Lisa M Duizer

List of Publications by Year
in descending order

71	1,760	304743	315739
papers	citations	22 h-index	38 g-index

74	74	74	1944
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A review of acoustic research for studying the sensory perception of crisp, crunchy and crackly textures. Trends in Food Science and Technology, 2001, 12, 17-24.	15.1	192
2	Effect of hydrocolloid type on texture of pureed carrots: Rheological and sensory measures. Food Hydrocolloids, 2017, 63, 478-487.	10.7	89
3	Prevalence and Determinants of Poor Food Intake of Residents Living in Long-Term Care. Journal of the American Medical Directors Association, 2017, 18, 941-947.	2.5	82
4	Genetic Variation in Putative Salt Taste Receptors and Salt Taste Perception in Humans. Chemical Senses, 2013, 38, 137-145.	2.0	81
5	Variation in the <i>TAS1R2</i> Gene, Sweet Taste Perception and Intake of Sugars. Journal of Nutrigenetics and Nutrigenomics, 2015, 8, 81-90.	1.3	76
6	Making the Most of Mealtimes (M3): Grounding Mealtime Interventions With a Conceptual Model. Journal of the American Medical Directors Association, 2014, 15, 158-161.	2.5	70
7	Sensory characteristics of liquids thickened with commercial thickeners to levels specified in the International Dysphagia Diet Standardization Initiative (IDDSI) framework. Food Hydrocolloids, 2018, 79, 208-217.	10.7	57
8	Influence of phenolic acid content on sensory perception of bread and crackers made from red or white wheat. Journal of Cereal Science, 2012, 56, 181-188.	3.7	53
9	The morphology of salt crystals affects the perception of saltiness. Food Research International, 2015, 76, 675-681.	6.2	53
10	Challenges to assumptions regarding oral shear rate during oral processing and swallowing based on sensory testing with thickened liquids. Food Hydrocolloids, 2018, 84, 173-180.	10.7	51
11	Making the Most of Mealtimes (M3): protocol of a multi-centre cross-sectional study of food intake and its determinants in older adults living in long term care homes. BMC Geriatrics, 2017, 17, 15.	2.7	47
12	Addition of Soluble Soybean Polysaccharides to Dairy Products as a Source of Dietary Fiber. Journal of Food Science, 2010, 75, C478-84.	3.1	37
13	What Do Consumers Think of Pureed Food? Making the Most of the Indistinguishable Food. Journal of Nutrition in Gerontology and Geriatrics, 2014, 33, 139-159.	1.0	37
14	Nutritional quality of regular and pureed menus in Canadian long term care homes: an analysis of the Making the Most of Mealtimes (M3) project. BMC Nutrition, 2017, 3, 80.	1.6	37
15	The Relationship between Single Nucleotide Polymorphisms in Taste Receptor Genes, Taste Function and Dietary Intake in Preschool-Aged Children and Adults in the Guelph Family Health Study. Nutrients, 2018, 10, 990.	4.1	36
16	Prevalence of inadequate micronutrient intakes of Canadian long-term care residents. British Journal of Nutrition, 2018, 119, 1047-1056.	2.3	33
17	Sensory Characteristics and Consumer Acceptance of Bread and Cracker Products Made from Red or White Wheat. Journal of Food Science, 2011, 76, S337-46.	3.1	32
18	Change in Color and Volatile Composition of Skim Milk Processed with Pulsed Electric Field and Microfiltration Treatments or Heat Pasteurization. Foods, 2014, 3, 250-268.	4.3	29

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19	Effect of drying profile and whole grain content on flavour and texture of pasta. Journal of Cereal Science, 2013, 58, 82-88.	3.7	28
20	Characterizing the Dynamic Textural Properties of Hydrocolloids in Pureed Foodsâ€"A Comparison Between TDS and TCATA. Foods, 2019, 8, 184.	4.3	27
21	Quality changes in cold pressed juices after processing by high hydrostatic pressure, ultraviolet-c light and thermal treatment at commercial regimes. Innovative Food Science and Emerging Technologies, 2020, 64, 102398.	5.6	27
22	Body Fat, Sweetness Sensitivity, and Preference: Determining the Relationship. Canadian Journal of Dietetic Practice and Research, 2012, 73, 45-48.	0.6	25
23	In-House Pureed Food Production in Long-Term Care: Perspectives of Dietary Staff and Implications for Improvement. Journal of Nutrition in Gerontology and Geriatrics, 2014, 33, 210-228.	1.0	24
24	Chemical and Physical Characteristics of Proso Millet (Panicum miliaceum)â€Based Products. Cereal Chemistry, 2017, 94, 357-362.	2.2	24
25	Taste Sensitivity and Taste Preference Measures Are Correlated in Healthy Young Adults. Chemical Senses, 2019, 44, 129-134.	2.0	23
26	Sensory Evaluation of Sodium Chloride-Containing Water-in-Oil Emulsions. Journal of Agricultural and Food Chemistry, 2012, 60, 4005-4011.	5.2	22
27	Perceived Creaminess and Viscosity of Aggregated Particles of Casein Micelles and Îºâ€Carrageenan. Journal of Food Science, 2010, 75, S255-62.	3.1	19
28	Micronutrients on the Menu: Enhancing the Quality of Food in Long-term Care for Regular, Nontherapeutic Menus. Canadian Journal of Dietetic Practice and Research, 2015, 76, 86-92.	0.6	18
29	Food Sensory Properties and the Older Adult. Journal of Texture Studies, 2016, 47, 266-276.	2.5	18
30	The dynamics of starch hydrolysis and thickness perception during oral processing. Food Research International, 2020, 134, 109275.	6.2	18
31	Modulation of Tongue Pressure According to Liquid Flow Properties in Healthy Swallowing. Journal of Speech, Language, and Hearing Research, 2019, 62, 22-33.	1.6	18
32	Changes in sensory perception of sports drinks when consumed pre, during and post exercise. Physiology and Behavior, 2011, 102, 437-443.	2.1	17
33	Glycaemic response of proso millet-based (Panicum miliaceum) products. International Journal of Food Sciences and Nutrition, 2017, 68, 873-880.	2.8	17
34	Adapting tribology for use in sensory studies on hard food: The case of texture perception in apples. Food Quality and Preference, 2020, 86, 103990.	4.6	16
35	Physical and sensory properties of regional sea salts. Food Research International, 2012, 45, 415-421.	6.2	15
36	The effect of drying and whole grain content on the pasting, physicochemical and qualitative properties of pasta. Starch/Staerke, 2013, 65, 645-652.	2.1	15

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37	Characterizing Commercial Pureed Foods: Sensory, Nutritional, and Textural Analysis. Journal of Nutrition in Gerontology and Geriatrics, 2014, 33, 179-197.	1.0	15
38	See food diet? Cultural differences in estimating fullness and intake as a function of plate size. Appetite, 2017, 117, 197-202.	3.7	15
39	Prevalence and Characteristics Associated with Modified Texture Food Use in Long Term Care: An Analysis of Making the Most of Mealtimes (M3) Project. Canadian Journal of Dietetic Practice and Research, 2019, 80, 104-110.	0.6	15
40	A Comparison of Liking of Pureed Food Between Two Groups of Older Adults. Journal of Nutrition in Gerontology and Geriatrics, 2014, 33, 198-209.	1.0	14
41	Whole grain macaroni: Flavour interactions with sodium-reduced cheese sauce. Food Research International, 2013, 53, 149-155.	6.2	13
42	Liking of soy flour muffins over time and the impact of a health claim on willingness to consume. Food Research International, 2015, 77, 491-497.	6.2	13
43	Micronutrient Food Fortification for Residential Care: A Scoping Review of Current Interventions. Journal of the American Medical Directors Association, 2016, 17, 588-595.	2.5	13
44	Single nucleotide polymorphisms in sweet, fat, umami, salt, bitter and sour taste receptor genes are associated with gustatory function and taste preferences in young adults. Nutrition Research, 2021, 85, 40-46.	2.9	13
45	The Effect of Varying Ingredient Composition on the Sensory and Nutritional Properties of a Pureed Meat and Vegetable. Journal of Nutrition in Gerontology and Geriatrics, 2014, 33, 229-248.	1.0	12
46	Sensory characterization during repeated ingestion of smallâ€•molecularâ€•weight phenolic acids. Journal of the Science of Food and Agriculture, 2016, 96, 513-521.	3.5	12
47	Keeping Consumers Safe: Food Providers' Perspectives on Pureed Food. Journal of Nutrition in Gerontology and Geriatrics, 2014, 33, 160-178.	1.0	11
48	Intake and Factors Associated with Consumption of Pureed Food in Long Term Care: An Analysis of Making the Most of Mealtimes (M3) Project. Journal of Nutrition in Gerontology and Geriatrics, 2018, 37, 59-81.	1.0	11
49	Impact of Structure Modification on Texture of a Soymilk and Cow's Milk Gel Assessed Using the <scp>N</scp>apping Procedure. Journal of Texture Studies, 2013, 44, 238-246.	2.5	10
50	A comparison of sensory properties of artisanal style and industrially processed gluten free breads. International Journal of Gastronomy and Food Science, 2016, 3, 38-46.	3.0	10
51	Diet quality is associated with malnutrition and low calf circumference in Canadian long-term care residents. BMC Nutrition, 2019, 5, 57.	1.6	10
52	Assessment of Important Sensory Attributes of Millet Based Snacks and Biscuits. Journal of Food Science, 2016, 81, S1203-9.	3.1	9
53	Effect of Micronutrient Powder Addition on Sensory Properties of Foods for Older Adults. Journal of Food Science, 2017, 82, 2448-2455.	3.1	9
54	Exploring the use of rapid profiling techniques for use in older adult populations. Food Quality and Preference, 2017, 62, 199-207.	4.6	8

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55	Comparing preferred attribute elicitation to trained panelists' evaluations using a novel food product. Journal of Sensory Studies, 2017, 32, e12300.	1.6	8
56	Nutrition in Disguise: Effects of Food Neophobia, Healthy Eating Interests and Provision of Health Information on Liking and Perceptions of Nutrient-Dense Foods in Older Adults. Foods, 2021, 10, 60.	4.3	8
57	Hospital Food Experience Questionnaire (HFEQ): Reliable, valid and predicts food intake in adult patients. Clinical Nutrition, 2021, 40, 4011-4021.	5.0	7
58	Application of a Texture Analyzer friction rig to evaluate complex texture attributes in apples. Postharvest Biology and Technology, 2022, 186, 111820.	6.0	7
59	Understanding relations between rheology, tribology, and sensory perception of modified texture foods. Journal of Texture Studies, 2022, 53, 327-344.	2.5	7
60	USE OF A PANEL KNOWLEDGEABLE IN MATERIAL SCIENCE TO STUDY SENSORY PERCEPTION OF TEXTURE. Journal of Texture Studies, 2011, 42, 309-318.	2.5	6
61	Ingredients for Success: Strategies to Support Local Food Use in Health Care Institutions. Canadian Journal of Dietetic Practice and Research, 2018, 79, 113-117.	0.6	6
62	Effect of variety, soil fertility status and agronomic treatments on carrot mineral and phytochemical composition and consumer liking of flavor traits. Journal of the Science of Food and Agriculture, 2019, 99, 5457-5474.	3.5	6
63	Putting quality food on the tray: Factors associated with patientsâ€™ perceptions of the hospital food experience. Journal of Human Nutrition and Dietetics, 2021, , .	2.5	5
64	Descriptive analysis of a new proso millet product. International Journal of Gastronomy and Food Science, 2017, 8, 14-18.	3.0	4
65	Planning Micronutrient-Dense Menus in Ontario Long-Term Care Homes: Strategies and Challenges. Canadian Journal of Dietetic Practice and Research, 2020, 81, 198-203.	0.6	4
66	An Acceptability Trial of Desiccated Beef Liver and Meat Powder as Potential Fortifiers of Complementary Diets of Young Children in Indonesia. Journal of Food Science, 2017, 82, 2206-2212.	3.1	3
67	Investigations of the effects of the nonâ€darkening seed coat trait coded by the recessive jj alleles on agronomic, sensory, and cooking characteristics in pinto beans. Crop Science, 2021, 61, 1843-1863.	1.8	3
68	Investigating the patient food experience: Understanding hospital staffs' perspectives on what leads to quality food provision in Ontario hospitals. Journal of Human Nutrition and Dietetics, 2022, 35, 980-994.	2.5	3
69	Creating foods for older adults: Emotional responses and liking of microwaveâ€assisted thermal sterilization processed meals. Journal of Food Science, 2022, 87, 3173-3189.	3.1	3
70	Fiber Addition to Cereal Based Foods: Effects on Sensory Properties. Food Engineering Series, 2020, , 419-435.	0.7	0
71	Apple flavor and its effects on sensory characteristics and consumer preference. Journal of Sensory Studies, 0, , .	1.6	0