

Susan S Schiffman

List of Publications by Year in descending order

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109
papers

7,047
citations

41344

49
h-index

58581

82
g-index

110
all docs

110
docs citations

110
times ranked

4432
citing authors

#	ARTICLE	IF	CITATIONS
1	The Aging Gustatory System. , 2020, , 382-397.		0
2	Influence of medications on taste and smell. World Journal of Otorhinolaryngology - Head and Neck Surgery, 2018, 4, 84-91.	1.6	99
3	Electronic Taste and Smell: The Case for Performance Standards [Point of View]. Proceedings of the IEEE, 2018, 106, 1471-1478.	21.3	17
4	Intestinal Metabolism and Bioaccumulation of Sucralose In Adipose Tissue In The Rat. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2018, 81, 913-923.	2.3	29
5	Standard analytes for E-noses and E-tongues. , 2017, , .		0
6	Using Field Asymmetric Ion Mobility Spectrometry for Odor Assessment of Automobile Interior Components. IEEE Sensors Journal, 2016, 16, 5747-5756.	4.7	14
7	Odor Assessment of Automobile Cabin Air With Field Asymmetric Ion Mobility Spectrometry and Photoionization Detection. IEEE Sensors Journal, 2016, 16, 409-417.	4.7	13
8	Sucralose, A Synthetic Organochlorine Sweetener: Overview Of Biological Issues. Journal of Toxicology and Environmental Health - Part B: Critical Reviews, 2013, 16, 399-451.	6.5	109
9	Rationale for Further Medical and Health Research on High-Potency Sweeteners. Chemical Senses, 2012, 37, 671-679.	2.0	46
10	Effects of Aging on the Human Taste System. Annals of the New York Academy of Sciences, 2009, 1170, 725-729.	3.8	57
11	Splenda Alters Gut Microflora and Increases Intestinal P-Glycoprotein and Cytochrome P-450 in Male Rats. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2008, 71, 1415-1429.	2.3	273
12	Dispersion Modeling to Compare Alternative Technologies for Odor Remediation at Swine Facilities. Journal of the Air and Waste Management Association, 2008, 58, 1166-1176.	1.9	16
13	Sensory Properties of Neotame: Comparison with Other Sweeteners. ACS Symposium Series, 2008, , 511-529.	0.5	13
14	Air Pollution and Odor in Communities Near Industrial Swine Operations. Environmental Health Perspectives, 2008, 116, 1362-1368.	6.0	152
15	Critical illness and changes in sensory perception. Proceedings of the Nutrition Society, 2007, 66, 331-345.	1.0	67
16	Symptomatic Effects of Exposure to Diluted Air Sampled from a Swine Confinement Atmosphere on Healthy Human Subjects. Environmental Health Perspectives, 2005, 113, 567-576.	6.0	84
17	Science of odor as a potential health issue. Journal of Environmental Quality, 2005, 34, 129-38.	2.0	101
18	Odor from Industrial Hog Farming Operations and Mucosal Immune Function in Neighbors. Archives of Environmental Health, 2004, 59, 101-108.	0.4	51

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19	Loss of Taste, Smell, and Other Senses with Age. , 2004, , 211-289.		5
20	Potential health effects of odor from animal operations, wastewater treatment, and recycling of byproducts. Journal of Agromedicine, 2004, 9, 397-403.	1.5	20
21	Effect of Repeated Presentation on Sweetness Intensity of Binary and Ternary Mixtures of Sweeteners. Chemical Senses, 2003, 28, 219-229.	2.0	21
22	Taste and smell perception in the elderly: Effect of medications and disease. Advances in Food and Nutrition Research, 2002, 44, 247-346.	3.0	74
23	Age-Related Chemosensory Losses: Effect of Medications. ACS Symposium Series, 2002, , 94-108.	0.5	6
24	Aspartame: Review of Safety. Regulatory Toxicology and Pharmacology, 2002, 35, S1-S93.	2.7	171
25	Sensory acuity and reasoning in delusional disorder. Comprehensive Psychiatry, 2002, 43, 175-178.	3.1	24
26	System for Exposing Humans to Low Levels of Swine Building Odorants and Dust. , 2002, , .		0
27	Quantification of odors and odorants from swine operations in North Carolina. Agricultural and Forest Meteorology, 2001, 108, 213-240.	4.8	319
28	Intensification of Sensory Properties of Foods for the Elderly. Journal of Nutrition, 2000, 130, 927S-930S.	2.9	109
29	Elevated and sustained desire for sweet taste in African-Americans: a potential factor in the development of obesity. Nutrition, 2000, 16, 886-893.	2.4	87
30	Effect of Tricyclic Antidepressants on Taste Responses in Humans and Gerbils. Pharmacology Biochemistry and Behavior, 2000, 65, 599-609.	2.9	28
31	Potential Health Effects of Odor from Animal Operations, Wastewater Treatment, and Recycling of Byproducts. Journal of Agromedicine, 2000, 7, 7-81.	1.5	87
32	Taste quality and neural coding. Physiology and Behavior, 2000, 69, 147-159.	2.1	83
33	Taste effects of lingual application of cardiovascular medications. Physiology and Behavior, 2000, 68, 405-413.	2.1	21
34	Effect of antimicrobial and anti-inflammatory medications on the sense of taste. Physiology and Behavior, 2000, 69, 413-424.	2.1	50
35	Transient response analysis of an electronic nose using multi-exponential models. Sensors and Actuators B: Chemical, 1999, 61, 170-182.	7.8	96
36	Effect of protease inhibitors on the sense of taste. Nutrition, 1999, 15, 767-772.	2.4	56

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37	Effect of the nucleoside analogs zidovudine, didanosine, stavudine, and lamivudine on the sense of taste. <i>Nutrition</i> , 1999, 15, 854-859.	2.4	13
38	Effect of Medications on Taste. <i>Physiology and Behavior</i> , 1999, 66, 183-191.	2.1	32
39	Alterations of Chemosensory Function in End-Stage Liver Disease. <i>Physiology and Behavior</i> , 1999, 66, 203-207.	2.1	32
40	Effect of Psychotropic Drugs on Taste Responses in Young and Elderly Persons. <i>Annals of the New York Academy of Sciences</i> , 1998, 855, 732-737.	3.8	32
41	Sensory enhancement of foods for the elderly with monosodium glutamate and flavors. <i>Food Reviews International</i> , 1998, 14, 321-333.	8.4	82
42	Orosensory Perception of Dietary Fat. <i>Current Directions in Psychological Science</i> , 1998, 7, 137-143.	5.3	64
43	Livestock odors: implications for human health and well-being.. <i>Journal of Animal Science</i> , 1998, 76, 1343.	0.5	141
44	Taste and smell complaints in HIV-infected patients. <i>Aids</i> , 1998, 12, 1667-1674.	2.2	95
45	Taste and Smell Losses in Normal Aging and Disease. <i>JAMA - Journal of the American Medical Association</i> , 1997, 278, 1357.	7.4	398
46	Update on monosodium glutamate: Sensory properties and safety. <i>Nutrition</i> , 1996, 12, 451-452.	2.4	2
47	Environmental pollutants alter taste responses in the gerbil. <i>Pharmacology Biochemistry and Behavior</i> , 1995, 52, 189-194.	2.9	8
48	Taste and smell losses in HIV infected patients. <i>Physiology and Behavior</i> , 1995, 58, 287-293.	2.1	54
49	Bitterness of sweeteners as a function of concentration. <i>Brain Research Bulletin</i> , 1995, 36, 505-513.	3.0	163
50	Effect of pleasant odors on mood of males at midlife: Comparison of African-American and European-American men. <i>Brain Research Bulletin</i> , 1995, 36, 31-37.	3.0	44
51	The effect of pleasant odors and hormone status on mood of women at midlife. <i>Brain Research Bulletin</i> , 1995, 36, 19-29.	3.0	72
52	The effect of environmental odors emanating from commercial swine operations on the mood of nearby residents. <i>Brain Research Bulletin</i> , 1995, 37, 369-375.	3.0	233
53	Detection thresholds of potassium salts are related to the molar conductivity of the anion. <i>Brain Research Bulletin</i> , 1995, 37, 623-626.	3.0	5
54	Appetite and Body Weight Regulation. Sugar, Fat, and Macronutrient Substitutes. <i>American Journal of Clinical Nutrition</i> , 1994, 60, 644.	4.7	0

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55	Effect of modulators of the adenylate cyclase system on sweet electrophysiological taste responses in gerbil. <i>Pharmacology Biochemistry and Behavior</i> , 1994, 48, 991-998.	2.9	9
56	Taste perception of bitter compounds in young and elderly persons: Relation to lipophilicity of bitter compounds. <i>Neurobiology of Aging</i> , 1994, 15, 743-750.	3.1	63
57	The effect of sweeteners on bitter taste in young and elderly subjects. <i>Brain Research Bulletin</i> , 1994, 35, 189-204.	3.0	57
58	Adaptation of sweeteners in water and in tannic acid solutions. <i>Physiology and Behavior</i> , 1994, 55, 547-559.	2.1	26
59	Effect of race on perception of fat alone and in combination with sugar. <i>Physiology and Behavior</i> , 1994, 55, 603-606.	2.1	34
60	Taste perception of monosodium glutamate (MSG) in foods in young and elderly subjects. <i>Physiology and Behavior</i> , 1994, 56, 265-275.	2.1	48
61	Taste and smell sensations enhance the satiating effect of both a high-carbohydrate and a high-fat meal in humans. <i>Physiology and Behavior</i> , 1993, 53, 553-563.	2.1	80
62	Effect of flavor enhancement of foods for the elderly on nutritional status: Food intake, biochemical indices, and anthropometric measures. <i>Physiology and Behavior</i> , 1993, 53, 395-402.	2.1	230
63	Perception of taste and smell in elderly persons. <i>Critical Reviews in Food Science and Nutrition</i> , 1993, 33, 17-26.	10.3	164
64	Effect of Environmental Pollutants on Taste and Smell. <i>Otolaryngology - Head and Neck Surgery</i> , 1992, 106, 693-700.	1.9	51
65	Chorda tympani and lingual nerve responses to astringent compounds in rodents. <i>Physiology and Behavior</i> , 1992, 51, 55-63.	2.1	61
66	Astringent compounds suppress taste responses in gerbil. <i>Brain Research</i> , 1992, 595, 1-11.	2.2	15
67	Role of dietary fat in calorie intake and weight gain. <i>Neuroscience and Biobehavioral Reviews</i> , 1992, 16, 585-596.	6.1	137
68	Olfaction in Aging and Medical Disorders. , 1992, , 500-525.		23
69	Flavor-calorie relationships: Effect on weight gain in rats. <i>Physiology and Behavior</i> , 1991, 50, 465-470.	2.1	23
70	Concentrationâ€™Response Relationships of Sweeteners. <i>ACS Symposium Series</i> , 1991, , 261-276.	0.5	61
71	The role of sodium and potassium transport pathways in taste transduction: an overview. <i>Chemical Senses</i> , 1990, 15, 129-135.	2.0	9
72	Synthesis of tastes other than the â€™primariesâ€™™: implications for neural coding theories and the concept of â€™suppressionâ€™™. <i>Chemical Senses</i> , 1990, 15, 495-504.	2.0	37

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73	Thresholds for sodium salts in young and elderly human subjects: correlation with molar conductivity of anion. <i>Chemical Senses</i> , 1990, 15, 671-678.	2.0	37
74	Gustatory and olfactory dysfunction in dementia: Not specific to Alzheimer's disease. <i>Neurobiology of Aging</i> , 1990, 11, 597-600.	3.1	74
75	The effect of amiloride analogs on taste responses in gerbil. <i>Physiology and Behavior</i> , 1990, 47, 435-441.	2.1	30
76	Inhibition of taste responses to Na ⁺ salts by epithelial Na ⁺ channel blockers in gerbil. <i>Physiology and Behavior</i> , 1990, 47, 455-459.	2.1	22
77	Relationship of dietary fat content to food preferences in young rats. <i>Physiology and Behavior</i> , 1990, 48, 581-586.	2.1	25
78	Sensory evaluations of fat-sucrose and fat-salt mixtures: Relationship to age and weight status. <i>Physiology and Behavior</i> , 1990, 48, 633-636.	2.1	78
79	Use of Flavor-Amplified Foods to Improve Nutritional Status in Elderly Persons. <i>Annals of the New York Academy of Sciences</i> , 1989, 561, 267-276.	3.8	35
80	Aspartame and Headache. <i>Headache</i> , 1988, 28, 370-370.	3.9	2
81	Transport pathways in rat lingual epithelium. <i>Pharmacology Biochemistry and Behavior</i> , 1988, 29, 257-267.	2.9	38
82	Flavor enhancement of foods for the elderly can reverse anorexia. <i>Neurobiology of Aging</i> , 1988, 9, 24-26.	3.1	69
83	Aspartame and Susceptibility to Headache. <i>New England Journal of Medicine</i> , 1987, 317, 1181-1185.	27.0	108
84	Inhibition of sweet taste in humans by methyl 4,6-dichloro-4,6-dideoxy- α -D-galactopyranoside. <i>Chemical Senses</i> , 1987, 12, 71-76.	2.0	11
85	Bretylium tosylate enhances salt taste. <i>Physiology and Behavior</i> , 1986, 36, 1129-1137.	2.1	28
86	The nose as a port of entry for aluminosilicates and other pollutants: possible role in Alzheimer's disease. <i>Neurobiology of Aging</i> , 1986, 7, 576-578.	3.1	2
87	Recent insights into the mechanisms of taste transduction and modulation. <i>Food Chemistry</i> , 1986, 21, 259-281.	8.2	4
88	The Search for Receptors That Mediate Sweetness. , 1986, , 315-377.		4
89	Methyl xanthines enhance taste: Evidence for modulation of taste by adenosine receptor. <i>Pharmacology Biochemistry and Behavior</i> , 1985, 22, 195-203.	2.9	54
90	Sensory evaluation of soft drinks with various sweeteners. <i>Physiology and Behavior</i> , 1985, 34, 369-377.	2.1	46

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91	Taste and Smell in Disease. New England Journal of Medicine, 1983, 308, 1275-1279.	27.0	380
92	Taste and Smell in Disease. New England Journal of Medicine, 1983, 308, 1337-1343.	27.0	202
93	Influence of chirality of amino acids on the growth of perceived taste intensity with concentration. Physiology and Behavior, 1982, 28, 457-465.	2.1	25
94	Molecular mechanism of sweet taste: Relationship of hydrogen bonding to taste sensitivity for both young and elderly. Neurobiology of Aging, 1981, 2, 173-185.	3.1	62
95	Perception of odors of simple pyrazines by young and elderly subjects: A multidimensional analysis. Pharmacology Biochemistry and Behavior, 1981, 14, 787-798.	2.9	36
96	Characterization of Odor Quality Utilizing Multidimensional Scaling Techniques. ACS Symposium Series, 1981, , 1-21.	0.5	11
97	The issue of primary tastes versus a taste continuum. Neuroscience and Biobehavioral Reviews, 1980, 4, 109-117.	6.1	66
98	Odor quality of pyridyl ketones. Chemical Senses, 1980, 5, 343-357.	2.0	8
99	The range of taste quality of sodium salts. Physiology and Behavior, 1980, 24, 217-224.	2.1	69
100	Contribution of the Anion to the Taste Quality of Sodium Salts. , 1980, , 99-111.		6
101	Qualitative differences among sweeteners. Physiology and Behavior, 1979, 23, 1-9.	2.1	123
102	Reduced olfactory discrimination in patients on chronic hemodialysis. Physiology and Behavior, 1978, 21, 239-242.	2.1	46
103	Taste of dipeptides. Physiology and Behavior, 1976, 17, 523-535.	2.1	44
104	Thresholds of food odors in the elderly. Experimental Aging Research, 1976, 2, 389-398.	1.2	70
105	Taste of nutrients: Amino acids, vitamins, and fatty acids. Perception & Psychophysics, 1975, 17, 140-146.	2.3	144
106	CONTRIBUTIONS TO THE PHYSICO-CHEMICAL DIMENSIONS OF ODOR: A PSYCHOPHYSICAL APPROACH. Annals of the New York Academy of Sciences, 1974, 237, 164-183.	3.8	52
107	Signal Conditioning and Preprocessing. , 0, , 105-132.		14
108	Environmental Monitoring. , 0, , 419-444.		5

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109	Introduction to Olfaction: Perception, Anatomy, Physiology, and Molecular Biology. , 0, , 1-31.		14