A review of measurement and relationships between fo

Trends in Food Science and Technology 36, 15-28 DOI: 10.1016/j.tifs.2013.12.005

Citation Report

~		_	
-C1	TATION	VEDODT	

#	Article	IF	CITATIONS
1	Evoked Emotions Predict Food Choice. PLoS ONE, 2014, 9, e115388.	2.5	129
2	Assessing Consumer Emotional Responses in the Presence and Absence of Critical Quality Attributes: A Case Study with Chicken Eggs. Journal of Food Science, 2015, 80, S1574-82.	3.1	17
3	An integrated method for the emotional conceptualization and sensory characterization of food products: The EmoSensory ® Wheel. Food Research International, 2015, 78, 96-107.	6.2	77
4	What reported food-evoked emotions may add: A model to predict consumer food choice. Food Quality and Preference, 2015, 45, 140-148.	4.6	137
5	From mood to food and from food to mood: A psychological perspective on the measurement of food-related emotions in consumer research. Food Research International, 2015, 76, 180-191.	6.2	210
6	A review of the current state of emotion research in product development. Food Research International, 2015, 76, 192-199.	6.2	142
7	Can volatile organic compounds be markers of sea salt?. Food Chemistry, 2015, 169, 102-113.	8.2	11
8	Measurement of Consumer Product Emotions Using Questionnaires. , 2016, , 165-200.		11
9	Emotion Measurements and Application to Product and Packaging Development. , 2016, , 77-119.		9
10	Emotions of Odors and Personal and Home Care Products. , 2016, , 427-454.		7
11	Recent developments in identifying andÂquantifying emotions during food consumption. Journal of the Science of Food and Agriculture, 2016, 96, 3627-3630.	3.5	34
12	"Bagels and doughnuts … round food for every mood―food advertising discourses. British Food Journal, 2016, 118, 327-342.	2.9	9
13	Effects of the degree of processing of insect ingredients in snacks on expected emotional experiences and willingness to eat. Food Quality and Preference, 2016, 54, 117-127.	4.6	158
14	Imagined salad and steak restaurants: Consumers' colour, music and emotion associations with different dishes. International Journal of Gastronomy and Food Science, 2016, 4, 1-11.	3.0	18
15	Better Words for Enhance Health and Welfare Sustainability of Food Models. Agriculture and Agricultural Science Procedia, 2016, 8, 123-127.	0.6	0
16	Consumer facial expression in relation to smoked ham with the use of face reading technology. The methodological aspects and informative value of research results. Meat Science, 2016, 119, 22-31.	5.5	37
17	Emotional and sensory profiling of insect-, plant- and meat-based burgers under blind, expected and informed conditions. Food Quality and Preference, 2016, 52, 27-31.	4.6	211
18	Different Oils and Health Benefit Statements Affect Physicochemical Properties, Consumer Liking, Emotion, and Purchase Intent: A Case of Sponge Cake. Journal of Food Science, 2016, 81, S165-73.	3.1	30

		CITATION REPORT		
#	Article		IF	CITATIONS
19	Is food desirability affected by social interaction?. Food Quality and Preference, 2016,	50, 109-116.	4.6	11
20	Use of emoticon and emoji in tweets for food-related emotional expression. Food Qua Preference, 2016, 49, 119-128.	lity and	4.6	128
21	An emotional approach to beef evaluation. Meat Science, 2017, 127, 1-5.		5.5	22
22	Agronomic, Nutraceutical, and Organoleptic Performances of Wild Herbs of Ethnobota Tradition. International Journal of Vegetable Science, 2017, 23, 270-281.	anical	1.3	5
23	Emotional and sensory profiling by children and teenagers: A case study of the checkâ method on biscuits. Journal of Sensory Studies, 2017, 32, e12249.	€ellâ€ŧhatâ€epply	1.6	22
24	Influence of Package Visual Cues of Sweeteners on the Sensoryâ€Emotional Profiles o Journal of Food Science, 2017, 82, 500-508.	f Their Products.	3.1	22
25	The effect of emotions on purchase behaviour towards novel foods. An application of chain methodology. Agrekon, 2017, 56, 173-190.	Veans–End	1.3	19
26	Measurement of product emotions using emoji surveys: Case studies with tasted food Food Quality and Preference, 2017, 62, 46-59.	s and beverages.	4.6	73
27	Breakfast meals and emotions: Implicit and explicit assessment of the visual experienc Sensory Studies, 2017, 32, e12265.	e. Journal of	1.6	17
28	Comparison of response formats and concurrent hedonic measures for optimal use of EmoSensory® Wheel. Food Research International, 2017, 93, 33-42.	the	6.2	36
29	Consumers' emotions elicited by food: A systematic review of explicit and implicit Food Science and Technology, 2017, 69, 172-189.	methods. Trends in	15.1	122
30	Predicting consumer liking and preference based on emotional responses and sensory study with basic taste solutions. Food Research International, 2017, 100, 325-334.	perception: A	6.2	53
31	The effect of the research setting on the emotional and sensory profiling under blind, e informed conditions: A study on premium and private label yogurt products. Journal of 2017, 100, 169-186.	expected, and Dairy Science,	3.4	41
32	Integrating implicit and explicit emotional assessment of food quality and safety conc Quality and Preference, 2017, 56, 212-224.	erns. Food	4.6	31
33	Emoji as a tool for measuring children's emotions when tasting food. Food Quality 2018, 68, 322-331.	and Preference,	4.6	71
34	Wine tasting based on emotional responses: An expedite approach to distinguish betw cool climate dry red wine styles. Food Research International, 2018, 106, 11-21.	veen warm and	6.2	20
35	Automated facial expression analysis for emotional responsivity using an aqueous bitt Quality and Preference, 2018, 68, 349-359.	er model. Food	4.6	18
36	Linking product-elicited emotional associations and sensory perceptions through a circ based on valence and arousal: Five consumer studies. Food Research International, 20	cumplex model 18, 109, 626-640.	6.2	64

#	Article	IF	CITATIONS
37	Correlation between hedonic liking and facial expression measurement using dynamic affective response representation. Food Research International, 2018, 108, 237-245.	6.2	20
38	Differential effects of eating and drinking on wellbeing—An ecological ambulatory assessment study. Biological Psychology, 2018, 131, 72-88.	2.2	28
39	Rational and practical aspects of Halal and Tayyib in the context of food safety. Trends in Food Science and Technology, 2018, 71, 264-267.	15.1	71
40	Emotional Responses to Products. , 2018, , 261-296.		13
41	Evaluation of consumers' perception regarding frankfurter sausages with different healthiness attributes. Journal of Sensory Studies, 2018, 33, e12468.	1.6	12
42	Product Performance Optimization. , 2018, , 159-185.		7
43	Beverage capsule consumption: a laddering study. British Food Journal, 2018, 120, 1250-1263.	2.9	9
44	Physiological Responses to Basic Tastes for Sensory Evaluation of Chocolate Using Biometric Techniques. Foods, 2019, 8, 243.	4.3	35
45	Effects of Visual Cues on Consumer Expectation, Emotion and Wellness Responses, and Purchase Intent of Red Chili Powders. Journal of Food Science, 2019, 84, 3018-3026.	3.1	12
46	Plant-Derived Extracts Feed-Addition and Packaging Type Influence Consumer Sensory Perception of Pork. Nutrients, 2019, 11, 2652.	4.1	8
47	Testing Model of Purchase Intention for Fast Food in Mexico: How do Consumers React to Food Values, Positive Anticipated Emotions, Attitude toward the Brand, and Attitude toward Eating Hamburgers?. Foods, 2019, 8, 369.	4.3	32
48	Understanding consumer physiological and emotional responses to food products using electroencephalography (EEG). Trends in Food Science and Technology, 2019, 93, 167-173.	15.1	46
49	Corporate social responsibility and consumer advocacy behaviors: The importance of emotions and moral virtues. Journal of Cleaner Production, 2019, 231, 846-855.	9.3	80
50	Seafood Flavor Perception, Liking, Emotion, and Purchase Intent of Coated Peanuts as Affected by Coating Color and Hydrolyzed Squid Peptide Powder. Journal of Food Science, 2019, 84, 1570-1576.	3.1	14
51	Using the emotion circumplex to uncover sensory drivers of emotional associations to products: six case studies. Food Quality and Preference, 2019, 77, 89-101.	4.6	31
52	Global Profile: Going beyond liking to better understand product experience. Food Research International, 2019, 121, 205-216.	6.2	37
53	Can front-of-pack nutrition labeling influence children's emotional associations with unhealthy food products? An experiment using emoji. Food Research International, 2019, 120, 217-225.	6.2	24
54	Consumers' attitudes towards alternative grains: a conjoint analysis study. International Journal of Food Science and Technology, 2019, 54, 1588-1596.	2.7	25

щ		IF	CITATION
# 55	Do food-related emotional associations differ with socio-economic status? An exploratory qualitative study with Brazilian consumers. Food Research International, 2019, 116, 687-696.	6.2	8
56	Emotional responses to the consumption of dry-cured hams by Spanish consumers: A temporal approach. Meat Science, 2019, 149, 126-133.	5.5	21
57	Development of emotion lexicons to describe chocolate using the Check-All-That-Apply (CATA) methodology across Asian and Western groups. Food Research International, 2019, 115, 526-534.	6.2	37
58	Comparing a standardized to a product-specific emoji list for evaluating food products by children. Food Quality and Preference, 2019, 72, 86-97.	4.6	35
59	Pre- and post-launch emotions in new product development: Insights from twitter analytics of three products. International Journal of Information Management, 2020, 50, 111-127.	17.5	64
60	Indonesian millennial consumers' perception of tempe – And how it is affected by product information and consumer psychographic traits. Food Quality and Preference, 2020, 80, 103798.	4.6	25
61	A single-response emotion word questionnaire for measuring product-related emotional associations inspired by a circumplex model of core affect: Method characterisation with an applied focus. Food Quality and Preference, 2020, 83, 103805.	4.6	39
62	Innovation in sensory assessment of meat and meat products. , 2020, , 393-418.		7
63	Health beliefs towards kefir correlate with emotion and attitude: A study using an emoji scale in Brazil. Food Research International, 2020, 129, 108833.	6.2	21
64	Consumers awareness of white-striping as a chicken breast myopathy affects their purchasing decision and emotional responses. LWT - Food Science and Technology, 2020, 131, 109809.	5.2	15
65	Affective Imagery Modifies Sweetness Sensitivity. Imagination, Cognition and Personality, 2020, 40, 154-167.	0.9	4
66	Liking patterns moderate the relationship between sensory, emotional and context appropriateness profiles: Evidences from a Global Profile study on alcoholic cocktails. Food Quality and Preference, 2020, 83, 103904.	4.6	11
67	Children's selection of emojis to express food-elicited emotions in varied eating contexts. Food Quality and Preference, 2020, 85, 103953.	4.6	28
68	Positioning of design elements on the packaging of frozen convenience food and consumers' levels of attention: An experiment using pizza boxes. Food Quality and Preference, 2021, 87, 104044.	4.6	9
70	The EmoSensory® wheel. , 2021, , 471-492.		0
71	Emotions of odors and personal and home care products. , 2021, , 671-706.		0
72	Use of online questionnaires to identify emotions elicited by different types of corn tortilla in consumers of different gender and age groups. Journal of Sensory Studies, 2021, 36, e12638.	1.6	13
73	Sensory Features, Liking and Emotions of Consumers towards Classical, Molecular and Note by Note Foods. Foods, 2021, 10, 133.	4.3	12

#	Article	IF	CITATIONS
74	Emotions Evoked by Colors and Health Functionality Information of Colored Rice: A Cross-Cultural Study. Foods, 2021, 10, 231.	4.3	3
75	Halal Certification of Food, Nutraceuticals, and Pharmaceuticals in the Arab World. , 2021, , 765-787.		1
76	Sheep milk kefir sweetened with different sugars: Sensory acceptance and consumer emotion profiling. Journal of Dairy Science, 2021, 104, 295-300.	3.4	16
77	Measurement of consumer product emotions using questionnaires. , 2021, , 273-321.		6
78	Can Eating Make Us More Creative? A Multisensory Perspective. Foods, 2021, 10, 469.	4.3	3
79	Consumer-Led Adaptation of the EsSense Profile \hat{A}^{\otimes} for Herbal Infusions. Foods, 2021, 10, 684.	4.3	5
80	Cross-cultural emotional response to food stimuli: Influence of consumption context. Food Research International, 2021, 142, 110194.	6.2	11
81	The Asymmetric Emotional Associations to Beverages: An Approach through the Theory of Positive Asymmetry. Foods, 2021, 10, 794.	4.3	1
82	The valenceÂ×Âarousal circumplex-inspired emotion questionnaire (CEQ): Effect of response format and question layout. Food Quality and Preference, 2021, 90, 104172.	4.6	23
83	Locked on salt? Excessive consumption of high-sodium foods during COVID-19 presents an underappreciated public health risk: a review. Environmental Chemistry Letters, 2021, 19, 3583-3595.	16.2	29
84	Young Children's Food-Related Knowledge: Kindergartners' Free Categorization of Food Items. Journal of Nutrition Education and Behavior, 2021, 53, 524-530.	0.7	0
85	Effect of Disclosed Information on Product Liking, Emotional Profile, and Purchase Intent: A Case of Chocolate Brownies Containing Edible-Cricket Protein. Foods, 2021, 10, 1769.	4.3	17
86	<scp>Modeling consumer satisfaction to identify drivers for liking</scp> : <scp>An online survey based on images of Habanero pepper</scp> (<i>Capsicum chinense</i> Jacq.). Journal of Sensory Studies, 2021, 36, e12696.	1.6	2
87	Emotional eating in times of coronavirus disease 2019. Nutrition, 2021, 93, 111438.	2.4	1
88	Current trends and applications of plant origin lactobacilli in the promotion of sustainable food systems. Trends in Food Science and Technology, 2021, 114, 198-211.	15.1	14
89	Experiences of Changes in Eating Habits and Eating Behaviors of Women First Diagnosed with Cestational Diabetes. International Journal of Environmental Research and Public Health, 2021, 18, 8774.	2.6	4
90	Carbonated emotions: Consumers' sensory perception and emotional response to carbonated and still fruit juices. Food Research International, 2021, 147, 110534.	6.2	15
91	Sensory characterization of conventional and organic extra virgin olive oil by Checkâ€allâ€thatâ€apply and emotional responses methods. Journal of Sensory Studies, 2021, 36, e12641.	1.6	4

		CITATION REPORT	
#	Article	IF	CITATIONS
92	Halal Certification of Food, Nutraceuticals, and Pharmaceuticals in the Arab World. , 2020, , 1-22.		4
93	Sweet taste of prosocial status signaling: When eating organic foods makes you happy and hopef Appetite, 2018, 121, 348-359.	ul. 3.7	48
94	Negative emotions, positive actions: Food safety and consumer intentions to purchase ethical foo China. Food Quality and Preference, 2020, 85, 103981.	d in 4.6	23
96	INFLUENCE OF EMOTIONAL DETERMINANTS ON THE FOOD CHOICES OF THE PORTUGUESE. EUR and Humanities, 2019, 5, 31-44.	EKA Social 0.4	1
97	Adding Value to Bycatch Fish Species Captured in the Portuguese Coast—Development of New F Products. Foods, 2021, 10, 68.	ood 4.3	9
98	Exploring the emotions and well-being of food neophobic travelers in the consumption of comfort food. Food Quality and Preference, 2022, 96, 104443.	4.6	9
99	Cross-cultural adaptation and psychometric assessment of the Portuguese language version of the Eating and Appraisal due to Emotions and Stress (EADES) Questionnaire in Brazilian adults. Eating Weight Disorders, 2022, 27, 1705-1715.	? and 2.5	2
101	¿Qué es y cómo se utiliza la evaluación sensorial?. INTERdisciplina, 2019, 7, 47.	0.2	4
102	Emotions of Eating and Drinking. , 2020, , 1-23.		0
103	Human Experience of Eating and Drinking: Perspectives on 50ÂYears of Measurement Progress. , 2 1-27.	.020, ,	о
104	Emotions of Eating and Drinking. , 2020, , 349-370.		0
105	Human Experience of Eating and Drinking: Perspectives on 50 Years of Measurement Progress. , 20 1599-1625.	D20, ,	1
106	Food Myths or Food Facts? Study about Perceptions and Knowledge in a Portuguese Sample. Food 2021, 10, 2746.	ls, 4.3	8
107	Effects of Tasting and Ingredient Information Statement on Acceptability, Elicited Emotions, and Willingness to Purchase: A Case of Pita Chips Containing Edible Cricket Protein. Foods, 2022, 11,	337. ^{4.3}	10
108	Emotion and Wellness Profiles of Herbal Drinks Measured Using Different Questionnaire Designs. Foods, 2022, 11, 348.	4.3	2
109	Effect of tasting and flavour on chocolate-evoked emotions by consumers. British Food Journal, 20 ahead-of-print, .	22, 2.9	2
110	Development of a memories vocabulary (MemVOC) for food products using coffee as a model. For Science and Technology, 0, 42, .	od 1.7	3
111	An emotional approach to beef evaluation by Brazilian consumers using sensory and consumer science. , 2022, , 197-205.		0

#	Article	IF	CITATIONS
112	Alternative descriptive methods answered by consumers for the sensory characterization of meat products: Fundaments and methods. , 2022, , 77-104.		0
113	How Do Pictures Shape Our "Liking"? A Perspective from Stimulus-Organism-Response Model. SSRN Electronic Journal, 0, , .	0.4	0
114	Sensory Drivers of Consumer Acceptance, Purchase Intent and Emotions toward Brewed Black Coffee. Foods, 2022, 11, 180.	4.3	12
115	Toward a valenceÂ×Âarousal circumplex-inspired emotion questionnaire (CEQ) based on emoji and comparison with the word-pair variant. Food Quality and Preference, 2022, 99, 104541.	4.6	5
116	Impact of emotional state on consumers' emotional conceptualizations of dark chocolate using an emoji-based questionnaire. Food Quality and Preference, 2022, 99, 104547.	4.6	5
117	How does mothers' mood matter on their choice of organic food? Controlled eye-tracking study. Journal of Business Research, 2022, 144, 1175-1185.	10.2	7
118	Pull the Emotional Trigger or the Rational String? A Multi-Group Analysis of Organic Food Consumption. Foods, 2022, 11, 1375.	4.3	7
119	The Impact of Mood, Familiarity, Acceptability, Sensory Characteristics and Attitude on Consumers' Emotional Responses to Chocolates. Foods, 2022, 11, 1621.	4.3	2
120	An Explorative Analysis of the Influence of Landscape Visual Aesthetic Quality on Food Preferences in Italy: A Pilot Study. Foods, 2022, 11, 1779.	4.3	0
121	ANALYSIS OF THE RELATIONSHIP BETWEEN GASTRONOMY BLOGS AND TASTE BEHAVIOR. , 2022, 22, 873-886.		1
122	The Influence of Consumption Context on Indulgent Versus Healthy Yoghurts: Exploring the Relationship between the Associated Emotions and the Actual Choices. Sustainability, 2022, 14, 8224.	3.2	3
123	Consumers' emotional responses evoked by fermented rice noodles containing crickets and/or mango peel: impact of product information and prior insect consumption. International Journal of Food Science and Technology, 2022, 57, 6226-6236.	2.7	6
124	"Food is more than just a source of nutrients― A qualitative phenomenological study on Food Involvement. Appetite, 2022, 178, 106179.	3.7	6
125	Lexicon development to measure emotions evoked by foods: A review. Measurement Food, 2022, 7, 100054.	1.6	2
126	Cacti fruit in the human diet: Sensory perceptions and interest of Brazilian consumers. Journal of Sensory Studies, 2023, 38, .	1.6	2
127	Identifying Consumer Mindsets Related to Sugars Consumption in Canadian Adults. Dietetics, 2022, 1, 137-147.	1.3	0
128	Evaluation of the Volatile Composition and Sensory Behavior of Habanero Pepper during Lactic Acid Fermentation by L.Âplantarum. Foods, 2022, 11, 3618.	4.3	2
129	Do nutrition knowledge, food preferences, and habit strength moderate the association between preference for intuition and deliberation in eating decisionâ€making and dietary intake?. Applied Psychology: Health and Well-Being, 0, , .	3.0	1

#	Article	IF	Citations
130	Correlation of Taste Components with Consumer Preferences and Emotions in Chinese Mitten Crabs (Eriocheir sinensis): The Use of Artificial Neural Network Model. Foods, 2022, 11, 4106.	4.3	1
131	The Crick-Eatery: A Novel Approach to Evaluate Cricket (Acheta domesticus) Powder Replacement in Food Products through Product Eating Experience and Emotional Response. Foods, 2022, 11, 4115.	4.3	5
132	Cross-national comparison on the meaning of emoji to describe emotions elicited by foods in preadolescents. Food Quality and Preference, 2023, 106, 104791.	4.6	1
133	Green-Labelled Rice versus Conventional Rice: Perception and Emotion of Chinese Consumers Based on Review Mining. Foods, 2023, 12, 87.	4.3	4
134	Effects of other people's facial emotional expression on consumers' perceptions of chocolate chip cookies containing cricket protein. Journal of Food Science, 2023, 88, .	3.1	3
135	Novel Oaxaca cheese-based food products prepared by molecular cooking techniques: An insight into attributes, emotions, memories, and liking. International Journal of Gastronomy and Food Science, 2023, 32, 100694.	3.0	0
136	Effects of COVID-19 lockdown on physical, mental and emotional parameters among sportspersons. Health SA Gesondheid, 0, 28, .	0.8	1
137	Emotional Eating and Changes in High-Sugar Food and Drink Consumption Linked to Psychological Distress and Worries: A Cohort Study from Norway. Nutrients, 2023, 15, 778.	4.1	3
138	The influence of the texture and color of goat's salad cheese on the emotional reactions of consumers compared to cow's milk cheese and Feta cheese. European Food Research and Technology, 2023, 249, 1257-1272.	3.3	4
139	Development of a consumerâ€led emotion lexicon for meat and <scp>plantâ€based</scp> burger patties using digitally recreated eating contexts. Journal of Sensory Studies, 2023, 38, .	1.6	2
140	The impact of innovation level and emotional response on upcycled food acceptance. Food Quality and Preference, 2023, 107, 104849.	4.6	5
141	Consumers' Acceptance, Emotions, and Responsiveness to Informational Cues for Air-Fried Catfish (Ictalurus punctatus) Skin Chips. Foods, 2023, 12, 1536.	4.3	2
142	Toward Understanding the Design of Intertwined Human–Computer Integrations. ACM Transactions on Computer-Human Interaction, 2023, 30, 1-45.	5.7	7
143	Measure of the Verbal Emotional Responses Triggered by Food Products. , 2023, , 133-171.		0
144	Recognition of Emotions Based on Facial Expressions Using Bidirectional Long-Short-Term Memory and Machine Learning Techniques. , 2023, , .		1
145	You Look like You'll Buy It! Purchase Intent Prediction Based on Facially Detected Emotions in Social Media Campaigns for Food Products. Computers, 2023, 12, 88.	3.3	1
147	Pivot© and checkâ€allâ€ŧhatâ€apply techniques for the analysis ofÂhoney adulteration: impact on consumer liking, emotions andÂmemories. International Journal of Food Science and Technology, 2023, 58, 3865-3875.	2.7	1
148	The Effect of Response Conditions on Food Images-Evoked Emotions Measured Using the Valence × Arousal Circumplex-Inspired Emotion Questionnaire (CEQ). Foods, 2023, 12, 2250.	4.3	1

#	Article	IF	CITATIONS
149	Cross-cultural adaptation and psychometric investigation of the palatable eating motives scale (PEMS) for a sample of Brazilian adults. Current Psychology, 2024, 43, 6360-6370.	2.8	0
150	Effects of hotels' corporate social responsibility (CSR) initiatives on green consumer behavior: Investigating the roles of consumer engagement, positive emotions, and altruistic values. Journal of Hospitality Marketing and Management, 2023, 32, 870-892.	8.2	6
151	Food Appreciation Scale Development and Dimensionality Assessment. International Journal of Environmental Research and Public Health, 2023, 20, 6345.	2.6	0
152	Insights into brain perceptions of the different taste qualities and hedonic valence of food via scalp electroencephalogram. Food Research International, 2023, 173, 113311.	6.2	2
153	The Application of Biometric Approaches in Agri-Food Marketing: A Systematic Literature Review. Foods, 2023, 12, 2982.	4.3	1
154	The impact of information on the perception, emotional profile, and insights of Brazilian pet owners with different degrees of entomophobia. Food Quality and Preference, 2023, 110, 104967.	4.6	0
155	Case study on the construction path of olfactory space in Jiangsu University Library. , 0, , .		0
156	Sensory, cognitive perception, and consumer liking of Mexican Persian lime (<i>Citrus latifolia</i>) Tj ETQq1 Journal of Food Science and Technology, 2023, 58, 6485-6495.	1 0.784314 rg 2.7	gBT /Overlo <mark>ck</mark> 0
158	Emotional response to healthier foods: Influence of culture and health consciousness. Journal of Food Science, 2023, 88, 5248-5265.	3.1	0
159	Changes in food consumption behavior during the COVID-19 pandemic: a dual process approach on female college students in China. British Food Journal, 0, , .	2.9	0
160	Eating a plant-based burger makes me feel proud and cool: An online survey on food-evoked emotions of plant-based meat. Food Quality and Preference, 2024, 113, 105046.	4.6	0
161	A typology country framework to evaluate the SDG progress and food waste reduction based on clustering analysis. Trends in Food Science and Technology, 2024, 143, 104304.	15.1	2
162	The Relationship between Occupational Fatigue and Well-Being: The Moderating Effect of Unhealthy Eating Behaviour. Behavioral Sciences (Basel, Switzerland), 2024, 14, 32.	2.1	1
163	Genç Kadınlarda Duygusal Yeme ile Depresyon, Anksiyete ve Stres İlişkisi. Turkish Journal of Family Medicine & Primary Care, 2024, 18, 1-8.	0.6	0
164	Sensory characteristics of plant-based milk alternatives: Product characterisation by consumers and drivers of liking. Food Research International, 2024, 180, 114093.	6.2	0
165	Neuroscience tools to study the effect of the presentation form on food-evoked emotion for senior population. Food Research International, 2024, 183, 114158.	6.2	0
166	The Scented Sip: Enhancing Beverage Sweetness Perception through Olfactory Modulation. , 2023, , .		0
167	Understanding consumers attitude towards insects as food: Influence of insect species on liking, emotions, sensory perception and food pairing. Food Research International, 202 <u>4, 182, 114174.</u>	6.2	0