

Alyssa J Bakke

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3202212/publications.pdf>

Version: 2024-02-01

24
papers

957
citations

623734

14
h-index

713466

21
g-index

27
all docs

27
docs citations

27
times ranked

1443
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.	2.0	375
2	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021, 46, .	2.0	119
3	Smell and taste changes are early indicators of the COVID-19 pandemic and political decision effectiveness. <i>Nature Communications</i> , 2020, 11, 5152.	12.8	74
4	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.	4.7	48
5	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.	3.4	41
6	Demonstrating cross-modal enhancement in a real food with a modified ABX test. <i>Food Quality and Preference</i> , 2019, 77, 206-213.	4.6	34
7	Mary Poppins was right: Adding small amounts of sugar or salt reduces the bitterness of vegetables. <i>Appetite</i> , 2018, 126, 90-101.	3.7	32
8	Effects of bitterness, roughness, PROP taster status, and fungiform papillae density on bread acceptance. <i>Food Quality and Preference</i> , 2011, 22, 317-325.	4.6	31
9	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.	4.6	29
10	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.	2.1	21
11	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.	1.0	20
12	RELATIONSHIPS BETWEEN FUNGIFORM PAPILLAE DENSITY, PROP SENSITIVITY AND BREAD ROUGHNESS PERCEPTION. <i>Journal of Texture Studies</i> , 2008, 39, 569-581.	2.5	16
13	Blending dark green vegetables with fruits in commercially available infant foods makes them taste like fruit. <i>Appetite</i> , 2020, 150, 104652.	3.7	16
14	Drivers of Vaginal Drug Delivery System Acceptability from Internet-Based Conjoint Analysis. <i>PLoS ONE</i> , 2016, 11, e0150896.	2.5	15
15	Understanding American premium chocolate consumer perception of craft chocolate and desirable product attributes using focus groups and projective mapping. <i>PLoS ONE</i> , 2020, 15, e0240177.	2.5	14
16	Personality traits and bitterness perception influence the liking and intake of pale ale style beers. <i>Food Quality and Preference</i> , 2020, 86, 103994.	4.6	13
17	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.	2.6	12
18	Infant and Toddler Responses to Bitter-Tasting Novel Vegetables: Findings from the Good Tastes Study. <i>Journal of Nutrition</i> , 2021, 151, 3240-3252.	2.9	11

#	ARTICLE	IF	CITATIONS
19	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.	4.6	3
20	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.	0.7	1
21	Title is missing!., 2020, 15, e0240177.		0
22	Title is missing!., 2020, 15, e0240177.		0
23	Title is missing!., 2020, 15, e0240177.		0
24	Title is missing!., 2020, 15, e0240177.		0