

HÃ©lÃ¨ne LabourÃ©

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6306834/publications.pdf>

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	Multi-block classification of chocolate and cocoa samples into sensory poles. Food Chemistry, 2021, 340, 127904.	8.2	14
2	Relationship among oral health status, bolus formation and food comfortability during consumption of model cheeses in elderly. Food and Function, 2021, 12, 7379-7389.	4.6	2
3	Key Aroma Compounds of Dark Chocolates Differing in Organoleptic Properties: A GC-O Comparative Study. Molecules, 2020, 25, 1809.	3.8	23
4	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
5	Volatile compounds profiling by using proton transfer reactionâ€time of flightâ€mass spectrometry (PTRâ€ToFâ€MS). The case study of dark chocolates organoleptic differences. Journal of Mass Spectrometry, 2019, 54, 92-119.	1.6	33
6	Association between Salivary Hypofunction and Food Consumption in the Elderlies. A Systematic Literature Review. Journal of Nutrition, Health and Aging, 2018, 22, 407-419.	3.3	37
7	Oral comfort: A new concept to understand elderly peopleâ€™s expectations in terms of food sensory characteristics. Food Quality and Preference, 2018, 70, 57-67.	4.6	28
8	Bolus quality and food comfortability of model cheeses for the elderly as influenced by their texture. Food Research International, 2018, 111, 31-38.	6.2	21
9	Impact of blade tenderization, marinade and cooking temperature on oral comfort when eating meat in an elderly population. Meat Science, 2018, 145, 86-93.	5.5	22
10	Fat perception in cottage cheese: The contribution of aroma and tasting temperature. Food Quality and Preference, 2017, 56, 241-246.	4.6	11
11	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. Food and Function, 2017, 8, 651-658.	4.6	49
12	Using food comfortability to compare food's sensory characteristics expectations of elderly people with or without oral health problems. Journal of Texture Studies, 2017, 48, 280-287.	2.5	29
13	Model cheese aroma perception is explained not only by in vivo aroma release but also by salivary composition and oral processing parameters. Food and Function, 2017, 8, 615-628.	4.6	31
14	The basal free fatty acid concentration in human saliva is related to salivary lipolytic activity. Scientific Reports, 2017, 7, 5969.	3.3	22
15	Providing choice and/or variety during a meal: Impact on vegetable liking and intake. Appetite, 2017, 108, 391-398.	3.7	14
16	Salivary Flow Decreases in Healthy Elderly People Independently of Dental Status and Drug Intake. Journal of Texture Studies, 2016, 47, 353-360.	2.5	70
17	Sensory properties linked to fat content and tasting temperature in cottage cheese. Dairy Science and Technology, 2016, 96, 735-746.	2.2	10
18	The structure of a food product assortment modulates the effect of providing choice on food intake. Appetite, 2016, 104, 44-51.	3.7	7

#	ARTICLE	IF	CITATIONS
19	Understanding the Dynamics of Flavor Compound Release During Food Mastication of Cheese Products in Relation to Perception. , 2014, , 493-498.		1
20	The Potential Use of Raw and Deodorized Non-Conventional Protein Powder in Human Food. , 2014, , 507-511.		2
21	Inter-individual retronasal aroma release variability during cheese consumption: Role of food oral processing. Food Research International, 2014, 64, 692-700.	6.2	28
22	Understanding Aroma Release from Model Cheeses by a Statistical Multiblock Approach on Oral Processing. PLoS ONE, 2014, 9, e93113.	2.5	65
23	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. Journal of Cereal Science, 2012, 56, 691-698.	3.7	22
24	Retro-Nasal Aroma Release Is Correlated with Variations in the In-Mouth Air Cavity Volume after Empty Deglutition. PLoS ONE, 2012, 7, e41276.	2.5	32
25	Combined effect of cheese characteristics and food oral processing on <i>in vivo</i> aroma release. Flavour and Fragrance Journal, 2012, 27, 414-423.	2.6	56
26	Solid cheese consumption: Quantification of oral coating. Archives of Oral Biology, 2012, 57, 81-86.	1.8	10
27	CONSEQUENCES OF INDIVIDUAL CHEWING STRATEGIES ON BOLLIS RHEOLOGICAL PROPERTIES AT THE SWALLOWING THRESHOLD. Journal of Texture Studies, 2012, 43, 309-318.	2.5	45
28	Inter-individual variability in aroma release during sweet mint consumption. Flavour and Fragrance Journal, 2012, 27, 40-46.	2.6	24
29	Aroma perception in dairy products: the roles of texture, aroma release and consumer physiology. A review.. Flavour and Fragrance Journal, 2011, 26, 141-152.	2.6	60
30	In-Mouth Mechanisms Leading to Flavor Release and Perception. Critical Reviews in Food Science and Nutrition, 2010, 51, 67-90.	10.3	175
31	Physico-chemical characterisation of a non-conventional food protein source from earthworms and sensory impact in <i>arepas</i> . International Journal of Food Science and Technology, 2009, 44, 2303-2313.	2.7	18
32	In Vivo Aroma Release of Milk Gels of Different Hardnesses: Inter-individual Differences and Their Consequences on Aroma Perception. Journal of Agricultural and Food Chemistry, 2008, 56, 1697-1703.	5.2	55
33	Relationship between rearing practices and eating quality traits of the muscle rectus abdominis of Charolais heifers. Livestock Science, 2007, 111, 242-254.	1.6	18
34	Impact of Hardness of Model Fresh Cheese on Aroma Release: In Vivo and in Vitro Study. Journal of Agricultural and Food Chemistry, 2007, 55, 3066-3073.	5.2	50
35	Heat induced β -lactoglobulin polymerization: role of the change in medium permittivity. Food Chemistry, 2004, 85, 399-406.	8.2	17
36	Behavioral, plasma, and calorimetric changes related to food texture modification in men. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 2002, 282, R1501-R1511.	1.8	23

#	ARTICLE	IF	CITATIONS
37	Effects of food texture change on metabolic parameters: short- and long-term feeding patterns and body weight. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 2001, 280, R780-R789.	1.8	17