# Koushik Adhikari

List of Publications by Year
in descending order



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|---|---|---|---|
| 76 papers | 1,665 citations | 331259 21 h-index | 315357 38 g-index |
| 76 all docs | 76 docs citations | 76 times ranked | 1827 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Evolution of sensory aroma attributes from coffee beans to brewed coffee. LWT - Food Science and Technology, 2011, 44, 2185-2192. | 2.5 | 160 |
| 2 | DEVELOPMENT OF A LEXICON FOR BEEF FLAVOR IN INTACT MUSCLE. Journal of Sensory Studies, 2011, 26, 413-420. | 0.8 | 119 |
| 3 | The development of an emotion lexicon for the coffee drinking experience. Food Research International, 2014, 61, 83-92. | 2.9 | 116 |
| 4 | Current Trends in Kombucha: Marketing Perspectives and the Need for Improved Sensory Research. Beverages, 2020, 6, 15. | 1.3 | 94 |
| 5 | Sensory characteristics of commercial lactose-free milks manufactured in the United States. LWT - Food Science and Technology, 2010, 43, 113-118. | 2.5 | 80 |
| 6 | Sensory characteristics of peach-flavored yogurt drinks containing prebiotics and synbiotics. LWT - Food Science and Technology, 2011, 44, 158-163. | 2.5 | 70 |
| 7 | Volatile Aroma Compounds in Various Brewed Green Teas. Molecules, 2013, 18, 10024-10041. | 1.7 | 60 |
| 8 | Sensory and Physicochemical Characterization of Juices Made with Pomegranate and Blueberries, Blackberries, or Raspberries. Journal of Food Science, 2010, 75, S398-404. | 1.5 | 57 |
| 9 | A COMPARISON OF SEVEN PREFERENCE MAPPING TECHNIQUES USING FOUR SOFTWARE PROGRAMS. Journal of Sensory Studies, 2011, 26, 135-150. | 0.8 | 50 |
| 10 | A GENERAL LEXICON FOR SENSORY ANALYSIS OF TEXTURE AND APPEARANCE OF LIP PRODUCTS. Journal of Sensory Studies, 2009, 24, 581-600. | 0.8 | 38 |
| 11 | University students and faculty have positive perceptions of open/alternative resources and their utilization in a textbook replacement initiative. Research in Learning Technology, 2016, 24, 29920. | 2.3 | 37 |
| 12 | Analysis of Caffeine, Chlorogenic Acid, Trigonelline, and Volatile Compounds in Cold Brew Coffee Using High-Performance Liquid Chromatography and Solid-Phase Microextractionâ€"Gas Chromatography-Mass Spectrometry. Foods, 2020, 9, 1746. | 1.9 | 37 |
| 13 | Volatile Compounds in Dry Dog Foods and Their Influence on Sensory Aromatic Profile. Molecules, 2013, 18, 2646-2662. | 1.7 | 35 |
| 14 | Recent developments in identifying andÂquantifying emotions during food consumption. Journal of the Science of Food and Agriculture, 2016, 96, 3627-3630. | 1.7 | 34 |
| 15 | Volatile Compounds in Light, Medium, and Dark Black Walnut and Their Influence on the Sensory Aromatic Profile. Journal of Food Science, 2011, 76, C199-204. | 1.5 | 32 |
| 16 | Effect of End-point Temperature and Degree of Doneness on Sensory and Instrumental Flavor Profile of Beefsteaks. Journal of Food Science, 2005, 70, S113-S118. | 1.5 | 30 |
| 17 | Comparison of sensory attributes in fresh mangoes and heat-treated mango purÃ©es prepared from Thai cultivars. LWT - Food Science and Technology, 2014, 56, 138-144. | 2.5 | 29 |
| 18 | Cold Brew Coffee: Consumer Acceptability and Characterization Using the Check-All-That-Apply (CATA) Method. Foods, 2019, 8, 344. | 1.9 | 27 |

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|---|---|---|---|
| 19 | FLAVOR THRESHOLD AS AFFECTED BY INTERACTION AMONG THREE DAIRY-RELATED FLAVOR COMPOUNDS. Journal of Sensory Studies, 2006, 21, 626-643. | 0.8 | 26 |
| 20 | Determination of volatile compounds in heat-treated straight-grade flours from normal and waxy wheats. Journal of Cereal Science, 2017, 75, 77-83. | 1.8 | 25 |
| 21 | Investigation of Monosodium Glutamate Alternatives for Content of Umami Substances and Their Enhancement Effects in Chicken Soup Compared to Monosodium Glutamate. Journal of Food Science, 2019, 84, 3275-3283. | 1.5 | 23 |
| 22 | An Examination of Factors Associated With Self-Efficacy for Food Choice and Healthy Eating among Low-Income Adolescents in Three U.S. States. Frontiers in Communication, 2016, 1, . | 0.6 | 22 |
| 23 | Acceptability and Preference Drivers of Freshly Roasted Peanuts. Journal of Food Science, 2017, 82, 174-184. | 1.5 | 22 |
| 24 | Consumer perceptions and other influencing factors about monosodium glutamate in the United States. Journal of Sensory Studies, 2018, 33, e12437. | 0.8 | 21 |
| 25 | Coffee Drinking and Emotions: Are There Key Sensory Drivers for Emotions?. Beverages, 2019, 5, 27. | 1.3 | 21 |
| 26 | Ethnic food awareness and perceptions of consumers in Thailand and the United States. Nutrition and Food Science, 2011, 41, 268-277. | 0.4 | 19 |
| 27 | Rice-Shaped Extruded Kernels: Physical, Sensory, and Nutritional Properties. International Journal of Food Properties, 2013, 16, 301-321. | 1.3 | 19 |
| 28 | Development of a lexicon for flavor and texture of fresh peach cultivars. Journal of Sensory Studies, 2017, 32, e12276. | 0.8 | 19 |
| 29 | Evaluation of Bactericidal Effects of Phenyllactic Acid on Escherichia coli O157:H7 and Salmonella Typhimurium on Beef Meat. Journal of Food Protection, 2019, 82, 2016-2022. | 0.8 | 19 |
| 30 | Changes in the Sensory Characteristics of Mango Cultivars during the Production of Mango PurÃ©e and Sorbet. Journal of Food Science, 2012, 77, S348-55. | 1.5 | 17 |
| 31 | Effects of short storage on consumer acceptability and volatile compound profile of roasted peanuts. Food Packaging and Shelf Life, 2017, 13, 27-34. | 3.3 | 17 |
| 32 | Factors influencing food choices of Malawian consumers: A food choice questionnaire approach. Journal of Sensory Studies, 2018, 33, e12442. | 0.8 | 17 |
| 33 | Optimization of Emulsifier and Stabilizer Concentrations in a Model Peanut-Based Beverage System: A Mixture Design Approach. Foods, 2019, 8, 116. | 1.9 | 17 |
| 34 | Identifying barriers, perceptions and motivations related to healthy eating and physical activity among 6th to 8th grade, rural, limited-resource adolescents. Health Education, 2016, 116, 123-137. | 0.4 | 16 |
| 35 | Blanchability and sensory quality of large runner peanuts blanched in a radiant wall oven using infrared radiation. Journal of the Science of Food and Agriculture, 2017, 97, 4621-4628. | 1.7 | 15 |
| 36 | Peanut Consumption in Malawi: An Opportunity for Innovation. Foods, 2018, 7, 112. | 1.9 | 15 |

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|---|---|---|---|
| 37 | Influence of Monosodium Glutamate and Its Substitutes on Sensory Characteristics and Consumer Perceptions of Chicken Soup. Foods, 2019, 8, 71. | 1.9 | 15 |
| 38 | Volatile Profile Characterization of Commercial Peach (Prunus persica) Cultivars Grown in Georgia, USA. Horticulturae, 2021, 7, 516. | 1.2 | 14 |
| 39 | Descriptive sensory analysis of light, medium, and dark colored kernels of black walnut cultivars. Journal of the Science of Food and Agriculture, 2009, 89, 1969-1972. | 1.7 | 13 |
| 40 | Descriptive sensory analysis and free sugar contents of chestnut cultivars grown in North America. Journal of the Science of Food and Agriculture, 2011, 91, 1940-1945. | 1.7 | 13 |
| 41 | Physical and sensory characteristics of processed cheeses manufactured by extrusion technology. Journal of the Science of Food and Agriculture, 2009, 89, 1428-1433. | 1.7 | 12 |
| 42 | A Fruit Quality Survey of Peach Cultivars Grown in the Southeastern United States. HortTechnology, 2018, 28, 189-201. | 0.5 | 12 |
| 43 | Sensory Characterization of Dominant Malawi Peanut Varieties After Roasting. Journal of Food Science, 2019, 84, 1554-1562. | 1.5 | 12 |
| 44 | Effect of front-of-package labels on consumer product evaluation and preferences. Current Research in Food Science, 2022, 5, 131-140. | 2.7 | 11 |
| 45 | Examining the role of youth empowerment in preventing adolescence obesity in lowâ€income communities. Journal of Adolescence, 2018, 68, 242-251. | 1.2 | 10 |
| 46 | Neophobic Tendencies and Dietary Behavior in A Cohort of Female College Students from Southern India. Journal of Sensory Studies, 2016, 31, 70-77. | 0.8 | 9 |
| 47 | Assessing Physical Activity, Fruit, Vegetable, and Sugar-Sweetened Beverage Intake Patterns of College Students in Kansas. Journal of Nutrition Education and Behavior, 2018, 50, 977-983. | 0.3 | 9 |
| 48 | Chemical Analysis of Commercial White Wines and Its Relationship with Consumer Acceptability. Foods, 2022, 11, 603. | 1.9 | 9 |
| 49 | Using the Community-Based Participatory Research (CBPR) Approach in Childhood Obesity Prevention. International Journal of Child Health and Nutrition, 2014, 3, 170-178. | 0.0 | 8 |
| 50 | Assessing the Environment for Support of Youth Physical Activity in Rural Communities. Journal of Nutrition Education and Behavior, 2016, 48, 234-241.e1. | 0.3 | 7 |
| 51 | Sensory and chemical properties of organically and conventionally grown pac choi (Brassica rapa) Tj ETQq1 1 0.784314 rgBT /Overloc Technology, 2011, 44, 1538-1545. | 2.5 | 6 |
| 52 | Tools for Assessing Cardiovascular Disease Risk Factors in Underserved Young Adult Populations: A Systematic Review. International Journal of Environmental Research and Public Health, 2021, 18, 13305. | 1.2 | 6 |
| 53 | Ignite-Sparking Youth to Create Healthy Communities: A Protocol for a Community-Centered Effort for the Prevention of Adolescent Obesity. International Journal of Nursing & Clinical Practices, 2016, 3, . | 0.1 | 5 |
| 54 | Sensory and Nutritional Properties of a Novel Cooked Extruded Lentils Analog. Journal of Food Processing and Preservation, 2015, 39, 1965-1975. | 0.9 | 4 |

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|---|---|---|---|
| 55 | Relationship Between Consumer Acceptability and Pungencyâ€Related Flavor Compounds of Vidalia Onions. Journal of Food Science, 2017, 82, 2396-2402. | 1.5 | 4 |
| 56 | Efficacy of Acetic Acid or Chitosan for Reducing the Prevalence of Salmonella- and Escherichia coli O157:H7â€“Contaminated Leafy Green Plants in Field Systems. Journal of Food Protection, 2019, 82, 854-861. | 0.8 | 4 |
| 57 | Preventing mycotoxin contamination in groundnut cultivation. Burleigh Dodds Series in Agricultural Science, 2018, , 181-212. | 0.1 | 4 |
| 58 | Campus and Online U.S. College Studentsâ€™ Attitudes Toward an Open Educational Resource Course Fee: A Pilot Study. International Journal of Higher Education, 2013, 2, . | 0.2 | 3 |
| 59 | Cross-Cultural Consumer Acceptability for Ethnic Fermented Sauce Products: Comparisons among Korean, UAE, and US Consumers. Foods, 2020, 9, 1463. | 1.9 | 3 |
| 60 | An Exploratory Study of the Factors That May Affect Female Consumersâ€™ Buying Decision of Nail Polishes. Cosmetics, 2015, 2, 187-195. | 1.5 | 2 |
| 61 | Using Infrared Radiation in a Radiant Wall Oven for Blanching Small-Sized Peanuts. Journal of Food Quality, 2018, 2018, 1-9. | 1.4 | 2 |
| 62 | Acceptability of traditional cooked pumpkin leaves seasoned with peanut flour processed from blanched, deskinned and raw peanuts of different varieties. Scientific African, 2020, 10, e00598. | 0.7 | 2 |
| 63 | Applying acceptability and emotion to understand the consumer's consumption habits and involvement with coffee. Journal of Sensory Studies, 2022, 37, e12713. | 0.8 | 2 |
| 64 | CONSUMER SENSORY TEST OF SEVEN VARIETIES OF RICE IN OSH (PILAF) AT FOUR DIFFERENT LOCATIONS IN UZBEKISTAN. Journal of Food Quality, 2008, 31, 394-401. | 1.4 | 1 |
| 65 | Sensory Attributes of Juice from North Americanâ€“Grown Elderberry Cultivars. Hortscience: A Publication of the American Society for Hortcultural Science, 2016, 51, 1561-1565. | 0.5 | 1 |
| 66 | Spices in a Product Affect Emotions: A Study with an Extruded Snack Product â€. Foods, 2017, 6, 70. | 1.9 | 1 |
| 67 | Sensory and nutritional properties of peanutâ€based beverages: a promising solution for undernutrition in Malawi and possibly beyond. Journal of the Science of Food and Agriculture, 2020, 100, 2460-2467. | 1.7 | 1 |
| 68 | O12 The Inside Scoop: Sensory Evaluation Feedback from Peer Educators Provides Important Perspective on Direct Education Recipes. Journal of Nutrition Education and Behavior, 2021, 53, S5-S6. | 0.3 | 1 |
| 69 | Development and Optimization of Peanut-Based Beverages: A Malawian Consumer-Driven Approach. Foods, 2022, 11, 267. | 1.9 | 1 |
| 70 | Influence of Bicarbonates and Salt on the Physicochemical and Sensory Properties of Meatloaf. Journal of Food Quality, 2022, 2022, 1-12. | 1.4 | 1 |
| 71 | The Healthy Eaterâ€™s Idea and Related Behavior of a Healthy Dietâ€”A Case Study with Kombucha Drinkers. Beverages, 2022, 8, 25. | 1.3 | 1 |
| 72 | Application of a sensory evaluation methodology for recipes utilized in federal nutrition education programs. Journal of Sensory Studies, 0, , . | 0.8 | 1 |

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|---|---|---|---|
| 73 | Motivation for obesity prevention among adolescents in low-income communities in three U.S. states. Journal of Communication in Healthcare, 2017, , 1-11. | 0.8 | 0 |
| 74 | Community-Based Participatory Research Targeted Toward the Prevention of Adolescent Obesity: Ripple Effect Mapping Outcomes. Journal of Nutrition Education and Behavior, 2018, 50, S112. | 0.3 | 0 |
| 75 | Online and campus students have positive perceptions of an open educational resource, the Kansas State University Human Nutrition (HN 400) Flexbook. FASEB Journal, 2013, 27, 1064.6. | 0.2 | 0 |
| 76 | Validating the Efficacy of Sanitation Methods Commonly Used by Ghanaian Households in Inactivating Artificially Inoculated Salmonella enterica on Leafy Green Vegetables. Journal of Food Protection, 2022, 85, 653-659. | 0.8 | 0 |