

Inmaculada Carbonell

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

607
citations

687363

13
h-index

713466

21
g-index

22
all docs

22
docs citations

22
times ranked

763
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of sensory differences on consumer acceptability of yoghurt and yoghurt-like products. <i>International Dairy Journal</i> , 2011, 21, 111-118.	3.0	84
2	Optimising acceptability of new prebiotic low-fat milk beverages. <i>Food Quality and Preference</i> , 2010, 21, 234-242.	4.6	72
3	CONSUMER ATTITUDES AND OPINIONS TOWARD FUNCTIONAL FOODS: A FOCUS GROUP STUDY. <i>Journal of Sensory Studies</i> , 2008, 23, 514-525.	1.6	49
4	Sensory analysis of Spanish mandarin juices. Selection of attributes and panel performance. <i>Food Quality and Preference</i> , 2007, 18, 329-341.	4.6	48
5	Effects of product information and consumer attitudes on responses to milk and soybean vanilla beverages. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2426-2434.	3.5	48
6	Segmentation of food consumers according to their correlations with sensory attributes projected on preference spaces. <i>Food Quality and Preference</i> , 2008, 19, 71-78.	4.6	46
7	ACCEPTABILITY OF YOGURT AND YOGURT-LIKE PRODUCTS: INFLUENCE OF PRODUCT INFORMATION AND CONSUMER CHARACTERISTICS AND PREFERENCES. <i>Journal of Sensory Studies</i> , 2010, 25, 171-189.	1.6	38
8	Acceptability of Milk and Soymilk Vanilla Beverages: Demographics Consumption Frequency and Sensory Aspects. <i>Food Science and Technology International</i> , 2009, 15, 203-210.	2.2	36
9	Impact of d-limonene synthase up- or down-regulation on sweet orange fruit and juice odor perception. <i>Food Chemistry</i> , 2017, 217, 139-150.	8.2	34
10	INULIN MILK BEVERAGES: SENSORY DIFFERENCES IN THICKNESS AND CREAMINESS USING R-INDEX ANALYSIS OF THE RANKING DATA. <i>Journal of Sensory Studies</i> , 2007, 22, 377-393.	1.6	33
11	IDENTIFYING DRIVERS OF LIKING FOR COMMERCIAL SPREADABLE CHEESES WITH DIFFERENT FAT CONTENT. <i>Journal of Sensory Studies</i> , 2012, 27, 1-11.	1.6	23
12	Viscoelasticity and texture of spreadable cheeses with different fat contents at refrigeration and room temperatures. <i>Journal of Dairy Science</i> , 2012, 95, 6926-6936.	3.4	22
13	TEXTURE OF CULTURED GILTHEAD SEA BREAM (SPARUS AURATA): INSTRUMENTAL AND SENSORY MEASUREMENT. <i>Journal of Texture Studies</i> , 2003, 34, 203-217.	2.5	20
14	Sensory Profiling of Cooked Gilthead Sea Bream (<i>Sparus aurata</i>): Sensory Evaluation Procedures and Panel Training. <i>Food Science and Technology International</i> , 2002, 8, 169-177.	2.2	10
15	Triangle tests. Number of discriminators estimated by Bayes's rule. <i>Food Quality and Preference</i> , 2007, 18, 117-120.	4.6	9
16	Influence of type, concentration and flow behaviour of hydrocolloid solutions on aroma perception. <i>European Food Research and Technology</i> , 2004, 218, 248-252.	3.3	8
17	Sensory Profile and Acceptability of Juices from Mandarin Varieties and Hybrids. <i>Food Science and Technology International</i> , 2009, 15, 375-385.	2.2	8
18	Colour and viscosity of milk and soybean vanilla beverages. Instrumental and sensory measurements. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 397-403.	3.5	7

#	ARTICLE	IF	CITATIONS
19	Replicated triangle and duo-trio tests: Discrimination capacity of assessors evaluated by Bayes' rule. Food Quality and Preference, 2008, 19, 519-523.	4.6	5
20	Blinder-Oaxaca decomposition applied to sensory and preference data. Food Quality and Preference, 2010, 21, 662-665.	4.6	3
21	Sensory Profile of Mandarin Chilled Juices and Consumers' Acceptability. Food Science and Technology International, 2008, 14, 157-166.	2.2	2
22	Sensory quality control of fresh produce. , 2010, , 276-292.		2