

Laura Vázquez-Araújo

List of Publications by Year in descending order

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53
papers

1,311
citations

361413

20
h-index

377865

34
g-index

53
all docs

53
docs citations

53
times ranked

1390
citing authors

#	ARTICLE	IF	CITATIONS
1	DEVELOPMENT OF A LEXICON FOR BEEF FLAVOR IN INTACT MUSCLE. <i>Journal of Sensory Studies</i> , 2011, 26, 413-420.	1.6	119
2	Volatile Composition of Pomegranates from 9 Spanish Cultivars Using Headspace Solid Phase Microextraction. <i>Journal of Food Science</i> , 2011, 76, S114-20.	3.1	99
3	Volatile composition and sensory quality of Spanish pomegranates (<i>Punica granatum</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 586-592.	3.5	92
4	Presence of arsenic in agricultural products from arsenic endemic areas and strategies to reduce arsenic intake in rural villages. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 531-541.	3.3	64
5	Sensory and Physicochemical Characterization of Juices Made with Pomegranate and Blueberries, Blackberries, or Raspberries. <i>Journal of Food Science</i> , 2010, 75, S398-404.	3.1	57
6	Instrumental and sensory aroma profile of pomegranate juices from the USA: differences between fresh and commercial juice. <i>Flavour and Fragrance Journal</i> , 2011, 26, 129-138.	2.6	57
7	Spray drying and storage of probiotic enriched almond milk: probiotic survival and physicochemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3697-3708.	3.5	54
8	Changes in volatile compounds and sensory quality during toasting of Spanish almonds. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2225-2233.	2.7	48
9	Almond fruit quality can be improved by means of deficit irrigation strategies. <i>Agricultural Water Management</i> , 2019, 217, 236-242.	5.6	44
10	Opinion of Spanish Consumers on Hydrosustainable Pistachios. <i>Journal of Food Science</i> , 2016, 81, S2559-S2565.	3.1	40
11	Cell-Free Supernatants Obtained from Fermentation of Cheese Whey Hydrolyzates and Phenylpyruvic Acid by <i>Lactobacillus plantarum</i> as a Source of Antimicrobial Compounds, Bacteriocins, and Natural Aromas. <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 1042-1060.	2.9	39
12	Physicochemical and descriptive sensory characterization of Spanish pomegranates: aptitudes for processing and fresh consumption. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1663-1672.	2.7	34
13	Volatile Compounds in Light, Medium, and Dark Black Walnut and Their Influence on the Sensory Aromatic Profile. <i>Journal of Food Science</i> , 2011, 76, C199-204.	3.1	32
14	DEVELOPMENT OF A SENSORY LEXICON AND APPLICATION BY AN INDUSTRY TRADE PANEL FOR TURRÓN, A EUROPEAN PROTECTED PRODUCT. <i>Journal of Sensory Studies</i> , 2012, 27, 26-36.	1.6	32
15	Use of hydrodistillation and headspace solid phase microextraction to characterize the volatile composition of different hop cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2568-2574.	3.5	30
16	Sensory Profile and Acceptability of Hydrosustainable Almonds. <i>Foods</i> , 2019, 8, 64.	4.3	27
17	Nutrition Quality Parameters of Almonds as Affected by Deficit Irrigation Strategies. <i>Molecules</i> , 2019, 24, 2646.	3.8	26
18	Comparison of Temporal Sensory Methods for Beer Flavor Evaluation. <i>Journal of Sensory Studies</i> , 2013, 28, 387-395.	1.6	25

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19	Cross-country comparison of pomegranate juice acceptance in Estonia, Spain, Thailand, and United States. <i>Food Quality and Preference</i> , 2014, 31, 116-123.	4.6	23
20	INSTRUMENTAL TEXTURE OF A TYPICAL SPANISH CONFECTIONERY PRODUCT XIXONA TURRON AS AFFECTED BY COMMERCIAL CATEGORY AND MANUFACTURING COMPANY. <i>Journal of Texture Studies</i> , 2006, 37, 63-79.	2.5	21
21	Volatile composition of functional <i>la Piedra</i> ™ <i>turrón</i> with propolis. <i>International Journal of Food Science and Technology</i> , 2010, 45, 569-577.	2.7	21
22	Aroma volatiles of <i>la Piedra</i> ™ <i>Turrón</i> . <i>Flavour and Fragrance Journal</i> , 2008, 23, 84-92.	2.6	20
23	Consumer Input for Developing Human Food Products Made with Sorghum Grain. <i>Journal of Food Science</i> , 2012, 77, S384-9.	3.1	20
24	Cross-cultural perception of six commercial olive oils: A study with Spanish and US consumers. <i>Food Science and Technology International</i> , 2015, 21, 454-466.	2.2	19
25	Long-Term Correlation between Water Deficit and Quality Markers in HydroSOSustainable Almonds. <i>Agronomy</i> , 2020, 10, 1470.	3.0	19
26	Optimization of the process of aromatic and medicinal plant maceration in grape marc distillates to obtain herbal liqueurs and spirits. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4760-4771.	3.5	18
27	Strategies for Reducing Salt and Sugar Intakes in Individuals at Increased Cardiometabolic Risk. <i>Nutrients</i> , 2021, 13, 279.	4.1	17
28	Influence of various traditional seasonings on beef flavor: United States, Spanish, and Argentinian practices. <i>Meat Science</i> , 2013, 93, 61-66.	5.5	16
29	Exploring young consumers' attitudes and emotions to sensory and physicochemical properties of different red wines. <i>Food Research International</i> , 2021, 143, 110303.	6.2	15
30	Purchase, storage, and preparation of eggs and poultry in selected European countries. <i>British Food Journal</i> , 2015, 117, 749-765.	2.9	14
31	Sustainable and health claims vs sensory properties: Consumers' opinions and choices using a vegetable dip as example product. <i>Food Research International</i> , 2020, 137, 109521.	6.2	14
32	References for <i>œmusty</i> odor notes in sensory analysis of grain sorghum. <i>Journal of Cereal Science</i> , 2011, 54, 460-466.	3.7	12
33	Study of the suitability of two hop cultivars for making herb liqueurs: volatile composition, sensory analysis, and consumer study. <i>European Food Research and Technology</i> , 2013, 237, 775-786.	3.3	12
34	Consumers' Opinion on Dried Pomegranate Arils to Determine the Best Processing Conditions. <i>Journal of Food Science</i> , 2018, 83, 3085-3091.	3.1	12
35	Relationship between tactile stimuli and basic tastes: CATA with consumers with visual disability. <i>Journal of Sensory Studies</i> , 2020, 35, e12549.	1.6	11
36	Effect of product properties and context on the perception of sweetness and liking: A case study with butter cookies. <i>Journal of Sensory Studies</i> , 2022, 37, .	1.6	11

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37	Mathematical quantification of almond content in Jijona turrón. <i>European Food Research and Technology</i> , 2007, 226, 301-306.	3.3	10
38	Processing Pomegranates for Juice and Impact on Bioactive Components. , 2015, , 629-636.		10
39	Comparative post-harvest behaviour of traditional and virus-resistant <i>Muchamiel</i> tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1056-1062.	3.5	9
40	Implicit reaction vs explicit emotional response: Protected designation of origin in apple cider. <i>Food Quality and Preference</i> , 2020, 79, 103773.	4.6	9
41	Optimization of roasting conditions in hydroSustainable almonds using volatile and descriptive sensory profiles and consumer acceptance. <i>Journal of Food Science</i> , 2020, 85, 3969-3980.	3.1	9
42	Volatile composition and sensory analysis of Italian gianduja torrone. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1605-1613.	3.5	8
43	Volatile composition and descriptive sensory analysis of Italian vanilla <i>torrone</i> . <i>International Journal of Food Science and Technology</i> , 2010, 45, 1586-1593.	2.7	8
44	Characterization of salt-preserved orange peel using physico-chemical, microbiological, and sensory analyses. <i>LWT - Food Science and Technology</i> , 2021, 148, 111769.	5.2	8
45	Differences in Jijonaturrón concepts between consumers and manufacturers. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2106-2111.	3.5	5
46	Using tactile stimuli to enhance sweet perception in iced tea samples. <i>Journal of Sensory Studies</i> , 2021, 36, .	1.6	5
47	How does water stress and roasting temperature affect the physicochemical parameters of almonds?. <i>LWT - Food Science and Technology</i> , 2021, 150, 112073.	5.2	4
48	HydroSustainable Concept: How Does Information Influence Consumer Expectations towards Roasted Almonds?. <i>Agronomy</i> , 2021, 11, 2254.	3.0	3
49	Orange peel fermentation using <i>Lactiplantibacillus plantarum</i> : microbiological analysis and physicochemical characterisation. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5542-5552.	2.7	3
50	Effects of Albedo Addition on Pomegranate Juice Physicochemical, Volatile and Chemical Markers. <i>Beverages</i> , 2015, 1, 17-33.	2.8	2
51	Influence of gastronomic improvement of a menu on consumers' perceived wellbeing in a real context study. <i>International Journal of Gastronomy and Food Science</i> , 2020, 21, 100219.	3.0	2
52	Consumer-led approach to adapt a food odors emotional lexicon for the Spanish population: A tool for designing the scent of food spaces. <i>Journal of Sensory Studies</i> , 0, , e12707.	1.6	2
53	Feature Papers in Sensory Analysis of Beverages. <i>Beverages</i> , 2022, 8, 37.	2.8	0