Markus Stieger

List of Publications by Year
in descending order

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122	5,651	81839	85498
papers	citations	39 h-index	71 g-index

123	123	123	4099
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of cross-cultural differences on thickness, firmness and sweetness sensitivity. Food Research International, 2022, 152, 109890.	2.9	7
2	Rheological behaviour of attractive emulsions differing in droplet-droplet interaction strength. Journal of Colloid and Interface Science, 2022, 607, 389-400.	5.0	32
3	Differences in dynamic sensory perception between reformulated hazelnut chocolate spreads decrease when spreads are consumed with breads and wafers. Food Quality and Preference, 2022, 98, 104532.	2.3	8
4	Oral processing behaviours of liquid, solid and composite foods are primarily driven by texture, mechanical and lubrication properties rather than by taste intensity. Food and Function, 2022, 13, 5011-5022.	2.1	5
5	Influence of oral processing behaviour and bolus properties of brown rice and chickpeas on in vitro starch digestion and postprandial glycaemic response. European Journal of Nutrition, 2022, 61, 3961-3974.	1.8	4
6	Linking oral processing behavior to bolus properties and dynamic sensory perception of processed cheeses with bell pepper pieces. Food Quality and Preference, 2021, 88, 104084.	2.3	17
7	Comparison of and relationships between oral physiology, anatomy and food oral processing behavior of Chinese (Asian) and Dutch (Caucasian) consumers differing in age. Physiology and Behavior, 2021, 232, 113284.	1.0	5
8	Oral tribology, adsorption and rheology of alternative food proteins. Food Hydrocolloids, 2021, 116, 106636.	5.6	21
9	In Vivo Aroma Release and Dynamic Sensory Perception of Composite Foods. Journal of Agricultural and Food Chemistry, 2021, 69, 10260-10271.	2.4	16
10	Is it still still water? Relationships between sparkling sensitivity and consumption frequency of carbonated waters. Food Research International, 2021, 147, 110584.	2.9	1
11	Impact of Individual Differences in Eating Rate on Oral Processing, Bolus Properties and Post-Meal Glucose Responses. Physiology and Behavior, 2021, 238, 113495.	1.0	13
12	How macroscopic structure of 3D printed protein bars filled with chocolate influences instrumental and sensory texture. LWT - Food Science and Technology, 2021, 151, 112155.	2.5	16
13	Capsaicin burn increases thickness discrimination thresholds independently of chronic chili intake. Food Research International, 2021, 149, 110702.	2.9	15
14	Comparing rheological, tribological and sensory properties of microfibrillated cellulose dispersions and xanthan gum solutions. Food Hydrocolloids, 2021, 121, 107052.	5.6	20
15	Texture contrast: Ultrasonic characterization of stacked gelsâ€™ deformation during compression on a biomimicking tongue. Current Research in Food Science, 2021, 4, 449-459.	2.7	6
16	Chew on it: influence of oral processing behaviour on in vitro protein digestion of chicken and soya-based vegetarian chicken. British Journal of Nutrition, 2021, 126, 1408-1419.	1.2	24
17	Predicting thickness perception of liquid food products from their non-Newtonian rheology. Nature Communications, 2021, 12, 6328.	5.8	19
18	Impact of food texture modifications on oral processing behaviour, bolus properties and postprandial glucose responses. Current Research in Food Science, 2021, 4, 891-899.	2.7	12

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19	Strategies to compensate for undesired gritty sensations in foods. Food Quality and Preference, 2020, 81, 103842.	2.3	11
20	Characterisation of friction behaviour of intact soft solid foods and food boli. Food Hydrocolloids, 2020, 100, 105441.	5.6	14
21	Effect of oil droplet inhomogeneity at different length scales on mechanical and sensory properties of emulsion-filled gels: Length scale matters. Food Hydrocolloids, 2020, 101, 105462.	5.6	18
22	Relating oral physiology and anatomy of consumers varying in age, gender and ethnicity to food oral processing behavior. Physiology and Behavior, 2020, 215, 112766.	1.0	31
23	Oral processing behavior, sensory perception and intake of composite foods. Trends in Food Science and Technology, 2020, 106, 219-231.	7.8	31
24	Modifying sensory perception of chocolate coated rice waffles through bite-to-bite contrast: an application case study using 3D inkjet printing. Food and Function, 2020, 11, 10580-10587.	2.1	14
25	Review on fat replacement using protein-based microparticulated powders or microgels: A textural perspective. Trends in Food Science and Technology, 2020, 106, 457-468.	7.8	55
26	The effect of a bread matrix on mastication of hazelnuts. Food Research International, 2020, 137, 109692.	2.9	3
27	Does the face show what the mind tells? A comparison between dynamic emotions obtained from facial expressions and Temporal Dominance of Emotions (TDE). Food Quality and Preference, 2020, 85, 103976.	2.3	17
28	Cracker shape modifiesad libitumsnack intake of crackers with cheese dip. British Journal of Nutrition, 2020, 124, 988-997.	1.2	10
29	Influence of clustering of protein-stabilised oil droplets with proanthocyanidins on mechanical, tribological and sensory properties of o/w emulsions and emulsion-filled gels. Food Hydrocolloids, 2020, 105, 105856.	5.6	21
30	Sauce it up: influence of condiment properties on oral processing behavior, bolus formation and sensory perception of solid foods. Food and Function, 2020, 11, 6186-6201.	2.1	19
31	Contributions of viscosity and friction properties to oral and haptic texture perception of iced coffees. Food and Function, 2020, 11, 6446-6457.	2.1	7
32	How addition of peach gel particles to yogurt affects oral behavior, sensory perception and liking of consumers differing in age. Food Research International, 2020, 134, 109213.	2.9	33
33	Differences in oral processing behavior of consumers varying in age, gender and ethnicity lead to changes in bolus properties but only to small differences in dynamic texture perception of sausages. Food and Function, 2020, 11, 10022-10032.	2.1	16
34	Oral processing behavior and dynamic sensory perception of composite foods: Toppings assist saliva in bolus formation. Food Quality and Preference, 2019, 71, 497-509.	2.3	66
35	Oral processing behavior of drinkable, spoonable and chewable foods is primarily determined by rheological and mechanical food properties. Food Quality and Preference, 2019, 71, 87-95.	2.3	80
36	Dutch consumers do not hesitate: Capturing implicit â€˜no dominanceâ€™ durations using Hold-down Temporal Dominance methodologies for Sensations (TDS) and Emotions (TDE). Food Quality and Preference, 2019, 71, 332-342.	2.3	11

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37	Exploring variability in detection thresholds of microparticles through participant characteristics. Food and Function, 2019, 10, 5386-5397.	2.1	19
38	Clustering of oil droplets in o/w emulsions enhances perception of oil-related sensory attributes. Food Hydrocolloids, 2019, 97, 105215.	5.6	31
39	Small food texture modifications can be used to change oral processing behaviour and to control ad libitum food intake. Appetite, 2019, 142, 104375.	1.8	31
40	Shape up! How shape, size and addition of condiments influence eating behavior towards vegetables. Food and Function, 2019, 10, 5739-5751.	2.1	35
41	Extrusion-based 3D printing of food pastes: Correlating rheological properties with printing behaviour. Innovative Food Science and Emerging Technologies, 2019, 58, 102214.	2.7	127
42	From first to last bite: Temporal dynamics of sensory and hedonic perceptions using a multiple-intake approach. Food Quality and Preference, 2019, 78, 103748.	2.3	19
43	Age, gender, ethnicity and eating capability influence oral processing behaviour of liquid, semi-solid and solid foods differently. Food Research International, 2019, 119, 143-151.	2.9	70
44	As good as expected? How consumer expectations and addition of vegetable pieces to soups influence sensory perception and liking. Food and Function, 2019, 10, 665-680.	2.1	11
45	Capturing the impact of oral processing behaviour on consumption time and dynamic sensory perception of ice creams differing in hardness. Food Quality and Preference, 2019, 78, 103721.	2.3	16
46	Don't judge new foods by their appearance! How visual and oral sensory cues affect sensory perception and liking of novel, heterogeneous foods. Food Quality and Preference, 2019, 77, 64-77.	2.3	33
47	Clustering of oil droplets in o/w emulsions: Controlling cluster size and interaction strength. Food Research International, 2019, 122, 537-547.	2.9	32
48	How are macronutrient intake, BMI, ethnicity, age, and gender related to the composition of unstimulated saliva? A case study. Journal of Texture Studies, 2019, 50, 53-61.	1.1	25
49	Combinations of vegetables can be more accepted than individual vegetables. Food Quality and Preference, 2019, 72, 147-158.	2.3	11
50	Sensory characteristics of human milk: Association between mothers' diet and milk for bitter taste. Journal of Dairy Science, 2019, 102, 1116-1130.	1.4	22
51	Adding condiments to foods: How does static and dynamic sensory perception change when bread and carrots are consumed with mayonnaise?. Food Quality and Preference, 2019, 73, 154-170.	2.3	24
52	Which cocoa bean traits persist when eating chocolate? Real-time nosespace analysis by PTR-QiToF-MS. Talanta, 2019, 195, 676-682.	2.9	14
53	Effect of outer water phase composition on oil droplet size and yield of (w 1 /o/w 2) double emulsions. Food Research International, 2018, 107, 148-157.	2.9	35
54	Mechanical properties affect detectability of perceived texture contrast in heterogeneous food gels. Food Hydrocolloids, 2018, 80, 254-263.	5.6	27

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55	The role of smell, taste, flavour and texture cues in the identification of vegetables. Appetite, 2018, 121, 69-76.	1.8	15
56	Correlation of instrumental texture properties from textural profile analysis (TPA) with eating behaviours and macronutrient composition for a wide range of solid foods. Food and Function, 2018, 9, 5301-5312.	2.1	123
57	Sweetness but not sourness enhancement increases acceptance of cucumber and green capsicum purees in children. Appetite, 2018, 131, 100-107.	1.8	11
58	Effect of Taste Enhancement on Consumer Acceptance of Pureed Cucumber and Green Capsicum. Journal of Food Science, 2018, 83, 2578-2585.	1.5	6
59	Effect of mechanical contrast on sensory perception of heterogeneous liquid and semi-solid foods. Food Hydrocolloids, 2018, 83, 202-212.	5.6	27
60	Comparison of oro-sensory exposure duration and intensity manipulations on satiation. Physiology and Behavior, 2017, 176, 76-83.	1.0	46
61	Why do unusual novel foods like insects lack sensory appeal? Investigating the underlying sensory perceptions. Food Quality and Preference, 2017, 60, 48-58.	2.3	60
62	How will better products improve the sensory-liking and willingness to buy insect-based foods?. Food Research International, 2017, 92, 95-105.	2.9	118
63	Influence of double (w₁/o/w₂) emulsion composition on lubrication properties. Food and Function, 2017, 8, 522-532.	2.1	35
64	The TeRiFiQ project: Combining technologies to achieve significant binary reductions in sodium, fat and sugar content in everyday foods whilst optimising their nutritional quality. Nutrition Bulletin, 2017, 42, 361-368.	0.8	7
65	Moving from molecules, to structure, to texture perception. Food Hydrocolloids, 2017, 68, 31-42.	5.6	46
66	Investigation of oral gels breakdown using image analysis. Food Hydrocolloids, 2017, 63, 67-76.	5.6	8
67	Comparison of Rate-All-That-Apply (RATA) and Descriptive sensory Analysis (DA) of model double emulsions with subtle perceptual differences. Food Quality and Preference, 2017, 56, 55-68.	2.3	59
68	Bolus matters: the influence of food oral breakdown on dynamic texture perception. Food and Function, 2017, 8, 464-480.	2.1	82
69	Effect of microparticulated whey protein on sensory properties of liquid and semi-solid model foods. Food Hydrocolloids, 2016, 60, 186-198.	5.6	58
70	Effect of extraction pH on heat-induced aggregation, gelation and microstructure of protein isolate from quinoa (Chenopodium quinoa Willd). Food Chemistry, 2016, 209, 203-210.	4.2	134
71	The influence of product preparation, familiarity and individual traits on the consumer acceptance of insects as food. Food Quality and Preference, 2016, 52, 222-231.	2.3	161
72	Denaturation and in Vitro Gastric Digestion of Heat-Treated Quinoa Protein Isolates Obtained at Various Extraction pH. Food Biophysics, 2016, 11, 184-197.	1.4	58

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73	High-Pressureâ€“High-Temperature Processing Reduces Maillard Reaction and Viscosity in Whey Proteinâ€“Sugar Solutions. Journal of Agricultural and Food Chemistry, 2016, 64, 7208-7215.	2.4	28
74	Taste intensities of ten vegetables commonly consumed in the Netherlands. Food Research International, 2016, 87, 34-41.	2.9	19
75	Uncoupling the Impact of Fracture Properties and Composition on Sensory Perception of Emulsionâ€Filled Gels. Journal of Texture Studies, 2016, 47, 92-111.	1.1	29
76	Descriptive sensory profiling of double emulsions with gelled and non-gelled inner water phase. Food Research International, 2016, 85, 215-223.	2.9	35
77	Consumer Preference and Sensory Properties of the Pacific Cupped Oyster (Crassostrea gigas) and the European Flat Oyster (Ostrea edulis). Journal of Aquatic Food Product Technology, 2016, 25, 770-776.	0.6	6
78	Influence of Stimulus Properties and Sensory Task Instructions on Oral Processing Behavior of Liquid Stimuli. Journal of Texture Studies, 2016, 47, 49-57.	1.1	8
79	Tribological properties of rice starch in liquid and semi-solid food model systems. Food Hydrocolloids, 2016, 58, 184-193.	5.6	30
80	Tasty but nasty? Exploring the role of sensory-liking and food appropriateness in the willingness to eat unusual novel foods like insects. Food Quality and Preference, 2016, 48, 293-302.	2.3	191
81	Evidence for ball-bearing mechanism of microparticulated whey protein as fat replacer in liquid and semi-solid multi-component model foods. Food Hydrocolloids, 2016, 52, 403-414.	5.6	114
82	Dynamic texture perception, oral processing behaviour and bolus properties of emulsion-filled gels with and without contrasting mechanical properties. Food Hydrocolloids, 2016, 52, 648-660.	5.6	51
83	Just Noticeable Differences and Weber Fraction of Oral Thickness Perception of Model Beverages. Journal of Food Science, 2015, 80, S1583-8.	1.5	22
84	The 3rd International Conference on Food Oral Processing â€“ Physics, Physiology, and Psychology of Eating, <scp>J</scp>uly 2014. Journal of Texture Studies, 2015, 46, 121-121.	1.1	1
85	Formation, Clearance and Mouthfeel Perception of Oral Coatings Formed by Emulsionâ€Filled Gels. Journal of Texture Studies, 2015, 46, 399-410.	1.1	18
86	Eating behaviour explains differences between individuals in dynamic texture perception of sausages. Food Quality and Preference, 2015, 41, 189-200.	2.3	89
87	Properties of Oil/Water Emulsions Affecting the Deposition, Clearance, and After-Feel Sensory Perception of Oral Coatings. Journal of Agricultural and Food Chemistry, 2015, 63, 2145-2153.	2.4	8
88	Insects as food: Exploring cultural exposure and individual experience as determinants of acceptance. Food Quality and Preference, 2015, 42, 78-89.	2.3	349
89	Effect of gelation of inner dispersed phase on stability of (w1/o/w2) multiple emulsions. Food Hydrocolloids, 2015, 48, 17-26.	5.6	77
90	Dynamic texture perception and oral processing of semi-solid food gels: Part 2: Impact of breakdown behaviour on bolus properties and dynamic texture perception. Food Hydrocolloids, 2015, 49, 61-72.	5.6	56

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91	Formation Dynamics of Oral Oil Coatings and Their Effect on Subsequent Sweetness Perception of Liquid Stimuli. Journal of Agricultural and Food Chemistry, 2015, 63, 8025-8030.	2.4	6
92	Fat droplet characteristics affect rheological, tribological and sensory properties of food gels. Food Hydrocolloids, 2015, 44, 244-259.	5.6	105
93	Taste enhancement in food gels: Effect of fracture properties on oral breakdown, bolus formation and sweetness intensity. Food Hydrocolloids, 2015, 43, 794-802.	5.6	52
94	Dynamic texture perception and oral processing of semi-solid food gels: Part 1: Comparison between QDA, progressive profiling and TDS. Food Hydrocolloids, 2015, 43, 207-217.	5.6	78
95	Identification, Quantification, and Sensory Characterization of Steviol Glycosides from Differently Processed Stevia rebaudiana Commercial Extracts. Journal of Agricultural and Food Chemistry, 2014, 62, 11797-11804.	2.4	47
96	Physical and Sensory Characterizations of Oral Coatings of Oil/Water Emulsions. Journal of Agricultural and Food Chemistry, 2014, 62, 5789-5795.	2.4	20
97	Sensory and health properties of steamed and boiled carrots (Daucus carota ssp. sativus). International Journal of Food Sciences and Nutrition, 2014, 65, 809-815.	1.3	11
98	Evaluation of Different Cooking Conditions on Broccoli (Brassica oleracea var. italica) to Improve the Nutritional Value and Consumer Acceptance. Plant Foods for Human Nutrition, 2014, 69, 228-234.	1.4	69
99	Temporal dominance of emotions: Measuring dynamics of food-related emotions during consumption. Food Quality and Preference, 2014, 37, 87-99.	2.3	109
100	Effect of successive stimuli on sweetness intensity of gels and custards. Food Quality and Preference, 2014, 31, 10-18.	2.3	8
101	Combinatory Effects of Texture and Aroma Modification on Taste Perception of Model Gels. Chemosensory Perception, 2013, 6, 60-69.	0.7	19
102	Effect of spatial distribution of tastants on taste intensity, fluctuation of taste intensity and consumer preference of (semi-)solid food products. Food Quality and Preference, 2013, 28, 182-187.	2.3	55
103	Microstructure, texture and oral processing: New ways to reduce sugar and salt in foods. Current Opinion in Colloid and Interface Science, 2013, 18, 334-348.	3.4	141
104	Time to first fracture affects sweetness of gels. Food Hydrocolloids, 2013, 30, 73-81.	5.6	39
105	Effect of NaCl and sucrose tastants on protein composition of oral fluid analysed by SELDI-TOF-MS. Archives of Oral Biology, 2012, 57, 1200-1210.	0.8	11
106	Effect of gel texture and sucrose spatial distribution on sweetness perception. LWT - Food Science and Technology, 2012, 46, 183-188.	2.5	54
107	Inhomogeneous distribution of fat enhances the perception of fat-related sensory attributes in gelled foods. Food Hydrocolloids, 2012, 27, 448-455.	5.6	50
108	Saltiness enhancement by taste contrast in bread prepared with encapsulated salt. Journal of Cereal Science, 2012, 55, 218-225.	1.8	100

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109	Texture-taste interactions: Enhancement of taste intensity by structural modifications of the food matrix. Procedia Food Science, 2011, 1, 521-527.	0.6	19
110	Individually Modified Saliva Delivery Changes the Perceived Intensity of Saltiness and Sourness. Chemosensory Perception, 2011, 4, 145-153.	0.7	34
111	Effects of Visual Priming on Taste-Odor Interaction. PLoS ONE, 2011, 6, e23857.	1.1	18
112	Editorial for the Special Food Summit 2008 Issue of Chemosensory Perception. Chemosensory Perception, 2010, 3, 2-2.	0.7	0
113	Saltiness enhancement in bread by inhomogeneous spatial distribution of sodium chloride. Journal of Cereal Science, 2010, 52, 378-386.	1.8	135
114	Serum release boosts sweetness intensity in gels. Food Hydrocolloids, 2010, 24, 494-501.	5.6	39
115	Enhancement of sweetness intensity in gels by inhomogeneous distribution of sucrose. Food Quality and Preference, 2010, 21, 837-842.	2.3	77
116	Structure formation in thermoresponsive microgel suspensions under shear flow. Journal of Physics Condensed Matter, 2004, 16, S3861-S3872.	0.7	17
117	Are Thermoresponsive Microgels Model Systems for Concentrated Colloidal Suspensions? A Rheology and Small-Angle Neutron Scattering Study. Langmuir, 2004, 20, 7283-7292.	1.6	247
118	Small-angle neutron scattering study of structural changes in temperature sensitive microgel colloids. Journal of Chemical Physics, 2004, 120, 6197-6206.	1.2	501
119	Small-angle neutron scattering study of shear-induced phase separation in aqueous poly(N-isopropylacrylamide) solutions. E-Polymers, 2004, 4, .	1.3	0
120	Shear-Induced Phase Separation in Aqueous Polymer Solutions:Â Temperature-Sensitive Microgels and Linear Polymer Chains. Macromolecules, 2003, 36, 8811-8818.	2.2	66
121	Organic-inorganic hybrid networks by the sol-gel process and subsequent photopolymerization. Journal of Polymer Science Part A, 2001, 39, 4274-4282.	2.5	27
122	Styrene-vinylferrocene random and block copolymers by TEMPO-mediated radical polymerization. Macromolecular Rapid Communications, 1999, 20, 203-209.	2.0	31