

Ingunn Berget

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

979
citations

471371

17
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477173

29
g-index

54
all docs

54
docs citations

54
times ranked

1261
citing authors

#	ARTICLE	IF	CITATIONS
1	Combining hedonic information and CATA description for consumer segmentation. Food Quality and Preference, 2022, 95, 104358.	2.3	7
2	Editorial: Sensometrics meeting 2020. Food Quality and Preference, 2022, 98, 104533.	2.3	1
3	Microbial Safety and Sensory Analyses of Cold-Smoked Salmon Produced with Sodium-Reduced Mineral Salts and Organic Acid Salts. Foods, 2022, 11, 1483.	1.9	3
4	Individual differences underlying food intake and liking in semisolid foods. Food Quality and Preference, 2021, 87, 104023.	2.3	12
5	Sound quality perception of loudspeakers evaluated by different sensory descriptive methods and preference mapping. Journal of Sensory Studies, 2021, 36, .	0.8	5
6	High Oxygen Packaging of Atlantic Cod Fillets Inhibits Known Spoilage Organisms, but Sensory Quality Is Not Improved Due to the Growth of Carnobacterium/Carnobacteriaceae. Foods, 2021, 10, 1754.	1.9	8
7	Does Responsiveness to Basic Tastes Influence Preadolescents' Food Liking? Investigating Taste Responsiveness Segment on Bitter-Sour-Sweet and Salty-Umami Model Food Samples. Nutrients, 2021, 13, 2721.	1.7	11
8	Analysing microbiome intervention design studies: Comparison of alternative multivariate statistical methods. PLoS ONE, 2021, 16, e0259973.	1.1	11
9	Exploring the common and unique variability in TDS and TCATA data – A comparison using canonical correlation and orthogonalization. Food Quality and Preference, 2020, 79, 103790.	2.3	12
10	Comment to the paper: To replicate or not to replicate, or when did we start to ignore the concept of statistical power?. Food Quality and Preference, 2020, 79, 103632.	2.3	1
11	Investigating the Relationships between Basic Tastes Sensitivities, Fattiness Sensitivity, and Food Liking in 11-Year-Old Children. Foods, 2020, 9, 1315.	1.9	26
12	The ability of 10–11-year-old children to identify basic tastes and their liking towards unfamiliar foods. Food Quality and Preference, 2020, 83, 103929.	2.3	2
13	Segmentation in projective mapping. Food Quality and Preference, 2019, 71, 8-20.	2.3	8
14	Unintended Consonances. , 2019, , .		13
15	Sodium reduction in processed cheese spreads and the effect on physicochemical properties. International Dairy Journal, 2019, 90, 45-55.	1.5	17
16	What is dominance? An exploration of the concept in TDS tests with trained assessors and consumers. Food Quality and Preference, 2018, 64, 72-81.	2.3	42
17	Background and Overview. , 2018, , 1-14.		1
18	Individual Differences in TDS and TCATA Data. , 2018, , 91-107.		2

#	ARTICLE	IF	CITATIONS
19	Statistical Approaches to Consumer Segmentation. , 2018, , 353-382.		8
20	Individual Differences in Projective Mapping and Sorting Data. , 2018, , 57-73.		0
21	Individual Differences in CATA and PSP Data. , 2018, , 75-89.		3
22	Comparison of different clustering methods for investigating individual differences using choice experiments. Food Research International, 2018, 111, 371-378.	2.9	5
23	Deep-sequencing of the bacterial microbiota in commercial-scale recirculating and semi-closed aquaculture systems for Atlantic salmon post-smolt production. Aquacultural Engineering, 2017, 78, 50-62.	1.4	83
24	Estimating and interpreting more than two consensus components in projective mapping: INDSCAL vs. multiple factor analysis (MFA). Food Quality and Preference, 2017, 58, 45-60.	2.3	17
25	Influence of consumers' cognitive style on results from projective mapping. Food Research International, 2017, 99, 693-701.	2.9	17
26	Projective mapping based on choice or preference: An affective approach to projective mapping. Food Research International, 2017, 100, 241-251.	2.9	19
27	Do parents form their children's sweet preference? The role of parents and taste sensitivity on preferences for sweetness in pre-schoolers. Food Quality and Preference, 2017, 62, 172-182.	2.3	18
28	A novel role for pigment genes in the stress response in rainbow trout (<i>Oncorhynchus mykiss</i>). Scientific Reports, 2016, 6, 28969.	1.6	19
29	Effect of vacuum or modified atmosphere packaging (MAP) in combination with a CO ₂ emitter on quality parameters of cod loins (<i>Gadus morhua</i>). Food Packaging and Shelf Life, 2016, 9, 29-37.	3.3	39
30	Extrusion of barley and oat influence the fecal microbiota and SCFA profile of growing pigs. Food and Function, 2016, 7, 1024-1032.	2.1	31
31	A comparison of generalised procrustes analysis and multiple factor analysis for projective mapping data. Food Quality and Preference, 2015, 43, 34-46.	2.3	30
32	Pole selection in Polarized Sensory Positioning: Insights from the cognitive aspects behind the task. Food Quality and Preference, 2015, 46, 48-57.	2.3	17
33	The effect of excess cobalt on milk fatty acid profiles and transcriptional regulation of SCD, FASN, DGAT1 and DGAT2 in the mammary gland of lactating dairy cows. Journal of Animal Physiology and Animal Nutrition, 2012, 96, 1065-1073.	1.0	15
34	Unveiling an abundant core microbiota in the human adult colon by a phylogroup-independent searching approach. ISME Journal, 2011, 5, 519-531.	4.4	77
35	Transcript profiling of candidate genes in testis of pigs exhibiting large differences in androstenone levels. BMC Genetics, 2010, 11, 4.	2.7	33
36	Caprine CSN1S1 haplotype effect on gene expression and milk composition measured by Fourier transform infrared spectroscopy. Journal of Dairy Science, 2010, 93, 4340-4350.	1.4	15

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37	Changes in lipid metabolism associated gene transcripts during porcine adipogenesis. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2009, 153, 8-17.	0.7	5
38	MALDI-TOF mass spectrometry for quantitative gene expression analysis of acid responses in Staphylococcus aureus. Journal of Microbiological Methods, 2009, 78, 86-93.	0.7	6
39	Gene expression profiles in liver of pigs with extreme high and low levels of androstenone. BMC Veterinary Research, 2008, 4, 29.	0.7	38
40	New modifications and applications of fuzzy -means methodology. Computational Statistics and Data Analysis, 2008, 52, 2403-2418.	0.7	68
41	Depot specific differences during adipogenesis of porcine stromalâ€vascular cells. Cell Biology International, 2008, 32, 525-531.	1.4	18
42	Differential gene expression of fatty acid binding proteins during porcine adipogenesis. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2008, 151, 147-152.	0.7	68
43	Discriminatory Power, Typability, and Accuracy of Single Nucleotide Extension Microarrays. Journal of AOAC INTERNATIONAL, 2007, 90, 802-809.	0.7	6
44	Gene expression profiles in testis of pigs with extreme high and low levels of androstenone. BMC Genomics, 2007, 8, 405.	1.2	50
45	Genomic organization and transcript profiling of the bovine toll-like receptor gene cluster TLR6-TLR1-TLR10. Gene, 2006, 384, 45-50.	1.0	32
46	A strategy for finding relevant clusters; with an application to microarray data. Journal of Chemometrics, 2005, 19, 482-491.	0.7	11
47	Properties of prediction sorting. Journal of Chemometrics, 2004, 18, 92-102.	0.7	1
48	Using unclassified observations for improving classifiers. Journal of Chemometrics, 2004, 18, 103-111.	0.7	5
49	Optimal sorting of raw materials for use in different products. Chemometrics and Intelligent Laboratory Systems, 2003, 67, 79-93.	1.8	9
50	Optimal Sorting of Raw Materials, Based on the Predicted End-Product Quality. Quality Engineering, 2002, 14, 459-478.	0.7	17
51	Sorting of raw materials with focus on multiple end-product properties. Journal of Chemometrics, 2002, 16, 263-273.	0.7	17
52	Basic taste sensitivity, eating behaviour, and propensity of dairy foods of preadolescent children: How are they related?. Open Research Europe, 0, 1, 127.	2.0	0