

# Monica G Aguayo-Mendoza

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8539994/publications.pdf>

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7  
papers

246  
citations

1307594

7  
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1720034

7  
g-index

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all docs

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docs citations

7  
times ranked

209  
citing authors

#	ARTICLE	IF	CITATIONS
1	Oral processing behavior of drinkable, spoonable and chewable foods is primarily determined by rheological and mechanical food properties. <i>Food Quality and Preference</i> , 2019, 71, 87-95.	4.6	80
2	Age, gender, ethnicity and eating capability influence oral processing behaviour of liquid, semi-solid and solid foods differently. <i>Food Research International</i> , 2019, 119, 143-151.	6.2	70
3	How addition of peach gel particles to yogurt affects oral behavior, sensory perception and liking of consumers differing in age. <i>Food Research International</i> , 2020, 134, 109213.	6.2	33
4	Linking oral processing behavior to bolus properties and dynamic sensory perception of processed cheeses with bell pepper pieces. <i>Food Quality and Preference</i> , 2021, 88, 104084.	4.6	17
5	Capturing the impact of oral processing behaviour on consumption time and dynamic sensory perception of ice creams differing in hardness. <i>Food Quality and Preference</i> , 2019, 78, 103721.	4.6	16
6	Differences in oral processing behavior of consumers varying in age, gender and ethnicity lead to changes in bolus properties but only to small differences in dynamic texture perception of sausages. <i>Food and Function</i> , 2020, 11, 10022-10032.	4.6	16
7	Characterisation of friction behaviour of intact soft solid foods and food boli. <i>Food Hydrocolloids</i> , 2020, 100, 105441.	10.7	14