

Erminio Monteleone

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6774073/publications.pdf>

Version: 2024-02-01

103
papers

4,410
citations

81743

39
h-index

118652

62
g-index

115
all docs

115
docs citations

115
times ranked

4039
citing authors

#	ARTICLE	IF	CITATIONS
1	Sensory perception and food neophobia drive liking of functional plant-based food enriched with winemaking by-products. <i>Journal of Sensory Studies</i> , 2022, 37, e12710.	0.8	8
2	Combined influence of TAS2R38 genotype and PROP phenotype on the intensity of basic tastes, astringency and pungency in the Italian taste project. <i>Food Quality and Preference</i> , 2022, 95, 104361.	2.3	15
3	Attentional bias for vegetables is negatively associated with acceptability and is related to sensory properties. <i>Food Quality and Preference</i> , 2022, 96, 104429.	2.3	9
4	Remote testing: Sensory test during Covid-19 pandemic and beyond. <i>Food Quality and Preference</i> , 2022, 96, 104437.	2.3	27
5	Development of an emoji-based self-report measurement tool to measure emotions elicited by foods in preadolescents. <i>Food Quality and Preference</i> , 2022, , 104585.	2.3	5
6	An olfactory self-test effectively screens for COVID-19. <i>Communications Medicine</i> , 2022, 2, .	1.9	10
7	Relationships between Intensity and Liking for Chemosensory Stimuli in Food Models: A Large-Scale Consumer Segmentation. <i>Foods</i> , 2022, 11, 5.	1.9	6
8	Exploring the association between oral tactile sensitivity measures and phenotypic markers of oral responsiveness. <i>Journal of Texture Studies</i> , 2022, , .	1.1	2
9	Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: Relationships between sensory modalities and impact on the hedonic response. <i>Food Quality and Preference</i> , 2021, 88, 104112.	2.3	14
10	Phenol-Rich Food Acceptability: The Influence of Variations in Sweetness Optima and Sensory-Liking Patterns. <i>Nutrients</i> , 2021, 13, 866.	1.7	9
11	Food Preferences and Obesity. <i>Endocrinology and Metabolism</i> , 2021, 36, 209-219.	1.3	21
12	ALERTASTE: improving food pleasure and intake of oncology patients receiving chemotherapy. <i>Future Oncology</i> , 2021, 17, 2573-2579.	1.1	2
13	The relationship between disgust sensitivity and BMI: Is the food disgusting or am I?. <i>Food Quality and Preference</i> , 2021, 92, 104222.	2.3	4
14	The combined use of temporal dominance of sensations (TDS) and discrete time-intensity (DTI) to describe the dynamic sensory profile of alcoholic cocktails. <i>Food Quality and Preference</i> , 2021, 93, 104281.	2.3	11
15	Impact of a nudging intervention and factors associated with vegetable dish choice among European adolescents. <i>European Journal of Nutrition</i> , 2020, 59, 231-247.	1.8	20
16	Winemaking Byproducts as Source of Antioxidant Components: Consumers'™ Acceptance and Expectations of Phenol-Enriched Plant-Based Food. <i>Antioxidants</i> , 2020, 9, 661.	2.2	12
17	The Meaning of Emoji to Describe Food Experiences in Pre-Adolescents. <i>Foods</i> , 2020, 9, 1307.	1.9	29
18	Profiling Individual Differences in Alcoholic Beverage Preference and Consumption: New Insights from a Large-Scale Study. <i>Foods</i> , 2020, 9, 1131.	1.9	18

#	ARTICLE	IF	CITATIONS
19	Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. <i>Nutrients</i> , 2020, 12, 1374.	1.7	15
20	Sensory acceptability and personality traits both determine which contexts are preferred for consumption of alcoholic cocktails. <i>Food Quality and Preference</i> , 2020, 85, 103978.	2.3	5
21	Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. <i>Nutrients</i> , 2020, 12, 1778.	1.7	41
22	Liking patterns moderate the relationship between sensory, emotional and context appropriateness profiles: Evidences from a Global Profile study on alcoholic cocktails. <i>Food Quality and Preference</i> , 2020, 83, 103904.	2.3	11
23	Functional and sensory properties of phenolic compounds from unripe grapes in vegetable food prototypes. <i>Food Chemistry</i> , 2020, 315, 126291.	4.2	31
24	Children's selection of emojis to express food-elicited emotions in varied eating contexts. <i>Food Quality and Preference</i> , 2020, 85, 103953.	2.3	28
25	Relationship Between Odor Intensity Estimates and COVID-19 Prevalence Prediction in a Swedish Population. <i>Chemical Senses</i> , 2020, 45, 449-456.	1.1	53
26	Attitudes to Food in Italy: Evidence from the Italian Taste Project. , 2020, , 1381-1405.		2
27	Enhanced utilisation of nonmarketable fish: physical, nutritional and sensory properties of "clean label" fish burgers. <i>International Journal of Food Science and Technology</i> , 2019, 54, 593-601.	1.3	8
28	Sensory drivers of product-elicited emotions are moderated by liking: Insights from consumer segmentation. <i>Food Quality and Preference</i> , 2019, 78, 103725.	2.3	33
29	Influences of Psychological Traits and PROP Taster Status on Familiarity with and Choice of Phenol-Rich Foods and Beverages. <i>Nutrients</i> , 2019, 11, 1329.	1.7	35
30	Individual differences in perceived complexity are associated with different affective responses to alcoholic cocktails. <i>Food Quality and Preference</i> , 2019, 76, 47-59.	2.3	21
31	Consumer categorization of plant-based dishes: Implications for promoting vegetable consumption. <i>Food Quality and Preference</i> , 2019, 76, 133-145.	2.3	9
32	When are "Dish of the Day" nudges most effective to increase vegetable selection?. <i>Food Policy</i> , 2019, 85, 15-27.	2.8	34
33	Sensory and chemical profile of a phenolic extract from olive mill waste waters in plant-base food with varied macro-composition. <i>Food Research International</i> , 2019, 119, 236-243.	2.9	21
34	A sense of sustainability? " How sensory consumer science can contribute to sustainable development of the food sector. <i>Trends in Food Science and Technology</i> , 2019, 90, 180-186.	7.8	80
35	Promotion of novel plant-based dishes among older consumers using the "dish of the day" as a nudging strategy in 4 EU countries. <i>Food Quality and Preference</i> , 2019, 75, 260-272.	2.3	30
36	Personality traits and gender influence liking and choice of food pungency. <i>Food Quality and Preference</i> , 2018, 66, 113-126.	2.3	73

#	ARTICLE	IF	CITATIONS
37	Associations between human fungiform papillae and responsiveness to oral stimuli: effects of individual variability, population characteristics, and methods for papillae quantification. <i>Chemical Senses</i> , 2018, 43, 313-327.	1.1	25
38	Associations between food neophobia and responsiveness to "warning" chemosensory sensations in food products in a large population sample. <i>Food Quality and Preference</i> , 2018, 68, 113-124.	2.3	100
39	The influence of psychological traits, beliefs and taste responsiveness on implicit attitudes toward plant- and animal-based dishes among vegetarians, flexitarians and omnivores. <i>Food Quality and Preference</i> , 2018, 68, 276-291.	2.3	85
40	Nudging using the "dish of the day" strategy does not work for plant-based meals in a Danish sample of adolescent and older people. <i>International Journal of Consumer Studies</i> , 2018, 42, 327-334.	7.2	14
41	Sensory description of marine oils through development of a sensory wheel and vocabulary. <i>Food Research International</i> , 2018, 106, 45-53.	2.9	21
42	Linking product-elicited emotional associations and sensory perceptions through a circumplex model based on valence and arousal: Five consumer studies. <i>Food Research International</i> , 2018, 109, 626-640.	2.9	64
43	Effect of glass shape on subjective and behavioral consumer responses in a real-life context of drinking consumption. <i>Food Quality and Preference</i> , 2018, 64, 187-191.	2.3	9
44	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. <i>Chemical Senses</i> , 2018, 43, 697-710.	1.1	45
45	Emotional Responses to Products. , 2018, , 261-296.		13
46	A Systematic Review of Behavioural Interventions Promoting Healthy Eating among Older People. <i>Nutrients</i> , 2018, 10, 128.	1.7	48
47	Exploring influences on food choice in a large population sample: The Italian Taste project. <i>Food Quality and Preference</i> , 2017, 59, 123-140.	2.3	128
48	Investigating preferred coffee consumption contexts using open-ended questions. <i>Food Quality and Preference</i> , 2017, 61, 63-73.	2.3	42
49	Comparing Manual Counting to Automated Image Analysis for the Assessment of Fungiform Papillae Density on Human Tongue. <i>Chemical Senses</i> , 2017, 42, 553-561.	1.1	12
50	Exploring salient dimensions in a free sorting task: A cross-country study within the elderly population. <i>Food Quality and Preference</i> , 2017, 60, 19-30.	2.3	14
51	Inclusion of <i>Hermetia illucens</i> larvae meal on rainbow trout (<i>Oncorhynchus mykiss</i>) feed: effect on sensory profile according to static and dynamic evaluations. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3402-3411.	1.7	82
52	Danish adolescents like their vegetables fresh rather than frozen or canned. <i>International Journal of Gastronomy and Food Science</i> , 2017, 9, 29-33.	1.3	10
53	Consumption of a High Quantity and a Wide Variety of Vegetables Are Predicted by Different Food Choice Motives in Older Adults from France, Italy and the UK. <i>Nutrients</i> , 2017, 9, 923.	1.7	35
54	Comparison of three nudge interventions (priming, default option, and perceived variety) to promote vegetable consumption in a self-service buffet setting. <i>PLoS ONE</i> , 2017, 12, e0176028.	1.1	66

#	ARTICLE	IF	CITATIONS
55	Sensory determinants of stated liking for vegetable names and actual liking for canned vegetables: A cross-country study among European adolescents. <i>Appetite</i> , 2016, 107, 339-347.	1.8	46
56	Influence of pig genetic type on sensory properties and consumer acceptance of Parma, San Daniele and Toscano dry-cured hams. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 798-806.	1.7	9
57	Increasing vegetable intakes: rationale and systematic review of published interventions. <i>European Journal of Nutrition</i> , 2016, 55, 869-896.	1.8	193
58	Caffeine metabolism rate influences coffee perception, preferences and intake. <i>Food Quality and Preference</i> , 2016, 53, 97-104.	2.3	20
59	A sensory- and consumer-based approach to optimize cheese enrichment with grape skin powders. <i>Journal of Dairy Science</i> , 2016, 99, 194-204.	1.4	38
60	Emotional responses to branded and unbranded foods. <i>Food Quality and Preference</i> , 2015, 42, 1-11.	2.3	143
61	Descriptive sensory analysis and consumers' preference for dietary fibre- and polyphenol-enriched tomato purees obtained using winery by-products. <i>LWT - Food Science and Technology</i> , 2015, 62, 294-300.	2.5	20
62	Research challenges and methods to study food preferences in school-aged children: A review of the last 15years. <i>Food Quality and Preference</i> , 2015, 46, 92-102.	2.3	69
63	Effects of evoked meal contexts on consumers' responses to intrinsic and extrinsic product attributes in dry-cured ham. <i>Food Quality and Preference</i> , 2015, 40, 191-198.	2.3	55
64	The impact of individual variations in taste sensitivity on coffee perceptions and preferences. <i>Physiology and Behavior</i> , 2015, 138, 219-226.	1.0	91
65	How does it make you feel? A new approach to measuring emotions in food product experience. <i>Food Quality and Preference</i> , 2014, 37, 109-122.	2.3	192
66	An exploratory study of sensory attributes and consumer traits underlying liking for and perceptions of freshness for ready to eat mixed salad leaves in Italy. <i>Food Research International</i> , 2014, 59, 108-116.	2.9	40
67	Projective Mapping for interpreting wine aroma differences as perceived by naïve and experienced assessors. <i>Food Quality and Preference</i> , 2013, 29, 6-15.	2.3	93
68	Sensory Properties of Under-Roasted Coffee Beverages. <i>Journal of Food Science</i> , 2013, 78, S1290-300.	1.5	22
69	A comparison of two new take-away strategies and their relation to rating and ranking of extrinsic properties of dry cured ham. <i>Food Quality and Preference</i> , 2013, 27, 63-71.	2.3	9
70	A new approach in TDS data analysis: A case study on sweetened coffee. <i>Food Quality and Preference</i> , 2013, 30, 33-46.	2.3	67
71	Grape seed proteins: a new fining agent for astringency reduction in red wine. <i>Australian Journal of Grape and Wine Research</i> , 2013, 19, 153-160.	1.0	20
72	Consumer Perception of Dry-Cured Ham – A Cross-Cultural Study in Italy, Norway and Spain. <i>Journal of Sensory Studies</i> , 2013, 28, 450-466.	0.8	18

#	ARTICLE	IF	CITATIONS
73	Lamb meat "Importance of origin and grazing system for Italian and Norwegian consumers. Meat Science, 2012, 90, 899-907.	2.7	78
74	Responses to extra virgin olive oils in consumers with varying commitment to oils. Food Quality and Preference, 2012, 24, 153-161.	2.3	43
75	Development and validation of a quantitative frame of reference for meat sensory evaluation. Food Quality and Preference, 2012, 25, 63-68.	2.3	25
76	Sensory functionality of extra-virgin olive oil in vegetable foods assessed by Temporal Dominance of Sensations and Descriptive Analysis. Food Quality and Preference, 2012, 26, 141-150.	2.3	69
77	Individual astringency responsiveness affects the acceptance of phenol-rich foods. Appetite, 2011, 56, 633-642.	1.8	81
78	Astringency Perception and Heritability Among Young Finnish Twins. Chemosensory Perception, 2011, 4, 134-144.	0.7	14
79	Temporary Modification of Salivary Protein Profile and Individual Responses to Repeated Phenolic Astringent Stimuli. Chemical Senses, 2010, 35, 75-85.	1.1	76
80	Saliva Characteristics and Individual Sensitivity to Phenolic Astringent Stimuli. Chemical Senses, 2009, 34, 295-304.	1.1	97
81	MAPPING THE EFFECT OF INFORMATION ABOUT ANIMAL WELFARE ON CONSUMER LIKING AND WILLINGNESS TO PAY FOR YOGURT. Journal of Sensory Studies, 2009, 24, 712-730.	0.8	26
82	Prediction of grape polyphenol astringency by means of a fluorimetric micro-plate assay. Food Chemistry, 2009, 113, 325-330.	4.2	17
83	Temporal processing of olfactory stimuli during retronasal perception. Behavioural Brain Research, 2009, 200, 68-75.	1.2	19
84	Hedonic ratings and consumption of school lunch among preschool children. Food Quality and Preference, 2009, 20, 482-489.	2.3	48
85	Sensory food science in the changing society: Opportunities, needs, and challenges. Trends in Food Science and Technology, 2009, 20, 54-62.	7.8	88
86	A PROCEDURE OF SENSORY EVALUATION FOR DESCRIBING THE AROMA PROFILE OF SINGLE GRAPE VARIETY WINES. Journal of Sensory Studies, 2008, 23, 817-834.	0.8	12
87	Effect of information about animal welfare and product nutritional properties on acceptability of meat from Podolian cattle. Food Quality and Preference, 2007, 18, 305-312.	2.3	79
88	Bioaccessibility and Antioxidant Activity Stability of Phenolic Compounds from Extra-Virgin Olive Oils during <i>in Vitro</i> Digestion. Journal of Agricultural and Food Chemistry, 2007, 55, 8423-8429.	2.4	48
89	Prediction of perceived astringency induced by phenolic compounds II: Criteria for panel selection and preliminary application on wine samples. Food Quality and Preference, 2006, 17, 96-107.	2.3	70
90	Consumer expectations for sensory properties in virgin olive oils. Food Quality and Preference, 2006, 17, 116-125.	2.3	161

#	ARTICLE	IF	CITATIONS
91	Prediction of perceived astringency induced by phenolic compounds. Food Quality and Preference, 2004, 15, 761-769.	2.3	111
92	Bitterness enhancement induced by cut grass odorant (cis-3-hexen-1-ol) in a model olive oil. Food Quality and Preference, 2004, 15, 219-227.	2.3	70
93	Influence of information about manufacturing process on beer acceptability. Food Quality and Preference, 2004, 15, 271-278.	2.3	165
94	The use of enzymes for thermal process monitoring: modification of milk alkaline phosphatase heat resistance by means of an immobilization technique. Food Control, 2004, 15, 427-433.	2.8	17
95	Spectrophotometric assay using o-phthalaldehyde for the determination of transglutaminase activity on casein. Food Chemistry, 2002, 78, 363-368.	4.2	56
96	Statistical validation of sensory data: a study on wine. Journal of the Science of Food and Agriculture, 2001, 81, 751-758.	1.7	37
97	Effect of expectations induced by information on origin and its guarantee on the acceptability of a traditional food: olive oil. Sciences Des Aliments, 2001, 21, 243-254.	0.2	45
98	Optimisation of extra virgin olive oil quality. Journal of the Science of Food and Agriculture, 1998, 77, 31-37.	1.7	36
99	Perceptions of Starchy Food Dishes: Application of the Repertory Grid Method. Appetite, 1997, 28, 255-265.	1.8	31
100	SENSORY PROFILE DESCRIPTION OF MOZZARELLA CHEESE AND ITS RELATIONSHIP WITH CONSUMER PREFERENCE. Journal of Sensory Studies, 1997, 12, 285-301.	0.8	40
101	41. New method for preference mapping. Food Quality and Preference, 1996, 7, 318-319.	2.3	0
102	Optimization of virgin olive oil quality in relation to fruit ripening and storage. Developments in Food Science, 1995, 37, 397-418.	0.0	12
103	Rapid extraction and determination of phenols in extra virgin olive oil. Developments in Food Science, 1995, 37, 429-452.	0.0	8