Anne Saint-Eve

List of Publications by Year
in descending order

65	1,818	218592	276775
papers	citations	26 h-index	41 g-index

67	67	67	1376
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Impact of intra-category food substitutions on the risk of type 2 diabetes: a modelling study on the pizza category. British Journal of Nutrition, 2022, 127, 1240-1249.	1.2	2
2	Identification and characterization of the main peptides in pea protein isolates using ultra high-performance liquid chromatography coupled with mass spectrometry and bioinformatics tools. Food Chemistry, 2022, 367, 130747.	4.2	19
3	Does environmental impact vary widely within the same food category? A case study on industrial pizzas from the French retail market. Journal of Cleaner Production, 2022, 336, 130128.	4.6	5
4	Modulation of Metabolome and Overall Perception of Pea Protein-Based Gels Fermented with Various Synthetic Microbial Consortia. Foods, 2022, 11, 1146.	1.9	3
5	How Different Are Industrial, Artisanal and Homemade Soft Breads?. Foods, 2022, 11, 1484.	1.9	1
6	Flavor of fava bean (Vicia faba L.) ingredients: Effect of processing and application conditions on odor-perception and headspace volatile chemistry. Food Research International, 2022, 159, 111582.	2.9	9
7	Consumer preferences for new fermented food products that mix animal and plant protein sources. Food Quality and Preference, 2021, 90, 104117.	2.3	23
8	Fava bean (Vicia faba L.) for food applications: From seed to ingredient processing and its effect on functional properties, antinutritional factors, flavor, and color. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 401-428.	5.9	68
9	Using a mixture design and fraction-based formulation to better understand perceptions of plant-protein-based solutions. Food Research International, 2021, 141, 110151.	2.9	11
10	Modelling the role of oral processing on in vivo aroma release of white rice: Conceptual model and experimental validation. LWT - Food Science and Technology, 2021, 141, 110918.	2.5	17
11	Ultrasound monitoring of a deformable tongue-food gel system during uniaxial compressionâ€“an in vitro study. Innovative Food Science and Emerging Technologies, 2021, 70, 102695.	2.7	5
12	Two Statistical Tools for Assessing Functionality and Protein Characteristics of Different Fava Bean (Vicia faba L.) Ingredients. Foods, 2021, 10, 2489.	1.9	7
13	â€œHow to Select a Representative Product Set From Market Inventory?â€•A Multicriteria Approach as a Base for Future Reformulation of Cookies. Frontiers in Nutrition, 2021, 8, 749596.	1.6	0
14	Versatility of microbial consortia and sensory properties induced by the composition of different milk and pea protein-based gels. LWT - Food Science and Technology, 2020, 118, 108720.	2.5	18
15	Using Multiple Sensory Profiling Methods to Gain Insight into Temporal Perceptions of Pea Protein-Based Formulated Foods. Foods, 2020, 9, 969.	1.9	16
16	Block protocol for conventional profiling to sensory characterize plant protein isolates. Food Quality and Preference, 2020, 83, 103927.	2.3	8
17	Design of microbial consortia for the fermentation of pea-protein-enriched emulsions. International Journal of Food Microbiology, 2019, 293, 124-136.	2.1	51
18	Physicochemical and sensory evolutions of the lactic goat cheese Picodon in relation to temperature and relative humidity used throughout ripening. Journal of Dairy Science, 2019, 102, 5713-5725.	1.4	10

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19	Consumer acceptance and sensory drivers of liking for high plant protein snacks. Journal of the Science of Food and Agriculture, 2019, 99, 3983-3991.	1.7	34
20	The rheological and microstructural properties of pea, milk, mixed pea/milk gels and gelled emulsions designed by thermal, acid, and enzyme treatments. Food Hydrocolloids, 2018, 77, 75-84.	5.6	102
21	Gaining deeper insight into aroma perception: An integrative study of the oral processing of breads with different structures. Food Research International, 2017, 92, 119-127.	2.9	16
22	Effect of Bread Crumb and Crust Structure on the in Vivo Release of Volatiles and the Dynamics of Aroma Perception. Journal of Agricultural and Food Chemistry, 2017, 65, 3330-3340.	2.4	18
23	Multimodal interactions. , 2016, , 121-141.		15
24	Identifying the ideal profile of French yogurts for different clusters of consumers. Journal of Dairy Science, 2016, 99, 3421-3433.	1.4	7
25	Respective impact of bread structure and oral processing on dynamic texture perceptions through statistical multiblock analysis. Food Research International, 2016, 87, 142-151.	2.9	38
26	Instrumental methods for bolus characterization during oral processing to understand food perceptions. Current Opinion in Food Science, 2016, 9, 42-49.	4.1	21
27	Insights in aroma compound retention by mucosa during consumption through mathematical modelling. Journal of Food Engineering, 2016, 190, 123-138.	2.7	8
28	How much sugar do consumers add to plain yogurts? Insights from a study examining French consumer behavior and self-reported habits. Appetite, 2016, 99, 277-284.	1.8	15
29	Temporality of perception during the consumption of French grape brandies with different aging times in relation with aroma compound release. Flavour and Fragrance Journal, 2016, 31, 31-40.	1.2	18
30	Breakdown pathways during oral processing of different breads: impact of crumb and crust structures. Food and Function, 2016, 7, 1446-1457.	2.1	57
31	Experimental Approaches To Better Understand the Retention of Aroma Compounds in Oro-Naso-Pharyngeal Cavities. ACS Symposium Series, 2015, , 147-170.	0.5	1
32	Dynamic aspects of texture perception during cheese consumption and relationship with bolus properties. Food Hydrocolloids, 2015, 46, 144-152.	5.6	42
33	Influence of the Nonvolatile Fraction on the Sensory Perception of 40% (v/v) Ethanolâ€Containing <scp>F</scp>rench Grape Brandies. Journal of Sensory Studies, 2014, 29, 56-63.	0.8	5
34	The Dynamics of Aroma Release during the Consumption of Candies with Different Structures. , 2014, , 9-13.		0
35	Influence of Composition (CO2 and Sugar) on Aroma Release and Perception of Mint-Flavored Carbonated Beverages. , 2014, , 151-154.		2
36	Oral processing and bolus properties drive the dynamics of salty and texture perceptions of bread. Food Research International, 2014, 62, 238-246.	2.9	78

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37	Modifying PTR-MS operating conditions for quantitative headspace analysis of hydro-alcoholic beverages. 2. Brandy characterization and discrimination by PTR-MS. International Journal of Mass Spectrometry, 2014, 360, 15-23.	0.7	14
38	Modifying PTR-MS operating conditions for quantitative headspace analysis of hydro-alcoholic beverages. 1. Variation of the mean collision energy to control ionization processes occurring during PTR-MS analyses of 10â€“40% (v/v) ethanolâ€“water solutions. International Journal of Mass Spectrometry, 2013, 356, 41-45.	0.7	10
39	Comparison of direct mass spectrometry methods for the onâ€line analysis of volatile compounds in foods. Journal of Mass Spectrometry, 2013, 48, 594-607.	0.7	18
40	Impact of Fruit Piece Structure in Yogurts on the Dynamics of Aroma Release and Sensory Perception. Molecules, 2013, 18, 6035-6056.	1.7	24
41	Mechanistic Model To Understand in Vivo Salt Release and Perception during the Consumption of Dairy Gels. Journal of Agricultural and Food Chemistry, 2011, 59, 2534-2542.	2.4	21
42	The dynamics of aroma compound transfer properties in cheeses during simulated eating conditions. Food Research International, 2011, 44, 3174-3181.	2.9	10
43	Recent Advances in Volatile Sulfur Compounds in Cheese: Thiols and Thioesters. ACS Symposium Series, 2011, , 119-135.	0.5	0
44	Relationships between saliva and food bolus properties from model dairy products. Food Hydrocolloids, 2011, 25, 659-667.	5.6	63
45	Understanding of the influence of composition, structure and texture on salty perception in model dairy products. Food Hydrocolloids, 2011, 25, 716-723.	5.6	46
46	Mechanistic model of in vitro salt release from model dairy gels based on standardized breakdown test simulating mastication. Journal of Food Engineering, 2011, 105, 161-168.	2.7	45
47	How Texture Influences Aroma and Taste Perception Over Time in Candies. Chemosensory Perception, 2011, 4, 32-41.	0.7	66
48	Critical effect of oxygen on aroma compound production by Proteus vulgaris. Food Chemistry, 2011, 126, 134-139.	4.2	9
49	The dynamics of aroma release during consumption of candies of different structures, and relationship with temporal perception. Food Chemistry, 2011, 127, 1615-1624.	4.2	55
50	Impact of Swallowing on the Dynamics of Aroma Release and Perception during the Consumption of Alcoholic Beverages. Chemical Senses, 2011, 36, 701-713.	1.1	44
51	Measuring and predicting the spreading of dairy products in the mouth: sensory, instrumental and modelling approaches. Food Hydrocolloids, 2010, 24, 681-688.	5.6	12
52	Retention of aroma compounds: an interlaboratory study on the effect of the composition of food matrices on thermodynamic parameters in comparison with water. Journal of the Science of Food and Agriculture, 2010, 90, 1285-1292.	1.7	26
53	How trigeminal, taste and aroma perceptions are affected in mint-flavored carbonated beverages. Food Quality and Preference, 2010, 21, 1026-1033.	2.3	44
54	Reducing salt and fat content: Impact of composition, texture and cognitive interactions on the perception of flavoured model cheeses. Food Chemistry, 2009, 116, 167-175.	4.2	90

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55	Influence of Composition (CO₂ and Sugar) on Aroma Release and Perception of Mint-Flavored Carbonated Beverages. Journal of Agricultural and Food Chemistry, 2009, 57, 5891-5898.	2.4	47
56	Quality changes in yogurt during storage in different packaging materials. Food Chemistry, 2008, 110, 285-293.	4.2	65
57	Identification of a Powerful Aroma Compound in Munster and Camembert Cheeses: Ethyl 3-Mercaptopropionate. Journal of Agricultural and Food Chemistry, 2008, 56, 4674-4680.	2.4	32
58	Mechanistic Mathematical Model for In Vivo Aroma Release during Eating of Semiliquid Foods. Chemical Senses, 2007, 33, 181-192.	1.1	42
59	Packaging material and formulation of flavoured yoghurts: how to choose the kind of polymer in accordance with the yoghurt composition?. Developments in Food Science, 2006, 43, 269-272.	0.0	1
60	Influence of Proteins on the Perception of Flavored Stirred Yogurts. Journal of Dairy Science, 2006, 89, 922-933.	1.4	50
61	Complex Viscosity Induced by Protein Composition Variation Influences the Aroma Release of Flavored Stirred Yogurt. Journal of Agricultural and Food Chemistry, 2006, 54, 3997-4004.	2.4	45
62	Flavored Yogurt Complex Viscosity Influences Real-Time Aroma Release in the Mouth and Sensory Properties. Journal of Agricultural and Food Chemistry, 2006, 54, 7794-7803.	2.4	59
63	How can protein ratio affect aroma release, physical properties and perceptions of yoghurt?. Developments in Food Science, 2006, , 391-394.	0.0	0
64	Processing gas chromatographic data and confidence interval calculation for partition coefficients determined by the phase ratio variation method. Journal of Chromatography A, 2006, 1110, 146-155.	1.8	32
65	Impact of the olfactory quality and chemical complexity of the flavouring agent on the texture of low fat stirred yogurts assessed by three different sensory methodologies. Food Quality and Preference, 2004, 15, 655-668.	2.3	97