

Helena Bolini

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8089034/publications.pdf>

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10
papers

1,061
citations

933264

10
h-index

1372474

10
g-index

10
all docs

10
docs citations

10
times ranked

1337
citing authors

#	ARTICLE	IF	CITATIONS
1	Sensory Analysis: Relevance for Prebiotic, Probiotic, and Synbiotic Product Development. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 358-373.	5.9	145
2	Consumer perception of probiotic yogurt: Performance of check all that apply (CATA), projective mapping, sorting and intensity scale. <i>Food Research International</i> , 2013, 54, 601-610.	2.9	140
3	Cheeses with reduced sodium content: Effects on functionality, public health benefits and sensory properties. <i>Trends in Food Science and Technology</i> , 2011, 22, 276-291.	7.8	131
4	Developing a prebiotic yogurt: Rheological, physico-chemical and microbiological aspects and adequacy of survival analysis methodology. <i>Journal of Food Engineering</i> , 2013, 114, 323-330.	2.7	120
5	Development of probiotic dairy beverages: Rheological properties and application of mathematical models in sensory evaluation. <i>Journal of Dairy Science</i> , 2013, 96, 16-25.	1.4	109
6	Development of chocolate dairy dessert with addition of prebiotics and replacement of sucrose with different high-intensity sweeteners. <i>Journal of Dairy Science</i> , 2014, 97, 2600-2609.	1.4	98
7	Reduced fat and sugar vanilla ice creams: Sensory profiling and external preference mapping. <i>Journal of Dairy Science</i> , 2012, 95, 4842-4850.	1.4	89
8	Effect of the inoculation level of <i>Lactobacillus acidophilus</i> in probiotic cheese on the physicochemical features and sensory performance compared with commercial cheeses. <i>Journal of Dairy Science</i> , 2011, 94, 4777-4786.	1.4	79
9	Sensory profile, acceptability, and their relationship for diabetic/reduced calorie chocolates. <i>Food Quality and Preference</i> , 2009, 20, 138-143.	2.3	76
10	Viability of probiotic micro-organisms during storage, postacidification and sensory analysis of fat-free yogurts with added whey protein concentrate. <i>International Journal of Dairy Technology</i> , 2005, 58, 169-173.	1.3	74