Feedback calibration: A training method for descriptive

Food Quality and Preference
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Citation Report

#	Article	IF	Citations
1	Use of feedback calibration to reduce the training time for wine panels. Food Quality and Preference, 2006, 17, 266-276.	4.6	36
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10	Evaluation of Unsaturated Alkanoic Acid Amides as Maskers of Epigallocatechin Gallate Astringency. Journal of Agricultural and Food Chemistry, 2013, 61, 4242-4249.	5.2	13
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13	Effectiveness of palate cleansers on various alcoholic beverages. Journal of the Institute of Brewing, 2015, 121, 474-480.	2.3	7
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22	Selecting optimal mixtures of natural sweeteners for carbonated soft drinks through multiâ€objective decision modeling and sensory validation. Journal of Sensory Studies, 2018, 33, e12466.	1.6	11
23	2010â€“2015: How have conventional descriptive analysis methods really been used? A systematic review of publications. Food Quality and Preference, 2019, 71, 1-7.	4.6	24
24	Utilizing Herbs and Microwaveâ€Assisted Thermal Sterilization to Enhance Saltiness Perception in a Chicken Pasta Meal. Journal of Food Science, 2019, 84, 2313-2324.	3.1	25
25	A Comparison of Two Sensory Panels Trained with Different Feedback Calibration Range Specifications via Sensory Description of Five Beers. Foods, 2019, 8, 534.	4.3	6
26	Performance of beer sensory panels: A comparison of experience level, product knowledge, and responsiveness to feedback calibration. Journal of Sensory Studies, 2019, 34, e12540.	1.6	6
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36	Sensory profiling of natural sweeteners and sucroseâ€“sweetener binary mixtures. Journal of Food Science, 0, , .	3.1	1
37	The effects of gamification on engagement and response accuracy in discriminatory sensory testing. Food Quality and Preference, 2023, 109, 104903.	4.6	0