Juyun Lim

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3248620/publications.pdf

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50 papers	2,654 citations	159585 30 h-index	189892 50 g-index
53 all docs	53 docs citations	53 times ranked	2677 citing authors

#	Article	IF	Citations
1	More Than Smellâ€"COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. Chemical Senses, 2020, 45, 609-622.	2.0	375
2	Derivation and Evaluation of a Labeled Hedonic Scale. Chemical Senses, 2009, 34, 739-751.	2.0	148
3	Enhancement of Retronasal Odors by Taste. Chemical Senses, 2012, 37, 77-86.	2.0	120
4	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. Chemical Senses, 2021, 46, .	2.0	119
5	Taste mixture interactions: Suppression, additivity, and the predominance of sweetness. Physiology and Behavior, 2010, 101, 731-737.	2.1	114
6	Metallic Taste and Retronasal Smell. Chemical Senses, 2004, 29, 25-33.	2.0	113
7	Hedonic scaling: A review of methods and theory. Food Quality and Preference, 2011, , .	4.6	108
8	Role of sweet and other flavours in liking and disliking of electronic cigarettes. Tobacco Control, 2016, 25, ii55-ii61.	3.2	91
9	Measures of Individual Differences in Taste and Creaminess Perception. Chemical Senses, 2008, 33, 493-501.	2.0	88
10	Humans Can Taste Glucose Oligomers Independent of the hT1R2/hT1R3 Sweet Taste Receptor. Chemical Senses, 2016, 41, 755-762.	2.0	78
11	Sensory Characteristics and Relative Sweetness of Tagatose and Other Sweeteners. Journal of Food Science, 2012, 77, S323-8.	3.1	77
12	Potential Mechanisms of Retronasal Odor Referral to the Mouth. Chemical Senses, 2011, 36, 283-289.	2.0	76
13	Clean label: Why this ingredient but not that one?. Food Quality and Preference, 2021, 87, 104062.	4.6	67
14	The role of congruency in retronasal odor referral to the mouth. Chemical Senses, 2012, 37, 515-522.	2.0	64
15	The role of congruency in tasteâ€"odor interactions. Food Quality and Preference, 2014, 34, 5-13.	4.6	60
16	Evidence that Humans Can Taste Glucose Polymers. Chemical Senses, 2014, 39, 737-747.	2.0	59
17	CONSUMERS REPORT PREFERENCES WHEN THEY SHOULD NOT: A CROSS-CULTURAL STUDY. Journal of Sensory Studies, 2003, 18, 487-516.	1.6	57
18	STRUCTURED AND UNSTRUCTURED 9-POINT HEDONIC SCALES: A CROSS CULTURAL STUDY WITH AMERICAN, JAPANESE AND KOREAN CONSUMERS. Journal of Sensory Studies, 2003, 18, 115-139.	1.6	56

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19	Retronasal odor enhancement by salty and umami tastes. Food Quality and Preference, 2016, 48, 1-10.	4.6	53
20	Qualitative Differences of Divalent Salts: Multidimensional Scaling and Cluster Analysis. Chemical Senses, 2005, 30, 719-726.	2.0	51
21	Tactile Interaction with Taste Localization: Influence of Gustatory Quality and Intensity. Chemical Senses, 2007, 33, 137-143.	2.0	45
22	Oral sensations from iron and copper sulfate. Physiology and Behavior, 2005, 85, 308-313.	2.1	44
23	The Psychophysical Relationship between Bitter Taste and Burning Sensation: Evidence of Qualitative Similarity. Chemical Senses, 2007, 32, 31-39.	2.0	44
24	On the use of differential solubility in aqueous ethanol solutions to narrow the DP range of food-grade starch hydrolysis products. Food Chemistry, 2016, 197, 872-880.	8.2	42
25	Detection thresholds and taste qualities of iron salts. Food Quality and Preference, 2006, 17, 513-521.	4.6	37
26	Systematic Identification of Yeast Proteins Extracted into Model Wine during Aging on the Yeast Lees. Journal of Agricultural and Food Chemistry, 2010, 58, 2337-2346.	5.2	37
27	Evaluation of the Labeled Hedonic Scale under different experimental conditions. Food Quality and Preference, 2010, 21, 521-530.	4.6	35
28	Oral carbohydrate sensing: Beyond sweet taste. Physiology and Behavior, 2019, 202, 14-25.	2.1	35
29	Impacts of Nicotine and Flavoring on the Sensory Perception of E-Cigarette Aerosol. Nicotine and Tobacco Research, 2020, 22, 806-813.	2.6	34
30	Effects of Stimulus Intensity on Odor Enhancement by Taste. Chemosensory Perception, 2013, 6, 1-7.	1.2	32
31	Oral Digestion and Perception of Starch: Effects of Cooking, Tasting Time, and Salivary Î±-Amylase Activity. Chemical Senses, 2017, 42, 635-645.	2.0	28
32	Human taste detection of glucose oligomers with low degree of polymerization. PLoS ONE, 2017, 12, e0183008.	2.5	27
33	Retronasal Olfaction in Vegetable Liking and Disliking. Chemical Senses, 2013, 38, 45-55.	2.0	23
34	Consumer freshness perception of spinach samples exposed to different storage conditions. Postharvest Biology and Technology, 2012, 73, 115-121.	6.0	22
35	Variation in Sensory Attributes and Volatile Compounds in Beers Brewed from Genetically Distinct Malts: An Integrated Sensory and Non-Targeted Metabolomics Approach. Journal of the American Society of Brewing Chemists, 2020, 78, 136-152.	1.1	21
36	Evidence of terroir in milk sourcing and its influence on Cheddar cheese. Journal of Dairy Science, 2016, 99, 5093-5103.	3.4	20

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37	Crossâ€Cultural Comparison of Consumer Acceptability of Kimchi with Different Degree of Fermentation. Journal of Sensory Studies, 2016, 31, 124-134.	1.6	19
38	Regional Differences in Taste Responsiveness: Effect of Stimulus and Tasting Mode. Chemical Senses, 2018, 43, 645-653.	2.0	16
39	Brown Marmorated Stink Bug Taint in Pinot noir: Detection and Consumer Rejection Thresholds of trans -2-Decenal. American Journal of Enology and Viticulture, 2017, 68, 120-126.	1.7	15
40	Comprehensive Analysis of Different Contemporary Barley Genotypes Enhances and Expands the Scope of Barley Contributions to Beer Flavor. Journal of the American Society of Brewing Chemists, 2021, 79, 281-305.	1.1	15
41	Cephalic phase insulin release: A review of its mechanistic basis and variability in humans. Physiology and Behavior, 2021, 239, 113514.	2.1	15
42	Individual Differences in Retronasal Odor Responsiveness: Effects of Aging and Concurrent Taste. Chemosensory Perception, 2017, 10, 91-103.	1.2	12
43	Preparation and characterization of isolated low degree of polymerization food-grade maltooligosaccharides. Food Chemistry, 2018, 246, 115-120.	8.2	11
44	The Sweet Taste of Acarbose and Maltotriose: Relative Detection and Underlying Mechanism. Chemical Senses, 2019, 44, 123-128.	2.0	10
45	Clean Label Trade-Offs: A Case Study of Plain Yogurt. Frontiers in Nutrition, 2021, 8, 704473.	3.7	9
46	American consumers' perception and acceptance of an ethnic food with strong flavor: a case study of Kimchi with varying levels of red pepper and fish sauce. Journal of the Science of Food and Agriculture, 2020, 100, 2348-2357.	3.5	5
47	Oral Referral. , 2016, , 37-57.		4
48	Chromatographic preparation of food-grade prebiotic oligosaccharides with defined degree of polymerization. Food Chemistry, 2021, 373, 131542.	8.2	3
49	Do They Differ? Flavored versus Unflavored Waterpipe Tobacco Flavor Ingredients. Tobacco Regulatory Science (discontinued), 2020, 6, 336-354.	0.2	2
50	Taste perception of cyclic oligosaccharides: Î±, Î², and Î³ cyclodextrins. Chemical Senses, 2022, 47, .	2.0	1