Carolyn F Ross

List of Publications by Year
in descending order

35 papers	**435** citations	759233 **12** h-index	794594 **19** g-index
35 all docs	**35** docs citations	**35** times ranked	**397** citing authors

#	Article	IF	Citations
1	Electronic Tongue and Consumer Sensory Evaluation of Spicy Paneer Cheese. Journal of Food Science, 2019, 84, 1563-1569.	3.1	42
2	Influence of Brettanomyces ethylphenols on red wine aroma evaluated by consumers in the United States and Portugal. Food Research International, 2017, 100, 161-167.	6.2	30
3	Discriminating aging and protein-to-fat ratio in Cheddar cheese using sensory analysis and a potentiometric electronic tongue. Journal of Dairy Science, 2018, 101, 1990-2004.	3.4	28
4	Utilizing Herbs and Microwave-Assisted Thermal Sterilization to Enhance Saltiness Perception in a Chicken Pasta Meal. Journal of Food Science, 2019, 84, 2313-2324.	3.1	25
5	Detection of Spicy Compounds Using the Electronic Tongue. Journal of Food Science, 2019, 84, 2619-2627.	3.1	24
6	Influence of wine composition on consumer perception and acceptance of Brettanomyces metabolites using temporal check-all-that-apply methodology. Food Research International, 2019, 116, 963-972.	6.2	23
7	Alcohol, Tannins, and Mannoprotein and their Interactions Influence the Sensory Properties of Selected Commercial Merlot Wines: A Preliminary Study. Journal of Food Science, 2016, 81, S2039-48.	3.1	20
8	Trained and consumer panel evaluation of sparkling wines sweetened to brut or demi sec residual sugar levels with three different sugars. Food Research International, 2017, 99, 173-185.	6.2	20
9	Quality of green beans (Phaseolus vulgaris L.) influenced by microwave and hot water pasteurization. Food Control, 2021, 124, 107936.	5.5	19
10	Parent-reported ease of eating foods of different textures in young children with Down syndrome. Journal of Texture Studies, 2019, 50, 426-433.	2.5	17
11	Influence of storage time and elevated ripening temperature on the chemical and sensory properties of white Cheddar cheese. Journal of Food Science, 2020, 85, 268-278.	3.1	17
12	Identification of a Salt Blend: Application of the Electronic Tongue, Consumer Evaluation, and Mixture Design Methodology. Journal of Food Science, 2019, 84, 327-338.	3.1	13
13	Determination of 4-ethylcatechol in a Merlot wine using sensory evaluation and the electronic tongue. International Journal of Food Science and Technology, 2017, 52, 2489-2496.	2.7	12
14	Sensory and chemical characteristics of 'dry' wines awarded gold medals in an international wine competition. Journal of Wine Research, 2019, 30, 204-219.	1.5	12
15	Strategic malting barley improvement for craft brewers through consumer sensory evaluation of malt and beer. Journal of Food Science, 2021, 86, 3628-3644.	3.1	12
16	Characterization of the sensory, chemical, and microbial quality of microwave-assisted, thermally pasteurized fried rice during storage. Journal of Food Science, 2020, 85, 2711-2719.	3.1	11
17	Development and application of specific questions to classify a child as food texture sensitive. Journal of Texture Studies, 2022, 53, 3-17.	2.5	11
18	Consumer sensory evaluation of aftertaste intensity and liking of spicy paneer cheese. International Journal of Food Science and Technology, 2020, 55, 2710-2718.	2.7	10

#	Article	IF	Citations
19	Eating behaviors in children with Down syndrome: Results of a home‐use test. Journal of Texture Studies, 2022, 53, 629-646.	2.5	9
20	Preference for and sensitivity to flavanol mean degree of polymerization in model wines is correlated with body composition. Appetite, 2020, 144, 104442.	3.7	8
21	Relationships among rheological, sensory, and wear behaviors of cheeses. Journal of Texture Studies, 2020, 51, 702-721.	2.5	8
22	Consumer Acceptance of a Ready-to-Eat Meal during Storage as Evaluated with a Home-Use Test. Foods, 2021, 10, 1623.	4.3	8
23	Chemical and Sensory Profiles of Merlot Wines Produced by Sequential Inoculation of Metschnikowia pulcherrima or Meyerzyma guilliermondii. Fermentation, 2021, 7, 126.	3.0	7
24	Development of a home‐use method for the evaluation of food products by children with and without Down syndrome. Journal of Texture Studies, 2021, 52, 424-446.	2.5	6
25	Detection of Red Wine Faults over Time with Flash Profiling and the Electronic Tongue. Beverages, 2021, 7, 52.	2.8	6
26	Quality changes in chicken livers during cooking. Poultry Science, 2021, 100, 101316.	3.4	6
27	Consumer perception of d'Anjou pear classified by dry matter at harvest using near‐infrared spectroscopy. International Journal of Food Science and Technology, 2019, 54, 2256-2265.	2.7	5
28	Food texture experiences across age groups in 4‐to 36‐month‐old children in the United States. Journal of Texture Studies, 2022, 53, 18-30.	2.5	5
29	From Ground to Glass: Evaluation of Unique Barley Varieties for Craft Malting, Craft Brewing, and Consumer Sensory. Beverages, 2022, 8, 30.	2.8	5
30	Consumer Acceptance of a Polyphenolic Coffee Beverage. Journal of Food Science, 2016, 81, S2817-S2823.	3.1	4
31	Does the order of presentation of extrinsic and intrinsic quality attributes matter when eliciting willingness to pay?. Journal of Food Science, 2021, 86, 3658-3671.	3.1	4
32	The potential for microwave technology and the ideal profile method to aid in salt reduction. Journal of Food Science, 2020, 85, 600-610.	3.1	4
33	Creating foods for older adults: Emotional responses and liking of microwave‐assisted thermal sterilization processed meals. Journal of Food Science, 2022, 87, 3173-3189.	3.1	3
34	From abstract to recognizable: Modeling tendencies of a basic salt solution and a tomato soup based on affective reactions. Journal of Sensory Studies, 2019, 34, e12510.	1.6	1
35	Panelists bias matrix estimation in a red wine trained panel: A potential tool for data pre‐treatment and feedback calibration. Journal of Chemometrics, 2019, 33, e3084.	1.3	0