

Jacob Lahne

List of Publications by Year in descending order

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39
papers

767
citations

567247

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40
all docs

40
docs citations

40
times ranked

651
citing authors

#	ARTICLE	IF	CITATIONS
1	Processing Condition Effects on Sensory Profiles of Kombucha through Sensory Descriptive Analysis. <i>Journal of the American Society of Brewing Chemists</i> , 2023, 81, 99-108.	1.1	3
2	Effects of Hydroxycinnamates and Exogenous Yeast Assimilable Nitrogen on Cider Aroma and Fermentation Performance. <i>Journal of the American Society of Brewing Chemists</i> , 2022, 80, 236-247.	1.1	3
3	The free-linking task: A graph-inspired method for generating non-disjoint similarity data with food products. <i>Food Quality and Preference</i> , 2022, 95, 104355.	4.6	1
4	Matching reality: A basket and expenditure based choice experiment with sensory preferences. <i>Journal of Choice Modelling</i> , 2022, 44, 100369.	2.3	3
5	Characterizing consumer emotional response to milk packaging guides packaging material selection. <i>Food Quality and Preference</i> , 2021, 87, 103984.	4.6	18
6	A tale of 3 scales: How do the 9-pt, Labeled Affective Magnitude, and unstructured Visual Analog scales differentiate real product sets of fresh berries?. <i>Food Quality and Preference</i> , 2021, 88, 104109.	4.6	3
7	A review of sourdough starters: ecology, practices, and sensory quality with applications for baking and recommendations for future research. <i>PeerJ</i> , 2021, 9, e11389.	2.0	39
8	Sensory Descriptor Analysis of Whisky Lexicons through the Use of Deep Learning. <i>Foods</i> , 2021, 10, 1633.	4.3	5
9	Exploring Perceptions and Categorization of Virginia Hard Ciders through the Application of Sorting Tasks. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 187-200.	1.1	9
10	Investigating the role of health halos and reactance in ice cream choice. <i>Food Quality and Preference</i> , 2020, 80, 103826.	4.6	28
11	The Facial Action Coding System for Characterization of Human Affective Response to Consumer Product-Based Stimuli: A Systematic Review. <i>Frontiers in Psychology</i> , 2020, 11, 920.	2.1	69
12	Development and Characterization of a Check-All-That-Apply (CATA) Lexicon for Virginia Hard (Alcoholic) Ciders. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 299-307.	1.1	10
13	Fast and automated sensory analysis: Using natural language processing for descriptive lexicon development. <i>Food Quality and Preference</i> , 2020, 83, 103926.	4.6	31
14	Food Agency in the United States: Associations with Cooking Behavior and Dietary Intake. <i>Nutrients</i> , 2020, 12, 877.	4.1	49
15	Sorting backbone analysis: A network-based method of extracting key actionable information from free-sorting task results. <i>Food Quality and Preference</i> , 2020, 82, 103870.	4.6	6
16	Assessment of instructions on panelist cognitive framework and free sorting task results: A case study of cold brew coffee. <i>Food Quality and Preference</i> , 2020, 83, 103889.	4.6	14
17	Mashbill and barrel aging effects on the sensory and chemometric profiles of American whiskeys. <i>Journal of the Institute of Brewing</i> , 2020, 126, 194-205.	2.3	9
18	Associations between Food Security Status and Diet-Related Outcomes among Students at a Large, Public Midwestern University. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2019, 119, 1623-1631.	0.8	58

#	ARTICLE	IF	CITATIONS
19	Sensory labor: considering the work of taste in the food system. <i>Food, Culture & Society</i> , 2019, 22, 142-151.	1.1	15
20	Food combinations and food and beverage combinations in meals. , 2019, , 307-321.		1
21	Bourbon and Rye Whiskeys Are Legally Distinct but Are Not Discriminated by Sensory Descriptive Analysis. <i>Journal of Food Science</i> , 2019, 84, 629-639.	3.1	13
22	Introduction to Accounting for Taste. <i>Senses and Society</i> , 2018, 13, 1-5.	0.5	13
23	Rapid sensory profiles with DISTATIS and Barycentric Text Projection: An example with amari , bitter herbal liqueurs. <i>Food Quality and Preference</i> , 2018, 66, 36-43.	4.6	14
24	Standard sensations: the production of objective experience from industrial technique. <i>Senses and Society</i> , 2018, 13, 6-18.	0.5	13
25	Free amino acid composition of apple juices with potential for cider making as determined by UPLC-PDA. <i>Journal of the Institute of Brewing</i> , 2018, 124, 467-476.	2.3	20
26	Juice Clarification with Pectinase Reduces Yeast Assimilable Nitrogen in Apple Juice without Affecting the Polyphenol Composition in Cider. <i>Journal of Food Science</i> , 2018, 83, 2772-2781.	3.1	17
27	A comprehensive approach to understanding cooking behavior. <i>British Food Journal</i> , 2017, 119, 1147-1158.	2.9	49
28	Empowered to cook: The crucial role of "food agency"™ in making meals. <i>Appetite</i> , 2017, 116, 297-305.	3.7	59
29	Development of the Cooking and Food Provisioning Action Scale (CAFPAS): A new measurement tool for individual cooking practice. <i>Food Quality and Preference</i> , 2017, 62, 96-105.	4.6	52
30	You'll spoil your dinner: Attenuating hedonic contrast in meals through cuisine mismatch. <i>Food Quality and Preference</i> , 2017, 56, 101-106.	4.6	11
31	The Lexicocalorimeter: Gauging public health through caloric input and output on social media. <i>PLoS ONE</i> , 2017, 12, e0168893.	2.5	22
32	Replication Improves Sorting Task Results Analyzed by DISTATIS in a Consumer Study of American Bourbon and Rye Whiskeys. <i>Journal of Food Science</i> , 2016, 81, S1263-71.	3.1	15
33	Sensory science, the food industry, and the objectification of taste. <i>Anthropology of Food</i> , 2016, , .	0.1	9
34	The great is the enemy of the good: Hedonic contrast in a coursed meal. <i>Food Quality and Preference</i> , 2015, 45, 70-74.	4.6	14
35	Consumer sensory perception of cheese depends on context: A study using comment analysis and linear mixed models. <i>Food Quality and Preference</i> , 2014, 32, 184-197.	4.6	33
36	"A little information excites us." Consumer sensory experience of Vermont artisan cheese as active practice. <i>Appetite</i> , 2014, 78, 129-138.	3.7	27

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37	Streamlined Analysis of Potent Odorants in Distilled Alcoholic Beverages: The Case of Tequila. ACS Symposium Series, 2012, , 37-53.	0.5	4
38	Gelatin-Filtered ConsommÃ©: A Practical Demonstration of the Freezing and Thawing Processes. Journal of Food Science Education, 2010, 9, 53-58.	1.0	2
39	Sensory and Chemical Properties of Virginia Hard Cider: Effects of Apple Cultivar Selection and Fermentation Strategy. Journal of the American Society of Brewing Chemists, 0, , 1-14.	1.1	5