

Elisabetta Moneta

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

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times ranked

1078
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Influence of wine traits and context on liking, intention to consume, wine-evoked emotions and perceived sensory sensations. Food Quality and Preference, 2021, 93, 104268. | 4.6 | 16 |
| 2 | Sensory Traits and Consumerâ€™s Perceived Quality of Traditional and Modern Fresh Market Tomato Varieties: A Study in Three European Countries. Foods, 2021, 10, 2521. | 4.3 | 7 |
| 3 | Influence of different test conditions on the emotional responses elicited by beers. Food Quality and Preference, 2020, 83, 103895. | 4.6 | 27 |
| 4 | Do immersive techniques help to capture consumer reality?. Food Quality and Preference, 2019, 77, 123-134. | 4.6 | 44 |
| 5 | Reprint of "Capturing consumer perception of vegetable freshness in a simulated real-life taste situation". Food Research International, 2019, 117, 2-9. | 6.2 | 4 |
| 6 | Capturing consumer perception of vegetable freshness in a simulated real-life taste situation. Food Research International, 2018, 105, 764-771. | 6.2 | 53 |
| 7 | Impact of early harvesting and two cold storage technologies on eating quality of red ripe tomatoes. European Food Research and Technology, 2018, 244, 805-818. | 3.3 | 9 |
| 8 | Nutraceutical Improvement Increases the Protective Activity of Broccoli Sprout Juice in a Human Intestinal Cell Model of Gut Inflammation. Pharmaceuticals, 2016, 9, 48. | 3.8 | 21 |
| 9 | Effect of the use of anti-hail nets on codling moth (<i>Cydia pomonella</i>) and organoleptic quality of apple (cv. Braeburn) grown in Alto Adige Region (northern Italy). Journal of the Science of Food and Agriculture, 2016, 96, 2025-2032. | 3.5 | 16 |
| 10 | Effect of extraction conditions and storage time on the sensory profile of monovarietal extra virgin olive oil (cv Carboncella) and chemical drivers of sensory changes. LWT - Food Science and Technology, 2015, 63, 281-288. | 5.2 | 12 |
| 11 | Saliva from Obese Individuals Suppresses the Release of Aroma Compounds from Wine. PLoS ONE, 2014, 9, e85611. | 2.5 | 98 |
| 12 | Effect of oxygen reduction during malaxation on the quality of extra virgin olive oil (Cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (C Science and Technology, 2014, 59, 163-172. | 5.2 | 23 |
| 13 | Investigating physicochemical, volatile and sensory parameters playing a positive or a negative role on tomato liking. Food Research International, 2013, 50, 409-419. | 6.2 | 53 |
| 14 | Qualitative data analysis for an exploratory sensory study of grechetto wine. Analytica Chimica Acta, 2010, 660, 63-67. | 5.4 | 25 |
| 15 | Sensory Quality of Fresh French and Dutch Market Tomatoes: A Preference Mapping Study with Italian Consumers. Journal of Food Science, 2010, 75, S55-67. | 3.1 | 61 |
| 16 | Consumer Preferences for Fresh Tomato at the European Scale: A Common Segmentation on Taste and Firmness. Journal of Food Science, 2010, 75, S531-41. | 3.1 | 113 |
| 17 | TASTE PERCEPTION OF UMAMIâ€™RICH DISHES IN ITALIAN CULINARY TRADITION. Journal of Sensory Studies, 2009, 24, 554-580. | 1.6 | 13 |
| 18 | SENSORY CHARACTERISTICS OF TRADITIONAL FIELD GROWN TOMATO GENOTYPES IN SOUTHERN ITALY. Journal of Food Quality, 2007, 30, 878-895. | 2.6 | 22 |

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|----|--|-----|-----------|
| 19 | Internal quality of fresh and cold stored celery petioles described by sensory profile, chemical and instrumental measurements. European Food Research and Technology, 2006, 222, 590-599. | 3.3 | 22 |
| 20 | Use of electronic nose and trained sensory panel in the evaluation of tomato quality. Journal of the Science of Food and Agriculture, 2000, 80, 63-71. | 3.5 | 63 |
| 21 | Chemical compounds and sensory assessment of kiwifruit (<i>Actinidia chinensis</i> (Planch.) var.) Tj ETQq1 1 0.784314 8.2 / Overlock 10 | 8.2 | 43 |
| 22 | Sensory evaluation of walnut fruit. Food Quality and Preference, 1997, 8, 35-43. | 4.6 | 26 |
| 23 | Comparison of multivariate methods of analysis to evaluate panellists' performance. Food Quality and Preference, 1991, 3, 201-208. | 4.6 | 8 |