

Carolina Chaya Romero

List of Publications by Year in descending order

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papers

1,527
citations

394421

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36
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docs citations

37
times ranked

1336
citing authors

#	ARTICLE	IF	CITATIONS
1	Beyond liking: Comparing the measurement of emotional response using EsSense Profile and consumer defined check-all-that-apply methodologies. <i>Food Quality and Preference</i> , 2013, 28, 193-205.	4.6	244
2	The impact of COVID-19 lockdown on food priorities. Results from a preliminary study using social media and an online survey with Spanish consumers. <i>Food Quality and Preference</i> , 2020, 86, 104028.	4.6	219
3	The influence of sensory and packaging cues on both liking and emotional, abstract and functional conceptualisations. <i>Food Quality and Preference</i> , 2013, 29, 146-156.	4.6	115
4	Using quantitative descriptive analysis and temporal dominance of sensations analysis as complementary methods for profiling commercial blackcurrant squashes. <i>Food Quality and Preference</i> , 2012, 25, 121-134.	4.6	90
5	Emotional response to wine: Sensory properties, age and gender as drivers of consumers' preferences. <i>Food Quality and Preference</i> , 2018, 66, 19-28.	4.6	87
6	Developing a reduced consumer-led lexicon to measure emotional response to beer. <i>Food Quality and Preference</i> , 2015, 45, 100-112.	4.6	85
7	The impact of using a written scenario when measuring emotional response to beer. <i>Food Quality and Preference</i> , 2016, 50, 38-47.	4.6	76
8	Testing a Spanish-version of the Food Neophobia Scale. <i>Food Quality and Preference</i> , 2013, 28, 222-225.	4.6	75
9	Individual differences and effect of phenolic compounds in the immediate and prolonged in-mouth aroma release and retronasal aroma intensity during wine tasting. <i>Food Chemistry</i> , 2019, 285, 147-155.	8.2	53
10	Influence of first position effect on emotional response. <i>Food Quality and Preference</i> , 2016, 49, 189-196.	4.6	48
11	A comparison of self-reported emotional and implicit responses to aromas in beer. <i>Food Quality and Preference</i> , 2017, 59, 68-80.	4.6	46
12	Effects of the measures envisaged in "Agenda 2000" on arable crop producers and beef and veal producers: an application of Positive Mathematical Programming to representative farms of a Spanish region. <i>Agricultural Systems</i> , 2001, 67, 121-138.	6.1	38
13	Measuring the Emotional Response to Beer and the Relative Impact of Sensory and Packaging Cues. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 49-60.	1.1	33
14	The impact of PROP and thermal taster status on the emotional response to beer. <i>Food Quality and Preference</i> , 2018, 68, 420-430.	4.6	31
15	Improvement of an emotional lexicon for the evaluation of beers. <i>Food Quality and Preference</i> , 2019, 71, 158-162.	4.6	28
16	l-(+)-Malic Acid Production by <i>Saccharomyces</i> spp. during the Alcoholic Fermentation of Wine (1). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 912-919.	5.2	27
17	Internal Quality Characterization of Fresh Tomato Fruits. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2004, 39, 339-345.	1.0	27
18	Impact of Using New Commercial Glutathione Enriched Inactive Dry Yeast Oenological Preparations on the Aroma and Sensory Properties of Wines. <i>International Journal of Food Properties</i> , 2014, 17, 987-1001.	3.0	23

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19	Effect of saliva composition and flow on inter-individual differences in the temporal perception of retronasal aroma during wine tasting. <i>Food Research International</i> , 2019, 126, 108677.	6.2	23
20	Use of the STATIS method to analyze time-intensity profiling data. <i>Food Quality and Preference</i> , 2004, 15, 3-12.	4.6	20
21	Effect of personality on the emotional response elicited by wines. <i>Food Quality and Preference</i> , 2019, 76, 39-46.	4.6	18
22	Comparison of methods to develop an emotional lexicon of wine: Conventional vs rapid-method approach. <i>Food Quality and Preference</i> , 2020, 83, 103920.	4.6	16
23	Exploring young consumers' attitudes and emotions to sensory and physicochemical properties of different red wines. <i>Food Research International</i> , 2021, 143, 110303.	6.2	15
24	Comparing a full and reduced version of a consumer-led lexicon to measure emotional response to beer. <i>Journal of Sensory Studies</i> , 2019, 34, e12481.	1.6	14
25	Sustainable and health claims vs sensory properties: Consumers' opinions and choices using a vegetable dip as example product. <i>Food Research International</i> , 2020, 137, 109521.	6.2	14
26	EFFECT OF HEATING CONTROL STRATEGIES ON GREENHOUSE ENERGY EFFICIENCY: EXPERIMENTAL RESULTS AND MODELING. <i>Transactions of the ASABE</i> , 2006, 49, 143-155.	1.1	11
27	Internal preference mapping of milk-fruit beverages: Influence of color and appearance on its acceptability. <i>Food Science and Nutrition</i> , 2018, 6, 27-35.	3.4	11
28	Effect of water regime change in a mature <i>Arundo donax</i> crop under a Xeric Mediterranean climate. <i>Biomass and Bioenergy</i> , 2018, 115, 203-209.	5.7	8
29	Stratification and sample size of data sources for agricultural mathematical programming models. <i>Mathematical and Computer Modelling</i> , 2006, 43, 530-535.	2.0	6
30	Regional Embeddedness Segments Across Fifteen Countries. <i>Journal of Culinary Science and Technology</i> , 2013, 11, 322-335.	1.4	6
31	Alveoconsistograph evaluation of rheological properties of rye doughs. <i>Spanish Journal of Agricultural Research</i> , 2009, 7, 638.	0.6	5
32	A new index for predicting differences in repeatability of Time-Intensity curves: Time-Intensity Reliability Index (TI-RI). <i>Food Quality and Preference</i> , 2019, 76, 33-38.	4.6	4
33	Insights on the effect of age and gender on in-mouth volatile release during wine tasting. <i>Food Research International</i> , 2022, 155, 111100.	6.2	3
34	Effects of Geographical Stratification in a Farm Accountancy Data Network on the Accuracy of the Estimates. <i>Journal of Agricultural Economics</i> , 2008, 50, 388-399.	3.5	2
35	Influence of gastronomic improvement of a menu on consumers' perceived wellbeing in a real context study. <i>International Journal of Gastronomy and Food Science</i> , 2020, 21, 100219.	3.0	2
36	Emotion in beverages. , 2021, , 731-771.		2

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37	Compara��o do Coeficiente Global de Perdas de Calor para casa de vegeta��o aquecida usando diferentes t�cnicas para efici�ncia energ�tica. Engenharia Agr�cola, 2006, 26, 354-364.	0.7	2