Gary K Beauchamp

List of Publications by Year
in descending order

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Version: 2024-02-01

61 papers	6,330 citations	70961 41 h-index	133063 59 g-index
62 all docs	62 docs citations	62 times ranked	5081 citing authors

#	Article	IF	Citations
1	Ibuprofen-like activity in extra-virgin olive oil. Nature, 2005, 437, 45-46.	13.7	778
2	Taste Receptor Genes. Annual Review of Nutrition, 2007, 27, 389-414.	4.3	373
3	The Transfer of Alcohol to Human Milk. New England Journal of Medicine, 1991, 325, 981-985.	13.9	309
4	Garlic Ingestion by Pregnant Women Alters the Odor of Amniotic Fluid. Chemical Senses, 1995, 20, 207-209.	1.1	280
5	Early Flavor Learning and Its Impact on Later Feeding Behavior. Journal of Pediatric Gastroenterology and Nutrition, 2009, 48, S25-30.	0.9	276
6	Major taste loss in carnivorous mammals. Proceedings of the National Academy of Sciences of the United States of America, 2012, 109, 4956-4961.	3.3	237
7	Flavor experiences during formula feeding are related to preferences during childhood. Early Human Development, 2002, 68, 71-82.	0.8	230
8	Pseudogenization of a Sweet-Receptor Gene Accounts for Cats' Indifference toward Sugar. PLoS Genetics, 2005, 1, e3.	1.5	203
9	Early milk feeding influences taste acceptance and liking during infancy. American Journal of Clinical Nutrition, 2009, 90, 780S-788S.	2.2	185
10	The Effects of Repeated Exposure to Garlic-Flavored Milk on the Nursling's Behavior. Pediatric Research, 1993, 34, 805-808.	1.1	183
11	Developmental changes in salt acceptability in human infants. Developmental Psychobiology, 1986, 19, 17-25.	0.9	168
12	Flavor Programming During Infancy. Pediatrics, 2004, 113, 840-845.	1.0	166
13	Obese Women Have Lower Monosodium Glutamate Taste Sensitivity and Prefer Higher Concentrations Than Do Normalâ€weight Women. Obesity, 2010, 18, 959-965.	1.5	161
14	Flavor Perception in Human Infants: Development and Functional Significance. Digestion, 2011, 83, 1-6.	1.2	156
15	Chemical Senses. Annual Review of Psychology, 1994, 45, 419-449.	9.9	150
16	The human infants' response to vanilla flavors in mother's milk and formula. , 1996, 19, 13-19.		145
17	Sucrose consumption in mice: Major influence of two genetic Loci affecting peripheral sensory responses. Mammalian Genome, 1997, 8, 545-548.	1.0	121
18	Sensory and receptor responses to umami: an overview of pioneering work. American Journal of Clinical Nutrition, 2009, 90, 723S-727S.	2.2	119

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19	Unusual Pungency from Extra-Virgin Olive Oil Is Attributable to Restricted Spatial Expression of the Receptor of Oleocanthal. Journal of Neuroscience, 2011, 31, 999-1009.	1.7	119
20	Urinary Volatile Compounds as Biomarkers for Lung Cancer: A Proof of Principle Study Using Odor Signatures in Mouse Models of Lung Cancer. PLoS ONE, 2010, 5, e8819.	1.1	112
21	Olfactory Fingerprints for Major Histocompatibility Complex-Determined Body Odors II: Relationship among Odor Maps, Genetics, Odor Composition, and Behavior. Journal of Neuroscience, 2002, 22, 9513-9521.	1.7	111
22	Changes in sensitivity to the odor of androstenone during adolescence. Developmental Psychobiology, 1989, 22, 423-435.	0.9	109
23	Why do we like sweet taste: A bitter tale?. Physiology and Behavior, 2016, 164, 432-437.	1.0	95
24	Flavor preferences in malnourished mexican infants. Physiology and Behavior, 1982, 28, 513-519.	1.0	91
25	Understanding the Origin of Flavor Preferences. Chemical Senses, 2005, 30, i242-i243.	1.1	90
26	Flavor Modification by Sodium Chloride and Monosodium Glutamate. Journal of Food Science, 1994, 59, 682-686.	1.5	82
27	Developmental Changes in the Acceptance of Protein Hydrolysate Formula. Journal of Developmental and Behavioral Pediatrics, 1996, 17, 386-391.	0.6	81
28	Smoking and the Flavor of Breast Milk. New England Journal of Medicine, 1998, 339, 1559-1560.	13.9	80
29	Flavor preferences in cats (Felis catus and Panthera sp.).. Journal of Comparative and Physiological Psychology, 1977, 91, 1118-1127.	1.8	77
30	Intake of Umami-Tasting Solutions by Mice: A Genetic Analysis. Journal of Nutrition, 2000, 130, 935S-941S.	1.3	67
31	The scent of age. Proceedings of the Royal Society B: Biological Sciences, 2003, 270, 929-933.	1.2	66
32	Genetic Basis for MHCâ€Ðependent Mate Choice. Advances in Genetics, 2007, 59, 129-145.	0.8	66
33	Genetics of Amino Acid Taste and Appetite. Advances in Nutrition, 2016, 7, 806S-822S.	2.9	64
34	Odortypes and MHC peptides: complementary chemosignals of MHC haplotype?. Trends in Neurosciences, 2006, 29, 604-609.	4.2	59
35	Strain differences in consumption of saline solutions by mice. Physiology and Behavior, 1993, 54, 179-184.	1.0	58
36	Presence of mouse mammary tumor virus specifically alters the body odor of mice. Proceedings of the National Academy of Sciences of the United States of America, 2002, 99, 5612-5615.	3.3	58

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37	Differential binding between volatile ligands and major urinary proteins due to genetic variation in mice. Physiology and Behavior, 2012, 107, 112-120.	1.0	58
38	Human development and umami taste. Physiology and Behavior, 1991, 49, 1009-1012.	1.0	55
39	Taste dimensions of monosodium glutamate (MSG) in a food system: role of glutamate in young American subjects. Physiology and Behavior, 1998, 65, 177-181.	1.0	54
40	Genetically-Based Olfactory Signatures Persist Despite Dietary Variation. PLoS ONE, 2008, 3, e3591.	1.1	49
41	Glutamate taste and appetite in laboratory mice: physiologic and genetic analyses. American Journal of Clinical Nutrition, 2009, 90, 756S-763S.	2.2	48
42	The Importance of Sensory Context in Young Children's Acceptance of Salty Tastes. Child Development, 1986, 57, 1034.	1.7	41
43	Major histocompatibility complex-regulated odortypes: Peptide-free urinary volatile signals. Physiology and Behavior, 2009, 96, 184-188.	1.0	36
44	Basic Taste: A Perceptual Concept. Journal of Agricultural and Food Chemistry, 2019, 67, 13860-13869.	2.4	30
45	Changes in volatile compounds of mouse urine as it ages: Their interactions with water and urinary proteins. Physiology and Behavior, 2013, 120, 211-219.	1.0	25
46	Immunization alters body odor. Physiology and Behavior, 2014, 128, 80-85.	1.0	23
47	Individual Differences and the Chemical Senses. Chemical Senses, 2005, 30, i6-i9.	1.1	21
48	Perspective: Measuring Sweetness in Foods, Beverages, and Diets: Toward Understanding the Role of Sweetness in Health. Advances in Nutrition, 2021, 12, 343-354.	2.9	20
49	Development and Bad Taste. Pediatric Asthma, Allergy and Immunology, 1998, 12, 161-163.	0.2	19
50	Butylated Hydroxytoluene Is a Ligand of Urinary Proteins Derived from Female Mice. Chemical Senses, 2011, 36, 443-452.	1.1	18
51	Development and Genetics of Glutamate Taste Preferencea. Annals of the New York Academy of Sciences, 1998, 855, 412-416.	1.8	17
52	Sharing an environment with sick conspecifics alters odors of healthy animals. Scientific Reports, 2018, 8, 14255.	1.6	17
53	Brain Injury Alters Volatile Metabolome. Chemical Senses, 2016, 41, 407-414.	1.1	15
54	MHC-mediated fetal odourtypes expressed by pregnant females influence male associative behaviour. Animal Behaviour, 2000, 60, 289-295.	0.8	14

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55	Comparative biology of taste: Insights into mechanism and function. Flavour, 2015, 4, .	2.3	14
56	A workshop on â€˜Dietary Sweetnessâ€”Is It an Issue?â€™. International Journal of Obesity, 2018, 42, 934-938.	1.6	12
57	Cytokine contributions to alterations of the volatile metabolome induced by inflammation. Brain, Behavior, and Immunity, 2018, 69, 312-320.	2.0	9
58	Genetics of intake of umami-tasting solutions by mice. Sensory Neuron, 2001, 3, 205-212.	0.2	4
59	Sensing nectar's sweetness. Science, 2014, 345, 878-879.	6.0	4
60	Differing Alterations of Odor Volatiles Among Pathogenic Stimuli. Chemical Senses, 2021, 46, .	1.1	2
61	Joseph G. Brand III, PhD. Chemical Senses, 2021, 46, .	1.1	0