

HÃ©lÃ¨ne LabourÃ©

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

1,141
citations

331670

21
h-index

377865

34
g-index

38
all docs

38
docs citations

38
times ranked

969
citing authors

#	ARTICLE	IF	CITATIONS
1	In-Mouth Mechanisms Leading to Flavor Release and Perception. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 51, 67-90.	10.3	175
2	Salivary Flow Decreases in Healthy Elderly People Independently of Dental Status and Drug Intake. <i>Journal of Texture Studies</i> , 2016, 47, 353-360.	2.5	70
3	Understanding Aroma Release from Model Cheeses by a Statistical Multiblock Approach on Oral Processing. <i>PLoS ONE</i> , 2014, 9, e93113.	2.5	65
4	Aroma perception in dairy products: the roles of texture, aroma release and consumer physiology. A review.. <i>Flavour and Fragrance Journal</i> , 2011, 26, 141-152.	2.6	60
5	Combined effect of cheese characteristics and food oral processing on <i>in vivo</i> aroma release. <i>Flavour and Fragrance Journal</i> , 2012, 27, 414-423.	2.6	56
6	In Vivo Aroma Release of Milk Gels of Different Hardnesses: Inter-individual Differences and Their Consequences on Aroma Perception. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1697-1703.	5.2	55
7	Impact of Hardness of Model Fresh Cheese on Aroma Release: An In Vivo and in Vitro Study. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3066-3073.	5.2	50
8	The degree of processing of foods which are most widely consumed by the French elderly population is associated with satiety and glycemic potentials and nutrient profiles. <i>Food and Function</i> , 2017, 8, 651-658.	4.6	49
9	CONSEQUENCES OF INDIVIDUAL CHEWING STRATEGIES ON BOLLUS RHEOLOGICAL PROPERTIES AT THE SWALLOWING THRESHOLD. <i>Journal of Texture Studies</i> , 2012, 43, 309-318.	2.5	45
10	Association between Salivary Hypofunction and Food Consumption in the Elderlies. A Systematic Literature Review. <i>Journal of Nutrition, Health and Aging</i> , 2018, 22, 407-419.	3.3	37
11	Volatile compounds profiling by using proton transfer reaction-time of flight-mass spectrometry (PTRToFMS). The case study of dark chocolates organoleptic differences. <i>Journal of Mass Spectrometry</i> , 2019, 54, 92-119.	1.6	33
12	Retro-Nasal Aroma Release Is Correlated with Variations in the In-Mouth Air Cavity Volume after Empty Deglutition. <i>PLoS ONE</i> , 2012, 7, e41276.	2.5	32
13	Model cheese aroma perception is explained not only by in vivo aroma release but also by salivary composition and oral processing parameters. <i>Food and Function</i> , 2017, 8, 615-628.	4.6	31
14	Using food comfortability to compare food's sensory characteristics expectations of elderly people with or without oral health problems. <i>Journal of Texture Studies</i> , 2017, 48, 280-287.	2.5	29
15	Inter-individual retronasal aroma release variability during cheese consumption: Role of food oral processing. <i>Food Research International</i> , 2014, 64, 692-700.	6.2	28
16	Oral comfort: A new concept to understand elderly people's expectations in terms of food sensory characteristics. <i>Food Quality and Preference</i> , 2018, 70, 57-67.	4.6	28
17	Inter-individual variability in aroma release during sweet mint consumption. <i>Flavour and Fragrance Journal</i> , 2012, 27, 40-46.	2.6	24
18	Behavioral, plasma, and calorimetric changes related to food texture modification in men. <i>American Journal of Physiology - Regulatory Integrative and Comparative Physiology</i> , 2002, 282, R1501-R1511.	1.8	23

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19	Key Aroma Compounds of Dark Chocolates Differing in Organoleptic Properties: A GC-O Comparative Study. <i>Molecules</i> , 2020, 25, 1809.	3.8	23
20	Study of the impact of wheat flour type, flour particle size and protein content in a cake-like dough: Proton mobility and rheological properties assessment. <i>Journal of Cereal Science</i> , 2012, 56, 691-698.	3.7	22
21	The basal free fatty acid concentration in human saliva is related to salivary lipolytic activity. <i>Scientific Reports</i> , 2017, 7, 5969.	3.3	22
22	Impact of blade tenderization, marinade and cooking temperature on oral comfort when eating meat in an elderly population. <i>Meat Science</i> , 2018, 145, 86-93.	5.5	22
23	Bolus quality and food comfortability of model cheeses for the elderly as influenced by their texture. <i>Food Research International</i> , 2018, 111, 31-38.	6.2	21
24	Relationship between rearing practices and eating quality traits of the muscle rectus abdominis of Charolais heifers. <i>Livestock Science</i> , 2007, 111, 242-254.	1.6	18
25	Physico-chemical characterisation of a non-conventional food protein source from earthworms and sensory impact in <i>arepas</i> . <i>International Journal of Food Science and Technology</i> , 2009, 44, 2303-2313.	2.7	18
26	Effects of food texture change on metabolic parameters: short- and long-term feeding patterns and body weight. <i>American Journal of Physiology - Regulatory Integrative and Comparative Physiology</i> , 2001, 280, R780-R789.	1.8	17
27	Heat induced β -lactoglobulin polymerization: role of the change in medium permittivity. <i>Food Chemistry</i> , 2004, 85, 399-406.	8.2	17
28	Providing choice and/or variety during a meal: Impact on vegetable liking and intake. <i>Appetite</i> , 2017, 108, 391-398.	3.7	14
29	Multi-block classification of chocolate and cocoa samples into sensory poles. <i>Food Chemistry</i> , 2021, 340, 127904.	8.2	14
30	Fat perception in cottage cheese: The contribution of aroma and tasting temperature. <i>Food Quality and Preference</i> , 2017, 56, 241-246.	4.6	11
31	Solid cheese consumption: Quantification of oral coating. <i>Archives of Oral Biology</i> , 2012, 57, 81-86.	1.8	10
32	Sensory properties linked to fat content and tasting temperature in cottage cheese. <i>Dairy Science and Technology</i> , 2016, 96, 735-746.	2.2	10
33	The structure of a food product assortment modulates the effect of providing choice on food intake. <i>Appetite</i> , 2016, 104, 44-51.	3.7	7
34	The Potential Use of Raw and Deodorized Non-Conventional Protein Powder in Human Food. , 2014, , 507-511.		2
35	Relationship among oral health status, bolus formation and food comfortability during consumption of model cheeses in elderly. <i>Food and Function</i> , 2021, 12, 7379-7389.	4.6	2
36	Understanding the Dynamics of Flavor Compound Release During Food Mastication of Cheese Products in Relation to Perception. , 2014, , 493-498.		1

#	ARTICLE	IF	CITATIONS
37	Le confort en bouche, un nouveau concept pour mieux comprendre les attentes des consommateurs seniors. Cahiers De Nutrition Et De Dietetique, 2020, 55, 305-316.	0.3	0