

# Luisa Torri

## 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.

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	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> , <b>2022</b> , 151, 110881	7.0	0
70	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> , <b>2022</b> , 95, 104361	5.8	2
69	Is purchasing of vegetable dishes affected by organic or local labels? Empirical evidence from a university canteen.. <i>Appetite</i> , <b>2022</b> , 105995	4.5	
68	Genetic variations associated with the soapy flavor perception in Gorgonzola PDO cheese. <i>Food Quality and Preference</i> , <b>2022</b> , 99, 104569	5.8	
67	Relationship between Sensory Attributes, (Dis) Liking and Volatile Organic Composition of Gorgonzola PDO Cheese. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
66	Phenol-Rich Food Acceptability: The Influence of Variations in Sweetness Optima and Sensory-Liking Patterns. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
65	Fully dilutable Thymus vulgaris essential oil:acetic or propionic acid microemulsions are potent fruit disinfecting solutions. <i>Food Chemistry</i> , <b>2021</b> , 343, 128411	8.5	14
64	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> , <b>2021</b> , 88, 104112	5.8	6
63	A three-year longitudinal study on the use of pre-ordering in a university canteen. <i>Appetite</i> , <b>2021</b> , 163, 105203	4.5	3
62	Modeling Softening Kinetics at Cellular Scale and Phytochemicals Extractability in Cauliflower under Different Cooking Treatments. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
61	The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods. <i>Food Quality and Preference</i> , <b>2021</b> , 93, 104250	5.8	4
60	Food Neophobia, Odor and Taste Sensitivity, and Overall Flavor Perception in Food.. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
59	Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	6
58	Physico-Chemical Characterization of Tunisian Canary Palm ( Hort. Ex Chabaud) Dates and Evaluation of Their Addition in Biscuits. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
57	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> , <b>2020</b> , 12,	6.7	15
56	The influence of green tea extract as the steeping solution on nutritional and microbial characteristics of germinated wheat. <i>Food Chemistry</i> , <b>2020</b> , 332, 127288	8.5	5
55	Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. <i>Food Research International</i> , <b>2020</b> , 137, 109417	7	6

54	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> , <b>2020</b> , 161, 108021	6.4	23
53	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> , <b>2020</b> , 156, 112845	5.9	3
52	Italian consumers' attitudes towards entomophagy: Influence of human factors and properties of insects and insect-based food. <i>Food Research International</i> , <b>2020</b> , 137, 109619	7	35
51	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> , <b>2020</b> , 193, 261-270	4.5	1
50	The attitudes of Italian consumers towards jellyfish as novel food. <i>Food Quality and Preference</i> , <b>2020</b> , 79, 103782	5.8	30
49	Individual differences in the perception of orthonasal irritation induced by food. <i>Appetite</i> , <b>2020</b> , 144, 104460	4.5	8
48	The Effect of Ultrasonic Probe Size for Effective Ultrasound-Assisted Pregelatinized Starch. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1852-1862	5.1	11
47	Influences of Psychological Traits and PROP Taster Status on Familiarity with and Choice of Phenol-Rich Foods and Beverages. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	25
46	Reduction of phytic acid, aflatoxins and other mycotoxins in wheat during germination. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 4695-4701	4.3	14
45	Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements. <i>Food Chemistry</i> , <b>2019</b> , 286, 584-591	8.5	21
44	Reduced-fat biscuits: Interplay among structure, nutritional properties and sensory acceptability. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 109, 467-474	5.4	6
43	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> , <b>2019</b> , 13, 3149-3161	2.8	9
42	Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. <i>Food Quality and Preference</i> , <b>2019</b> , 78, 103729	5.8	9
41	Enrichment of Whole Wheat Cocoa Biscuits with Encapsulated Grape Skin Extract. <i>International Journal of Food Science</i> , <b>2019</b> , 2019, 9161840	3.4	14
40	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. <i>Food Quality and Preference</i> , <b>2019</b> , 73, 25-37	5.8	34
39	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> , <b>2019</b> , 42, e12962	2.4	7
38	Personality traits and gender influence liking and choice of food pungency. <i>Food Quality and Preference</i> , <b>2018</b> , 66, 113-126	5.8	55
37	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> , <b>2018</b> , 91, 375-381	5.4	6

36	Associations between food neophobia and responsiveness to warning chemosensory sensations in food products in a large population sample. <i>Food Quality and Preference</i> , <b>2018</b> , 68, 113-124	5.8	70
35	Quinoa bitterness: causes and solutions for improving product acceptability. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 4033-4041	4.3	35
34	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> , <b>2018</b> , 120, 1935-1943	7.9	20
33	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. <i>Chemical Senses</i> , <b>2018</b> , 43, 697-710	4.8	35
32	Exploring influences on food choice in a large population sample: The Italian Taste project. <i>Food Quality and Preference</i> , <b>2017</b> , 59, 123-140	5.8	94
31	Comparing Manual Counting to Automated Image Analysis for the Assessment of Fungiform Papillae Density on Human Tongue. <i>Chemical Senses</i> , <b>2017</b> , 42, 553-561	4.8	8
30	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> , <b>2017</b> , 243, 1619-1631	3.4	8
29	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> , <b>2017</b> , 68, 800-810	3.7	6
28	Consumer perception of balsamic vinegar: A cross-cultural study between Korea and Italy. <i>Food Research International</i> , <b>2017</b> , 91, 148-160	7	21
27	Sustainable recovery of grape skins for use in an apple beverage with antiglycation properties. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 108-117	3.8	9
26	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> , <b>2017</b> , 97, 2346-2352	4.3	7
25	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> , <b>2016</b> , 79, 131-141	5	54
24	A sensory- and consumer-based approach to optimize cheese enrichment with grape skin powders. <i>Journal of Dairy Science</i> , <b>2016</b> , 99, 194-204	4	27
23	Yogurt Enrichment with Grape Pomace: Effect of Grape Cultivar on Physicochemical, Microbiological and Sensory Properties. <i>Journal of Food Quality</i> , <b>2016</b> , 39, 77-89	2.7	53
22	An itinerant sensory approach to investigate consumers' perception and acceptability at a food exhibition. <i>Food Research International</i> , <b>2016</b> , 90, 91-99	7	14
21	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> , <b>2016</b> , 85, 235-243	7	22
20	Healthy yogurt fortified with n-3 fatty acids from vegetable sources. <i>Journal of Dairy Science</i> , <b>2015</b> , 98, 8375-85	4	27
19	A conjoint study on apple acceptability: Sensory characteristics and nutritional information. <i>Food Quality and Preference</i> , <b>2015</b> , 40, 39-48	5.8	54

18	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> , <b>2015</b> , 62, 294-300	5.4	14
17	Electronic nose evaluation of volatile emission of Chinese teas: from leaves to infusions. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 1315-1323	3.8	12
16	Wheat germ stabilization by heat-treatment or sourdough fermentation: Effects on dough rheology and bread properties. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 1100-1106	5.4	49
15	Quality Changes of Extra Virgin Olive Oil Packaged in Coloured Polyethylene Terephthalate Bottles Stored Under Different Lighting Conditions. <i>Packaging Technology and Science</i> , <b>2014</b> , 27, 437-448	2.3	21
14	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> , <b>2014</b> , 59, 108-116	7	36
13	Use of winemaking by-products as an ingredient for tomato puree: the effect of particle size on product quality. <i>Food Chemistry</i> , <b>2014</b> , 152, 162-8	8.5	40
12	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> , <b>2013</b> , 54, 1400-1408	7	18
11	Projective Mapping for interpreting wine aroma differences as perceived by naïve and experienced assessors. <i>Food Quality and Preference</i> , <b>2013</b> , 29, 6-15	5.8	80
10	Exploring American and Italian consumer preferences for Californian and Italian red wines. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 1852-7	4.3	12
9	HOW MANY JUDGES SHOULD ONE USE FOR SENSORY DESCRIPTIVE ANALYSIS?. <i>Journal of Sensory Studies</i> , <b>2012</b> , 27, 111-122	2.2	42
8	Evaluation and predictive modeling of shelf life of minced beef stored in high-oxygen modified atmosphere packaging at different temperatures. <i>Meat Science</i> , <b>2010</b> , 84, 129-36	6.4	118
7	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> , <b>2010</b> , 86, 748-52	6.4	31
6	Shelf life evaluation of fresh-cut pineapple by using an electronic nose. <i>Postharvest Biology and Technology</i> , <b>2010</b> , 56, 239-245	6.2	69
5	Evaluation of shelf-life of fresh-cut pineapple using FT-NIR and FT-IR spectroscopy. <i>Postharvest Biology and Technology</i> , <b>2009</b> , 54, 87-92	6.2	42
4	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> , <b>2009</b> , 42, 977-984	5.4	69
3	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> , <b>2008</b> , 25, 490-502	3.2	9
2	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> , <b>2007</b> , 55, 5238-45	5.7	23
1	Solid-phase micro-extraction (SPME-GC) and sensors as rapid methods for monitoring lipid oxidation in nuts. <i>Food Additives and Contaminants</i> , <b>2007</b> , 24, 1219-25		34

