

Sophie Nicklaus

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2710419/sophie-nicklaus-publications-by-year.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

129
papers

4,370
citations

37
h-index

62
g-index

162
ext. papers

5,057
ext. citations

4.2
avg, IF

6.02
L-index

#	Paper	IF	Citations
129	Increasing Parental Knowledge About Child Feeding: Evaluation of the Effect of Public Health Policy Communication Media in France.. <i>Frontiers in Public Health</i> , 2022 , 10, 782620	6	1
128	Short- and Mid-Term Impacts of COVID-19 Outbreak on the Nutritional Quality and Environmental Impact of Diet.. <i>Frontiers in Nutrition</i> , 2022 , 9, 838351	6.2	1
127	The motivational roots of sustainable diets: Analysis of food choice motives associated to health, environmental and socio-cultural aspects of diet sustainability in a sample of French adults. <i>Cleaner and Responsible Consumption</i> , 2022 , 5, 100059	1.6	0
126	Characteristics associated with feeding organic foods during complementary feeding: the nationwide Étude Longitudinale Française depuis l'Enfance (ELFE) birth cohort. <i>British Journal of Nutrition</i> , 2021 , 126, 1215-1224	3.6	1
125	Effects of Apple Form on Energy Intake During a Mid-Afternoon Snack: A Preload Paradigm Study in School-Aged Children. <i>Frontiers in Nutrition</i> , 2021 , 8, 620335	6.2	1
124	Supporting strategies for enhancing vegetable liking in the early years of life: an umbrella review of systematic reviews. <i>American Journal of Clinical Nutrition</i> , 2021 , 113, 1282-1300	7	9
123	The Perceptions and Needs of French Parents and Pediatricians Concerning Information on Complementary Feeding. <i>Nutrients</i> , 2021 , 13,	6.7	1
122	Young Children's Learning about Hunger and Satiety through the Lens of the Norms of Those Who Feed Them. <i>Social Sciences</i> , 2021 , 10, 292	1.8	1
121	Information seeking of French parents regarding infant and young child feeding: practices, needs and determinants. <i>Public Health Nutrition</i> , 2021 , 1-14	3.3	2
120	Infant feeding practices and sleep at 1 year of age in the nationwide ELFE cohort. <i>Maternal and Child Nutrition</i> , 2021 , 17, e13072	3.4	2
119	Fostering infant food texture acceptance: A pilot intervention promoting food texture introduction between 8 and 15 months. <i>Appetite</i> , 2021 , 158, 104989	4.5	2
118	Food choice motives and the nutritional quality of diet during the COVID-19 lockdown in France. <i>Appetite</i> , 2021 , 157, 105005	4.5	89
117	Organic Food Consumption During the Complementary Feeding Period and Respiratory or Allergic Diseases Up to Age 5.5 Years in the ELFE Cohort.. <i>Frontiers in Nutrition</i> , 2021 , 8, 791430	6.2	0
116	Portion size selection in children: Effect of sensory imagery for snacks varying in energy density. <i>Appetite</i> , 2020 , 150, 104656	4.5	3
115	Eating and Drinking in Childhood 2020 , 1-22		
114	Eating and Drinking in Childhood 2020 , 391-412		2
113	Effects of snack portion size on anticipated and experienced hunger, eating enjoyment, and perceived healthiness among children. <i>International Journal of Behavioral Nutrition and Physical Activity</i> , 2020 , 17, 70	8.4	4

112	Factors Associated With Food Texture Acceptance in 4- to 36-Month-Old French Children: Findings From a Survey Study. <i>Frontiers in Nutrition</i> , 2020 , 7, 616484	6.2	2
111	Cerebral gustatory activation in response to free fatty acids using gustatory evoked potentials in humans. <i>Journal of Lipid Research</i> , 2019 , 60, 661-670	6.3	10
110	A new masticatory performance assessment method for infants: A feasibility study. <i>Journal of Texture Studies</i> , 2019 , 50, 237-247	3.6	2
109	Caloric compensation in infants: developmental changes around the age of 1 year and associations with anthropometric measurements up to 2 years. <i>American Journal of Clinical Nutrition</i> , 2019 , 109, 1344-1352 ¹⁷	7.1352	17
108	Early Development of Taste and Flavor Preferences and Consequences on Eating Behavior. <i>Nestle Nutrition Institute Workshop Series</i> , 2019 , 91, 1-10	1.9	6
107	Frequency of Use of Added Sugar, Salt, and Fat in Infant Foods up to 10 Months in the Nationwide ELFE Cohort Study: Associated Infant Feeding and Caregiving Practices. <i>Nutrients</i> , 2019 , 11,	6.7	5
106	Nurturing Children's Healthy Eating: Position statement. <i>Appetite</i> , 2019 , 137, 124-133	4.5	46
105	Longitudinal study on acceptance of food textures between 6 and 18 months. <i>Food Quality and Preference</i> , 2019 , 71, 54-65	5.8	29
104	A dynamic method to measure the evolution of liking during food consumption in 8- to 10-year-old children. <i>Food Quality and Preference</i> , 2019 , 71, 510-516	5.8	6
103	Weight Status and Attentional Biases Toward Foods: Impact of Implicit Olfactory Priming. <i>Frontiers in Psychology</i> , 2019 , 10, 1789	3.4	9
102	Maternity or parental leave and breastfeeding duration: Results from the ELFE cohort. <i>Maternal and Child Nutrition</i> , 2019 , 15, e12872	3.4	14
101	Allaitement et diversification alimentaire 2019 , 113-119		
100	Early influencing factors on the development of sensory and food preferences. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2019 , 22, 230-235	3.8	13
99	Algorithms to Define Abnormal Growth in Children: External Validation and Head-To-Head Comparison. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2019 , 104, 241-249	5.6	11
98	The protective effect of cheese consumption at 18 months on allergic diseases in the first 6 years. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2019 , 74, 788-798	9.3	17
97	Breastfeeding initiation and duration in France: The importance of intergenerational and previous maternal breastfeeding experiences - results from the nationwide ELFE study. <i>Midwifery</i> , 2019 , 69, 67-75 ^{2.8}	2.8	24
96	When do healthiness and liking drive children's food choices? The influence of social context and weight status. <i>Appetite</i> , 2018 , 125, 466-473	4.5	18
95	The development of basic taste sensitivity and preferences in children. <i>Appetite</i> , 2018 , 127, 130-137	4.5	16

94	Obese Subjects With Specific Gustatory Papillae Microbiota and Salivary Cues Display an Impairment to Sense Lipids. <i>Scientific Reports</i> , 2018 , 8, 6742	4.9	22
93	Factors associated with the introduction of complementary feeding in the French ELFE cohort study. <i>Maternal and Child Nutrition</i> , 2018 , 14, e12536	3.4	18
92	Learned pleasure from eating: An opportunity to promote healthy eating in children?. <i>Appetite</i> , 2018 , 120, 265-274	4.5	64
91	Food neophobia in children and its relationships with parental feeding practices/style 2018 , 255-286		6
90	Effect of Salt Reduction on Children's Acceptance of Bread. <i>Journal of Food Science</i> , 2018 , 83, 2204-2211	3.4	5
89	Assessment of liking for saltiness, sweetness and fattiness sensations in children: Validation of a questionnaire. <i>Food Quality and Preference</i> , 2018 , 65, 81-91	5.8	2
88	A workshop on 'Dietary Sweetness-Is It an Issue?'. <i>International Journal of Obesity</i> , 2018 , 42, 934-938	5.5	8
87	Persuading Children: a Framework for Understanding Long-Lasting Influences on Children's Food Choices. <i>Customer Needs and Solutions</i> , 2018 , 5, 38-50	0.8	8
86	Use of infant formula in the ELFE study: The association with social and health-related factors. <i>Maternal and Child Nutrition</i> , 2018 , 14,	3.4	10
85	Patterns and predictors of food texture introduction in French children aged 4-36 months. <i>British Journal of Nutrition</i> , 2018 , 120, 1065-1077	3.6	15
84	Protein expression in submandibular glands of young rats is modified by a high-fat/high-sugar maternal diet. <i>Archives of Oral Biology</i> , 2018 , 96, 87-95	2.8	2
83	Acceptance of added fat to first complementary feeding purees: An exploration of fat type, feeding history and saliva composition. <i>Appetite</i> , 2018 , 131, 160-168	4.5	6
82	The magic water test. An affective paired comparison approach to evaluate taste sensitivity in pre-schoolers. <i>Food Quality and Preference</i> , 2017 , 58, 61-70	5.8	8
81	Associations between food consumption patterns and saliva composition: Specificities of eating difficulties children. <i>Physiology and Behavior</i> , 2017 , 173, 116-123	3.5	21
80	The Role of Dietary Experience in the Development of Eating Behavior during the First Years of Life. <i>Annals of Nutrition and Metabolism</i> , 2017 , 70, 241-245	4.5	21
79	Comparison of implicit and explicit attitudes towards food between normal- and overweight French children. <i>Food Quality and Preference</i> , 2017 , 60, 145-153	5.8	16
78	Development of a new in-home testing method to assess infant food liking. <i>Appetite</i> , 2017 , 113, 274-283	4.5	13
77	Early factors related to carbohydrate and fat intake at 8 and 12 months: results from the EDEN mother-child cohort. <i>European Journal of Clinical Nutrition</i> , 2017 , 71, 219-226	5.2	13

76	Do hedonic- versus nutrition-based attitudes toward food predict food choices? a cross-sectional study of 6- to 11-year-olds. <i>International Journal of Behavioral Nutrition and Physical Activity</i> , 2017 , 14, 162	8.4	28
75	Infant Acceptance of Primary Tastes and Fat Emulsion: Developmental Changes and Links with Maternal and Infant Characteristics. <i>Chemical Senses</i> , 2017 , 42, 593-603	4.8	14
74	Relation between sweet food consumption and liking for sweet taste in French children. <i>Food Quality and Preference</i> , 2017 , 56, 18-27	5.8	18
73	Perinatal Western Diet Consumption Leads to Profound Plasticity and GABAergic Phenotype Changes within Hypothalamus and Reward Pathway from Birth to Sexual Maturity in Rat. <i>Frontiers in Endocrinology</i> , 2017 , 8, 216	5.7	19
72	Non-Conscious Effect of Food Odors on Children's Food Choices Varies by Weight Status. <i>Frontiers in Nutrition</i> , 2017 , 4, 16	6.2	10
71	Infant Dietary Exposures to Sweetness and Fattiness Increase during the First Year of Life and Are Associated with Feeding Practices. <i>Journal of Nutrition</i> , 2016 , 146, 2334-2342	4.1	21
70	Pianeta Nutrizione kids: international pediatric conference on food, physical activity, growth and well-being : Milan, Italy. 25-27 June 2015. <i>Italian Journal of Pediatrics</i> , 2016 , 42 Suppl 1, 53	3.2	
69	Explicit and implicit tasks for assessing hedonic-versus nutrition-based attitudes towards food in French children. <i>Appetite</i> , 2016 , 96, 580-587	4.5	16
68	The role of food experiences during early childhood in food pleasure learning. <i>Appetite</i> , 2016 , 104, 3-9	4.5	92
67	Relationships between early flavor exposure, and food acceptability and neophobia 2016 , 293-311		8
66	Complementary Feeding Strategies to Facilitate Acceptance of Fruits and Vegetables: A Narrative Review of the Literature. <i>International Journal of Environmental Research and Public Health</i> , 2016 , 13,	4.6	23
65	Lipides et comportement alimentaire chez les enfants. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2016 , 23, D307	1.5	3
64	Lipides et comportement alimentaire chez les enfants. <i>Cahiers De Nutrition Et De Dietetique</i> , 2016 , 51, 225-231	0.2	1
63	Smell differential reactivity, but not taste differential reactivity, is related to food neophobia in toddlers. <i>Appetite</i> , 2015 , 95, 303-9	4.5	33
62	Sensory testing in new product development: working with children 2015 , 473-484		5
61	Impact of adiposity, age, sex and maternal feeding practices on eating in the absence of hunger and caloric compensation in preschool children. <i>International Journal of Obesity</i> , 2015 , 39, 925-30	5.5	38
60	Modifying the texture of foods for infants and young children 2015 , 187-222		14
59	Obesity interferes with the orosensory detection of long-chain fatty acids in humans. <i>American Journal of Clinical Nutrition</i> , 2014 , 99, 975-83	7	47

58	'Just a pinch of salt'. An experimental comparison of the effect of repeated exposure and flavor-flavor learning with salt or spice on vegetable acceptance in toddlers. <i>Appetite</i> , 2014 , 83, 209-217	4.5	54
57	Learning to eat vegetables in early life: the role of timing, age and individual eating traits. <i>PLoS ONE</i> , 2014 , 9, e97609	3.7	96
56	Impact of energy density on liking for sweet beverages and caloric-adjustment conditioning in children. <i>American Journal of Clinical Nutrition</i> , 2014 , 100, 1052-8	7	15
55	Salivary protein profiles are linked to bitter taste acceptance in infants. <i>European Journal of Pediatrics</i> , 2014 , 173, 575-82	4.1	38
54	Early Origins of Overeating: Tracking Between Early Food Habits and Later Eating Patterns. <i>Current Obesity Reports</i> , 2013 , 2, 179-184	8.4	97
53	Le goût sucré de l'enfance à l'addiction ?. <i>Cahiers De Nutrition Et De Dietetique</i> , 2013 , 48, 272-281	0.2	5
52	Complementary feeding and "donner les bases du goût" (providing the foundation of taste). A qualitative approach to understand weaning practices, attitudes and experiences by French mothers. <i>Appetite</i> , 2013 , 71, 321-31	4.5	37
51	Maternal feeding practices during the first year and their impact on infants' acceptance of complementary food. <i>Food Quality and Preference</i> , 2013 , 29, 89-98	5.8	65
50	Eating a rainbow. Introducing vegetables in the first years of life in 3 European countries. <i>Appetite</i> , 2013 , 71, 48-56	4.5	37
49	Repeated exposure of infants at complementary feeding to a vegetable puree increases acceptance as effectively as flavor-flavor learning and more effectively than flavor-nutrient learning. <i>Journal of Nutrition</i> , 2013 , 143, 1194-200	4.1	120
48	Effect of preterm birth and birth weight on eating behavior at 2 y of age. <i>American Journal of Clinical Nutrition</i> , 2013 , 97, 1270-7	7	51
47	Breast-feeding duration: influence on taste acceptance over the first year of life. <i>British Journal of Nutrition</i> , 2013 , 109, 1154-61	3.6	31
46	Repetition counts: repeated exposure increases intake of a novel vegetable in UK pre-school children compared to flavour-flavour and flavour-nutrient learning. <i>British Journal of Nutrition</i> , 2013 , 109, 2089-97	3.6	156
45	Salt content impacts food preferences and intake among children. <i>PLoS ONE</i> , 2013 , 8, e53971	3.7	44
44	Human infant saliva peptidome is modified with age and diet transition. <i>Journal of Proteomics</i> , 2012 , 75, 3665-73	3.9	30
43	Variability of human saliva composition: possible relationships with fat perception and liking. <i>Archives of Oral Biology</i> , 2012 , 57, 556-66	2.8	138
42	The role of taste in food acceptance at the beginning of complementary feeding. <i>Physiology and Behavior</i> , 2011 , 104, 646-52	3.5	76
41	Development of healthy eating habits early in life. Review of recent evidence and selected guidelines. <i>Appetite</i> , 2011 , 57, 796-807	4.5	225

40	Children's acceptance of new foods at weaning. Role of practices of weaning and of food sensory properties. <i>Appetite</i> , 2011 , 57, 812-5	4.5	76
39	Alliesthesia is greater for odors of fatty foods than of non-fat foods. <i>Appetite</i> , 2011 , 57, 615-22	4.5	13
38	Saliva electrophoretic protein profiles in infants: changes with age and impact of teeth eruption and diet transition. <i>Archives of Oral Biology</i> , 2011 , 56, 634-42	2.8	33
37	The impact of salt, fat and sugar levels on toddler food intake. <i>British Journal of Nutrition</i> , 2011 , 105, 645-53	3.6	49
36	Breastfeeding facilitates acceptance of a novel dietary flavour compound. <i>Clinical Nutrition</i> , 2010 , 29, 141-8	5.9	111
35	Development of olfactory ability in children: sensitivity and identification. <i>Developmental Psychobiology</i> , 2009 , 51, 268-76	3	54
34	Mass-Spectrometry Based Characterisation of Infant Whole Saliva Peptidome. <i>International Journal of Peptide Research and Therapeutics</i> , 2009 , 15, 177-185	2.1	5
33	Breastfeeding facilitates acceptance of a novel dietary flavour compound. <i>European E-journal of Clinical Nutrition and Metabolism</i> , 2009 , 4, e231-e238		17
32	Development of food variety in children. <i>Appetite</i> , 2009 , 52, 253-5	4.5	125
31	Developmental changes in the acceptance of the five basic tastes in the first year of life. <i>British Journal of Nutrition</i> , 2009 , 102, 1375-85	3.6	102
30	Variety is the spice of life: strategies for promoting fruit and vegetable acceptance during infancy. <i>Physiology and Behavior</i> , 2008 , 94, 29-38	3.5	188
29	L'acquisition des préférences alimentaires : le cas du goût sucré. <i>Cahiers De Nutrition Et De Diététique</i> , 2008 , 43, 2S47-2S51	0.2	1
28	Children and food choice 2007 , 329-358		5
27	Measuring consumers' perceptions of sweet taste 2006 , 97-131		2
26	Development of food preferences: Lessons learned from longitudinal and experimental studies. <i>Food Quality and Preference</i> , 2006 , 17, 635-637	5.8	3
25	Food choices at lunch during the third year of life: high selection of animal and starchy foods but avoidance of vegetables. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2005 , 94, 943-51	3.1	23
24	Food choices at lunch during the third year of life: increase in energy intake but decrease in variety. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2005 , 94, 1023-9	3.1	12
23	Formation, Release, and Perception of Taste and Aroma Compounds from Cheeses as a Function of Matrix Properties. <i>ACS Symposium Series</i> , 2005 , 192-207	0.4	1

22	Perception of wine fruity and woody notes: influence of peri-threshold odorants. <i>Food Quality and Preference</i> , 2005 , 16, 504-510	5.8	53
21	A prospective study of food variety seeking in childhood, adolescence and early adult life. <i>Appetite</i> , 2005 , 44, 289-97	4.5	278
20	Perceptual interactions in odour mixtures: odour quality in binary mixtures of woody and fruity wine odorants. <i>Chemical Senses</i> , 2005 , 30, 209-17	4.8	68
19	Food choices at lunch during the third year of life: Increase in energy intake but decrease in variety. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2005 , 94, 1023-1029	3.1	27
18	Food choices at lunch during the third year of life: high selection of animal and starchy foods but avoidance of vegetables. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2005 , 94, 943-951	3.1	37
17	EVALUATION OF OLFACTORY INTENSITY: COMPARATIVE STUDY OF TWO METHODS. <i>Journal of Sensory Studies</i> , 2004 , 19, 307-326	2.2	15
16	Perceptual interactions between fruity and woody notes of wine. <i>Flavour and Fragrance Journal</i> , 2004 , 19, 476-482	2.5	50
15	Representativeness of extracts of offset paper packaging and analysis of the main odor-active compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2326-34	5.7	16
14	Role of pulp in flavor release and sensory perception in orange juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4204-12	5.7	39
13	A prospective study of food preferences in childhood. <i>Food Quality and Preference</i> , 2004 , 15, 805-818	5.8	227
12	Flavor perception of a model cheese: relationships with oral and physico-chemical parameters. <i>Food Quality and Preference</i> , 2004 , 15, 843-852	5.8	53
11	Determination and gustatory properties of taste-active compounds in tomato juice. <i>Food Chemistry</i> , 2003 , 81, 395-402	8.5	50
10	A matching task as a potential technique for descriptive profile validation. <i>Food Quality and Preference</i> , 2003 , 14, 539-547	5.8	8
9	Relevance of omission tests to determine flavour-active compounds in food. <i>Food Quality and Preference</i> , 2002 , 13, 505-513	5.8	29
8	Evolution of the taste of a bitter Camembert cheese during ripening: characterization of a matrix effect. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2930-9	5.7	35
7	Taste active compounds in a goat cheese water-soluble extract. 1. Development and sensory validation of a model water-soluble extract. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4252-9	5.7	31
6	Taste active compounds in a goat cheese water-soluble extract. 2. Determination of the relative impact of water-soluble extract components on its taste using omission tests. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4260-7	5.7	50
5	Interactions between β -lactoglobulin and flavour compounds of different chemical classes. Impact of the protein on the odour perception of vanillin and eugenol. <i>Dairy Science and Technology</i> , 2000 , 80, 347-360		58

4	SENSORY EVALUATION BASED ON VERBAL JUDGMENTS. <i>Journal of Sensory Studies</i> , 1999 , 14, 79-95	2.2	5
3	Representative Champagne Wine Extracts for Gas Chromatography Olfactometry Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3511-3514	5-7	55
2	PRODUCTION OF REPRESENTATIVE CHAMPAGNE EXTRACTS FOR OLFACTORY ANALYSIS 1996 , 283-288		
1	Persuading Children: Long-Lasting Influences on Children's Food Consideration Sets, Choices, and Consumption. <i>SSRN Electronic Journal</i> ,	1	1