

Stella Lignou

List of Publications by Year in descending order

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papers

461
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759055

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times ranked

471
citing authors

#	ARTICLE	IF	CITATIONS
1	Elucidation of the biochemical pathways involved in two distinct cut-surface discolouration phenotypes of lettuce. <i>Postharvest Biology and Technology</i> , 2022, 183, 111753.	2.9	5
2	Individual variation in mouthfeel sensitivity: investigating influences of whey protein content, consumer age, food format and fat addition. <i>Food Quality and Preference</i> , 2022, 101, 104638.	2.3	2
3	Investigating the factors that influence the aroma profile of <i>Apium graveolens</i> : A review. <i>Food Chemistry</i> , 2021, 345, 128673.	4.2	21
4	Influence of Age and Individual Differences on Mouthfeel Perception of Whey Protein-Fortified Products: A Review. <i>Foods</i> , 2021, 10, 433.	1.9	15
5	Whey Protein Derived Mouthdrying Found to Relate Directly to Retention Post Consumption but Not to Induced Differences in Salivary Flow Rate. <i>Foods</i> , 2021, 10, 587.	1.9	7
6	Consumer Acceptability and Sensory Profile of Sustainable Paper-Based Packaging. <i>Foods</i> , 2021, 10, 990.	1.9	14
7	Sustainable Paper-Based Packaging: A Consumer's Perspective. <i>Foods</i> , 2021, 10, 1035.	1.9	35
8	Important Odorants of Four Brassicaceae Species, and Discrepancies between Glucosinolate Profiles and Observed Hydrolysis Products. <i>Foods</i> , 2021, 10, 1055.	1.9	18
9	Investigating the Relationship of Genotype and Climate Conditions on the Volatile Composition and Sensory Profile of Celery (<i>Apium graveolens</i>). <i>Foods</i> , 2021, 10, 1335.	1.9	10
10	Investigating Methods to Mitigate Whey Protein Derived Mouthdrying. <i>Foods</i> , 2021, 10, 2066.	1.9	3
11	Influence of harvest maturity on the aroma quality of two celery (<i>Apium graveolens</i>) genotypes. <i>Food Chemistry</i> , 2021, 365, 130515.	4.2	13
12	Investigating the Relationship of Genotype and Geographical Location on Volatile Composition and Sensory Profile of Celery (<i>Apium graveolens</i>). <i>International Journal of Molecular Sciences</i> , 2021, 22, 12016.	1.8	3
13	Consumer Acceptability and Sensory Profile of Three New Celery (<i>Apium graveolens</i>) Hybrids and Their Parental Genotypes. <i>International Journal of Molecular Sciences</i> , 2021, 22, 13561.	1.8	5
14	Consistent Effects of Whey Protein Fortification on Consumer Perception and Liking of Solid Food Matrices (Cakes and Biscuits) Regardless of Age and Saliva Flow. <i>Foods</i> , 2020, 9, 1328.	1.9	13
15	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. <i>Nutrients</i> , 2020, 12, 2506.	1.7	13
16	The Relationship between Glucosinolates and the Sensory Characteristics of Steamed-Pureed Turnip (<i>Brassica Rapa</i> subsp. <i>Rapa</i> L.). <i>Foods</i> , 2020, 9, 1719.	1.9	7
17	High Glucosinolate Content in Rocket Leaves (<i>Diplotaxis tenuifolia</i> and <i>Eruca sativa</i>) after Multiple Harvests Is Associated with Increased Bitterness, Pungency, and Reduced Consumer Liking. <i>Foods</i> , 2020, 9, 1799.	1.9	15
18	Changes in Aroma and Sensory Profile of Food Ingredients Smoked in the Presence of a Zeolite Filter. <i>ACS Symposium Series</i> , 2019, , 67-79.	0.5	0

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19	Changes in bacterial loads, gas composition, volatile organic compounds, and glucosinolates of fresh bagged Ready-To-Eat rocket under different shelf life treatment scenarios. <i>Postharvest Biology and Technology</i> , 2019, 148, 107-119.	2.9	16
20	Taste and Flavor Perceptions of Glucosinolates, Isothiocyanates, and Related Compounds. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1700990.	1.5	118
21	Development of a Zeolite Filter for Removing Polycyclic Aromatic Hydrocarbons (PAHs) from Smoke and Smoked Ingredients while Retaining the Smoky Flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2449-2458.	2.4	18
22	Oxidative discolouration in whole-head and cut lettuce: biochemical and environmental influences on a complex phenotype and potential breeding strategies to improve shelf-life. <i>Euphytica</i> , 2017, 213, 180.	0.6	25
23	Sensory and instrumental analysis of medium and long shelf-life Charentais cantaloupe melons (<i>Cucumis melo</i> L.) harvested at different maturities. <i>Food Chemistry</i> , 2014, 148, 218-229.	4.2	53
24	Flavour profiles of three novel acidic varieties of muskmelon (<i>Cucumis melo</i> L.). <i>Food Chemistry</i> , 2013, 139, 1152-1160.	4.2	32