Gary K Beauchamp

List of Publications by Year in descending order

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

#	Article	IF	CITATIONS
1	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
2	Joseph G. Brand III, PhD. Chemical Senses, 2021, 46, .	1.1	0
3	Differing Alterations of Odor Volatiles Among Pathogenic Stimuli. Chemical Senses, 2021, 46, .	1.1	2
4	Basic Taste: A Perceptual Concept. Journal of Agricultural and Food Chemistry, 2019, 67, 13860-13869.	2.4	30
5	Cytokine contributions to alterations of the volatile metabolome induced by inflammation. Brain, Behavior, and Immunity, 2018, 69, 312-320.	2.0	9
6	A workshop on â€~Dietary Sweetness—Is It an Issue?'. International Journal of Obesity, 2018, 42, 934-938.	1.6	12
7	Sharing an environment with sick conspecifics alters odors of healthy animals. Scientific Reports, 2018, 8, 14255.	1.6	17
8	Why do we like sweet taste: A bitter tale?. Physiology and Behavior, 2016, 164, 432-437.	1.0	95
9	Genetics of Amino Acid Taste and Appetite. Advances in Nutrition, 2016, 7, 806S-822S.	2.9	64
10	Brain Injury Alters Volatile Metabolome. Chemical Senses, 2016, 41, 407-414.	1.1	15
11	Comparative biology of taste: Insights into mechanism and function. Flavour, 2015, 4, .	2.3	14
12	Sensing nectar's sweetness. Science, 2014, 345, 878-879.	6.0	4
13	Immunization alters body odor. Physiology and Behavior, 2014, 128, 80-85.	1.0	23
14	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
15	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
16	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
17	Butylated Hydroxytoluene Is a Ligand of Urinary Proteins Derived from Female Mice. Chemical Senses, 2011, 36, 443-452.	1.1	18
18	Flavor Perception in Human Infants: Development and Functional Significance. Digestion, 2011, 83, 1-6.	1.2	156

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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	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
21	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
22	Glutamate taste and appetite in laboratory mice: physiologic and genetic analyses. American Journal of Clinical Nutrition, 2009, 90, 756S-763S.	2.2	48
23	Early milk feeding influences taste acceptance and liking during infancy. American Journal of Clinical Nutrition, 2009, 90, 780S-788S.	2.2	185
24	Sensory and receptor responses to umami: an overview of pioneering work. American Journal of Clinical Nutrition, 2009, 90, 723S-727S.	2.2	119
25	Major histocompatibility complex-regulated odortypes: Peptide-free urinary volatile signals. Physiology and Behavior, 2009, 96, 184-188.	1.0	36
26	Early Flavor Learning and Its Impact on Later Feeding Behavior. Journal of Pediatric Gastroenterology and Nutrition, 2009, 48, S25-30.	0.9	276
27	Genetically-Based Olfactory Signatures Persist Despite Dietary Variation. PLoS ONE, 2008, 3, e3591.	1.1	49
28	Genetic Basis for MHCâ€Dependent Mate Choice. Advances in Genetics, 2007, 59, 129-145.	0.8	66
29	Taste Receptor Genes. Annual Review of Nutrition, 2007, 27, 389-414.	4.3	373
30	Odortypes and MHC peptides: complementary chemosignals of MHC haplotype?. Trends in Neurosciences, 2006, 29, 604-609.	4.2	59
31	Ibuprofen-like activity in extra-virgin olive oil. Nature, 2005, 437, 45-46.	13.7	778
32	Pseudogenization of a Sweet-Receptor Gene Accounts for Cats' Indifference toward Sugar. PLoS Genetics, 2005, 1, e3.	1.5	203
33	Understanding the Origin of Flavor Preferences. Chemical Senses, 2005, 30, i242-i243.	1.1	90
34	Individual Differences and the Chemical Senses. Chemical Senses, 2005, 30, i6-i9.	1.1	21
35	Flavor Programming During Infancy. Pediatrics, 2004, 113, 840-845.	1.0	166
36	The scent of age. Proceedings of the Royal Society B: Biological Sciences, 2003, 270, 929-933.	1.2	66

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37	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
38	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
39	Flavor experiences during formula feeding are related to preferences during childhood. Early Human Development, 2002, 68, 71-82.	0.8	230
40	Genetics of intake of umami-tasting solutions by mice. Sensory Neuron, 2001, 3, 205-212.	0.2	4
41	MHC-mediated fetal odourtypes expressed by pregnant females influence male associative behaviour. Animal Behaviour, 2000, 60, 289-295.	0.8	14
42	Intake of Umami-Tasting Solutions by Mice: A Genetic Analysis. Journal of Nutrition, 2000, 130, 935S-941S.	1.3	67
43	Development and Genetics of Glutamate Taste Preferencea. Annals of the New York Academy of Sciences, 1998, 855, 412-416.	1.8	17
44	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
45	Development and Bad Taste. Pediatric Asthma, Allergy and Immunology, 1998, 12, 161-163.	0.2	19
46	Smoking and the Flavor of Breast Milk. New England Journal of Medicine, 1998, 339, 1559-1560.	13.9	80
47	Sucrose consumption in mice: Major influence of two genetic Loci affecting peripheral sensory responses. Mammalian Genome, 1997, 8, 545-548.	1.0	121
48	Developmental Changes in the Acceptance of Protein Hydrolysate Formula. Journal of Developmental and Behavioral Pediatrics, 1996, 17, 386-391.	0.6	81
49	The human infants' response to vanilla flavors in mother's milk and formula. , 1996, 19, 13-19.		145
50	Garlic Ingestion by Pregnant Women Alters the Odor of Amniotic Fluid. Chemical Senses, 1995, 20, 207-209.	1.1	280
51	Chemical Senses. Annual Review of Psychology, 1994, 45, 419-449.	9.9	150
52	Flavor Modification by Sodium Chloride and Monosodium Glutamate. Journal of Food Science, 1994, 59, 682-686.	1.5	82
53	Strain differences in consumption of saline solutions by mice. Physiology and Behavior, 1993, 54, 179-184.	1.0	58
54	The Effects of Repeated Exposure to Garlic-Flavored Milk on the Nursling's Behavior. Pediatric Research, 1993, 34, 805-808.	1.1	183

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55	Human development and umami taste. Physiology and Behavior, 1991, 49, 1009-1012.	1.0	55
56	The Transfer of Alcohol to Human Milk. New England Journal of Medicine, 1991, 325, 981-985.	13.9	309
57	Changes in sensitivity to the odor of androstenone during adolescence. Developmental Psychobiology, 1989, 22, 423-435.	0.9	109
58	The Importance of Sensory Context in Young Children's Acceptance of Salty Tastes. Child Development, 1986, 57, 1034.	1.7	41
59	Developmental changes in salt acceptability in human infants. Developmental Psychobiology, 1986, 19, 17-25.	0.9	168
60	Flavor preferences in malnourished mexican infants. Physiology and Behavior, 1982, 28, 513-519.	1.0	91
61	Flavor preferences in cats (Felis catus and Panthera sp.) Journal of Comparative and Physiological Psychology, 1977, 91, 1118-1127.	1.8	77