

Camilla Cattaneo

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

438
citations

932766

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h-index

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20
docs citations

20
times ranked

553
citing authors

#	ARTICLE	IF	CITATIONS
1	Exploring Associations between Interindividual Differences in Taste Perception, Oral Microbiota Composition, and Reported Food Intake. <i>Nutrients</i> , 2019, 11, 1167.	1.7	62
2	New insights into the relationship between taste perception and oral microbiota composition. <i>Scientific Reports</i> , 2019, 9, 3549.	1.6	62
3	Consumers' attitude towards food by-products: the influence of food technology neophobia, education and information. <i>International Journal of Food Science and Technology</i> , 2019, 54, 679-687.	1.3	51
4	Taste perception and oral microbiota are associated with obesity in children and adolescents. <i>PLoS ONE</i> , 2019, 14, e0221656.	1.1	46
5	Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. <i>Nutrients</i> , 2020, 12, 1778.	1.7	41
6	Application of the check-all-that-apply method (CATA) to get insights on children's drivers of liking of fiber-enriched apple purees. <i>Journal of Sensory Studies</i> , 2017, 32, e12253.	0.8	33
7	Ambient Odor Exposure Affects Food Intake and Sensory Specific Appetite in Obese Women. <i>Frontiers in Psychology</i> , 2019, 10, 7.	1.1	31
8	Cross-cultural differences in lingual tactile acuity, taste sensitivity phenotypical markers, and preferred oral processing behaviors. <i>Food Quality and Preference</i> , 2020, 80, 103803.	2.3	25
9	BMI and gender related differences in cross-modal interaction and liking of sensory stimuli. <i>Food Quality and Preference</i> , 2017, 56, 49-54.	2.3	16
10	Assessment of Lingual Tactile Sensitivity in Children and Adults: Methodological Suitability and Challenges. <i>Foods</i> , 2020, 9, 1594.	1.9	14
11	Changes in smell and taste perception related to COVID-19 infection: a case-control study. <i>Scientific Reports</i> , 2022, 12, 8192.	1.6	14
12	Associations Among Taste Perception, Food Neophobia and Preferences in Type 1 Diabetes Children and Adolescents: A Cross-Sectional Study. <i>Nutrients</i> , 2019, 11, 3052.	1.7	10
13	A review on oral tactile sensitivity: measurement techniques, influencing factors and its relation to food perception and preference. <i>Food Quality and Preference</i> , 2022, 100, 104624.	2.3	7
14	Identification of the Volatile Compounds and Sensory Attributes of Long-Term Aging Vin Santo Wine from Malvasia di Candia Aromatic Grapes. <i>Foods</i> , 2020, 9, 1736.	1.9	6
15	Comparison of manual and machine learning image processing approaches to determine fungiform papillae on the tongue. <i>Scientific Reports</i> , 2020, 10, 18694.	1.6	6
16	Exploring Drivers of Liking of Low-Phenylalanine Products in Subjects with Phenylketonuria Using Check-All-That-Apply Method. <i>Nutrients</i> , 2018, 10, 1179.	1.7	5
17	The Influence of Common Noncommunicable Diseases on Chemosensory Perception and Clinical Implications in Children and Adolescents. <i>Advances in Nutrition</i> , 2021, , .	2.9	4
18	New opportunities for gluten-free diet: <i>Eragrostis tef</i> as fibre source in baking products. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4697-4704.	1.3	4

#	ARTICLE	IF	CITATIONS
19	A Novel Approach to Tongue Standardization and Feature Extraction. Lecture Notes in Computer Science, 2020, , 36-45.	1.0	0