

Lisa M Duizer

List of Publications by Year in descending order

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Version: 2024-02-01

71
papers

1,760
citations

304743

22
h-index

315739

38
g-index

74
all docs

74
docs citations

74
times ranked

1944
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigating the patient food experience: Understanding hospital staffs' perspectives on what leads to quality food provision in Ontario hospitals. <i>Journal of Human Nutrition and Dietetics</i> , 2022, 35, 980-994.	2.5	3
2	Application of a Texture Analyzer friction rig to evaluate complex texture attributes in apples. <i>Postharvest Biology and Technology</i> , 2022, 186, 111820.	6.0	7
3	Understanding relations between rheology, tribology, and sensory perception of modified texture foods. <i>Journal of Texture Studies</i> , 2022, 53, 327-344.	2.5	7
4	Creating foods for older adults: Emotional responses and liking of microwave-assisted thermal sterilization processed meals. <i>Journal of Food Science</i> , 2022, 87, 3173-3189.	3.1	3
5	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. <i>Nutrition Research</i> , 2021, 85, 40-46.	2.9	13
6	Investigations of the effects of the non-darkening seed coat trait coded by the recessive <i>jj</i> alleles on agronomic, sensory, and cooking characteristics in pinto beans. <i>Crop Science</i> , 2021, 61, 1843-1863.	1.8	3
7	Putting quality food on the tray: Factors associated with patients' perceptions of the hospital food experience. <i>Journal of Human Nutrition and Dietetics</i> , 2021, , .	2.5	5
8	Hospital Food Experience Questionnaire (HFEQ): Reliable, valid and predicts food intake in adult patients. <i>Clinical Nutrition</i> , 2021, 40, 4011-4021.	5.0	7
9	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. <i>Foods</i> , 2021, 10, 60.	4.3	8
10	The dynamics of starch hydrolysis and thickness perception during oral processing. <i>Food Research International</i> , 2020, 134, 109275.	6.2	18
11	Adapting tribology for use in sensory studies on hard food: The case of texture perception in apples. <i>Food Quality and Preference</i> , 2020, 86, 103990.	4.6	16
12	Quality changes in cold pressed juices after processing by high hydrostatic pressure, ultraviolet-c light and thermal treatment at commercial regimes. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102398.	5.6	27
13	Planning Micronutrient-Dense Menus in Ontario Long-Term Care Homes: Strategies and Challenges. <i>Canadian Journal of Dietetic Practice and Research</i> , 2020, 81, 198-203.	0.6	4
14	Fiber Addition to Cereal Based Foods: Effects on Sensory Properties. <i>Food Engineering Series</i> , 2020, , 419-435.	0.7	0
15	Characterizing the Dynamic Textural Properties of Hydrocolloids in Pureed Foods—A Comparison Between TDS and TCATA. <i>Foods</i> , 2019, 8, 184.	4.3	27
16	Effect of variety, soil fertility status and agronomic treatments on carrot mineral and phytochemical composition and consumer liking of flavor traits. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5457-5474.	3.5	6
17	Prevalence and Characteristics Associated with Modified Texture Food Use in Long Term Care: An Analysis of Making the Most of Mealtimes (M3) Project. <i>Canadian Journal of Dietetic Practice and Research</i> , 2019, 80, 104-110.	0.6	15
18	Diet quality is associated with malnutrition and low calf circumference in Canadian long-term care residents. <i>BMC Nutrition</i> , 2019, 5, 57.	1.6	10

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19	Taste Sensitivity and Taste Preference Measures Are Correlated in Healthy Young Adults. <i>Chemical Senses</i> , 2019, 44, 129-134.	2.0	23
20	Modulation of Tongue Pressure According to Liquid Flow Properties in Healthy Swallowing. <i>Journal of Speech, Language, and Hearing Research</i> , 2019, 62, 22-33.	1.6	18
21	Prevalence of inadequate micronutrient intakes of Canadian long-term care residents. <i>British Journal of Nutrition</i> , 2018, 119, 1047-1056.	2.3	33
22	Sensory characteristics of liquids thickened with commercial thickeners to levels specified in the International Dysphagia Diet Standardization Initiative (IDDSI) framework. <i>Food Hydrocolloids</i> , 2018, 79, 208-217.	10.7	57
23	Ingredients for Success: Strategies to Support Local Food Use in Health Care Institutions. <i>Canadian Journal of Dietetic Practice and Research</i> , 2018, 79, 113-117.	0.6	6
24	Intake and Factors Associated with Consumption of Pureed Food in Long Term Care: An Analysis of Making the Most of Mealtimes (M3) Project. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2018, 37, 59-81.	1.0	11
25	Challenges to assumptions regarding oral shear rate during oral processing and swallowing based on sensory testing with thickened liquids. <i>Food Hydrocolloids</i> , 2018, 84, 173-180.	10.7	51
26	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. <i>Nutrients</i> , 2018, 10, 990.	4.1	36
27	Descriptive analysis of a new proso millet product. <i>International Journal of Gastronomy and Food Science</i> , 2017, 8, 14-18.	3.0	4
28	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. <i>BMC Geriatrics</i> , 2017, 17, 15.	2.7	47
29	Glycaemic response of proso millet-based (<i>Panicum miliaceum</i>) products. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 873-880.	2.8	17
30	Chemical and Physical Characteristics of Proso Millet (<i>Panicum miliaceum</i>)-Based Products. <i>Cereal Chemistry</i> , 2017, 94, 357-362.	2.2	24
31	Effect of Micronutrient Powder Addition on Sensory Properties of Foods for Older Adults. <i>Journal of Food Science</i> , 2017, 82, 2448-2455.	3.1	9
32	Exploring the use of rapid profiling techniques for use in older adult populations. <i>Food Quality and Preference</i> , 2017, 62, 199-207.	4.6	8
33	An Acceptability Trial of Desiccated Beef Liver and Meat Powder as Potential Fortifiers of Complementary Diets of Young Children in Indonesia. <i>Journal of Food Science</i> , 2017, 82, 2206-2212.	3.1	3
34	Comparing preferred attribute elicitation to trained panelists' evaluations using a novel food product. <i>Journal of Sensory Studies</i> , 2017, 32, e12300.	1.6	8
35	See food diet? Cultural differences in estimating fullness and intake as a function of plate size. <i>Appetite</i> , 2017, 117, 197-202.	3.7	15
36	Prevalence and Determinants of Poor Food Intake of Residents Living in Long-Term Care. <i>Journal of the American Medical Directors Association</i> , 2017, 18, 941-947.	2.5	82

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37	Effect of hydrocolloid type on texture of pureed carrots: Rheological and sensory measures. <i>Food Hydrocolloids</i> , 2017, 63, 478-487.	10.7	89
38	Nutritional quality of regular and pureed menus in Canadian long term care homes: an analysis of the Making the Most of Mealtimes (M3) project. <i>BMC Nutrition</i> , 2017, 3, 80.	1.6	37
39	Sensory characterization during repeated ingestion of small-molecular-weight phenolic acids. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 513-521.	3.5	12
40	Assessment of Important Sensory Attributes of Millet Based Snacks and Biscuits. <i>Journal of Food Science</i> , 2016, 81, S1203-9.	3.1	9
41	Micronutrient Food Fortification for Residential Care: A Scoping Review of Current Interventions. <i>Journal of the American Medical Directors Association</i> , 2016, 17, 588-595.	2.5	13
42	Food Sensory Properties and the Older Adult. <i>Journal of Texture Studies</i> , 2016, 47, 266-276.	2.5	18
43	A comparison of sensory properties of artisanal style and industrially processed gluten free breads. <i>International Journal of Gastronomy and Food Science</i> , 2016, 3, 38-46.	3.0	10
44	Micronutrients on the Menu: Enhancing the Quality of Food in Long-term Care for Regular, Nontherapeutic Menus. <i>Canadian Journal of Dietetic Practice and Research</i> , 2015, 76, 86-92.	0.6	18
45	Liking of soy flour muffins over time and the impact of a health claim on willingness to consume. <i>Food Research International</i> , 2015, 77, 491-497.	6.2	13
46	Variation in the TAS1R2 Gene, Sweet Taste Perception and Intake of Sugars. <i>Journal of Nutrigenetics and Nutrigenomics</i> , 2015, 8, 81-90.	1.3	76
47	The morphology of salt crystals affects the perception of saltiness. <i>Food Research International</i> , 2015, 76, 675-681.	6.2	53
48	What Do Consumers Think of Pureed Food? Making the Most of the Indistinguishable Food. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2014, 33, 139-159.	1.0	37
49	In-House Pureed Food Production in Long-Term Care: Perspectives of Dietary Staff and Implications for Improvement. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2014, 33, 210-228.	1.0	24
50	A Comparison of Liking of Pureed Food Between Two Groups of Older Adults. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2014, 33, 198-209.	1.0	14
51	Keeping Consumers Safe: Food Providers' Perspectives on Pureed Food. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2014, 33, 160-178.	1.0	11
52	Characterizing Commercial Pureed Foods: Sensory, Nutritional, and Textural Analysis. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2014, 33, 179-197.	1.0	15
53	The Effect of Varying Ingredient Composition on the Sensory and Nutritional Properties of a Pureed Meat and Vegetable. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2014, 33, 229-248.	1.0	12
54	Making the Most of Mealtimes (M3): Grounding Mealtime Interventions With a Conceptual Model. <i>Journal of the American Medical Directors Association</i> , 2014, 15, 158-161.	2.5	70

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55	Change in Color and Volatile Composition of Skim Milk Processed with Pulsed Electric Field and Microfiltration Treatments or Heat Pasteurization. <i>Foods</i> , 2014, 3, 250-268.	4.3	29
56	Effect of drying profile and whole grain content on flavour and texture of pasta. <i>Journal of Cereal Science</i> , 2013, 58, 82-88.	3.7	28
57	The effect of drying and whole grain content on the pasting, physicochemical and qualitative properties of pasta. <i>Starch/Staerke</i> , 2013, 65, 645-652.	2.1	15
58	Genetic Variation in Putative Salt Taste Receptors and Salt Taste Perception in Humans. <i>Chemical Senses</i> , 2013, 38, 137-145.	2.0	81
59	Whole grain macaroni: Flavour interactions with sodium-reduced cheese sauce. <i>Food Research International</i> , 2013, 53, 149-155.	6.2	13
60	Impact of Structure Modification on Texture of a Soymilk and Cow's Milk Gel Assessed Using the Mapping Procedure. <i>Journal of Texture Studies</i> , 2013, 44, 238-246.	2.5	10
61	Body Fat, Sweetness Sensitivity, and Preference: Determining the Relationship. <i>Canadian Journal of Dietetic Practice and Research</i> , 2012, 73, 45-48.	0.6	25
62	Physical and sensory properties of regional sea salts. <i>Food Research International</i> , 2012, 45, 415-421.	6.2	15
63	Influence of phenolic acid content on sensory perception of bread and crackers made from red or white wheat. <i>Journal of Cereal Science</i> , 2012, 56, 181-188.	3.7	53
64	Sensory Evaluation of Sodium Chloride-Containing Water-in-Oil Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4005-4011.	5.2	22
65	Changes in sensory perception of sports drinks when consumed pre, during and post exercise. <i>Physiology and Behavior</i> , 2011, 102, 437-443.	2.1	17
66	USE OF A PANEL KNOWLEDGEABLE IN MATERIAL SCIENCE TO STUDY SENSORY PERCEPTION OF TEXTURE. <i>Journal of Texture Studies</i> , 2011, 42, 309-318.	2.5	6
67	Sensory Characteristics and Consumer Acceptance of Bread and Cracker Products Made from Red or White Wheat. <i>Journal of Food Science</i> , 2011, 76, S337-46.	3.1	32
68	Perceived Creaminess and Viscosity of Aggregated Particles of Casein Micelles and Carrageenan. <i>Journal of Food Science</i> , 2010, 75, S255-62.	3.1	19
69	Addition of Soluble Soybean Polysaccharides to Dairy Products as a Source of Dietary Fiber. <i>Journal of Food Science</i> , 2010, 75, C478-84.	3.1	37
70	A review of acoustic research for studying the sensory perception of crisp, crunchy and crackly textures. <i>Trends in Food Science and Technology</i> , 2001, 12, 17-24.	15.1	192
71	Apple flavor and its effects on sensory characteristics and consumer preference. <i>Journal of Sensory Studies</i> , 0, , .	1.6	0