

# Maeva O Cochet-Broch

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4120954/publications.pdf>

Version: 2024-02-01

16  
papers

235  
citations

1039880

9  
h-index

996849

15  
g-index

16  
all docs

16  
docs citations

16  
times ranked

335  
citing authors

#	ARTICLE	IF	CITATIONS
1	Obesity is associated with altered gene expression in human tastebuds. <i>International Journal of Obesity</i> , 2019, 43, 1475-1484.	1.6	35
2	Effects of Agar Gel Strength and Fat on Oral Breakdown, Volatile Release, and Sensory Perception Using in Vivo and in Vitro Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9093-9102.	2.4	28
3	Morphologies, volume fraction and viscosity of cell wall particle dispersions particle related to sensory perception. <i>Food Hydrocolloids</i> , 2015, 44, 198-207.	5.6	28
4	Characterisation of taste-active extracts from raw Brassica oleracea vegetables. <i>Food and Function</i> , 2013, 4, 592.	2.1	25
5	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.	2.2	25
6	Understanding the impact of growing conditions on oysters: a study of their sensory and biochemical characteristics. <i>Aquaculture Research</i> , 2015, 46, 637-646.	0.9	21
7	Vegetable Education Program Positively Affects Factors Associated With Vegetable Consumption Among Australian Primary (Elementary) Schoolchildren. <i>Journal of Nutrition Education and Behavior</i> , 2019, 51, 492-497.e1.	0.3	14
8	High pressure processing improves the sensory quality of sodium-reduced chicken sausage formulated with three anion types of potassium salt. <i>Food Control</i> , 2021, 126, 108008.	2.8	14
9	Impact of model fat emulsions on sensory perception using repeated spoon to spoon ingestion. <i>Physiology and Behavior</i> , 2016, 160, 80-86.	1.0	12
10	Effect of Experiential Vegetable Education Program on Mediating Factors of Vegetable Consumption in Australian Primary School Students: A Cluster-Randomized Controlled Trial. <i>Nutrients</i> , 2020, 12, 2343.	1.7	10
11	Multiple vs Single Target Vegetable Exposure to Increase Young Children's Vegetable Intake. <i>Journal of Nutrition Education and Behavior</i> , 2019, 51, 985-992.	0.3	6
12	VERTICAL: A Sensory Education Program for Australian Primary Schools to Promote Children's Vegetable Consumption. <i>Journal of Nutrition Education and Behavior</i> , 2017, 49, 527-528.e1.	0.3	5
13	Sensory and Physicochemical Assessment of Wild And Aquacultured Green and Black Lip Abalone ( <i>Haliotis laevigata</i> and <i>Haliotis rubra</i> ). <i>Journal of Shellfish Research</i> , 2013, 32, 81-88.	0.3	4
14	Application of the multiphase optimisation strategy to develop, optimise and evaluate the effectiveness of a multicomponent initiative package to increase 2-to-5-year-old children's vegetable intake in long day care centres: a study protocol. <i>BMJ Open</i> , 2021, 11, e047618.	0.8	4
15	Teacher Evaluation of an Experiential Vegetable Education Program for Australian Primary Schools: Does Face-to-Face Training Add Value above Digital Training?. <i>Nutrients</i> , 2021, 13, 1648.	1.7	2
16	Menu Audit of Vegetable-Containing Food Offering in Primary School Canteens in Sydney, Australia: A Preliminary Study. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 11789.	1.2	2