Cordelia A Running

List of Publications by Year
in descending order

28 papers	654 citations	758635 12 h-index	580395 25 g-index
30 all docs	30 docs citations	30 times ranked	722 citing authors

#	Article	IF	Citations
1	Oleogustus: The Unique Taste of Fat. Chemical Senses, 2015, 40, 507-516.	1.1	206
2	Trivalent iron induced gelation in lambda-carrageenan. Carbohydrate Polymers, 2012, 87, 2735-2739.	5.1	67
3	Fat taste in humans: Sources of within- and between-subject variability. Progress in Lipid Research, 2013, 52, 438-445.	5.3	49
4	Mechanisms and effects of â€œfat tasteâ€•in humans. BioFactors, 2014, 40, 313-326.	2.6	42
5	Effects of food form on appetite and energy balance. Food Quality and Preference, 2016, 48, 368-375.	2.3	41
6	Different oral sensitivities to and sensations of short-, medium-, and long-chain fatty acids in humans. American Journal of Physiology - Renal Physiology, 2014, 307, G381-G389.	1.6	34
7	Chemical stability and reaction kinetics of two thiamine salts (thiamine mononitrate and thiamine) Tj ETQq1 1 0.784314 rgBT /Overlo	2.9	26
8	Humans are more sensitive to the taste of linoleic and Î±-linolenic than oleic acid. American Journal of Physiology - Renal Physiology, 2015, 308, G442-G449.	1.6	22
9	Characterizing Dysgeusia in Hemodialysis Patients. Chemical Senses, 2019, 44, 165-171.	1.1	21
10	Sip and spit or sip and swallow: Choice of method differentially alters taste intensity estimates across stimuli. Physiology and Behavior, 2017, 181, 95-99.	1.0	20
11	High false positive rates in common sensory threshold tests. Attention, Perception, and Psychophysics, 2015, 77, 692-700.	0.7	18
12	Addition of chocolate milk to diet corresponds to protein concentration changes in human saliva. Physiology and Behavior, 2020, 225, 113080.	1.0	18
13	Degree of free fatty acid saturation influences chocolate rejection in human assessors. Chemical Senses, 2017, 42, 161-166.	1.1	13
14	A Review of the Evidence Supporting the Taste of Nonâ€esterified Fatty Acids in Humans. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1325-1336.	0.8	8
15	Oral sensations and secretions. Physiology and Behavior, 2018, 193, 234-237.	1.0	8
16	Desensitization but not sensitization from commercial chemesthetic beverages. Food Quality and Preference, 2018, 69, 21-27.	2.3	8
17	Doseâ€“response functions and methodological insights for sensory tests with astringent stimuli. Journal of Sensory Studies, 2019, 34, e12480.	0.8	8
18	Individual Differences in Multisensory Flavor Perception. , 2016, , 185-210.		7

#	Article	IF	Citations
19	Conditioning of human salivary flow using a visual cue for sour candy. Archives of Oral Biology, 2018, 92, 90-95.	0.8	7
20	Data approximation strategies between generalized line scales and the influence of labels and spacing. Journal of Sensory Studies, 2019, 34, e12507.	0.8	7
21	Expectation and expectoration: Information manipulation alters spitting volume, a common proxy for salivary flow. Physiology and Behavior, 2016, 167, 180-187.	1.0	6
22	Repeated exposure to epigallocatechin gallate solution or water alters bitterness intensity and salivary protein profile. Physiology and Behavior, 2021, 242, 113624.	1.0	5
23	Older US adults like sweetened colas, but not other chemesthetic beverages. Journal of Texture Studies, 2020, 51, 722-732.	1.1	4
24	Human Oral Sensory Systems and Swallowing. Perspectives of the ASHA Special Interest Groups, 2016, 1, 38-47.	0.4	3
25	Innovative sensory methods to access acceptability of mixed polymer semisoft ovules for microbicide applications. Drug Delivery and Translational Research, 2016, 6, 551-564.	3.0	3
26	The prevalence of improper solutionâ€making technique places molar solutions in crisis. Journal of Food Science Education, 2020, 19, 183-191.	1.0	1
27	Session 3 Discussion: The microstructure of eating. Physiology and Behavior, 2018, 193, 246-247.	1.0	0
28	An introduction to an international conference on â€œThe ethics of eating: Promoting personal and global choicesâ€• Physiology and Behavior, 2020, 224, 113047.	1.0	0