sensory Studies, 2008, 23, 149-161.	1.6	45
102	Diet Quality and Satisfaction with Life, Family Life, and Food-Related Life across Families: A Cross-Sectional Pilot Study with Mother-Father-Adolescent Triads. International Journal of Environmental Research and Public Health, 2017, 14, 1313.	2.6	45
103	Development of a sensory quality index for strawberries based on correlation between sensory data and consumer perception. Postharvest Biology and Technology, 2009, 52, 97-102.	6.0	44
104	EXPLORING AND EXPLAINING CREAMINESS PERCEPTION: CONSUMERS' UNDERLYING CONCEPTS. Journal of Sensory Studies, 2011, 26, 40-47.	1.6	44
105	SEMIOTICS AND PERCEPTION: DO LABELS CONVEY THE SAME MESSAGES TO OLDER AND YOUNGER CONSUMERS?. Journal of Sensory Studies, 2011, 26, 197-208.	1.6	44
106	Influence of Information on Consumers' Evaluations Using Check-All-That-Apply Questions and Sorting: A Case Study with Milk Desserts. Journal of Sensory Studies, 2013, 28, 125-137.	1.6	44
107	A cross-cultural perspective on feeling good in the context of foods and beverages. Food Research International, 2019, 115, 292-301.	6.2	44
108	Influence of nutritional warnings and other label features on consumers' choice: Results from an eye-tracking study. Food Research International, 2019, 119, 605-611.	6.2	44

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109	Consumersâ€™ texture vocabulary: Results from a free listing study in three Spanish-speaking countries. Food Quality and Preference, 2011, 22, 165-172.	4.6	43
110	IS A CONSUMER PANEL ABLE TO RELIABLY EVALUATE THE TEXTURE OF DAIRY DESSERTS USING UNSTRUCTURED INTENSITY SCALES? EVALUATION OF GLOBAL AND INDIVIDUAL PERFORMANCE. Journal of Sensory Studies, 2011, 26, 363-370.	1.6	43
111	What does it mean to check-all-that-apply? Four case studies with beverages. Food Quality and Preference, 2020, 80, 103794.	4.6	43
112	Logos indicating environmental sustainability in wine production: An exploratory study on how do Burgundy wine consumers perceive them. Food Research International, 2014, 62, 837-845.	6.2	42
113	What is dominance? An exploration of the concept in TDS tests with trained assessors and consumers. Food Quality and Preference, 2018, 64, 72-81.	4.6	42
114	Influence of Context on Motives Underlying Food Choice. Journal of Sensory Studies, 2014, 29, 313-324.	1.6	41
115	A comparison of five methodological variants of emoji questionnaires for measuring product elicited emotional associations: An application with seafood among Chinese consumers. Food Research International, 2017, 99, 216-228.	6.2	41
116	Measuring consumers' product associations with emoji and emotion word questionnaires: case studies with tasted foods and written stimuli. Food Research International, 2018, 111, 732-747.	6.2	41
117	How do different warning signs compare with the guideline daily amount and traffic-light system?. Food Quality and Preference, 2020, 80, 103821.	4.6	41
118	Identifying motives underlying wine purchase decisions: Results from an exploratory free listing task with Burgundy wine consumers. Food Research International, 2014, 62, 860-867.	6.2	40
119	A consumer-based approach to salt reduction: Case study with bread. Food Research International, 2016, 90, 66-72.	6.2	40
120	Searching a specific bottle for Tannat wine using a check-all-that apply question and conjoint analysis. Food Quality and Preference, 2010, 21, 684-691.	4.6	39
121	Difference thresholds for added sugar in chocolate-flavoured milk: Recommendations for gradual sugar reduction. Food Research International, 2016, 89, 448-453.	6.2	39
122	Hedonic product optimisation: CATA questions as alternatives to JAR scales. Food Quality and Preference, 2017, 55, 67-78.	4.6	39
123	It is not all about information! Sensory experience overrides the impact of nutrition information on consumersâ€™ choice of sugar-reduced drinks. Food Quality and Preference, 2019, 74, 1-9.	4.6	39
124	Package design and nutritional profile of foods targeted at children in supermarkets in Montevideo, Uruguay. Cadernos De Saude Publica, 2017, 33, e00032116.	1.0	38
125	CATA and RATA questions for product-focused emotion research: Five case studies using emoji questionnaires. Food Quality and Preference, 2018, 68, 342-348.	4.6	38
126	Are nutritional warnings more efficient than claims in shaping consumersâ€™ healthfulness perception?. Food Quality and Preference, 2020, 79, 103749.	4.6	38

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127	The experience of social distancing for families with children and adolescents during the coronavirus (COVID-19) pandemic in Uruguay: Difficulties and opportunities. <i>Children and Youth Services Review</i> , 2021, 121, 105906.	1.9	38
128	PREFERENCE MAPPING OF COLOR OF URUGUAYAN HONEYS. <i>Journal of Sensory Studies</i> , 2007, 22, 507-519.	1.6	37
129	Do nutritional warnings do their work? Results from a choice experiment involving snack products. <i>Food Quality and Preference</i> , 2019, 77, 159-165.	4.6	37
130	Product reformulation in the context of nutritional warning labels: Exploration of consumer preferences towards food concepts in three food categories. <i>Food Research International</i> , 2018, 107, 669-674.	6.2	36
131	Cross-modal interactions as a strategy for sugar reduction in products targeted at children: Case study with vanilla milk desserts. <i>Food Research International</i> , 2020, 130, 108920.	6.2	36
132	Check-all-that-apply (CATA) questions: Sensory term citation frequency reflects rated term intensity and applicability. <i>Food Quality and Preference</i> , 2020, 86, 103986.	4.6	36
133	References to home-made and natural foods on the labels of ultra-processed products increase healthfulness perception and purchase intention: Insights for policy making. <i>Food Quality and Preference</i> , 2021, 88, 104110.	4.6	36
134	Polarized Projective Mapping: Comparison with Polarized Sensory Positioning approaches. <i>Food Quality and Preference</i> , 2013, 28, 510-518.	4.6	35
135	Does a familiarization step influence results from a TCATA task?. <i>Food Quality and Preference</i> , 2017, 55, 91-97.	4.6	35
136	Comparison of check-all-that-apply and forced-choice Yes/No question formats for sensory characterisation. <i>Food Quality and Preference</i> , 2014, 35, 32-40.	4.6	34
137	Motives Underlying Food Choice for Children and Perception of Nutritional Information Among Low-Income Mothers in a Latin American Country. <i>Journal of Nutrition Education and Behavior</i> , 2016, 48, 478-485.e1.	0.7	34
138	Consumer Perception of the Healthfulness of Ultra-processed Products Featuring Different Front-of-Pack Nutrition Labeling Schemes. <i>Journal of Nutrition Education and Behavior</i> , 2017, 49, 330-338.e1.	0.7	34
139	CONSUMER EXPECTATIONS AND PERCEPTION OF CHOCOLATE MILK DESSERTS ENRICHED WITH ANTIOXIDANTS. <i>Journal of Sensory Studies</i> , 2010, 25, 243-260.	1.6	33
140	URUGUAYAN CONSUMERS' PERCEPTION OF FUNCTIONAL FOODS. <i>Journal of Sensory Studies</i> , 2008, 23, 614-630.	1.6	32
141	List length has little impact on consumers'™ visual attention to CATA questions. <i>Food Quality and Preference</i> , 2015, 42, 100-109.	4.6	32
142	Consumers'™ visual attention to fruit defects and disorders: A case study with apple images. <i>Postharvest Biology and Technology</i> , 2016, 116, 36-44.	6.0	32
143	The heuristics that guide healthiness perception of ultra-processed foods: a qualitative exploration. <i>Public Health Nutrition</i> , 2020, 23, 2932-2940.	2.2	32
144	Consumer attitudes to vertical farming (indoor plant factory with artificial lighting) in China, Singapore, UK, and USA: A multi-method study. <i>Food Research International</i> , 2021, 150, 110811.	6.2	32

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145	Using the emotion circumplex to uncover sensory drivers of emotional associations to products: six case studies. <i>Food Quality and Preference</i> , 2019, 77, 89-101.	4.6	31
146	Suboptimal food, careless store? Consumers' associations with stores selling foods with imperfections to counter food waste in the context of an emerging retail market. <i>Journal of Cleaner Production</i> , 2020, 262, 121252.	9.3	31
147	Immediate effects of the implementation of nutritional warnings in Uruguay: awareness, self-reported use and increased understanding. <i>Public Health Nutrition</i> , 2021, 24, 364-375.	2.2	31
148	Food choice and food consumption frequency for Uruguayan consumers. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 211-223.	2.8	30
149	RATA questions are not likely to bias hedonic scores. <i>Food Quality and Preference</i> , 2015, 44, 157-161.	4.6	30
150	Sick, salient and full of salt, sugar and fat: Understanding the impact of nutritional warnings on consumers' associations through the salience bias. <i>Food Quality and Preference</i> , 2020, 86, 103991.	4.6	30
151	Product involvement and consumer food-elicited emotional associations: Insights from emoji questionnaires. <i>Food Research International</i> , 2018, 106, 999-1011.	6.2	29
152	The Meaning of Emoji to Describe Food Experiences in Pre-Adolescents. <i>Foods</i> , 2020, 9, 1307.	4.3	29
153	The concurrent use of JAR and CATA questions in hedonic scaling is unlikely to cause hedonic bias, but may increase product discrimination. <i>Food Quality and Preference</i> , 2015, 44, 70-74.	4.6	28
154	Relative Impact of Nutritional Warnings and Other Label Features on Cereal Bar Healthfulness Evaluations. <i>Journal of Nutrition Education and Behavior</i> , 2019, 51, 850-856.	0.7	28
155	Text highlighting as a new way of measuring consumers' attitudes: A case study on vertical farming. <i>Food Quality and Preference</i> , 2022, 95, 104356.	4.6	28
156	PREFERENCE MAPPING OF TEXTURE OF DULCE DE LECHE. <i>Journal of Sensory Studies</i> , 2006, 21, 553-571.	1.6	27
157	Attentional capture and understanding of nutrition labelling: a study based on response times. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 679-688.	2.8	27
158	Can Eye-Tracking Techniques Overcome a Limitation of Conjoint Analysis? Case Study on Healthfulness Perception of Yogurt Labels. <i>Journal of Sensory Studies</i> , 2013, 28, 370-380.	1.6	27
159	Comparison of motives underlying food choice and barriers to healthy eating among low medium income consumers in Uruguay. <i>Cadernos De Saude Publica</i> , 2017, 33, e00213315.	1.0	27
160	Traffic Light System Can Increase Healthfulness Perception: Implications for Policy Making. <i>Journal of Nutrition Education and Behavior</i> , 2018, 50, 668-674.	0.7	27
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