

# Wendy Wismer

## List of Publications by Year in descending order

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Version: 2024-02-01

34  
papers

934  
citations

516215

16  
h-index

454577

30  
g-index

34  
all docs

34  
docs citations

34  
times ranked

886  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemosensory Dysfunction Is a Primary Factor in the Evolution of Declining Nutritional Status and Quality of Life in Patients With Advanced Cancer. <i>Journal of Pain and Symptom Management</i> , 2007, 33, 156-165.	0.6	187
2	Dietary patterns in patients with advanced cancer: implications for anorexia-cachexia therapy. <i>American Journal of Clinical Nutrition</i> , 2006, 84, 1163-1170.	2.2	95
3	Shifting to conscious control: psychosocial and dietary management of anorexia by patients with advanced cancer. <i>Palliative Medicine</i> , 2007, 21, 227-233.	1.3	66
4	Characterization of Chemosensory Alterations in Advanced Cancer Reveals Specific Chemosensory Phenotypes Impacting Dietary Intake and Quality of Life. <i>Journal of Pain and Symptom Management</i> , 2011, 41, 673-683.	0.6	63
5	Characteristics of taste and smell alterations reported by patients after starting treatment for lung cancer. <i>Supportive Care in Cancer</i> , 2014, 22, 2635-2644.	1.0	52
6	Reframing eating during chemotherapy in cancer patients with chemosensory alterations. <i>European Journal of Oncology Nursing</i> , 2012, 16, 483-490.	0.9	36
7	Self-reported taste and smell alterations in patients under investigation for lung cancer. <i>Acta Oncologica</i> , 2014, 53, 1405-1412.	0.8	34
8	A state-of-the-art review of the management and treatment of taste and smell alterations in adult oncology patients. <i>Supportive Care in Cancer</i> , 2015, 23, 2843-2851.	1.0	33
9	Assessing alterations in taste and their impact on cancer care. <i>Current Opinion in Supportive and Palliative Care</i> , 2008, 2, 282-287.	0.5	32
10	A longitudinal study of changing characteristics of self-reported taste and smell alterations in patients treated for lung cancer. <i>European Journal of Oncology Nursing</i> , 2016, 21, 232-241.	0.9	30
11	Poor Vitamin Status is Associated with Skeletal Muscle Loss and Mucositis in Head and Neck Cancer Patients. <i>Nutrients</i> , 2018, 10, 1236.	1.7	30
12	Meal context and food preferences in cancer patients: results from a French self-report survey. <i>SpringerPlus</i> , 2016, 5, 810.	1.2	24
13	SELECTION OF AN ASTRINGENCY REFERENCE STANDARD FOR THE SENSORY EVALUATION OF BLACK TEA. <i>Journal of Sensory Studies</i> , 2004, 19, 119-132.	0.8	22
14	A comparison of sensory attribute profiles and liking between regular and sodium-reduced food products. <i>Food Research International</i> , 2019, 123, 631-641.	2.9	22
15	Consumer Sensory Comparisons Among Beef, Horse, Elk, and Bison Using Preferred Attributes Elicitation and Check-That-Apply Methods. <i>Journal of Food Science</i> , 2019, 84, 3009-3017.	1.5	22
16	A review of chemosensory perceptions, food preferences and food-related behaviours in subjects with Prader-Willi Syndrome. <i>Appetite</i> , 2016, 99, 17-24.	1.8	19
17	Sensory preferences of supplemented food products among cancer patients: a systematic review. <i>Supportive Care in Cancer</i> , 2019, 27, 333-349.	1.0	18
18	Meeting Minimum ESPEN Energy Recommendations Is Not Enough to Maintain Muscle Mass in Head and Neck Cancer Patients. <i>Nutrients</i> , 2019, 11, 2743.	1.7	17

#	ARTICLE	IF	CITATIONS
19	A Review of Sensory and Consumer-related Factors Influencing the Acceptance of Red Meats from Alternative Animal Species. <i>Food Reviews International</i> , 2022, 38, 266-285.	4.3	15
20	Head and Neck Cancer Patients Do Not Meet Recommended Intakes of Micronutrients without Consuming Fortified Products. <i>Nutrition and Cancer</i> , 2018, 70, 474-482.	0.9	14
21	Free word association perceptions of red meats; beef is "yummy", bison is "lean game meat", horse is "off limits". <i>Food Research International</i> , 2021, 148, 110608.	2.9	12
22	Physical symptom burden of post-treatment head and neck cancer patients influences their characterization of food: Findings of a repertory grid study. <i>European Journal of Oncology Nursing</i> , 2016, 22, 54-62.	0.9	11
23	Temporal Sensory Perceptions of Sugar-Reduced 3D Printed Chocolates. <i>Foods</i> , 2021, 10, 2082.	1.9	11
24	Contribution of protein microgels, protein molecules, and polysaccharides to the emulsifying behaviors of core/shell whey protein-alginate microgel systems. <i>Food Hydrocolloids</i> , 2022, 129, 107670.	5.6	11
25	Enzymatic and microbial conversions to achieve sugar reduction in bread. <i>Food Research International</i> , 2021, 143, 110296.	2.9	10
26	Temporal Sensory Profiles of Regular and Sodium-Reduced Foods Elicited by Temporal Dominance of Sensations (TDS) and Temporal Check-All-That-Apply (TCATA). <i>Foods</i> , 2022, 11, 457.	1.9	10
27	Development of an orange-flavoured functional beverage formulated with beta-glucan and coenzyme Q10-impregnated beta-glucan. <i>Journal of Functional Foods</i> , 2018, 47, 397-404.	1.6	9
28	Effect of Labelling and Information on Consumer Perception of Foods Presented as 3D Printed. <i>Foods</i> , 2022, 11, 809.	1.9	8
29	Patient-reported taste change assessment questionnaires used in the oncology setting: A narrative review. <i>European Journal of Oncology Nursing</i> , 2020, 47, 101775.	0.9	7
30	Food Products as Vehicles For n-3 Fatty Acid Supplementation. <i>Canadian Journal of Dietetic Practice and Research</i> , 2008, 69, 203-207.	0.5	5
31	The influence of companion foods on sensory attribute perception and liking of regular and sodium-reduced foods. <i>Journal of Food Science</i> , 2020, 85, 1274-1284.	1.5	5
32	Acceptance of oat-based beverages tailored for patients with cancer. <i>Journal of Food Science</i> , 2021, 86, 2671-2683.	1.5	2
33	Rapid descriptive product profile techniques for food product development for cancer survivors. <i>Current Opinion in Food Science</i> , 2018, 21, 79-83.	4.1	1
34	Fortified Snack Preferences among Patients with Cancer. <i>Nutrition and Cancer</i> , 2021, , 1-12.	0.9	1