

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	Parenthood as a Window of Opportunity for Dietary Changes: Perspectives From Uruguayan Parents. <i>Health Education and Behavior</i> , 2023, 50, 84-96.	2.5	1
2	The role of food packaging on children's diet: Insights for the design of comprehensive regulations to encourage healthier eating habits in childhood and beyond. <i>Food Quality and Preference</i> , 2022, 95, 104366.	4.6	23
3	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
4	Co-creation of a healthy dairy product with and for children. <i>Food Quality and Preference</i> , 2022, 96, 104414.	4.6	8
5	Measuring consumer attitudes using text highlighting: Methodological considerations. <i>Food Quality and Preference</i> , 2022, 96, 104422.	4.6	11
6	How are the sensory properties perceived by consumers? A case study with pressurized tropical mixed juice. <i>Food Research International</i> , 2022, 152, 110940.	6.2	8
7	Text highlighting for consumer insights: Influence of text length and difficulty. <i>Food Quality and Preference</i> , 2022, 97, 104492.	4.6	6
8	Comparison of variants of the valence–Arousal circumplex-inspired emotion word questionnaire. <i>Food Quality and Preference</i> , 2022, 98, 104504.	4.6	2
9	Age, time orientation and risk perception are major determinants of discretionary salt usage. <i>Appetite</i> , 2022, 171, 105924.	3.7	4
10	Capturing food-elicited emotions: Facial decoding of children's implicit and explicit responses to tasted samples. <i>Food Quality and Preference</i> , 2022, 99, 104551.	4.6	1
11	Text highlighting for attitude measurement in cross-cultural consumer research: A methodological study. <i>Journal of Sensory Studies</i> , 2022, 37, .	1.6	9
12	Consumer perception of purple-fleshed sweet potatoes hedonic, sensory, and emotional expectations. <i>Agrociencia Uruguay</i> , 2022, 26, .	0.2	0
13	A Qualitative Exploration of Parents' Food Choices During Early Childhood. <i>Journal of Nutrition Education and Behavior</i> , 2022, 54, 764-775.	0.7	4
14	The impact of nutritional warnings on the mental associations raised by advertisements featuring ultra-processed food products. <i>Food Quality and Preference</i> , 2022, 101, 104648.	4.6	2
15	“Even if you don't pay attention to it, you know it's there”: A qualitative exploration of adolescents' experiences with digital food marketing. <i>Appetite</i> , 2022, 176, 106128.	3.7	16
16	Mental associations with salt among Uruguayan consumers. <i>Food Quality and Preference</i> , 2022, 102, 104684.	4.6	1
17	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
18	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

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19	Give us today our daily bread: The effect of hunger on consumers'™ visual attention towards bread and the role of time orientation. <i>Food Quality and Preference</i> , 2021, 88, 104079.	4.6	27
20	Should emoji replace emotion words in questionnaire-based food-related consumer research?. <i>Food Quality and Preference</i> , 2021, 92, 104121.	4.6	22
21	Significant sugar-reduction in dairy products targeted at children is possible without affecting hedonic perception. <i>International Dairy Journal</i> , 2021, 114, 104937.	3.0	15
22	Are the recommendations of paediatricians about complementary feeding aligned with current guidelines in Uruguay?. <i>Public Health Nutrition</i> , 2021, 24, 641-650.	2.2	2
23	Consumer product emotion research using emoji. , 2021, , 535-558.		2
24	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
25	Exploring barriers to consuming suboptimal foods: A consumer perspective. <i>Food Research International</i> , 2021, 141, 110106.	6.2	14
26	Do nutritional warnings encourage healthier choices on food ordering websites? An exploratory experimental study in Uruguay. <i>Public Health Nutrition</i> , 2021, 24, 3547-3551.	2.2	8
27	Communication Campaigns to Support the Use of Nutritional Warnings: Different Messages for Different People?. <i>Health Education and Behavior</i> , 2021, 48, 584-594.	2.5	3
28	Healthy snacking in the school environment: Exploring children and mothers' perspective using projective techniques. <i>Food Quality and Preference</i> , 2021, 90, 104173.	4.6	7
29	How do consumers use emoji in a food-related context? Insights for the design and interpretation of emoji questionnaires. <i>Journal of Sensory Studies</i> , 2021, 36, e12663.	1.6	7
30	Development of tropical mixed juice with low added-sugar content: Sensory and nutritional aspects. <i>Food Science and Technology International</i> , 2021, , 108201322110208.	2.2	1
31	Marketing of commercial foods for infant and young children in Uruguay: sugary products, health cues on packages and fun social products on Facebook. <i>Public Health Nutrition</i> , 2021, 24, 5963-5975.	2.2	9
32	Differences in citation proportions in <scp>CATA</scp> questions can be interpreted as differences perceived intensity of sensory attributes. <i>Journal of Sensory Studies</i> , 2021, 36, e12695.	1.6	7
33	Analysis of the policy process for the implementation of nutritional warning labels in Uruguay. <i>Public Health Nutrition</i> , 2021, 24, 5927-5940.	2.2	19
34	Rethinking sugar reduction in processed foods. <i>Current Opinion in Food Science</i> , 2021, 40, 58-66.	8.0	18
35	Commentary on "The future of consumer neuroscience in food research" by Niedziela and Ambroze. <i>Food Quality and Preference</i> , 2021, 92, 104176.	4.6	2
36	The social representations of complementary feeding. <i>Appetite</i> , 2021, 165, 105324.	3.7	2

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37	Health gains through loss frames: Testing the effectiveness of message framing on citizens'™ use of nutritional warnings. <i>Appetite</i> , 2021, 166, 105469.	3.7	15
38	Is COVID-19 a threat or an opportunity for healthy eating? An exploration of the factors that moderate the impact of the pandemic on eating habits in Uruguay. <i>Appetite</i> , 2021, 167, 105651.	3.7	8
39	Parents'™ mental associations with ultra-processed products for their infant children: Insights to improve complementary feeding practices. <i>Food Quality and Preference</i> , 2021, 94, 104335.	4.6	4
40	The influence of label information on the snacks parents choose for their children: Individual differences in a choice based conjoint test. <i>Food Quality and Preference</i> , 2021, 94, 104296.	4.6	5
41	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
42	What does it mean to check-all-that-apply? Four case studies with beverages. <i>Food Quality and Preference</i> , 2020, 80, 103794.	4.6	43
43	Are nutritional warnings more efficient than claims in shaping consumers'™ healthfulness perception?. <i>Food Quality and Preference</i> , 2020, 79, 103749.	4.6	38
44	Exploring the common and unique variability in TDS and TCATA data " A comparison using canonical correlation and orthogonalization. <i>Food Quality and Preference</i> , 2020, 79, 103790.	4.6	12
45	How do different warning signs compare with the guideline daily amount and traffic-light system?. <i>Food Quality and Preference</i> , 2020, 80, 103821.	4.6	41
46	Time orientation and risk perception moderate the influence of sodium warnings on food choice: Implications for the design of communication campaigns. <i>Appetite</i> , 2020, 147, 104562.	3.7	20
47	How Can We Motivate People to Use Nutritional Warnings in Decision Making? Citizen Co-Created Insights for the Development of Communication Campaigns. <i>Health Education and Behavior</i> , 2020, 47, 321-331.	2.5	16
48	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
49	The habitual nature of food purchases at the supermarket: Implications for policy making. <i>Appetite</i> , 2020, 155, 104844.	3.7	56
50	Can children use temporal sensory methods to describe visual and food stimuli?. <i>Food Quality and Preference</i> , 2020, 86, 104002.	4.6	9
51	How is satisfaction with food-related life conceptualized? A comparison between parents and their adolescent children in dual-headed households. <i>Food Quality and Preference</i> , 2020, 86, 104021.	4.6	23
52	Effect of thinking style and consumption purpose on food choice: A case study with yogurt using a discrete choice experiment and eye-tracking. <i>Food Quality and Preference</i> , 2020, 86, 104025.	4.6	15
53	Gain vs. loss-framing for reducing sugar consumption: Insights from a choice experiment with six product categories. <i>Food Research International</i> , 2020, 136, 109458.	6.2	19
54	The Meaning of Emoji to Describe Food Experiences in Pre-Adolescents. <i>Foods</i> , 2020, 9, 1307.	4.3	29

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55	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
56	Emoji in open-ended questions: A novel use in product research with consumers. <i>Journal of Sensory Studies</i> , 2020, 35, e12610.	1.6	14
57	Examination of effects on situational appropriateness when co-elicited with hedonic product responses. <i>Journal of Sensory Studies</i> , 2020, 35, e12609.	1.6	0
58	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
59	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
60	Uruguayan Citizens' Perception of Messages to Promote Healthy Eating Through the Use of Nutritional Warnings. <i>Journal of Nutrition Education and Behavior</i> , 2020, 52, 918-927.	0.7	6
61	Can sodium warnings modify preferences? A case study with white bread. <i>Food Research International</i> , 2020, 134, 109239.	6.2	5
62	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
63	Social representations of breastfeeding and infant formula: An exploratory study with mothers and health professionals to inform policy making. <i>Appetite</i> , 2020, 151, 104683.	3.7	11
64	Measuring Liking for Food and Drink. , 2020, , 235-256.		2
65	Comparison of two sugar reduction strategies with children: Case study with grape nectars. <i>Food Quality and Preference</i> , 2019, 71, 163-167.	4.6	20
66	Sensory shelf life estimation. , 2019, , 333-357.		2
67	Does message framing matter for promoting the use of nutritional warnings in decision making?. <i>Public Health Nutrition</i> , 2019, 22, 3025-3034.	2.2	12
68	The item-by-use (IBU) method for measuring perceived situational appropriateness: A methodological characterisation using CATA questions. <i>Food Quality and Preference</i> , 2019, 78, 103724.	4.6	8
69	Sensory product characterisations based on check-all-that-apply questions: Further insights on how the static (CATA) and dynamic (TCATA) approaches perform. <i>Food Research International</i> , 2019, 125, 108510.	6.2	17
70	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
71	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
72	Are consumers willing to pay more for reformulated processed meat products in the context of the implementation of nutritional warnings? Case study with frankfurters in Chile. <i>Meat Science</i> , 2019, 152, 104-108.	5.5	20

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73	Household food waste in an emerging country and the reasons why: Consumer's own accounts and how it differs for target groups. Resources, Conservation and Recycling, 2019, 145, 332-338.	10.8	54
74	Can front-of-pack nutrition labeling influence children's emotional associations with unhealthy food products? An experiment using emoji. Food Research International, 2019, 120, 217-225.	6.2	24
75	Special issue on "Virtual reality and food: Applications in sensory and consumer science". Food Research International, 2019, 117, 1.	6.2	3
76	Relative Impact of Nutritional Warnings and Other Label Features on Cereal Bar Healthfulness Evaluations. Journal of Nutrition Education and Behavior, 2019, 51, 850-856.	0.7	28
77	Do food-related emotional associations differ with socio-economic status? An exploratory qualitative study with Brazilian consumers. Food Research International, 2019, 116, 687-696.	6.2	8
78	It is not all about information! Sensory experience overrides the impact of nutrition information on consumers' choice of sugar-reduced drinks. Food Quality and Preference, 2019, 74, 1-9.	4.6	39
79	A cross-cultural perspective on feeling good in the context of foods and beverages. Food Research International, 2019, 115, 292-301.	6.2	44
80	Valence, arousal and sentiment meanings of 33 facial emoji: Insights for the use of emoji in consumer research. Food Research International, 2019, 119, 895-907.	6.2	80
81	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
82	Visual attention to rate-all-that-apply (RATA) questions: A case study with apple images as food stimuli. Food Quality and Preference, 2019, 72, 136-142.	4.6	11
83	Measuring Liking for Food and Drink. , 2019, , 1-22.		1
84	How do consumers perceive reformulated foods after the implementation of nutritional warnings? Case study with frankfurters in Chile. Food Quality and Preference, 2019, 74, 179-188.	4.6	18
85	Sensory product characterization by consumers using check-all-that-apply questions: Investigations linked to term development using kiwifruit as a case study. Journal of Sensory Studies, 2019, 34, e12490.	1.6	17
86	Consumer accounts of favourable dietary behaviour change and comparison with official dietary guidelines. Public Health Nutrition, 2018, 21, 1952-1960.	2.2	8
87	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. Global Environmental Change, 2018, 49, 85-94.	7.8	77
88	Sugar reduction in fruit nectars: Impact on consumers' sensory and hedonic perception. Food Research International, 2018, 107, 371-377.	6.2	24
89	Children and adults' sensory and hedonic perception of added sugar reduction in grape nectar. Journal of Sensory Studies, 2018, 33, e12317.	1.6	15
90	An assessment of the CATA-variant of the EsSense Profile®. Food Quality and Preference, 2018, 68, 360-370.	4.6	46

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91	Measuring consumers' product associations with emoji and emotion word questionnaires: case studies with tasted foods and written stimuli. <i>Food Research International</i> , 2018, 111, 732-747.	6.2	41
92	CATA and RATA questions for product-focused emotion research: Five case studies using emoji questionnaires. <i>Food Quality and Preference</i> , 2018, 68, 342-348.	4.6	38
93	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
94	Product involvement and consumer food-elicited emotional associations: Insights from emoji questionnaires. <i>Food Research International</i> , 2018, 106, 999-1011.	6.2	29
95	Influence of time orientation on food choice: Case study with cookie labels. <i>Food Research International</i> , 2018, 106, 706-711.	6.2	22
96	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
97	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
98	Consumer sensory and hedonic perception of sheep meat coppa under blind and informed conditions. <i>Meat Science</i> , 2018, 137, 201-210.	5.5	23
99	Barriers and Facilitators to Implementing the Uruguayan Dietary Guidelines in Everyday Life: A Citizen Perspective. <i>Health Education and Behavior</i> , 2018, 45, 511-523.	2.5	19
100	Diet quality and satisfaction with different domains of life in single- and dual-headed households: Comparing mother-adolescent dyads. <i>Children and Youth Services Review</i> , 2018, 89, 124-131.	1.9	9
101	Linking product-elicited emotional associations and sensory perceptions through a circumplex model based on valence and arousal: Five consumer studies. <i>Food Research International</i> , 2018, 109, 626-640.	6.2	64
102	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
103	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
104	The effect of health/hedonic claims on consumer hedonic and sensory perception of sugar reduction: Case study with orange/passionfruit nectars. <i>Food Research International</i> , 2018, 108, 111-118.	6.2	26
105	Methodological issues in cross-cultural sensory and consumer research. <i>Food Quality and Preference</i> , 2018, 64, 253-263.	4.6	90
106	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
107	Can nutritional information modify purchase of ultra-processed products? Results from a simulated online shopping experiment. <i>Public Health Nutrition</i> , 2018, 21, 49-57.	2.2	15
108	What is dominance? An exploration of the concept in TDS tests with trained assessors and consumers. <i>Food Quality and Preference</i> , 2018, 64, 72-81.	4.6	42

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109	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
110	Number of terms to use in temporal check-all-that-apply studies (TCATA and TCATA Fading) for sensory product characterization by consumers. <i>Food Quality and Preference</i> , 2018, 64, 154-159.	4.6	25
111	Impact of plain packaging of cigarettes on the risk perception of Uruguayan smokers: an experimental study. <i>Tobacco Control</i> , 2018, 27, 513-518.	3.2	3
112	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
113	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
114	Consumer-Based Methodologies for Sensory Characterization. , 2018, , 187-209.		14
115	Methodological Approaches for Measuring Consumer-Perceived Well-Being in a Food-Related Context. , 2018, , 183-200.		1
116	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
117	A citizen perspective on nutritional warnings as front-of-pack labels: insights for the design of accompanying policy measures. <i>Public Health Nutrition</i> , 2018, 21, 3450-3461.	2.2	25
118	Buy, eat or discard? A case study with apples to explore fruit quality perception and food waste. <i>Food Quality and Preference</i> , 2018, 69, 10-20.	4.6	75
119	A comparison of RATA questions with descriptive analysis: Insights from three studies with complex/similar products. <i>Journal of Sensory Studies</i> , 2018, 33, e12458.	1.6	23
120	Recent Advances in Consumer Science. , 2018, , 3-21.		9
121	A latent class analysis of family eating habits in families with adolescents. <i>Appetite</i> , 2018, 129, 37-48.	3.7	27
122	Relationship between astringency and phenolic composition of commercial Uruguayan Tannat wines: Application of boosted regression trees. <i>Food Research International</i> , 2018, 112, 25-37.	6.2	25
123	Selection of promising sweet potato clones using projective mapping. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 158-164.	3.5	11
124	Identification of drivers of (dis)liking based on dynamic sensory profiles: Comparison of Temporal Dominance of Sensations and Temporal Check-all-that-apply. <i>Food Research International</i> , 2017, 92, 79-87.	6.2	49
125	Children and adolescents' attitudes towards sugar reduction in dairy products. <i>Food Research International</i> , 2017, 94, 108-114.	6.2	20
126	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

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127	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
128	A comparison of five methodological variants of emoji questionnaires for measuring product elicited emotional associations: An application with seafood among Chinese consumers. <i>Food Research International</i> , 2017, 99, 216-228.	6.2	41
129	Comparison of static and dynamic sensory product characterizations based on check-all-that-apply questions with consumers. <i>Food Research International</i> , 2017, 97, 215-222.	6.2	25
130	Dominant meanings of facial emoji: Insights from Chinese consumers and comparison with meanings from internet resources. <i>Food Quality and Preference</i> , 2017, 62, 275-283.	4.6	71
131	Measurement of product emotions using emoji surveys: Case studies with tasted foods and beverages. <i>Food Quality and Preference</i> , 2017, 62, 46-59.	4.6	73
132	Authors'™ reply to commentaries on Ares and Varela. <i>Food Quality and Preference</i> , 2017, 61, 100-102.	4.6	6
133	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
134	Analysis of TCATA Fading data: Imputation of gaps in temporal profiles. <i>Food Quality and Preference</i> , 2017, 59, 114-122.	4.6	14
135	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
136	Influence of Label Design on Children's Perception of 2 Snack Foods. <i>Journal of Nutrition Education and Behavior</i> , 2017, 49, 211-217.e1.	0.7	26
137	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
138	Consumer perception of salt-reduced breads: Comparison of single and two-bites evaluation. <i>Food Research International</i> , 2017, 100, 254-259.	6.2	21
139	Influence of intrinsic and extrinsic factors on consumer liking and wellbeing perception of two regular and probiotic milk products. <i>Journal of Sensory Studies</i> , 2017, 32, e12261.	1.6	9
140	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
141	Trained vs. consumer panels for analytical testing: Fueling a long lasting debate in the field. <i>Food Quality and Preference</i> , 2017, 61, 79-86.	4.6	116
142	Influence of evoked contexts on hedonic product discrimination and sensory characterizations using CATA questions. <i>Food Quality and Preference</i> , 2017, 56, 138-148.	4.6	47
143	Concurrent elicitation of hedonic and CATA/RATA responses with Chinese and Korean consumers: Hedonic bias is unlikely to occur. <i>Food Quality and Preference</i> , 2017, 56, 130-137.	4.6	23
144	Hedonic product optimisation: CATA questions as alternatives to JAR scales. <i>Food Quality and Preference</i> , 2017, 55, 67-78.	4.6	39

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145	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
146	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
147	Does a familiarization step influence results from a TCATA task?. <i>Food Quality and Preference</i> , 2017, 55, 91-97.	4.6	35
148	Package design and nutritional profile of foods targeted at children in supermarkets in Montevideo, Uruguay. <i>Cadernos De Saude Publica</i> , 2017, 33, e00032116.	1.0	38
149	Diet Quality and Satisfaction with Life, Family Life, and Food-Related Life across Families: A Cross-Sectional Pilot Study with Mother-Father-Adolescent Triads. <i>International Journal of Environmental Research and Public Health</i> , 2017, 14, 1313.	2.6	45
150	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
151	Evaluation of Palate Cleansers for Astringency Evaluation of Red Wines. <i>Journal of Sensory Studies</i> , 2016, 31, 93-100.	1.6	15
152	Does a time constraint modify results from rating-based conjoint analysis? Case study with orange/pomegranate juice bottles. <i>Food Research International</i> , 2016, 90, 244-250.	6.2	4
153	Do we all perceive food-related wellbeing in the same way? Results from an exploratory cross-cultural study. <i>Food Quality and Preference</i> , 2016, 52, 62-73.	4.6	70
154	Consumers' attention to functional food labels: Insights from eye-tracking and change detection in a case study with probiotic milk. <i>LWT - Food Science and Technology</i> , 2016, 68, 160-167.	5.2	65
155	Difference thresholds for added sugar in chocolate-flavoured milk: Recommendations for gradual sugar reduction. <i>Food Research International</i> , 2016, 89, 448-453.	6.2	39
156	Product spaces derived from projective mapping and CATA questions: Influence of replicated assessments and increased number of study participants. <i>Journal of Sensory Studies</i> , 2016, 31, 373-381.	1.6	20
157	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
158	Comparison of two TCATA variants for dynamic sensory characterization of food products. <i>Food Quality and Preference</i> , 2016, 54, 160-172.	4.6	66
159	Comparison of Two Methodologies for Estimating Equivalent Sweet Concentration of High-Intensity Sweeteners with Untrained Assessors: Case Study with Orange/Pomegranate Juice. <i>Journal of Sensory Studies</i> , 2016, 31, 341-347.	1.6	13
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