

Han-Seok Seo

List of Publications by Year in descending order

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126
papers

3,454
citations

147726

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citing authors

#	ARTICLE	IF	CITATIONS
1	Analytic versus holistic: Cognitive styles can influence consumer response and behavior toward foods. <i>Journal of Sensory Studies</i> , 2022, 37, e12723.	0.8	5
2	Atypical sensory functions and eating behaviors among adults on the autism spectrum: One-on-one interviews. <i>Journal of Sensory Studies</i> , 2022, 37, e12724.	0.8	0
3	Cognitive styles influence eating environment-induced variations in consumer perception of food: A case study with Pad Thai noodle. <i>Food Quality and Preference</i> , 2022, 98, 104525.	2.3	8
4	Effects of Thickness Fraction Process on Physicochemical Properties, Cooking Qualities, and Sensory Characteristics of Long-Grain Rice Samples. <i>Foods</i> , 2022, 11, 222.	1.9	3
5	Should Panelists Refrain from Wearing a Personal Fragrance Prior to Sensory Evaluation? The Effect of Using Perfume on Olfactory Performance. <i>Foods</i> , 2022, 11, 428.	1.9	0
6	Power of presence: Effects of physical or digital commensality on consumer perception and acceptance of meals. <i>Food Quality and Preference</i> , 2022, 100, 104601.	2.3	1
7	You Eat How You Think: A Review on the Impact of Cognitive Styles on Food Perception and Behavior. <i>Foods</i> , 2022, 11, 1886.	1.9	3
8	Consumer acceptability and monetary value perception of iced coffee beverages vary with drinking conditions using different types of straws or lids. <i>Food Research International</i> , 2021, 140, 109849.	2.9	7
9	A sip of joy: Straw materials can influence emotional responses to, and sensory attributes of cold tea. <i>Food Quality and Preference</i> , 2021, 88, 104090.	2.3	11
10	Oral irritation in patients with chemosensory dysfunction. <i>Flavour and Fragrance Journal</i> , 2021, 36, 490-496.	1.2	1
11	Movement Analysis for Neurological and Musculoskeletal Disorders Using Graph Convolutional Neural Network. <i>Future Internet</i> , 2021, 13, 194.	2.4	8
12	Stay safe in your vehicle: Drive-in booths can be an alternative to indoor booths for laboratory sensory testing. <i>Food Quality and Preference</i> , 2021, 94, 104332.	2.3	11
13	Recent evidence for the impacts of olfactory disorders on food enjoyment and ingestive behavior. <i>Current Opinion in Food Science</i> , 2021, 42, 187-194.	4.1	6
14	Dry Pet Food Flavor Enhancers and Their Impact on Palatability: A Review. <i>Foods</i> , 2021, 10, 2599.	1.9	10
15	US Consumers' Perceptions of Raw and Cooked Broken Rice. <i>Foods</i> , 2021, 10, 2899.	1.9	4
16	Children'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. <i>Food Research International</i> , 2020, 131, 108981.	2.9	8
17	Sensitivity to sweetness correlates to elevated reward brain responses to sweet and high-fat food odors in young healthy volunteers. <i>NeuroImage</i> , 2020, 208, 116413.	2.1	22
18	Cross-cultural consumer acceptability of cooked aromatic (cv. Heukhyangchal) and non-aromatic (cv. Tj ETQq0 0 0 rgBT /Overlock 1 e12595.	0.8	7

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19	Color-Induced Aroma Illusion: Color Cues Can Modulate Consumer Perception, Acceptance, and Emotional Responses toward Cooked Rice. <i>Foods</i> , 2020, 9, 1845.	1.9	18
20	Effect of Geographical Indication Information on Consumer Acceptability of Cooked Aromatic Rice. <i>Foods</i> , 2020, 9, 1843.	1.9	11
21	Sample temperatures can modulate both emotional responses to and sensory attributes of tomato soup samples. <i>Food Quality and Preference</i> , 2020, 86, 104005.	2.3	9
22	Influences of sensory attribute intensity, emotional responses, and non-sensory factors on purchase intent toward mixed-vegetable juice products under informed tasting condition. <i>Food Research International</i> , 2020, 132, 109095.	2.9	30
23	“Bitter Touch” Cross-modal associations between hand-feel touch and gustatory cues in the context of coffee consumption experience. <i>Food Quality and Preference</i> , 2020, 83, 103914.	2.3	21
24	Effects of germination conditions on enzyme activities and starch hydrolysis of long-grain brown rice in relation to flour properties and bread qualities. <i>Journal of Food Science</i> , 2020, 85, 349-357.	1.5	22
25	Sensory Nudges: The Influences of Environmental Contexts on Consumers’ Sensory Perception, Emotional Responses, and Behaviors toward Foods and Beverages. <i>Foods</i> , 2020, 9, 509.	1.9	25
26	Hand-Feel Touch Cues and Their Influences on Consumer Perception and Behavior with Respect to Food Products: A Review. <i>Foods</i> , 2019, 8, 259.	1.9	37
27	Variations in U.S. consumers’ acceptability of commercially available rice-based milk alternatives with respect to sensory attributes and food neophobia traits. <i>Journal of Sensory Studies</i> , 2019, 34, e12496.	0.8	7
28	Variations in Food Acceptability with Respect to Pitch, Tempo, and Volume Levels of Background Music. <i>Multisensory Research</i> , 2019, 32, 319-346.	0.6	11
29	Olfactory Cues of Restaurant Wait Staff Modulate Patrons’ Dining Experiences and Behavior. <i>Foods</i> , 2019, 8, 619.	1.9	12
30	Personality traits affect the influences of intensity perception and emotional responses on hedonic rating and preference rank toward basic taste solutions. <i>Journal of Neuroscience Research</i> , 2019, 97, 276-291.	1.3	15
31	Characterizing product temperature-dependent sensory perception of brewed coffee beverages: Descriptive sensory analysis. <i>Food Research International</i> , 2019, 121, 612-621.	2.9	36
32	Using both emotional responses and sensory attribute intensities to predict consumer liking and preference toward vegetable juice products. <i>Food Quality and Preference</i> , 2019, 73, 75-85.	2.3	32
33	Modulation of sensory perception of cheese attributes intensity and texture liking via ortho- and retro-nasal odors. <i>Food Quality and Preference</i> , 2019, 73, 1-7.	2.3	20
34	Effect of milling and long-term storage on volatiles of black rice (<i>Oryza sativa</i> L.) determined by headspace solid-phase microextraction with gas chromatography–mass spectrometry. <i>Food Chemistry</i> , 2019, 276, 572-582.	4.2	61
35	Using eye tracking to account for attribute non-attendance in choice experiments. <i>European Review of Agricultural Economics</i> , 2018, 45, 333-365.	1.5	37
36	Comparison of Cinnamon Essential Oils from Leaf and Bark with Respect to Antimicrobial Activity and Sensory Acceptability in Strawberry Shake. <i>Journal of Food Science</i> , 2018, 83, 475-480.	1.5	23

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37	Effects of food neophobia on visual attention and sensory acceptance of ethnic-flavored foods. <i>Culture and Brain</i> , 2018, 6, 53-70.	0.3	10
38	Cross-cultural comparisons between Korean and U.S. adults with respect to texture perception and acceptance of cooked milled rice. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2181-2194.	1.3	13
39	Effect of milling degrees on volatile profiles of raw and cooked black rice (<i>Oryza sativa</i> L. cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.7	29
40	Effect of cultivars and milling degrees on free and bound phenolic profiles and antioxidant activity of black rice. <i>Applied Biological Chemistry</i> , 2018, 61, 49-60.	0.7	26
41	Using Check-All-That-Apply (CATA) method for determining product temperature-dependent sensory-attribute variations: A case study of cooked rice. <i>Food Research International</i> , 2018, 105, 724-732.	2.9	46
42	Consumers' willingness to pay for edamame with a genetically modified label. <i>Agribusiness</i> , 2018, 34, 283-299.	1.9	14
43	Information and order of information effects on consumers' acceptance and valuation for genetically modified edamame soybean. <i>PLoS ONE</i> , 2018, 13, e0206300.	1.1	8
44	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. <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 87-95.	0.2	1
45	Focus Group Interviews with U.S. Americans with Respect to Recipe and Sensory Characteristics of Seolgitteok (Korean Rice-Flour Cake). <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 15-26.	0.2	0
46	The influence of condiment availability on cuisine selection. <i>British Food Journal</i> , 2017, 119, 1313-1323.	1.6	1
47	The Role of Sound Congruency on Ethnic Menu Item Selection and Price Expectations. <i>International Journal of Hospitality and Tourism Administration</i> , 2017, 18, 245-271.	1.7	7
48	The Effects of Both Chewing Rate and Chewing Duration on Temporal Flavor Perception. <i>Chemosensory Perception</i> , 2017, 10, 13-22.	0.7	7
49	The Effect of Cigarette Smoking on Chemosensory Perception of Common Beverages. <i>Chemosensory Perception</i> , 2017, 10, 1-7.	0.7	10
50	Effects of the type of reference scale on descriptive sensory analysis of cooked rice: Universal aromatic scale versus rice aromatic scale. <i>Journal of Sensory Studies</i> , 2017, 32, e12295.	0.8	12
51	Predicting consumer liking and preference based on emotional responses and sensory perception: A study with basic taste solutions. <i>Food Research International</i> , 2017, 100, 325-334.	2.9	53
52	Electro-Olfactograms in Humans in Response to Ortho- and Retronasal Chemosensory Stimulation. <i>Chemosensory Perception</i> , 2017, 10, 114-118.	0.7	13
53	Influences of Product Temperature on Emotional Responses to, and Sensory Attributes of, Coffee and Green Tea Beverages. <i>Frontiers in Psychology</i> , 2017, 8, 2264.	1.1	36
54	Cross-Modal Integration in Olfactory Perception. , 2017, , 115-116.		5

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55	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
56	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
57	Bioactivity of a Rice Bran-Derived Peptide and Its Sensory Evaluation and Storage Stability in Orange Juice. Journal of Food Science, 2016, 81, H1010-5.	1.5	12
58	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
59	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
60	Effects of Light Color on Consumers' Acceptability and Willingness to Eat Apples and Bell Peppers. Journal of Sensory Studies, 2016, 31, 3-11.	0.8	24
61	The influence of beverages on residual spiciness elicited by eating spicy chicken meat: time-intensity analysis. International Journal of Food Science and Technology, 2016, 51, 2406-2415.	1.3	9
62	Tea-induced calmness: Sugar-sweetened tea calms consumers exposed to acute stressor. Scientific Reports, 2016, 6, 36537.	1.6	8
63	Using Olfaction and Unpleasant Reminders to Reduce the Intention-behavior Gap in Hand Washing. Scientific Reports, 2016, 6, 18890.	1.6	22
64	Quality perception and acceptability of chicken breast meat labeled with sustainability claims vary as a function of consumers' label-understanding level. Food Quality and Preference, 2016, 49, 151-160.	2.3	41
65	Variations in U.S. Consumers' Acceptability of Korean Rice Cake, <i>Seolgitteok</i> , with respect to Sensory Attributes and Nonsensory Factors. Journal of Food Science, 2016, 81, S199-207.	1.5	10
66	Effects of label understanding level on consumers' 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
67	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
68	The effect of varying educational intervention on consumers' 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
69	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
70	Influence of Auditory Cues on Chemosensory Perception. ACS Symposium Series, 2015, , 41-56.	0.5	3
71	The Impact of Liking of Wine and Food Items on Perceptions of Wine's Food Pairing. Journal of Foodservice Business Research, 2015, 18, 489-501.	1.3	32
72	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

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73	Effects of background sound on consumers' sensory discriminatory ability among foods. Food Quality and Preference, 2015, 43, 71-78.	2.3	17
74	Sustainability labels on coffee: Consumer preferences, willingness-to-pay and visual attention to attributes. Ecological Economics, 2015, 118, 215-225.	2.9	238
75	Sensory impact of chemical and natural antimicrobials on poultry products: a review. Poultry Science, 2015, 94, 1699-1710.	1.5	23
76	Chronic stress decreases liking and satisfaction of low-calorie chips. Food Research International, 2015, 76, 277-282.	2.9	3
77	Consumer Attitudes Toward Texture and Other Food Attributes. Journal of Texture Studies, 2015, 46, 46-57.	1.1	19
78	Hand washing and disgust response to handling different food stimuli between two different cultures. Food Research International, 2015, 76, 301-308.	2.9	26
79	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
80	Blue lighting decreases the amount of food consumed in men, but not in women. Appetite, 2015, 85, 111-117.	1.8	42
81	Influences of table setting and eating location on food acceptance and intake. Food Quality and Preference, 2015, 39, 1-7.	2.3	73
82	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
83	Variation in saltiness perception of soup with respect to soup serving temperature and consumer dietary habits. Appetite, 2015, 84, 73-78.	1.8	20
84	Effects of Korean Rice Cake (Seolgitteok) on Plasma Glucose, Insulin, and Satiety Hormones. FASEB Journal, 2015, 29, LB375.	0.2	1
85	Dietary Pattern and Rice Consumption in Northwest Arkansas. FASEB Journal, 2015, 29, 596.13.	0.2	0
86	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
87	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
88	Congruent Sound Can Modulate Odor Pleasantness. Chemical Senses, 2014, 39, 215-228.	1.1	33
89	Sensory Characteristics of Seolgitteok (Korean 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
90	Background music genre can modulate flavor pleasantness and overall impression of food stimuli. Appetite, 2014, 76, 144-152.	1.8	69

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91	Enzyme-Modified Starch as an Oil Delivery System for Bake-Only Chicken Nuggets. <i>Journal of Food Science</i> , 2014, 79, C802-9.	1.5	7
92	Application of Oxidized Starch in Bake-Only Chicken Nuggets. <i>Journal of Food Science</i> , 2014, 79, C810-5.	1.5	8
93	Consumption of an egg-based breakfast reduces hunger and increases postprandial energy metabolism in normal weight and overweight school-aged children (381.4). <i>FASEB Journal</i> , 2014, 28, 381.4.	0.2	0
94	A salty-congruent odor enhances saltiness: Functional magnetic resonance imaging study. <i>Human Brain Mapping</i> , 2013, 34, 62-76.	1.9	75
95	A spatiotemporal comparison between olfactory and trigeminal event-related potentials. <i>NeuroImage</i> , 2013, 77, 254-261.	2.1	28
96	Physicochemical analysis of wheat flour fortified with vitamin A and three types of iron source and sensory analysis of bread using these flours. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2299-2307.	1.7	3
97	The functional neuroanatomy of odor evoked autobiographical memories cued by odors and words. <i>Neuropsychologia</i> , 2013, 51, 123-131.	0.7	109
98	Temperature of served water can modulate sensory perception and acceptance of food. <i>Food Quality and Preference</i> , 2013, 28, 449-455.	2.3	13
99	Relationships between personality traits and attitudes toward the sense of smell. <i>Frontiers in Psychology</i> , 2013, 4, 901.	1.1	19
100	Cross-modal integration of emotions in the chemical senses. <i>Frontiers in Human Neuroscience</i> , 2013, 7, 883.	1.0	21
101	Improvement of Chronic Rhinitis Under Aspirin. <i>Respiratory Care</i> , 2012, 57, 460-463.	0.8	2
102	Influence of background noise on the performance in the odor sensitivity task: effects of noise type and extraversion. <i>Experimental Brain Research</i> , 2012, 222, 89-97.	0.7	22
103	Dissociated Representations of Pleasant and Unpleasant Olfacto-Trigeminal Mixtures: An fMRI Study. <i>PLoS ONE</i> , 2012, 7, e38358.	1.1	38
104	Smell, Taste, and Flavor. <i>Chemical and Functional Properties of Food Components Series</i> , 2011, , 35-64.	0.1	2
105	Patient Adjustment to Reduced Olfactory Function. <i>JAMA Otolaryngology</i> , 2011, 137, 377.	1.5	38
106	A computer-controlled olfactometer for a self-administered odor identification test. <i>European Archives of Oto-Rhino-Laryngology</i> , 2011, 268, 1293-1297.	0.8	7
107	Background sound modulates the performance of odor discrimination task. <i>Experimental Brain Research</i> , 2011, 212, 305-314.	0.7	30
108	Attitudes toward Olfaction: A Cross-regional Study. <i>Chemical Senses</i> , 2011, 36, 177-187.	1.1	57

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109	Auditoryâ€“Olfactory Integration: Congruent or Pleasant Sounds Amplify Odor Pleasantness. <i>Chemical Senses</i> , 2011, 36, 301-309.	1.1	103
110	Individual significance of olfaction: development of a questionnaire. <i>European Archives of Oto-Rhino-Laryngology</i> , 2010, 267, 67-71.	0.8	119
111	Variation in umami taste perception in the German and Norwegian population. <i>European Journal of Clinical Nutrition</i> , 2010, 64, 1248-1250.	1.3	25
112	Cross-modal integration between odors and abstract symbols. <i>Neuroscience Letters</i> , 2010, 478, 175-178.	1.0	95
113	Odors enhance visual attention to congruent objects. <i>Appetite</i> , 2010, 54, 544-549.	1.8	95
114	Comparison between Odor Thresholds for Phenyl Ethyl Alcohol and Butanol. <i>Chemical Senses</i> , 2009, 34, 523-527.	1.1	75
115	Odorant Concentration Dependence in Electroolfactograms Recorded From the Human Olfactory Epithelium. <i>Journal of Neurophysiology</i> , 2009, 102, 2121-2130.	0.9	18
116	Pupillary responses to intranasal trigeminal and olfactory stimulation. <i>Journal of Neural Transmission</i> , 2009, 116, 885-889.	1.4	15
117	Influences of olfactory impairment on depression, cognitive performance, and quality of life in Korean elderly. <i>European Archives of Oto-Rhino-Laryngology</i> , 2009, 266, 1739-1745.	0.8	53
118	A novel method of descriptive analysis on hot brewed coffee: time scanning descriptive analysis. <i>European Food Research and Technology</i> , 2009, 228, 931-938.	1.6	14
119	DEVELOPMENT OF SENSORY ATTRIBUTE POOL OF BREWED COFFEE. <i>Journal of Sensory Studies</i> , 2009, 24, 111-132.	0.8	33
120	Impacts of sensory attributes and emotional responses on the hedonic ratings of odors in dairy products. <i>Appetite</i> , 2009, 53, 50-55.	1.8	25
121	Odor attributes change in relation to the time of the year. Cinnamon odor is more familiar and pleasant during Christmas season than summertime. <i>Appetite</i> , 2009, 53, 222-225.	1.8	16
122	Effects of olfactory dysfunction on sensory evaluation and preparation of foods. <i>Appetite</i> , 2009, 53, 314-321.	1.8	34
123	The Influence of Olfactory Loss on Dietary Behaviors. <i>Laryngoscope</i> , 2008, 118, 135-144.	1.1	189
124	Contextual Influences on the Relationship between Familiarity and Hedonicity of Odors. <i>Journal of Food Science</i> , 2008, 73, S273-8.	1.5	33
125	Effects of Coffee Bean Aroma on the Rat Brain Stressed by Sleep Deprivation: A Selected Transcript- and 2D Gel-Based Proteome Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4665-4673.	2.4	36
126	Sensory and Instrumental Analysis for Slipperiness and Compliance of Food during Swallowing. <i>Journal of Food Science</i> , 2007, 72, S707-13.	1.5	24