

# Heather E Smyth

## List of Publications by Citations

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72  
papers

1,646  
citations

18  
h-index

39  
g-index

78  
ext. papers

1,994  
ext. citations

5.9  
avg, IF

5.08  
L-index

#	Paper	IF	Citations
72	Complexity of coffee flavor: A compositional and sensory perspective. <i>Food Research International</i> , <b>2014</b> , 62, 315-325	7	228
71	Feasibility study on the use of visible and near-infrared spectroscopy together with chemometrics to discriminate between commercial white wines of different varietal origins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7703-8	5.7	208
70	Stable isotope dilution analysis of wine fermentation products by HS-SPME-GC-MS. <i>Analytical and Bioanalytical Chemistry</i> , <b>2005</b> , 381, 937-47	4.4	159
69	Instrumental methods (spectroscopy, electronic nose, and tongue) as tools to predict taste and aroma in beverages: advantages and limitations. <i>Chemical Reviews</i> , <b>2013</b> , 113, 1429-40	68.1	130
68	Influence of genotype and environment on coffee quality. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 57, 20-30	15.3	90
67	Usefulness of chemometrics and mass spectrometry-based electronic nose to classify Australian white wines by their varietal origin. <i>Talanta</i> , <b>2005</b> , 68, 382-7	6.2	63
66	Near infrared spectroscopy as a rapid tool to measure volatile aroma compounds in Riesling wine: possibilities and limits. <i>Analytical and Bioanalytical Chemistry</i> , <b>2008</b> , 390, 1911-6	4.4	62
65	Lipid oxidation in mayonnaise and the role of natural antioxidants: A review. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 56, 88-102	15.3	57
64	Combining mass spectrometry based electronic nose, visible near infrared spectroscopy and chemometrics to assess the sensory properties of Australian Riesling wines. <i>Analytica Chimica Acta</i> , <b>2006</b> , 563, 319-324	6.6	56
63	Relationship between sensory analysis and near infrared spectroscopy in Australian Riesling and Chardonnay wines. <i>Analytica Chimica Acta</i> , <b>2005</b> , 539, 341-348	6.6	44
62	Quality Control of Honey Using Infrared Spectroscopy: A Review. <i>Applied Spectroscopy Reviews</i> , <b>2011</b> , 46, 523-538	4.5	35
61	Advances in genomics for the improvement of quality in coffee. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 3300-12	4.3	32
60	Stable isotope dilution assay (SIDA) and HS-SPME-GCMS quantification of key aroma volatiles for fruit and sap of Australian mango cultivars. <i>Food Chemistry</i> , <b>2017</b> , 221, 613-619	8.5	30
59	Use of direct headspace-mass spectrometry coupled with chemometrics to predict aroma properties in Australian Riesling wine. <i>Analytica Chimica Acta</i> , <b>2008</b> , 621, 2-7	6.6	29
58	Sensory quality of soymilk and tofu from soybeans lacking lipoxygenases. <i>Food Science and Nutrition</i> , <b>2016</b> , 4, 207-15	3.2	27
57	Effect of packaging materials and storage on major volatile compounds in three Australian native herbs. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5738-45	5.7	27
56	Plant-Based Phenolic Molecules as Natural Preservatives in Comminuted Meats: A Review. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	24

55	Lexicon for the Sensory Description of Australian Native Plant Foods and Ingredients. <i>Journal of Sensory Studies</i> , <b>2012</b> , 27, 471-481	2.2	18
54	The formation of wine lactone from grape-derived secondary metabolites. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 660-4	5.7	18
53	Applications of Infrared Spectroscopy for Quantitative Analysis of Volatile and Secondary Metabolites in Plant Materials. <i>Current Bioactive Compounds</i> , <b>2011</b> , 7, 66-74	0.9	18
52	Infrared spectroscopy as a rapid tool to detect methylglyoxal and antibacterial activity in Australian honeys. <i>Food Chemistry</i> , <b>2015</b> , 172, 207-12	8.5	17
51	Comprehensive profiling of lipid oxidation volatile compounds during storage of mayonnaise. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 4076-4090	3.3	15
50	Increasing vegetable consumption: a means-end chain approach. <i>British Food Journal</i> , <b>2011</b> , 113, 1031-1044	2.4	14
49	Improved approach for analyzing bromophenols in seafood using stable isotope dilution analysis in combination with SPME. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8248-54	5.7	14
48	Astringency sub-qualities drying and pucker are driven by tannin and pH – Insights from sensory and tribology of a model wine system. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106109	10.6	13
47	Influence of particle modulus (softness) and matrix rheology on the sensory experience of ‘grittiness’ and ‘smoothness’. <i>Food Hydrocolloids</i> , <b>2020</b> , 103, 105662	10.6	13
46	Texture and mouthfeel perceptions of a model beverage system containing soluble and insoluble oat bran fibres. <i>Food Research International</i> , <b>2019</b> , 120, 62-72	7	13
45	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-9	11.5	13
44	Variation in bean morphology and biochemical composition measured in different genetic groups of arabica coffee ( <i>Coffea arabica</i> L.). <i>Tree Genetics and Genomes</i> , <b>2017</b> , 13, 1	2.1	12
43	Evaluating the sensory properties of unpolished Australian wild rice. <i>Food Research International</i> , <b>2018</b> , 103, 406-414	7	11
42	Bioactive rich extracts from <i>Terminalia ferdinandiana</i> by enzyme-assisted extraction: A simple food safe extraction method. <i>Journal of Medicinal Plants Research</i> , <b>2017</b> , 11, 96-106	0.6	10
41	The use of vibrational spectroscopy to predict vitamin C in Kakadu plum powders ( <i>Terminalia ferdinandiana</i> Exell, Combretaceae). <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 3208-3213	4.3	10
40	Effect of natural antioxidants on lipid oxidation in mayonnaise compared with BHA, the industry standard. <i>Metabolomics</i> , <b>2019</b> , 15, 106	4.7	9
39	Characterisation of Australian Verdelho wines from the Queensland Granite Belt region. <i>Food Chemistry</i> , <b>2016</b> , 196, 1163-71	8.5	9
38	SNP in the <i>Coffea arabica</i> genome associated with coffee quality. <i>Tree Genetics and Genomes</i> , <b>2018</b> , 14, 1	2.1	9

37	Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds ( spp.): Potential Food Sources in the Arid Semi-Arid Regions. <i>Foods</i> , <b>2019</b> , 8,	4.9	8
36	Increase in lutein, a carotenoid-derived volatile in zeaxanthin-biofortified sweet corn. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 7181-7	5.7	7
35	Analytical and Chemometric-Based Methods to Monitor and Evaluate Wine Protected Designation. <i>Comprehensive Analytical Chemistry</i> , <b>2013</b> , 60, 385-408	1.9	6
34	Dynamic Tribology Protocol (DTP): Response of salivary pellicle to dairy protein interactions validated against sensory perception. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106478	10.6	6
33	Slower development of lower canopy beans produces better coffee. <i>Journal of Experimental Botany</i> , <b>2020</b> , 71, 4201-4214	7	5
32	Sensory characteristics of the longissimus thoracis et lumborum and biceps femoris muscles from male and female common eland ( <i>Taurotragus oryx</i> ). <i>Meat Science</i> , <b>2019</b> , 158, 107918	6.4	5
31	Ring Shear Tester as an in-vitro testing tool to study oral processing of comminuted potato chips. <i>Food Research International</i> , <b>2019</b> , 123, 208-216	7	4
30	Effect of sample presentation on the near infrared spectra of wild harvest Kakadu plum fruits ( <i>Terminalia ferdinandiana</i> ). <i>Infrared Physics and Technology</i> , <b>2020</b> , 111, 103560	2.7	4
29	The Nutritional Potential of the Native Australian Green Plum () Compared to Other Anacardiaceae Fruit and Nuts. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 600215	6.2	4
28	Ability to detect and identify the presence of particles influences consumer acceptance of yoghurt. <i>Food Quality and Preference</i> , <b>2020</b> , 85, 103979	5.8	4
27	A Mid Infrared (MIR) Spectroscopy Study of the Composition of Edible Australian Green Ants ( <i>Oecophylla smaragdina</i> ) Qualitative Study. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 1627-1633	3.4	3
26	Extraction and characterization of a novel pectin. <i>Food Science and Biotechnology</i> , <b>2018</b> , 27, 65-71	3	3
25	Sensory properties of yellow pea and macadamia honeys from conventional and flow hive extraction methods. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2027-2034	4.3	3
24	Can Infrared Spectroscopy Detect Adulteration of Kakadu Plum ( <i>Terminalia ferdinandiana</i> ) Dry Powder with Synthetic Ascorbic Acid?. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 1936-1942	3.4	3
23	Exploring relationships between satiation, perceived satiety and plant-based snack food features. <i>International Journal of Food Science and Technology</i> ,	3.8	3
22	Feeding unsaleable carrots to lambs increased performance and carcass characteristics while maintaining meat quality. <i>Meat Science</i> , <b>2021</b> , 173, 108402	6.4	3
21	Assessing the interaction between drying and addition of maltodextrin to Kakadu plum powder samples by two dimensional and near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2021</b> , 247, 119121	4.4	3
20	The Use of a Micro Near Infrared Portable Instrument to Predict Bioactive Compounds in a Wild Harvested Fruit-Kakadu Plum (). <i>Sensors</i> , <b>2021</b> , 21,	3.8	3

19	Diurnal Harvest Cycle and Sap Composition Affect Under-Skin Browning in 'Honey Gold' Mango Fruit. <i>Frontiers in Plant Science</i> , <b>2019</b> , 10, 1093	6.2	2
18	An Infrared Analysis of Terminalia ferdinandiana Exell [Combretaceae] Fruit and Leaves Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 423-429	3.4	2
17	Monitoring two different drying methods of Kakadu plum puree by combining infrared and chemometrics analysis. <i>CYTA - Journal of Food</i> , <b>2021</b> , 19, 183-189	2.3	2
16	Exploring the relationships between oral sensory physiology and oral processing with mid infrared spectra of saliva. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106896	10.6	2
15	Tribology and QCM-D approaches provide mechanistic insights into red wine mouthfeel, astringency sub-qualities and the role of saliva. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106918	10.6	2
14	Oral physiology, sensory acuity, product experience and personality traits impact consumers' ability to detect particles in yoghurt. <i>Food Quality and Preference</i> , <b>2022</b> , 96, 104391	5.8	2
13	A Practical Approach on the Combination of GC-MS and Chemometric Tools to Study Australian Edible Green Ants. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 1475-1481	3.4	1
12	Postharvest physiology and volatile production by flowers of Ptilotus nobilis. <i>Postharvest Biology and Technology</i> , <b>2014</b> , 88, 61-71	6.2	1
11	Evaluation of packaging films to extend storage life of indigenous Australian vegetables and herbs. <i>Acta Horticulturae</i> , <b>2015</b> , 183-190	0.3	1
10	A Difficult Pill to Swallow: An Investigation of the Factors Associated with Medication Swallowing Difficulties. <i>Patient Preference and Adherence</i> , <b>2021</b> , 15, 29-40	2.4	1
9	Unlocking the Secrets of Kernels Using Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , <b>2021</b> , 75, 834-838	6.3	1
8	Provenance and Uniqueness in the Emerging Botanical and Natural Food Industries: Definition, Issues and Tools. <i>Food Analytical Methods</i> , 1	3.4	1
7	The effect of maturity and tissue on the ability of mid infrared spectroscopy to predict the geographical origin of banana (Musa Cavendish). <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2621-2627	3.8	1
6	Future flavours from the past: Sensory and nutritional profiles of green plum (Buchanania obovata), red bush apple (Syzygium suborbiculare) and wild peach (Terminalia carpentariae) from East Arnhem Land, Australia. <i>Future Foods</i> , <b>2022</b> , 5, 100136	3.3	1
5	Biochemical, Sensory, and Molecular Evaluation of Flavour and Consumer Acceptability in Australian Papaya (Carica papaya L.) Varieties. <i>International Journal of Molecular Sciences</i> , <b>2022</b> , 23, 6313	6.3	0
4	The Framework for Responsible Research With Australian Native Plant Foods: A Food Chemist's Perspective.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 738627	6.2	
3	Anatomy of skin disorders afflicting Australian mangoes. <i>Acta Horticulturae</i> , <b>2017</b> , 331-336	0.3	
2	γ Irradiation effects on appearance and aroma of Kensington Pride mango fruit. <i>Acta Horticulturae</i> , <b>2016</b> , 393-398	0.3	

- 1 Purple Sweetcorn: An innovative Horticultural Product Consumer Views. *Proceedings (mdpi)*, **2019**, 36, 102

0.3