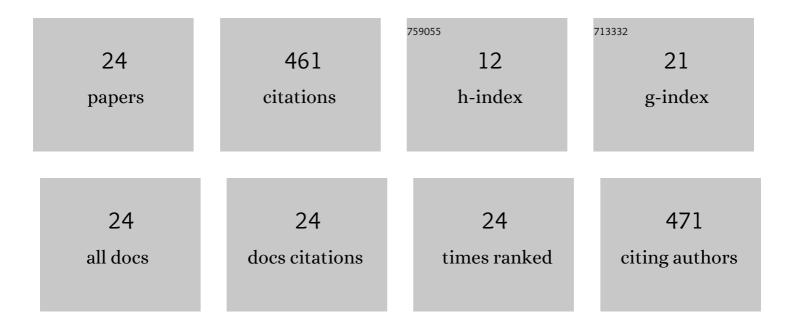
Stella Lignou

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/943356/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Taste and Flavor Perceptions of Glucosinolates, Isothiocyanates, and Related Compounds. Molecular Nutrition and Food Research, 2018, 62, e1700990.	1.5	118
2	Sensory and instrumental analysis of medium and long shelf-life Charentais cantaloupe melons (Cucumis melo L.) harvested at different maturities. Food Chemistry, 2014, 148, 218-229.	4.2	53
3	Sustainable Paper-Based Packaging: A Consumer's Perspective. Foods, 2021, 10, 1035.	1.9	35
4	Flavour profiles of three novel acidic varieties of muskmelon (Cucumis melo L.). Food Chemistry, 2013, 139, 1152-1160.	4.2	32
5	Oxidative discolouration in whole-head and cut lettuce: biochemical and environmental influences on a complex phenotype and potential breeding strategies to improve shelf-life. Euphytica, 2017, 213, 180.	0.6	25
6	Investigating the factors that influence the aroma profile of Apium graveolens: A review. Food Chemistry, 2021, 345, 128673.	4.2	21
7	Development of a Zeolite Filter for Removing Polycyclic Aromatic Hydrocarbons (PAHs) from Smoke and Smoked Ingredients while Retaining the Smoky Flavor. Journal of Agricultural and Food Chemistry, 2018, 66, 2449-2458.	2.4	18
8	Important Odorants of Four Brassicaceae Species, and Discrepancies between Glucosinolate Profiles and Observed Hydrolysis Products. Foods, 2021, 10, 1055.	1.9	18
9	Changes in bacterial loads, gas composition, volatile organic compounds, and glucosinolates of fresh bagged Ready-To-Eat rocket under different shelf life treatment scenarios. Postharvest Biology and Technology, 2019, 148, 107-119.	2.9	16
10	High Glucosinolate Content in Rocket Leaves (Diplotaxis tenuifolia and Eruca sativa) after Multiple Harvests Is Associated with Increased Bitterness, Pungency, and Reduced Consumer Liking. Foods, 2020, 9, 1799.	1.9	15
11	Influence of Age and Individual Differences on Mouthfeel Perception of Whey Protein-Fortified Products: A Review. Foods, 2021, 10, 433.	1.9	15
12	Consumer Acceptability and Sensory Profile of Sustainable Paper-Based Packaging. Foods, 2021, 10, 990.	1.9	14
13	Consistent Effects of Whey Protein Fortification on Consumer Perception and Liking of Solid Food Matrices (Cakes and Biscuits) Regardless of Age and Saliva Flow. Foods, 2020, 9, 1328.	1.9	13
14	An Investigation of the Influence of Age and Saliva Flow on the Oral Retention of Whey Protein and Its Potential Effect on the Perception and Acceptance of Whey Protein Beverages. Nutrients, 2020, 12, 2506.	1.7	13
15	Influence of harvest maturity on the aroma quality of two celery (Apium graveolens) genotypes. Food Chemistry, 2021, 365, 130515.	4.2	13
16	Investigating the Relationship of Genotype and Climate Conditions on the Volatile Composition and Sensory Profile of Celery (Apium graveolens). Foods, 2021, 10, 1335.	1.9	10
17	The Relationship between Glucosinolates and the Sensory Characteristics of Steamed-Pureed Turnip (Brassica Rapa subsp. Rapa L.). Foods, 2020, 9, 1719.	1.9	7
18	Whey Protein Derived Mouthdrying Found to Relate Directly to Retention Post Consumption but Not to Induced Differences in Salivary Flow Rate. Foods, 2021, 10, 587.	1.9	7

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19	Elucidation of the biochemical pathways involved in two distinct cut-surface discolouration phenotypes of lettuce. Postharvest Biology and Technology, 2022, 183, 111753.	2.9	5
20	Consumer Acceptability and Sensory Profile of Three New Celery (Apium graveolens) Hybrids and Their Parental Genotypes. International Journal of Molecular Sciences, 2021, 22, 13561.	1.8	5
21	Investigating Methods to Mitigate Whey Protein Derived Mouthdrying. Foods, 2021, 10, 2066.	1.9	3
22	Investigating the Relationship of Genotype and Geographical Location on Volatile Composition and Sensory Profile of Celery (Apium graveolens). International Journal of Molecular Sciences, 2021, 22, 12016.	1.8	3
23	Individual variation in mouthfeel sensitivity: investigating influences of whey protein content, consumer age, food format and fat addition. Food Quality and Preference, 2022, 101, 104638.	2.3	2
24	Changes in Aroma and Sensory Profile of Food Ingredients Smoked in the Presence of a Zeolite Filter. ACS Symposium Series, 2019, , 67-79.	0.5	0