

Richard D Mattes

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4400372/publications.pdf>

Version: 2024-02-01

192
papers

9,779
citations

26567

56
h-index

42291

92
g-index

207
all docs

207
docs citations

207
times ranked

7910
citing authors

#	ARTICLE	IF	CITATIONS
1	Nonnutritive sweetener consumption in humans: effects on appetite and food intake and their putative mechanisms. <i>American Journal of Clinical Nutrition</i> , 2009, 89, 1-14.	2.2	481
2	Protein, weight management, and satiety. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 1558S-1561S.	2.2	412
3	Dietary Compensation by Humans for Supplemental Energy Provided as Ethanol or Carbohydrate in Fluids. <i>Physiology and Behavior</i> , 1996, 59, 179-187.	1.0	360
4	The role of protein in weight loss and maintenance. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 1320S-1329S.	2.2	294
5	The Effects of Capsaicin and Capsiate on Energy Balance: Critical Review and Meta-analyses of Studies in Humans. <i>Chemical Senses</i> , 2012, 37, 103-121.	1.1	232
6	Oleogustus: The Unique Taste of Fat. <i>Chemical Senses</i> , 2015, 40, 507-516.	1.1	206
7	Higher Protein Intake Preserves Lean Mass and Satiety with Weight Loss in Pre-obese and Obese Women. <i>Obesity</i> , 2007, 15, 421-429.	1.5	205
8	Mastication of almonds: effects of lipid bioaccessibility, appetite, and hormone response. <i>American Journal of Clinical Nutrition</i> , 2009, 89, 794-800.	2.2	196
9	Beverage viscosity is inversely related to postprandial hunger in humans. <i>Physiology and Behavior</i> , 2001, 74, 551-557.	1.0	194
10	Beverage consumption, appetite, and energy intake: what did you expect?. <i>American Journal of Clinical Nutrition</i> , 2012, 95, 587-593.	2.2	190
11	Evidence for Human Orosensory (Taste?) Sensitivity to Free Fatty Acids. <i>Chemical Senses</i> , 2007, 32, 423-431.	1.1	185
12	Physiologic Responses to Sensory Stimulation by Food. <i>Journal of the American Dietetic Association</i> , 1997, 97, 406-413.	1.3	162
13	Fat taste and lipid metabolism in humans. <i>Physiology and Behavior</i> , 2005, 86, 691-697.	1.0	153
14	Is There a Fatty Acid Taste?. <i>Annual Review of Nutrition</i> , 2009, 29, 305-327.	4.3	153
15	Effect of chronic consumption of almonds on body weight in healthy humans. <i>British Journal of Nutrition</i> , 2007, 98, 651-656.	1.2	148
16	Dietary assessment of patients with chemosensory disorders. <i>Journal of the American Dietetic Association</i> , 1994, 94, 50-56.	1.3	142
17	Hunger ratings are not a valid proxy measure of reported food intake in humans. <i>Appetite</i> , 1990, 15, 103-113.	1.8	141
18	Impact of Peanuts and Tree Nuts on Body Weight and Healthy Weight Loss in Adults. <i>Journal of Nutrition</i> , 2008, 138, 1741S-1745S.	1.3	132

#	ARTICLE	IF	CITATIONS
19	Increased fruit and vegetable intake has no discernible effect on weight loss: a systematic review and meta-analysis. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 567-576.	2.2	122
20	Soup and satiety. <i>Physiology and Behavior</i> , 2005, 83, 739-747.	1.0	120
21	Fluid calories and energy balance: The good, the bad, and the uncertain. <i>Physiology and Behavior</i> , 2006, 89, 66-70.	1.0	120
22	Multiple routes of chemosensitivity to free fatty acids in humans. <i>American Journal of Physiology - Renal Physiology</i> , 2007, 292, G1206-G1212.	1.6	111
23	The effects of hedonically acceptable red pepper doses on thermogenesis and appetite. <i>Physiology and Behavior</i> , 2011, 102, 251-258.	1.0	110
24	Peanut Consumption Improves Indices of Cardiovascular Disease Risk in Healthy Adults. <i>Journal of the American College of Nutrition</i> , 2003, 22, 133-141.	1.1	108
25	Accumulating evidence supports a taste component for free fatty acids in humans. <i>Physiology and Behavior</i> , 2011, 104, 624-631.	1.0	108
26	The Macronutrients, Appetite, and Energy Intake. <i>Annual Review of Nutrition</i> , 2016, 36, 73-103.	4.3	105
27	Effects of Food Form and Timing of Ingestion on Appetite and Energy Intake in Lean Young Adults and in Young Adults with Obesity. <i>Journal of the American Dietetic Association</i> , 2009, 109, 430-437.	1.3	102
28	Oral Detection of Short-, Medium-, and Long-Chain Free Fatty Acids in Humans. <i>Chemical Senses</i> , 2008, 34, 145-150.	1.1	99
29	A review of the effects of nuts on appetite, food intake, metabolism, and body weight. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 412S-422S.	2.2	98
30	A new method for delivering a taste without fluids to preterm and term infants. <i>Developmental Psychobiology</i> , 1990, 23, 179-191.	0.9	94
31	A randomized controlled trial contrasting the effects of 4 low-calorie sweeteners and sucrose on body weight in adults with overweight or obesity. <i>American Journal of Clinical Nutrition</i> , 2019, 109, 1288-1301.	2.2	94
32	Influences on acceptance of bitter foods and beverages. <i>Physiology and Behavior</i> , 1994, 56, 1229-1236.	1.0	89
33	Dynamics of Fat Absorption and Effect of Sham Feeding on Postprandial Lipema. <i>Gastroenterology</i> , 2010, 139, 1538-1548.	0.6	87
34	Possible entrainment of ghrelin to habitual meal patterns in humans. <i>American Journal of Physiology - Renal Physiology</i> , 2008, 294, G699-G707.	1.6	83
35	Oral Exposure to Butter, but Not Fat Replacers Elevates Postprandial Triacylglycerol Concentration in Humans. <i>Journal of Nutrition</i> , 2001, 131, 1491-1496.	1.3	82
36	Food Form and Portion Size Affect Postprandial Appetite Sensations and Hormonal Responses in Healthy, Nonobese, Older Adults. <i>Obesity</i> , 2010, 18, 293-299.	1.5	82

#	ARTICLE	IF	CITATIONS
37	Evaluation of Dietary Patterns and All-Cause Mortality. <i>JAMA Network Open</i> , 2021, 4, e2122277.	2.8	80
38	Effects of aspartame and sucrose on hunger and energy intake in humans. <i>Physiology and Behavior</i> , 1990, 47, 1037-1044.	1.0	79
39	Appetite: Measurement and Manipulation Misgivings. <i>Journal of the American Dietetic Association</i> , 2005, 105, 87-97.	1.3	79
40	The taste of fat elevates postprandial triacylglycerol. <i>Physiology and Behavior</i> , 2001, 74, 343-348.	1.0	77
41	The Influence of Higher Protein Intake and Greater Eating Frequency on Appetite Control in Overweight and Obese Men. <i>Obesity</i> , 2010, 18, 1725-1732.	1.5	75
42	Comparison of sensory, physiological, personality, and cultural attributes in regular spicy food users and non-users. <i>Appetite</i> , 2012, 58, 19-27.	1.8	73
43	Food environment and obesity. <i>Obesity</i> , 2014, 22, 2459-2461.	1.5	72
44	Nutrition and taste and smell dysfunction. <i>World Journal of Otorhinolaryngology - Head and Neck Surgery</i> , 2018, 4, 3-10.	0.7	70
45	Relationships between and among selected measures of sweet-taste preference and dietary intake. <i>Chemical Senses</i> , 1986, 11, 523-539.	1.1	69
46	Relationships between human thirst, hunger, drinking, and feeding. <i>Physiology and Behavior</i> , 2008, 94, 700-708.	1.0	68
47	Effects of Concord Grape Juice on Appetite, Diet, Body Weight, Lipid Profile, and Antioxidant Status of Adults. <i>Journal of the American College of Nutrition</i> , 2009, 28, 574-582.	1.1	67
48	Nuts and healthy body weight maintenance mechanisms. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2010, 19, 137-41.	0.3	67
49	Effects of linoleic acid on sweet, sour, salty, and bitter taste thresholds and intensity ratings of adults. <i>American Journal of Physiology - Renal Physiology</i> , 2007, 292, G1243-G1248.	1.6	66
50	Effect of Fat Sources on Satiety. <i>Obesity</i> , 2003, 11, 183-187.	4.0	63
51	The chemical senses and nutrition in aging: Challenging old assumptions. <i>Journal of the American Dietetic Association</i> , 2002, 102, 192-196.	1.3	62
52	Cephalic-phase insulin in obese and normal-weight men: Relation to postprandial insulin. <i>Metabolism: Clinical and Experimental</i> , 1993, 42, 1600-1608.	1.5	60
53	Associations Between BMI and Fat Taste Sensitivity in Humans. <i>Chemical Senses</i> , 2014, 39, 349-357.	1.1	60
54	Oral Fat Exposure Increases the First Phase Triacylglycerol Concentration Due to Release of Stored Lipid in Humans. <i>Journal of Nutrition</i> , 2002, 132, 3656-3662.	1.3	59

#	ARTICLE	IF	CITATIONS
55	Oral Thresholds and Suprathreshold Intensity Ratings for Free Fatty Acids on 3 Tongue Sites in Humans: Implications for Transduction Mechanisms. <i>Chemical Senses</i> , 2009, 34, 415-423.	1.1	59
56	Beverage vs. Solid Fruits and Vegetables: Effects on Energy Intake and Body Weight. <i>Obesity</i> , 2012, 20, 1844-1850.	1.5	59
57	Effects of a combination fiber system on appetite and energy intake in overweight humans. <i>Physiology and Behavior</i> , 2007, 90, 705-711.	1.0	58
58	Acute and second-meal effects of almond form in impaired glucose tolerant adults: a randomized crossover trial. <i>Nutrition and Metabolism</i> , 2011, 8, 6.	1.3	58
59	Effects of food unit size and energy density on intake in humans. <i>Appetite</i> , 2004, 42, 213-220.	1.8	57
60	Oral fatty acid signaling and intestinal lipid processing: Support and supposition. <i>Physiology and Behavior</i> , 2011, 105, 27-35.	1.0	57
61	Salt taste and hypertension: A critical review of the literature. <i>Journal of Chronic Diseases</i> , 1984, 37, 195-208.	1.3	55
62	Ready-to-eat Cereal Used as a Meal Replacement Promotes Weight Loss in Humans. <i>Journal of the American College of Nutrition</i> , 2002, 21, 570-577.	1.1	53
63	Effects of peanut oil load on energy expenditure, body composition, lipid profile, and appetite in lean and overweight adults. <i>Nutrition</i> , 2006, 22, 585-592.	1.1	53
64	Almond Consumption during Energy Restriction Lowers Truncal Fat and Blood Pressure in Compliant Overweight or Obese Adults. <i>Journal of Nutrition</i> , 2016, 146, 2513-2519.	1.3	52
65	Comparisons of Fatty Acid Taste Detection Thresholds in People Who Are Lean vs. Overweight or Obese: A Systematic Review and Meta-Analysis. <i>PLoS ONE</i> , 2017, 12, e0169583.	1.1	52
66	Lingual lipase activity in the orosensory detection of fat by humans. <i>American Journal of Physiology - Regulatory Integrative and Comparative Physiology</i> , 2014, 306, R879-R885.	0.9	50
67	Fat taste in humans: Sources of within- and between-subject variability. <i>Progress in Lipid Research</i> , 2013, 52, 438-445.	5.3	49
68	Acute and second-meal effects of peanuts on glycaemic response and appetite in obese women with high type 2 diabetes risk: a randomised cross-over clinical trial. <i>British Journal of Nutrition</i> , 2013, 109, 2015-2023.	1.2	49
69	Low Calorie Sweeteners Differ in Their Physiological Effects in Humans. <i>Nutrients</i> , 2019, 11, 2717.	1.7	48
70	Snacking: A cause for concern. <i>Physiology and Behavior</i> , 2018, 193, 279-283.	1.0	47
71	Hunger and thirst: Issues in measurement and prediction of eating and drinking. <i>Physiology and Behavior</i> , 2010, 100, 22-32.	1.0	46
72	Energy intake and obesity: Ingestive frequency outweighs portion size. <i>Physiology and Behavior</i> , 2014, 134, 110-118.	1.0	46

#	ARTICLE	IF	CITATIONS
73	Nutritively Sweetened Beverage Consumption and Obesity. JAMA - Journal of the American Medical Association, 2009, 301, 318.	3.8	44
74	The Effects of Increased Protein Intake on Fullness: A Meta-Analysis and Its Limitations. Journal of the Academy of Nutrition and Dietetics, 2016, 116, 968-983.	0.4	44
75	The cephalic phase insulin response to nutritive and low-calorie sweeteners in solid and beverage form. Physiology and Behavior, 2017, 181, 100-109.	1.0	44
76	Mechanisms and effects of "fat taste" in humans. BioFactors, 2014, 40, 313-326.	2.6	42
77	RELATIONSHIPS BETWEEN BITTER TASTE SENSITIVITY AND CONSUMPTION OF BITTER SUBSTANCES. Journal of Sensory Studies, 1993, 8, 31-41.	0.8	41
78	Influences of Repeated Testing on Nonesterified Fatty Acid Taste. Chemical Senses, 2013, 38, 325-332.	1.1	41
79	Effects of food form on appetite and energy balance. Food Quality and Preference, 2016, 48, 368-375.	2.3	41
80	Fluid Energy "Where"™s the Problem?. Journal of the American Dietetic Association, 2006, 106, 1956-1961.	1.3	40
81	Brief oral stimulation, but especially oral fat exposure, elevates serum triglycerides in humans. American Journal of Physiology - Renal Physiology, 2009, 296, G365-G371.	1.6	40
82	Protein leverage effects of beef protein on energy intake in humans. American Journal of Clinical Nutrition, 2014, 99, 1397-1406.	2.2	40
83	Effects of peanut processing on body weight and fasting plasma lipids. British Journal of Nutrition, 2010, 104, 418-426.	1.2	38
84	Evidence for Presence of Nonesterified Fatty Acids as Potential Gustatory Signaling Molecules in Humans. Chemical Senses, 2013, 38, 119-127.	1.1	37
85	Oral Stimulation Influences Postprandial Triacylglycerol Concentrations in Humans: Nutrient Specificity. Journal of the American College of Nutrition, 2001, 20, 485-493.	1.1	35
86	Daily Dietary Intake Patterns Improve after Visiting a Food Pantry among Food-Insecure Rural Midwestern Adults. Nutrients, 2018, 10, 583.	1.7	35
87	Different oral sensitivities to and sensations of short-, medium-, and long-chain fatty acids in humans. American Journal of Physiology - Renal Physiology, 2014, 307, G381-G389.	1.6	34
88	No Difference in Perceived Intensity of Linoleic Acid in the Oral Cavity between Obese and Nonobese Individuals. Chemical Senses, 2015, 40, 557-563.	1.1	34
89	Satiety effects of psyllium in healthy volunteers. Appetite, 2016, 105, 27-36.	1.8	34
90	Aspartame Consumption for 12 Weeks Does Not Affect Glycemia, Appetite, or Body Weight of Healthy, Lean Adults in a Randomized Controlled Trial. Journal of Nutrition, 2018, 148, 650-657.	1.3	34

#	ARTICLE	IF	CITATIONS
91	Thirst-Drinking, Hunger-Eating: Tight Coupling?. Journal of the American Dietetic Association, 2009, 109, 486-490.	1.3	33
92	A randomized trial on the effects of flavorings on the health benefits of daily peanut consumption. American Journal of Clinical Nutrition, 2014, 99, 490-496.	2.2	33
93	Oral processing effort, appetite and acute energy intake in lean and obese adults. Physiology and Behavior, 2013, 120, 173-181.	1.0	32
94	High-oleic peanuts: New perspective to attenuate glucose homeostasis disruption and inflammation related obesity. Obesity, 2014, 22, 1981-1988.	1.5	32
95	Potato phenolics impact starch digestion and glucose transport in model systems but translation to phenolic rich potato chips results in only modest modification of glycemic response in humans. Nutrition Research, 2018, 52, 57-70.	1.3	31
96	Learned food aversions: A family study. Physiology and Behavior, 1991, 50, 499-504.	1.0	28
97	Influence of sweetened chewing gum on appetite, meal patterning and energy intake. Appetite, 2007, 48, 167-175.	1.8	28
98	Association of food form with self-reported 24-h energy intake and meal patterns in US adults: NHANES 2003-2008. American Journal of Clinical Nutrition, 2012, 96, 1369-1378.	2.2	27
99	Regular peanut consumption improves plasma lipid levels in healthy Ghanaians. International Journal of Food Sciences and Nutrition, 2007, 58, 190-200.	1.3	22
100	Humans are more sensitive to the taste of linoleic and \pm -linolenic than oleic acid. American Journal of Physiology - Renal Physiology, 2015, 308, G442-G449.	1.6	22
101	Discretionary salt and compliance with reduced sodium diet. Nutrition Research, 1990, 10, 1337-1352.	1.3	21
102	Are Free Fatty Acids Effective Taste Stimuli in Humans?. Journal of Food Science, 2012, 77, S148-51.	1.5	21
103	Effects of food form on food intake and postprandial appetite sensations, glucose and endocrine responses, and energy expenditure in resistance trained <i>v.</i> sedentary older adults. British Journal of Nutrition, 2011, 106, 1107-1116.	1.2	20
104	Spices and energy balance. Physiology and Behavior, 2012, 107, 584-590.	1.0	20
105	The Effect of Short, Daily Oral Exposure on Non-esterified Fatty Acid Sensitivity. Chemosensory Perception, 2013, 6, 78-85.	0.7	20
106	Perspective: Measuring Sweetness in Foods, Beverages, and Diets: Toward Understanding the Role of Sweetness in Health. Advances in Nutrition, 2021, 12, 343-354.	2.9	20
107	Prevention of food aversions in cancer patients during treatment. Nutrition and Cancer, 1994, 21, 13-24.	0.9	19
108	NIH Workshop Report: sensory nutrition and disease. American Journal of Clinical Nutrition, 2021, 113, 232-245.	2.2	19

#	ARTICLE	IF	CITATIONS
109	LEARNED FLAVOR CUES INFLUENCE FOOD INTAKE IN HUMANS. <i>Journal of Sensory Studies</i> , 1991, 6, 89-100.	0.8	18
110	Relationships between ingestion and gustatory perception of caffeine. <i>Pharmacology Biochemistry and Behavior</i> , 1992, 43, 513-521.	1.3	18
111	Effect of Increased Dairy Consumption on Appetitive Ratings and Food Intake. <i>Obesity</i> , 2007, 15, 1520-1526.	1.5	18
112	Quantitative and qualitative analyses of human salivary NEFA with gas-chromatography and mass spectrometry. <i>Frontiers in Physiology</i> , 2012, 3, 328.	1.3	18
113	Effects of almond consumption on the post-lunch dip and long-term cognitive function in energy-restricted overweight and obese adults. <i>British Journal of Nutrition</i> , 2017, 117, 395-402.	1.2	18
114	Examination of different definitions of snacking frequency and associations with weight status among U.S. adults. <i>PLoS ONE</i> , 2020, 15, e0234355.	1.1	18
115	Effects of Peanut Processing on Masticatory Performance during Variable Appetitive States. <i>Journal of Nutrition and Metabolism</i> , 2010, 2010, 1-6.	0.7	17
116	Taste, teleology and macronutrient intake. <i>Current Opinion in Physiology</i> , 2021, 19, 162-167.	0.9	17
117	Hunger. <i>Digestive Diseases</i> , 1993, 11, 65-77.	0.8	16
118	Sweetener Augmentation of Serum Triacylglycerol during a Fat Challenge Test in Humans. <i>Journal of the American College of Nutrition</i> , 1999, 18, 179-185.	1.1	16
119	Orosensory Considerations. <i>Obesity</i> , 2006, 14, 164S-167S.	1.5	16
120	Candy Consumption Patterns, Effects on Health, and Behavioral Strategies to Promote Moderation: Summary Report of a Roundtable Discussion. <i>Advances in Nutrition</i> , 2015, 6, 139S-146S.	2.9	16
121	Trends and determinants of discretionary salt use: National Health and Nutrition Examination Survey 2003-2012. <i>Public Health Nutrition</i> , 2016, 19, 2195-2203.	1.1	16
122	Low calorie sweeteners: Science and controversy. <i>Physiology and Behavior</i> , 2016, 164, 429-431.	1.0	16
123	Valuing the Diversity of Research Methods to Advance Nutrition Science. <i>Advances in Nutrition</i> , 2022, 13, 1324-1393.	2.9	16
124	Ventral frontal satiation-mediated responses to food aromas in obese and normal-weight women. <i>American Journal of Clinical Nutrition</i> , 2014, 99, 1309-1318.	2.2	15
125	Mastication of Nuts under Realistic Eating Conditions: Implications for Energy Balance. <i>Nutrients</i> , 2018, 10, 710.	1.7	15
126	Post-Exercise Substrate Utilization after a High Glucose vs. High Fructose Meal During Negative Energy Balance in the Obese. <i>Obesity</i> , 2000, 8, 496-505.	4.0	14

#	ARTICLE	IF	CITATIONS
127	Food Palatability, Rheology, and Meal Patterning. <i>Journal of Parenteral and Enteral Nutrition</i> , 2008, 32, 572-574.	1.3	14
128	Feeding behaviors and weight loss outcomes over 64 months. <i>Eating Behaviors</i> , 2002, 3, 191-204.	1.1	13
129	Effects of Ginkgo biloba on alertness and chemosensory function in healthy adults. <i>Human Psychopharmacology</i> , 2004, 19, 81-90.	0.7	13
130	Taste Responses to Linoleic Acid: A Crowdsourced Population Study. <i>Chemical Senses</i> , 2017, 42, 769-775.	1.1	13
131	Perspective: US Documentation and Regulation of Human Nutrition Randomized Controlled Trials. <i>Advances in Nutrition</i> , 2021, 12, 21-45.	2.9	13
132	Effect of orosensory stimulation on postprandial thermogenesis in humans. <i>Physiology and Behavior</i> , 2002, 75, 71-81.	1.0	12
133	Oral Fat Exposure Pattern and Lipid Loading Effects on the Serum Triacylglycerol Concentration of Humans. <i>Chemosensory Perception</i> , 2009, 2, 180-185.	0.7	12
134	The apÃ©ritif effect: Alcohol's effects on the brain's response to food aromas in women. <i>Obesity</i> , 2015, 23, 1386-1393.	1.5	12
135	A workshop on â€œDietary Sweetnessâ€ Is It an Issue?â€™. <i>International Journal of Obesity</i> , 2018, 42, 934-938.	1.6	12
136	Systematic Review and Meta-Analysis on the Effect of Portion Size and Ingestive Frequency on Energy Intake and Body Weight among Adults in Randomized Controlled Feeding Trials. <i>Advances in Nutrition</i> , 2022, 13, 248-268.	2.9	12
137	EXPLORATION OF THE SENSORY CHARACTERISTICS OF CRAVED AND AVERSIVE FOODS. <i>Journal of Sensory Studies</i> , 1990, 5, 193-202.	0.8	11
138	No protein intake compensation for insufficient indispensable amino acid intake with a low-protein diet for 12 days. <i>Nutrition and Metabolism</i> , 2014, 11, 38.	1.3	11
139	Consuming Almonds vs. Isoenergetic Baked Food Does Not Differentially Influence Postprandial Appetite or Neural Reward Responses to Visual Food Stimuli. <i>Nutrients</i> , 2017, 9, 807.	1.7	10
140	Evidence on the â€œnormalizingâ€ effect of reducing food-portion sizes. <i>American Journal of Clinical Nutrition</i> , 2018, 107, 501-503.	2.2	10
141	Potato product form impacts <i>in vitro</i> starch digestibility and glucose transport but only modestly impacts 24 h blood glucose response in humans. <i>Food and Function</i> , 2019, 10, 1846-1855.	2.1	10
142	Finding the Sweet Spot: Measurement, Modification, and Application of Sweet Hedonics in Humans. <i>Advances in Nutrition</i> , 2021, 12, 2358-2371.	2.9	10
143	Higher plasma lipopolysaccharide concentrations are associated with less favorable phenotype in overweight/obese men. <i>European Journal of Nutrition</i> , 2015, 54, 1363-1370.	1.8	9
144	Are all calories created equal? Emerging issues in weight management. <i>Current Diabetes Reports</i> , 2005, 5, 374-378.	1.7	8

#	ARTICLE	IF	CITATIONS
145	Anticipatory and reactive responses to chocolate restriction in frequent chocolate consumers. <i>Obesity</i> , 2015, 23, 1130-1135.	1.5	8
146	A Review of the Evidence Supporting the Taste of Non-esterified Fatty Acids in Humans. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1325-1336.	0.8	8
147	Multiple Reaction Monitoring Profiling to Assess Compliance with an Almond Consumption Intervention. <i>Current Developments in Nutrition</i> , 2017, 1, e001545.	0.1	8
148	The energetics of nut consumption. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2008, 17 Suppl 1, 337-9.	0.3	8
149	Noxious Stimuli Sensitivity in Regular Spicy Food Users and Non-Users: Comparison of Visual Analog and General Labeled Magnitude Scaling. <i>Chemosensory Perception</i> , 2011, 4, 123-133.	0.7	7
150	Research issues: the food environment and obesity ¹ . <i>American Journal of Clinical Nutrition</i> , 2014, 100, 1663-1665.	2.2	7
151	Salt taste and salt sensitivity in black adolescents. <i>Chemical Senses</i> , 1989, 14, 673-679.	1.1	6
152	Effects of learning and food form on energy intake and appetitive responses. <i>Physiology and Behavior</i> , 2014, 137, 1-8.	1.0	6
153	Dietary Compliance Among Salt-Sensitive and Salt-Insensitive Normotensive Adults. <i>American Journal of the Medical Sciences</i> , 1999, 317, 287.	0.4	6
154	Fat Taste in Humans. <i>Frontiers in Neuroscience</i> , 2009, , 167-193.	0.0	6
155	Almond consumption decreases android fat mass percentage in adults with high android subcutaneous adiposity but does not change HbA1c in a randomised controlled trial. <i>British Journal of Nutrition</i> , 2022, 127, 850-861.	1.2	5
156	Hedonics and the Lipemic Response to Oral Fat Exposure. <i>Chemosensory Perception</i> , 2010, 3, 91-98.	0.7	4
157	Snacking and Energy Balance in Humans. , 2013, , 501-515.		4
158	Sensory, gastric, and enteroendocrine effects of carbohydrates, fat, and protein on appetite. <i>Current Opinion in Endocrine and Metabolic Research</i> , 2019, 4, 14-20.	0.6	4
159	Perceptual Quality of Nonesterified Fatty Acids Varies with Fatty Acid Chain Length. <i>Chemical Senses</i> , 2021, 46, .	1.1	4
160	Effects of whole peanut within an energy-restricted diet on inflammatory and oxidative processes in obese women: a randomized controlled trial. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3446-3455.	1.7	4
161	Effects of daily consumption of one or varied peanut flavors on acceptance and intake. <i>Appetite</i> , 2014, 82, 208-212.	1.8	3
162	Appetite: Measurement and Management. <i>World Review of Nutrition and Dietetics</i> , 2015, 111, 19-23.	0.1	3

#	ARTICLE	IF	CITATIONS
163	Introduction to the series "Best (but Oft-Forgotten) Practices" American Journal of Clinical Nutrition, 2015, 102, 239-240.	2.2	3
164	The Role of Eating Frequency and Snacking on Energy Intake and BMI. , 2020, , 659-678.		3
165	Effects of Concord grape juice flavor intensity and phenolic compound content on glycemia, appetite and cognitive function in adults with excess body weight: a randomized double-blind crossover trial. Food and Function, 2021, 12, 11469-11481.	2.1	3
166	No apparent effects of a viscous, superabsorbent hydrogel on appetite, energy intake, or fecal excretion in overweight adults. Physiology and Behavior, 2022, 243, 113643.	1.0	3
167	Individual Differences in Bitter Taste: Dietary Implications. Advances in Consciousness Research, 2000, , 99.	0.2	2
168	The effect of mastication on appetite and lipid bioaccessibility. FASEB Journal, 2007, 21, A341.	0.2	2
169	Foreword: Symposium on beverages and health. Physiology and Behavior, 2010, 100, 1-3.	1.0	1
170	Eating patterns, diet quality and energy balance: An introduction to an international conference. Physiology and Behavior, 2014, 134, 1-4.	1.0	1
171	Sweeteners: sensory properties, digestion, consumption trends, and health effects. , 2021, , .		1
172	The effects of whole or skinned peanut intake on body composition, lipid profile and fibrinogen in obese women on a low-energy dietary intervention. FASEB Journal, 2011, 25, 980.4.	0.2	1
173	No Difference in Perceived Intensity of Linoleic Acid in the Oral Cavity between Obese and Non-Obese Adults. FASEB Journal, 2015, 29, 746.1.	0.2	1
174	The Role of Eating Frequency and Snacking on Energy Intake and BMI. , 2019, , 1-21.		1
175	Response to: Anticipatory and reactive responses to chocolate restriction in frequent chocolate consumers. Obesity, 2015, 23, 2318-2318.	1.5	0
176	Effects of high protein intake and bmi on body composition and satiety changes following a 12-week weight loss diet in women. FASEB Journal, 2006, 20, A426.	0.2	0
177	Chronic adaptation to high protein intake during energy restriction leads to increased postprandial energy expenditure and fat oxidation in women. FASEB Journal, 2006, 20, A427.	0.2	0
178	Effects of isoenergetic solid vs liquid meal replacements on hunger, satiety, and appetite hormones in older adults. FASEB Journal, 2006, 20, .	0.2	0
179	Effects of increased dietary protein and meal patterning on appetite during short-term energy balance and energy restriction. FASEB Journal, 2008, 22, 441.5.	0.2	0
180	Effects of food form and portion size on postprandial appetite, ghrelin, and energy expenditure in healthy, older adults. FASEB Journal, 2008, 22, 459.3.	0.2	0

#	ARTICLE	IF	CITATIONS
181	Influence of chocolate formulation factors on in vitro bioaccessibility and bioavailability of catechins in humans. FASEB Journal, 2009, 23, 104.2.	0.2	0
182	Food intake, appetite, gut hormones, and resting energy expenditure in resistance trained vs. sedentary older adults. FASEB Journal, 2009, 23, 545.15.	0.2	0
183	Effects of food form and resistance training on postprandial appetitive sensations and ghrelin, cholecystokinin, and glucagon-like peptide-1 in older adults. FASEB Journal, 2009, 23, 101.8.	0.2	0
184	Chocolate matrix factors modulate pharmacokinetic behavior of cocoa flavanols following oral consumption by Sprague-Dawley rats. FASEB Journal, 2010, 24, .	0.2	0
185	Effects of protein intake on energy restriction-induced changes in lipid-lipoprotein profile, glycemic control, resting energy expenditure, and appetite in overweight men. FASEB Journal, 2010, 24, 343.6.	0.2	0
186	Salivary Free Fatty Acids and Oral Fat Detection (Fat Taste). FASEB Journal, 2011, 25, .	0.2	0
187	The effects of raw kernel and peanut butter on glucose homeostasis in glucose-intolerant obese women. FASEB Journal, 2012, 26, 644.1.	0.2	0
188	Effects of acute and chronic almond consumption on glycemia in adults at risk for diabetes. FASEB Journal, 2012, 26, 1032.3.	0.2	0
189	Comparison of physiological, sensory, and personality attributes in 6-propylthiouracil tasters and non-tasters. FASEB Journal, 2012, 26, 831.2.	0.2	0
190	Solid Versus Liquid Calories: Current Scientific Understandings. , 2014, , 51-62.		0
191	Effects of almonds as a snack or meal accompaniment on appetite, glycemia and body weight (641.9). FASEB Journal, 2014, 28, 641.9.	0.2	0
192	An Evaluation of the Meal Patterns Among a Sample of Adult Emergency Food Pantry Users in Central Northwestern Indiana. FASEB Journal, 2015, 29, 261.7.	0.2	0