

Heather E Smyth

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Oral physiology, sensory acuity, product experience and personality traits impact consumers' ability to detect particles in yoghurt. <i>Food Quality and Preference</i> , 2022 , 96, 104391	5.8	2
71	Future flavours from the past: Sensory and nutritional profiles of green plum (<i>Buchanania obovata</i>), red bush apple (<i>Syzygium suborbiculare</i>) and wild peach (<i>Terminalia carpentariae</i>) from East Arnhem Land, Australia. <i>Future Foods</i> , 2022 , 5, 100136	3.3	1
70	Biochemical, Sensory, and Molecular Evaluation of Flavour and Consumer Acceptability in Australian Papaya (<i>Carica papaya</i> L.) Varieties. <i>International Journal of Molecular Sciences</i> , 2022 , 23, 6313	6.3	0
69	The Framework for Responsible Research With Australian Native Plant Foods: A Food Chemist's Perspective.. <i>Frontiers in Nutrition</i> , 2021 , 8, 738627	6.2	
68	Can Infrared Spectroscopy Detect Adulteration of Kakadu Plum (<i>Terminalia ferdinandiana</i>) Dry Powder with Synthetic Ascorbic Acid?. <i>Food Analytical Methods</i> , 2021 , 14, 1936-1942	3.4	3
67	Dynamic Tribology Protocol (DTP): Response of salivary pellicle to dairy protein interactions validated against sensory perception. <i>Food Hydrocolloids</i> , 2021 , 113, 106478	10.6	6
66	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> , 2021 , 101, 3208-3213	4.3	10
65	Feeding unsaleable carrots to lambs increased performance and carcass characteristics while maintaining meat quality. <i>Meat Science</i> , 2021 , 173, 108402	6.4	3
64	An Infrared Analysis of <i>Terminalia ferdinandiana</i> Exell [Combretaceae] Fruit and Leaves Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. <i>Food Analytical Methods</i> , 2021 , 14, 423-429	3.4	2
63	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> , 2021 , 247, 119121	4.4	3
62	Monitoring two different drying methods of Kakadu plum puree by combining infrared and chemometrics analysis. <i>CYTA - Journal of Food</i> , 2021 , 19, 183-189	2.3	2
61	A Difficult Pill to Swallow: An Investigation of the Factors Associated with Medication Swallowing Difficulties. <i>Patient Preference and Adherence</i> , 2021 , 15, 29-40	2.4	1
60	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-9	11.5	13
59	Plant-Based Phenolic Molecules as Natural Preservatives in Comminuted Meats: A Review. <i>Antioxidants</i> , 2021 , 10,	7.1	24
58	Unlocking the Secrets of Kernels Using Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2021 , 75, 834-838	3.3	1
57	The Use of a Micro Near Infrared Portable Instrument to Predict Bioactive Compounds in a Wild Harvested Fruit-Kakadu Plum (). <i>Sensors</i> , 2021 , 21,	3.8	3
56	Exploring the relationships between oral sensory physiology and oral processing with mid infrared spectra of saliva. <i>Food Hydrocolloids</i> , 2021 , 120, 106896	10.6	2

55	Tribology and QCM-D approaches provide mechanistic insights into red wine mouthfeel, astringency sub-qualities and the role of saliva. <i>Food Hydrocolloids</i> , 2021 , 120, 106918	10.6	2
54	The effect of maturity and tissue on the ability of mid infrared spectroscopy to predict the geographical origin of banana (<i>Musa Cavendish</i>). <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2621-2627	3.8	1
53	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> , 2020 , 111, 103560	2.7	4
52	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> , 2020 , 13, 1627-1633	3.4	3
51	A Practical Approach on the Combination of GC-MS and Chemometric Tools to Study Australian Edible Green Ants. <i>Food Analytical Methods</i> , 2020 , 13, 1475-1481	3.4	1
50	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> , 2020 , 109, 106109	10.6	13
49	Slower development of lower canopy beans produces better coffee. <i>Journal of Experimental Botany</i> , 2020 , 71, 4201-4214	7	5
48	Influence of particle modulus (softness) and matrix rheology on the sensory experience of Brittiness and Smoothness <i>Food Hydrocolloids</i> , 2020 , 103, 105662	10.6	13
47	The Nutritional Potential of the Native Australian Green Plum () Compared to Other Anacardiaceae Fruit and Nuts. <i>Frontiers in Nutrition</i> , 2020 , 7, 600215	6.2	4
46	Ability to detect and identify the presence of particles influences consumer acceptance of yoghurt. <i>Food Quality and Preference</i> , 2020 , 85, 103979	5.8	4
45	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> , 2020 , 100, 2027-2034	4.3	3
44	Ring Shear Tester as an in-vitro testing tool to study oral processing of comminuted potato chips. <i>Food Research International</i> , 2019 , 123, 208-216	7	4
43	Effect of natural antioxidants on lipid oxidation in mayonnaise compared with BHA, the industry standard. <i>Metabolomics</i> , 2019 , 15, 106	4.7	9
42	Comprehensive profiling of lipid oxidation volatile compounds during storage of mayonnaise. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4076-4090	3.3	15
41	Diurnal Harvest Cycle and Sap Composition Affect Under-Skin Browning in 'Honey Gold' Mango Fruit. <i>Frontiers in Plant Science</i> , 2019 , 10, 1093	6.2	2
40	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> , 2019 , 158, 107918	6.4	5
39	Texture and mouthfeel perceptions of a model beverage system containing soluble and insoluble oat bran fibres. <i>Food Research International</i> , 2019 , 120, 62-72	7	13
38	Purple Sweetcorn An innovative Horticultural Product Consumer Views. <i>Proceedings (mdpi)</i> , 2019 , 36, 102	0.3	

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> , 2019 , 8,	4.9	8
36	Evaluating the sensory properties of unpolished Australian wild rice. <i>Food Research International</i> , 2018 , 103, 406-414	7	11
35	Extraction and characterization of a novel pectin. <i>Food Science and Biotechnology</i> , 2018 , 27, 65-71	3	3
34	SNP in the Coffea arabica genome associated with coffee quality. <i>Tree Genetics and Genomes</i> , 2018 , 14, 1	2.1	9
33	Variation in bean morphology and biochemical composition measured in different genetic groups of arabica coffee (Coffea arabica L.). <i>Tree Genetics and Genomes</i> , 2017 , 13, 1	2.1	12
32	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> , 2017 , 221, 613-619	8.5	30
31	Bioactive rich extracts from Terminalia ferdinandiana by enzyme-assisted extraction: A simple food safe extraction method. <i>Journal of Medicinal Plants Research</i> , 2017 , 11, 96-106	0.6	10
30	Anatomy of skin disorders afflicting Australian mangoes. <i>Acta Horticulturae</i> , 2017 , 331-336	0.3	
29	Sensory quality of soymilk and tofu from soybeans lacking lipoxygenases. <i>Food Science and Nutrition</i> , 2016 , 4, 207-15	3.2	27
28	Advances in genomics for the improvement of quality in coffee. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3300-12	4.3	32
27	γ Irradiation effects on appearance and aroma of Kensington Pride mango fruit. <i>Acta Horticulturae</i> , 2016 , 393-398	0.3	
26	Characterisation of Australian Verdelho wines from the Queensland Granite Belt region. <i>Food Chemistry</i> , 2016 , 196, 1163-71	8.5	9
25	Influence of genotype and environment on coffee quality. <i>Trends in Food Science and Technology</i> , 2016 , 57, 20-30	15.3	90
24	Lipid oxidation in mayonnaise and the role of natural antioxidants: A review. <i>Trends in Food Science and Technology</i> , 2016 , 56, 88-102	15.3	57
23	Infrared spectroscopy as a rapid tool to detect methylglyoxal and antibacterial activity in Australian honeys. <i>Food Chemistry</i> , 2015 , 172, 207-12	8.5	17
22	Evaluation of packaging films to extend storage life of indigenous Australian vegetables and herbs. <i>Acta Horticulturae</i> , 2015 , 183-190	0.3	1
21	Complexity of coffee flavor: A compositional and sensory perspective. <i>Food Research International</i> , 2014 , 62, 315-325	7	228
20	Postharvest physiology and volatile production by flowers of Ptilotus nobilis. <i>Postharvest Biology and Technology</i> , 2014 , 88, 61-71	6.2	1

19	Instrumental methods (spectroscopy, electronic nose, and tongue) as tools to predict taste and aroma in beverages: advantages and limitations. <i>Chemical Reviews</i> , 2013 , 113, 1429-40	68.1	130
18	Analytical and Chemometric-Based Methods to Monitor and Evaluate Wine Protected Designation. <i>Comprehensive Analytical Chemistry</i> , 2013 , 60, 385-408	1.9	6
17	Effect of packaging materials and storage on major volatile compounds in three Australian native herbs. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5738-45	5.7	27
16	Increase in lutein, a carotenoid-derived volatile in zeaxanthin-biofortified sweet corn. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7181-7	5.7	7
15	Lexicon for the Sensory Description of Australian Native Plant Foods and Ingredients. <i>Journal of Sensory Studies</i> , 2012 , 27, 471-481	2.2	18
14	Quality Control of Honey Using Infrared Spectroscopy: A Review. <i>Applied Spectroscopy Reviews</i> , 2011 , 46, 523-538	4.5	35
13	The formation of wine lactone from grape-derived secondary metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 660-4	5.7	18
12	Increasing vegetable consumption: a means-end chain approach. <i>British Food Journal</i> , 2011 , 113, 1031-1044	0.9	14
11	Applications of Infrared Spectroscopy for Quantitative Analysis of Volatile and Secondary Metabolites in Plant Materials. <i>Current Bioactive Compounds</i> , 2011 , 7, 66-74	0.9	18
10	Improved approach for analyzing bromophenols in seafood using stable isotope dilution analysis in combination with SPME. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8248-54	5.7	14
9	Near infrared spectroscopy as a rapid tool to measure volatile aroma compounds in Riesling wine: possibilities and limits. <i>Analytical and Bioanalytical Chemistry</i> , 2008 , 390, 1911-6	4.4	62
8	Use of direct headspace-mass spectrometry coupled with chemometrics to predict aroma properties in Australian Riesling wine. <i>Analytica Chimica Acta</i> , 2008 , 621, 2-7	6.6	29
7	Combining mass spectrometry based electronic nose, visible and near infrared spectroscopy and chemometrics to assess the sensory properties of Australian Riesling wines. <i>Analytica Chimica Acta</i> , 2006 , 563, 319-324	6.6	56
6	Usefulness of chemometrics and mass spectrometry-based electronic nose to classify Australian white wines by their varietal origin. <i>Talanta</i> , 2005 , 68, 382-7	6.2	63
5	Relationship between sensory analysis and near infrared spectroscopy in Australian Riesling and Chardonnay wines. <i>Analytica Chimica Acta</i> , 2005 , 539, 341-348	6.6	44
4	Stable isotope dilution analysis of wine fermentation products by HS-SPME-GC-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2005 , 381, 937-47	4.4	159
3	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> , 2003 , 51, 7703-8	5.7	208
2	Exploring relationships between satiation, perceived satiety and plant-based snack food features. <i>International Journal of Food Science and Technology</i> ,	3.8	3

1 Provenance and Uniqueness in the Emerging Botanical and Natural Food Industries Definition, Issues and Tools. *Food Analytical Methods*, 1

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