

List of publications for Per Bruun Brockhoff, March 2017. (130 listed items)

Software: (5)

1. Christensen, R. H. B. & **P. B. Brockhoff** (2015). sensR---An R-package for sensory discrimination package version 1.4-5. <https://cran.r-project.org/web/packages/sensR/>
2. Alexandra Kuznetsova, **Per Bruun Brockhoff** and Rune Haubo Bojesen Christensen (2015). lmerTest: Tests for random and fixed effects for linear mixed effect models (lmer objects of lme4 package).. R package version 2.0-29. <https://cran.r-project.org/web/packages/lmerTest/>
3. Alexandra Kuznetsova, **Per Bruun Brockhoff** and Rune Haubo Bojesen Christensen (2014). SensMixed: Mixed effects modelling for sensory and consumer data. R package version 2.0-8. <http://cran.at.r-project.org/web/packages/SensMixed/>
4. PanelCheck, Open source software for sensory profile data, www.panelcheck.com
5. ConsumerCheck, Open source software for sensory and consumer data, <http://consumercheck.co/>

Dissertations: (2)

6. **Brockhoff, P.M.** (1991). *Gibbs Fields and Consistency of a Class of Estimators using Large Deviations*. Masters thesis, Department of Theoretical Statistics, University of Aarhus, Denmark.
7. **Brockhoff, P.M.** (1994). *Statistical Analysis of Sensory Data*. Ph.D. thesis, Dept. of Mathematics and Physics, Royal Veterinary and Agricultural University, Copenhagen, Denmark.

Books: (4)

8. T. Næs, **P.B. Brockhoff** and O. Tomic, (2010). *Statistics for Sensory and Consumer Science*, John Wiley & Sons.
9. J.C.W. Rayner, D.J. Best, **P.B. Brockhoff** and G.D. Rayner.(2005). *Nonparametrics for Sensory Science: A More Informative Approach*, Blackwell Publishing, USA.
10. **Brockhoff, PB**, Møller, JK, Andersen, EW, Bacher, P & Christiansen, LE (2017) Introduction to Statistics - eBook, 400pp. Available from: <https://02402.compute.dtu.dk/enotes/book-IntroStatistics> and lix eBook portal (<https://www.lix.com/en/>).
11. **Brockhoff, PB** (2015) Analysis of correlated Data: Mixed Linear Models - eBook, 400pp. Available from: <http://02429.compute.dtu.dk/enote/>

Refereed journal papers: (89, in reverse chronology 2017 - 1993)

12. Birot, S., Madsen C.B., Kruizinga A.G., Christensen T., Crépet A., **Brockhoff, P.B.** (2017). Grouping food consumption data for use in food allergen risk assessment. *Journal of Food Composition and Analysis*, in press.
13. Kuznetsova, A., **Brockhoff, P. B.**, Christensen, R. H. B. (2017). lmerTest package: Tests in Linear Mixed Effects Models. *Journal of Statistical Software*, in press.
14. **Brockhoff, PB**, Amorim, IDS, Kuznetsova, A, Bech, S & de Lima, RR (2016). Delta-tilde interpretation of standard linear mixed model results. *Food Quality and Preference*, 49, 129-139.
15. Perez Mata M, Ahmed-Kristensen S, **Brockhoff PB**, Yanagisawa H. (2016). Investigating the influence of product perception and geometric features. *Research in Engineering Design*, 1-23.
16. Aaslyng, Margit D. and Broge, Eva Honnens De Lichtenberg and **Brockhoff, Per B.** and Christensen, Rune Haubo B. (2016). The effect of skatole and androstenone on consumer response towards fresh pork from m.

- longissimus thoracis et lumborum and m. semimembranosus. *Meat Science*, 116, 174-185.
17. Mielby, Line H. and Andersen, Barbara Vad and Jensen, Sidsel and Kildegaard, Heidi and Kuznetsova, Alexandra and Eggers, Nina and **Brockhoff, Per B.** and Byrne, Derek V. (2016). Changes in sensory characteristics and their relation with consumers' liking, wanting and sensory satisfaction: Using dietary fibre and lime flavour in Stevia rebaudiana sweetened fruit beverages. *Food Research International*, 82, 14-21.
 18. Haugaard, P, Stancu, CM, **Brockhoff, PB**, Thorsdottir, I & Lähteenmäki, L. (2016). Determinants of meal satisfaction in a workplace environment. *Appetite*, 105, 195-203.
 19. Haugaard, P., **Brockhoff, P. B.**, & Lahteenmaki, L. (2016). Objective measures of meal variety lacking association with consumers' perception of variety with self-selected buffet meals at work. *Food Quality and Preference*, 51, 123-129.
 20. **Brockhoff, P. B.**, Amorim, I. D. S., Kuznetsova, A., Bech, S., & de Lima, R. R. (2016). Delta-tilde interpretation of standard linear mixed model results. *Food Quality and Preference*, 49, 129-139.
 21. Aaslyng, MD, Broge, EHL, **Brockhoff, PB** and Christensen, RH. (2015). The effect of skatole and androstenone on consumer response towards streaky bacon and pork belly roll. *Meat Science*, 110, 52-61.
 22. Welling SH, Clemmensen LKH, Buckley ST, Hovgaard L, **Brockhoff PB**, Refsgaard HHF. (2015). In silico modelling of permeation enhancement potency in Caco-2 monolayers based on molecular descriptors and random forest. *European Journal of Pharmaceutics and Biopharmaceutics*, 94, 152-159.
 23. **Brockhoff, P. B.**, Schlich, P., & Skovgaard, I. (2015). Taking individual scaling differences into account by analyzing profile data with the Mixed Assessor Model. *Food Quality and Preference*, 39, 156-166.
 24. Romano, R., Næs, T. and **Brockhoff, P.B.** (2015). Combining analysis of variance and three-way factor analysis methods for studying additive and multiplicative effects in sensory panel data. *Journal of Chemometrics*. Vol. 29, No. 1, p. 29-37.
 25. Kuznetsova, A., Christensen, R.H.B., Bavay, C. and **Brockhoff, P.B.** (2015). Automated mixed ANOVA modeling of sensory and consumer data. *Food Quality and Preference* 40, 31-38
 26. Biloft-Jensen, A. P., Hjort, M. F., Trolle, E., Christensen, T., **Brockhoff, P. B.**, Andersen, L. F., Tetens, I. Matthiessen, J. (2014). Comparison of estimated energy intake in children using a Web-based Dietary Assessment Software with accelerometer-estimated energy expenditure in children. *Food & Nutrition Research*, 57
 27. Christensen, R. H. B., Ennis, J. M., Ennis, D. M., & **Brockhoff, P. B.** (2014). Paired preference data with a no-preference option – Statistical tests for comparison with placebo data. *Food Quality and Preference*, 32, 48-55.
 28. Peltier, C., **Brockhoff, P. B.**, Visalli, M., & Schlich, P. (2014). The MAM-CAP table: A new tool for monitoring panel performances. *Food Quality and Preference*, 32(Part A), 24-27.
 29. Bavay, C., **Brockhoff, P. B.**, Kuznetsova, A., Maître, I., Mehinagic, E., & Symoneaux, R. (2014). Consideration of sample heterogeneity and in-depth analysis of individual differences in sensory analysis. *Food Quality and Preference*, 32, 126-131.
 30. Rothausen, B. W., Matthiessen, J., Andersen, L. F., **Brockhoff, P. B.**, & Tetens, I. (2013). Dietary patterns on weekdays and weekend days in 4–14-year-old Danish children. *British Journal of Nutrition*, 109(9), 1704-1713.

31. Biloft-Jensen, A., Bysted, A., Trolle, E., Christensen, T., Knuthsen, P., Damsgaard, C.T., Andersen, L.F., **Brockhoff, P.B.** and Tetens, I. (2013). Evaluation of Web-based Dietary Assessment Software for Children: comparing reported fruit, juice and vegetable intakes with plasma carotenoid concentration and school lunch observations. *British Journal of Nutrition*, 110(1), 186–195.
32. Kotwa, E. K., Jørgensen, B. M., **Brockhoff, P. B.**, & Frosch, S. (2013). Automatic scatter detection in fluorescence landscapes by means of spherical principal component analysis. *Journal of Chemometrics*, 27(1-2), 3-11.
33. Cecile Bavay, Ronan Symoneaux, Isabelle Maitre, Alexandra Kuznetsova, **Per Bruun Brockhoff**, Emira Mehinagic (2013). Adaptation of a sensory evaluation methodology for variable products: a study on apples. *Postharvest Biology and Technology*, Vol. 77, 67-74.
34. Christensen, R. H. B., & **Brockhoff, P. B.** (2013). Analysis of sensory ratings data with cumulative link models. *Journal de la Societe Francaise de Statistique & Revue de Statistique Appliquee*, 154(3), 58-79.
35. Christensen, R. H. B., H.-S. Lee and **P. B. Brockhoff** (2012). Estimation of the Thurstonian model for the 2-AC protocol. *Food Quality and Preference*. 24(1), 119-128.
36. Dehlholm, C., **Brockhoff, P.B.** and Bredie, W.L.P.(2012). Confidence ellipses: A variation based on parametric bootstrapping applicable on Multiple Factor Analysis results for rapid graphical evaluation. *Food Quality and Preference*, Vol. 26, No. 2, 2012, p. 278-280.
37. Dehlholm, C., **Brockhoff, P.B.**, Meinert, L., Aaslyng, M.D. and Bredie, W.L.P.(2012). Rapid descriptive sensory methods – Comparison of Free Multiple Sorting, Partial Napping, Napping, Flash Profiling and conventional profiling. *Food Quality and Preference*, Vol. 26, No. 2, 2012, p. 267-277.
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40. Christensen, R.H.B. Cleaver, G. and **Brockhoff, P.B.** (2011). Statistical and Thurstonian models for the A-not A protocol with and without sureness, *Food Quality and Preference*, 22(6), 542-54.
41. Frølich, A. Bellows, J Nielsen, B.F., **Brockhoff, P.B.** and Hefford, M. (2010). Effective population management practices in diabetes care - an observational study. *BMC Health Services Research* 10:277.
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43. **Brockhoff, P.B.** and Christensen, R.H.B. (2010). Thurstonian models for sensory discrimination tests as generalized linear models. *Food Quality and Preference* 21(3), 330-338.
44. Christensen, R.H.B. and **Brockhoff, P.B.** (2009). Estimation and inference in the same-different test. *Food Quality and Preference* 20(7), 514-524.

45. L. Meinert, K. Tikk, M. Tikk, **P. B. Brockhoff**, W.L.P. Bredie, C. Bjerregaard, M. D. Aaslyng (2009), Flavour development in pork. Influence of flavour precursor concentrations in longissimus dorsi from pigs with different raw meat qualities. *Meat Science* 81(1), 255–262.
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49. Jensen, B. F., **Brockhoff, P. B.**, Vind, C., Padkjær, S. B., Refsgaard, H. H. (2007), In Silico Classification of Solubility using Binary k-Nearest Neighbor and Physical-Chemical Descriptors., *QSAR & Combinatorial Science*, vol. 26(4), 452-459.
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54. Hornbæk, T., **Brockhoff, P. B.**, Siegumfeldt, H., Budde, B. B. (2006), Two sub-populations of *Listeria monocytogenes* occur at sub-inhibitory concentrations of leucocins 4010 and nisin., *Applied and Environmental Microbiology*, 72 (2) 1631-1638.
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76. Refsgaard, H.H.F., **Brockhoff, P.B.** and Jensen B. (2000). Free polyunsaturated acids cause sensory deterioration of salmon during frozen storage. *J. Agric. Food Chem.* 48(8), 3280-3285.
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89. **Brockhoff, P.M.** (1998b) Growth curve modelling. *Food Quality and Preference* **9**(3), 91-93.
90. **Brockhoff, P.B.** (1998c). Discussion Contribution. *Food Quality and Preference* **9**(3), 160-162.
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In proceedings/abstracts/other: (30)

101. Claus Thorn Ekstrøm, Ernst Hansen og **Per Bruun Brockhoff**, 5/11 2016. Statistik i gymnasiet. *BLOG indlæg*.
102. Claus Thorn Ekstrøm og **Per Bruun Brockhoff**, 24/4 2016. Polemikken om p-værdier. *BLOG indlæg*.
103. Claus Thorn Ekstrøm og **Per Bruun Brockhoff**. Balladen om p-værdier, 11/5 2016. *Synspunkt Aktuel Naturvidenskab*.
104. Ekstrøm, CT, Hansen E, **Brockhoff PB** (2017). Statistik i gymnasiet. *LMFK-Bladet and other places*
105. **Brockhoff PB**, Hansen E, Ekstrøm, CT (2017) Brugen af R2 i gymnasiet. *LMFK-Bladet and other places*.
106. **Brockhoff, PB**, Ekstrøm, CT, and Hansen E. (2017). Lineær Regression: Lidt Mere Tekniske Betragtninger Om R2 Og et Godt Alternativ. *LMFK-Bladet and other places*.
107. Welling SH, Refsgaard HHH, Clemmensen LKH, **Brockhoff PB**. (2016) Forest Floor Visualizations of Random Forests, arXiv preprint arXiv:1605.09196. (25 pages)
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