

Saltiness enhancement of oil roasted peanuts induced by sodium chloride odour

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#	ARTICLE	IF	CITATIONS
1	The globalisation of food research in the development of safe and health-promoting foods. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1-2.	1.3	5
2	Influences of a natural colourant on colour and salty taste perception, liking, emotion and purchase intent: a case of mayonnaise-based dipping sauces. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2256-2264.	1.3	23
3	Effects of colorant concentration and "natural colour"™ or "sodium content"™ claim on saltiness perception, consumer liking and emotion, and purchase intent of dipping sauces. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1246-1254.	1.3	31
4	Biocompatible Polymers for the Synthesis of Nanosalts via Supramolecular Ion-Dipole Interaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6569-6573.	2.4	9
5	Low-sodium roasted peanuts: effects of salt mixtures (NaCl, KCl and glycine) on consumer perception and purchase intent. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2754-2762.	1.3	23
6	Consumer perception of extruded snacks containing brown rice and dried mushroom. <i>International Journal of Food Science and Technology</i> , 2020, 55, 46-54.	1.3	29
7	Texture and colour characteristics, and optimisation of sodium chloride, potassium chloride and glycine of reduced-sodium frankfurter. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2232-2241.	1.3	17
8	Enhancement of saltiness perception by odorants selected from Chinese soy sauce: A gas chromatography/olfactometry-associated taste study. <i>Food Chemistry</i> , 2021, 335, 127664.	4.2	37
9	Ultrasonic-assisted chitin nanoparticle and its application as saltiness enhancer. <i>International Journal of Food Science and Technology</i> , 2021, 56, 608-617.	1.3	13
10	Physicochemical design rules for the formulation of novel salt particles with optimised saltiness. <i>Food Chemistry</i> , 2021, 360, 129990.	4.2	11
11	Sodium Reduction in Bouillon: Targeting a Food Staple to Reduce Hypertension in Sub-saharan Africa. <i>Frontiers in Nutrition</i> , 2022, 9, 746018.	1.6	3
12	Compendium of sodium reduction strategies in foods: A scoping review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1300-1335.	5.9	14
14	Reduction of sodium chloride: a review. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3931-3939.	1.7	12
15	α ¹³ C ²⁸ α ¹ α ⁰ α ^κ α ⁵ α ⁴ α ^κ ε [†] α ²¹ α ⁰ ç [”] ç [©] α ^æ ¥ç ³ /4. <i>Journal of the Brewing Society of Japan</i> , 2017, 112, 397-409.	0.1	0