Djin G Liem

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5563526/publications.pdf

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37 papers	1,439 citations	393982 19 h-index	329751 37 g-index
38 all docs	38 docs citations	38 times ranked	1588 citing authors

#	Article	IF	Citations
1	Identifying opportunities for strengthening advice to enhance vegetable liking in the early years of life: qualitative consensus and triangulation methods. Public Health Nutrition, 2022, 25, 1217-1232.	1.1	3
2	Physicochemical properties and microbial safety of reducedâ€sugar chocolateâ€flavored milk. Journal of Food Processing and Preservation, 2022, 46, .	0.9	5
3	Assessment of the triangle test methodology for determining umami discrimination status. Chemical Senses, 2022, 47, .	1.1	4
4	Optimisation of natural sweeteners for sugar reduction in chocolate flavoured milk and their impact on sensory attributes. International Dairy Journal, 2021, 115, 104922.	1.5	21
5	Using an online photo based questionnaire to predict tasted liking and amount sampled of familiar and unfamiliar foods by female nutrition students. Journal of Sensory Studies, 2021, 36, .	0.8	5
6	Addition of a visual cue to rice increases perceived flavour intensity but not liking. Food Research International, 2021, 139, 109922.	2.9	1
7	Identifying ideal product composition of chocolateâ€flavored milk using preference mapping. Journal of Food Science, 2021, 86, 3205-3218.	1.5	7
8	Consumer Acceptance of Brown and White Rice Varieties. Foods, 2021, 10, 1950.	1.9	15
9	Sugar Reduction in Dairy Food: An Overview with Flavoured Milk as an Example. Foods, 2020, 9, 1400.	1.9	26
10	Femalesâ€™ ability to discriminate MSG from NaCl influences perceived intensity but not liking of MSG added vegetable broths. Journal of Food Science, 2020, 85, 3934-3942.	1.5	8
11	Association between food liking and the dietary quality in Australian young adults. Asia Pacific Journal of Clinical Nutrition, 2020, 29, 166-174.	0.3	2
12	Umami as an â€˜Alimentaryâ€™ Taste. A New Perspective on Taste Classification. Nutrients, 2019, 11, 182.	1.7	81
13	The Response of More Health Focused and Less Health Focused People to a Physical Activity Calorie Equivalent Label on Discretionary Snack Foods. Nutrients, 2019, 11, 525.	1.7	7
14	Salt Preference and Ability to Discriminate between Salt Content of Two Commercially Available Products of Australian Primary Schoolchildren. Nutrients, 2019, 11, 388.	1.7	5
15	The Influence of Taste Liking on the Consumption of Nutrient Rich and Nutrient Poor Foods. Frontiers in Nutrition, 2019, 6, 174.	1.6	69
16	Supersize me. Serving carrots whole versus diced influences childrenâ€™s consumption. Food Quality and Preference, 2019, 74, 30-37.	2.3	16
17	The relationship between culture, food liking, and body mass index in Australian and Thai young adults. Asia Pacific Journal of Clinical Nutrition, 2019, 28, 634-644.	0.3	1
18	Physical activity-equivalent label reduces consumption of discretionary snack foods. Public Health Nutrition, 2018, 21, 1435-1443.	1.1	12

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19	Assessing Food Liking: Comparison of Food Liking Questionnaires and Direct Food Tasting in Two Cultures. Nutrients, 2018, 10, 1957.	1.7	13
20	Sustainability Descriptive Labels on Farmed Salmon: Do Young Educated Consumers Like It More?. Sustainability, 2018, 10, 2397.	1.6	10
21	Infantsâ€™ and Childrenâ€™s Salt Taste Perception and Liking: A Review. Nutrients, 2017, 9, 1011.	1.7	55
22	An Investigation of Sensory Specific Satiety and Food Size When Children Consume a Whole or Diced Vegetable. Foods, 2017, 6, 55.	1.9	9
23	Short communication: Influence of labeling on Australian and Chinese consumersâ€™ liking of milk with short (pasteurized) and long (UHT) shelf life. Journal of Dairy Science, 2016, 99, 1747-1754.	1.4	27
24	Parentsâ€™ food choice motives and their associations with childrenâ€™s food preferences. Public Health Nutrition, 2015, 18, 1018-1027.	1.1	74
25	Cross-Sectional Study of 24-Hour Urinary Electrolyte Excretion and Associated Health Outcomes in a Convenience Sample of Australian Primary Schoolchildren: The Salt and Other Nutrients in Children (SONIC) Study Protocol. JMIR Research Protocols, 2015, 4, e7.	0.5	23
26	The Effect of Sugar-Free Versus Sugar-Sweetened Beverages on Satiety, Liking and Wanting: An 18 Month Randomized Double-Blind Trial in Children. PLoS ONE, 2013, 8, e78039.	1.1	42
27	Health labelling can influence taste perception and use of table salt for reduced-sodium products. Public Health Nutrition, 2012, 15, 2340-2347.	1.1	68
28	Effects of health labels on expected and actual taste perception of soup. Food Quality and Preference, 2012, 25, 192-197.	2.3	99
29	Reducing Sodium in Foods: The Effect on Flavor. Nutrients, 2011, 3, 694-711.	1.7	216
30	Prediction of children's flavour preferences. Effect of age and stability in reported preferences. Appetite, 2010, 55, 69-75.	1.8	22
31	Influence of shape and flavour on children's boredom of snack products.. International Journal of Behavioral Nutrition and Physical Activity, 2009, 6, 38.	2.0	31
32	Fruit consumption of boys (8â€“11 years) is related to preferences for sour taste. Appetite, 2006, 46, 93-96.	1.8	32
33	Sour Taste Preferences of Children Relate to Preference for Novel and Intense Stimuli. Chemical Senses, 2004, 29, 713-720.	1.1	39
34	Consistency of sensory testing with 4- and 5-year-old children. Food Quality and Preference, 2004, 15, 541-548.	2.3	43
35	Sweet and sour preferences in young children and adults: role of repeated exposure. Physiology and Behavior, 2004, 83, 421-429.	1.0	174
36	Sweet preferences and sugar consumption of 4- and 5-year-old children: role of parents. Appetite, 2004, 43, 235-245.	1.8	64

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37	Heightened Sour Preferences During Childhood. Chemical Senses, 2003, 28, 173-180.	1.1	106