

# Zata Vickers

## List of Publications by Year in descending order

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127  
papers

4,332  
citations

81743

39  
h-index

128067

60  
g-index

129  
all docs

129  
docs citations

129  
times ranked

3584  
citing authors

#	ARTICLE	IF	CITATIONS
1	Self-regulation of health behavior: Social psychological approaches to goal setting and goal striving.. Health Psychology, 2013, 32, 487-498.	1.3	314
2	A PSYCHOACOUSTICAL THEORY OF CRISPNESS. Journal of Food Science, 1976, 41, 1158-1164.	1.5	206
3	Consumer Liking of Refined and Whole Wheat Breads. Journal of Food Science, 2007, 72, S473-80.	1.5	137
4	Relationships of Chewing Sounds to Judgments of Food Crispness. Journal of Food Science, 1981, 46, 574-578.	1.5	118
5	Effect of Flavor and Macronutrient Composition of Food Servings on Liking, Hunger and Subsequent Intake. Appetite, 1993, 21, 25-39.	1.8	118
6	Sensory, Acoustical, and Force-Deformation Measurements of Potato Chip Crispness. Journal of Food Science, 1987, 52, 138-140.	1.5	106
7	Perceptions of Children, Parents, and Teachers Regarding Whole-Grain Foods, and Implications for a School-Based Intervention. Journal of Nutrition Education and Behavior, 2006, 38, 230-237.	0.3	95
8	CRISPNESS AND CRUNCHINESS - A DIFFERENCE IN PITCH?. Journal of Texture Studies, 1984, 15, 157-163.	1.1	89
9	Use of potassium chloride and flavor enhancers in low sodium Cheddar cheese. Journal of Dairy Science, 2013, 96, 1401-1418.	1.4	85
10	THE RELATIONSHIPS OF PITCH, LOUDNESS AND EATING TECHNIQUE TO JUDGMENTS OF THE CRISPNESS AND CRUNCHINESS OF FOOD SOUNDS. Journal of Texture Studies, 1985, 16, 85-95.	1.1	80
11	Higher-protein foods produce greater sensory-specific satiety. Physiology and Behavior, 1996, 59, 579-583.	1.0	79
12	INCORPORATING TASTING INTO A CONJOINT ANALYSIS OF TASTE, HEALTH CLAIM, PRICE AND BRAND FOR PURCHASING STRAWBERRY YOGURT. Journal of Sensory Studies, 1993, 8, 341-352.	0.8	76
13	Breed differences in boar taint: relationship between tissue levels boar taint compounds and sensory analysis of taint.. Journal of Animal Science, 1996, 74, 2170.	0.2	75
14	CRISPNESS IN FOODS-A REVIEW. Journal of Food Science, 1976, 41, 1153-1157.	1.5	72
15	Comparing the liking for Korean style salad dressings and beverages between US and Korean consumers: Effects of sensory and non-sensory factors. Food Quality and Preference, 2012, 26, 105-118.	2.3	72
16	Comparison of Softening-related Changes during Storage of 'Honeycrisp' Apple, Its Parents, and 'Delicious'. Journal of the American Society for Horticultural Science, 1999, 124, 407-415.	0.5	72
17	TASTE INTENSITIES OF OIL-IN-WATER EMULSIONS WITH VARYING FAT CONTENT. Journal of Sensory Studies, 2002, 17, 379-390.	0.8	69
18	RELATIONSHIPS BETWEEN SENSORY CRISPNESS AND OTHER SENSORY AND INSTRUMENTAL PARAMETERS. Journal of Texture Studies, 1980, 11, 291-308.	1.1	66

#	ARTICLE	IF	CITATIONS
19	SOUND PERCEPTION AND FOOD QUALITY. <i>Journal of Food Quality</i> , 1991, 14, 87-96.	1.4	66
20	Manufacture of reduced-sodium Cheddar-style cheese with mineral salt replacers. <i>Journal of Dairy Science</i> , 2012, 95, 2830-2839.	1.4	65
21	Factors influencing sensory-specific satiety. <i>Appetite</i> , 1992, 19, 15-31.	1.8	63
22	SENSORY SPECIFIC SATIETY IN LEMONADE USING A JUST RIGHT SCALE FOR SWEETNESS. <i>Journal of Sensory Studies</i> , 1988, 3, 1-8.	0.8	62
23	INSTRUMENTAL ACOUSTICAL MEASURES OF CRISPNESS IN FOODS. <i>Journal of Texture Studies</i> , 1985, 16, 153-167.	1.1	60
24	A COMPARISON OF TRAINED AND UNTRAINED JUDGES' EVALUATION OF SENSORY ATTRIBUTE INTENSITIES AND LIKING OF CHEDDAR CHEESES. <i>Journal of Sensory Studies</i> , 1994, 9, 1-20.	0.8	57
25	Concept Matching Technique for Assessing importance of Volatile Compounds for Cheddar Cheese Aroma. <i>Journal of Food Science</i> , 1994, 59, 981-985.	1.5	57
26	The Role of Salivary Proteins in the Mechanism of Astringency. <i>Journal of Food Science</i> , 2012, 77, C381-7.	1.5	52
27	Impacts of a Vegetable Cooking Skills Program Among Low-Income Parents and Children. <i>Journal of Nutrition Education and Behavior</i> , 2018, 50, 795-802.	0.3	51
28	Psychological and neural contributions to appetite self-regulation. <i>Obesity</i> , 2017, 25, S17-S25.	1.5	50
29	Sensory Characteristics and Cross-Cultural Consumer Acceptability of Bulgogi (Korean) Tj ETQq1 1 0.784314 rgBT /Over	1.5	49
30	Fermentable Fibers Do Not Affect Satiety or Food Intake by Women Who Do Not Practice Restrained Eating. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2012, 112, 1356-1362.	0.4	49
31	A COMPARISON OF TASTE TEST RATINGS, REPEATED CONSUMPTION, AND POSTCONSUMPTION RATINGS OF DIFFERENT STRENGTHS OF ICED TEA. <i>Journal of Sensory Studies</i> , 1998, 13, 199-212.	0.8	48
32	The myth of comfort food.. <i>Health Psychology</i> , 2014, 33, 1552-1557.	1.3	48
33	Consumer views of hunger and fullness. A qualitative approach. <i>Appetite</i> , 2009, 53, 174-182.	1.8	47
34	Relationships Among Rheological, Sensory Texture, and Swallowing Pressure Measurements of Hydrocolloid-Thickened Fluids. <i>Dysphagia</i> , 2015, 30, 702-713.	1.0	45
35	Serving vegetables first: A strategy to increase vegetable consumption in elementary school cafeterias. <i>Appetite</i> , 2016, 96, 111-115.	1.8	44
36	A longitudinal comparison of two salt reduction strategies: Acceptability of a low sodium food depends on the consumer. <i>Food Quality and Preference</i> , 2015, 40, 270-278.	2.3	43

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37	Pleasantness of Food Sounds. <i>Journal of Food Science</i> , 1983, 48, 783-786.	1.5	42
38	Increasing portion sizes of fruits and vegetables in an elementary school lunch program can increase fruit and vegetable consumption. <i>Appetite</i> , 2015, 91, 426-430.	1.8	42
39	Cooking quality, digestibility, and sensory properties of proso millet pasta as impacted by amylose content and prolamin profile. <i>LWT - Food Science and Technology</i> , 2019, 99, 1-7.	2.5	41
40	Photographs in Lunch Tray Compartments and Vegetable Consumption Among Children in Elementary School Cafeterias. <i>JAMA - Journal of the American Medical Association</i> , 2012, 307, 784-5.	3.8	39
41	Relationship of Instrumental and Sensory Texture Measurements of Fresh and Stored Apples to Cell Number and Size. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2005, 40, 1815-1820.	0.5	39
42	Effect of idealâ€™relative sweetness on yogurt consumption. <i>Food Quality and Preference</i> , 2001, 12, 521-526.	2.3	37
43	Flavor of whey protein concentrates and isolates. <i>International Dairy Journal</i> , 2008, 18, 649-657.	1.5	37
44	Psychological Science in the Wake of COVID-19: Social, Methodological, and Metascientific Considerations. <i>Perspectives on Psychological Science</i> , 2022, 17, 311-333.	5.2	36
45	Limitations in the Use of Odor Activity Values to Determine Important Odorants in Foods. <i>ACS Symposium Series</i> , 2001, , 156-171.	0.5	35
46	The astringency of whey protein beverages is caused by their acidity. <i>International Dairy Journal</i> , 2008, 18, 1153-1156.	1.5	35
47	Serving First in Isolation Increases Vegetable Intake among Elementary Schoolchildren. <i>PLoS ONE</i> , 2015, 10, e0121283.	1.1	34
48	CRACKLINESS: RELATIONSHIPS OF AUDITORY JUDGMENTS TO TACTILE JUDGMENTS AND INSTRUMENTAL ACOUSTICAL MEASUREMENTS. <i>Journal of Texture Studies</i> , 1984, 15, 49-58.	1.1	33
49	Effects of subtle and explicit health messages on food choice.. <i>Health Psychology</i> , 2015, 34, 79-82.	1.3	32
50	Sensory-specific satiety, its crossovers, and subsequent choice of potato chip flavors. <i>Appetite</i> , 2007, 49, 419-428.	1.8	31
51	Effects of bitterness, roughness, PROP taster status, and fungiform papillae density on bread acceptance. <i>Food Quality and Preference</i> , 2011, 22, 317-325.	2.3	31
52	Effects of intense pulsed light on <i>Cronobacter sakazakii</i> inoculated in non-fat dry milk. <i>Journal of Food Engineering</i> , 2018, 238, 178-187.	2.7	31
53	THE EFFECTIVENESS OF COMMON FOODS FOR REDUCTION OF CAPSAICIN BURN. <i>Journal of Sensory Studies</i> , 1990, 4, 157-164.	0.8	30
54	Influence of sweetness on the sensory-specific satiety and long-term acceptability of tea. <i>Food Quality and Preference</i> , 2007, 18, 256-264.	2.3	30

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55	Long-term acceptability and choice of teas differing in sweetness. <i>Food Quality and Preference</i> , 2007, 18, 963-974.	2.3	30
56	Preference for salt in a food may be alterable without a low sodium diet. <i>Food Quality and Preference</i> , 2015, 39, 40-45.	2.3	30
57	EFFECT OF QUESTIONNAIRE DESIGN AND THE NUMBER OF SAMPLES TASTED ON HEDONIC RATINGS. <i>Journal of Sensory Studies</i> , 1993, 8, 189-200.	0.8	29
58	Cheddar Cheese Aging: Changes in Sensory Attributes and Consumer Acceptance. <i>Journal of Food Science</i> , 1994, 59, 328-334.	1.5	29
59	Characterizing milk aftertaste: The effects of salivation rate, PROP taster status, or small changes in acidity, fat, or sucrose on acceptability of milk to milk dislikers. <i>Food Quality and Preference</i> , 2005, 16, 608-620.	2.3	28
60	The Impact of Rheologically Controlled Materials on the Identification of Airway Compromise on the Clinical and Videofluoroscopic Swallowing Examinations. <i>Dysphagia</i> , 2007, 21, 218-225.	1.0	28
61	Discrimination among astringent samples is affected by choice of palate cleanser. <i>Food Quality and Preference</i> , 2010, 21, 93-99.	2.3	28
62	AVOIDING THE CENTERING BIAS OR RANGE EFFECT WHEN DETERMINING AN OPTIMUM LEVEL OF SWEETNESS IN LEMONADE. <i>Journal of Sensory Studies</i> , 1987, 2, 283-292.	0.8	26
63	EFFECT OF YOGURT SWEETNESS ON SENSORY SPECIFIC SATIETY. <i>Journal of Sensory Studies</i> , 1998, 13, 377-388.	0.8	26
64	Flavor Enhancement of Reduced Fat Cheddar Cheese Using an Integrated Culturing System. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1630-1636.	2.4	24
65	The effectiveness of palate cleansing strategies for evaluating the bitterness of caffeine in cream cheese. <i>Food Quality and Preference</i> , 2004, 15, 311-316.	2.3	22
66	DETERMINING SEQUENTIAL DIFFERENCE THRESHOLDS FOR SODIUM CHLORIDE REDUCTION. <i>Journal of Sensory Studies</i> , 2012, 27, 168-175.	0.8	21
67	Cookery Methods for Vegetables: Influence on Sensory Quality, Nutrient Retention, and Energy Consumption. <i>Home Economics Research Journal</i> , 1984, 13, 61-79.	0.1	20
68	Astringency of Foods May Not be Directly Related to Salivary Lubricity. <i>Journal of Food Science</i> , 2012, 77, S302-6.	1.5	20
69	The use of a combination of instrumental methods to assess change in sensory crispness during storage of a "Honeycrisp" apple breeding family. <i>Journal of Texture Studies</i> , 2018, 49, 228-239.	1.1	20
70	Magnitude Estimation vs Category Scaling of the Hedonic Quality of Food Sounds. <i>Journal of Food Science</i> , 1983, 48, 1183-1186.	1.5	19
71	Liking of food textures and its relationship with oral physiological parameters and mouth behavior groups. <i>Journal of Texture Studies</i> , 2020, 51, 412-425.	1.1	19
72	Using food to reduce stress: Effects of choosing meal components and preparing a meal. <i>Food Quality and Preference</i> , 2015, 39, 241-250.	2.3	17

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73	Catalytic intense pulse light inactivation of Cronobacter sakazakii and other pathogens in non-fat dry milk and wheat flour. Food Chemistry, 2020, 332, 127420.	4.2	17
74	CLASSIFICATION OF CHEESES ACCORDING TO THEIR CLOSENESS TO THE CHEDDAR CHEESE CONCEPT. Journal of Sensory Studies, 1994, 9, 237-246.	0.8	16
75	RELATIONSHIPS BETWEEN FLUNGIFORM PAPILLAE DENSITY, PROP SENSITIVITY AND BREAD ROUGHNESS PERCEPTION. Journal of Texture Studies, 2008, 39, 569-581.	1.1	16
76	The order of tasting and information presentation in an experimental auction matters. Food Quality and Preference, 2014, 36, 12-19.	2.3	16
77	Evaluation of Methods for Inoculating Dry Powder Foods with Salmonella enterica, Enterococcus faecium, or Cronobacter sakazakii. Journal of Food Protection, 2019, 82, 1082-1088.	0.8	16
78	FOOD SOUNDS: HOW MUCH INFORMATION DO THEY CONTAIN?. Journal of Food Science, 1980, 45, 1494-1496.	1.5	15
79	LIKING OF POPCORN CONTAINING DIFFERENT LEVELS OF SALT. Journal of Sensory Studies, 1993, 8, 83-99.	0.8	15
80	SIMULATED MICROGRAVITY [BED REST] HAS LITTLE INFLUENCE ON TASTE, ODOR OR TRIGEMINAL SENSITIVITY. Journal of Sensory Studies, 2001, 16, 23-32.	0.8	15
81	DETERMINING A SERIES OF WHOLE WHEAT DIFFERENCE THRESHOLDS FOR USE IN A GRADUAL ADJUSTMENT INTERVENTION TO IMPROVE CHILDREN'S LIKING OF WHOLE WHEAT BREAD ROLLS. Journal of Sensory Studies, 2007, 22, 639-652.	0.8	15
82	Impact of Almond Form and Moisture Content on Texture Attributes and Acceptability. Journal of Food Science, 2014, 79, S1399-406.	1.5	15
83	Consumer acceptance, consumption and sensory attributes of spreads made from designer fats. Food Quality and Preference, 1999, 10, 147-154.	2.3	14
84	EFFECTIVENESS OF PALATE CLEANSERS FOR EVALUATING SOURNESS. Journal of Sensory Studies, 2008, 23, 526-532.	0.8	14
85	Liking and consumption of fat-free and full-fat cheese. Food Quality and Preference, 1997, 8, 91-95.	2.3	13
86	Satiation and satiety sensations produced by eating oatmeal vs. oranges. a comparison of different scales. Appetite, 2016, 99, 168-176.	1.8	13
87	Examining the feasibility of implementing behavioural economics strategies that encourage home dinner vegetable intake among low-income children. Public Health Nutrition, 2017, 20, 1388-1392.	1.1	12
88	IMPACT OF DIFFERENCES IN TASTE TEST RATINGS ON THE CONSUMPTION OF MILK IN BOTH A LABORATORY AND A FOODSERVICE SETTING. Journal of Sensory Studies, 1999, 14, 249-262.	0.8	11
89	Testing the Effectiveness of In-Home Behavioral Economics Strategies to Increase Vegetable Intake, Liking, and Variety Among Children Residing in Households That Receive Food Assistance. Journal of Nutrition Education and Behavior, 2015, 47, e1-e9.	0.3	11
90	Better-liked foods can produce more satiety. Food Quality and Preference, 2018, 64, 94-102.	2.3	11

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91	Lettuce ( <i>Lactuca sativa</i> ) Production in Northern Latitudinal Aquaponic Growing Conditions. Hortscience: A Publication of the American Society for Horticultural Science, 2019, 54, 1757-1761.	0.5	11
92	Behavioral compensation before and after eating at the Minnesota State Fair. Appetite, 2017, 118, 113-119.	1.8	10
93	Consumer preferences for aquaponic produce: Implications from an experimental auction. Agribusiness, 2018, 34, 742-755.	1.9	9
94	EFFECT OF FREE FATTY ACIDS ON SWEET, SALTY, SOUR AND UMAMI TASTES. Journal of Sensory Studies, 2010, 25, 751-760.	0.8	8
95	SENSORY-SPECIFIC SATIETY FOR SELECTED BREAD PRODUCTS. Journal of Sensory Studies, 1991, 6, 65-79.	0.8	7
96	Cohesiveness of Mass Evaluation by Time-intensity and Single Value Measurements. Journal of Food Science, 1998, 63, 174-176.	1.5	7
97	Eating up cognitive resources: Does attentional consumption lead to food consumption?. Appetite, 2021, 162, 105165.	1.8	6
98	The effect of intense pulsed light on the sensory properties of nonfat dry milk. Journal of Food Science, 2021, 86, 4119-4133.	1.5	6
99	THE RELATIONSHIP OF FIBER TO SENSORY SPECIFIC SATIETY. Journal of Sensory Studies, 1996, 11, 335-345.	0.8	5
100	Effects of swallowing and spitting on flavor intensity. Journal of Sensory Studies, 2017, 32, e12277.	0.8	5
101	Children Residing in Low-Income Households Like a Variety of Vegetables. Foods, 2018, 7, 116.	1.9	5
102	An in-home intervention of parent-implemented strategies to increase child vegetable intake: results from a non-randomized cluster-allocated community trial. BMC Public Health, 2019, 19, 881.	1.2	5
103	The Role of Adolescents From a Low Socioeconomic Background in Household Food Preparation: A Qualitative Study. Health Promotion Practice, 2019, 20, 890-896.	0.9	5
104	Reducing sugar use in coffee while maintaining enjoyment: A randomized controlled trial. Journal of Health Psychology, 2020, 25, 586-597.	1.3	5
105	Effect of plant-derived antimicrobials against multidrug-resistant <i>Salmonella</i> Heidelberg in ground Turkey. Poultry Science, 2022, 101, 101581.	1.5	4
106	TASTE COMPONENTS OF CHEDDAR CHEESE: FRACTIONATION AND OPTIMIZATION OF CHEDDAR CHEESE TASTE IN WATER. Journal of Sensory Studies, 2004, 19, 546-559.	0.8	3
107	Ask a busy person: attentional myopia and helping. Journal of Applied Social Psychology, 2014, 44, 505-510.	1.3	3
108	Implementation of Parental Strategies to Improve Child Vegetable Intake: Barriers and Facilitators. Global Pediatric Health, 2019, 6, 2333794X1985529.	0.3	3

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109	Control Yourself: Broad Implications of Narrowed Attention. Perspectives on Psychological Science, 2022, 17, 1692-1703.	5.2	3
110	Preference for and Consumption of Fat-Free and Full-Fat Cheese by Children. Journal of the American Dietetic Association, 1996, 96, 603-604.	1.3	2
111	Evaluating eating behavior treatments by FDA standards. Frontiers in Psychology, 2014, 4, 1009.	1.1	2
112	Reducing Smoking Among Distracted Individuals: A Preliminary Investigation. Nicotine and Tobacco Research, 2014, 16, 1399-1403.	1.4	2
113	Feasibility and effectiveness of in-home behavioral economic strategies to increase vegetable intake among low-income children (808.18). FASEB Journal, 2014, 28, 808.18.	0.2	2
114	Evaluation of omission testing as a method for identifying important odorants in a mixture. Journal of Sensory Studies, 2018, 33, e12460.	0.8	1
115	Variety in the diets of free-living, food-secure adults. Food Quality and Preference, 2019, 71, 286-290.	2.3	1
116	Tribute to Professor Malcolm Bourne. Journal of Texture Studies, 2018, 49, 144-145.	1.1	0
117	Variety Salience and Enjoyment of Repetitiously Consumed Foods: a Field Experiment. International Journal of Behavioral Medicine, 2021, 28, 286-291.	0.8	0
118	Basil, <i>Ocimum basilicum</i> , yield in northern latitudinal aquaponic growing conditions. Journal of the World Aquaculture Society, 2022, 53, 77-94.	1.2	0
119	Calorie deprivation impairs the self-control of eating, but not of other behaviors. Psychology and Health, 2021, , 1-15.	1.2	0
120	Introduction to the Special Section: New Directions in Obesity and Eating Research. Annals of Behavioral Medicine, 2021, 55, 705-707.	1.7	0
121	Determining a series of difference thresholds in a bread roll between 0% and 100% whole wheat for use in a school-based intervention. FASEB Journal, 2006, 20, .	0.2	0
122	Modifying the school environment by reducing portion size of lunch meal entrees. FASEB Journal, 2008, 22, 677.11.	0.2	0
123	Development of a standard methodology for assessing the satiating effect of foods (47.1). FASEB Journal, 2014, 28, 47.1.	0.2	0
124	Exploring Adolescent Involvement in Home Meal Preparation. FASEB Journal, 2015, 29, 135.7.	0.2	0
125	Consumer Acceptability of Aquaponically Grown Basil. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 841-850.	0.5	0
126	Artificial Shading Can Adversely Affect Heat-tolerant Lettuce Growth and Taste, with Concomitant Changes in Gene Expression. Journal of the American Society for Horticultural Science, 2022, 147, 45-52.	0.5	0



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127	Long-term acceptability of limited diets. Life Support & Biosphere Science: International Journal of Earth Space, 1999, 6, 29-33.	0.1	0