

# Wender Lp Bredie

## List of Publications by Year in descending order

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Version: 2024-02-01

160  
papers

6,106  
citations

46984

47  
h-index

91828

69  
g-index

166  
all docs

166  
docs citations

166  
times ranked

5922  
citing authors

#	ARTICLE	IF	CITATIONS
1	How does a celiac iceberg really float? The relationship between celiac disease and gluten. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9233-9261.	5.4	2
2	Effects of germination time on the structural, physicochemical and functional properties of brown rice. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1902-1910.	1.3	4
3	Identifying behavioral and attitudinal barriers and drivers to promote consumption of pulses: A quantitative survey across five European countries. <i>Food Quality and Preference</i> , 2022, 98, 104455.	2.3	20
4	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.	2.9	78
5	How dish components influence older consumers'™ evaluation? " A study with application of conjoint analysis and eye tracking technology. <i>Food Quality and Preference</i> , 2022, 97, 104484.	2.3	5
6	Maillard-reacted peptides from glucosamine-induced glycation exhibit a pronounced salt taste-enhancing effect. <i>Food Chemistry</i> , 2022, 374, 131776.	4.2	29
7	Effect of different dehydration methods on the properties of gelatin films. <i>Food Chemistry</i> , 2022, 374, 131814.	4.2	15
8	Phosphorylation modification of collagen peptides from fish bone enhances their calcium-chelating and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2022, 155, 112978.	2.5	36
9	Perceptions and Attitudes about Eating with the Fingers-An Explorative Study among Older Adults with Motoric Eating Difficulties, Relatives and Professional Caregivers. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2022, 41, 65-91.	0.4	5
10	Exploring the prospects of the <i>fifth quarter</i> in the 21st century. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1439-1461.	5.9	4
11	Consumer perception and sensory properties of bakery products fortified with chicken protein for older adults. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100484.	1.3	3
12	Advances in Rational Protein Engineering toward Functional Architectures and Their Applications in Food Science. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4522-4533.	2.4	6
13	The Use of Electronic Nose in the Quality Evaluation and Adulteration Identification of Beijing-You Chicken. <i>Foods</i> , 2022, 11, 782.	1.9	9
14	Maltodextrin-Based Carbohydrate Oral Rinsing and Exercise Performance: Systematic Review and Meta-Analysis. <i>Sports Medicine</i> , 2022, 52, 1833-1862.	3.1	4
15	Exploration of Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptides from Silkworm Pupae (<i>Bombyx</i>) Tj ETQq1 1 0.784314 rgBT /Ove and <i>Food Chemistry</i> , 2022, 70, 3862-3871.	2.4	26
16	Proposal of development of finger foods for older adults with motoric eating difficulties -a study based on creative design. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100516.	1.3	1
17	Soybean protein isolate's starch interactions during the simulated gluten-free rice bread making process. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2093-2103.	1.3	7
18	Vegetables for older adults "general preferences and smart adaptations for those with motoric eating difficulties. <i>International Journal of Gastronomy and Food Science</i> , 2022, , 100528.	1.3	0

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19	Compartmentalized chitoooligosaccharide/ferritin particles for controlled co-encapsulation of curcumin and rutin. <i>Carbohydrate Polymers</i> , 2022, 290, 119484.	5.1	10
20	A review on oral tactile sensitivity: measurement techniques, influencing factors and its relation to food perception and preference. <i>Food Quality and Preference</i> , 2022, 100, 104624.	2.3	7
21	Willingness to replace animal-based products with pulses among consumers in different European countries. <i>Food Research International</i> , 2022, 157, 111403.	2.9	14
22	Effects of $\hat{1}^3$ -Glutamylated Hydrolysates from Porcine Hemoglobin and Meat on Kokumi Enhancement and Oxidative Stability of Emulsion-Type Sausages. <i>Food and Bioprocess Technology</i> , 2022, 15, 1851-1865.	2.6	6
23	Oral -Somatosensory Alterations in Head & Neck Cancer Patients and Food Intake. <i>Current Developments in Nutrition</i> , 2022, 6, 252.	0.1	2
24	Provision of visually appetising and high-energy maize soup as an in-between meal for older consumers. <i>Food Quality and Preference</i> , 2021, 88, 104069.	2.3	3
25	Encapsulation of $\hat{1}^2$ -carotene by self-assembly of rapeseed meal-derived peptides: Factor optimization and structural characterization. <i>LWT - Food Science and Technology</i> , 2021, 138, 110456.	2.5	13
26	Applications in nutrition: Peptides as taste enhancers. , 2021, , 569-580.		5
27	Factors Associated with Favorable Changes in Food Preferences After Bariatric Surgery. <i>Obesity Surgery</i> , 2021, 31, 3514-3524.	1.1	13
28	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.	2.9	29
29	Taste alterations and oral discomfort in patients receiving chemotherapy. <i>Supportive Care in Cancer</i> , 2021, 29, 7431-7439.	1.0	13
30	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.	2.3	12
31	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.	4.2	91
32	Effect of drying methods on the solubility and amphiphilicity of room temperature soluble gelatin extracted by microwave-rapid freezing-thawing coupling. <i>Food Chemistry</i> , 2021, 351, 129226.	4.2	19
33	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.	2.4	11
34	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.	1.6	8
35	Development of an olfactory test method for measuring perception of everyday food odors among older adults. <i>Journal of Sensory Studies</i> , 2021, 36, e12706.	0.8	3
36	Application of biopreservatives in meat preservation: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6124-6141.	1.3	13

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37	3D printing of a high protein yoghurt-based gel: Effect of protein enrichment and gelatine on physical and sensory properties. <i>Food Research International</i> , 2021, 147, 110517.	2.9	32
38	Changes in perception and liking for everyday food odors among older adults. <i>Food Quality and Preference</i> , 2021, 93, 104254.	2.3	9
39	Printability, stability and sensory properties of protein-enriched 3D-printed lemon mousse for personalised in-between meals. <i>Food Hydrocolloids</i> , 2021, 120, 106943.	5.6	17
40	Formulation of Heat-Induced Whey Protein Gels for Extrusion-Based 3D Printing. <i>Foods</i> , 2021, 10, 8.	1.9	20
41	Flavour stability of sterilised chickpeas stored in pouches. <i>Current Research in Food Science</i> , 2021, 4, 773-783.	2.7	2
42	Does FGF21 Mediate the Potential Decrease in Sweet Food Intake and Preference Following Bariatric Surgery?. <i>Nutrients</i> , 2021, 13, 3840.	1.7	4
43	Flavor Characterization of Animal Hydrolysates and Potential of Glucosamine in Flavor Modulation. <i>Foods</i> , 2021, 10, 3008.	1.9	4
44	Exopeptidase treatment combined with Maillard reaction modification of protein hydrolysates derived from porcine muscle and plasma: Structure–taste relationship. <i>Food Chemistry</i> , 2020, 306, 125613.	4.2	40
45	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.	1.3	29
46	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.	2.3	25
47	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.	5.4	93
48	Red Beetroot Betalains: Perspectives on Extraction, Processing, and Potential Health Benefits. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11595-11611.	2.4	100
49	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.	2.5	83
50	Comparison of manual and machine learning image processing approaches to determine fungiform papillae on the tongue. <i>Scientific Reports</i> , 2020, 10, 18694.	1.6	6
51	Production of Taste Enhancers from Protein Hydrolysates of Porcine Hemoglobin and Meat Using <i>Bacillus amyloliquefaciens</i> $\beta$ -Glutamyltranspeptidase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11782-11789.	2.4	23
52	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.	1.5	8
53	A simple mesoporous silica nanoparticle-based fluorescence aptasensor for the detection of zearalenone in grain and cereal products. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 5627-5635.	1.9	32
54	Plastein from hydrolysates of porcine hemoglobin and meat using Alcalase and papain. <i>Food Chemistry</i> , 2020, 320, 126654.	4.2	16

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55	Contextual Considerations in Experimental Food Research and Policy. , 2020, , 1-24.		0
56	Contextual Considerations in Experimental Food Research and Policy. , 2020, , 1069-1092.		0
57	A Novel Approach to Tongue Standardization and Feature Extraction. Lecture Notes in Computer Science, 2020, , 36-45.	1.0	0
58	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.	1.9	19
59	Bariatric Surgery Leads to Short-term Effects on Sweet Taste Sensitivity and Hedonic Evaluation of Fatty Food Stimuli. Obesity, 2019, 27, 1796-1804.	1.5	27
60	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.	2.9	32
61	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.	1.5	17
62	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.	1.3	49
63	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.	2.3	30
64	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.	2.9	50
65	Exploration of collagen recovered from animal by-products as a precursor of bioactive peptides: Successes and challenges. Critical Reviews in Food Science and Nutrition, 2019, 59, 2011-2027.	5.4	90
66	Comparison of rapid descriptive sensory methodologies: Free-Choice Profiling, Flash Profile and modified Flash Profile. Food Research International, 2018, 106, 892-900.	2.9	46
67	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.	1.3	4
68	Patient profiling for success after weight loss surgery (GO Bypass study): An interdisciplinary study protocol. Contemporary Clinical Trials Communications, 2018, 10, 121-130.	0.5	16
69	Structural characteristics of low bitter and high umami protein hydrolysates prepared from bovine muscle and porcine plasma. Food Chemistry, 2018, 257, 163-171.	4.2	114
70	Flavor profiling of apple ciders from the UK and Scandinavian region. Food Research International, 2018, 105, 713-723.	2.9	59
71	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.	1.7	3
72	Characterization of Roselle calyx from different geographical origins. Food Research International, 2018, 112, 378-389.	2.9	19

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73	A Systematic Review of Behavioural Interventions Promoting Healthy Eating among Older People. <i>Nutrients</i> , 2018, 10, 128.	1.7	48
74	Sensory-Driven Development of Protein-Enriched Rye Bread and Cream Cheese for the Nutritional Demands of Older Adults. <i>Nutrients</i> , 2018, 10, 1006.	1.7	25
75	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.	1.7	26
76	Integration of the sensory experience and post-ingestive measures for understanding food satisfaction. A case study on sucrose replacement by <i>Stevia rebaudiana</i> and addition of beta glucan in fruit drinks. <i>Food Quality and Preference</i> , 2017, 58, 76-84.	2.3	14
77	Roux-En-Y Gastric Bypass and Sleeve Gastrectomy Does Not Affect Food Preferences When Assessed by an Ad libitum Buffet Meal. <i>Obesity Surgery</i> , 2017, 27, 2599-2605.	1.1	60
78	FGF21 Is a Sugar-Induced Hormone Associated with Sweet Intake and Preference in Humans. <i>Cell Metabolism</i> , 2017, 25, 1045-1053.e6.	7.2	169
79	Cayenne pepper in a meal: Effect of oral heat on feelings of appetite, sensory specific desires and well-being. <i>Food Quality and Preference</i> , 2017, 60, 1-8.	2.3	22
80	Comparison of response formats and concurrent hedonic measures for optimal use of the EmoSensory <sup>Å</sup> Wheel. <i>Food Research International</i> , 2017, 93, 33-42.	2.9	36
81	Green Tea Polyphenols Decrease Strecker Aldehydes and Bind to Proteins in Lactose-Hydrolyzed UHT Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10550-10561.	2.4	46
82	Impact of sequential co-culture fermentations on flavour characters of Solaris wines. <i>European Food Research and Technology</i> , 2017, 243, 437-445.	1.6	18
83	Influence of serving temperature on flavour perception and release of Bourbon Caturra coffee. <i>Food Chemistry</i> , 2017, 219, 61-68.	4.2	65
84	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
85	Long-Term Visuo-Gustatory Appetitive and Aversive Conditioning Potentiate Human Visual Evoked Potentials. <i>Frontiers in Human Neuroscience</i> , 2017, 11, 467.	1.0	4
86	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
87	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.	0.8	25
88	An investigation into between-meal food desires among hospitalised haematological cancer patients. <i>Clinical Nutrition</i> , 2016, 35, 440-445.	2.3	14
89	Changes in orosensory perception related to aging and strategies for counteracting its influence on food preferences among older adults. <i>Trends in Food Science and Technology</i> , 2016, 53, 49-59.	7.8	40
90	Increasing vegetable intakes: rationale and systematic review of published interventions. <i>European Journal of Nutrition</i> , 2016, 55, 869-896.	1.8	193

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91	Health and quality of life in an aging population – Food and beyond. Food Quality and Preference, 2016, 47, 166-170.	2.3	64
92	Sensory quality of drinking water produced by reverse osmosis membrane filtration followed by remineralisation. Water Research, 2016, 94, 42-51.	5.3	31
93	The influence of feeding crimped kernel maize silage on broiler production, nutrient digestibility and meat quality. British Poultry Science, 2016, 57, 93-104.	0.8	10
94	Variety in snack servings as determinant for acceptance in school children. Appetite, 2016, 96, 628-635.	1.8	17
95	Performance of Flash Profile and Napping with and without training for describing small sensory differences in a model wine. Food Quality and Preference, 2016, 48, 41-49.	2.3	61
96	Aroma of wheat porridge and bread-crumbs is influenced by the wheat variety. LWT - Food Science and Technology, 2015, 63, 590-598.	2.5	13
97	Instrumental and sensory characterisation of Solaris white wines in Denmark. Food Chemistry, 2015, 166, 133-142.	4.2	35
98	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.	2.3	19
99	Situational appropriateness of beer is influenced by product familiarity. Food Quality and Preference, 2015, 39, 16-27.	2.3	89
100	A comparative study of beef quality after ageing longissimus muscle using a dry ageing bag, traditional dry ageing or vacuum package ageing. Meat Science, 2014, 97, 433-442.	2.7	84
101	A Comparative Study on Facial Expressions in Response to Basic Tastes. Chemosensory Perception, 2014, 7, 1-9.	0.7	35
102	Stimulus collative properties and consumers'™ flavor preferences†. Appetite, 2014, 77, 20-30.	1.8	69
103	Comparison of three sensory profiling methods based on consumer perception: CATA, CATA with intensity and Napping®. Food Quality and Preference, 2014, 32, 160-166.	2.3	161
104	Quinine sensitivity influences the acceptance of sea-buckthorn and grapefruit juices in 9- to 11-year-old children. Appetite, 2014, 74, 70-78.	1.8	23
105	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.	2.9	57
106	Consumer concepts in new product development of local foods: Traditional versus novel honeys. Food Research International, 2013, 52, 144-152.	2.9	63
107	Sensory properties of Danish municipal drinking water as a function of chemical composition. Food Research International, 2013, 54, 389-396.	2.9	11
108	Physicochemical and sensory characterization of Cheddar cheese with variable NaCl levels and equal moisture content. Journal of Dairy Science, 2013, 96, 1953-1971.	1.4	48



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109	“All-In-One Test”(AI1): A rapid and easily applicable approach to consumer product testing. Food Quality and Preference, 2013, 27, 108-119.	2.3	63
110	Sensory profiles of cooked grains from wheat species and varieties. Journal of Cereal Science, 2013, 57, 295-303.	1.8	29
111	Overview of sensory perception. , 2012, , 3-23.		2
112	Acceptance of Nordic snack bars in children aged 8-11 years. Food and Nutrition Research, 2012, 56, 10484.	1.2	10
113	Rapid descriptive sensory methods “ Comparison of Free Multiple Sorting, Partial Napping, Napping, Flash Profiling and conventional profiling. Food Quality and Preference, 2012, 26, 267-277.	2.3	150
114	Confidence ellipses: A variation based on parametric bootstrapping applicable on Multiple Factor Analysis results for rapid graphical evaluation. Food Quality and Preference, 2012, 26, 278-280.	2.3	71
115	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.	2.3	30
116	Do facial reactions add new dimensions to measuring sensory responses to basic tastes?. Food Quality and Preference, 2011, 22, 346-354.	2.3	43
117	Sensory local uniqueness of Danish honeys. Food Research International, 2011, 44, 2766-2774.	2.9	41
118	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.	1.3	32
119	DEVELOPMENT OF A SENSORY TEST METHOD FOR ODOR MEASUREMENT IN A PACKAGE HEADSPACE. Journal of Sensory Studies, 2011, 26, 118-127.	0.8	5
120	Monitoring Panel Performance Within and Between Sensory Experiments by Multi-Way Analysis. Studies in Classification, Data Analysis, and Knowledge Organization, 2011, , 335-342.	0.1	0
121	Molecular Gastronomy: A New Emerging Scientific Discipline. Chemical Reviews, 2010, 110, 2313-2365.	23.0	158
122	Study of taste-active compounds in the water-soluble extract of mature Cheddar cheese. International Dairy Journal, 2010, 20, 528-536.	1.5	35
123	Characterization of the Volatile Composition and Variations Between Infant Formulas and Mother’s Milk. Chemosensory Perception, 2009, 2, 79-93.	0.7	49
124	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.	2.7	40
125	Comparison of glucose, glucose 6-phosphate, ribose, and mannose as flavour precursors in pork; the effect of monosaccharide addition on flavour generation. Meat Science, 2009, 81, 419-425.	2.7	77
126	Differential transfer of dietary flavour compounds into human breast milk. Physiology and Behavior, 2008, 95, 118-124.	1.0	126



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127	Bestâ€“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.	2.3	113
128	Food quality certification: An approach for the development of accredited sensory evaluation methods. <i>Food Quality and Preference</i> , 2007, 18, 425-439.	2.3	96
129	Training of a sensory panel and profiling of winter hardy and coloured carrot genotypes. <i>Food Quality and Preference</i> , 2007, 18, 482-489.	2.3	28
130	Interactions between oral burn, meat flavor and texture in chili spiced pork patties evaluated by time-intensity. <i>Food Quality and Preference</i> , 2007, 18, 909-919.	2.3	49
131	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.	2.7	86
132	The impact of sensory quality of pork on consumer preference. <i>Meat Science</i> , 2007, 76, 61-73.	2.7	88
133	Measurement of volatile oxidation products from milk using solvent-assisted flavour evaporation and solid phase microextraction. <i>International Dairy Journal</i> , 2007, 17, 746-752.	1.5	29
134	Oxidative Stability of Milk Influenced by Fatty Acids, Antioxidants, and Copper Derived from Feed. <i>Journal of Dairy Science</i> , 2006, 89, 1970-1980.	1.4	96
135	Human olfactory self-adaptation for structurally-related monoterpenes. <i>Developments in Food Science</i> , 2006, , 33-36.	0.0	0
136	Influence of added carbohydrates on the aroma profile of cooked pork. <i>Developments in Food Science</i> , 2006, , 355-358.	0.0	5
137	Methods for artificial perception: can machine replace man?. <i>Developments in Food Science</i> , 2006, 43, 617-618.	0.0	1
138	Modification of bread crust flavour with enzymes and flavour precursors. <i>Developments in Food Science</i> , 2006, , 225-228.	0.0	5
139	Sensory measurement of dynamic flavour intensity in ice cream with different fat levels and flavourings. <i>Food Quality and Preference</i> , 2005, 16, 305-314.	2.3	59
140	Univariate and multivariate modelling of flavour release in chewing gum using time-intensity: a comparison of data analytical methods. <i>Food Quality and Preference</i> , 2005, 16, 327-343.	2.3	37
141	Flavor Release Measurement from Gum Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 8119-8126.	2.4	16
142	Release of peppermint flavour compounds from chewing gum: effect of oral functions. <i>Physiology and Behavior</i> , 2004, 82, 531-540.	1.0	54
143	Influence of feeding different types of roughage on the oxidative stability of milk. <i>International Dairy Journal</i> , 2004, 14, 563-570.	1.5	126
144	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.	3.2	25

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145	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.	2.7	28
146	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.	2.4	67
147	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.	2.7	118
148	Gender and handedness effects on hedonicity of laterally presented odours. <i>Brain and Cognition</i> , 2002, 50, 272-281.	0.8	23
149	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.	2.7	78
150	Sensory panel consistency during development of a vocabulary for warmed-over flavour. <i>Food Quality and Preference</i> , 2001, 12, 171-187.	2.3	62
151	Flavour release of aldehydes and diacetyl in oil/water systems. <i>Food Chemistry</i> , 2000, 71, 355-362.	4.2	49
152	Sensory profiling data studied by partial least squares regression. <i>Food Quality and Preference</i> , 2000, 11, 147-149.	2.3	20
153	DEVELOPMENT OF A SENSORY VOCABULARY FOR WARMED-OVER FLAVOR: PART I. IN PORCINE MEAT. <i>Journal of Sensory Studies</i> , 1999, 14, 47-65.	0.8	81
154	DEVELOPMENT OF A SENSORY VOCABULARY FOR WARMED-OVER FLAVOR: PART II. IN CHICKEN MEAT. <i>Journal of Sensory Studies</i> , 1999, 14, 67-78.	0.8	58
155	SENSORY-RHEOLOGICAL RELATIONSHIPS IN INSTANT HOT COCOA DRINKS. <i>Journal of Sensory Studies</i> , 1999, 14, 181-195.	0.8	36
156	Aroma Volatiles Generated during Extrusion Cooking of Maize Flour. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1479-1487.	2.4	81
157	Sensory Characterisation of the Aromas Generated in Extruded Maize and Wheat Flour. <i>Journal of Cereal Science</i> , 1998, 28, 97-106.	1.8	22
158	Aroma Characteristics of Extruded Wheat Flour and Wheat Starch Containing Added Cysteine and Reducing Sugars. <i>Journal of Cereal Science</i> , 1997, 25, 57-63.	1.8	15
159	Taste recognition threshold concentrations of styrene in oil-in-water emulsions and yoghurts. <i>Journal of the Science of Food and Agriculture</i> , 1993, 61, 457-462.	1.7	16
160	Evaluation of the MPN, Anderson-Baird-Parker, Petrifilm E. coli 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.	2.1	24