

Elisabetta Moneta

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5831393/publications.pdf>

Version: 2024-02-01

23
papers

779
citations

567247

15
h-index

642715

23
g-index

23
all docs

23
docs citations

23
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. <i>Food Quality and Preference</i> , 2021, 93, 104268.	4.6	16
2	Sensory Traits and Consumer's Perceived Quality of Traditional and Modern Fresh Market Tomato Varieties: A Study in Three European Countries. <i>Foods</i> , 2021, 10, 2521.	4.3	7
3	Influence of different test conditions on the emotional responses elicited by beers. <i>Food Quality and Preference</i> , 2020, 83, 103895.	4.6	27
4	Do immersive techniques help to capture consumer reality?. <i>Food Quality and Preference</i> , 2019, 77, 123-134.	4.6	44
5	Reprint of "Capturing consumer perception of vegetable freshness in a simulated real-life taste situation". <i>Food Research International</i> , 2019, 117, 2-9.	6.2	4
6	Capturing consumer perception of vegetable freshness in a simulated real-life taste situation. <i>Food Research International</i> , 2018, 105, 764-771.	6.2	53
7	Impact of early harvesting and two cold storage technologies on eating quality of red ripe tomatoes. <i>European Food Research and Technology</i> , 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. <i>Pharmaceuticals</i> , 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). <i>Journal of the Science of Food and Agriculture</i> , 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. <i>LWT - Food Science and Technology</i> , 2015, 63, 281-288.	5.2	12
11	Saliva from Obese Individuals Suppresses the Release of Aroma Compounds from Wine. <i>PLoS ONE</i> , 2014, 9, e85611.	2.5	98
12	Effect of oxygen reduction during malaxation on the quality of extra virgin olive oil (Cv.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (C Science and Technology</i> , 2014, 59, 163-172.	5.2	23
13	Investigating physicochemical, volatile and sensory parameters playing a positive or a negative role on tomato liking. <i>Food Research International</i> , 2013, 50, 409-419.	6.2	53
14	Qualitative data analysis for an exploratory sensory study of grechetto wine. <i>Analytica Chimica Acta</i> , 2010, 660, 63-67.	5.4	25
15	Sensory Quality of Fresh French and Dutch Market Tomatoes: A Preference Mapping Study with Italian Consumers. <i>Journal of Food Science</i> , 2010, 75, S55-67.	3.1	61
16	Consumer Preferences for Fresh Tomato at the European Scale: A Common Segmentation on Taste and Firmness. <i>Journal of Food Science</i> , 2010, 75, S531-41.	3.1	113
17	TASTE PERCEPTION OF UMAMI-RICH DISHES IN ITALIAN CULINARY TRADITION. <i>Journal of Sensory Studies</i> , 2009, 24, 554-580.	1.6	13
18	SENSORY CHARACTERISTICS OF TRADITIONAL FIELD GROWN TOMATO GENOTYPES IN SOUTHERN ITALY. <i>Journal of Food Quality</i> , 2007, 30, 878-895.	2.6	22

#	ARTICLE	IF	CITATIONS
19	Internal quality of fresh and cold stored celery petioles described by sensory profile, chemical and instrumental measurements. <i>European Food Research and Technology</i> , 2006, 222, 590-599.	3.3	22
20	Use of electronic nose and trained sensory panel in the evaluation of tomato quality. <i>Journal of the Science of Food and Agriculture</i> , 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 ggBT /Overlock 10	8.2	48
22	Sensory evaluation of walnut fruit. <i>Food Quality and Preference</i> , 1997, 8, 35-43.	4.6	26
23	Comparison of multivariate methods of analysis to evaluate panellists' performance. <i>Food Quality and Preference</i> , 1991, 3, 201-208.	4.6	8