

Mari A Sandell

List of Publications by Year in descending order

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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	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
2	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
3	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
4	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
5	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
6	Children's Fruit and Vegetable Preferences Are Associated with Their Mothers' and Fathers' Preferences. <i>Foods</i> , 2021, 10, 261.	1.9	10
7	Comparing the taste-modifying properties of nanocellulose and carboxymethyl cellulose. <i>Journal of Food Science</i> , 2021, 86, 1928-1935.	1.5	3
8	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
9	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
10	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
11	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
12	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
13	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
14	The Individual Differences in the Perception of Oral Chemesthesis Are Linked to Taste Sensitivity. <i>Foods</i> , 2021, 10, 2730.	1.9	4
15	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
16	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
17	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
18	Food Consumption and Emotions at a Salad Lunch Buffet in a Multisensory Environment. <i>Foods</i> , 2020, 9, 1349.	1.9	11

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19	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
20	Sensory and Conceptual Aspects of Ingredients of Sustainable Sources—Finnish Consumers' Opinion. <i>Foods</i> , 2020, 9, 1669.	1.9	16
21	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
22	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
23	Taste Sensitivity is Associated with Food Consumption Behavior but not with Recalled Pleasantness. <i>Foods</i> , 2019, 8, 444.	1.9	33
24	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
25	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
26	Visual attractiveness depends on colorfulness and color contrasts in mixed salads. <i>Food Quality and Preference</i> , 2019, 76, 81-90.	2.3	41
27	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
28	Luminometric label array for quantification of metal ions in drinking water — Comparison to human taste panel. <i>Microchemical Journal</i> , 2019, 145, 204-209.	2.3	0
29	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
30	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
31	Multidimensional measurement of individual differences in taste perception. <i>Food Quality and Preference</i> , 2018, 65, 10-17.	2.3	37
32	Sensory properties of Nordic edible mushrooms. <i>Food Research International</i> , 2018, 109, 526-536.	2.9	32
33	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
34	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
35	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
36	Individual Differences in the Perception of Color Solutions. <i>Foods</i> , 2018, 7, 154.	1.9	15

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37	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
38	Consumer Segmentation Based on Genetic Variation in Taste and Smell. , 2018, , 423-447.		0
39	Effect of component quality on sensory characteristics of a fish soup. <i>Food Science and Nutrition</i> , 2018, 6, 1220-1228.	1.5	3
40	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
41	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
42	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
43	Effect of Salt Reduction on Consumer Acceptance and Sensory Quality of Food. <i>Foods</i> , 2017, 6, 103.	1.9	63
44	Future for food education of children. <i>Futures</i> , 2016, 83, 15-23.	1.4	23
45	In situ quantitative 1H 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
46	Sensory properties and consumer characteristics contributing to liking of berries. <i>Food Quality and Preference</i> , 2016, 53, 117-126.	2.3	60
47	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
48	The effect of freshness in a foodservice context. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 153-165.	0.6	6
49	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
50	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
51	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
52	The <i>TAS2R38</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
53	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
54	Consumer acceptance and stability of spray dried betanin in model juices. <i>Food Chemistry</i> , 2015, 187, 398-406.	4.2	38

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55	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
56	Process engineering for bioflavour production with metabolically active yeasts - a mini-review. <i>Yeast</i> , 2015, 32, 123-43.	0.8	49
57	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
58	Explaining the Pleasantness of Bilberry and Crowberry Juices by Combining Sensory and Chemical Data. , 2014, , 61-64.		0
59	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
60	The Role of Ethyl- β -D-Glucoside in the Pleasantness of Sea Buckthorn Juice. , 2014, , 601-605.		0
61	Genetic variation in the hTAS2R38 taste receptor and food consumption among Finnish adults. <i>Genes and Nutrition</i> , 2014, 9, 433.	1.2	60
62	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
63	Aroma formation by immobilized yeast cells in fermentation processes. <i>Yeast</i> , 2014, 32, n/a-n/a.	0.8	52
64	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
65	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
66	Nutrition economics: towards comprehensive understanding of the benefits of nutrition. <i>Microbial Ecology in Health and Disease</i> , 2012, 23, .	3.8	4
67	Children's hedonic response to berry products: Effect of chemical composition of berries and hTAS2R38 genotype on liking. <i>Food Chemistry</i> , 2012, 135, 1210-1219.	4.2	24
68	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
69	Understanding consumers' brand-induced food taste perception: A comparison of "brand familiarity" and "consumer value" brand symbolism (in)congruity" accounts. <i>Journal of Consumer Behaviour</i> , 2012, 11, 11-20.		58
70	Orosensory contributing compounds in crowberry (<i>Empetrum nigrum</i>) press-byproducts. <i>Food Chemistry</i> , 2011, 124, 1514-1524.	4.2	29
71	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
72	Food choice motives and bread liking of consumers embracing hedonistic and traditional values. <i>Appetite</i> , 2010, 54, 170-180.	1.8	67

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73	Headspace volatiles contributing to flavour and consumer liking of wellness beverages. <i>Food Chemistry</i> , 2009, 115, 843-851.	4.2	13
74	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
75	Vegetable bitterness is related to calcium content. <i>Appetite</i> , 2009, 52, 498-504.	1.8	29
76	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
77	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
78	Cutin Composition of Five Finnish Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 457-462.	2.4	53
79	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
80	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
81	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
82	Variability in a taste-receptor gene determines whether we taste toxins in food. <i>Current Biology</i> , 2006, 16, R792-R794.	1.8	170
83	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
84	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
85	Headspace FT-IR Analysis of Rapeseed Oil Oxidation. <i>Applied Spectroscopy</i> , 2002, 56, 217-222.	1.2	11
86	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
87	Microencapsulation of caraway extract in β -cyclodextrin and modified starches. <i>European Food Research and Technology</i> , 2002, 214, 242-247.	1.6	57
88	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
89	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
90	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

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91	Sugars and acids of strawberry varieties. European Food Research and Technology, 2000, 212, 81-85.	1.6	128
92	Determination of androstenone in pig fat using packed column supercritical fluid chromatographyâ€“mass spectrometry. Biomedical Applications, 1998, 719, 25-30.	1.7	28