

Koushik Adhikari

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

69
papers

1,120
citations

18
h-index

31
g-index

76
ext. papers

1,391
ext. citations

3.1
avg, IF

4.84
L-index

#	Paper	IF	Citations
69	Effect of front-of-package labels on consumer product evaluation and preferences.. <i>Current Research in Food Science</i> , 2022 , 5, 131-140	5.6	1
68	Influence of Bicarbonates and Salt on the Physicochemical and Sensory Properties of Meatloaf. <i>Journal of Food Quality</i> , 2022 , 2022, 1-12	2.7	
67	The Healthy Eater Idea and Related Behavior of a Healthy Diet: A Case Study with Kombucha Drinkers. <i>Beverages</i> , 2022 , 8, 25	3.4	
66	Volatile Profile Characterization of Commercial Peach (<i>Prunus persica</i>) Cultivars Grown in Georgia, USA. <i>Horticulturae</i> , 2021 , 7, 516	2.5	3
65	Cross-Cultural Consumer Acceptability for Ethnic Fermented Sauce Products: Comparisons among Korean, UAE, and US Consumers. <i>Foods</i> , 2020 , 9,	4.9	1
64	Current Trends in Kombucha: Marketing Perspectives and the Need for Improved Sensory Research. <i>Beverages</i> , 2020 , 6, 15	3.4	35
63	Sensory and nutritional properties of peanut-based beverages: a promising solution for undernutrition in Malawi and possibly beyond. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2460-2467	4.3	
62	Acceptability of traditional cooked pumpkin leaves seasoned with peanut flour processed from blanched, deskinning and raw peanuts of different varieties. <i>Scientific African</i> , 2020 , 10, e00598	1.7	0
61	Analysis of Caffeine, Chlorogenic Acid, Trigonelline, and Volatile Compounds in Cold Brew Coffee Using High-Performance Liquid Chromatography and Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry. <i>Foods</i> , 2020 , 9,	4.9	11
60	Cold Brew Coffee: Consumer Acceptability and Characterization Using the Check-All-That-Apply (CATA) Method. <i>Foods</i> , 2019 , 8,	4.9	13
59	Coffee Drinking and Emotions: Are There Key Sensory Drivers for Emotions?. <i>Beverages</i> , 2019 , 5, 27	3.4	12
58	Sensory Characterization of Dominant Malawi Peanut Varieties After Roasting. <i>Journal of Food Science</i> , 2019 , 84, 1554-1562	3.4	4
57	Optimization of Emulsifier and Stabilizer Concentrations in a Model Peanut-Based Beverage System: A Mixture Design Approach. <i>Foods</i> , 2019 , 8,	4.9	10
56	Efficacy of Acetic Acid or Chitosan for Reducing the Prevalence of - and O157:H7-Contaminated Leafy Green Plants in Field Systems. <i>Journal of Food Protection</i> , 2019 , 82, 854-861	2.5	3
55	Influence of Monosodium Glutamate and Its Substitutes on Sensory Characteristics and Consumer Perceptions of Chicken Soup. <i>Foods</i> , 2019 , 8,	4.9	5
54	Investigation of Monosodium Glutamate Alternatives for Content of Umami Substances and Their Enhancement Effects in Chicken Soup Compared to Monosodium Glutamate. <i>Journal of Food Science</i> , 2019 , 84, 3275-3283	3.4	12
53	Evaluation of Bactericidal Effects of Phenyllactic Acid on O157:H7 and Typhimurium on Beef Meat. <i>Journal of Food Protection</i> , 2019 , 82, 2016-2022	2.5	7

52	A Fruit Quality Survey of Peach Cultivars Grown in the Southeastern United States. <i>HortTechnology</i> , 2018 , 28, 189-201	1.3	6
51	Consumer perceptions and other influencing factors about monosodium glutamate in the United States. <i>Journal of Sensory Studies</i> , 2018 , 33, e12437	2.2	9
50	Peanut Consumption in Malawi: An Opportunity for Innovation. <i>Foods</i> , 2018 , 7,	4.9	7
49	Preventing mycotoxin contamination in groundnut cultivation. <i>Burleigh Dodds Series in Agricultural Science</i> , 2018 , 181-212	2	3
48	Factors influencing food choices of Malawian consumers: A food choice questionnaire approach. <i>Journal of Sensory Studies</i> , 2018 , 33, e12442	2.2	11
47	Examining the role of youth empowerment in preventing adolescence obesity in low-income communities. <i>Journal of Adolescence</i> , 2018 , 68, 242-251	3.4	8
46	Using Infrared Radiation in a Radiant Wall Oven for Blanching Small-Sized Peanuts. <i>Journal of Food Quality</i> , 2018 , 2018, 1-9	2.7	1
45	Assessing Physical Activity, Fruit, Vegetable, and Sugar-Sweetened Beverage Intake Patterns of College Students in Kansas. <i>Journal of Nutrition Education and Behavior</i> , 2018 , 50, 977-983	2	8
44	Acceptability and Preference Drivers of Freshly Roasted Peanuts. <i>Journal of Food Science</i> , 2017 , 82, 174-184	3.4	15
43	Determination of volatile compounds in heat-treated straight-grade flours from normal and waxy wheats. <i>Journal of Cereal Science</i> , 2017 , 75, 77-83	3.8	18
42	Blanchability and sensory quality of large runner peanuts blanched in a radiant wall oven using infrared radiation. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4621-4628	4.3	13
41	Motivation for obesity prevention among adolescents in low-income communities in three U.S. states. <i>Journal of Communication in Healthcare</i> , 2017 , 1-11	0.9	
40	Effects of short storage on consumer acceptability and volatile compound profile of roasted peanuts. <i>Food Packaging and Shelf Life</i> , 2017 , 13, 27-34	8.2	12
39	Development of a lexicon for flavor and texture of fresh peach cultivars. <i>Journal of Sensory Studies</i> , 2017 , 32, e12276	2.2	15
38	Relationship Between Consumer Acceptability and Pungency-Related Flavor Compounds of Vidalia Onions. <i>Journal of Food Science</i> , 2017 , 82, 2396-2402	3.4	2
37	Spices in a Product Affect Emotions: A Study with an Extruded Snack Product. <i>Foods</i> , 2017 , 6,	4.9	1
36	Identifying barriers, perceptions and motivations related to healthy eating and physical activity among 6th to 8th grade, rural, limited-resource adolescents. <i>Health Education</i> , 2016 , 116, 123-137	1	10
35	Assessing the Environment for Support of Youth Physical Activity in Rural Communities. <i>Journal of Nutrition Education and Behavior</i> , 2016 , 48, 234-41.e1	2	5

34	Ignite-Sparking Youth to Create Healthy Communities: A Protocol for a Community-Centered Effort for the Prevention of Adolescent Obesity. <i>International Journal of Nursing & Clinical Practices</i> , 2016 , 3,	2	4
33	An Examination of Factors Associated With Self-Efficacy for Food Choice and Healthy Eating among Low-Income Adolescents in Three U.S. States. <i>Frontiers in Communication</i> , 2016 , 1,	2.5	13
32	Recent developments in identifying and quantifying emotions during food consumption. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3627-30	4.3	24
31	University students and faculty have positive perceptions of open/alternative resources and their utilization in a textbook replacement initiative. <i>Research in Learning Technology</i> , 2016 , 24, 29920	1.9	21
30	Neophobic Tendencies and Dietary Behavior in A Cohort of Female College Students from Southern India. <i>Journal of Sensory Studies</i> , 2016 , 31, 70-77	2.2	4
29	Sensory and Nutritional Properties of a Novel Cooked Extruded Lentils Analog. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1965-1975	2.1	4
28	An Exploratory Study of the Factors That May Affect Female Consumers' Buying Decision of Nail Polishes. <i>Cosmetics</i> , 2015 , 2, 187-195	2.7	0
27	Comparison of sensory attributes in fresh mangoes and heat-treated mango purées prepared from Thai cultivars. <i>LWT - Food Science and Technology</i> , 2014 , 56, 138-144	5.4	26
26	The development of an emotion lexicon for the coffee drinking experience. <i>Food Research International</i> , 2014 , 61, 83-92	7	93
25	Using the Community-Based Participatory Research (CBPR) Approach in Childhood Obesity Prevention. <i>International Journal of Child Health and Nutrition</i> , 2014 , 3, 170-178	1.5	5
24	Campus and Online U.S. College Students' Attitudes Toward an Open Educational Resource Course Fee: A Pilot Study. <i>International Journal of Higher Education</i> , 2013 , 2,	0.7	1
23	Rice-Shaped Extruded Kernels: Physical, Sensory, and Nutritional Properties. <i>International Journal of Food Properties</i> , 2013 , 16, 301-321	3	15
22	Volatile compounds in dry dog foods and their influence on sensory aromatic profile. <i>Molecules</i> , 2013 , 18, 2646-62	4.8	28
21	Volatile aroma compounds in various brewed green teas. <i>Molecules</i> , 2013 , 18, 10024-41	4.8	40
20	Online and campus students have positive perceptions of an open educational resource, the Kansas State University Human Nutrition (HN 400) Flexbook. <i>FASEB Journal</i> , 2013 , 27, 1064.6	0.9	
19	Changes in the sensory characteristics of mango cultivars during the production of mango purée and sorbet. <i>Journal of Food Science</i> , 2012 , 77, S348-55	3.4	13
18	Sensory characteristics of peach-flavored yogurt drinks containing prebiotics and synbiotics. <i>LWT - Food Science and Technology</i> , 2011 , 44, 158-163	5.4	56
17	Sensory and chemical properties of organically and conventionally grown pac choy (<i>Brassica rapa</i> var. Mei Qing Choi) change little during 18 days of refrigerated storage. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1538-1545	5.4	6

16	Evolution of sensory aroma attributes from coffee beans to brewed coffee. <i>LWT - Food Science and Technology</i> , 2011 , 44, 2185-2192	5.4	122
15	A COMPARISON OF SEVEN PREFERENCE MAPPING TECHNIQUES USING FOUR SOFTWARE PROGRAMS. <i>Journal of Sensory Studies</i> , 2011 , 26, 135-150	2.2	44
14	DEVELOPMENT OF A LEXICON FOR BEEF FLAVOR IN INTACT MUSCLE. <i>Journal of Sensory Studies</i> , 2011 , 26, 413-420	2.2	77
13	Volatile compounds in light, medium, and dark black walnut and their influence on the sensory aromatic profile. <i>Journal of Food Science</i> , 2011 , 76, C199-204	3.4	28
12	Descriptive sensory analysis and free sugar contents of chestnut cultivars grown in North America. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1940-5	4.3	8
11	Ethnic food awareness and perceptions of consumers in Thailand and the United States. <i>Nutrition and Food Science</i> , 2011 , 41, 268-277	1.5	13
10	Sensory and physicochemical characterization of juices made with pomegranate and blueberries, blackberries, or raspberries. <i>Journal of Food Science</i> , 2010 , 75, S398-404	3.4	48
9	Sensory characteristics of commercial lactose-free milks manufactured in the United States. <i>LWT - Food Science and Technology</i> , 2010 , 43, 113-118	5.4	65
8	Physical and sensory characteristics of processed cheeses manufactured by extrusion technology. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1428-1433	4.3	12
7	Descriptive sensory analysis of light, medium, and dark colored kernels of black walnut cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1969-1972	4.3	10
6	A GENERAL LEXICON FOR SENSORY ANALYSIS OF TEXTURE AND APPEARANCE OF LIP PRODUCTS. <i>Journal of Sensory Studies</i> , 2009 , 24, 581-600	2.2	31
5	CONSUMER SENSORY TEST OF SEVEN VARIETIES OF RICE IN OSH (PILAF) AT FOUR DIFFERENT LOCATIONS IN UZBEKISTAN. <i>Journal of Food Quality</i> , 2008 , 31, 394-401	2.7	1
4	FLAVOR THRESHOLD AS AFFECTED BY INTERACTION AMONG THREE DAIRY-RELATED FLAVOR COMPOUNDS*. <i>Journal of Sensory Studies</i> , 2006 , 21, 626-643	2.2	24
3	Effect of End-point Temperature and Degree of Doneness on Sensory and Instrumental Flavor Profile of Beefsteaks. <i>Journal of Food Science</i> , 2005 , 70, S113-S118	3.4	20
2	Applying acceptability and emotion to understand the consumer's consumption habits and involvement with coffee. <i>Journal of Sensory Studies</i> , e12713	2.2	1
1	Application of a sensory evaluation methodology for recipes utilized in federal nutrition education programs. <i>Journal of Sensory Studies</i> ,	2.2	