Maria Geraldine Veldhuizen

List of Publications by Year
in descending order

51 papers	3,505 citations	236925 25 h-index	182427 51 g-index
61 all docs	61 docs citations	61 times ranked	4017 citing authors

#	Article	IF	Citations
1	Relation of reward from food intake and anticipated food intake to obesity: A functional magnetic resonance imaging study.. Journal of Abnormal Psychology, 2008, 117, 924-935.	1.9	675
2	More Than Smellâ€"COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. Chemical Senses, 2020, 45, 609-622.	2.0	375
3	Identification of human gustatory cortex by activation likelihood estimation. Human Brain Mapping, 2011, 32, 2256-2266.	3.6	176
4	Trying to Detect Taste in a Tasteless Solution: Modulation of Early Gustatory Cortex by Attention to Taste. Chemical Senses, 2007, 32, 569-581.	2.0	167
5	Separable Substrates for Anticipatory and Consummatory Food Chemosensation. Neuron, 2008, 57, 786-797.	8.1	161
6	International Consensus Based Review and Recommendations for Minimum Reporting Standards in Research on Transcutaneous Vagus Nerve Stimulation (Version 2020). Frontiers in Human Neuroscience, 2020, 14, 568051.	2.0	143
7	Decreased caudate response to milkshake is associated with higher body mass index and greater impulsivity. Physiology and Behavior, 2013, 121, 103-111.	2.1	125
8	Basolateral Amygdala Response to Food Cues in the Absence of Hunger Is Associated with Weight Gain Susceptibility. Journal of Neuroscience, 2015, 35, 7964-7976.	3.6	124
9	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. Chemical Senses, 2021, 46, .	2.0	119
10	Sense of smell disorder and health-related quality of life.. Rehabilitation Psychology, 2009, 54, 404-412.	1.3	115
11	Metabolic Regulation of Brain Response to Food Cues. Current Biology, 2013, 23, 878-883.	3.9	89
12	The Role of the Human Orbitofrontal Cortex in Taste and Flavor Processing. Annals of the New York Academy of Sciences, 2007, 1121, 136-151.	3.8	81
13	Short-Term Consumption of Sucralose with, but Not without, Carbohydrate Impairs Neural and Metabolic Sensitivity to Sugar in Humans. Cell Metabolism, 2020, 31, 493-502.e7.	16.2	79
14	Neural correlates of evaluative compared with passive tasting. European Journal of Neuroscience, 2009, 30, 327-338.	2.6	77
15	Modality-Specific Neural Effects of Selective Attention to Taste and Odor. Chemical Senses, 2011, 36, 747-760.	2.0	76
16	The Anterior Insular Cortex Represents Breaches of Taste Identity Expectation. Journal of Neuroscience, 2011, 31, 14735-14744.	3.6	68
17	Integration of Sweet Taste and Metabolism Determines Carbohydrate Reward. Current Biology, 2017, 27, 2476-2485.e6.	3.9	67
18	The neural signature of satiation is associated with ghrelin response and triglyceride metabolism. Physiology and Behavior, 2014, 136, 63-73.	2.1	59

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19	Good practice in food-related neuroimaging. American Journal of Clinical Nutrition, 2019, 109, 491-503.	4.7	56
20	Coactivation of Gustatory and Olfactory Signals in Flavor Perception. Chemical Senses, 2010, 35, 121-133.	2.0	53
21	Opposing relationships of BMI with BOLD and dopamine D2/3 receptor binding potential in the dorsal striatum. Synapse, 2015, 69, 195-202.	1.2	53
22	Midbrain response to milkshake correlates with ad libitum milkshake intake in the absence of hunger. Appetite, 2013, 60, 168-174.	3.7	48
23	The insular taste cortex contributes to odor quality coding. Frontiers in Human Neuroscience, 2010, 4, .	2.0	38
24	Taste-related reward is associated with weight loss following bariatric surgery. Journal of Clinical Investigation, 2020, 130, 4370-4381.	8.2	38
25	Weighing the evidence: Variance in brain responses to milkshake receipt is predictive of eating behavior. NeuroImage, 2016, 128, 273-283.	4.2	31
26	Perceptual and Brain Response to Odors Is Associated with Body Mass Index and Postprandial Total Ghrelin Reactivity to a Meal. Chemical Senses, 2016, 41, 233-248.	2.0	28
27	Temporal aspects of hedonic and intensity responses. Food Quality and Preference, 2006, 17, 489-496.	4.6	27
28	What Can the Brain Teach Us about Winemaking? An fMRI Study of Alcohol Level Preferences. PLoS ONE, 2015, 10, e0119220.	2.5	26
29	Sweet taste potentiates the reinforcing effects of e-cigarettes. European Neuropsychopharmacology, 2018, 28, 1089-1102.	0.7	26
30	Sensory Neuroscience: Taste Responses in Primary Olfactory Cortex. Current Biology, 2013, 23, R157-R159.	3.9	23
31	Identification of an Amygdalaâ€"Thalamic Circuit That Acts as a Central Gain Mechanism in Taste Perceptions. Journal of Neuroscience, 2020, 40, 5051-5062.	3.6	23
32	Interactions of Lemon, Sucrose and Citric Acid in Enhancing Citrus, Sweet and Sour Flavors. Chemical Senses, 2018, 43, 17-26.	2.0	22
33	Large-scale GWAS of food liking reveals genetic determinants and genetic correlations with distinct neurophysiological traits. Nature Communications, 2022, 13, 2743.	12.8	22
34	An fMRI Study of the Interactions Between the Attention and the Gustatory Networks. Chemosensory Perception, 2012, 5, 117-127.	1.2	18
35	Verbal descriptors influence hypothalamic response to low-calorie drinks. Molecular Metabolism, 2013, 2, 270-280.	6.5	16
36	Flavors prime processing of affectively congruent food words and non-food words. Appetite, 2010, 54, 71-76.	3.7	14

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37	Response Times to Gustatoryâ€"Olfactory Flavor Mixtures: Role of Congruence. Chemical Senses, 2015, 40, 565-575.	2.0	14
38	Detecting Gustatory-Olfactory Flavor Mixtures: Models of Probability Summation. Chemical Senses, 2012, 37, 263-277.	2.0	12
39	Post-traumatic olfactory loss and brain response beyond olfactory cortex. Scientific Reports, 2021, 11, 4043.	3.3	11
40	Dissociating Pleasantness and Intensity with Quinine Sulfate/Sucrose Mixtures in Taste. Chemical Senses, 2006, 31, 649-653.	2.0	10
41	Fatty acid amide supplementation decreases impulsivity in young adult heavy drinkers. Physiology and Behavior, 2016, 155, 131-140.	2.1	10
42	One Year Follow-Up of Taste-Related Reward Associations with Weight Loss Suggests a Critical Time to Mitigate Weight Regain Following Bariatric Surgery. Nutrients, 2021, 13, 3943.	4.1	10
43	Identification of Gustatory-Olfactory Flavor Mixtures: Effects of Linguistic Labeling. Chemical Senses, 2013, 38, 305-313.	2.0	9
44	Massively collaborative crowdsourced research on COVID19 and the chemical senses: Insights and outcomes. Food Quality and Preference, 2022, 97, 104483.	4.6	8
45	Flavor Identification and Intensity: Effects of Stimulus Context. Chemical Senses, 2016, 41, 249-259.	2.0	7
46	tVNS Increases Liking of Orally Sampled Low-Fat Foods: A Pilot Study. Frontiers in Human Neuroscience, 2020, 14, 600995.	2.0	6
47	Comparison times are longer for hedonic than for intensity judgements of taste stimuli. Physiology and Behavior, 2005, 84, 489-495.	2.1	5
48	Contextual Effects in Judgments of Taste Intensity: No Assimilation, Sometimes Contrast. Perception, 2017, 46, 268-282.	1.2	4
49	Future Directions for Chemosensory Connectomes: Best Practices and Specific Challenges. Frontiers in Systems Neuroscience, 2022, 16, .	2.5	3
50	Distracted Sniffing of Food Odors Leads to Diminished Behavioral and Neural Responses. Chemical Senses, 2017, 42, 719-722.	2.0	2
51	Micturition Drive is Associated with Decreased Brain Response to Palatable Milkshake in the Human Anterior Insular Cortex. Chemosensory Perception, 2016, 9, 174-181.	1.2	0