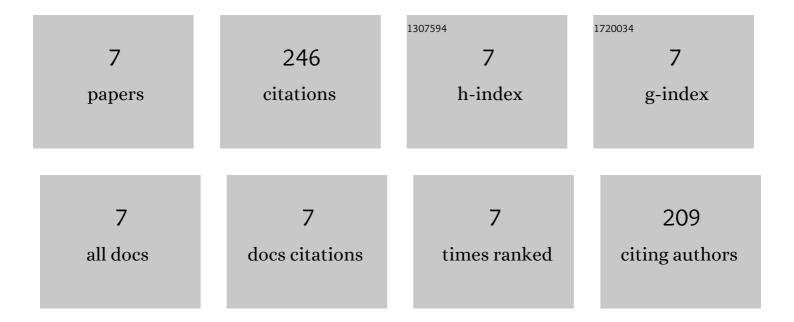
Monica G Aguayo-Mendoza

List of Publications by Year in descending order

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

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