

Suntaree Suwonsichon

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6908736/publications.pdf>

Version: 2024-02-01

20
papers

327
citations

840776

11
h-index

839539

18
g-index

20
all docs

20
docs citations

20
times ranked

356
citing authors

#	ARTICLE	IF	CITATIONS
1	Sensory Drivers of Consumer Acceptance, Purchase Intent and Emotions toward Brewed Black Coffee. <i>Foods</i> , 2022, 11, 180.	4.3	12
2	Effects of Visual Cues on Consumer Expectation, Emotion and Wellness Responses, and Purchase Intent of Red Chili Powders. <i>Journal of Food Science</i> , 2019, 84, 3018-3026.	3.1	12
3	The Importance of Sensory Lexicons for Research and Development of Food Products. <i>Foods</i> , 2019, 8, 27.	4.3	41
4	Effect of visual marbling levels in pork loins on meat quality and Thai consumer acceptance and purchase intent. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 1923-1932.	2.4	14
5	Influence of crystal promoters on sensory characteristics of heat-resistant compound chocolate. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1459-1467.	2.7	5
6	Determination of Intrinsic Appearance Properties that Drive Dry Dog Food Acceptance by Pet Owners in Thailand. <i>Journal of Food Products Marketing</i> , 2018, 24, 830-845.	3.3	9
7	Effects of drum drying on physical and antioxidant properties of riceberry flour. <i>Agriculture and Natural Resources</i> , 2018, 52, 445-450.	0.1	12
8	Effect of carrier type and concentration on the properties, anthocyanins and antioxidant activity of freeze-dried mao [Antidesma bunius (L.) Spreng] powders. <i>Agriculture and Natural Resources</i> , 2018, 52, 354-360.	0.1	18
9	Effects of aging on taste thresholds: A case of Asian people. <i>Journal of Sensory Studies</i> , 2018, 33, e12436.	1.6	15
10	Effect of crystal promoters on viscosity and melting characteristics of compound chocolate. <i>International Journal of Food Properties</i> , 2017, 20, 119-132.	3.0	9
11	Ability of crystal promoters to delay fat bloom development in heat-resistant compound chocolate with or without the presence of crystal inhibitor. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2343-2351.	2.7	4
12	Development of a sensory lexicon for a specific subcategory of soy sauce: Seasoning soy sauce. <i>Journal of Sensory Studies</i> , 2016, 31, 443-452.	1.6	24
13	Sensory Lexicon of Pomelo Fruit over Various Cultivars and Fresh-Cut Storage. <i>Journal of Sensory Studies</i> , 2015, 30, 21-32.	1.6	17
14	Eggs and Poultry Purchase, Storage, and Preparation Practices of Consumers in Selected Asian Countries. <i>Foods</i> , 2014, 3, 110-127.	4.3	18
15	Seasoned Sprat Products™ Acceptance in Estonia and in Thailand. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 552-566.	1.4	5
16	Cross-country comparison of pomegranate juice acceptance in Estonia, Spain, Thailand, and United States. <i>Food Quality and Preference</i> , 2014, 31, 116-123.	4.6	23
17	Comparison of sensory attributes in fresh mangoes and heat-treated mango purées prepared from Thai cultivars. <i>LWT - Food Science and Technology</i> , 2014, 56, 138-144.	5.2	29
18	SENSORY LEXICON FOR MANGO AS AFFECTED BY CULTIVARS AND STAGES OF RIPENESS. <i>Journal of Sensory Studies</i> , 2012, 27, 148-160.	1.6	40

#	ARTICLE	IF	CITATIONS
19	Sensory properties and consumer acceptance of sweet tamarind varieties grown in Thailand. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1081-1088.	3.5	11
20	EFFECTS OF ORAL RINSING ON THE PERCEPTION OF RESIDUAL COOLING AND BURN IN HIGHLY MENTHOLATED TOOTHPASTE. <i>Journal of Sensory Studies</i> , 2009, 24, 290-300.	1.6	9