

# Juyun Lim

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Taste perception of cyclic oligosaccharides: $\hat{1}$ , $\hat{2}$ , and $\hat{3}$ cyclodextrins. <i>Chemical Senses</i> , 2022, 47, .	2.0	1
2	Clean label: Why this ingredient but not that one?. <i>Food Quality and Preference</i> , 2021, 87, 104062.	4.6	67
3	Comprehensive Analysis of Different Contemporary Barley Genotypes Enhances and Expands the Scope of Barley Contributions to Beer Flavor. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 281-305.	1.1	15
4	Clean Label Trade-Offs: A Case Study of Plain Yogurt. <i>Frontiers in Nutrition</i> , 2021, 8, 704473.	3.7	9
5	Cephalic phase insulin release: A review of its mechanistic basis and variability in humans. <i>Physiology and Behavior</i> , 2021, 239, 113514.	2.1	15
6	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
7	Chromatographic preparation of food-grade prebiotic oligosaccharides with defined degree of polymerization. <i>Food Chemistry</i> , 2021, 373, 131542.	8.2	3
8	Impacts of Nicotine and Flavoring on the Sensory Perception of E-Cigarette Aerosol. <i>Nicotine and Tobacco Research</i> , 2020, 22, 806-813.	2.6	34
9	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. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2348-2357.	3.5	5
10	More Than Smellâ€”COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020, 45, 609-622.	2.0	375
11	Variation in Sensory Attributes and Volatile Compounds in Beers Brewed from Genetically Distinct Malts: An Integrated Sensory and Non-Targeted Metabolomics Approach. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 136-152.	1.1	21
12	Do They Differ? Flavored versus Unflavored Waterpipe Tobacco Flavor Ingredients. <i>Tobacco Regulatory Science (discontinued)</i> , 2020, 6, 336-354.	0.2	2
13	Oral carbohydrate sensing: Beyond sweet taste. <i>Physiology and Behavior</i> , 2019, 202, 14-25.	2.1	35
14	The Sweet Taste of Acarbose and Maltotriose: Relative Detection and Underlying Mechanism. <i>Chemical Senses</i> , 2019, 44, 123-128.	2.0	10
15	Preparation and characterization of isolated low degree of polymerization food-grade maltooligosaccharides. <i>Food Chemistry</i> , 2018, 246, 115-120.	8.2	11
16	Regional Differences in Taste Responsiveness: Effect of Stimulus and Tasting Mode. <i>Chemical Senses</i> , 2018, 43, 645-653.	2.0	16
17	Individual Differences in Retronasal Odor Responsiveness: Effects of Aging and Concurrent Taste. <i>Chemosensory Perception</i> , 2017, 10, 91-103.	1.2	12
18	Brown Marmorated Stink Bug Taint in Pinot noir: Detection and Consumer Rejection Thresholds of <i>trans</i> -2-Decenal. <i>American Journal of Enology and Viticulture</i> , 2017, 68, 120-126.	1.7	15

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19	Oral Digestion and Perception of Starch: Effects of Cooking, Tasting Time, and Salivary $\alpha$ -Amylase Activity. <i>Chemical Senses</i> , 2017, 42, 635-645.	2.0	28
20	Human taste detection of glucose oligomers with low degree of polymerization. <i>PLoS ONE</i> , 2017, 12, e0183008.	2.5	27
21	Oral Referral. , 2016, , 37-57.		4
22	Role of sweet and other flavours in liking and disliking of electronic cigarettes. <i>Tobacco Control</i> , 2016, 25, ii55-ii61.	3.2	91
23	Evidence of terroir in milk sourcing and its influence on Cheddar cheese. <i>Journal of Dairy Science</i> , 2016, 99, 5093-5103.	3.4	20
24	Humans Can Taste Glucose Oligomers Independent of the hT1R2/hT1R3 Sweet Taste Receptor. <i>Chemical Senses</i> , 2016, 41, 755-762.	2.0	78
25	Cross-Cultural Comparison of Consumer Acceptability of Kimchi with Different Degree of Fermentation. <i>Journal of Sensory Studies</i> , 2016, 31, 124-134.	1.6	19
26	On the use of differential solubility in aqueous ethanol solutions to narrow the DP range of food-grade starch hydrolysis products. <i>Food Chemistry</i> , 2016, 197, 872-880.	8.2	42
27	Retronasal odor enhancement by salty and umami tastes. <i>Food Quality and Preference</i> , 2016, 48, 1-10.	4.6	53
28	Evidence that Humans Can Taste Glucose Polymers. <i>Chemical Senses</i> , 2014, 39, 737-747.	2.0	59
29	The role of congruency in taste-odor interactions. <i>Food Quality and Preference</i> , 2014, 34, 5-13.	4.6	60
30	Effects of Stimulus Intensity on Odor Enhancement by Taste. <i>Chemosensory Perception</i> , 2013, 6, 1-7.	1.2	32
31	Retronasal Olfaction in Vegetable Liking and Disliking. <i>Chemical Senses</i> , 2013, 38, 45-55.	2.0	23
32	Enhancement of Retronasal Odors by Taste. <i>Chemical Senses</i> , 2012, 37, 77-86.	2.0	120
33	The role of congruency in retronasal odor referral to the mouth. <i>Chemical Senses</i> , 2012, 37, 515-522.	2.0	64
34	Sensory Characteristics and Relative Sweetness of Tagatose and Other Sweeteners. <i>Journal of Food Science</i> , 2012, 77, S323-8.	3.1	77
35	Consumer freshness perception of spinach samples exposed to different storage conditions. <i>Postharvest Biology and Technology</i> , 2012, 73, 115-121.	6.0	22
36	Hedonic scaling: A review of methods and theory. <i>Food Quality and Preference</i> , 2011, , .	4.6	108

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37	Potential Mechanisms of Retronasal Odor Referral to the Mouth. <i>Chemical Senses</i> , 2011, 36, 283-289.	2.0	76
38	Taste mixture interactions: Suppression, additivity, and the predominance of sweetness. <i>Physiology and Behavior</i> , 2010, 101, 731-737.	2.1	114
39	Systematic Identification of Yeast Proteins Extracted into Model Wine during Aging on the Yeast Lees. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2337-2346.	5.2	37
40	Evaluation of the Labeled Hedonic Scale under different experimental conditions. <i>Food Quality and Preference</i> , 2010, 21, 521-530.	4.6	35
41	Derivation and Evaluation of a Labeled Hedonic Scale. <i>Chemical Senses</i> , 2009, 34, 739-751.	2.0	148
42	Measures of Individual Differences in Taste and Creaminess Perception. <i>Chemical Senses</i> , 2008, 33, 493-501.	2.0	88
43	The Psychophysical Relationship between Bitter Taste and Burning Sensation: Evidence of Qualitative Similarity. <i>Chemical Senses</i> , 2007, 32, 31-39.	2.0	44
44	Tactile Interaction with Taste Localization: Influence of Gustatory Quality and Intensity. <i>Chemical Senses</i> , 2007, 33, 137-143.	2.0	45
45	Detection thresholds and taste qualities of iron salts. <i>Food Quality and Preference</i> , 2006, 17, 513-521.	4.6	37
46	Qualitative Differences of Divalent Salts: Multidimensional Scaling and Cluster Analysis. <i>Chemical Senses</i> , 2005, 30, 719-726.	2.0	51
47	Oral sensations from iron and copper sulfate. <i>Physiology and Behavior</i> , 2005, 85, 308-313.	2.1	44
48	Metallic Taste and Retronasal Smell. <i>Chemical Senses</i> , 2004, 29, 25-33.	2.0	113
49	STRUCTURED AND UNSTRUCTURED 9-POINT HEDONIC SCALES: A CROSS CULTURAL STUDY WITH AMERICAN, JAPANESE AND KOREAN CONSUMERS. <i>Journal of Sensory Studies</i> , 2003, 18, 115-139.	1.6	56
50	CONSUMERS REPORT PREFERENCES WHEN THEY SHOULD NOT: A CROSS-CULTURAL STUDY. <i>Journal of Sensory Studies</i> , 2003, 18, 487-516.	1.6	57