

Kathrin Ohla

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1083976/publications.pdf>

Version: 2024-02-01

46
papers

2,218
citations

331670

21
h-index

243625

44
g-index

54
all docs

54
docs citations

54
times ranked

2939
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Food-pics: an image database for experimental research on eating and appetite. <i>Frontiers in Psychology</i> , 2014, 5, 617. | 2.1 | 405 |
| 2 | More Than Smell—COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020, 45, 609-622. | 2.0 | 375 |
| 3 | Non-pharmacological cognitive enhancement. <i>Neuropharmacology</i> , 2013, 64, 529-543. | 4.1 | 139 |
| 4 | Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021, 46, . | 2.0 | 119 |
| 5 | Food-Pics_Extended—An Image Database for Experimental Research on Eating and Appetite: Additional Images, Normative Ratings and an Updated Review. <i>Frontiers in Psychology</i> , 2019, 10, 307. | 2.1 | 113 |
| 6 | Higher sensitivity to sweet and salty taste in obese compared to lean individuals. <i>Appetite</i> , 2017, 111, 158-165. | 3.7 | 96 |
| 7 | Taste Quality Decoding Parallels Taste Sensations. <i>Current Biology</i> , 2015, 25, 890-896. | 3.9 | 72 |
| 8 | Hacking the Brain: Dimensions of Cognitive Enhancement. <i>ACS Chemical Neuroscience</i> , 2019, 10, 1137-1148. | 3.5 | 69 |
| 9 | Recognizing Taste: Coding Patterns Along the Neural Axis in Mammals. <i>Chemical Senses</i> , 2019, 44, 237-247. | 2.0 | 58 |
| 10 | Visual-Gustatory Interaction: Orbitofrontal and Insular Cortices Mediate the Effect of High-Calorie Visual Food Cues on Taste Pleasantness. <i>PLoS ONE</i> , 2012, 7, e32434. | 2.5 | 55 |
| 11 | Non-invasive recording from the human olfactory bulb. <i>Nature Communications</i> , 2020, 11, 648. | 12.8 | 47 |
| 12 | Time for Taste—A Review of the Early Cerebral Processing of Gustatory Perception. <i>Chemosensory Perception</i> , 2012, 5, 87-99. | 1.2 | 42 |
| 13 | Superadditive opercular activation to food flavor is mediated by enhanced temporal and limbic coupling. <i>Human Brain Mapping</i> , 2015, 36, 1662-1676. | 3.6 | 42 |
| 14 | Electrical neuroimaging reveals intensity-dependent activation of human cortical gustatory and somatosensory areas by electric taste. <i>Biological Psychology</i> , 2010, 85, 446-455. | 2.2 | 41 |
| 15 | Sex differences in chemosensation: sensory or emotional?. <i>Frontiers in Human Neuroscience</i> , 2013, 7, 607. | 2.0 | 41 |
| 16 | Feeling smart: Effects of caffeine and glucose on cognition, mood and self-judgment. <i>Physiology and Behavior</i> , 2015, 151, 629-637. | 2.1 | 41 |
| 17 | Cognitive enhancement effects of stimulants: a randomized controlled trial testing methylphenidate, modafinil, and caffeine. <i>Psychopharmacology</i> , 2021, 238, 441-451. | 3.1 | 28 |
| 18 | Circles are different: The perception of Glass patterns modulates early event-related potentials. <i>Vision Research</i> , 2005, 45, 2668-2676. | 1.4 | 27 |

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 19 | Perceived Odorâ€™Taste Congruence Influences Intensity and Pleasantness Differently. <i>Chemical Senses</i> , 2016, 41, 677-684. | 2.0 | 26 |
| 20 | Changes in Gustatory Function and Taste Preference Following Weight Loss. <i>Journal of Pediatrics</i> , 2017, 182, 120-126. | 1.8 | 26 |
| 21 | The Cortical Chronometry of Electrogustatory Event-related Potentials. <i>Brain Topography</i> , 2009, 22, 73-82. | 1.8 | 23 |
| 22 | Assessing the extent and timing of chemosensory impairments during COVID-19 pandemic. <i>Scientific Reports</i> , 2021, 11, 17504. | 3.3 | 23 |
| 23 | Chrelin modulates encoding-related brain function without enhancing memory formation in humans. <i>NeuroImage</i> , 2016, 142, 465-473. | 4.2 | 21 |
| 24 | Delta activity encodes taste information in the human brain. <i>NeuroImage</i> , 2018, 181, 471-479. | 4.2 | 20 |
| 25 | As Soon as You Taste It: Evidence for Sequential and Parallel Processing of Gustatory Information. <i>ENeuro</i> , 2018, 5, ENEURO.0269-18.2018. | 1.9 | 20 |
| 26 | A bittersweet symphony: Evidence for tasteâ€™sound correspondences without effects on taste qualityâ€™specific perception. <i>Journal of Neuroscience Research</i> , 2019, 97, 267-275. | 2.9 | 19 |
| 27 | Induced Gamma-band Activity Elicited by Visual Representation of Unattended Objects. <i>Journal of Cognitive Neuroscience</i> , 2009, 21, 42-57. | 2.3 | 18 |
| 28 | Shorter-lived neural taste representations in obese compared to lean individuals. <i>Scientific Reports</i> , 2018, 8, 11027. | 3.3 | 16 |
| 29 | Prefrontal Control Over Occipital Responses to Crossmodal Overlap Varies Across the Congruency Spectrum. <i>Cerebral Cortex</i> , 2019, 29, 3023-3033. | 2.9 | 15 |
| 30 | Durable memories and efficient neural coding through mnemonic training using the method of loci. <i>Science Advances</i> , 2021, 7, . | 10.3 | 15 |
| 31 | Early electrophysiological markers of visual awareness in the human brain. <i>NeuroImage</i> , 2007, 37, 1329-1337. | 4.2 | 14 |
| 32 | Verbal labels selectively bias brain responses to high-energy foods. <i>NeuroImage</i> , 2014, 87, 154-163. | 4.2 | 14 |
| 33 | Nonlinear response speedup in bimodal visual-olfactory object identification. <i>Frontiers in Psychology</i> , 2015, 6, 1477. | 2.1 | 14 |
| 34 | Visualâ€™Olfactory Interactions: Bimodal Facilitation and Impact on the Subjective Experience. <i>Chemical Senses</i> , 2018, 43, 329-339. | 2.0 | 14 |
| 35 | Rapid Estimation of Gustatory Sensitivity Thresholds with SIAM and QUEST. <i>Frontiers in Psychology</i> , 2017, 8, 981. | 2.1 | 12 |
| 36 | Estimation of Olfactory Sensitivity Using a Bayesian Adaptive Method. <i>Nutrients</i> , 2019, 11, 1278. | 4.1 | 12 |

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|----|---|-----|-----------|
| 37 | A new gustometer: Template for the construction of a portable and modular stimulator for taste and lingual touch. Behavior Research Methods, 2019, 51, 2733-2747. | 4.0 | 11 |
| 38 | Superadditive and Subadditive Neural Processing of Dynamic Auditory-Visual Objects in the Presence of Congruent Odors. Chemical Senses, 2018, 43, 35-44. | 2.0 | 10 |
| 39 | Repeatability of Taste Recognition Threshold Measurements with QUEST and Quick Yes/No. Nutrients, 2020, 12, 24. | 4.1 | 9 |
| 40 | Associations between Taste and Smell Sensitivity, Preference and Quality of Life in Healthy Aging: The NutriAct Family Study Examinations (NFSE) Cohort. Nutrients, 2022, 14, 1141. | 4.1 | 7 |
| 41 | Modulation of event-related potentials to food cues upon sensory-specific satiety. Physiology and Behavior, 2018, 196, 126-134. | 2.1 | 4 |
| 42 | Flexible and dynamic representations of gustatory information. Current Opinion in Physiology, 2021, 20, 140-145. | 1.8 | 3 |
| 43 | A Dynamic Cortical Network Encodes Violations of Expectancy during Taste Perception. Journal of Neuroscience, 2012, 32, 1918-1919. | 3.6 | 2 |
| 44 | The capacity and organization of gustatory working memory. Scientific Reports, 2022, 12, 8056. | 3.3 | 2 |
| 45 | Psychobiology of Tasting and Its Role in Food Perception. , 2020, , 318-332. | | 1 |
| 46 | A Bayesian adaptive algorithm (QUEST) to estimate olfactory threshold in hyposmic patients. Journal of Sensory Studies, 2022, 37, . | 1.6 | 1 |