

Mari A Sandell

List of Publications by Year in descending order

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Version: 2024-02-01

92
papers

3,499
citations

117571

34
h-index

155592

55
g-index

96
all docs

96
docs citations

96
times ranked

4290
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | More Than Smell—COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020, 45, 609-622. | 1.1 | 375 |
| 2 | Variability in a taste-receptor gene determines whether we taste toxins in food. <i>Current Biology</i> , 2006, 16, R792-R794. | 1.8 | 170 |
| 3 | Sugars and acids of strawberry varieties. <i>European Food Research and Technology</i> , 2000, 212, 81-85. | 1.6 | 128 |
| 4 | Effects of varieties and cultivation conditions on the composition of strawberries. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 67-80. | 1.9 | 127 |
| 5 | Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021, 46, . | 1.1 | 119 |
| 6 | Quality Components of Sea Buckthorn (<i>Hippophaë rhamnoides</i>) Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1692-1699. | 2.4 | 108 |
| 7 | Explaining the liking for drinking yoghurt: The role of sensory quality, food choice motives, health concern and product information. <i>International Dairy Journal</i> , 2009, 19, 459-466. | 1.5 | 84 |
| 8 | Orosensory Profiles and Chemical Composition of Black Currant (<i>Ribes nigrum</i>) Juice and Fractions of Press Residue. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3718-3728. | 2.4 | 75 |
| 9 | Volatile Compounds of Selected Strawberry Varieties Analyzed by Purge-and-Trap Headspace GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1133-1142. | 2.4 | 73 |
| 10 | Pathophysiology of primary burning mouth syndrome with special focus on taste dysfunction: a review. <i>Oral Diseases</i> , 2015, 21, 937-948. | 1.5 | 73 |
| 11 | Development of an International Odor Identification Test for Children: The Universal Sniff Test. <i>Journal of Pediatrics</i> , 2018, 198, 265-272.e3. | 0.9 | 72 |
| 12 | Food neophobia associates with lower dietary quality and higher BMI in Finnish adults. <i>Public Health Nutrition</i> , 2015, 18, 2161-2171. | 1.1 | 69 |
| 13 | Food choice motives and bread liking of consumers embracing hedonistic and traditional values. <i>Appetite</i> , 2010, 54, 170-180. | 1.8 | 67 |
| 14 | Odor-contributing volatile compounds of wild edible Nordic mushrooms analyzed with HS-SPME-GC-MS and HS-SPME-GC/O/FID. <i>Food Chemistry</i> , 2019, 283, 566-578. | 4.2 | 66 |
| 15 | Flavor challenges in extruded plant-based meat alternatives: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2898-2929. | 5.9 | 66 |
| 16 | Effect of Salt Reduction on Consumer Acceptance and Sensory Quality of Food. <i>Foods</i> , 2017, 6, 103. | 1.9 | 63 |
| 17 | Genetic variation in the hTAS2R38 taste receptor and food consumption among Finnish adults. <i>Genes and Nutrition</i> , 2014, 9, 433. | 1.2 | 60 |
| 18 | Sensory properties and consumer characteristics contributing to liking of berries. <i>Food Quality and Preference</i> , 2016, 53, 117-126. | 2.3 | 60 |

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|----|---|-----|-----------|
| 19 | Understanding consumers' brand-induced food taste perception: A comparison of brand familiarity and consumer value-brand symbolism (incongruity) accounts. <i>Journal of Consumer Behavior</i> , 2012, 11, 11-20. | 2.6 | 58 |
| 20 | Microencapsulation of caraway extract in β -cyclodextrin and modified starches. <i>European Food Research and Technology</i> , 2002, 214, 242-247. | 1.6 | 57 |
| 21 | Cutin Composition of Five Finnish Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 457-462. | 2.4 | 53 |
| 22 | Aroma formation by immobilized yeast cells in fermentation processes. <i>Yeast</i> , 2014, 32, n/a-n/a. | 0.8 | 52 |
| 23 | The effect of enzymatic treatment on blackcurrant (<i>Ribes nigrum</i>) juice flavour and its stability. <i>Food Chemistry</i> , 2012, 130, 31-41. | 4.2 | 50 |
| 24 | Process engineering for bioflavour production with metabolically active yeasts - a mini-review. <i>Yeast</i> , 2015, 32, 123-43. | 0.8 | 49 |
| 25 | Flaxseed in Breadmaking: Effects on Sensory Quality, Aging, and Composition of Bakery Products. <i>Journal of Food Science</i> , 2006, 71, S343-S348. | 1.5 | 48 |
| 26 | Chemical factors contributing to orosensory profiles of bilberry (<i>Vaccinium myrtillus</i>) fractions. <i>European Food Research and Technology</i> , 2010, 231, 271-285. | 1.6 | 48 |
| 27 | Nontargeted Metabolite Profiles and Sensory Properties of Strawberry Cultivars Grown both Organically and Conventionally. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1010-1019. | 2.4 | 48 |
| 28 | Improved cider fermentation performance and quality with newly generated <i>Saccharomyces cerevisiae</i> – <i>Saccharomyces eubayanus</i> hybrids. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2017, 44, 1203-1213. | 1.4 | 47 |
| 29 | Impact of sensory-based food education in kindergarten on willingness to eat vegetables and berries. <i>Food and Nutrition Research</i> , 2015, 59, 28795. | 1.2 | 45 |
| 30 | The Impact of Harvesting, Storage and Processing Factors on Health-Promoting Phytochemicals in Berries and Fruits. <i>Processes</i> , 2014, 2, 596-624. | 1.3 | 44 |
| 31 | Visual attractiveness depends on colorfulness and color contrasts in mixed salads. <i>Food Quality and Preference</i> , 2019, 76, 81-90. | 2.3 | 41 |
| 32 | Explaining and predicting individually experienced liking of berry fractions by the hTAS2R38 taste receptor genotype. <i>Appetite</i> , 2013, 61, 85-96. | 1.8 | 40 |
| 33 | Consumer acceptance and stability of spray dried betanin in model juices. <i>Food Chemistry</i> , 2015, 187, 398-406. | 4.2 | 38 |
| 34 | Multidimensional measurement of individual differences in taste perception. <i>Food Quality and Preference</i> , 2018, 65, 10-17. | 2.3 | 37 |
| 35 | Linking volatile and non-volatile compounds to sensory profiles and consumer liking of wild edible Nordic mushrooms. <i>Food Chemistry</i> , 2020, 304, 125403. | 4.2 | 35 |
| 36 | Pleasantness, familiarity, and identification of spice odors are interrelated and enhanced by consumption of herbs and food neophilia. <i>Appetite</i> , 2017, 109, 190-200. | 1.8 | 34 |

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|----|--|-----|-----------|
| 37 | Chemical-Sensory Characteristics and Consumer Responses of Blackcurrant Juices Produced by Different Industrial Processes. <i>Food and Bioprocess Technology</i> , 2014, 7, 2877-2888. | 2.6 | 33 |
| 38 | Taste Sensitivity is Associated with Food Consumption Behavior but not with Recalled Pleasantness. <i>Foods</i> , 2019, 8, 444. | 1.9 | 33 |
| 39 | Factors explaining individual differences in taste sensitivity and taste modality recognition among Finnish adults. <i>Journal of Sensory Studies</i> , 2019, 34, e12506. | 0.8 | 33 |
| 40 | Sensory properties of Nordic edible mushrooms. <i>Food Research International</i> , 2018, 109, 526-536. | 2.9 | 32 |
| 41 | Vegetable bitterness is related to calcium content. <i>Appetite</i> , 2009, 52, 498-504. | 1.8 | 29 |
| 42 | Orosensory contributing compounds in crowberry (<i>Empetrum nigrum</i>) press-byproducts. <i>Food Chemistry</i> , 2011, 124, 1514-1524. | 4.2 | 29 |
| 43 | Determination of androstenone in pig fat using packed column supercritical fluid chromatography-mass spectrometry. <i>Biomedical Applications</i> , 1998, 719, 25-30. | 1.7 | 28 |
| 44 | No lockdown in the kitchen: How the COVID-19 pandemic has affected food-related behaviours. <i>Food Research International</i> , 2021, 150, 110752. | 2.9 | 28 |
| 45 | Malolactic fermentation in sea buckthorn (<i>Hippophaë rhamnoides</i> L.) juice processing. <i>European Food Research and Technology</i> , 2006, 222, 686-691. | 1.6 | 26 |
| 46 | Consumer's Reactions to Natural, Atypically Colored Foods: An Investigation Using Blue Potatoes. <i>Journal of Sensory Studies</i> , 2016, 31, 78-89. | 0.8 | 26 |
| 47 | The importance of the visual aesthetics of colours in food at a workday lunch. <i>International Journal of Gastronomy and Food Science</i> , 2019, 16, 100131. | 1.3 | 26 |
| 48 | The <i>hTAS2R38</i> genotype is associated with sugar and candy consumption in preschool boys. <i>Journal of Human Nutrition and Dietetics</i> , 2015, 28, 45-51. | 1.3 | 25 |
| 49 | Children's hedonic response to berry products: Effect of chemical composition of berries and <i>hTAS2R38</i> genotype on liking. <i>Food Chemistry</i> , 2012, 135, 1210-1219. | 4.2 | 24 |
| 50 | Headspace volatiles from frozen berries of sea buckthorn (<i>Hippophaë rhamnoides</i> L.) varieties. <i>European Food Research and Technology</i> , 2006, 223, 455-460. | 1.6 | 23 |
| 51 | Future for food education of children. <i>Futures</i> , 2016, 83, 15-23. | 1.4 | 23 |
| 52 | In situ production of vitamin B12 and dextran in soya flour and rice bran: A tool to improve flavour and texture of B12-fortified bread. <i>LWT - Food Science and Technology</i> , 2022, 161, 113407. | 2.5 | 22 |
| 53 | Cross-national differences in child food neophobia: A comparison of five European countries. <i>Food Quality and Preference</i> , 2020, 81, 103861. | 2.3 | 21 |
| 54 | Effect of supercritical CO ₂ plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring (<i>Clupea harengus membras</i>) mince. <i>Food Chemistry</i> , 2020, 332, 127385. | 4.2 | 21 |

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|----|--|-----|-----------|
| 55 | Factors related to sensory properties and consumer acceptance of vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1751-1761. | 5.4 | 21 |
| 56 | Self-Ratings of Olfactory Performance and Odor Annoyance Are Associated With the Affective Impact of Odor, but Not With Smell Test Results. <i>Perception</i> , 2017, 46, 352-365. | 0.5 | 19 |
| 57 | A Probiotic, <i>Lactobacillus fermentum</i> ME-3, Has Antioxidative Capacity in Soft Cheese Spreads with Different Fats. <i>Journal of Dairy Science</i> , 2007, 90, 3171-3177. | 1.4 | 16 |
| 58 | Sensory and Conceptual Aspects of Ingredients of Sustainable Sources—Finnish Consumers' Opinion. <i>Foods</i> , 2020, 9, 1669. | 1.9 | 16 |
| 59 | Individual Differences in the Perception of Color Solutions. <i>Foods</i> , 2018, 7, 154. | 1.9 | 15 |
| 60 | Red beet (<i>Beta vulgaris</i>) betalains and grape (<i>Vitis vinifera</i>) anthocyanins as colorants in white currant juice – Effect of storage on degradation kinetics, color stability and sensory properties. <i>Food Chemistry</i> , 2021, 348, 128995. | 4.2 | 15 |
| 61 | The effect of gender, age and product type on the origin induced food product experience among young consumers in Finland. <i>Appetite</i> , 2018, 123, 101-107. | 1.8 | 14 |
| 62 | How young people in Finland respond to information about the origin of food products: The role of value orientations and product type. <i>Food Quality and Preference</i> , 2018, 68, 173-182. | 2.3 | 14 |
| 63 | Low-Resolution Gas-Phase FT-IR Method for the Determination of the Limonene/Carvone Ratio in Supercritical CO ₂ -Extracted Caraway Fruit Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3140-3144. | 2.4 | 13 |
| 64 | Headspace volatiles contributing to flavour and consumer liking of wellness beverages. <i>Food Chemistry</i> , 2009, 115, 843-851. | 4.2 | 13 |
| 65 | Consumption of lingonberries by TAS2R38 genotype and sensory quality of texture-designed lingonberry samples. <i>Food Quality and Preference</i> , 2015, 45, 166-170. | 2.3 | 13 |
| 66 | Yuck, This Biscuit Looks Lumpy! Neophobic Levels and Cultural Differences Drive Children's Check-All-That-Apply (CATA) Descriptions and Preferences for High-Fibre Biscuits. <i>Foods</i> , 2021, 10, 21. | 1.9 | 13 |
| 67 | Determination of strawberry volatiles with low resolution gas phase FT-IR analyser. <i>European Food Research and Technology</i> , 2001, 212, 505-510. | 1.6 | 12 |
| 68 | Headspace FT-IR Analysis of Rapeseed Oil Oxidation. <i>Applied Spectroscopy</i> , 2002, 56, 217-222. | 1.2 | 11 |
| 69 | Food Consumption and Emotions at a Salad Lunch Buffet in a Multisensory Environment. <i>Foods</i> , 2020, 9, 1349. | 1.9 | 11 |
| 70 | Children's Fruit and Vegetable Preferences Are Associated with Their Mothers' and Fathers' Preferences. <i>Foods</i> , 2021, 10, 261. | 1.9 | 10 |
| 71 | Raspberry wine fermentation with suspended and immobilized yeast cells of two strains of <i>Saccharomyces cerevisiae</i> . <i>Yeast</i> , 2015, 32, 271-9. | 0.8 | 8 |
| 72 | Genetic variation in the TAS2R38 taste receptor contributes to the oral microbiota in North and South European locations: a pilot study. <i>Genes and Nutrition</i> , 2018, 13, . | 1.2 | 7 |

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|----|--|-----|-----------|
| 73 | Investigating visual attention toward foods in a salad buffet with mobile eye tracking. <i>Food Quality and Preference</i> , 2021, 93, 104290. | 2.3 | 7 |
| 74 | The Impact of Vanilla and Lemon Aromas on Sensory Perception in Plant-Based Yogurts Measured with Static and Dynamic Methods. <i>Foods</i> , 2022, 11, 2030. | 1.9 | 7 |
| 75 | The effect of freshness in a foodservice context. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 153-165. | 0.6 | 6 |
| 76 | Fruit and vegetable consumption among 3-5-year-old Finnish children and their parents: Is there an association?. <i>Food Quality and Preference</i> , 2020, 82, 103886. | 2.3 | 6 |
| 77 | Process control of apple winemaking by low-resolution gas-phase Fourier-transform infrared spectroscopy. <i>Fresenius' Journal of Analytical Chemistry</i> , 2001, 371, 541-549. | 1.5 | 5 |
| 78 | Fuzzy Liquid Analysis by an Array of Nonspecifically Interacting Reagents: The Taste of Fluorescence. <i>Journal of the American Chemical Society</i> , 2013, 135, 7422-7425. | 6.6 | 5 |
| 79 | In situ quantitative ¹ H nuclear magnetic resonance spectroscopy discriminates between raw and steam cooked potato strips based on their metabolites. <i>Talanta</i> , 2016, 161, 245-252. | 2.9 | 5 |
| 80 | Nutrition economics: towards comprehensive understanding of the benefits of nutrition. <i>Microbial Ecology in Health and Disease</i> , 2012, 23, . | 3.8 | 4 |
| 81 | Fiber depth, column coating and extraction time are major contributors in the headspace solid-phase microextraction-gas chromatography analysis of Nordic wild mushrooms. <i>European Food Research and Technology</i> , 2018, 244, 841-850. | 1.6 | 4 |
| 82 | Acceptance of a Nordic, Protein-Reduced Diet for Young Children during Complementary Feeding-A Randomized Controlled Trial. <i>Foods</i> , 2021, 10, 275. | 1.9 | 4 |
| 83 | The Individual Differences in the Perception of Oral Chemesthesis Are Linked to Taste Sensitivity. <i>Foods</i> , 2021, 10, 2730. | 1.9 | 4 |
| 84 | Effect of component quality on sensory characteristics of a fish soup. <i>Food Science and Nutrition</i> , 2018, 6, 1220-1228. | 1.5 | 3 |
| 85 | Comparing the taste-modifying properties of nanocellulose and carboxymethyl cellulose. <i>Journal of Food Science</i> , 2021, 86, 1928-1935. | 1.5 | 3 |
| 86 | APOE Genotype Disclosure and Lifestyle Advice in a Randomized Intervention Study with Finnish Participants. <i>Journal of Nutrition</i> , 2021, 151, 85-97. | 1.3 | 1 |
| 87 | APOE Genotypes, Lipid Profiles, and Associated Clinical Markers in a Finnish Population with Cardiovascular Disease Risk Factors. <i>Lifestyle Genomics</i> , 2022, 15, 45-54. | 0.6 | 1 |
| 88 | Explaining the Pleasantness of Bilberry and Crowberry Juices by Combining Sensory and Chemical Data. , 2014, , 61-64. | | 0 |
| 89 | The Role of Ethyl-β-D-Glucoside in the Pleasantness of Sea Buckthorn Juice. , 2014, , 601-605. | | 0 |
| 90 | Genetic variation in the TAS2R38 bitter taste receptor and overweight among adults in Southwest Finland. <i>Nutrition and Food Science</i> , 2018, 48, 88-96. | 0.4 | 0 |

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|----|---|-----|-----------|
| 91 | Consumer Segmentation Based on Genetic Variation in Taste and Smell. , 2018, , 423-447. | | 0 |
| 92 | Luminometric label array for quantification of metal ions in drinking water – Comparison to human taste panel. Microchemical Journal, 2019, 145, 204-209. | 2.3 | 0 |