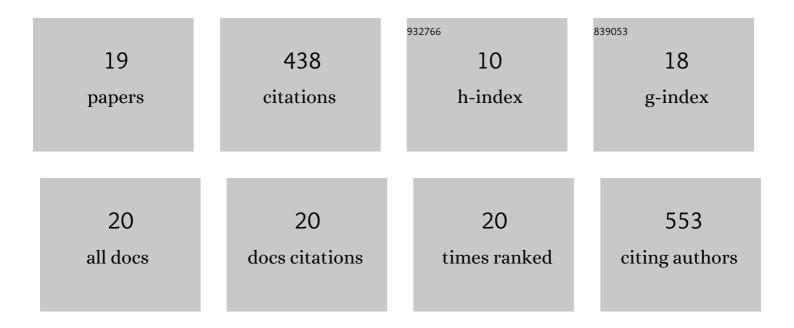
Camilla Cattaneo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4153774/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	New opportunities for glutenâ€free diet:teff (<i>Eragrostis tef</i>) as fibre source in baking products. International Journal of Food Science and Technology, 2022, 57, 4697-4704.	1.3	4
2	A review on oral tactile sensitivity: measurement techniques, influencing factors and its relation to food perception and preference. Food Quality and Preference, 2022, 100, 104624.	2.3	7
3	Changes in smell and taste perception related to COVID-19 infection: a case–control study. Scientific Reports, 2022, 12, 8192.	1.6	14
4	The Influence of Common Noncommunicable Diseases on Chemosensory Perception and Clinical Implications in Children and Adolescents. Advances in Nutrition, 2021, , .	2.9	4
5	Cross-cultural differences in lingual tactile acuity, taste sensitivity phenotypical markers, and preferred oral processing behaviors. Food Quality and Preference, 2020, 80, 103803.	2.3	25
6	Identification of the Volatile Compounds and Sensory Attributes of Long-Term Aging Vin Santo Wine from Malvasia di Candia Aromatic Grapes. Foods, 2020, 9, 1736.	1.9	6
7	Assessment of Lingual Tactile Sensitivity in Children and Adults: Methodological Suitability and Challenges. Foods, 2020, 9, 1594.	1.9	14
8	Comparison of manual and machine learning image processing approaches to determine fungiform papillae on the tongue. Scientific Reports, 2020, 10, 18694.	1.6	6
9	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. Nutrients, 2020, 12, 1778.	1.7	41
10	A Novel Approach to Tongue Standardization and Feature Extraction. Lecture Notes in Computer Science, 2020, , 36-45.	1.0	0
11	Taste perception and oral microbiota are associated with obesity in children and adolescents. PLoS ONE, 2019, 14, e0221656.	1.1	46
12	Exploring Associations between Interindividual Differences in Taste Perception, Oral Microbiota Composition, and Reported Food Intake. Nutrients, 2019, 11, 1167.	1.7	62
13	New insights into the relationship between taste perception and oral microbiota composition. Scientific Reports, 2019, 9, 3549.	1.6	62
14	Ambient Odor Exposure Affects Food Intake and Sensory Specific Appetite in Obese Women. Frontiers in Psychology, 2019, 10, 7.	1.1	31
15	Associations Among Taste Perception, Food Neophobia and Preferences in Type 1 Diabetes Children and Adolescents: A Cross-Sectional Study. Nutrients, 2019, 11, 3052.	1.7	10
16	Consumers' attitude towards food byâ€products: the influence of food technology neophobia, education and information. International Journal of Food Science and Technology, 2019, 54, 679-687.	1.3	51
17	Exploring Drivers of Liking of Low-Phenylalanine Products in Subjects with Phenyilketonuria Using Check-All-That-Apply Method. Nutrients, 2018, 10, 1179.	1.7	5
18	Application of the checkâ€allâ€ŧhatâ€apply method (CATA) to get insights on children's drivers of liking of fiberâ€enriched apple purees. Journal of Sensory Studies, 2017, 32, e12253.	0.8	33

#	Article	IF	CITATIONS
19	BMI and gender related differences in cross-modal interaction and liking of sensory stimuli. Food Quality and Preference, 2017, 56, 49-54.	2.3	16