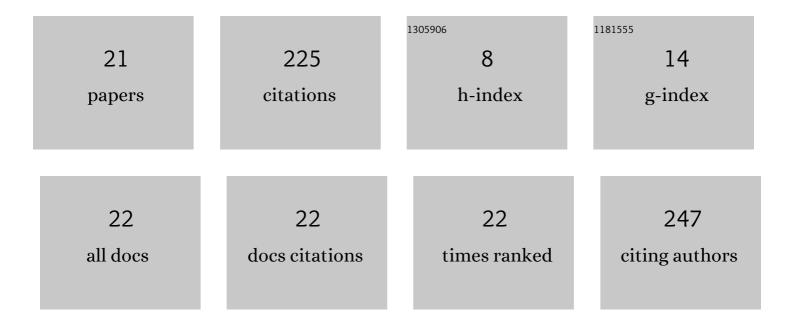
Sandra M Olarte Mantilla

List of Publications by Year in descending order

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| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Oral physiology, sensory acuity, product experience and personality traits impact consumers' ability to detect particles in yoghurt. Food Quality and Preference, 2022, 96, 104391. | 2.3 | 7 |
| 2 | Legislative landscape of black soldier fly (Hermetia illucens) as feed. Journal of Insects As Food and Feed, 2022, 8, 343-355. | 2.1 | 17 |
| 3 | Sensory properties of Australian bunya nuts. Journal of Food Science, 2022, 87, 2732-2743. | 1.5 | 3 |
| 4 | An Infrared Analysis of Terminalia ferdinandiana Exell [Combretaceae] Fruit and Leaves—Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. Food Analytical Methods, 2021, 14, 423-429. | 1.3 | 3 |
| 5 | Nutritional analysis, volatile composition, antimicrobial and antioxidant properties of Australian green ants (Oecophylla smaragdina). Future Foods, 2021, 3, 100007. | 2.4 | 5 |
| 6 | Tribology and QCM-D approaches provide mechanistic insights into red wine mouthfeel, astringency sub-qualities and the role of saliva. Food Hydrocolloids, 2021, 120, 106918. | 5.6 | 18 |
| 7 | Purple Sweetcorn—An innovative Horticultural Product—Consumer Views. Proceedings (mdpi), 2020, 36, . | 0.2 | 0 |
| 8 | Sensory properties of yellow pea and macadamia honeys from conventional and flow hive extraction methods. Journal of the Science of Food and Agriculture, 2020, 100, 2027-2034. | 1.7 | 3 |
| 9 | A Mid Infrared (MIR) Spectroscopy Study of the Composition of Edible Australian Green Ants (Oecophylla smaragdina)—a Qualitative Study. Food Analytical Methods, 2020, 13, 1627-1633. | 1.3 | 4 |
| 10 | A Practical Approach on the Combination of GC-MS and Chemometric Tools to Study Australian Edible Green Ants. Food Analytical Methods, 2020, 13, 1475-1481. | 1.3 | 3 |
| 11 | Astringency sub-qualities drying and pucker are driven by tannin and pH – Insights from sensory and tribology of a model wine system. Food Hydrocolloids, 2020, 109, 106109. | 5.6 | 27 |
| 12 | Ability to detect and identify the presence of particles influences consumer acceptance of yoghurt. Food Quality and Preference, 2020, 85, 103979. | 2.3 | 8 |
| 13 | Ring Shear Tester as an in-vitro testing tool to study oral processing of comminuted potato chips. Food Research International, 2019, 123, 208-216. | 2.9 | 7 |
| 14 | Discerning Wine Astringency Sub-Qualities by Tribological Approaches in a Model System—What Is the Role of Saliva?. Proceedings (mdpi), 2019, 36, 61. | 0.2 | 1 |
| 15 | Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds (Acacia spp.): Potential Food Sources in the Arid Semi-Arid Regions. Foods, 2019, 8, 482. | 1.9 | 22 |
| 16 | Shiraz (<i>Vitis vinifera</i> L.) Berry and Wine Sensory Profiles and Composition Are Modulated by Rootstocks. American Journal of Enology and Viticulture, 2018, 69, 32-44. | 0.9 | 23 |
| 17 | Understanding Consumer Preferences for Australian Sparkling Wine vs. French Champagne. Beverages, 2016, 2, 19. | 1.3 | 11 |
| 18 | Relationships between Grape and Wine Sensory Attributes and Compositional Measures of cv. Shiraz. American Journal of Enology and Viticulture, 2015, 66, 177-186. | 0.9 | 8 |

| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Effect of Water Stress on the Reproductive Performance of Shiraz (<i>Vitis vinifera</i> L.) Grafted to Rootstocks. American Journal of Enology and Viticulture, 2014, 65, 96-108. | 0.9 | 24 |
| 20 | Comparison of sensory attributes of fresh and frozen wine grape berries using Berry Sensory Assessment. Australian Journal of Grape and Wine Research, 2013, 19, n/a-n/a. | 1.0 | 7 |
| 21 | Review: Berry Sensory Assessment: concepts and practices for assessing winegrapes' sensory attributes. Australian Journal of Grape and Wine Research, 2012, 18, 245-255. | 1.0 | 21 |