Han-Seok Seo

List of Publications by Year
in descending order

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126 papers	3,454 citations	147726 31 h-index	182361 51 g-index
128 all docs	128 docs citations	128 times ranked	2967 citing authors

#	Article	IF	Citations
1	Sustainability labels on coffee: Consumer preferences, willingness-to-pay and visual attention to attributes. Ecological Economics, 2015, 118, 215-225.	2.9	238
2	The Influence of Olfactory Loss on Dietary Behaviors. Laryngoscope, 2008, 118, 135-144.	1.1	189
3	Individual significance of olfaction: development of a questionnaire. European Archives of Oto-Rhino-Laryngology, 2010, 267, 67-71.	0.8	119
4	Changes of olfactory abilities in relation to age: odor identification in more than 1400 people aged 4 to 80 years. European Archives of Oto-Rhino-Laryngology, 2015, 272, 1937-1944.	0.8	113
5	The functional neuroanatomy of odor evoked autobiographical memories cued by odors and words. Neuropsychologia, 2013, 51, 123-131.	0.7	109
6	Auditoryâ€“Olfactory Integration: Congruent or Pleasant Sounds Amplify Odor Pleasantness. Chemical Senses, 2011, 36, 301-309.	1.1	103
7	Cross-modal integration between odors and abstract symbols. Neuroscience Letters, 2010, 478, 175-178.	1.0	95
8	Odors enhance visual attention to congruent objects. Appetite, 2010, 54, 544-549.	1.8	95
9	Comparison between Odor Thresholds for Phenyl Ethyl Alcohol and Butanol. Chemical Senses, 2009, 34, 523-527.	1.1	75
10	A saltyâ€congruent odor enhances saltiness: Functional magnetic resonance imaging study. Human Brain Mapping, 2013, 34, 62-76.	1.9	75
11	Influences of table setting and eating location on food acceptance and intake. Food Quality and Preference, 2015, 39, 1-7.	2.3	73
12	Background music genre can modulate flavor pleasantness and overall impression of food stimuli. Appetite, 2014, 76, 144-152.	1.8	69
13	Effects of label understanding level on consumersâ€™ visual attention toward sustainability and process-related label claims found on chicken meat products. Food Quality and Preference, 2016, 50, 48-56.	2.3	67
14	Visual attention toward food-item images can vary as a function of background saliency and culture: An eye-tracking study. Food Quality and Preference, 2015, 41, 172-179.	2.3	66
15	Effect of milling and long-term storage on volatiles of black rice (Oryza sativa L.) determined by headspace solid-phase microextraction with gas chromatographyâ€“mass spectrometry. Food Chemistry, 2019, 276, 572-582.	4.2	61
16	Attitudes toward Olfaction: A Cross-regional Study. Chemical Senses, 2011, 36, 177-187.	1.1	57
17	Influences of olfactory impairment on depression, cognitive performance, and quality of life in Korean elderly. European Archives of Oto-Rhino-Laryngology, 2009, 266, 1739-1745.	0.8	53
18	Predicting consumer liking and preference based on emotional responses and sensory perception: A study with basic taste solutions. Food Research International, 2017, 100, 325-334.	2.9	53

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19	Using Check-All-That-Apply (CATA) method for determining product temperature-dependent sensory-attribute variations: A case study of cooked rice. Food Research International, 2018, 105, 724-732.	2.9	46
20	Blue lighting decreases the amount of food consumed in men, but not in women. Appetite, 2015, 85, 111-117.	1.8	42
21	Quality perception and acceptability of chicken breast meat labeled with sustainability claims vary as a function of consumersâ€™ label-understanding level. Food Quality and Preference, 2016, 49, 151-160.	2.3	41
22	Patient Adjustment to Reduced Olfactory Function. JAMA Otolaryngology, 2011, 137, 377.	1.5	38
23	Dissociated Representations of Pleasant and Unpleasant Olfacto-Trigeminal Mixtures: An fMRI Study. PLoS ONE, 2012, 7, e38358.	1.1	38
24	Using eye tracking to account for attribute non-attendance in choice experiments. European Review of Agricultural Economics, 2018, 45, 333-365.	1.5	37
25	Hand-Feel Touch Cues and Their Influences on Consumer Perception and Behavior with Respect to Food Products: A Review. Foods, 2019, 8, 259.	1.9	37
26	Effects of Coffee Bean Aroma on the Rat Brain Stressed by Sleep Deprivation: A Selected Transcript- and 2D Gel-Based Proteome Analysis. Journal of Agricultural and Food Chemistry, 2008, 56, 4665-4673.	2.4	36
27	Influences of Product Temperature on Emotional Responses to, and Sensory Attributes of, Coffee and Green Tea Beverages. Frontiers in Psychology, 2017, 8, 2264.	1.1	36
28	Characterizing product temperature-dependent sensory perception of brewed coffee beverages: Descriptive sensory analysis. Food Research International, 2019, 121, 612-621.	2.9	36
29	Effects of olfactory dysfunction on sensory evaluation and preparation of foods. Appetite, 2009, 53, 314-321.	1.8	34
30	Contextual Influences on the Relationship between Familiarity and Hedonicity of Odors. Journal of Food Science, 2008, 73, S273-8.	1.5	33
31	DEVELOPMENT OF SENSORY ATTRIBUTE POOL OF BREWED COFFEE. Journal of Sensory Studies, 2009, 24, 111-132.	0.8	33
32	Congruent Sound Can Modulate Odor Pleasantness. Chemical Senses, 2014, 39, 215-228.	1.1	33
33	Crispness level of potato chips affects temporal dynamics of flavor perception and mastication patterns in adults of different age groups. Food Quality and Preference, 2016, 51, 8-19.	2.3	33
34	The Impact of Liking of Wine and Food Items on Perceptions of Wineâ€“Food Pairing. Journal of Foodservice Business Research, 2015, 18, 489-501.	1.3	32
35	Using both emotional responses and sensory attribute intensities to predict consumer liking and preference toward vegetable juice products. Food Quality and Preference, 2019, 73, 75-85.	2.3	32
36	Background sound modulates the performance of odor discrimination task. Experimental Brain Research, 2011, 212, 305-314.	0.7	30

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37	Influences of sensory attribute intensity, emotional responses, and non-sensory factors on purchase intent toward mixed-vegetable juice products under informed tasting condition. Food Research International, 2020, 132, 109095.	2.9	30
38	Color and illuminance level of lighting can modulate willingness to eat bell peppers. Journal of the Science of Food and Agriculture, 2014, 94, 2049-2056.	1.7	29
39	Effect of milling degrees on volatile profiles of raw and cooked black rice (Oryza sativa L. cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	0.7	29
40	A spatiotemporal comparison between olfactory and trigeminal event-related potentials. NeuroImage, 2013, 77, 254-261.	2.1	28
41	Impacts of degree of milling on the appearance and aroma characteristics of raw rice. Journal of the Science of Food and Agriculture, 2016, 96, 3017-3022.	1.7	27
42	Hand washing and disgust response to handling different food stimuli between two different cultures. Food Research International, 2015, 76, 301-308.	2.9	26
43	Effect of cultivars and milling degrees on free and bound phenolic profiles and antioxidant activity of black rice. Applied Biological Chemistry, 2018, 61, 49-60.	0.7	26
44	Impacts of sensory attributes and emotional responses on the hedonic ratings of odors in dairy products. Appetite, 2009, 53, 50-55.	1.8	25
45	Variation in umami taste perception in the German and Norwegian population. European Journal of Clinical Nutrition, 2010, 64, 1248-1250.	1.3	25
46	Sensory Nudges: The Influences of Environmental Contexts on Consumersâ€™ Sensory Perception, Emotional Responses, and Behaviors toward Foods and Beverages. Foods, 2020, 9, 509.	1.9	25
47	Sensory and Instrumental Analysis for Slipperiness and Compliance of Food during Swallowing. Journal of Food Science, 2007, 72, S707-13.	1.5	24
48	Effects of Light Color on Consumersâ€™ Acceptability and Willingness to Eat Apples and Bell Peppers. Journal of Sensory Studies, 2016, 31, 3-11.	0.8	24
49	Sensory impact of chemical and natural antimicrobials on poultry products: a review. Poultry Science, 2015, 94, 1699-1710.	1.5	23
50	A review of motivational models for improving hand hygiene among an increasingly diverse food service workforce. Food Control, 2015, 50, 446-456.	2.8	23
51	Comparison of Cinnamon Essential Oils from Leaf and Bark with Respect to Antimicrobial Activity and Sensory Acceptability in Strawberry Shake. Journal of Food Science, 2018, 83, 475-480.	1.5	23
52	Influence of background noise on the performance in the odor sensitivity task: effects of noise type and extraversion. Experimental Brain Research, 2012, 222, 89-97.	0.7	22
53	Using Olfaction and Unpleasant Reminders to Reduce the Intention-behavior Gap in Hand Washing. Scientific Reports, 2016, 6, 18890.	1.6	22
54	Sensitivity to sweetness correlates to elevated reward brain responses to sweet and high-fat food odors in young healthy volunteers. NeuroImage, 2020, 208, 116413.	2.1	22

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55	Effects of germination conditions on enzyme activities and starch hydrolysis of longâ€grain brown rice in relation to flour properties and bread qualities. Journal of Food Science, 2020, 85, 349-357.	1.5	22
56	Cross-modal integration of emotions in the chemical senses. Frontiers in Human Neuroscience, 2013, 7, 883.	1.0	21
57	â€œBitter Touchâ€: Cross-modal associations between hand-feel touch and gustatory cues in the context of coffee consumption experience. Food Quality and Preference, 2020, 83, 103914.	2.3	21
58	Variation in saltiness perception of soup with respect to soup serving temperature and consumer dietary habits. Appetite, 2015, 84, 73-78.	1.8	20
59	Modulation of sensory perception of cheese attributes intensity and texture liking via ortho- and retro-nasal odors. Food Quality and Preference, 2019, 73, 1-7.	2.3	20
60	Relationships between personality traits and attitudes toward the sense of smell. Frontiers in Psychology, 2013, 4, 901.	1.1	19
61	Consumer Attitudes Toward Texture and Other Food Attributes. Journal of Texture Studies, 2015, 46, 46-57.	1.1	19
62	Odorant Concentration Dependence in Electroolfactograms Recorded From the Human Olfactory Epithelium. Journal of Neurophysiology, 2009, 102, 2121-2130.	0.9	18
63	Color-Induced Aroma Illusion: Color Cues Can Modulate Consumer Perception, Acceptance, and Emotional Responses toward Cooked Rice. Foods, 2020, 9, 1845.	1.9	18
64	Effects of background sound on consumersâ€™ sensory discriminatory ability among foods. Food Quality and Preference, 2015, 43, 71-78.	2.3	17
65	Odor attributes change in relation to the time of the year. Cinnamon odor is more familiar and pleasant during Christmas season than summertime. Appetite, 2009, 53, 222-225.	1.8	16
66	Pupillary responses to intranasal trigeminal and olfactory stimulation. Journal of Neural Transmission, 2009, 116, 885-889.	1.4	15
67	The effect of varying educational intervention on consumersâ€™ understanding and attitude toward sustainability and process-related labels found on chicken meat products. Food Quality and Preference, 2016, 48, 146-155.	2.3	15
68	Personality traits affect the influences of intensity perception and emotional responses on hedonic rating and preference rank toward basic taste solutions. Journal of Neuroscience Research, 2019, 97, 276-291.	1.3	15
69	A novel method of descriptive analysis on hot brewed coffee: time scanning descriptive analysis. European Food Research and Technology, 2009, 228, 931-938.	1.6	14
70	Consumersâ€™ willingness to pay for edamame with a genetically modified label. Agribusiness, 2018, 34, 283-299.	1.9	14
71	Temperature of served water can modulate sensory perception and acceptance of food. Food Quality and Preference, 2013, 28, 449-455.	2.3	13
72	Comparison of Three Instrumental Methods for Predicting Sensory Texture Attributes of Poultry Deli Meat. Journal of Sensory Studies, 2014, 29, 171-181.	0.8	13

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73	Electro-Olfactograms in Humans in Response to Ortho- and Retronasal Chemosensory Stimulation. Chemosensory Perception, 2017, 10, 114-118.	0.7	13
74	Crossâ€cultural comparisons between Korean and U.S. adults with respect to texture perception and acceptance of cooked milled rice. International Journal of Food Science and Technology, 2018, 53, 2181-2194.	1.3	13
75	Sensory Characteristics of <scp>S</scp>eolgitteok (<scp>K</scp>orean Rice Cake) in Relation to the Added Levels of Brown Rice Flour and Sugar. Journal of Sensory Studies, 2014, 29, 371-383.	0.8	12
76	Bioactivity of a Rice Branâ€“Derived Peptide and Its Sensory Evaluation and Storage Stability in Orange Juice. Journal of Food Science, 2016, 81, H1010-5.	1.5	12
77	Effects of the type of reference scale on descriptive sensory analysis of cooked rice: Universal aromatic scale versus rice aromatic scale. Journal of Sensory Studies, 2017, 32, e12295.	0.8	12
78	Olfactory Cues of Restaurant Wait Staff Modulate Patronsâ€™ Dining Experiences and Behavior. Foods, 2019, 8, 619.	1.9	12
79	Variations in Food Acceptability with Respect to Pitch, Tempo, and Volume Levels of Background Music. Multisensory Research, 2019, 32, 319-346.	0.6	11
80	Effect of Geographical Indication Information on Consumer Acceptability of Cooked Aromatic Rice. Foods, 2020, 9, 1843.	1.9	11
81	A sip of joy: Straw materials can influence emotional responses to, and sensory attributes of cold tea. Food Quality and Preference, 2021, 88, 104090.	2.3	11
82	Stay safe in your vehicle: Drive-in booths can be an alternative to indoor booths for laboratory sensory testing. Food Quality and Preference, 2021, 94, 104332.	2.3	11
83	Variations in U.S. Consumersâ€™ Acceptability of Korean Rice Cake, Seolgitteok, with respect to Sensory Attributes and Nonsensory Factors. Journal of Food Science, 2016, 81, S199-207.	1.5	10
84	The Effect of Cigarette Smoking on Chemosensory Perceptionof Common Beverages. Chemosensory Perception, 2017, 10, 1-7.	0.7	10
85	Effects of food neophobia on visual attention and sensory acceptance of ethnic-flavored foods. Culture and Brain, 2018, 6, 53-70.	0.3	10
86	Dry Pet Food Flavor Enhancers and Their Impact on Palatability: A Review. Foods, 2021, 10, 2599.	1.9	10
87	Effects of smoking and marination on the sensory characteristics of cold-cut chicken breast filets: A pilot study. Food Science and Biotechnology, 2016, 25, 1619-1625.	1.2	9
88	The influence of beverages on residual spiciness elicited by eating spicy chicken meat: timeâ€intensity analysis. International Journal of Food Science and Technology, 2016, 51, 2406-2415.	1.3	9
89	Sample temperatures can modulate both emotional responses to and sensory attributes of tomato soup samples. Food Quality and Preference, 2020, 86, 104005.	2.3	9
90	Application of Oxidized Starch in Bakeâ€Only Chicken Nuggets. Journal of Food Science, 2014, 79, C810-5.	1.5	8

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91	Tea-induced calmness: Sugar-sweetened tea calms consumers exposed to acute stressor. Scientific Reports, 2016, 6, 36537.	1.6	8
92	Information and order of information effects on consumersâ€™ acceptance and valuation for genetically modified edamame soybean. PLoS ONE, 2018, 13, e0206300.	1.1	8
93	Childrenâ€™s liking and wanting of foods vary over multiple bites/sips of consumption: A case study of foods containing wild blueberry powder in the amounts targeted to deliver bioactive phytonutrients for children. Food Research International, 2020, 131, 108981.	2.9	8
94	Movement Analysis for Neurological and Musculoskeletal Disorders Using Graph Convolutional Neural Network. Future Internet, 2021, 13, 194.	2.4	8
95	Cognitive styles influence eating environment-induced variations in consumer perception of food: A case study with Pad Thai noodle. Food Quality and Preference, 2022, 98, 104525.	2.3	8
96	A computer-controlled olfactometer for a self-administered odor identification test. European Archives of Oto-Rhino-Laryngology, 2011, 268, 1293-1297.	0.8	7
97	Enzymeâ€Modified Starch as an Oil Delivery System for Bakeâ€Only Chicken Nuggets. Journal of Food Science, 2014, 79, C802-9.	1.5	7
98	The Role of Sound Congruency on Ethnic Menu Item Selection and Price Expectations. International Journal of Hospitality and Tourism Administration, 2017, 18, 245-271.	1.7	7
99	The Effects of Both Chewing Rate and Chewing Duration on Temporal Flavor Perception. Chemosensory Perception, 2017, 10, 13-22.	0.7	7
100	Variations in U.S. consumers' acceptability of commerciallyâ€available riceâ€based milk alternatives with respect to sensory attributes and food neophobia traits. Journal of Sensory Studies, 2019, 34, e12496.	0.8	7
101	Crossâ€cultural consumer acceptability of cooked aromatic (cv. Heukhyangchal) and nonâ€aromatic (cv.) Tj ETQq1 1 0.784314 rgBT O e12595.	0.8	7
102	Consumer acceptability and monetary value perception of iced coffee beverages vary with drinking conditions using different types of straws or lids. Food Research International, 2021, 140, 109849.	2.9	7
103	Recent evidence for the impacts of olfactory disorders on food enjoyment and ingestive behavior. Current Opinion in Food Science, 2021, 42, 187-194.	4.1	6
104	Cross-Modal Integration in Olfactory Perception. , 2017, , 115-116.		5
105	Analytic versus holistic: Cognitive styles can influence consumer response and behavior toward foods. Journal of Sensory Studies, 2022, 37, e12723.	0.8	5
106	Protein-rich beverage developed using non-GM soybean (R08-4004) and evaluated for sensory acceptance and shelf-life. Journal of Food Science and Technology, 2016, 53, 3271-3281.	1.4	4
107	US Consumersâ€™ Perceptions of Raw and Cooked Broken Rice. Foods, 2021, 10, 2899.	1.9	4
108	Physicochemical analysis of wheat flour fortified with vitamin A and three types of iron source and sensory analysis of bread using these flours. Journal of the Science of Food and Agriculture, 2013, 93, 2299-2307.	1.7	3

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109	Influence of Auditory Cues on Chemosensory Perception. ACS Symposium Series, 2015, , 41-56.	0.5	3
110	Chronic stress decreases liking and satisfaction of low-calorie chips. Food Research International, 2015, 76, 277-282.	2.9	3
111	Effects of Thickness Fraction Process on Physicochemical Properties, Cooking Qualities, and Sensory Characteristics of Long-Grain Rice Samples. Foods, 2022, 11, 222.	1.9	3
112	You Eat How You Think: A Review on the Impact of Cognitive Styles on Food Perception and Behavior. Foods, 2022, 11, 1886.	1.9	3
113	Smell, Taste, and Flavor. Chemical and Functional Properties of Food Components Series, 2011, , 35-64.	0.1	2
114	Improvement of Chronic Rhinitis Under Aspirin. Respiratory Care, 2012, 57, 460-463.	0.8	2
115	Variations in the texture properties of cooked rice as a function of instrumental parameter conditions. Korean Journal of Food Science and Technology, 2016, 48, 521-524.	0.0	2
116	The influence of condiment availability on cuisine selection. British Food Journal, 2017, 119, 1313-1323.	1.6	1
117	Oral irritation in patients with chemosensory dysfunction. Flavour and Fragrance Journal, 2021, 36, 490-496.	1.2	1
118	Effects of Korean Rice Cake (Seolgitteok) on Plasma Glucose, Insulin, and Satiety Hormones. FASEB Journal, 2015, 29, LB375.	0.2	1
119	Effects of Milling Degree on Instrumental and Sensory Texture Properties of Cooked Black Rice. Korean Journal of Food and Cookery Science, 2017, 33, 523-530.	0.2	1
120	Variations with Respect to Acceptance of Pudding Samples Prepared Using Rice Flour-Based Premix Products as a Function of the Type of Consumer Acceptance Test: Standardized Central Location Test versus Home-Use Test. Korean Journal of Food and Cookery Science, 2018, 34, 87-95.	0.2	1
121	Power of presence: Effects of physical or digital commensality on consumer perception and acceptance of meals. Food Quality and Preference, 2022, 100, 104601.	2.3	1
122	Consumption of an eggâ€based breakfast reduces hunger and increases postprandial energy metabolism in normal weight and overweight schoolâ€aged children (381.4). FASEB Journal, 2014, 28, 381.4.	0.2	0
123	Dietary Pattern and Rice Consumption in Northwest Arkansas. FASEB Journal, 2015, 29, 596.13.	0.2	0
124	Focus Group Interviews with U.S. Americans with Respect to Recipe and Sensory Characteristics of Seolgitteok (Korean Rice-Flour Cake). Korean Journal of Food and Cookery Science, 2018, 34, 15-26.	0.2	0
125	Atypical sensory functions and eating behaviors among adults on the autism spectrum: Oneâ€onâ€one interviews. Journal of Sensory Studies, 2022, 37, e12724.	0.8	0
126	Should Panelists Refrain from Wearing a Personal Fragrance Prior to Sensory Evaluation? The Effect of Using Perfume on Olfactory Performance. Foods, 2022, 11, 428.	1.9	0