

# Wender Lp Bredie

List of Publications by Year  
in descending order

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160  
papers

6,106  
citations

47006  
47  
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91884  
69  
g-index

166  
all docs

166  
docs citations

166  
times ranked

5922  
citing authors

#	ARTICLE	IF	CITATIONS
1	Increasing vegetable intakes: rationale and systematic review of published interventions. <i>European Journal of Nutrition</i> , 2016, 55, 869-896.	3.9	193
2	FGF21 Is a Sugar-Induced Hormone Associated with Sweet Intake and Preference in Humans. <i>Cell Metabolism</i> , 2017, 25, 1045-1053.e6.	16.2	169
3	Comparison of three sensory profiling methods based on consumer perception: CATA, CATA with intensity and Napping®. <i>Food Quality and Preference</i> , 2014, 32, 160-166.	4.6	161
4	Molecular Gastronomy: A New Emerging Scientific Discipline. <i>Chemical Reviews</i> , 2010, 110, 2313-2365.	47.7	158
5	Rapid descriptive sensory methods – Comparison of Free Multiple Sorting, Partial Napping, Napping, Flash Profiling and conventional profiling. <i>Food Quality and Preference</i> , 2012, 26, 267-277.	4.6	150
6	Influence of feeding different types of roughage on the oxidative stability of milk. <i>International Dairy Journal</i> , 2004, 14, 563-570.	3.0	126
7	Differential transfer of dietary flavour compounds into human breast milk. <i>Physiology and Behavior</i> , 2008, 95, 118-124.	2.1	126
8	Sensory and chemical investigations on the effect of oven cooking on warmed-over flavour development in chicken meat. <i>Meat Science</i> , 2002, 61, 127-139.	5.5	118
9	Structural characteristics of low bitter and high umami protein hydrolysates prepared from bovine muscle and porcine plasma. <i>Food Chemistry</i> , 2018, 257, 163-171.	8.2	114
10	Best-worst scaling: An introduction and initial comparison with monadic rating for preference elicitation with food products. <i>Food Quality and Preference</i> , 2008, 19, 579-588.	4.6	113
11	Red Beetroot Betalains: Perspectives on Extraction, Processing, and Potential Health Benefits. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11595-11611.	5.2	100
12	Oxidative Stability of Milk Influenced by Fatty Acids, Antioxidants, and Copper Derived from Feed. <i>Journal of Dairy Science</i> , 2006, 89, 1970-1980.	3.4	96
13	Food quality certification: An approach for the development of accredited sensory evaluation methods. <i>Food Quality and Preference</i> , 2007, 18, 425-439.	4.6	96
14	Maillard reaction products derived from food protein-derived peptides: insights into flavor and bioactivity. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3429-3442.	10.3	93
15	HS-GC-IMS with PCA to analyze volatile flavor compounds across different production stages of fermented soybean whey tofu. <i>Food Chemistry</i> , 2021, 346, 128880.	8.2	91
16	Exploration of collagen recovered from animal by-products as a precursor of bioactive peptides: Successes and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2011-2027.	10.3	90
17	Situational appropriateness of beer is influenced by product familiarity. <i>Food Quality and Preference</i> , 2015, 39, 16-27.	4.6	89
18	The impact of sensory quality of pork on consumer preference. <i>Meat Science</i> , 2007, 76, 61-73.	5.5	88

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19	Chemical and sensory characterisation of pan-fried pork flavour: Interactions between raw meat quality, ageing and frying temperature. <i>Meat Science</i> , 2007, 75, 229-242.	5.5	86
20	A comparative study of beef quality after ageing longissimus muscle using a dry ageing bag, traditional dry ageing or vacuum package ageing. <i>Meat Science</i> , 2014, 97, 433-442.	5.5	84
21	Properties of Pickering emulsion stabilized by food-grade gelatin nanoparticles: influence of the nanoparticles concentration. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 196, 111294.	5.0	83
22	Aroma Volatiles Generated during Extrusion Cooking of Maize Flour. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1479-1487.	5.2	81
23	DEVELOPMENT OF A SENSORY VOCABULARY FOR WARMED-OVER FLAVOR: PART I. IN PORCINE MEAT. <i>Journal of Sensory Studies</i> , 1999, 14, 47-65.	1.6	81
24	Sensory and chemical analysis of cooked porcine meat patties in relation to warmed-over flavour and pre-slaughter stress. <i>Meat Science</i> , 2001, 59, 229-249.	5.5	78
25	Maillard reaction of food-derived peptides as a potential route to generate meat flavor compounds: A review. <i>Food Research International</i> , 2022, 151, 110823.	6.2	78
26	Comparison of glucose, glucose 6-phosphate, ribose, and mannose as flavour precursors in pork; the effect of monosaccharide addition on flavour generation. <i>Meat Science</i> , 2009, 81, 419-425.	5.5	77
27	Confidence ellipses: A variation based on parametric bootstrapping applicable on Multiple Factor Analysis results for rapid graphical evaluation. <i>Food Quality and Preference</i> , 2012, 26, 278-280.	4.6	71
28	Stimulus collative properties and consumersâ€™ flavor preferencesâ†. <i>Appetite</i> , 2014, 77, 20-30.	3.7	69
29	Effect of Temperature and pH on the Generation of Flavor Volatiles in Extrusion Cooking of Wheat Flour. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1118-1125.	5.2	67
30	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.	2.5	66
31	Influence of serving temperature on flavour perception and release of Bourbon Caturra coffee. <i>Food Chemistry</i> , 2017, 219, 61-68.	8.2	65
32	Health and quality of life in an aging population â€“ Food and beyond. <i>Food Quality and Preference</i> , 2016, 47, 166-170.	4.6	64
33	Consumer concepts in new product development of local foods: Traditional versus novel honeys. <i>Food Research International</i> , 2013, 52, 144-152.	6.2	63
34	â€œAll-In-One Testâ€(All): A rapid and easily applicable approach to consumer product testing. <i>Food Quality and Preference</i> , 2013, 27, 108-119.	4.6	63
35	Sensory panel consistency during development of a vocabulary for warmed-over flavour. <i>Food Quality and Preference</i> , 2001, 12, 171-187.	4.6	62
36	Performance of Flash Profile and Napping with and without training for describing small sensory differences in a model wine. <i>Food Quality and Preference</i> , 2016, 48, 41-49.	4.6	61

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37	Roux-En-Y Gastric Bypass and Sleeve Gastrectomy Does Not Affect Food Preferences When Assessed by an Ad libitum Buffet Meal. Obesity Surgery, 2017, 27, 2599-2605.	2.1	60
38	Sensory measurement of dynamic flavour intensity in ice cream with different fat levels and flavourings. Food Quality and Preference, 2005, 16, 305-314.	4.6	59
39	Flavor profiling of apple ciders from the UK and Scandinavian region. Food Research International, 2018, 105, 713-723.	6.2	59
40	DEVELOPMENT OF A SENSORY VOCABULARY FOR WARMED-OVER FLAVOR: PART II. IN CHICKEN MEAT. Journal of Sensory Studies, 1999, 14, 67-78.	1.6	58
41	Impact of product information and repeated exposure on consumer liking, sensory perception and concept associations of local apple juice. Food Research International, 2013, 52, 91-98.	6.2	57
42	Release of peppermint flavour compounds from chewing gum: effect of oral functions. Physiology and Behavior, 2004, 82, 531-540.	2.1	54
43	Desires for beverages and liking of skin care product odors in imaginative and immersive virtual reality beach contexts. Food Research International, 2019, 117, 10-18.	6.2	50
44	Flavour release of aldehydes and diacetyl in oil/water systems. Food Chemistry, 2000, 71, 355-362.	8.2	49
45	Interactions between oral burn, meat flavor and texture in chili spiced pork patties evaluated by time-intensity. Food Quality and Preference, 2007, 18, 909-919.	4.6	49
46	Characterization of the Volatile Composition and Variations Between Infant Formulas and Mother's Milk. Chemosensory Perception, 2009, 2, 79-93.	1.2	49
47	Valorisation of protein hydrolysates from animal by-products: perspectives on bitter taste and debittering methods: a review. International Journal of Food Science and Technology, 2019, 54, 978-986.	2.7	49
48	Physicochemical and sensory characterization of Cheddar cheese with variable NaCl levels and equal moisture content. Journal of Dairy Science, 2013, 96, 1953-1971.	3.4	48
49	A Systematic Review of Behavioural Interventions Promoting Healthy Eating among Older People. Nutrients, 2018, 10, 128.	4.1	48
50	Green Tea Polyphenols Decrease Strecker Aldehydes and Bind to Proteins in Lactose-Hydrolyzed UHT Milk. Journal of Agricultural and Food Chemistry, 2017, 65, 10550-10561.	5.2	46
51	Comparison of rapid descriptive sensory methodologies: Free-Choice Profiling, Flash Profile and modified Flash Profile. Food Research International, 2018, 106, 892-900.	6.2	46
52	Do facial reactions add new dimensions to measuring sensory responses to basic tastes?. Food Quality and Preference, 2011, 22, 346-354.	4.6	43
53	Sensory local uniqueness of Danish honeys. Food Research International, 2011, 44, 2766-2774.	6.2	41
54	Flavour development in pork. Influence of flavour precursor concentrations in longissimus dorsi from pigs with different raw meat qualities. Meat Science, 2009, 81, 255-262.	5.5	40

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55	Changes in orosensory perception related to aging and strategies for counteracting its influence on food preferences among older adults. Trends in Food Science and Technology, 2016, 53, 49-59.	15.1	40
56	Exopeptidase treatment combined with Maillard reaction modification of protein hydrolysates derived from porcine muscle and plasma: Structure–taste relationship. Food Chemistry, 2020, 306, 125613.	8.2	40
57	Univariate and multivariate modelling of flavour release in chewing gum using time-intensity: a comparison of data analytical methods. Food Quality and Preference, 2005, 16, 327-343.	4.6	37
58	SENSORY-RHEOLOGICAL RELATIONSHIPS IN INSTANT HOT COCOA DRINKS. Journal of Sensory Studies, 1999, 14, 181-195.	1.6	36
59	Comparison of response formats and concurrent hedonic measures for optimal use of the EmoSensory® Wheel. Food Research International, 2017, 93, 33-42.	6.2	36
60	Phosphorylation modification of collagen peptides from fish bone enhances their calcium-chelating and antioxidant activity. LWT - Food Science and Technology, 2022, 155, 112978.	5.2	36
61	Study of taste-active compounds in the water-soluble extract of mature Cheddar cheese. International Dairy Journal, 2010, 20, 528-536.	3.0	35
62	A Comparative Study on Facially Expressed Emotions in Response to Basic Tastes. Chemosensory Perception, 2014, 7, 1-9.	1.2	35
63	Instrumental and sensory characterisation of Solaris white wines in Denmark. Food Chemistry, 2015, 166, 133-142.	8.2	35
64	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. Nutrients, 2017, 9, 923.	4.1	35
65	Composition of volatile compounds in bovine milk heat treated by instant infusion pasteurisation and their correlation to sensory analysis. International Journal of Dairy Technology, 2011, 64, 34-44.	2.8	32
66	Protein hydrolysates of porcine hemoglobin and blood: Peptide characteristics in relation to taste attributes and formation of volatile compounds. Food Research International, 2019, 121, 28-38.	6.2	32
67	A simple mesoporous silica nanoparticle-based fluorescence aptasensor for the detection of zearalenone in grain and cereal products. Analytical and Bioanalytical Chemistry, 2020, 412, 5627-5635.	3.7	32
68	3D printing of a high protein yoghurt-based gel: Effect of protein enrichment and gelatine on physical and sensory properties. Food Research International, 2021, 147, 110517.	6.2	32
69	Sensory quality of drinking water produced by reverse osmosis membrane filtration followed by remineralisation. Water Research, 2016, 94, 42-51.	11.3	31
70	Effects of repeated exposure on acceptance of initially disliked and liked Nordic snack bars in 9–11 year-old children. Clinical Nutrition, 2012, 31, 137-143.	5.0	30
71	Promotion of novel plant-based dishes among older consumers using the “dish of the day”™ as a nudging strategy in 4 EU countries. Food Quality and Preference, 2019, 75, 260-272.	4.6	30
72	Measurement of volatile oxidation products from milk using solvent-assisted flavour evaporation and solid phase microextraction. International Dairy Journal, 2007, 17, 746-752.	3.0	29

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73	Sensory profiles of cooked grains from wheat species and varieties. <i>Journal of Cereal Science</i> , 2013, 57, 295-303.	3.7	29
74	Towards potato protein utilisation: insights into separation, functionality and bioactivity of patatin. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2314-2322.	2.7	29
75	The improvement of gel and physicochemical properties of porcine myosin under low salt concentrations by pulsed ultrasound treatment and its mechanism. <i>Food Research International</i> , 2021, 141, 110056.	6.2	29
76	Maillard-reacted peptides from glucosamine-induced glycation exhibit a pronounced salt taste-enhancing effect. <i>Food Chemistry</i> , 2022, 374, 131776.	8.2	29
77	Descriptive sensory profiling and physical/chemical analyses of warmed-over flavour in pork patties from carriers and non-carriers of the RN <sup>+</sup> allele. <i>Meat Science</i> , 2003, 63, 211-224.	5.5	28
78	Training of a sensory panel and profiling of winter hardy and coloured carrot genotypes. <i>Food Quality and Preference</i> , 2007, 18, 482-489.	4.6	28
79	Bariatric Surgery Leads to Short-Term Effects on Sweet Taste Sensitivity and Hedonic Evaluation of Fatty Food Stimuli. <i>Obesity</i> , 2019, 27, 1796-1804.	3.0	27
80	Effect of sequential fermentations and grape cultivars on volatile compounds and sensory profiles of Danish wines. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3594-3602.	3.5	26
81	Exploration of Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptides from Silkworm Pupae ( <i>Bombyx</i> ) Tj ETQq1 1 0.784314 rgBT /Over and <i>Food Chemistry</i> , 2022, 70, 3862-3871.	5.2	26
82	Flavor Release Measurement by Atmospheric Pressure Chemical Ionization Ion Trap Mass Spectrometry, Construction of Interface and Mathematical Modeling of Release Profiles. <i>Analytical Chemistry</i> , 2003, 75, 655-662.	6.5	25
83	Understanding Liking in Relation to Sensory Characteristics, Consumer Concept Associations, Arousal Potential and "Appropriateness for Use" Using Apple Juice as an Application. <i>Journal of Sensory Studies</i> , 2016, 31, 135-142.	1.6	25
84	Sensory-Driven Development of Protein-Enriched Rye Bread and Cream Cheese for the Nutritional Demands of Older Adults. <i>Nutrients</i> , 2018, 10, 1006.	4.1	25
85	Cross-cultural differences in lingual tactile acuity, taste sensitivity phenotypical markers, and preferred oral processing behaviors. <i>Food Quality and Preference</i> , 2020, 80, 103803.	4.6	25
86	Evaluation of the MPN, Anderson-Baird-Parker, Petrifilm <i>E. coli</i> and Fluorocult ECD method for enumeration of <i>Escherichia coli</i> in foods of animal origin. <i>International Journal of Food Microbiology</i> , 1992, 16, 197-208.	4.7	24
87	Gender and handedness effects on hedonicity of laterally presented odours. <i>Brain and Cognition</i> , 2002, 50, 272-281.	1.8	23
88	Quinine sensitivity influences the acceptance of sea-buckthorn and grapefruit juices in 9- to 11-year-old children. <i>Appetite</i> , 2014, 74, 70-78.	3.7	23
89	Production of Taste Enhancers from Protein Hydrolysates of Porcine Hemoglobin and Meat Using <i>Bacillus amyloliquefaciens</i> $\gamma$ -Glutamyltranspeptidase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11782-11789.	5.2	23
90	Sensory Characterisation of the Aromas Generated in Extruded Maize and Wheat Flour. <i>Journal of Cereal Science</i> , 1998, 28, 97-106.	3.7	22

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91	Cayenne pepper in a meal: Effect of oral heat on feelings of appetite, sensory specific desires and well-being. Food Quality and Preference, 2017, 60, 1-8.	4.6	22
92	Sensory profiling data studied by partial least squares regression. Food Quality and Preference, 2000, 11, 147-149.	4.6	20
93	Formulation of Heat-Induced Whey Protein Gels for Extrusion-Based 3D Printing. Foods, 2021, 10, 8.	4.3	20
94	Identifying behavioral and attitudinal barriers and drivers to promote consumption of pulses: A quantitative survey across five European countries. Food Quality and Preference, 2022, 98, 104455.	4.6	20
95	Initial liking influences the development of acceptance learning across repeated exposure to fruit juices in 9-11 year-old children. Food Quality and Preference, 2015, 39, 228-235.	4.6	19
96	Characterization of Roselle calyx from different geographical origins. Food Research International, 2018, 112, 378-389.	6.2	19
97	The Stability and Activity Changes of Apigenin and Luteolin in Human Cervical Cancer Hela Cells in Response to Heat Treatment and Fe <sup>2+</sup> /Cu <sup>2+</sup> Addition. Foods, 2019, 8, 346.	4.3	19
98	Effect of drying methods on the solubility and amphiphilicity of room temperature soluble gelatin extracted by microwave-rapid freezing-thawing coupling. Food Chemistry, 2021, 351, 129226.	8.2	19
99	Impact of sequential co-culture fermentations on flavour characters of Solaris wines. European Food Research and Technology, 2017, 243, 437-445.	3.3	18
100	Variety in snack servings as determinant for acceptance in school children. Appetite, 2016, 96, 628-635.	3.7	17
101	Effect of green tea catechins on physical stability and sensory quality of lactose-reduced UHT milk during storage for one year. International Dairy Journal, 2019, 95, 25-34.	3.0	17
102	Printability, stability and sensory properties of protein-enriched 3D-printed lemon mousse for personalised in-between meals. Food Hydrocolloids, 2021, 120, 106943.	10.7	17
103	Taste recognition threshold concentrations of styrene in oil-in-water emulsions and yoghurts. Journal of the Science of Food and Agriculture, 1993, 61, 457-462.	3.5	16
104	Flavor Release Measurement from Gum Model System. Journal of Agricultural and Food Chemistry, 2004, 52, 8119-8126.	5.2	16
105	Patient profiling for success after weight loss surgery (GO Bypass study): An interdisciplinary study protocol. Contemporary Clinical Trials Communications, 2018, 10, 121-130.	1.1	16
106	Plastein from hydrolysates of porcine hemoglobin and meat using Alcalase and papain. Food Chemistry, 2020, 320, 126654.	8.2	16
107	Aroma Characteristics of Extruded Wheat Flour and Wheat Starch Containing Added Cysteine and Reducing Sugars. Journal of Cereal Science, 1997, 25, 57-63.	3.7	15
108	Effect of different dehydration methods on the properties of gelatin films. Food Chemistry, 2022, 374, 131814.	8.2	15



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109	An investigation into between-meal food desires among hospitalised haematological cancer patients. <i>Clinical Nutrition</i> , 2016, 35, 440-445.	5.0	14
110	Integration of the sensory experience and post-ingestive measures for understanding food satisfaction. A case study on sucrose replacement by Stevia rebaudiana and addition of beta glucan in fruit drinks. <i>Food Quality and Preference</i> , 2017, 58, 76-84.	4.6	14
111	Willingness to replace animal-based products with pulses among consumers in different European countries. <i>Food Research International</i> , 2022, 157, 111403.	6.2	14
112	Aroma of wheat porridge and bread-crumbs is influenced by the wheat variety. <i>LWT - Food Science and Technology</i> , 2015, 63, 590-598.	5.2	13
113	Encapsulation of $\beta$ -carotene by self-assembly of rapeseed meal-derived peptides: Factor optimization and structural characterization. <i>LWT - Food Science and Technology</i> , 2021, 138, 110456.	5.2	13
114	Factors Associated with Favorable Changes in Food Preferences After Bariatric Surgery. <i>Obesity Surgery</i> , 2021, 31, 3514-3524.	2.1	13
115	Taste alterations and oral discomfort in patients receiving chemotherapy. <i>Supportive Care in Cancer</i> , 2021, 29, 7431-7439.	2.2	13
116	Application of biopreservatives in meat preservation: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6124-6141.	2.7	13
117	Perception and liking of yogurts with different degrees of granularity in relation to ethnicity, preferred oral processing and lingual tactile acuity. <i>Food Quality and Preference</i> , 2021, 90, 104158.	4.6	12
118	Sensory properties of Danish municipal drinking water as a function of chemical composition. <i>Food Research International</i> , 2013, 54, 389-396.	6.2	11
119	Transglutaminase-Mediated Caseinate Oligochitosan Glycation Enhances the Effect of Caseinate Hydrolysate to Ameliorate the LPS-Induced Damage on the Intestinal Barrier Function in IEC-6 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8787-8796.	5.2	11
120	Acceptance of Nordic snack bars in children aged 8–11 years. <i>Food and Nutrition Research</i> , 2012, 56, 10484.	2.6	10
121	The influence of feeding crimped kernel maize silage on broiler production, nutrient digestibility and meat quality. <i>British Poultry Science</i> , 2016, 57, 93-104.	1.7	10
122	Compartmentalized chitoooligosaccharide/ferritin particles for controlled co-encapsulation of curcumin and rutin. <i>Carbohydrate Polymers</i> , 2022, 290, 119484.	10.2	10
123	Changes in perception and liking for everyday food odors among older adults. <i>Food Quality and Preference</i> , 2021, 93, 104254.	4.6	9
124	The Use of Electronic Nose in the Quality Evaluation and Adulteration Identification of Beijing-You Chicken. <i>Foods</i> , 2022, 11, 782.	4.3	9
125	Stabilization of directly acidified protein drinks by single and mixed hydrocolloids—combining particle size, rheology, tribology, and sensory data. <i>Food Science and Nutrition</i> , 2020, 8, 6433-6444.	3.4	8
126	TGase-induced glycosylated soy protein products with limited enzymatic hydrolysis showed enhanced foaming property. <i>European Food Research and Technology</i> , 2021, 247, 2557-2563.	3.3	8



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127	Soybean protein isolate&#x2013;rice starch interactions during the simulated gluten&#x2013;free rice bread making process. International Journal of Food Science and Technology, 2022, 57, 2093-2103.	2.7	7
128	A review on oral tactile sensitivity: measurement techniques, influencing factors and its relation to food perception and preference. Food Quality and Preference, 2022, 100, 104624.	4.6	7
129	Comparison of manual and machine learning image processing approaches to determine fungiform papillae on the tongue. Scientific Reports, 2020, 10, 18694.	3.3	6
130	Advances in Rational Protein Engineering toward Functional Architectures and Their Applications in Food Science. Journal of Agricultural and Food Chemistry, 2022, 70, 4522-4533.	5.2	6
131	Effects of <sup>3</sup> -Glutamylated Hydrolysates from Porcine Hemoglobin and Meat on Kokumi Enhancement and Oxidative Stability of Emulsion-Type Sausages. Food and Bioprocess Technology, 2022, 15, 1851-1865.	4.7	6
132	Influence of added carbohydrates on the aroma profile of cooked pork. Developments in Food Science, 2006,, 355-358.	0.0	5
133	Modification of bread crust flavour with enzymes and flavour precursors. Developments in Food Science, 2006, , 225-228.	0.0	5
134	DEVELOPMENT OF A SENSORY TEST METHOD FOR ODOR MEASUREMENT IN A PACKAGE HEADSPACE. Journal of Sensory Studies, 2011, 26, 118-127.	1.6	5
135	Applications in nutrition: Peptides as taste enhancers. , 2021, , 569-580.		5
136	How dish components influence older consumers&#x2019; evaluation? &#x201c; A study with application of conjoint analysis and eye tracking technology. Food Quality and Preference, 2022, 97, 104484.	4.6	5
137	Perceptions and Attitudes about Eating with the Fingers-An Explorative Study among Older Adults with Motoric Eating Difficulties, Relatives and Professional Caregivers. Journal of Nutrition in Gerontology and Geriatrics, 2022, 41, 65-91.	1.0	5
138	Long-Term Visuo-Gustatory Appetitive and Aversive Conditioning Potentiate Human Visual Evoked Potentials. Frontiers in Human Neuroscience, 2017, 11, 467.	2.0	4
139	In vitro activities of inulin fermentation products to HCT-116 cells enhanced by the cooperation between exogenous strains and adult faecal microbiota. International Journal of Food Sciences and Nutrition, 2018, 69, 814-823.	2.8	4
140	Effects of germination time on the structural, physicochemical and functional properties of brown rice. International Journal of Food Science and Technology, 2022, 57, 1902-1910.	2.7	4
141	Does FGF21 Mediate the Potential Decrease in Sweet Food Intake and Preference Following Bariatric Surgery?. Nutrients, 2021, 13, 3840.	4.1	4
142	Exploring the prospects of the <i>fifth quarter</i> in the 21st century. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1439-1461.	11.7	4
143	Maltodextrin-Based Carbohydrate Oral Rinsing and Exercise Performance: Systematic Review and Meta-Analysis. Sports Medicine, 2022, 52, 1833-1862.	6.5	4
144	Flavor Characterization of Animal Hydrolysates and Potential of Glucosamine in Flavor Modulation. Foods, 2021, 10, 3008.	4.3	4

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145	Effects of Maillard-type caseinate glycation on the preventive action of caseinate digests in acrylamide-induced intestinal barrier dysfunction in IEC-6 cells. RSC Advances, 2018, 8, 38036-38046.	3.6	3
146	Provision of visually appetising and high-energy maize soup as an in-between meal for older consumers. Food Quality and Preference, 2021, 88, 104069.	4.6	3
147	Development of an olfactory test method for measuring perception of everyday food odors among older adults. Journal of Sensory Studies, 2021, 36, e12706.	1.6	3
148	Consumer perception and sensory properties of bakery products fortified with chicken protein for older adults. International Journal of Gastronomy and Food Science, 2022, 27, 100484.	3.0	3
149	Overview of sensory perception. , 2012, , 3-23.		2
150	Flavour stability of sterilised chickpeas stored in pouches. Current Research in Food Science, 2021, 4, 773-783.	5.8	2
151	How does a celiac iceberg really float? The relationship between celiac disease and gluten. Critical Reviews in Food Science and Nutrition, 2023, 63, 9233-9261.	10.3	2
152	Oral -Somatosensory Alterations in Head & Neck Cancer Patients and Food Intake. Current Developments in Nutrition, 2022, 6, 252.	0.3	2
153	Methods for artificial perception: can machine replace man?. Developments in Food Science, 2006, 43, 617-618.	0.0	1
154	Proposal of development of finger foods for older adults with motoric eating difficulties -a study based on creative design. International Journal of Gastronomy and Food Science, 2022, 28, 100516.	3.0	1
155	Human olfactory self-adaptation for structurally-related monoterpenes. Developments in Food Science, 2006, , 33-36.	0.0	0
156	Monitoring Panel Performance Within and Between Sensory Experiments by Multi-Way Analysis. Studies in Classification, Data Analysis, and Knowledge Organization, 2011, , 335-342.	0.2	0
157	Contextual Considerations in Experimental Food Research and Policy. , 2020, , 1-24.		0
158	Contextual Considerations in Experimental Food Research and Policy. , 2020, , 1069-1092.		0
159	A Novel Approach to Tongue Standardization and Feature Extraction. Lecture Notes in Computer Science, 2020, , 36-45.	1.3	0
160	Vegetables for older adults –general preferences and smart adaptations for those with motoric eating difficulties. International Journal of Gastronomy and Food Science, 2022, , 100528.	3.0	0