Caterina Dinnella

List of Publications by Year
in descending order

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Version: 2024-02-01

88	3,156	147726	175177
papers	citations	31 h-index	52 g-index

93	93	93	3113
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Increasing vegetable intakes: rationale and systematic review of published interventions. European Journal of Nutrition, 2016, 55, 869-896.	1.8	193
2	How does it make you feel? A new approach to measuring emotions in food product experience. Food Quality and Preference, 2014, 37, 109-122.	2.3	192
3	Exploring influences on food choice in a large population sample: The Italian Taste project. Food Quality and Preference, 2017, 59, 123-140.	2.3	128
4	Prediction of perceived astringency induced by phenolic compounds. Food Quality and Preference, 2004, 15, 761-769.	2.3	111
5	Associations between food neophobia and responsiveness to â€œwarningâ€•chemosensory sensations in food products in a large population sample. Food Quality and Preference, 2018, 68, 113-124.	2.3	100
6	Saliva Characteristics and Individual Sensitivity to Phenolic Astringent Stimuli. Chemical Senses, 2009, 34, 295-304.	1.1	97
7	Projective Mapping for interpreting wine aroma differences as perceived by naÃ¯ve and experienced assessors. Food Quality and Preference, 2013, 29, 6-15.	2.3	93
8	The impact of individual variations in taste sensitivity on coffee perceptions and preferences. Physiology and Behavior, 2015, 138, 219-226.	1.0	91
9	The influence of psychological traits, beliefs and taste responsiveness on implicit attitudes toward plant- and animal-based dishes among vegetarians, flexitarians and omnivores. Food Quality and Preference, 2018, 68, 276-291.	2.3	85
10	Inclusion of Hermetia illucens larvae meal on rainbow trout (Oncorhynchus mykiss) feed: effect on sensory profile according to static and dynamic evaluations. Journal of the Science of Food and Agriculture, 2017, 97, 3402-3411.	1.7	82
11	Individual astringency responsiveness affects the acceptance of phenol-rich foods. Appetite, 2011, 56, 633-642.	1.8	81
12	Temporary Modification of Salivary Protein Profile and Individual Responses to Repeated Phenolic Astringent Stimuli. Chemical Senses, 2010, 35, 75-85.	1.1	76
13	Smell and taste changes are early indicators of the COVID-19 pandemic and political decision effectiveness. Nature Communications, 2020, 11, 5152.	5.8	74
14	Personality traits and gender influence liking and choice of food pungency. Food Quality and Preference, 2018, 66, 113-126.	2.3	73
15	Prediction of perceived astringency induced by phenolic compounds II: Criteria for panel selection and preliminary application on wine samples. Food Quality and Preference, 2006, 17, 96-107.	2.3	70
16	Sensory functionality of extra-virgin olive oil in vegetable foods assessed by Temporal Dominance of Sensations and Descriptive Analysis. Food Quality and Preference, 2012, 26, 141-150.	2.3	69
17	A new approach in TDS data analysis: A case study on sweetened coffee. Food Quality and Preference, 2013, 30, 33-46.	2.3	67
18	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. Food Quality and Preference, 2019, 73, 25-37.	2.3	67

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19	Comparison of three nudge interventions (priming, default option, and perceived variety) to promote vegetable consumption in a self-service buffet setting. PLoS ONE, 2017, 12, e0176028.	1.1	66
20	Spectrophotometric assay using o-phtaldialdehyde for the determination of transglutaminase activity on casein. Food Chemistry, 2002, 78, 363-368.	4.2	56
21	Relationship Between Odor Intensity Estimates and COVID-19 Prevalence Prediction in a Swedish Population. Chemical Senses, 2020, 45, 449-456.	1.1	53
22	Bioaccessibility and Antioxidant Activity Stability of Phenolic Compounds from Extra-Virgin Olive Oils during in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2007, 55, 8423-8429.	2.4	48
23	Sensory determinants of stated liking for vegetable names and actual liking for canned vegetables: A cross-country study among European adolescents. Appetite, 2016, 107, 339-347.	1.8	46
24	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. Chemical Senses, 2018, 43, 697-710.	1.1	45
25	Investigating preferred coffee consumption contexts using open-ended questions. Food Quality and Preference, 2017, 61, 63-73.	2.3	42
26	Liking and consumption of vegetables with more appealing and less appealing sensory properties: Associations with attitudes, food neophobia and food choice motivations in European adolescents. Food Quality and Preference, 2019, 75, 179-186.	2.3	42
27	Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. Nutrients, 2020, 12, 1778.	1.7	41
28	An exploratory study of sensory attributes and consumer traits underlying liking for and perceptions of freshness for ready to eat mixed salad leaves in Italy. Food Research International, 2014, 59, 108-116.	2.9	40
29	A sensory- and consumer-based approach to optimize cheese enrichment with grape skin powders. Journal of Dairy Science, 2016, 99, 194-204.	1.4	38
30	Global Profile: Going beyond liking to better understand product experience. Food Research International, 2019, 121, 205-216.	2.9	37
31	Consumption of a High Quantity and a Wide Variety of Vegetables Are Predicted by Different Food Choice Motives in Older Adults from France, Italy and the UK. Nutrients, 2017, 9, 923.	1.7	35
32	Influences of Psychological Traits and PROP Taster Status on Familiarity with and Choice of Phenol-Rich Foods and Beverages. Nutrients, 2019, 11, 1329.	1.7	35
33	When are â€œDish of the Dayâ€•nudges most effective to increase vegetable selection?. Food Policy, 2019, 85, 15-27.	2.8	34
34	Functional and sensory properties of phenolic compounds from unripe grapes in vegetable food prototypes. Food Chemistry, 2020, 315, 126291.	4.2	31
35	Promotion of novel plant-based dishes among older consumers using the â€˜dish of the dayâ€™ as a nudging strategy in 4 EU countries. Food Quality and Preference, 2019, 75, 260-272.	2.3	30
36	Childrenâ€™s selection of emojis to express food-elicited emotions in varied eating contexts. Food Quality and Preference, 2020, 85, 103953.	2.3	28

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37	Remote testing: Sensory test during Covid-19 pandemic and beyond. Food Quality and Preference, 2022, 96, 104437.	2.3	27
38	Associations between human fungiform papillae and responsiveness to oral stimuli: effects of individual variability, population characteristics, and methods for papillae quantification. Chemical Senses, 2018, 43, 313-327.	1.1	25
39	The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods. Food Quality and Preference, 2021, 93, 104250.	2.3	25
40	Core-shell functional microspheres by dispersion polymerization: 2. Synthesis and characterization. Polymer, 1996, 37, 343-347.	1.8	23
41	Assessing the extent and timing of chemosensory impairments during COVID-19 pandemic. Scientific Reports, 2021, 11, 17504.	1.6	23
42	Preparation and properties of an immobilized soluble-insoluble pectinlyase. Process Biochemistry, 1995, 30, 151-157.	1.8	22
43	Sensory Properties of Underâ€Roasted Coffee Beverages. Journal of Food Science, 2013, 78, S1290-300.	1.5	22
44	Individual differences in perceived complexity are associated with different affective responses to alcoholic cocktails. Food Quality and Preference, 2019, 76, 47-59.	2.3	21
45	Sensory and chemical profile of a phenolic extract from olive mill waste waters in plant-base food with varied macro-composition. Food Research International, 2019, 119, 236-243.	2.9	21
46	Grape seed proteins: a new fining agent for astringency reduction in red wine. Australian Journal of Grape and Wine Research, 2013, 19, 153-160.	1.0	20
47	Caffeine metabolism rate influences coffee perception, preferences and intake. Food Quality and Preference, 2016, 53, 97-104.	2.3	20
48	Impact of a nudging intervention and factors associated with vegetable dish choice among European adolescents. European Journal of Nutrition, 2020, 59, 231-247.	1.8	20
49	Consumer Perception of Dryâ€Cured Ham â€“ A Crossâ€Cultural Study in <scp>I</scp>taly, <scp>N</scp>orway and <scp>S</scp>pain. Journal of Sensory Studies, 2013, 28, 450-466.	0.8	18
50	Profiling Individual Differences in Alcoholic Beverage Preference and Consumption: New Insights from a Large-Scale Study. Foods, 2020, 9, 1131.	1.9	18
51	The use of enzymes for thermal process monitoring: modification of milk alkaline phosphatase heat resistance by means of an immobilization technique. Food Control, 2004, 15, 427-433.	2.8	17
52	Prediction of grape polyphenol astringency by means of a fluorimetric micro-plate assay. Food Chemistry, 2009, 113, 325-330.	4.2	17
53	Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. Nutrients, 2020, 12, 1374.	1.7	15
54	Combined influence of TAS2R38 genotype and PROP phenotype on the intensity of basic tastes, astringency and pungency in the Italian taste project. Food Quality and Preference, 2022, 95, 104361.	2.3	15

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55	Astringency Perception and Heritability Among Young Finnish Twins. Chemosensory Perception, 2011, 4, 134-144.	0.7	14
56	Exploring salient dimensions in a free sorting task: A cross-country study within the elderly population. Food Quality and Preference, 2017, 60, 19-30.	2.3	14
57	Nudging using the â€˜dish of the dayâ€™ strategy does not work for plantâ€based meals in a <scp>D</scp>anish sample of adolescent and older people. International Journal of Consumer Studies, 2018, 42, 327-334.	7.2	14
58	Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: Relationships between sensory modalities and impact on the hedonic response. Food Quality and Preference, 2021, 88, 104112.	2.3	14
59	Pectolytic enzymes co-immobilization on Î³-alumina spheres via organophosphate compounds. Process Biochemistry, 1997, 32, 715-722.	1.8	13
60	Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. Food Quality and Preference, 2019, 78, 103729.	2.3	13
61	Comparing Manual Counting to Automated Image Analysis for the Assessment of Fungiform Papillae Density on Human Tongue. Chemical Senses, 2017, 42, 553-561.	1.1	12
62	Winemaking Byproducts as Source of Antioxidant Components: Consumersâ€™ Acceptance and Expectations of Phenol-Enriched Plant-Based Food. Antioxidants, 2020, 9, 661.	2.2	12
63	Liking patterns moderate the relationship between sensory, emotional and context appropriateness profiles: Evidences from a Global Profile study on alcoholic cocktails. Food Quality and Preference, 2020, 83, 103904.	2.3	11
64	Does Responsiveness to Basic Tastes Influence Preadolescentsâ€™ Food Liking? Investigating Taste Responsiveness Segment on Bitter-Sour-Sweet and Salty-Umami Model Food Samples. Nutrients, 2021, 13, 2721.	1.7	11
65	The combined use of temporal dominance of sensations (TDS) and discrete time-intensity (DTI) to describe the dynamic sensory profile of alcoholic cocktails. Food Quality and Preference, 2021, 93, 104281.	2.3	11
66	Danish adolescents like their vegetables fresh rather than frozen or canned. International Journal of Gastronomy and Food Science, 2017, 9, 29-33.	1.3	10
67	An olfactory self-test effectively screens for COVID-19. Communications Medicine, 2022, 2, .	1.9	10
68	Immobilization of an endopectinlyase on Î³-alumina: Study of factors influencing the biocatalytic matrix stability. Journal of Chemical Technology and Biotechnology, 1994, 59, 237-241.	1.6	9
69	Influence of pig genetic type on sensory properties and consumer acceptance of Parma, San Daniele and Toscano dryâ€cured hams. Journal of the Science of Food and Agriculture, 2016, 96, 798-806.	1.7	9
70	Consumer categorization of plant-based dishes: Implications for promoting vegetable consumption. Food Quality and Preference, 2019, 76, 133-145.	2.3	9
71	Phenol-Rich Food Acceptability: The Influence of Variations in Sweetness Optima and Sensory-Liking Patterns. Nutrients, 2021, 13, 866.	1.7	9
72	Attentional bias for vegetables is negatively associated with acceptability and is related to sensory properties. Food Quality and Preference, 2022, 96, 104429.	2.3	9

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73	Enhanced utilisation of nonmarketable fish: physical, nutritional and sensory properties of â€˜clean labelâ€™ fish burgers. International Journal of Food Science and Technology, 2019, 54, 593-601.	1.3	8
74	Sensory perception and food neophobia drive liking of functional plantâ€based food enriched with winemaking byâ€products. Journal of Sensory Studies, 2022, 37, e12710.	0.8	8
75	INFLUENCES OF RIPENING STAGE ON QUALITY INDEXES IN APRICOT FOR FRESH MARKET AND PROCESSING. Acta Horticulturae, 2006, , 523-528.	0.1	6
76	Relationships between Intensity and Liking for Chemosensory Stimuli in Food Models: A Large-Scale Consumer Segmentation. Foods, 2022, 11, 5.	1.9	6
77	Pectin degradation in UF-membrane reactors with commercial pectinases. Progress in Biotechnology, 1996, , 439-449.	0.2	5
78	Sensory acceptability and personality traits both determine which contexts are preferred for consumption of alcoholic cocktails. Food Quality and Preference, 2020, 85, 103978.	2.3	5
79	Development of an emoji-based self-report measurement tool to measure emotions elicited by foods in preadolescents. Food Quality and Preference, 2022, , 104585.	2.3	5
80	PERCEIVED ASTRINGENCY IN WINE: A PREDICTIVE MODEL. Acta Horticulturae, 2007, , 523-532.	0.1	4
81	The relationship between disgust sensitivity and BMI: Is the food disgusting or am I?. Food Quality and Preference, 2021, 92, 104222.	2.3	4
82	Quantification of polyamine losses during manipulation and assay procedures. Phytochemical Analysis, 1992, 3, 110-116.	1.2	3
83	Immobilization and reactivity of enzymes on functional particles prepared by dispersion polymerization. Macromolecular Rapid Communications, 1994, 15, 909-915.	2.0	3
84	Fresh plant tissue softening by means of an immobilized solubleâ€insoluble endopectinlyase. International Journal of Food Science and Technology, 1995, 30, 391-396.	1.3	3
85	Italian meals. , 2009, , 359-376.		3
86	Immobilised pectinase efficiency in the depolymerisation of pectin in a model solution and apple juice. Progress in Biotechnology, 1996, , 971-978.	0.2	2
87	Attitudes to Food in Italy: Evidence from the Italian Taste Project. , 2020, , 1381-1405.		2
88	Exploring the association between oral tactile sensitivity measures and phenotypic markers of oral responsiveness. Journal of Texture Studies, 2022, , .	1.1	2