

# Helena Bolini

## List of Publications by Year in descending order

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

Version: 2024-02-01

10  
papers

1,061  
citations

933447

10  
h-index

1372567

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

1337  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	3.4	98
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.	6.2	140
3	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.	3.4	109
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.	5.2	120
5	Reduced fat and sugar vanilla ice creams: Sensory profiling and external preference mapping. <i>Journal of Dairy Science</i> , 2012, 95, 4842-4850.	3.4	89
6	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.	15.1	131
7	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.	3.4	79
8	Sensory Analysis: Relevance for Prebiotic, Probiotic, and Synbiotic Product Development. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 358-373.	11.7	145
9	Sensory profile, acceptability, and their relationship for diabetic/reduced calorie chocolates. <i>Food Quality and Preference</i> , 2009, 20, 138-143.	4.6	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.	2.8	74