

Robin Dando

List of Publications by Citations

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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.

50
papers

1,199
citations

19
h-index

34
g-index

51
ext. papers

1,465
ext. citations

5.8
avg, IF

5.27
L-index

#	Paper	IF	Citations
50	Alpha cells secrete acetylcholine as a non-neuronal paracrine signal priming beta cell function in humans. <i>Nature Medicine</i> , 2011 , 17, 888-92	50.5	201
49	Autocrine and paracrine roles for ATP and serotonin in mouse taste buds. <i>Journal of Neuroscience</i> , 2009 , 29, 13909-18	6.6	129
48	Cell-to-cell communication in intact taste buds through ATP signalling from pannexin 1 gap junction hemichannels. <i>Journal of Physiology</i> , 2009 , 587, 5899-906	3.9	98
47	Inflammation arising from obesity reduces taste bud abundance and inhibits renewal. <i>PLoS Biology</i> , 2018 , 16, e2001959	9.7	64
46	Adenosine enhances sweet taste through A2B receptors in the taste bud. <i>Journal of Neuroscience</i> , 2012 , 32, 322-30	6.6	58
45	The effect of emotional state on taste perception. <i>Appetite</i> , 2015 , 95, 89-95	4.5	54
44	A crossmodal role for audition in taste perception. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2015 , 41, 590-6	2.6	48
43	Improving oxidative stability of echium oil emulsions fabricated by Microfluidics: Effect of ionic gelation and phenolic compounds. <i>Food Chemistry</i> , 2017 , 233, 125-134	8.5	42
42	Thinking outside the booth □the eating environment, context and ecological validity in sensory and consumer research. <i>Current Opinion in Food Science</i> , 2018 , 21, 26-31	9.8	34
41	Optimization of microcapsules shell structure to preserve labile compounds: A comparison between microfluidics and conventional homogenization method. <i>Food Chemistry</i> , 2018 , 241, 460-467	8.5	32
40	Dynamic Context Sensory Testing-A Proof of Concept Study Bringing Virtual Reality to the Sensory Booth. <i>Journal of Food Science</i> , 2018 , 83, 2047-2051	3.4	31
39	Participants with pharmacologically impaired taste function seek out more intense, higher calorie stimuli. <i>Appetite</i> , 2017 , 117, 74-81	4.5	30
38	Acetylcholine is released from taste cells, enhancing taste signalling. <i>Journal of Physiology</i> , 2012 , 590, 3009-17	3.9	28
37	A permeability barrier surrounds taste buds in lingual epithelia. <i>American Journal of Physiology - Cell Physiology</i> , 2015 , 308, C21-32	5.4	24
36	Sleep, food cravings and taste. <i>Appetite</i> , 2018 , 125, 210-216	4.5	24
35	College-Aged Males Experience Attenuated Sweet and Salty Taste with Modest Weight Gain. <i>Journal of Nutrition</i> , 2017 , 147, 1885-1891	4.1	24
34	Cross-modal influence of colour from product and packaging alters perceived flavour of cider. <i>Journal of the Institute of Brewing</i> , 2018 , 124, 254-260	2	24

33	Taste loss with obesity in mice and men. <i>International Journal of Obesity</i> , 2020 , 44, 739-743	5.5	21
32	Real-time detection of acetylcholine release from the human endocrine pancreas. <i>Nature Protocols</i> , 2012 , 7, 1015-23	18.8	19
31	The Impact of Pregnancy on Taste Function. <i>Chemical Senses</i> , 2017 , 42, 279-286	4.8	18
30	Deconvoluting physical and chemical heat: Temperature and spiciness influence flavor differently. <i>Physiology and Behavior</i> , 2017 , 170, 54-61	3.5	16
29	Prolonged Exposure to Monosodium Glutamate in Healthy Young Adults Decreases Perceived Umami Taste and Diminishes Appetite for Savory Foods. <i>Journal of Nutrition</i> , 2018 , 148, 980-988	4.1	16
28	The Influence of Water Composition on Flavor and Nutrient Extraction in Green and Black Tea. <i>Nutrients</i> , 2019 , 11,	6.7	14
27	Exposure of fluid milk to LED light negatively affects consumer perception and alters underlying sensory properties. <i>Journal of Dairy Science</i> , 2016 , 99, 4309-4324	4	13
26	Environmental Immersion's Influence on Hedonics, Perceived Appropriateness, and Willingness to Pay in Alcoholic Beverages. <i>Foods</i> , 2019 , 8,	4.9	12
25	Bridging Sensory Evaluation and Consumer Research for Strategic Leafy Brassica (<i>Brassica oleracea</i>) Improvement. <i>Journal of Food Science</i> , 2019 , 84, 3746-3762	3.4	12
24	The sensory properties and metabolic impact of natural and synthetic sweeteners. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 1554-1583	16.4	12
23	Endogenous peripheral neuromodulators of the mammalian taste bud. <i>Journal of Neurophysiology</i> , 2010 , 104, 1835-7	3.2	11
22	Exposure to light-emitting diodes may be more damaging to the sensory properties of fat-free milk than exposure to fluorescent light. <i>Journal of Dairy Science</i> , 2018 , 101, 154-163	4	10
21	Cross-cultural examination of a product of differing familiarity (Hard Cider) by American and Chinese panelists using rapid profiling techniques. <i>Food Quality and Preference</i> , 2020 , 79, 103783	5.8	10
20	Offspring of obese mice display enhanced intake and sensitivity for palatable stimuli, with altered expression of taste signaling elements. <i>Scientific Reports</i> , 2020 , 10, 12776	4.9	8
19	Impact of sustainability and nutritional messaging on Italian consumers' purchase intent of cereal bars made with brewery spent grains. <i>Journal of Food Science</i> , 2021 , 86, 531-539	3.4	7
18	Caffeine May Reduce Perceived Sweet Taste in Humans, Supporting Evidence That Adenosine Receptors Modulate Taste. <i>Journal of Food Science</i> , 2017 , 82, 2177-2182	3.4	6
17	Obesity-induced taste dysfunction, and its implications for dietary intake. <i>International Journal of Obesity</i> , 2021 , 45, 1644-1655	5.5	6
16	An evaluation of alternative biodegradable and reusable drinking straws as alternatives to single-use plastic. <i>Journal of Food Science</i> , 2021 , 86, 3219-3227	3.4	6

15	No detriment in taste response or expression in offspring of mice fed representative levels of sucrose or non-caloric sucralose while pregnant. <i>Physiology and Behavior</i> , 2018 , 184, 39-45	3.5	6
14	Effects of replacing buttermilk with yogurt acid whey in ranch dressing. <i>Journal of Dairy Science</i> , 2019 , 102, 7874-7883	4	5
13	Impact of Common Food Labels on Consumer Liking in Vanilla Yogurt. <i>Foods</i> , 2019 , 8,	4.9	5
12	Yogurt Acid Whey Utilization for Production of Baked Goods: Pancakes and Pizza Crust. <i>Foods</i> , 2019 , 8,	4.9	4
11	The Plasticity of Taste Function Links the Appetitive Taste of Fats with Obesity. <i>Chemosensory Perception</i> , 2015 , 8, 53-60	1.2	3
10	To Detect and Reject, Parallel Roles for Taste and Immunity. <i>Current Nutrition Reports</i> , 2021 , 10, 137-145		3
9	Receptor Regulation in Taste: Can Diet Influence How We Perceive Foods?. <i>J</i> , 2018 , 1, 106-115	1.9	3
8	On the validity of longitudinal comparisons of central location consumer testing results prior to COVID-19 versus home use testing data during the pandemic. <i>Journal of Food Science</i> , 2021 , 86, 4668-4677	3.4	3
7	Satiety, Taste and the Cephalic Phase: A Crossover Designed Pilot Study into Taste and Glucose Response. <i>Foods</i> , 2020 , 9,	4.9	2
6	Sprague Dawley Rats Gaining Weight on a High Energy Diet Exhibit Damage to Taste Tissue Even after Return to a Healthy Diet. <i>Nutrients</i> , 2021 , 13,	6.7	2
5	Decrease in sweet taste response and T1R3 sweet taste receptor expression in pregnant mice highlights a potential mechanism for increased caloric consumption in pregnancy. <i>Physiology and Behavior</i> , 2021 , 228, 113191	3.5	1
4	The c-kit Receptor Tyrosine Kinase Marks Sweet or Umami Sensing T1R3 Positive Adult Taste Cells in Mice. <i>Chemosensory Perception</i> , 2021 , 14, 41-46	1.2	0
3	Examining the neglected side of calcium regulation in taste cells. <i>Journal of Physiology</i> , 2009 , 587, 5523-4.9		
2	Applying sorting algorithms to sensory ranking tests - A proof of concept study. <i>Current Research in Food Science</i> , 2020 , 2, 41-44	5.6	
1	3-D printed texture spoons for food flavor and satiety. <i>Journal of Sensory Studies</i> , 2021 , 36, e12650	2.2	