

Cordelia A Running

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1767355/publications.pdf>

Version: 2024-02-01

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	Repeated exposure to epigallocatechin gallate solution or water alters bitterness intensity and salivary protein profile. <i>Physiology and Behavior</i> , 2021, 242, 113624.	1.0	5
2	Addition of chocolate milk to diet corresponds to protein concentration changes in human saliva. <i>Physiology and Behavior</i> , 2020, 225, 113080.	1.0	18
3	An introduction to an international conference on "The ethics of eating: Promoting personal and global choices". <i>Physiology and Behavior</i> , 2020, 224, 113047.	1.0	0
4	The prevalence of improper solution-making technique places molar solutions in crisis. <i>Journal of Food Science Education</i> , 2020, 19, 183-191.	1.0	1
5	Older US adults like sweetened colas, but not other chemesthetic beverages. <i>Journal of Texture Studies</i> , 2020, 51, 722-732.	1.1	4
6	Data approximation strategies between generalized line scales and the influence of labels and spacing. <i>Journal of Sensory Studies</i> , 2019, 34, e12507.	0.8	7
7	Dose-response functions and methodological insights for sensory tests with astringent stimuli. <i>Journal of Sensory Studies</i> , 2019, 34, e12480.	0.8	8
8	Characterizing Dysgeusia in Hemodialysis Patients. <i>Chemical Senses</i> , 2019, 44, 165-171.	1.1	21
9	Oral sensations and secretions. <i>Physiology and Behavior</i> , 2018, 193, 234-237.	1.0	8
10	Conditioning of human salivary flow using a visual cue for sour candy. <i>Archives of Oral Biology</i> , 2018, 92, 90-95.	0.8	7
11	Session 3 Discussion: The microstructure of eating. <i>Physiology and Behavior</i> , 2018, 193, 246-247.	1.0	0
12	Desensitization but not sensitization from commercial chemesthetic beverages. <i>Food Quality and Preference</i> , 2018, 69, 21-27.	2.3	8
13	Chemical stability and reaction kinetics of two thiamine salts (thiamine mononitrate and thiamine) Tj ETQq1 1 0.784314 rgBT /Overlo 2.9 26	0.784314	26
14	Sip and spit or sip and swallow: Choice of method differentially alters taste intensity estimates across stimuli. <i>Physiology and Behavior</i> , 2017, 181, 95-99.	1.0	20
15	Degree of free fatty acid saturation influences chocolate rejection in human assessors. <i>Chemical Senses</i> , 2017, 42, 161-166.	1.1	13
16	Individual Differences in Multisensory Flavor Perception. , 2016, , 185-210.		7
17	A Review of the Evidence Supporting the Taste of Non-esterified Fatty Acids in Humans. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1325-1336.	0.8	8
18	Expectation and expectoration: Information manipulation alters spitting volume, a common proxy for salivary flow. <i>Physiology and Behavior</i> , 2016, 167, 180-187.	1.0	6

#	ARTICLE	IF	CITATIONS
19	Human Oral Sensory Systems and Swallowing. Perspectives of the ASHA Special Interest Groups, 2016, 1, 38-47.	0.4	3
20	Innovative sensory methods to assess acceptability of mixed polymer semisoft ovules for microbicide applications. Drug Delivery and Translational Research, 2016, 6, 551-564.	3.0	3
21	Effects of food form on appetite and energy balance. Food Quality and Preference, 2016, 48, 368-375.	2.3	41
22	High false positive rates in common sensory threshold tests. Attention, Perception, and Psychophysics, 2015, 77, 692-700.	0.7	18
23	Humans are more sensitive to the taste of linoleic and $\hat{\pm}$ -linolenic than oleic acid. American Journal of Physiology - Renal Physiology, 2015, 308, G442-G449.	1.6	22
24	Oleogustus: The Unique Taste of Fat. Chemical Senses, 2015, 40, 507-516.	1.1	206
25	Mechanisms and effects of "fat taste" in humans. BioFactors, 2014, 40, 313-326.	2.6	42
26	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
27	Fat taste in humans: Sources of within- and between-subject variability. Progress in Lipid Research, 2013, 52, 438-445.	5.3	49
28	Trivalent iron induced gelation in lambda-carrageenan. Carbohydrate Polymers, 2012, 87, 2735-2739.	5.1	67