Carolyn F Ross

List of Publications by Year
in descending order

35	435	759233	794594
papers	citations	12 h-index	19 g-index

35	35	35	397
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Food texture experiences across age groups in 4â€•to 36â€•monthâ€•old children in the United States. Journal of Texture Studies, 2022, 53, 18-30.	2.5	5
3	From Ground to Glass: Evaluation of Unique Barley Varieties for Craft Malting, Craft Brewing, and Consumer Sensory. Beverages, 2022, 8, 30.	2.8	5
4	Creating foods for older adults: Emotional responses and liking of microwaveâ€assisted thermal sterilization processed meals. Journal of Food Science, 2022, 87, 3173-3189.	3.1	3
5	Eating behaviors in children with Down syndrome: Results of a homeâ€use test. Journal of Texture Studies, 2022, 53, 629-646.	2.5	9
6	Development of a homeâ€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
7	Quality of green beans (Phaseolus vulgaris L.) influenced by microwave and hot water pasteurization. Food Control, 2021, 124, 107936.	5.5	19
8	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
9	Detection of Red Wine Faults over Time with Flash Profiling and the Electronic Tongue. Beverages, 2021, 7, 52.	2.8	6
10	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
11	Consumer Acceptance of a Ready-to-Eat Meal during Storage as Evaluated with a Home-Use Test. Foods, 2021, 10, 1623.	4.3	8
12	Chemical and Sensory Profiles of Merlot Wines Produced by Sequential Inoculation of Metschnikowia pulcherrima or Meyerzyma guilliermondii. Fermentation, 2021, 7, 126.	3.0	7
13	Quality changes in chicken livers during cooking. Poultry Science, 2021, 100, 101316.	3.4	6
14	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
15	Characterization of the sensory, chemical, and microbial quality of microwaveâ€assisted, thermally pasteurized fried rice during storage. Journal of Food Science, 2020, 85, 2711-2719.	3.1	11
16	Relationships among rheological, sensory, and wear behaviors of cheeses. Journal of Texture Studies, 2020, 51, 702-721.	2.5	8
17	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
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	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
20	Detection of Spicy Compounds Using the Electronic Tongue. Journal of Food Science, 2019, 84, 2619-2627.	3.1	24
21	Sensory and chemical characteristics of â€˜dryâ€™ wines awarded gold medals in an international wine competition. Journal of Wine Research, 2019, 30, 204-219.	1.5	12
22	Utilizing Herbs and Microwaveâ€Assisted Thermal Sterilization to Enhance Saltiness Perception in a Chicken Pasta Meal. Journal of Food Science, 2019, 84, 2313-2324.	3.1	25
23	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
24	Parentâ€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
25	Electronic Tongue and Consumer Sensory Evaluation of Spicy Paneer Cheese. Journal of Food Science, 2019, 84, 1563-1569.	3.1	42
26	Consumer perception of d'Anjou pear classified by dry matter at harvest using nearâ€infrared spectroscopy. International Journal of Food Science and Technology, 2019, 54, 2256-2265.	2.7	5
27	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
28	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
29	Panelists bias matrix estimation in a red wine trained panel: A potential tool for data preâ€treatment and feedback calibration. Journal of Chemometrics, 2019, 33, e3084.	1.3	0
30	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
31	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
32	Determination of 4â€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
33	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
34	Consumer Acceptance of a Polyphenolic Coffee Beverage. Journal of Food Science, 2016, 81, S2817-S2823.	3.1	4
35	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