

Luisa Torri

List of Publications by Citations

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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.

71
papers

1,675
citations

25
h-index

38
g-index

76
ext. papers

2,060
ext. citations

5.2
avg, IF

5.05
L-index

#	Paper	IF	Citations
71	Evaluation and predictive modeling of shelf life of minced beef stored in high-oxygen modified atmosphere packaging at different temperatures. <i>Meat Science</i> , 2010 , 84, 129-36	6.4	118
70	Exploring influences on food choice in a large population sample: The Italian Taste project. <i>Food Quality and Preference</i> , 2017 , 59, 123-140	5.8	94
69	Projective Mapping for interpreting wine aroma differences as perceived by naïve and experienced assessors. <i>Food Quality and Preference</i> , 2013 , 29, 6-15	5.8	80
68	Associations between food neophobia and responsiveness to warning chemosensory sensations in food products in a large population sample. <i>Food Quality and Preference</i> , 2018 , 68, 113-124	5.8	70
67	Freshness decay and shelf life predictive modelling of European sea bass (<i>Dicentrarchus labrax</i>) applying chemical methods and electronic nose. <i>LWT - Food Science and Technology</i> , 2009 , 42, 977-984	5.4	69
66	Shelf life evaluation of fresh-cut pineapple by using an electronic nose. <i>Postharvest Biology and Technology</i> , 2010 , 56, 239-245	6.2	69
65	Personality traits and gender influence liking and choice of food pungency. <i>Food Quality and Preference</i> , 2018 , 66, 113-126	5.8	55
64	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. <i>Food Quality and Preference</i> , 2015 , 40, 39-48	5.8	54
63	Agronomic and quality characteristics of old, modern and mixture wheat varieties and landraces for organic bread chain in diverse environments of northern Italy. <i>European Journal of Agronomy</i> , 2016 , 79, 131-141	5	54
62	Yogurt Enrichment with Grape Pomace: Effect of Grape Cultivar on Physicochemical, Microbiological and Sensory Properties. <i>Journal of Food Quality</i> , 2016 , 39, 77-89	2.7	53
61	Wheat germ stabilization by heat-treatment or sourdough fermentation: Effects on dough rheology and bread properties. <i>LWT - Food Science and Technology</i> , 2014 , 59, 1100-1106	5.4	49
60	HOW MANY JUDGES SHOULD ONE USE FOR SENSORY DESCRIPTIVE ANALYSIS?. <i>Journal of Sensory Studies</i> , 2012 , 27, 111-122	2.2	42
59	Evaluation of shelf-life of fresh-cut pineapple using FT-NIR and FT-IR spectroscopy. <i>Postharvest Biology and Technology</i> , 2009 , 54, 87-92	6.2	42
58	Use of winemaking by-products as an ingredient for tomato puree: the effect of particle size on product quality. <i>Food Chemistry</i> , 2014 , 152, 162-8	8.5	40
57	An exploratory study of sensory attributes and consumer traits underlying liking for and perceptions of freshness for ready to eat mixed salad leaves in Italy. <i>Food Research International</i> , 2014 , 59, 108-116	7	36
56	Quinoa bitterness: causes and solutions for improving product acceptability. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4033-4041	4.3	35
55	Italian consumers' attitudes towards entomophagy: Influence of human factors and properties of insects and insect-based food. <i>Food Research International</i> , 2020 , 137, 109619	7	35

54	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. <i>Chemical Senses</i> , 2018 , 43, 697-710	4.8	35
53	Solid-phase micro-extraction (SPME-GC) and sensors as rapid methods for monitoring lipid oxidation in nuts. <i>Food Additives and Contaminants</i> , 2007 , 24, 1219-25		34
52	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. <i>Food Quality and Preference</i> , 2019 , 73, 25-37	5.8	34
51	Evaluation of freshness decay of minced beef stored in high-oxygen modified atmosphere packaged at different temperatures using NIR and MIR spectroscopy. <i>Meat Science</i> , 2010 , 86, 748-52	6.4	31
50	The attitudes of Italian consumers towards jellyfish as novel food. <i>Food Quality and Preference</i> , 2020 , 79, 103782	5.8	30
49	Healthy yogurt fortified with n-3 fatty acids from vegetable sources. <i>Journal of Dairy Science</i> , 2015 , 98, 8375-85	4	27
48	A sensory- and consumer-based approach to optimize cheese enrichment with grape skin powders. <i>Journal of Dairy Science</i> , 2016 , 99, 194-204	4	27
47	Influences of Psychological Traits and PROP Taster Status on Familiarity with and Choice of Phenol-Rich Foods and Beverages. <i>Nutrients</i> , 2019 , 11,	6.7	25
46	Light-induced changes in an aqueous beta-carotene system stored under halogen and fluorescent lamps, affected by two oxygen partial pressures. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5238-45	5.7	23
45	Nutritional, antioxidant and sensory properties of functional beef burgers formulated with chia seeds and goji puree, before and after in vitro digestion. <i>Meat Science</i> , 2020 , 161, 108021	6.4	23
44	Sensory methods and electronic nose as innovative tools for the evaluation of the aroma transfer properties of food plastic bags. <i>Food Research International</i> , 2016 , 85, 235-243	7	22
43	Consumer perception of balsamic vinegar: A cross-cultural study between Korea and Italy. <i>Food Research International</i> , 2017 , 91, 148-160	7	21
42	Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements. <i>Food Chemistry</i> , 2019 , 286, 584-591	8.5	21
41	Quality Changes of Extra Virgin Olive Oil Packaged in Coloured Polyethylene Terephthalate Bottles Stored Under Different Lighting Conditions. <i>Packaging Technology and Science</i> , 2014 , 27, 437-448	2.3	21
40	Effects of sucrose, isomalt and maltodextrin on microstructural, thermal, pasting and textural properties of wheat and cassava starch gel. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 1935-1943	7.9	20
39	Sensory test vs. electronic nose and/or image analysis of whole bread produced with old and modern wheat varieties adjuvanted by means of the mycorrhizal factor. <i>Food Research International</i> , 2013 , 54, 1400-1408	7	18
38	Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. <i>Nutrients</i> , 2020 , 12,	6.7	15
37	Reduction of phytic acid, aflatoxins and other mycotoxins in wheat during germination. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4695-4701	4.3	14

36	Descriptive sensory analysis and consumers' preference for dietary fibre- and polyphenol-enriched tomato purees obtained using winery by-products. <i>LWT - Food Science and Technology</i> , 2015 , 62, 294-300	5.4	14
35	An itinerant sensory approach to investigate consumers' perception and acceptability at a food exhibition. <i>Food Research International</i> , 2016 , 90, 91-99	7	14
34	Enrichment of Whole Wheat Cocoa Biscuits with Encapsulated Grape Skin Extract. <i>International Journal of Food Science</i> , 2019 , 2019, 9161840	3.4	14
33	Fully dilutable <i>Thymus vulgaris</i> essential oil:acetic or propionic acid microemulsions are potent fruit disinfecting solutions. <i>Food Chemistry</i> , 2021 , 343, 128411	8.5	14
32	Electronic nose evaluation of volatile emission of Chinese teas: from leaves to infusions. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1315-1323	3.8	12
31	Exploring American and Italian consumer preferences for Californian and Italian red wines. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1852-7	4.3	12
30	The Effect of Ultrasonic Probe Size for Effective Ultrasound-Assisted Pregelatinized Starch. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1852-1862	5.1	11
29	The effect of thermal processing and different concentrations of resistant starch on X-ray pattern, crystallization kinetics and morphological properties of noodles supplemented with wheat and corn resistant starch. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 3149-3161	2.8	9
28	Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. <i>Food Quality and Preference</i> , 2019 , 78, 103729	5.8	9
27	Sustainable recovery of grape skins for use in an apple beverage with antiglycation properties. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 108-117	3.8	9
26	Odour investigation of granular polyolefins for flexible food packaging using a sensory panel and an electronic nose. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2008 , 25, 490-502	3.2	9
25	Comparing Manual Counting to Automated Image Analysis for the Assessment of Fungiform Papillae Density on Human Tongue. <i>Chemical Senses</i> , 2017 , 42, 553-561	4.8	8
24	Comparative study of physico-chemical and sensory characteristics of French fries prepared from frozen potatoes using different cooking systems. <i>European Food Research and Technology</i> , 2017 , 243, 1619-1631	3.4	8
23	Individual differences in the perception of orthonasal irritation induced by food. <i>Appetite</i> , 2020 , 144, 104460	4.5	8
22	Comparison of reduced sugar high quality chocolates sweetened with stevioside and crude stevia 'green' extract. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2346-2352	4.3	7
21	Modeling the effects of corn and wheat resistant starch on texture properties and quality of resistant starch-enrichment dough and biscuit. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12962	2.4	7
20	Fresh cheese as a vehicle for polyunsaturated fatty acids integration: effect on physico-chemical, microbiological and sensory characteristics. <i>International Journal of Food Sciences and Nutrition</i> , 2017 , 68, 800-810	3.7	6
19	Reduced-fat biscuits: Interplay among structure, nutritional properties and sensory acceptability. <i>LWT - Food Science and Technology</i> , 2019 , 109, 467-474	5.4	6

18	Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. <i>Nutrients</i> , 2020 , 12,	6.7	6
17	Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. <i>Food Research International</i> , 2020 , 137, 109417	7	6
16	A three-step sensory-based approach to maximize consumer acceptability for new low-sugar licorice-chocolate-flavored milk drink. <i>LWT - Food Science and Technology</i> , 2018 , 91, 375-381	5.4	6
15	Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: Relationships between sensory modalities and impact on the hedonic response. <i>Food Quality and Preference</i> , 2021 , 88, 104112	5.8	6
14	The influence of green tea extract as the steeping solution on nutritional and microbial characteristics of germinated wheat. <i>Food Chemistry</i> , 2020 , 332, 127288	8.5	5
13	The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods. <i>Food Quality and Preference</i> , 2021 , 93, 104250	5.8	4
12	Horn ultrasonic-assisted bleaching of vegetable oils with various viscosities as a green process: Computational fluid dynamics simulation of process. <i>Industrial Crops and Products</i> , 2020 , 156, 112845	5.9	3
11	A three-year longitudinal study on the use of pre-ordering in a university canteen. <i>Appetite</i> , 2021 , 163, 105203	4.5	3
10	Physico-Chemical Characterization of Tunisian Canary Palm (Hort. Ex Chabaud) Dates and Evaluation of Their Addition in Biscuits. <i>Foods</i> , 2020 , 9,	4.9	2
9	Combined influence of TAS2R38 genotype and PROP phenotype on the intensity of basic tastes, astringency and pungency in the Italian taste project. <i>Food Quality and Preference</i> , 2022 , 95, 104361	5.8	2
8	Relationship between Sensory Attributes, (Dis) Liking and Volatile Organic Composition of Gorgonzola PDO Cheese. <i>Foods</i> , 2021 , 10,	4.9	1
7	Phenol-Rich Food Acceptability: The Influence of Variations in Sweetness Optima and Sensory-Liking Patterns. <i>Nutrients</i> , 2021 , 13,	6.7	1
6	Principal Component Analysis of Time-Related Changes of Some Essential Mineral Contents of Canned Silver Carp (<i>Hypophthalmichthys molitrix</i>) in Different Filling Media. <i>Biological Trace Element Research</i> , 2020 , 193, 261-270	4.5	1
5	Modeling Softening Kinetics at Cellular Scale and Phytochemicals Extractability in Cauliflower under Different Cooking Treatments. <i>Foods</i> , 2021 , 10,	4.9	1
4	Food Neophobia, Odor and Taste Sensitivity, and Overall Flavor Perception in Food.. <i>Foods</i> , 2021 , 10,	4.9	1
3	Effect of informative claims on the attitude of Italian consumers towards cultured meat and relationship among variables used in an explicit approach.. <i>Food Research International</i> , 2022 , 151, 110881	7	0
2	Is purchasing of vegetable dishes affected by organic or local labels? Empirical evidence from a university canteen.. <i>Appetite</i> , 2022 , 105995	4.5	
1	Genetic variations associated with the soapy flavor perception in Gorgonzola PDO cheese. <i>Food Quality and Preference</i> , 2022 , 99, 104569	5.8	

