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**Different Oils and Health Benefit Statements Affect Physicochemical Properties, Consumer Liking, Emotion, and Purchase Intent: A Case of Sponge Cake**

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**Journal of Food Science, 2016, 81, S165-73.**

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#	Paper	IF	Citations
27	Influence of Package Visual Cues of Sweeteners on the Sensory-Emotional Profiles of Their Products. <i>Journal of Food Science</i> , <b>2017</b> , 82, 500-508	3.4	16
26	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> , <b>2017</b> , 52, 2256-2264	3.8	18
25	Changes in physicochemical properties and starch crystallinity of sponge cake containing HPMC and extra virgin coconut oil during room temperature storage. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13600	2.1	1
24	Effects of colorant concentration and natural colour for 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> , <b>2018</b> , 53, 1246-1254	3.8	21
23	Effects of coconut oil consumption on energy metabolism, cardiometabolic risk markers, and appetitive responses in women with excess body fat. <i>European Journal of Nutrition</i> , <b>2018</b> , 57, 1627-1637	5.2	18
22	Gluten-free muffins: effects of sugar reduction and health benefit information on consumer liking, emotion, and purchase intent. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 262-269	3.8	22
21	Consumer Acceptance, Emotional Response, and Purchase Intent of Rib-Eye Steaks from Grass-Fed Steers, and Effects of Health Benefit Information on Consumer Perception. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2560-2570	3.4	16
20	Effect of whey protein addition on the nutritional, technological and sensory quality of banana cake. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2617-2623	3.8	9
19	Effects of Visual Cues on Consumer Expectation, Emotion and Wellness Responses, and Purchase Intent of Red Chili Powders. <i>Journal of Food Science</i> , <b>2019</b> , 84, 3018-3026	3.4	7
18	Seafood Flavor Perception, Liking, Emotion, and Purchase Intent of Coated Peanuts as Affected by Coating Color and Hydrolyzed Squid Peptide Powder. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1570-1576	3.4	10
17	Mechanism Connecting Environmental Friendliness to Service Loyalty: The Role of Positive Customer Emotions and Satisfaction. <i>Services Marketing Quarterly</i> , <b>2019</b> , 40, 157-171	1	3
16	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> , <b>2019</b> , 54, 2754-2762	3.8	14
15	Possible Sugar and Calorie Reduction by Visual Cues: A Case of Syrup Added to Brewed Coffee. <i>Journal of Food Science</i> , <b>2019</b> , 84, 3784-3792	3.4	5
14	Perception and liking of soups flavored with chipotle chili and ginger extracts: Effects of PROP taster status, personality traits and emotions. <i>Food Quality and Preference</i> , <b>2019</b> , 73, 192-201	5.8	11
13	Effect of hot water treatment of in-shell pecans on physicochemical properties and consumer acceptability of roasted pecan kernels. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1884-1891	3.8	6
12	Factors influencing the sensory perception of reformulated baked confectionary products. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1160-1188	11.5	7
11	Consumer perception of extruded snacks containing brown rice and dried mushroom. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 46-54	3.8	20

10	Effects of Intrinsic and Extrinsic Visual Cues on Consumer Emotion and Purchase Intent: A Case of Ready-to-Eat Salad. <i>Foods</i> , <b>2020</b> , 9,	4.9	15
9	Do Consumers Want Seaweed in Their Food? A Study Evaluating Emotional Responses to Foods Containing Seaweed. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
8	Emotion and Wellness Profiles of Herbal Drinks Measured Using Different Questionnaire Designs.. <i>Foods</i> , <b>2022</b> , 11,	4.9	0
7	Consumer perception and sensory properties of bakery products fortified with chicken protein for older adults. <i>International Journal of Gastronomy and Food Science</i> , <b>2022</b> , 100484	2.8	0
6	Sensory Characteristics and Acceptance of Yellow Layer Cakes according to Mixing Methods. <i>Journal of the East Asian Society of Dietary Life</i> , <b>2022</b> , 32, 1-11	0.5	
5	Effects of Catfish () Bone Powder on Consumers' Liking, Emotions, and Purchase Intent of Fried Catfish Strips.. <i>Foods</i> , <b>2022</b> , 11,	4.9	4
4	Effect of geographical origin on consumers' emotional response to alcoholic beverages: A study with wine and cider. <i>Journal of Sensory Studies</i> ,	2.2	0
3	Lemon juice improved color acceptance of aronia ( <i>Aronia melanocarpa</i> ) pound cake by copigmentation.		0
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1	Consumers' Acceptance, Emotions, and Responsiveness to Informational Cues for Air-Fried Catfish ( <i>Ictalurus punctatus</i> ) Skin Chips. <b>2023</b> , 12, 1536		0