

Associations between food neophobia and responsiveness to sensory
sensations in food products in a large population sample

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of Vitamin D2 Fortification Using <i>Pleurotus ostreatus</i> in a Whole-Grain Cereal Product on Child Acceptability. <i>Nutrients</i> , 2019, 11, 2441.	4.1	10
2	Taste perception and oral microbiota are associated with obesity in children and adolescents. <i>PLoS ONE</i> , 2019, 14, e0221656.	2.5	46
3	Acceptance of a New Food Enriched in β -Glucans among Adolescents: Effects of Food Technology Neophobia and Healthy Food Habits. <i>Foods</i> , 2019, 8, 433.	4.3	16
4	Influences of Psychological Traits and PROP Taster Status on Familiarity with and Choice of Phenol-Rich Foods and Beverages. <i>Nutrients</i> , 2019, 11, 1329.	4.1	35
5	What do we know about the sensory drivers of emotions in foods and beverages?. <i>Current Opinion in Food Science</i> , 2019, 27, 82-89.	8.0	39
6	Perceived situational appropriateness for foods and beverages: consumer segmentation and relationship with stated liking. <i>Food Quality and Preference</i> , 2019, 78, 103701.	4.6	23
7	Food neophobia: Spanish case study related to new formulations based on traditional "gazpacho". <i>Acta Horticulturae</i> , 2019, , 209-216.	0.2	3
8	A bitter taste in the mouth: The role of 6-n-propylthiouracil taster status and sex in food disgust sensitivity. <i>Physiology and Behavior</i> , 2019, 204, 219-223.	2.1	18
9	New insights into the relationship between taste perception and oral microbiota composition. <i>Scientific Reports</i> , 2019, 9, 3549.	3.3	62
10	Health Innovation in Patty Products. The Role of Food Neophobia in Consumers' Non-Hypothetical Willingness to Pay, Purchase Intention and Hedonic Evaluation. <i>Nutrients</i> , 2019, 11, 444.	4.1	25
11	Consumer categorization of plant-based dishes: Implications for promoting vegetable consumption. <i>Food Quality and Preference</i> , 2019, 76, 133-145.	4.6	9
12	Liking and consumption of vegetables with more appealing and less appealing sensory properties: Associations with attitudes, food neophobia and food choice motivations in European adolescents. <i>Food Quality and Preference</i> , 2019, 75, 179-186.	4.6	42
13	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. <i>Food Quality and Preference</i> , 2019, 73, 25-37.	4.6	67
14	An examination of food neophobia in older adults. <i>Food Quality and Preference</i> , 2019, 72, 143-146.	4.6	31
15	The attitudes of Italian consumers towards jellyfish as novel food. <i>Food Quality and Preference</i> , 2020, 79, 103782.	4.6	59
16	Consumer responses to novel and unfamiliar foods. <i>Current Opinion in Food Science</i> , 2020, 33, 1-8.	8.0	175
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18	Cross-national differences in child food neophobia: A comparison of five European countries. <i>Food Quality and Preference</i> , 2020, 81, 103861.	4.6	21

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29	Taste sensitivity and lifestyle are associated with food preferences and BMI in children. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 875-883.	2.8	10
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31	Ethnic Food Consumption in Italy: The Role of Food Neophobia and Openness to Different Cultures. <i>Foods</i> , 2020, 9, 112.	4.3	33
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41	Sensory perception and food neophobia drive liking of functional plant-based food enriched with winemaking by-products. <i>Journal of Sensory Studies</i> , 2022, 37, e12710.	1.6	8
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52	Variations in the Strength of Association between Food Neophobia and Food and Beverage Acceptability: A Data-Driven Exploratory Study of an Arousal Hypothesis. <i>Nutrients</i> , 2021, 13, 3657.	4.1	14
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