

# C De Graaf

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

97  
papers

5,513  
citations

42  
h-index

73  
g-index

100  
ext. papers

5,996  
ext. citations

4.7  
avg, IF

5.35  
L-index

#	Paper	IF	Citations
97	Food preferences and intake in a population of Dutch individuals with self-reported smell loss: An online survey. <i>Food Quality and Preference</i> , <b>2020</b> , 79, 103771	5.8	13
96	Chemosensory perception and food preferences in colorectal cancer patients undergoing adjuvant chemotherapy. <i>Clinical Nutrition ESPEN</i> , <b>2020</b> , 40, 242-251	1.3	0
95	Combinations of vegetables can be more accepted than individual vegetables. <i>Food Quality and Preference</i> , <b>2019</b> , 72, 147-158	5.8	9
94	Low reported taste function is associated with low preference for high protein products in advanced oesophagogastric cancer patients undergoing palliative chemotherapy. <i>Clinical Nutrition</i> , <b>2019</b> , 38, 472-475	5.9	6
93	Taste and smell perception and quality of life during and after systemic therapy for breast cancer. <i>Breast Cancer Research and Treatment</i> , <b>2018</b> , 170, 27-34	4.4	27
92	Sweet taste exposure and the subsequent acceptance and preference for sweet taste in the diet: systematic review of the published literature. <i>American Journal of Clinical Nutrition</i> , <b>2018</b> , 107, 405-419	7	47
91	Altered food preferences and chemosensory perception during chemotherapy in breast cancer patients: A longitudinal comparison with healthy controls. <i>Food Quality and Preference</i> , <b>2018</b> , 63, 135-143	5.8	17
90	The role of smell, taste, flavour and texture cues in the identification of vegetables. <i>Appetite</i> , <b>2018</b> , 121, 69-76	4.5	9
89	Sweetness but not sourness enhancement increases acceptance of cucumber and green capsicum purees in children. <i>Appetite</i> , <b>2018</b> , 131, 100-107	4.5	8
88	Comparison of oro-sensory exposure duration and intensity manipulations on satiation. <i>Physiology and Behavior</i> , <b>2017</b> , 176, 76-83	3.5	37
87	Comparison of Rate-All-That-Apply (RATA) and Descriptive sensory Analysis (DA) of model double emulsions with subtle perceptual differences. <i>Food Quality and Preference</i> , <b>2017</b> , 56, 55-68	5.8	32
86	Does low-energy sweetener consumption affect energy intake and body weight? A systematic review, including meta-analyses, of the evidence from human and animal studies. <i>International Journal of Obesity</i> , <b>2016</b> , 40, 381-94	5.5	206
85	Descriptive sensory profiling of double emulsions with gelled and non-gelled inner water phase. <i>Food Research International</i> , <b>2016</b> , 85, 215-223	7	27
84	Influence of Stimulus Properties and Sensory Task Instructions on Oral Processing Behavior of Liquid Stimuli. <i>Journal of Texture Studies</i> , <b>2016</b> , 47, 49-57	3.6	7
83	Application and validation of the Feeding Infants: Behaviour and Facial Expression Coding System (FIBFECS) to assess liking and wanting in infants at the time of complementary feeding. <i>Food Quality and Preference</i> , <b>2016</b> , 48, 228-237	5.8	14
82	Developing a novel tool to assess liking and wanting in infants at the time of complementary feeding: The Feeding Infants: Behaviour and Facial Expression Coding System (FIBFECS). <i>Food Quality and Preference</i> , <b>2016</b> , 48, 238-250	5.8	12
81	Taste intensities of ten vegetables commonly consumed in the Netherlands. <i>Food Research International</i> , <b>2016</b> , 87, 34-41	7	16

80	Physical and sensory characterizations of oral coatings of oil/water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 5789-95	5.7	19
79	To like or not to like: neural substrates of subjective flavor preferences. <i>Behavioural Brain Research</i> , <b>2014</b> , 269, 128-37	3.4	22
78	Satiety and energy intake after single and repeated exposure to gel-forming dietary fiber: post-ingestive effects. <i>International Journal of Obesity</i> , <b>2014</b> , 38, 794-800	5.5	32
77	Texture and savoury taste influences on food intake in a realistic hot lunch time meal. <i>Appetite</i> , <b>2013</b> , 60, 180-186	4.5	76
76	Oral processing characteristics of solid savoury meal components, and relationship with food composition, sensory attributes and expected satiation. <i>Appetite</i> , <b>2013</b> , 60, 208-219	4.5	146
75	Repeated consumption of a large volume of liquid and semi-solid foods increases ad libitum intake, but does not change expected satiety. <i>Appetite</i> , <b>2012</b> , 59, 419-24	4.5	31
74	The role and requirements of digestible dietary carbohydrates in infants and toddlers. <i>European Journal of Clinical Nutrition</i> , <b>2012</b> , 66, 765-79	5.2	32
73	Learning about the energy density of liquid and semi-solid foods. <i>International Journal of Obesity</i> , <b>2012</b> , 36, 1229-35	5.5	14
72	Effects of dietary fibre on subjective appetite, energy intake and body weight: a systematic review of randomized controlled trials. <i>Obesity Reviews</i> , <b>2011</b> , 12, 724-39	10.6	281
71	Appetite control: methodological aspects of the evaluation of foods. <i>Obesity Reviews</i> , <b>2010</b> , 11, 251-70	10.6	624
70	Representation of sweet and salty taste intensity in the brain. <i>Chemical Senses</i> , <b>2010</b> , 35, 831-40	4.8	64
69	Effect of salt intensity on ad libitum intake of tomato soup similar in palatability and on salt preference after consumption. <i>Chemical Senses</i> , <b>2010</b> , 35, 789-99	4.8	30
68	Acute effects of complexity in aroma composition on satiation and food intake. <i>Chemical Senses</i> , <b>2010</b> , 35, 91-100	4.8	42
67	The influence of preparation method on children's liking for vegetables. <i>Food Quality and Preference</i> , <b>2010</b> , 21, 906-914	5.8	69
66	Optimal preferred MSG concentration in potatoes, spinach and beef and their effect on intake in institutionalized elderly people. <i>Journal of Nutrition, Health and Aging</i> , <b>2009</b> , 13, 769-75	5.2	31
65	Facial expressions in school-aged children are a good indicator of 'dislikes' but not of 'likes' <i>Food Quality and Preference</i> , <b>2009</b> , 20, 620-624	5.8	77
64	Effect of viscosity on learned satiation. <i>Physiology and Behavior</i> , <b>2009</b> , 98, 60-6	3.5	62
63	Children's hard-wired aversion to pure vegetable tastes. A 'failed' flavour-nutrient learning study. <i>Appetite</i> , <b>2009</b> , 52, 528-30	4.5	56

62	Optimal preferred MSG concentration in potatoes, spinach and beef and their effect on intake in institutionalized elderly people. <i>Journal of Nutrition, Health and Aging</i> , <b>2009</b> , 13, 769	5.2	
61	The effect of viscosity on ad libitum food intake. <i>International Journal of Obesity</i> , <b>2008</b> , 32, 676-83	5.5	182
60	Sensory specific satiety and intake: the difference between nibble- and bar-size snacks. <i>Appetite</i> , <b>2008</b> , 50, 435-42	4.5	58
59	The effects of food viscosity on bite size, bite effort and food intake. <i>Physiology and Behavior</i> , <b>2008</b> , 95, 527-32	3.5	105
58	Effects of complexity and intensity on sensory specific satiety and food acceptance after repeated consumption. <i>Food Quality and Preference</i> , <b>2008</b> , 19, 349-359	5.8	48
57	Development and initial testing of an instrument to establish eating profiles of clients in nursing homes or elderly homes. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , <b>2008</b> , 27, 47-64		3
56	Gezelligheid doet eten?! <i>Tijdschrift Voor Verpleeghuisgeneeskunde</i> , <b>2007</b> , 32, 82-87		
55	Sensory influences on food choice and food intake <b>2007</b> , 30-66		4
54	Effect of family-style meals on energy intake and risk of malnutrition in dutch nursing home residents: a randomized controlled trial. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , <b>2006</b> , 61, 935-42	6.4	103
53	Nutrition Communication in General Practice. <i>Current Nutrition and Food Science</i> , <b>2006</b> , 2, 169-179	0.7	3
52	Fasting leptin and appetite responses induced by a 4-day 65%-energy-restricted diet. <i>International Journal of Obesity</i> , <b>2006</b> , 30, 122-8	5.5	45
51	Dynamic aspects of liking: post-prandial persistence of sensory specific satiety. <i>Food Quality and Preference</i> , <b>2005</b> , 16, 528-535	5.8	28
50	Sensory responses, food intake and obesity <b>2005</b> , 137-159		3
49	Perceived relevance and information needs regarding food topics and preferred information sources among Dutch adults: results of a quantitative consumer study. <i>European Journal of Clinical Nutrition</i> , <b>2004</b> , 58, 1306-13	5.2	41
48	Satiety and the control of obesity <b>2004</b> , 278-291		
47	Leptin and insulin responses to a four-day energy-deficient diet in men with different weight history. <i>International Journal of Obesity</i> , <b>2003</b> , 27, 574-81	5.5	5
46	Genetic factors as predictors of weight gain in young adult Dutch men and women. <i>International Journal of Obesity</i> , <b>2002</b> , 26, 517-28	5.5	53
45	Effects of learned flavour cues on short-term regulation of food intake in a realistic setting. <i>Physiology and Behavior</i> , <b>2002</b> , 75, 83-90	3.5	38

44	Flavor enhancement of food improves dietary intake and nutritional status of elderly nursing home residents. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , <b>2001</b> , 56, M200-5	6.4	172
43	Appraisal of 4 months' consumption of nutrient-dense foods within the daily feeding pattern of frail elderly. <i>Journal of Aging and Health</i> , <b>2001</b> , 13, 200-16	2.6	8
42	Health effect of improved meal ambiance in a Dutch nursing home: a 1-year intervention study. <i>Preventive Medicine</i> , <b>2001</b> , 32, 416-23	4.3	107
41	Differences in health and taste attitudes and reported behaviour among Finnish, Dutch and British consumers: a cross-national validation of the Health and Taste Attitude Scales (HTAS). <i>Appetite</i> , <b>2001</b> , 37, 33-45	4.5	162
40	Influence of health and taste attitudes on consumption of low- and high-fat foods. <i>Food Quality and Preference</i> , <b>2001</b> , 12, 75-82	5.8	94
39	Determinants of macronutrient intake in elderly people. <i>European Journal of Clinical Nutrition</i> , <b>2000</b> , 54 Suppl 3, S70-6	5.2	36
38	Effect of dietary supplements and physical exercise on sensory perception, appetite, dietary intake and body weight in frail elderly subjects. <i>British Journal of Nutrition</i> , <b>2000</b> , 83, 605-13	3.6	40
37	Short-term regulation of food intake in children, young adults and the elderly. <i>European Journal of Clinical Nutrition</i> , <b>2000</b> , 54, 239-46	5.2	42
36	Short- and long-term effects of changes in pleasantness on food intake. <i>Appetite</i> , <b>2000</b> , 34, 253-60	4.5	63
35	Effects of variety and repeated in-home consumption on product acceptance. <i>Appetite</i> , <b>2000</b> , 35, 113-9	4.5	101
34	Authors' Response to Commentary. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , <b>1999</b> , 54, B334-B335	6.4	0
33	Determinants of salt use in cooked meals in The Netherlands: attitudes and practices of food preparers. <i>European Journal of Clinical Nutrition</i> , <b>1999</b> , 53, 388-94	5.2	17
32	Impaired sensory functioning in elders: the relation with its potential determinants and nutritional intake. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , <b>1999</b> , 54, B324-31	6.4	82
31	Palatability affects satiation but not satiety. <i>Physiology and Behavior</i> , <b>1999</b> , 66, 681-8	3.5	121
30	Sweetness intensity and pleasantness in children, adolescents, and adults. <i>Physiology and Behavior</i> , <b>1999</b> , 67, 513-20	3.5	127
29	Functional biochemical and nutrient indices in frail elderly people are partly affected by dietary supplements but not by exercise. <i>Journal of Nutrition</i> , <b>1999</b> , 129, 2028-36	4.1	45
28	A comparison of the effect of free access to reduced fat products or their full fat equivalents on food intake, body weight, blood lipids and fat-soluble antioxidants levels and haemostasis variables. <i>European Journal of Clinical Nutrition</i> , <b>1998</b> , 52, 389-95	5.2	45
27	Food choice and fat intake of adolescents and adults: associations of intakes within social networks. <i>Preventive Medicine</i> , <b>1998</b> , 27, 645-56	4.3	145

26	Energy and fat compensation during long-term consumption of reduced fat products. <i>Appetite</i> , <b>1997</b> , 29, 305-23	4.5	20
25	A long-term study on the effect of spontaneous consumption of reduced fat products as part of a normal diet on indicators of health. <i>International Journal of Food Sciences and Nutrition</i> , <b>1997</b> , 48, 19-29	3.7	16
24	Family resemblance in fat intake in The Netherlands. <i>European Journal of Clinical Nutrition</i> , <b>1997</b> , 51, 793-9	5.2	44
23	Psychophysical and psychohedonic functions of four common food flavours in elderly subjects. <i>Chemical Senses</i> , <b>1996</b> , 21, 293-302	4.8	70
22	Effects of weight and energy content of preloads on subsequent appetite and food intake. <i>Appetite</i> , <b>1996</b> , 26, 139-51	4.5	54
21	Long-term effects of consumption of full-fat or reduced-fat products in healthy non-obese volunteers: assessment of energy expenditure and substrate oxidation. <i>Metabolism: Clinical and Experimental</i> , <b>1996</b> , 45, 1004-10	12.7	25
20	Effect of sucrose in breakfast items on pleasantness and food intake in the elderly. <i>Physiology and Behavior</i> , <b>1996</b> , 60, 1453-62	3.5	54
19	Energy expenditure and physical activity in subjects consuming full-or reduced-fat products as part of their normal diet. <i>British Journal of Nutrition</i> , <b>1996</b> , 76, 785-95	3.6	27
18	Short-term effects of high-fat and low-fat/high-SPE croissants on appetite and energy intake at three deprivation periods. <i>Physiology and Behavior</i> , <b>1995</b> , 57, 377-83	3.5	15
17	Social facilitation of food intake is mediated by meal duration. <i>Physiology and Behavior</i> , <b>1995</b> , 58, 551-8	3.5	89
16	Family resemblance in beliefs, attitudes and intentions towards consumption of 20 foods; a study among three generations of women. <i>Appetite</i> , <b>1995</b> , 25, 201-6	4.5	19
15	Short-term satiating effect of the fat replacer sucrose polyester (SPE) in man. <i>British Journal of Nutrition</i> , <b>1995</b> , 74, 569-85	3.6	17
14	Resistant starch has little effect on appetite, food intake and insulin secretion of healthy young men. <i>European Journal of Clinical Nutrition</i> , <b>1995</b> , 49, 532-41	5.2	43
13	Sensory perception and pleasantness of food flavors in elderly subjects. <i>Journal of Gerontology</i> , <b>1994</b> , 49, P93-9		86
12	Attitudes towards high-fat foods and their low-fat alternatives: reliability and relationship with fat intake. <i>Appetite</i> , <b>1994</b> , 22, 183-96	4.5	39
11	Family resemblance in energy, fat, and cholesterol intake: a study among three generations of women. <i>Preventive Medicine</i> , <b>1994</b> , 23, 474-80	4.3	32
10	The effects of preloads varying in physical state and fat content on satiety and energy intake. <i>Appetite</i> , <b>1993</b> , 21, 273-86	4.5	126
9	The validity of appetite ratings. <i>Appetite</i> , <b>1993</b> , 21, 156-60	4.5	59

8	Short-term effects of different amounts of sweet and nonsweet carbohydrates on satiety and energy intake. <i>Physiology and Behavior</i> , <b>1993</b> , 54, 833-43	3.5	52
7	Short-term effects of different amounts of protein, fats, and carbohydrates on satiety. <i>American Journal of Clinical Nutrition</i> , <b>1992</b> , 55, 33-8	7	161
6	Beliefs about the satiating effect of bread with spread varying in macronutrient content. <i>Appetite</i> , <b>1992</b> , 18, 121-8	4.5	30
5	"Ratios" and "differences" in perceived sweetness intensity. <i>Perception &amp; Psychophysics</i> , <b>1988</b> , 44, 357-62		11
4	Assessment of the taste interaction between two qualitatively similar-tasting substances: a comparison between comparison rules. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , <b>1988</b> , 14, 526-38	2.6	6
3	The equiratio taste mixture model successfully predicts the sensory response to the sweetness intensity of complex mixtures of sugars and sugar alcohols. <i>Perception</i> , <b>1987</b> , 16, 615-28	1.2	13
2	Taste interaction between glucose and fructose assessed by functional measurement. <i>Perception &amp; Psychophysics</i> , <b>1987</b> , 41, 383-92		64
1	The validity of the equiratio taste mixture model investigated with sorbitol-sucrose mixtures. <i>Chemical Senses</i> , <b>1984</b> , 9, 241-248	4.8	16