

Rosires Deliza

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5001248/publications.pdf>

Version: 2024-02-01

130
papers

5,557
citations

76294

40
h-index

91828

69
g-index

134
all docs

134
docs citations

134
times ranked

4865
citing authors

#	ARTICLE	IF	CITATIONS
1	THE GENERATION OF SENSORY EXPECTATION BY EXTERNAL CUES AND ITS EFFECT ON SENSORY PERCEPTION AND HEDONIC RATINGS: A REVIEW. <i>Journal of Sensory Studies</i> , 1996, 11, 103-128.	0.8	548
2	Studying the influence of package shape and colour on consumer expectations of milk desserts using word association and conjoint analysis. <i>Food Quality and Preference</i> , 2010, 21, 930-937.	2.3	254
3	Influence of three non-sensory factors on consumer choice of functional yogurts over regular ones. <i>Food Quality and Preference</i> , 2010, 21, 361-367.	2.3	152
4	Application of high pressure technology in the fruit juice processing: benefits perceived by consumers. <i>Journal of Food Engineering</i> , 2005, 67, 241-246.	2.7	148
5	Comparison of two sensory profiling techniques based on consumer perception. <i>Food Quality and Preference</i> , 2010, 21, 417-426.	2.3	142
6	Consumer perception of probiotic yogurt: Performance of check all that apply (CATA), projective mapping, sorting and intensity scale. <i>Food Research International</i> , 2013, 54, 601-610.	2.9	140
7	APPLICATION OF A CHECK-ALL-THAT-APPLY QUESTION TO THE DEVELOPMENT OF CHOCOLATE MILK DESSERTS. <i>Journal of Sensory Studies</i> , 2010, 25, 67-86.	0.8	138
8	Consumer attitude towards information on non conventional technology. <i>Trends in Food Science and Technology</i> , 2003, 14, 43-49.	7.8	135
9	Developing a probiotic yogurt: Rheological, physico-chemical and microbiological aspects and adequacy of survival analysis methodology. <i>Journal of Food Engineering</i> , 2013, 114, 323-330.	2.7	120
10	Understanding consumers' perception of lamb meat using free word association. <i>Meat Science</i> , 2016, 117, 68-74.	2.7	120
11	Effect of a health claim and personal characteristics on consumer acceptance of fruit juices with different concentrations of açaí (<i>Euterpe oleracea</i> Mart.). <i>Appetite</i> , 2009, 53, 84-92.	1.8	118
12	Consumers' associations with wellbeing in a food-related context: A cross-cultural study. <i>Food Quality and Preference</i> , 2015, 40, 304-315.	2.3	117
13	Development of probiotic dairy beverages: Rheological properties and application of mathematical models in sensory evaluation. <i>Journal of Dairy Science</i> , 2013, 96, 16-25.	1.4	109
14	USE OF COMPUTER-GENERATED IMAGES AND CONJOINT ANALYSIS TO INVESTIGATE SENSORY EXPECTATIONS. <i>Journal of Sensory Studies</i> , 2003, 18, 465-486.	0.8	108
15	Nutritional properties of yellow mombin (<i>Spondias mombin</i> L.) pulp. <i>Food Research International</i> , 2011, 44, 2326-2331.	2.9	108
16	Labelling effects on consumer intention to purchase for soybean oil. <i>Food Quality and Preference</i> , 2005, 16, 275-282.	2.3	90
17	Relationship between involvement and functional milk desserts intention to purchase. Influence on attitude towards packaging characteristics. <i>Appetite</i> , 2010, 55, 298-304.	1.8	88
18	Sugar reduction in probiotic chocolate-flavored milk: Impact on dynamic sensory profile and liking. <i>Food Research International</i> , 2015, 75, 148-156.	2.9	88

#	ARTICLE	IF	CITATIONS
19	Consumer perceptions of risks of chemical and microbiological contaminants associated with food chains: a cross-national study. <i>International Journal of Consumer Studies</i> , 2013, 37, 73-83.	7.2	85
20	Effects of high hydrostatic pressure (HHP) on sensory characteristics of yellow passion fruit juice. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 469-477.	2.7	77
21	Identifying important package features of milk desserts using free listing and word association. <i>Food Quality and Preference</i> , 2010, 21, 621-628.	2.3	77
22	Food and wellbeing. Towards a consumer-based approach. <i>Appetite</i> , 2014, 74, 61-69.	1.8	74
23	Comparison of rapid sensory characterization methodologies for the development of functional yogurts. <i>Food Research International</i> , 2014, 64, 446-455.	2.9	73
24	Alternatives to reduce the bitterness, astringency and characteristic flavour of antioxidant extracts. <i>Food Research International</i> , 2009, 42, 871-878.	2.9	72
25	Comparison of intensity scales and CATA questions in new product development: Sensory characterisation and directions for product reformulation of milk desserts. <i>Food Quality and Preference</i> , 2015, 44, 183-193.	2.3	72
26	Do we all perceive food-related wellbeing in the same way? Results from an exploratory cross-cultural study. <i>Food Quality and Preference</i> , 2016, 52, 62-73.	2.3	70
27	Non conventional technologies and impact on consumer behavior. <i>Trends in Food Science and Technology</i> , 2000, 11, 188-193.	7.8	66
28	Consumers' attention to functional food labels: Insights from eye-tracking and change detection in a case study with probiotic milk. <i>LWT - Food Science and Technology</i> , 2016, 68, 160-167.	2.5	65
29	Modeling the growth of lactic acid bacteria in sliced ham processed by high hydrostatic pressure. <i>LWT - Food Science and Technology</i> , 2009, 42, 303-306.	2.5	54
30	How do front of pack nutrition labels affect healthfulness perception of foods targeted at children? Insights from Brazilian children and parents. <i>Food Quality and Preference</i> , 2018, 64, 111-119.	2.3	53
31	PARAFAC: Adjustment for modeling consumer study covering probiotic and conventional yogurt. <i>Food Research International</i> , 2012, 45, 211-215.	2.9	51
32	The role of information on consumer sensory, hedonic and wellbeing perception of sugar-reduced products: Case study with orange/pomegranate juice. <i>Food Quality and Preference</i> , 2017, 62, 227-236.	2.3	50
33	THE CONSUMER SENSORY PERCEPTION OF PASSION-FRUIT JUICE USING FREE-CHOICE PROFILING. <i>Journal of Sensory Studies</i> , 2005, 20, 17-27.	0.8	49
34	Consumer perceptions, attitudes and acceptance of new and traditional mate tea products. <i>Food Research International</i> , 2013, 53, 801-807.	2.9	48
35	Sensory analysis and species-specific PCR detect bovine milk adulteration of frescal (fresh) goat cheese. <i>Journal of Dairy Science</i> , 2014, 97, 6693-6699.	1.4	48
36	Influence of evoked contexts on hedonic product discrimination and sensory characterizations using CATA questions. <i>Food Quality and Preference</i> , 2017, 56, 138-148.	2.3	47

#	ARTICLE	IF	CITATIONS
37	Cheese. What is its contribution to the sodium intake of Brazilians?. <i>Appetite</i> , 2013, 66, 84-88.	1.8	46
38	Antioxidant dietary fibre from grape pomace flour or extract: Does it make any difference on the nutritional and functional value?. <i>Journal of Functional Foods</i> , 2019, 56, 276-285.	1.6	46
39	Effect of enzymatic treatment and filtration on sensory characteristics and physical stability of soymilk. <i>Food Control</i> , 2003, 14, 187-192.	2.8	45
40	Preferences and attitudes towards aÃaÃ-based products among North American consumers. <i>Food Research International</i> , 2011, 44, 1997-2008.	2.9	45
41	Logos indicating environmental sustainability in wine production: An exploratory study on how do Burgundy wine consumers perceive them. <i>Food Research International</i> , 2014, 62, 837-845.	2.9	42
42	How do different warning signs compare with the guideline daily amount and traffic-light system?. <i>Food Quality and Preference</i> , 2020, 80, 103821.	2.3	41
43	Consumer Liking of Fruit Juices with Different AÃaÃ-(<i>Euterpe oleracea</i> Mart.) Concentrations. <i>Journal of Food Science</i> , 2009, 74, S171-6.	1.5	40
44	Identifying motives underlying wine purchase decisions: Results from an exploratory free listing task with Burgundy wine consumers. <i>Food Research International</i> , 2014, 62, 860-867.	2.9	40
45	Difference thresholds for added sugar in chocolate-flavoured milk: Recommendations for gradual sugar reduction. <i>Food Research International</i> , 2016, 89, 448-453.	2.9	39
46	It is not all about information! Sensory experience overrides the impact of nutrition information on consumersâ choice of sugar-reduced drinks. <i>Food Quality and Preference</i> , 2019, 74, 1-9.	2.3	39
47	Are nutritional warnings more efficient than claims in shaping consumersâ healthfulness perception?. <i>Food Quality and Preference</i> , 2020, 79, 103749.	2.3	38
48	Brazilian consumer's perception of food processing technologies: A case study with fruit juice. <i>Food Research International</i> , 2019, 125, 108555.	2.9	35
49	CONSUMER EXPECTATIONS AND PERCEPTION OF CHOCOLATE MILK DESSERTS ENRICHED WITH ANTIOXIDANTS. <i>Journal of Sensory Studies</i> , 2010, 25, 243-260.	0.8	33
50	THE EFFECTS OF COLORED TEXTURED SOYBEAN PROTEIN (TSP) ON SENSORY AND PHYSICAL ATTRIBUTES OF GROUND BEEF PATTIES. <i>Journal of Sensory Studies</i> , 2002, 17, 121-132.	0.8	32
51	Soy and Brazil nut beverage: processing, composition, sensory, and color evaluation. <i>Food Science and Technology</i> , 2009, 29, 609-617.	0.8	32
52	CONSUMER PERCEPTION OF IRRADIATED FRUIT: A CASE STUDY USING CHOICE-BASED CONJOINT ANALYSIS. <i>Journal of Sensory Studies</i> , 2010, 25, 184-200.	0.8	32
53	Colour evaluation of a phycobiliprotein-rich extract obtained from <i>Nostoc</i> PCC9205 in acidic solutions and yogurt. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 598-605.	1.7	31
54	A study to guide breeding of new cultivars of organic cherry tomato following a consumer-driven approach. <i>Food Research International</i> , 2013, 51, 265-273.	2.9	31

#	ARTICLE	IF	CITATIONS
55	Consumer Sensory Characterization of Cooked Ham Using the Check-All-That-Apply (CATA) Methodology. <i>Food Engineering Reviews</i> , 2015, 7, 265-273.	3.1	31
56	The Importance of Brand, Product Information and Manufacturing Process in the Development of Novel Environmentally Friendly Vegetable Oils. <i>Journal of International Food and Agribusiness Marketing</i> , 1999, 10, 67-77.	1.0	29
57	The use of an online completion test to reveal important attributes in consumer choice: An empirical study on frozen burgers. <i>Food Quality and Preference</i> , 2016, 52, 255-261.	2.3	28
58	Influence of evoked contexts on rating-based conjoint analysis: Case study with lamb meat. <i>Food Quality and Preference</i> , 2016, 53, 168-175.	2.3	28
59	FORMULATION OF A SOY-“COFFEE BEVERAGE BY RESPONSE SURFACE METHODOLOGY AND INTERNAL PREFERENCE MAPPING. <i>Journal of Sensory Studies</i> , 2010, 25, 226-242.	0.8	27
60	Sensory, microbiological and physicochemical screening of probiotic cultures for the development of non-fermented probiotic milk. <i>LWT - Food Science and Technology</i> , 2017, 79, 234-241.	2.5	26
61	The effect of health/hedonic claims on consumer hedonic and sensory perception of sugar reduction: Case study with orange/passionfruit nectars. <i>Food Research International</i> , 2018, 108, 111-118.	2.9	26
62	Information Affects Consumer Assessment of Sweet and Bitter Solutions. <i>Journal of Food Science</i> , 1996, 61, 1080-1084.	1.5	25
63	The Effect of Packaging on the Perception of Minimally Processed Products. <i>Journal of International Food and Agribusiness Marketing</i> , 2004, 16, 71-83.	1.0	24
64	Effect of ultra-high pressure homogenization on viscosity and shear stress of fermented dairy beverage. <i>LWT - Food Science and Technology</i> , 2011, 44, 495-501.	2.5	24
65	Sugar reduction in fruit nectars: Impact on consumers' sensory and hedonic perception. <i>Food Research International</i> , 2018, 107, 371-377.	2.9	24
66	Viability of Probiotics in Goat Cheese During Storage and Under Simulated Gastrointestinal Conditions. <i>Food and Bioprocess Technology</i> , 2018, 11, 853-863.	2.6	24
67	Can front-of-pack nutrition labeling influence children's emotional associations with unhealthy food products? An experiment using emoji. <i>Food Research International</i> , 2019, 120, 217-225.	2.9	24
68	How do Brazilian consumers perceive a non-traditional and innovative fruit juice? An approach looking at the packaging. <i>Food Research International</i> , 2015, 74, 123-130.	2.9	23
69	Consumer perception of dry-cured sheep meat products: Influence of process parameters under different evoked contexts. <i>Meat Science</i> , 2017, 130, 30-37.	2.7	23
70	Consumer sensory and hedonic perception of sheep meat coppa under blind and informed conditions. <i>Meat Science</i> , 2018, 137, 201-210.	2.7	23
71	Examining the role of regional culture and geographical distances on the representation of unfamiliar foods in a continental-size country. <i>Food Quality and Preference</i> , 2020, 79, 103779.	2.3	23
72	The Effect of Extrinsic Product Attributes of Pineapple Juice on Consumer Intention to Purchase. <i>Journal of International Food and Agribusiness Marketing</i> , 2010, 22, 125-142.	1.0	21

#	ARTICLE	IF	CITATIONS
73	Concentration of pineapple juice by reverse osmosis: physicochemical characteristics and consumer acceptance. <i>Food Science and Technology</i> , 2011, 31, 905-910.	0.8	20
74	Tilapia-waste flour as a natural nutritional replacer for bread: A consumer perspective. <i>PLoS ONE</i> , 2018, 13, e0196665.	1.1	20
75	Comparison of two sugar reduction strategies with children: Case study with grape nectars. <i>Food Quality and Preference</i> , 2019, 71, 163-167.	2.3	20
76	How a Huottuja (Piaroa) community perceives genuine and false honey from the Venezuelan Amazon, by free-choice profile sensory method. <i>Revista Brasileira De Farmacognosia</i> , 2011, 21, 786-792.	0.6	19
77	Physicochemical and sensory characteristics of pasta enriched with fish (<i>Oreochromis niloticus</i>) waste flour. <i>LWT - Food Science and Technology</i> , 2019, 111, 751-758.	2.5	19
78	Gain vs. loss-framing for reducing sugar consumption: Insights from a choice experiment with six product categories. <i>Food Research International</i> , 2020, 136, 109458.	2.9	19
79	Rethinking sugar reduction in processed foods. <i>Current Opinion in Food Science</i> , 2021, 40, 58-66.	4.1	18
80	CARACTERIZAÇÃ#O PÃ“S-COLHEITA E SENSORIAL DE GENÃ“TIPOS DE BANANEIRAS TIPO PRATA. <i>Revista Brasileira De Fruticultura</i> , 2015, 37, 27-37.	0.2	17
81	Mixture design approach for the development of reduced fat lamb patties with carboxymethyl cellulose and inulin. <i>Food Science and Nutrition</i> , 2019, 7, 1328-1336.	1.5	17
82	Willingness to pay more for value-added pomegranate juice (<i>Punica granatum L.</i>): An open-ended contingent valuation. <i>Food Research International</i> , 2016, 89, 359-364.	2.9	16
83	DesidrataÃ§Ã#o por imersÃ#o-impregnaÃ§Ã#o e secagem por convecÃ§Ã#o de goiaba. <i>Pesquisa Agropecuaria Brasileira</i> , 2007, 42, 1479-1486.	0.9	15
84	Identifying promising accessions of cherry tomato: a sensory strategy using consumers and chefs. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1903-1914.	1.7	15
85	Can consumer segmentation in projective mapping contribute to a better understanding of consumer perception?. <i>Food Quality and Preference</i> , 2016, 47, 64-72.	2.3	15
86	Children and adults' sensory and hedonic perception of added sugar reduction in grape nectar. <i>Journal of Sensory Studies</i> , 2018, 33, e12317.	0.8	15
87	Whey hydrolysate-based ingredient with dual functionality: From production to consumer's evaluation. <i>Food Research International</i> , 2019, 122, 123-128.	2.9	15
88	Starch edible coating of papaya: effect on sensory characteristics. <i>Food Science and Technology</i> , 2012, 32, 84-92.	0.8	14
89	Impact of extruded sorghum genotypes on the rehydration and sensory properties of soluble beverages and the Brazilian consumers' perception of sorghum and cereal beverage using word association. <i>Journal of Cereal Science</i> , 2019, 89, 102793.	1.8	14
90	Comparison of Two Methodologies for Estimating Equivalent Sweet Concentration of High-Intensity Sweeteners with Untrained Assessors: Case Study with Orange/Pomegranate Juice. <i>Journal of Sensory Studies</i> , 2016, 31, 341-347.	0.8	13

#	ARTICLE	IF	CITATIONS
91	Percepç�o do consumidor frente aos riscos associados aos alimentos, sua seguran�a e rastreabilidade. Brazilian Journal of Food Technology, 2013, 16, 184-191.	0.8	13
92	Effects of Hydrostatic Pressure Processing on Texture and Color of Zebu Beef. Food and Bioprocess Technology, 2015, 8, 837-843.	2.6	12
93	The addition of golden flaxseed flour (<i>Linum usitatissimum</i> L.) in chicken burger: Effects on technological, sensory, and nutritional aspects. Food Science and Technology International, 2020, 26, 105-112.	1.1	12
94	Aceitabilidade de bebidas preparadas a partir de diferentes extratos hidrossol�veis de soja. Pesquisa Agropecuaria Brasileira, 2007, 42, 1779-1784.	0.9	11
95	Ecuadorian honey types described by Kichwa community in Rio Chico, Pastaza province, Ecuador using Free-Choice Profiling. Revista Brasileira De Farmacognosia, 2017, 27, 384-387.	0.6	11
96	Applying free word association to understand the perception of fish as a meal by Brazilians with different consumption frequencies. Journal of Sensory Studies, 2021, 36, e12628.	0.8	11
97	Healthy food innovation in sustainable food system 4.0: integration of entrepreneurship, research, and education. Current Opinion in Food Science, 2021, 42, 215-223.	4.1	11
98	Caracter�sticas de doce em massa de umbu verde e maduro e aceita�o pelos consumidores. Pesquisa Agropecuaria Brasileira, 2007, 42, 1329-1333.	0.9	11
99	What Do Consumers Think About Foods Processed by Ultraviolet Radiation and Ultrasound?. Foods, 2022, 11, 434.	1.9	10
100	Gen�tipos de sorgo para produ�o de barra de cereais. Pesquisa Agropecuaria Brasileira, 2012, 47, 287-293.	0.9	9
101	Consumers' attitude and opinion towards different types of fresh cheese: an exploratory study. Food Science and Technology, 2016, 36, 448-455.	0.8	9
102	Influence of intrinsic and extrinsic factors on consumer liking and wellbeing perception of two regular and probiotic milk products. Journal of Sensory Studies, 2017, 32, e12261.	0.8	9
103	How do processing technology and formulation influence consumers' choice of fruit juice?. International Journal of Food Science and Technology, 2020, 55, 2660-2668.	1.3	9
104	Application of emerging non-thermal technologies to sodium reduction in ready-to-eat fish products. Innovative Food Science and Emerging Technologies, 2021, 71, 102710.	2.7	9
105	Alterac�es oxidativas (cor e lip�dios) em presunto de peru tratado por Alta Press�o Hidrost�tica (APH). Food Science and Technology, 2010, 30, 852-857.	0.8	8
106	Consumer Perception of Novel Technologies. Food Engineering Series, 2018, , 1-20.	0.3	8
107	Do food-related emotional associations differ with socio-economic status? An exploratory qualitative study with Brazilian consumers. Food Research International, 2019, 116, 687-696.	2.9	8
108	Comparison of consumer-based methodologies for optimizing the development of new products: A case study with probiotic chocolate flavored milk. Food Science and Technology International, 2021, 27, 539-553.	1.1	8

#	ARTICLE	IF	CITATIONS
109	How are the sensory properties perceived by consumers? A case study with pressurized tropical mixed juice. <i>Food Research International</i> , 2022, 152, 110940.	2.9	8
110	Molho cremoso À base de extrato de soja: estabilidade, propriedades reológicas, valor nutricional e aceitabilidade do consumidor. <i>Food Science and Technology</i> , 2009, 29, 919-926.	0.8	7
111	Efeito de grãos conilon no perfil sensorial e aceitabilidade de bebidas de café. <i>Semina: Ciências Agrárias</i> , 2013, 34, 2297.	0.1	7
112	FREE CHOICE PROFILING, ACCEPTANCE AND PURCHASE INTENTION IN THE EVALUATION OF DIFFERENT BISCUIT FORMULATIONS. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 613-623.	1.5	6
113	Effectiveness of traffic light system on Brazilian consumers perception of food healthfulness. <i>Food Science and Human Wellness</i> , 2019, 8, 368-374.	2.2	6
114	Physicochemical properties, characteristics, and consumer acceptance of whole grain sorghum expanded extrudates. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15837.	0.9	5
115	Sensory Evaluation of Stingless Bee Pot-Honey. , 2013, , 349-361.		4
116	Does a time constraint modify results from rating-based conjoint analysis? Case study with orange/pomegranate juice bottles. <i>Food Research International</i> , 2016, 90, 244-250.	2.9	4
117	Fermented milk beverage: formulation and process. <i>Ciencia Rural</i> , 2019, 49, .	0.3	4
118	Effects of carrot incorporation and high hydrostatic pressure processing on fresh cheese: Antilisterial activity, carotenoid degradation, and sensory characteristics. <i>Food Science and Technology International</i> , 2019, 25, 597-607.	1.1	4
119	Taste perceptions mediate the effect of a health goal on food choice. <i>Food Quality and Preference</i> , 2021, 94, 104305.	2.3	4
120	Pressão hidrostática nos atributos sensoriais do nectar de mamão. <i>Ciencia Rural</i> , 2013, 43, 1898-1904.	0.3	4
121	Consumers' Attitudes toward the Use of an Edible Coating for Lamb Meat According to Label Information. <i>Foods</i> , 2022, 11, 323.	1.9	4
122	Alterações sensoriais em alface hidropônica cv. Regina minimamente processada e armazenada sob refrigeração. <i>Horticultura Brasileira</i> , 2002, 20, 63-66.	0.1	3
123	Expectations. , 2018, , 451-483.		2
124	Packagings for the transportation of persimmon and their effects on sensory characteristics. <i>Pesquisa Agropecuaria Brasileira</i> , 0, 54, .	0.9	2
125	How Do Nutritional Warnings Work on Commercial Products? Results From a Hypothetical Choice Experiment. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	2
126	Formulation, nutritive value and sensory evaluation of a new weaning food based on sweet corn (nutrimaiz) dehydrated pulp.. <i>Journal of Nutritional Science and Vitaminology</i> , 1990, 36, 587-597.	0.2	1

#	ARTICLE	IF	CITATIONS
127	Methodological Approaches for Measuring Consumer-Perceived Well-Being in a Food-Related Context. , 2018, , 183-200.		1
128	Development of tropical mixed juice with low added-sugar content: Sensory and nutritional aspects. Food Science and Technology International, 2021, , 108201322110208.	1.1	1
129	Shelf-life of a drum-dried high lysine sweet corn pulp. Food Control, 1991, 2, 176-180.	2.8	0
130	Formulation and characterization of dry mixes based on dehydrated fresh high-lysine corn. Plant Foods for Human Nutrition, 1995, 47, 13-19.	1.4	0