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List of Publications by Year
in descending order

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21 papers	225 citations	1305906 8 h-index	1181555 14 g-index
22 all docs	22 docs citations	22 times ranked	247 citing authors

#	Article	IF	Citations
1	Oral physiology, sensory acuity, product experience and personality traits impact consumersâ€™ 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 Leavesâ€"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 Sweetcornâ€"An innovative Horticultural Productâ€"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)â€"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 â€“ 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 Systemâ€"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 (Vitis vinifera 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 (Vitis vinifera 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 winegrapesâ€™ sensory attributes. Australian Journal of Grape and Wine Research, 2012, 18, 245-255.	1.0	21