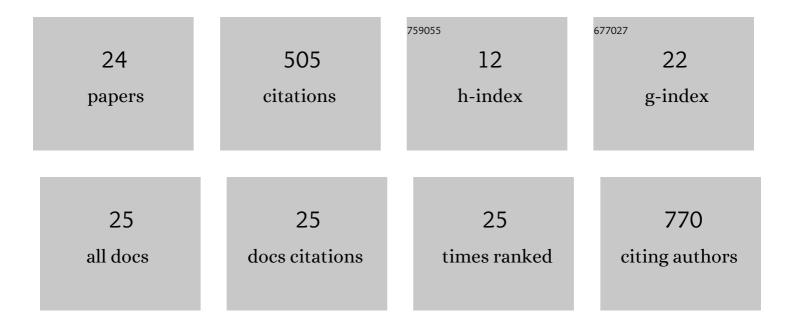
Maria Paola Cecchini

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Persistent chemosensory dysfunction in a young patient with mild COVID-19 with partial recovery 15Âmonths after the onset. Neurological Sciences, 2022, 43, 99-104.	0.9	12
2	Correlation between olfactory function, age, sex, and cognitive reserve index in the Italian population. European Archives of Oto-Rhino-Laryngology, 2022, 279, 4943-4952.	0.8	9
3	Unpleasant olfactory and gustatory stimuli increase pain unpleasantness in patients with chronic oral burning pain: An exploratory study. European Journal of Pain, 2022, , .	1.4	4
4	Pain, Smell, and Taste in Adults: A Narrative Review of Multisensory Perception and Interaction. Pain and Therapy, 2021, 10, 245-268.	1.5	14
5	Alpha-synuclein seeds in olfactory mucosa of patients with isolated REM sleep behaviour disorder. Brain, 2021, 144, 1118-1126.	3.7	92
6	Olfaction in patients with Parkinson's disease: a new threshold test analysis through turning points trajectories. Journal of Neural Transmission, 2021, 128, 1641-1653.	1.4	1
7	Assessing the extent and timing of chemosensory impairments during COVID-19 pandemic. Scientific Reports, 2021, 11, 17504.	1.6	23
8	Hedonicity in functional motor disorders: a chemosensory study assessing taste. Journal of Neural Transmission, 2020, 127, 1399-1407.	1.4	1
9	Smell and taste dissociations in the modulation of tonic pain perception induced by a capsaicin cream application. European Journal of Pain, 2020, 24, 1946-1955.	1.4	5
10	Neurodegeneration-Associated Proteins in Human Olfactory Neurons Collected by Nasal Brushing. Frontiers in Neuroscience, 2020, 14, 145.	1.4	33
11	Dataset of verbal evaluation of umami taste in Europe. Data in Brief, 2020, 28, 105102.	0.5	2
12	Perception of phasic pain is modulated by smell and taste. European Journal of Pain, 2019, 23, 1790-1800.	1.4	17
13	A cross-cultural survey of umami familiarity in European countries. Food Quality and Preference, 2019, 74, 172-178.	2.3	31
14	Bitter tastants and artificial sweeteners activate a subset of epithelial cells in acute tissue slices of the rat trachea. Scientific Reports, 2019, 9, 8834.	1.6	8
15	Olfaction and taste in Parkinson's disease: the association with mild cognitive impairment and the single cognitive domain dysfunction. Journal of Neural Transmission, 2019, 126, 585-595.	1.4	52
16	Post-traumatic taste disorders: a case series. Journal of Neurology, 2018, 265, 836-844.	1.8	7
17	Olfactory Function and Age: a Sniffin' Sticks Extended Test Study Performed in Sardinia. Chemosensory Perception, 2018, 11, 19-26.	0.7	20
18	Olfaction in People with Down Syndrome: A Comprehensive Assessment across Four Decades of Age. PLoS ONE, 2016, 11, e0146486.	1.1	27

#	Article	IF	CITATIONS
19	Taste in Parkinson's disease. Journal of Neurology, 2015, 262, 806-813.	1.8	41
20	Taste performance in Parkinson's disease. Journal of Neural Transmission, 2014, 121, 119-122.	1.4	46
21	Might Helicobacter pylori infection be associated with distortion on taste perception?. Medical Hypotheses, 2013, 81, 496-499.	0.8	9
22	Olfactory function in patients with ischemic stroke: a pilot study. European Archives of Oto-Rhino-Laryngology, 2012, 269, 1149-1153.	0.8	7
23	The status of olfactory function and the striatal dopaminergic system in drug-induced parkinsonism. Journal of Neurology, 2010, 257, 1882-1889.	1.8	39
24	Immunohistochemical localization of Clara cell secretory proteins (CC10â€CC26) and Annexinâ€1 protein in rat major salivary glands. Journal of Anatomy, 2009, 214, 752-758.	0.9	5