

John E Hayes

List of Publications by Year in descending order

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Version: 2024-02-01

148
papers

6,552
citations

61857

43
h-index

76769

74
g-index

179
all docs

179
docs citations

179
times ranked

4673
citing authors

#	ARTICLE	IF	CITATIONS
1	More Than Smell—COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020, 45, 609-622.	1.1	375
2	Bitter taste markers explain variability in vegetable sweetness, bitterness, and intake. <i>Physiology and Behavior</i> , 2006, 87, 304-313.	1.0	345
3	Psychophysics of sweet and fat perception in obesity: problems, solutions and new perspectives. <i>Philosophical Transactions of the Royal Society B: Biological Sciences</i> , 2006, 361, 1137-1148.	1.8	306
4	Supertasting and PROP Bitterness Depends on More Than the TAS2R38 Gene. <i>Chemical Senses</i> , 2008, 33, 255-265.	1.1	263
5	Allelic Variation in TAS2R Bitter Receptor Genes Associates with Variation in Sensations from and Ingestive Behaviors toward Common Bitter Beverages in Adults. <i>Chemical Senses</i> , 2011, 36, 311-319.	1.1	213
6	Explaining variability in sodium intake through oral sensory phenotype, salt sensation and liking. <i>Physiology and Behavior</i> , 2010, 100, 369-380.	1.0	186
7	Vegetable Intake in College-Aged Adults Is Explained by Oral Sensory Phenotypes and TAS2R38 Genotype. <i>Chemosensory Perception</i> , 2010, 3, 137-148.	0.7	177
8	Revisiting Sugar-Fat Mixtures: Sweetness and Creaminess Vary with Phenotypic Markers of Oral Sensation. <i>Chemical Senses</i> , 2007, 32, 225-236.	1.1	161
9	Sweet and bitter tastes of alcoholic beverages mediate alcohol intake in of-age undergraduates. <i>Physiology and Behavior</i> , 2005, 83, 821-831.	1.0	154
10	The Relationships Between Common Measurements of Taste Function. <i>Chemosensory Perception</i> , 2015, 8, 11-18.	0.7	146
11	Personality factors predict spicy food liking and intake. <i>Food Quality and Preference</i> , 2013, 28, 213-221.	2.3	137
12	Do polymorphisms in chemosensory genes matter for human ingestive behavior?. <i>Food Quality and Preference</i> , 2013, 30, 202-216.	2.3	137
13	Oral sensory phenotype identifies level of sugar and fat required for maximal liking. <i>Physiology and Behavior</i> , 2008, 95, 77-87.	1.0	129
14	Direct comparison of the generalized visual analog scale (gVAS) and general labeled magnitude scale (gLMS). <i>Food Quality and Preference</i> , 2013, 28, 36-44.	2.3	126
15	Surveying Food and Beverage Liking. <i>Annals of the New York Academy of Sciences</i> , 2009, 1170, 558-568.	1.8	123
16	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021, 46, .	1.1	119
17	Turbidity as a Measure of Salivary Protein Reactions with Astringent Substances. <i>Chemical Senses</i> , 2002, 27, 653-659.	1.1	106
18	Two decades of supertasting: Where do we stand?. <i>Physiology and Behavior</i> , 2011, 104, 1072-1074.	1.0	96

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19	Physical Approaches to Masking Bitter Taste: Lessons from Food and Pharmaceuticals. <i>Pharmaceutical Research</i> , 2014, 31, 2921-2939.	1.7	91
20	Capsaicin as a probe of the relationship between bitter taste and chemesthesis. <i>Physiology and Behavior</i> , 2003, 79, 811-821.	1.0	85
21	Crowdsourcing taste research: genetic and phenotypic predictors of bitter taste perception as a model. <i>Frontiers in Integrative Neuroscience</i> , 2014, 8, 33.	1.0	80
22	Masking Vegetable Bitterness to Improve Palatability Depends on Vegetable Type and Taste Phenotype. <i>Chemosensory Perception</i> , 2013, 6, 8-19.	0.7	78
23	Bitterness of the Non-nutritive Sweetener Acesulfame Potassium Varies With Polymorphisms in TAS2R9 and TAS2R31. <i>Chemical Senses</i> , 2013, 38, 379-389.	1.1	74
24	Smell and taste changes are early indicators of the COVID-19 pandemic and political decision effectiveness. <i>Nature Communications</i> , 2020, 11, 5152.	5.8	74
25	Differential bitterness in capsaicin, piperine, and ethanol associates with polymorphisms in multiple bitter taste receptor genes. <i>Physiology and Behavior</i> , 2016, 156, 117-127.	1.0	70
26	Exploring associations between taste perception, oral anatomy and polymorphisms in the carbonic anhydrase (gustin) gene CA6. <i>Physiology and Behavior</i> , 2014, 128, 148-154.	1.0	68
27	Individual Differences in Perception of Bitterness from Capsaicin, Piperine and Zingerone. <i>Chemical Senses</i> , 2004, 29, 53-60.	1.1	67
28	Behavioral measures of risk tasking, sensation seeking and sensitivity to reward may reflect different motivations for spicy food liking and consumption. <i>Appetite</i> , 2016, 103, 411-422.	1.8	67
29	Polymorphisms in <i>TRPV1</i> and <i>TAS2Rs</i> Associate with Sensations from Sampled Ethanol. <i>Alcoholism: Clinical and Experimental Research</i> , 2014, 38, 2550-2560.	1.4	65
30	Gender differences in the influence of personality traits on spicy food liking and intake. <i>Food Quality and Preference</i> , 2015, 42, 12-19.	2.3	64
31	Rebaudioside A and Rebaudioside D Bitterness do not Covary with Acesulfame-K Bitterness or Polymorphisms in TAS2R9 and TAS2R31. <i>Chemosensory Perception</i> , 2013, 6, 109-117.	0.7	61
32	Quinine Bitterness and Grapefruit Liking Associate with Allelic Variants in TAS2R31. <i>Chemical Senses</i> , 2015, 40, 437-443.	1.1	61
33	Regional Differences in Suprathreshold Intensity for Bitter and Umami Stimuli. <i>Chemosensory Perception</i> , 2014, 7, 147-157.	0.7	60
34	Check-all-that-apply (CATA), sorting, and polarized sensory positioning (PSP) with astringent stimuli. <i>Food Quality and Preference</i> , 2015, 45, 41-49.	2.3	60
35	Rejection thresholds in chocolate milk: Evidence for segmentation. <i>Food Quality and Preference</i> , 2012, 26, 128-133.	2.3	54
36	Perceptual and affective responses to sampled capsaicin differ by reported intake. <i>Food Quality and Preference</i> , 2017, 55, 26-34.	2.3	54

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37	Just-about-right and ideal scaling provide similar insights into the influence of sensory attributes on liking. <i>Food Quality and Preference</i> , 2014, 37, 71-78.	2.3	53
38	Oral somatosensory acuity is related to particle size perception in chocolate. <i>Scientific Reports</i> , 2019, 9, 7437.	1.6	53
39	Perceptual Qualities of Ethanol Depend on Concentration, and Variation in These Percepts Associates with Drinking Frequency. <i>Chemosensory Perception</i> , 2015, 8, 149-157.	0.7	51
40	Quantifying Sweet Taste Liker Phenotypes: Time for Some Consistency in the Classification Criteria. <i>Nutrients</i> , 2019, 11, 129.	1.7	49
41	Variety and content of commercial infant and toddler vegetable products manufactured and sold in the United States. <i>American Journal of Clinical Nutrition</i> , 2018, 107, 576-583.	2.2	48
42	Bitter and sweet tasting molecules: It's complicated. <i>Neuroscience Letters</i> , 2019, 700, 56-63.	1.0	48
43	Nonnutritive sweeteners are not supernormal stimuli. <i>International Journal of Obesity</i> , 2015, 39, 254-259.	1.6	47
44	Wine Expertise Predicts Taste Phenotype. <i>American Journal of Enology and Viticulture</i> , 2012, 63, 80-84.	0.9	45
45	Effect of fat content on the physical properties and consumer acceptability of vanilla ice cream. <i>Journal of Dairy Science</i> , 2017, 100, 5217-5227.	1.4	41
46	Dose-Response Relationships for Vanilla Flavor and Sucrose in Skim Milk: Evidence of Synergy. <i>Beverages</i> , 2018, 4, 73.	1.3	41
47	Characterizing dynamic sensory properties of nutritive and nonnutritive sweeteners with temporal checkâ€allâ€thatâ€apply. <i>Journal of Sensory Studies</i> , 2017, 32, e12270.	0.8	38
48	Transdisciplinary Perspectives on Sweetness. <i>Chemosensory Perception</i> , 2008, 1, 48-57.	0.7	37
49	Differences in the Chemesthetic Subqualities of Capsaicin, Ibuprofen, and Olive Oil. <i>Chemical Senses</i> , 2012, 37, 471-478.	1.1	36
50	Reconsidering the classification of sweet taste liker phenotypes: A methodological review. <i>Food Quality and Preference</i> , 2019, 72, 56-76.	2.3	35
51	Otitis media exposure associates with dietary preference and adiposity: A community-based observational study of at-risk preschoolers. <i>Physiology and Behavior</i> , 2012, 106, 264-271.	1.0	34
52	Demonstrating cross-modal enhancement in a real food with a modified ABX test. <i>Food Quality and Preference</i> , 2019, 77, 206-213.	2.3	34
53	Mary Poppins was right: Adding small amounts of sugar or salt reduces the bitterness of vegetables. <i>Appetite</i> , 2018, 126, 90-101.	1.8	32
54	Type of milk typically consumed, and stated preference, but not health consciousness affect revealed preferences for fat in milk. <i>Food Quality and Preference</i> , 2016, 49, 92-99.	2.3	29

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55	Soy protein concentrate mitigates markers of colonic inflammation and loss of gut barrier function in vitro and in vivo. <i>Journal of Nutritional Biochemistry</i> , 2017, 40, 201-208.	1.9	28
56	Associations of olfactory dysfunction with anthropometric and cardiometabolic measures: Findings from the 2013-2014 national health and nutrition examination survey (NHANES). <i>Physiology and Behavior</i> , 2020, 215, 112702.	1.0	28
57	Interpreting consumer preferences: Physicohedonic and psychohedonic models yield different information in a coffee-flavored dairy beverage. <i>Food Quality and Preference</i> , 2014, 36, 27-32.	2.3	27
58	Predominant Qualities Evoked by Quinine, Sucrose, and Capsaicin Associate With PROP Bitterness, but not TAS2R38 Genotype. <i>Chemical Senses</i> , 2020, 45, 383-390.	1.1	27
59	Binding of Caffeine and Quinine by Whey Protein and the Effect on Bitterness. <i>Journal of Food Science</i> , 2017, 82, 509-516.	1.5	26
60	Using Milk Fat to Reduce the Irritation and Bitter Taste of Ibuprofen. <i>Chemosensory Perception</i> , 2012, 5, 231-236.	0.7	25
61	User Preferences in a Carrageenan-Based Vaginal Drug Delivery System. <i>PLoS ONE</i> , 2013, 8, e54975.	1.1	25
62	Release of Tenofovir from Carrageenan-Based Vaginal Suppositories. <i>Pharmaceutics</i> , 2014, 6, 366-377.	2.0	24
63	Salivary protein levels as a predictor of perceived astringency in model systems and solid foods. <i>Physiology and Behavior</i> , 2016, 163, 56-63.	1.0	24
64	Do Polymorphisms in the TAS1R1 Gene Contribute to Broader Differences in Human Taste Intensity?. <i>Chemical Senses</i> , 2013, 38, 719-728.	1.1	23
65	Consumer acceptability of high hydrostatic pressure (HHP)-treated ground beef patties. <i>LWT - Food Science and Technology</i> , 2014, 56, 207-210.	2.5	23
66	Effects of Matrix Composition on Detection Threshold Estimates for Methyl Anthranilate and 2-Aminoacetophenone. <i>Foods</i> , 2016, 5, 35.	1.9	23
67	Influence of biological, experiential and psychological factors in wine preference segmentation. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 154-161.	1.0	23
68	Learned color taste associations in a repeated brief exposure paradigm. <i>Food Quality and Preference</i> , 2019, 71, 354-365.	2.3	23
69	Shape of vaginal suppositories affects willingness-to-try and preference. <i>Antiviral Research</i> , 2013, 97, 280-284.	1.9	22
70	Tolerance for High Flavanol Cocoa Powder in Semisweet Chocolate. <i>Nutrients</i> , 2013, 5, 2258-2267.	1.7	22
71	Increasing flavor variety with herbs and spices improves relative vegetable intake in children who are propylthiouracil (PROP) tasters relative to nontasters. <i>Physiology and Behavior</i> , 2018, 188, 48-57.	1.0	21
72	Regional Variation of Bitter Taste and Aftertaste in Humans. <i>Chemical Senses</i> , 2019, 44, 721-732.	1.1	21

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73	Rejection Thresholds in Solid Chocolate-Flavored Compound Coating. <i>Journal of Food Science</i> , 2012, 77, S390-S393.	1.5	20
74	Predictors of Relapse in a Bupropion Trial for Smoking Cessation in Recently-Abstinent Alcoholics: Preliminary Results Using an Aggregate Genetic Risk Score. <i>Substance Abuse: Research and Treatment</i> , 2012, 6, SART.S8866.	0.5	20
75	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
76	Nutritional Content and Ingredients of Commercial Infant and Toddler Food Pouches Compared With Other Packages Available in the United States. <i>Nutrition Today</i> , 2019, 54, 305-312.	0.6	20
77	Perspective: Measuring Sweetness in Foods, Beverages, and Diets: Toward Understanding the Role of Sweetness in Health. <i>Advances in Nutrition</i> , 2021, 12, 343-354.	2.9	20
78	Exploring variability in detection thresholds of microparticles through participant characteristics. <i>Food and Function</i> , 2019, 10, 5386-5397.	2.1	19
79	Quantitative perceptual differences among over-the-counter vaginal products using a standardized methodology: implications for microbicide development. <i>Contraception</i> , 2011, 84, 184-193.	0.8	18
80	Explaining tolerance for bitterness in chocolate ice cream using solid chocolate preferences. <i>Journal of Dairy Science</i> , 2013, 96, 4938-4944.	1.4	18
81	Firmness Perception Influences Women's Preferences for Vaginal Suppositories. <i>Pharmaceutics</i> , 2014, 6, 512-529.	2.0	18
82	Herbs and spices increase liking and preference for vegetables among rural high school students. <i>Food Quality and Preference</i> , 2018, 68, 125-134.	2.3	18
83	Effects of Sweet-Liking on Body Composition Depend on Age and Lifestyle: A Challenge to the Simple Sweet-Liking Obesity Hypothesis. <i>Nutrients</i> , 2020, 12, 2702.	1.7	18
84	Maximizing overall liking results in a superior product to minimizing deviations from ideal ratings: An optimization case study with coffee-flavored milk. <i>Food Quality and Preference</i> , 2015, 42, 27-36.	2.3	17
85	Consumer peach preferences and purchasing behavior: a mixed methods study. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2451-2461.	1.7	17
86	TongueSim: Development of an Automated Method for Rapid Assessment of Fungiform Papillae Density for Taste Research. <i>Chemical Senses</i> , 2016, 41, 357-365.	1.1	17
87	Putting out the fire – Efficacy of common beverages in reducing oral burn from capsaicin. <i>Physiology and Behavior</i> , 2019, 208, 112557.	1.0	17
88	Blending dark green vegetables with fruits in commercially available infant foods makes them taste like fruit. <i>Appetite</i> , 2020, 150, 104652.	1.8	16
89	Drivers of Vaginal Drug Delivery System Acceptability from Internet-Based Conjoint Analysis. <i>PLoS ONE</i> , 2016, 11, e0150896.	1.1	15
90	Sensory Aspects of Bitter and Sweet Tastes During Early Childhood. <i>Nutrition Today</i> , 2017, 52, S41-S51.	0.6	15

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91	Capsaicin burn increases thickness discrimination thresholds independently of chronic chili intake. <i>Food Research International</i> , 2021, 149, 110702.	2.9	15
92	Self-Reported Olfactory Dysfunction and Diet Quality: Findings from the 2011–2014 National Health and Nutrition Examination Survey (NHANES). <i>Nutrients</i> , 2021, 13, 4561.	1.7	15
93	Developmental Readiness, Caregiver and Child Feeding Behaviors, and Sensory Science as a Framework for Feeding Young Children. <i>Nutrition Today</i> , 2017, 52, S30-S40.	0.6	14
94	Self-reported Smoking Status, TAS2R38 Variants, and Propylthiouracil Phenotype: An Exploratory Crowdsourced Cohort Study. <i>Chemical Senses</i> , 2018, 43, 617-625.	1.1	14
95	Interactions between retronasal olfaction and taste influence vegetable liking and consumption: A psychophysical investigation. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100044.	1.2	14
96	Development and validation of the Reasons Individuals Stop Eating Questionnaire (RISE-Q): A novel tool to characterize satiation. <i>Appetite</i> , 2021, 161, 105127.	1.8	14
97	Degree of free fatty acid saturation influences chocolate rejection in human assessors. <i>Chemical Senses</i> , 2017, 42, 161-166.	1.1	13
98	Evaluation of Sweetener Synergy in Humans by Isobole Analyses. <i>Chemical Senses</i> , 2019, 44, 571-582.	1.1	13
99	Personality traits and bitterness perception influence the liking and intake of pale ale style beers. <i>Food Quality and Preference</i> , 2020, 86, 103994.	2.3	13
100	Rejection of labrusca-type aromas in wine differs by wine expertise and geographic region. <i>Food Quality and Preference</i> , 2019, 74, 147-154.	2.3	12
101	Associations between chronic cigarette smoking and taste function: Results from the 2013–2014 national health and nutrition examination survey. <i>Physiology and Behavior</i> , 2021, 240, 113554.	1.0	12
102	Investigating Mixture Interactions of Astringent Stimuli Using the Isobole Approach. <i>Chemical Senses</i> , 2016, 41, bjw064.	1.1	12
103	Harsh and Sweet Sensations Predict Acute Liking of Electronic Cigarettes, but Flavor Does Not Affect Acute Nicotine Intake: A Pilot Laboratory Study in Men. <i>Nicotine and Tobacco Research</i> , 2021, 23, 687-693.	1.4	12
104	Perception of chemesthetic stimuli in groups who differ by food involvement and culinary experience. <i>Food Quality and Preference</i> , 2015, 46, 142-150.	2.3	11
105	Infant and Toddler Responses to Bitter-Tasting Novel Vegetables: Findings from the Good Tastes Study. <i>Journal of Nutrition</i> , 2021, 151, 3240-3252.	1.3	11
106	Genetic variation in sensation affects food liking and intake. <i>Current Opinion in Food Science</i> , 2021, 42, 203-214.	4.1	11
107	Perceptual Mapping of Chemesthetic Stimuli in Naive Assessors. <i>Chemosensory Perception</i> , 2015, 8, 19-32.	0.7	10
108	Using Herbs and Spices to Increase Vegetable Intake Among Rural Adolescents. <i>Journal of Nutrition Education and Behavior</i> , 2019, 51, 806-816.e1.	0.3	10

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109	Are Sugars Addictive? Perspectives for Practitioners. , 2014, , 199-215.		10
110	Influence of Sensation and Liking on Eating and Drinking. , 2020, , 131-155.		10
111	Do children really eat what they like? Relationships between liking and intake across laboratory test-meals. <i>Appetite</i> , 2022, 172, 105946.	1.8	10
112	Design aspects of vaginal applicators that influence acceptance among target users. <i>Scientific Reports</i> , 2021, 11, 9802.	1.6	9
113	Response to "Lack of Relation Between Bitter Taste Receptor <i>TAS2R38</i> and BMI in Adults" Obesity, 2010, 18, 433-433.	1.5	8
114	Asymmetric dominance as a potential source of bias in hedonic testing. <i>Food Quality and Preference</i> , 2011, 22, 559-566.	2.3	8
115	Understanding taste and texture perception to enhance vegetable acceptance. <i>Proceedings of the Nutrition Society</i> , 2017, 76, .	0.4	8
116	Common bitter stimuli show differences in their temporal profiles before and after swallowing. <i>Food Quality and Preference</i> , 2021, 87, 104041.	2.3	8
117	Relationships between Perceptual Attributes and Rheology in Over-the-Counter Vaginal Products: A Potential Tool for Microbicide Development. <i>PLoS ONE</i> , 2014, 9, e105614.	1.1	8
118	Massively collaborative crowdsourced research on COVID19 and the chemical senses: Insights and outcomes. <i>Food Quality and Preference</i> , 2022, 97, 104483.	2.3	8
119	Individual Differences in Multisensory Flavor Perception. , 2016, , 185-210.		7
120	Qualitative exploration of intrinsic and extrinsic factors that influence acceptability of semisoft vaginal suppositories. <i>BMC Women's Health</i> , 2018, 18, 170.	0.8	7
121	Individual Differences in Thresholds and Consumer Preferences for Rotundone Added to Red Wine. <i>Nutrients</i> , 2020, 12, 2522.	1.7	7
122	Discrimination of Isointense Bitter Stimuli in a Beer Model System. <i>Nutrients</i> , 2020, 12, 1560.	1.7	7
123	Differences in preferred fat level, sweetener type, and amount of added sugar in chocolate milk in a choice task relate to physical activity and orthorexia. <i>Appetite</i> , 2021, 163, 105214.	1.8	7
124	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
125	Studies of Human Twins Reveal Genetic Variation That Affects Dietary Fat Perception. <i>Chemical Senses</i> , 2020, 45, 467-481.	1.1	6
126	Flavor and product messaging are the two most important drivers of electronic cigarette selection in a choice-based task. <i>Scientific Reports</i> , 2021, 11, 4689.	1.6	6

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127	Preferred beer styles influence both perceptual maps and semantic descriptions of dry hops. <i>Food Quality and Preference</i> , 2021, 94, 104337.	2.3	6
128	Genetic differences in sweet taste perception. , 2006, , 30-53.		6
129	Taste: Vertebrate Psychophysics. , 2009, , 881-886.		5
130	Comparison of Carcinogen Biomarkers in Smokers of Menthol and Nonmenthol Cigarettes: The 2015-2016 National Health and Nutrition Examination Survey Special Sample. <i>Cancer Epidemiology Biomarkers and Prevention</i> , 2022, 31, 1539-1545.	1.1	5
131	Synergistic and antagonistic ingredient interactions as a sugar reduction strategy in chocolate milk. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	5
132	Vanillin modifies affective responses to but not burning sensations from ethanol in mixtures. <i>Physiology and Behavior</i> , 2019, 211, 112668.	1.0	4
133	Propylthiouracil (PROP) Taste. , 2008, , 391-399.		4
134	Salivary α -amylase activity and flow rate explain differences in temporal flavor perception in a chewing gum matrix comprising starch-limonene inclusion complexes. <i>Food Research International</i> , 2022, 158, 111573.	2.9	4
135	Innovative sensory methods to assess acceptability of mixed polymer semisoft ovules for microbicide applications. <i>Drug Delivery and Translational Research</i> , 2016, 6, 551-564.	3.0	3
136	Using sensory and consumer science in drug delivery system optimization: mixed methods in women of color as a case study. <i>Food Quality and Preference</i> , 2019, 73, 293-302.	2.3	3
137	Female sweet-likers have enhanced cross-modal interoceptive abilities. <i>Appetite</i> , 2021, 165, 105290.	1.8	3
138	Examining the Role of Food Form on Children's Self-Regulation of Energy Intake. <i>Frontiers in Nutrition</i> , 2022, 9, 791718.	1.6	3
139	An Introduction to this Special Issue: Chemosensation and Health. <i>Chemosensory Perception</i> , 2015, 8, 109-111.	0.7	2
140	Assessment of Midline Lingual Point-Pressure Somatosensation Using Von Frey Hair Monofilaments. <i>Journal of Visualized Experiments</i> , 2020, , .	0.2	2
141	Influence of Sensation and Liking on Eating and Drinking. , 2020, , 1-25.		2
142	Biological Basis and Functional Assessment of Oral Sensation. , 2020, , 157-181.		2
143	Chocolate not necessarily healthier or tastier. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2016, 113, E6318-E6318.	3.3	1
144	Taste: Vertebrates' Psychophysics. , 2017, , .		1

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145	Examining Front-of-Package Product Names and Ingredient Lists of Infant and Toddler Food Containing Vegetables. <i>Journal of Nutrition Education and Behavior</i> , 2021, 53, 96-102.	0.3	1
146	Food choice: behavioral aspects. , 2021, , .		1
147	Biological Basis and Functional Assessment of Oral Sensation. , 2020, , 1-25.		1
148	Man vs. Machine: A Juniorâ€Level Laboratory Exercise Comparing Human and Instrumental Detection Limits. <i>Journal of Food Science Education</i> , 2017, 16, 72-76.	1.0	0