Laura VÃ±zquez-AraÃjo

List of Publications by Year
in descending order

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	Effect of product properties and context on the perception of sweetness and liking: A case study with butter cookies. Journal of Sensory Studies, 2022, 37, .	1.6	11
2	Orange peel fermentation using Lactiplantibacillus plantarum: microbiological analysis and physicoâ€chemical characterisation. International Journal of Food Science and Technology, 2022, 57, 5542-5552.	2.7	3
3	Feature Papers in Sensory Analysis of Beverages. Beverages, 2022, 8, 37.	2.8	0
4	Using tactile stimuli to enhance sweet perception in iced tea samples. Journal of Sensory Studies, 2021, 36, .	1.6	5
5	Strategies for Reducing Salt and Sugar Intakes in Individuals at Increased Cardiometabolic Risk. Nutrients, 2021, 13, 279.	4.1	17
6	Exploring young consumersâ€™ attitudes and emotions to sensory and physicochemical properties of different red wines. Food Research International, 2021, 143, 110303.	6.2	15
7	Characterization of salt-preserved orange peel using physico-chemical, microbiological, and sensory analyses. LWT - Food Science and Technology, 2021, 148, 111769.	5.2	8
8	How does water stress and roasting temperature affect the physicochemical parameters of almonds?. LWT - Food Science and Technology, 2021, 150, 112073.	5.2	4
9	â€œHydroSOStainableâ€•Concept: How Does Information Influence Consumer Expectations towards Roasted Almonds?. Agronomy, 2021, 11, 2254.	3.0	3
10	Implicit reaction vs explicit emotional response: Protected designation of origin in apple cider. Food Quality and Preference, 2020, 79, 103773.	4.6	9
11	Relationship between tactile stimuli and basic tastes: CATA with consumers with visual disability. Journal of Sensory Studies, 2020, 35, e12549.	1.6	11
12	Long-Term Correlation between Water Deficit and Quality Markers in HydroSOStainable Almonds. Agronomy, 2020, 10, 1470.	3.0	19
13	Optimization of roasting conditions in hydroSOStainable almonds using volatile and descriptive sensory profiles and consumer acceptance. Journal of Food Science, 2020, 85, 3969-3980.	3.1	9
14	Sustainable and health claims vs sensory properties: Consumersâ€™ opinions and choices using a vegetable dip as example product. Food Research International, 2020, 137, 109521.	6.2	14
15	Influence of gastronomic improvement of a menu on consumersâ€™ perceived wellbeing in a real context study. International Journal of Gastronomy and Food Science, 2020, 21, 100219.	3.0	2
16	Spray drying and storage of probioticâ€enriched almond milk: probiotic survival and physicochemical properties. Journal of the Science of Food and Agriculture, 2020, 100, 3697-3708.	3.5	54
17	Nutrition Quality Parameters of Almonds as Affected by Deficit Irrigation Strategies. Molecules, 2019, 24, 2646.	3.8	26
18	Almond fruit quality can be improved by means of deficit irrigation strategies. Agricultural Water Management, 2019, 217, 236-242.	5.6	44

#	Article	IF	Citations
19	Sensory Profile and Acceptability of HydroSOStainable Almonds. Foods, 2019, 8, 64.	4.3	27
20	Consumersâ€™ Opinion on Dried Pomegranate Arils to Determine the Best Processing Conditions. Journal of Food Science, 2018, 83, 3085-3091.	3.1	12
21	Optimization of the process of aromatic and medicinal plant maceration in grape marc distillates to obtain herbal liqueurs and spirits. Journal of the Science of Food and Agriculture, 2016, 96, 4760-4771.	3.5	18
22	Opinion of Spanish Consumers on Hydrosustainable Pistachios. Journal of Food Science, 2016, 81, S2559-S2565.	3.1	40
23	Purchase, storage, and preparation of eggs and poultry in selected European countries. British Food Journal, 2015, 117, 749-765.	2.9	14
24	Effects of Albedo Addition on Pomegranate Juice Physicochemical, Volatile and Chemical Markers. Beverages, 2015, 1, 17-33.	2.8	2
25	Cross-cultural perception of six commercial olive oils: A study with Spanish and US consumers. Food Science and Technology International, 2015, 21, 454-466.	2.2	19
26	Processing Pomegranates for Juice and Impact on Bioactive Components. , 2015, , 629-636.		10
27	Physicochemical and descriptive sensory characterization of Spanish pomegranates: aptitudes for processing and fresh consumption. International Journal of Food Science and Technology, 2014, 49, 1663-1672.	2.7	34
28	Cross-country comparison of pomegranate juice acceptance in Estonia, Spain, Thailand, and United States. Food Quality and Preference, 2014, 31, 116-123.	4.6	23
29	Study of the suitability of two hop cultivars for making herb liqueurs: volatile composition, sensory analysis, and consumer study. European Food Research and Technology, 2013, 237, 775-786.	3.3	12
30	Cell-Free Supernatants Obtained from Fermentation of Cheese Whey Hydrolyzates and Phenylpyruvic Acid by Lactobacillus plantarum as a Source of Antimicrobial Compounds, Bacteriocins, and Natural Aromas. Applied Biochemistry and Biotechnology, 2013, 171, 1042-1060.	2.9	39
31	Use of hydrodistillation and headspace solidâ€phase microextraction to characterize the volatile composition of different hop cultivars. Journal of the Science of Food and Agriculture, 2013, 93, 2568-2574.	3.5	30
32	Influence of various traditional seasonings on beef flavor: United States, Spanish, and Argentinian practices. Meat Science, 2013, 93, 61-66.	5.5	16
33	Comparison of Temporalâ€“Sensory Methods for Beer Flavor Evaluation. Journal of Sensory Studies, 2013, 28, 387-395.	1.6	25
34	Consumer Input for Developing Human Food Products Made with Sorghum Grain. Journal of Food Science, 2012, 77, S384-9.	3.1	20
35	DEVELOPMENT OF A SENSORY LEXICON AND APPLICATION BY AN INDUSTRY TRADE PANEL FOR TURRÃ“N, A EUROPEAN PROTECTED PRODUCT. Journal of Sensory Studies, 2012, 27, 26-36.	1.6	32
36	DEVELOPMENT OF A LEXICON FOR BEEF FLAVOR IN INTACT MUSCLE. Journal of Sensory Studies, 2011, 26, 413-420.	1.6	119

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37	Volatile Composition of Pomegranates from 9 Spanish Cultivars Using Headspace Solid Phase Microextraction. Journal of Food Science, 2011, 76, S114-20.	3.1	99
38	Volatile Compounds in Light, Medium, and Dark Black Walnut and Their Influence on the Sensory Aromatic Profile. Journal of Food Science, 2011, 76, C199-204.	3.1	32
39	References for â€œmustyâ€•odor notes in sensory analysis of grain sorghum. Journal of Cereal Science, 2011, 54, 460-466.	3.7	12
40	Volatile composition and sensory quality of Spanish pomegranates (Punica granatumL.). Journal of the Science of Food and Agriculture, 2011, 91, 586-592.	3.5	92
41	Instrumental and sensory aroma profile of pomegranate juices from the USA: differences between fresh and commercial juice. Flavour and Fragrance Journal, 2011, 26, 129-138.	2.6	57
42	Comparative postâ€harvest behaviour of traditional and virusâ€resistant Muchamiel tomatoes. Journal of the Science of Food and Agriculture, 2010, 90, 1056-1062.	3.5	9
43	Volatile composition and sensory analysis of Italian gianduja torrone. Journal of the Science of Food and Agriculture, 2010, 90, 1605-1613.	3.5	8
44	Volatile composition of functional â€˜a la Piedraâ€™turrÃ³n with propolis. International Journal of Food Science and Technology, 2010, 45, 569-577.	2.7	21
45	Volatile composition and descriptive sensory analysis of Italian vanilla torrone. International Journal of Food Science and Technology, 2010, 45, 1586-1593.	2.7	8
46	Sensory and Physicochemical Characterization of Juices Made with Pomegranate and Blueberries, Blackberries, or Raspberries. Journal of Food Science, 2010, 75, S398-404.	3.1	57
47	Presence of arsenic in agricultural products from arsenicâ€endemic areas and strategies to reduce arsenic intake in rural villages. Molecular Nutrition and Food Research, 2009, 53, 531-541.	3.3	64
48	Changes in volatile compounds and sensory quality during toasting of Spanish almonds. International Journal of Food Science and Technology, 2009, 44, 2225-2233.	2.7	48
49	Aroma volatiles of â€˜a la Piedraâ€™ TurrÃ³n. Flavour and Fragrance Journal, 2008, 23, 84-92.	2.6	20
50	Differences in JijonaturrÃ³n concepts between consumers and manufacturers. Journal of the Science of Food and Agriculture, 2007, 87, 2106-2111.	3.5	5
51	Mathematical quantification of almond content in Jijona turrÃ³n. European Food Research and Technology, 2007, 226, 301-306.	3.3	10
52	INSTRUMENTAL TEXTURE OF A TYPICAL SPANISH CONFECTIONERY PRODUCT XIXONA TURRON AS AFFECTED BY COMMERCIAL CATEGORY AND MANUFACTURING COMPANY. Journal of Texture Studies, 2006, 37, 63-79.	2.5	21
53	Consumerâ€led approach to adapt a foodâ€odors emotional lexicon for the Spanish population: A tool for designing the scent of food spaces. Journal of Sensory Studies, 0, , e12707.	1.6	2