

Rosires Deliza

List of Publications by Year in descending order

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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	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
2	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
3	What Do Consumers Think About Foods Processed by Ultraviolet Radiation and Ultrasound?. <i>Foods</i> , 2022, 11, 434.	1.9	10
4	Comparison of consumer-based methodologies for optimizing the development of new products: A case study with probiotic chocolate flavored milk. <i>Food Science and Technology International</i> , 2021, 27, 539-553.	1.1	8
5	Applying free word association to understand the perception of fish as a meal by Brazilians with different consumption frequencies. <i>Journal of Sensory Studies</i> , 2021, 36, e12628.	0.8	11
6	Development of tropical mixed juice with low added-sugar content: Sensory and nutritional aspects. <i>Food Science and Technology International</i> , 2021, , 108201322110208.	1.1	1
7	Application of emerging non-thermal technologies to sodium reduction in ready-to-eat fish products. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102710.	2.7	9
8	Rethinking sugar reduction in processed foods. <i>Current Opinion in Food Science</i> , 2021, 40, 58-66.	4.1	18
9	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
10	Taste perceptions mediate the effect of a health goal on food choice. <i>Food Quality and Preference</i> , 2021, 94, 104305.	2.3	4
11	Healthy food innovation in sustainable food system 4.0: integration of entrepreneurship, research, and education. <i>Current Opinion in Food Science</i> , 2021, 42, 215-223.	4.1	11
12	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
13	Are nutritional warnings more efficient than claims in shaping consumers'™ healthfulness perception?. <i>Food Quality and Preference</i> , 2020, 79, 103749.	2.3	38
14	The addition of golden flaxseed flour (<i>Linum usitatissimum</i> L.) in chicken burger: Effects on technological, sensory, and nutritional aspects. <i>Food Science and Technology International</i> , 2020, 26, 105-112.	1.1	12
15	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
16	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
17	How do processing technology and formulation influence consumers'™ choice of fruit juice?. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2660-2668.	1.3	9
18	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

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19	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
20	Fermented milk beverage: formulation and process. <i>Ciencia Rural</i> , 2019, 49, .	0.3	4
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	Do food-related emotional associations differ with socio-economic status? An exploratory qualitative study with Brazilian consumers. <i>Food Research International</i> , 2019, 116, 687-696.	2.9	8
30	It is not all about information! Sensory experience overrides the impact of nutrition information on consumers' choice of sugar-reduced drinks. <i>Food Quality and Preference</i> , 2019, 74, 1-9.	2.3	39
31	Sugar reduction in fruit nectars: Impact on consumers' sensory and hedonic perception. <i>Food Research International</i> , 2018, 107, 371-377.	2.9	24
32	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
33	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
34	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
35	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
36	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

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37	Expectations. , 2018, , 451-483.		2
38	Consumer Perception of Novel Technologies. Food Engineering Series, 2018, , 1-20.	0.3	8
39	Tilapia-waste flour as a natural nutritional replacer for bread: A consumer perspective. PLoS ONE, 2018, 13, e0196665.	1.1	20
40	Methodological Approaches for Measuring Consumer-Perceived Well-Being in a Food-Related Context. , 2018, , 183-200.		1
41	Sensory, microbiological and physicochemical screening of probiotic cultures for the development of non-fermented probiotic milk. LWT - Food Science and Technology, 2017, 79, 234-241.	2.5	26
42	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
43	The role of information on consumer sensory, hedonic and wellbeing perception of sugar-reduced products: Case study with orange/pomegranate juice. Food Quality and Preference, 2017, 62, 227-236.	2.3	50
44	Consumer perception of dry-cured sheep meat products: Influence of process parameters under different evoked contexts. Meat Science, 2017, 130, 30-37.	2.7	23
45	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
46	Influence of evoked contexts on hedonic product discrimination and sensory characterizations using CATA questions. Food Quality and Preference, 2017, 56, 138-148.	2.3	47
47	Consumers' attitude and opinion towards different types of fresh cheese: an exploratory study. Food Science and Technology, 2016, 36, 448-455.	0.8	9
48	Does a time constraint modify results from rating-based conjoint analysis? Case study with orange/pomegranate juice bottles. Food Research International, 2016, 90, 244-250.	2.9	4
49	Do we all perceive food-related wellbeing in the same way? Results from an exploratory cross-cultural study. Food Quality and Preference, 2016, 52, 62-73.	2.3	70
50	The use of an online completion test to reveal important attributes in consumer choice: An empirical study on frozen burgers. Food Quality and Preference, 2016, 52, 255-261.	2.3	28
51	Consumers' attention to functional food labels: Insights from eye-tracking and change detection in a case study with probiotic milk. LWT - Food Science and Technology, 2016, 68, 160-167.	2.5	65
52	Difference thresholds for added sugar in chocolate-flavoured milk: Recommendations for gradual sugar reduction. Food Research International, 2016, 89, 448-453.	2.9	39
53	Willingness to pay more for value-added pomegranate juice (Punica granatum L.): An open-ended contingent valuation. Food Research International, 2016, 89, 359-364.	2.9	16
54	Influence of evoked contexts on rating-based conjoint analysis: Case study with lamb meat. Food Quality and Preference, 2016, 53, 168-175.	2.3	28

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55	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
56	Understanding consumers' perception of lamb meat using free word association. <i>Meat Science</i> , 2016, 117, 68-74.	2.7	120
57	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
58	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
59	CARACTERIZAÇÃO PÃO S-COLHEITA E SENSORIAL DE GENÓTIPOS DE BANANEIRAS TIPO PRATA. <i>Revista Brasileira De Fruticultura</i> , 2015, 37, 27-37.	0.2	17
60	Effects of Hydrostatic Pressure Processing on Texture and Color of Zebu Beef. <i>Food and Bioprocess Technology</i> , 2015, 8, 837-843.	2.6	12
61	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
62	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
63	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
64	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
65	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
66	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
67	Food and wellbeing. Towards a consumer-based approach. <i>Appetite</i> , 2014, 74, 61-69.	1.8	74
68	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
69	Comparison of rapid sensory characterization methodologies for the development of functional yogurts. <i>Food Research International</i> , 2014, 64, 446-455.	2.9	73
70	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
71	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
72	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

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73	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
74	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
75	Cheese. What is its contribution to the sodium intake of Brazilians?. <i>Appetite</i> , 2013, 66, 84-88.	1.8	46
76	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
77	Sensory Evaluation of Stingless Bee Pot-Honey. , 2013, , 349-361.		4
78	Consumer perceptions, attitudes and acceptance of new and traditional mate tea products. <i>Food Research International</i> , 2013, 53, 801-807.	2.9	48
79	Developing a prebiotic 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
80	Efeito de grãos conilon no perfil sensorial e aceitação de bebidas de café. <i>Seminário: Ciências Agrárias</i> , 2013, 34, 2297.	0.1	7
81	Pressão hidrostática nos atributos sensoriais do nectar de mamão. <i>Ciencia Rural</i> , 2013, 43, 1898-1904.	0.3	4
82	Percepção do consumidor frente aos riscos associados aos alimentos, sua segurança e rastreabilidade. <i>Brazilian Journal of Food Technology</i> , 2013, 16, 184-191.	0.8	13
83	PARAFAC: Adjustment for modeling consumer study covering probiotic and conventional yogurt. <i>Food Research International</i> , 2012, 45, 211-215.	2.9	51
84	Genótipos de sorgo para produção de barra de cereais. <i>Pesquisa Agropecuária Brasileira</i> , 2012, 47, 287-293.	0.9	9
85	Starch edible coating of papaya: effect on sensory characteristics. <i>Food Science and Technology</i> , 2012, 32, 84-92.	0.8	14
86	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
87	Preferences and attitudes towards açaí-based products among North American consumers. <i>Food Research International</i> , 2011, 44, 1997-2008.	2.9	45
88	Nutritional properties of yellow mombin (<i>Spondias mombin</i> L.) pulp. <i>Food Research International</i> , 2011, 44, 2326-2331.	2.9	108
89	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
90	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

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91	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
92	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
93	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
94	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
95	CONSUMER EXPECTATIONS AND PERCEPTION OF CHOCOLATE MILK DESSERTS ENRICHED WITH ANTIOXIDANTS. <i>Journal of Sensory Studies</i> , 2010, 25, 243-260.	0.8	33
96	Alterações oxidativas (cor e lipídios) em presunto de peru tratado por Alta Pressão Hidrostática (APH). <i>Food Science and Technology</i> , 2010, 30, 852-857.	0.8	8
97	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
98	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
99	Comparison of two sensory profiling techniques based on consumer perception. <i>Food Quality and Preference</i> , 2010, 21, 417-426.	2.3	142
100	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
101	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
102	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
103	Soy and Brazil nut beverage: processing, composition, sensory, and color evaluation. <i>Food Science and Technology</i> , 2009, 29, 609-617.	0.8	32
104	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
105	Consumer Liking of Fruit Juices with Different Ascorbic Acid Concentrations. <i>Journal of Food Science</i> , 2009, 74, S171-6.	1.5	40
106	Alternatives to reduce the bitterness, astringency and characteristic flavour of antioxidant extracts. <i>Food Research International</i> , 2009, 42, 871-878.	2.9	72
107	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
108	Effect of a health claim and personal characteristics on consumer acceptance of fruit juices with different concentrations of Ascorbic Acid (Ascorbic Acid Mart.). <i>Appetite</i> , 2009, 53, 84-92.	1.8	118

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109	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
110	Desidratação por imersão-impregnação e secagem por convecção de goiaba. <i>Pesquisa Agropecuaria Brasileira</i> , 2007, 42, 1479-1486.	0.9	15
111	Aceitabilidade de bebidas preparadas a partir de diferentes extratos hidrossolúveis de soja. <i>Pesquisa Agropecuaria Brasileira</i> , 2007, 42, 1779-1784.	0.9	11
112	Características de doce em massa de umbu verde e maduro e aceitação pelos consumidores. <i>Pesquisa Agropecuaria Brasileira</i> , 2007, 42, 1329-1333.	0.9	11
113	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
114	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
115	Labelling effects on consumer intention to purchase for soybean oil. <i>Food Quality and Preference</i> , 2005, 16, 275-282.	2.3	90
116	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
117	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
118	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
119	Consumer attitude towards information on non conventional technology. <i>Trends in Food Science and Technology</i> , 2003, 14, 43-49.	7.8	135
120	Alterações sensoriais em alface hidropônica cv. Regina minimamente processada e armazenada sob refrigeração. <i>Horticultura Brasileira</i> , 2002, 20, 63-66.	0.1	3
121	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
122	Non conventional technologies and impact on consumer behavior. <i>Trends in Food Science and Technology</i> , 2000, 11, 188-193.	7.8	66
123	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
124	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
125	Information Affects Consumer Assessment of Sweet and Bitter Solutions. <i>Journal of Food Science</i> , 1996, 61, 1080-1084.	1.5	25
126	Formulation and characterization of dry mixes based on dehydrated fresh high-lysine corn. <i>Plant Foods for Human Nutrition</i> , 1995, 47, 13-19.	1.4	0

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127	Shelf-life of a drum-dried high lysine sweet corn pulp. Food Control, 1991, 2, 176-180.	2.8	0
128	Formulation, nutritive value and sensory evaluation of a new weaning food based on sweet corn (nutrimaiz) dehydrated pulp.. Journal of Nutritional Science and Vitaminology, 1990, 36, 587-597.	0.2	1
129	Packagings for the transportation of persimmon and their effects on sensory characteristics. Pesquisa Agropecuaria Brasileira, 0, 54, .	0.9	2
130	How Do Nutritional Warnings Work on Commercial Products? Results From a Hypothetical Choice Experiment. Frontiers in Nutrition, 0, 9, .	1.6	2