

Richard D Mattes

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

182
papers

7,968
citations

52
h-index

83
g-index

207
ext. papers

8,973
ext. citations

4.4
avg, IF

6.75
L-index

#	Paper	IF	Citations
182	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	7	403
181	Protein, weight management, and satiety. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 1558S-1561S	7	344
180	Dietary compensation by humans for supplemental energy provided as ethanol or carbohydrate in fluids. <i>Physiology and Behavior</i> , 1996 , 59, 179-87	3.5	330
179	The role of protein in weight loss and maintenance. <i>American Journal of Clinical Nutrition</i> , 2015 , 101, 1320S-1329S	7	218
178	The effects of capsaicin and capsiate on energy balance: critical review and meta-analyses of studies in humans. <i>Chemical Senses</i> , 2012 , 37, 103-21	4.8	193
177	Beverage viscosity is inversely related to postprandial hunger in humans. <i>Physiology and Behavior</i> , 2001 , 74, 551-7	3.5	184
176	Higher protein intake preserves lean mass and satiety with weight loss in pre-obese and obese women. <i>Obesity</i> , 2007 , 15, 421-9	8	175
175	Evidence for human orosensory (taste?) sensitivity to free fatty acids. <i>Chemical Senses</i> , 2007 , 32, 423-31	4.8	165
174	Beverage consumption, appetite, and energy intake: what did you expect?. <i>American Journal of Clinical Nutrition</i> , 2012 , 95, 587-93	7	161
173	Mastication of almonds: effects of lipid bioaccessibility, appetite, and hormone response. <i>American Journal of Clinical Nutrition</i> , 2009 , 89, 794-800	7	157
172	Oleogustus: The Unique Taste of Fat. <i>Chemical Senses</i> , 2015 , 40, 507-16	4.8	155
171	Physiologic responses to sensory stimulation by food: nutritional implications. <i>Journal of the American Dietetic Association</i> , 1997 , 97, 406-13		140
170	Is there a fatty acid taste?. <i>Annual Review of Nutrition</i> , 2009 , 29, 305-27	9.9	135
169	Fat taste and lipid metabolism in humans. <i>Physiology and Behavior</i> , 2005 , 86, 691-7	3.5	131
168	Hunger ratings are not a valid proxy measure of reported food intake in humans. <i>Appetite</i> , 1990 , 15, 103-13	4.3	131
167	Effect of chronic consumption of almonds on body weight in healthy humans. <i>British Journal of Nutrition</i> , 2007 , 98, 651-6	3.6	122
166	Dietary assessment of patients with chemosensory disorders. <i>Journal of the American Dietetic Association</i> , 1994 , 94, 50-6		118

165	Soup and satiety. <i>Physiology and Behavior</i> , 2005 , 83, 739-47	3.5	111
164	Impact of peanuts and tree nuts on body weight and healthy weight loss in adults. <i>Journal of Nutrition</i> , 2008 , 138, 1741S-1745S	4.1	110
163	Fluid calories and energy balance: the good, the bad, and the uncertain. <i>Physiology and Behavior</i> , 2006 , 89, 66-70	3.5	109
162	Multiple routes of chemosensitivity to free fatty acids in humans. <i>American Journal of Physiology - Renal Physiology</i> , 2007 , 292, G1206-12	5.1	103
161	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, 567-76	7	99
160	Peanut consumption improves indices of cardiovascular disease risk in healthy adults. <i>Journal of the American College of Nutrition</i> , 2003 , 22, 133-41	3.5	97
159	Accumulating evidence supports a taste component for free fatty acids in humans. <i>Physiology and Behavior</i> , 2011 , 104, 624-31	3.5	94
158	The effects of hedonically acceptable red pepper doses on thermogenesis and appetite. <i>Physiology and Behavior</i> , 2011 , 102, 251-8	3.5	92
157	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, 430-7		87
156	Oral detection of short-, medium-, and long-chain free fatty acids in humans. <i>Chemical Senses</i> , 2009 , 34, 145-50	4.8	85
155	Influences on acceptance of bitter foods and beverages. <i>Physiology and Behavior</i> , 1994 , 56, 1229-36	3.5	75
154	A new method for delivering a taste without fluids to preterm and term infants. <i>Developmental Psychobiology</i> , 1990 , 23, 179-91	3	75
153	A review of the effects of nuts on appetite, food intake, metabolism, and body weight. <i>American Journal of Clinical Nutrition</i> , 2014 , 100 Suppl 1, 412S-22S	7	74
152	Effects of aspartame and sucrose on hunger and energy intake in humans. <i>Physiology and Behavior</i> , 1990 , 47, 1037-44	3.5	74
151	Food form and portion size affect postprandial appetite sensations and hormonal responses in healthy, nonobese, older adults. <i>Obesity</i> , 2010 , 18, 293-9	8	72
150	The taste of fat elevates postprandial triacylglycerol. <i>Physiology and Behavior</i> , 2001 , 74, 343-8	3.5	72
149	Dynamics of fat absorption and effect of sham feeding on postprandial lipema. <i>Gastroenterology</i> , 2010 , 139, 1538-48	13.3	71
148	Possible entrainment of ghrelin to habitual meal patterns in humans. <i>American Journal of Physiology - Renal Physiology</i> , 2008 , 294, G699-707	5.1	71

147	The influence of higher protein intake and greater eating frequency on appetite control in overweight and obese men. <i>Obesity</i> , 2010 , 18, 1725-32	8	70
146	Oral exposure to butter, but not fat replacers elevates postprandial triacylglycerol concentration in humans. <i>Journal of Nutrition</i> , 2001 , 131, 1491-6	4.1	69
145	Appetite: measurement and manipulation misgivings. <i>Journal of the American Dietetic Association</i> , 2005 , 105, S87-97		65
144	Relationships between and among selected measures of sweet-taste preference and dietary intake. <i>Chemical Senses</i> , 1986 , 11, 523-539	4.8	63
143	Nuts and healthy body weight maintenance mechanisms. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2010 , 19, 137-41	1	61
142	The Macronutrients, Appetite, and Energy Intake. <i>Annual Review of Nutrition</i> , 2016 , 36, 73-103	9.9	57
141	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, 415-23	4.8	57
140	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, 574-82	3.5	56
139	Effects of a combination fiber system on appetite and energy intake in overweight humans. <i>Physiology and Behavior</i> , 2007 , 90, 705-11	3.5	55
138	The chemical senses and nutrition in aging: challenging old assumptions. <i>Journal of the American Dietetic Association</i> , 2002 , 102, 192-6		55
137	Beverage vs. solid fruits and vegetables: effects on energy intake and body weight. <i>Obesity</i> , 2012 , 20, 1844-50	8	54
136	Oral fatty acid signaling and intestinal lipid processing: support and supposition. <i>Physiology and Behavior</i> , 2011 , 105, 27-35	3.5	54
135	Relationships between human thirst, hunger, drinking, and feeding. <i>Physiology and Behavior</i> , 2008 , 94, 700-8	3.5	54
134	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, G1243-8	5.1	54
133	Comparison of sensory, physiological, personality, and cultural attributes in regular spicy food users and non-users. <i>Appetite</i> , 2012 , 58, 19-27	4.5	53
132	Oral fat exposure increases the first phase triacylglycerol concentration due to release of stored lipid in humans. <i>Journal of Nutrition</i> , 2002 , 132, 3656-62	4.1	53
131	Food environment and obesity. <i>Obesity</i> , 2014 , 22, 2459-61	8	52
130	Effects of food unit size and energy density on intake in humans. <i>Appetite</i> , 2004 , 42, 213-20	4.5	51

129	Effect of fat sources on satiety. <i>Obesity</i> , 2003 , 11, 183-7		50
128	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, 1288-91	7.1301	49
127	Associations between BMI and fat taste sensitivity in humans. <i>Chemical Senses</i> , 2014 , 39, 349-57	4.8	48
126	Cephalic-phase insulin in obese and normal-weight men: relation to postprandial insulin. <i>Metabolism: Clinical and Experimental</i> , 1993 , 42, 1600-8	12.7	48
125	Salt taste and hypertension: a critical review of the literature. <i>Journal of Chronic Diseases</i> , 1984 , 37, 195-208		46
124	Fat taste in humans: sources of within- and between-subject variability. <i>Progress in Lipid Research</i> , 2013 , 52, 438-45	14.3	45
123	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	4.6	45
122	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, 570-7	3.5	43
121	Lingual lipase activity in the orosensory detection of fat by humans. <i>American Journal of Physiology - Regulatory Integrative and Comparative Physiology</i> , 2014 , 306, R879-85	3.2	41
120	Nutritively sweetened beverage consumption and obesity: the need for solid evidence on a fluid issue. <i>JAMA - Journal of the American Medical Association</i> , 2009 , 301, 318-20	27.4	41
119	Effects of peanut oil load on energy expenditure, body composition, lipid profile, and appetite in lean and overweight adults. <i>Nutrition</i> , 2006 , 22, 585-92	4.8	40
118	Hunger and thirst: issues in measurement and prediction of eating and drinking. <i>Physiology and Behavior</i> , 2010 , 100, 22-32	3.5	39
117	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, 2015-23	3.6	38
116	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	3.7	37
115	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	4.1	36
114	Evidence for presence of nonesterified fatty acids as potential gustatory signaling molecules in humans. <i>Chemical Senses</i> , 2013 , 38, 119-27	4.8	36
113	Fluid energy--Where's the problem?. <i>Journal of the American Dietetic Association</i> , 2006 , 106, 1956-61		36
112	RELATIONSHIPS BETWEEN BITTER TASTE SENSITIVITY AND CONSUMPTION OF BITTER SUBSTANCES. <i>Journal of Sensory Studies</i> , 1993 , 8, 31-41	2.2	36

111	Energy intake and obesity: ingestive frequency outweighs portion size. <i>Physiology and Behavior</i> , 2014 , 134, 110-8	3.5	35
110	Brief oral stimulation, but especially oral fat exposure, elevates serum triglycerides in humans. <i>American Journal of Physiology - Renal Physiology</i> , 2009 , 296, G365-71	5.1	35
109	Effects of food form on appetite and energy balance. <i>Food Quality and Preference</i> , 2016 , 48, 368-375	5.8	34
108	Nutrition and taste and smell dysfunction. <i>World Journal of Otorhinolaryngology - Head and Neck Surgery</i> , 2018 , 4, 3-10	2.6	34
107	Influences of repeated testing on nonesterified fatty acid taste. <i>Chemical Senses</i> , 2013 , 38, 325-32	4.8	34
106	Protein leverage effects of beef protein on energy intake in humans. <i>American Journal of Clinical Nutrition</i> , 2014 , 99, 1397-406	7	33
105	The Effects of Increased Protein Intake on Fullness: A Meta-Analysis and Its Limitations. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2016 , 116, 968-83	3.9	33
104	Mechanisms and effects of "fat taste" in humans. <i>BioFactors</i> , 2014 , 40, 313-26	6.1	32
103	Effects of peanut processing on body weight and fasting plasma lipids. <i>British Journal of Nutrition</i> , 2010 , 104, 418-26	3.6	30
102	Oral stimulation influences postprandial triacylglycerol concentrations in humans: nutrient specificity. <i>Journal of the American College of Nutrition</i> , 2001 , 20, 485-93	3.5	30
101	Different oral sensitivities to and sensations of short-, medium-, and long-chain fatty acids in humans. <i>American Journal of Physiology - Renal Physiology</i> , 2014 , 307, G381-9	5.1	27
100	Thirst-drinking, hunger-eating; tight coupling?. <i>Journal of the American Dietetic Association</i> , 2009 , 109, 486-90		27
99	Low Calorie Sweeteners Differ in Their Physiological Effects in Humans. <i>Nutrients</i> , 2019 , 11,	6.7	27
98	Oral processing effort, appetite and acute energy intake in lean and obese adults. <i>Physiology and Behavior</i> , 2013 , 120, 173-81	3.5	26
97	No Difference in Perceived Intensity of Linoleic Acid in the Oral Cavity between Obese and Nonobese Individuals. <i>Chemical Senses</i> , 2015 , 40, 557-63	4.8	25
96	The cephalic phase insulin response to nutritive and low-calorie sweeteners in solid and beverage form. <i>Physiology and Behavior</i> , 2017 , 181, 100-109	3.5	25
95	High-oleic peanuts: new perspective to attenuate glucose homeostasis disruption and inflammation related obesity. <i>Obesity</i> , 2014 , 22, 1981-8	8	25
94	Association of food form with self-reported 24-h energy intake and meal patterns in US adults: NHANES 2003-2008. <i>American Journal of Clinical Nutrition</i> , 2012 , 96, 1369-78	7	25

93	Snacking: A cause for concern. <i>Physiology and Behavior</i> , 2018 , 193, 279-283	3.5	24
92	Learned food aversions: a family study. <i>Physiology and Behavior</i> , 1991 , 50, 499-504	3.5	24
91	Aspartame Consumption for 12 Weeks Does Not Affect Glycemia, Appetite, or Body Weight of Healthy, Lean Adults in a Randomized Controlled Trial. <i>Journal of Nutrition</i> , 2018 , 148, 650-657	4.1	23
90	Influence of sweetened chewing gum on appetite, meal patterning and energy intake. <i>Appetite</i> , 2007 , 48, 167-75	4.5	23
89	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. <i>Nutrition Research</i> , 2018 , 52, 57-70	4	22
88	Daily Dietary Intake Patterns Improve after Visiting a Food Pantry among Food-Insecure Rural Midwestern Adults. <i>Nutrients</i> , 2018 , 10,	6.7	21
87	A randomized trial on the effects of flavorings on the health benefits of daily peanut consumption. <i>American Journal of Clinical Nutrition</i> , 2014 , 99, 490-6	7	21
86	Are free fatty acids effective taste stimuli in humans? Presented at the symposium "The Taste for Fat: New Discoveries on the Role of Fat in Sensory Perception, Metabolism, Sensory Pleasure and Beyond" held at the iNstitute of Food Technologists 2011 Annual Meeting, New Orleans, LA, June 12, 2011. <i>Journal of Food Science</i> , 2012 , 77, S148-51	3.4	21
85	Satiety effects of psyllium in healthy volunteers. <i>Appetite</i> , 2016 , 105, 27-36	4.5	21
84	Regular peanut consumption improves plasma lipid levels in healthy Ghanaians. <i>International Journal of Food Sciences and Nutrition</i> , 2007 , 58, 190-200	3.7	20
83	Spices and energy balance. <i>Physiology and Behavior</i> , 2012 , 107, 584-90	3.5	19
82	Effects of food form on food intake and postprandial appetite sensations, glucose and endocrine responses, and energy expenditure in resistance trained v. sedentary older adults. <i>British Journal of Nutrition</i> , 2011 , 106, 1107-16	3.6	18
81	LEARNED FLAVOR CUES INFLUENCE FOOD INTAKE IN HUMANS. <i>Journal of Sensory Studies</i> , 1991 , 6, 89-100		18
80	Discretionary salt and compliance with reduced sodium diet. <i>Nutrition Research</i> , 1990 , 10, 1337-1352	4	18
79	The Effect of Short, Daily Oral Exposure on Non-esterified Fatty Acid Sensitivity. <i>Chemosensory Perception</i> , 2013 , 6, 78-85	1.2	17
78	Effect of increased dairy consumption on appetitive ratings and food intake. <i>Obesity</i> , 2007 , 15, 1520-6	8	17
77	Prevention of food aversions in cancer patients during treatment. <i>Nutrition and Cancer</i> , 1994 , 21, 13-24	2.8	17
76	Relationships between ingestion and gustatory perception of caffeine. <i>Pharmacology Biochemistry and Behavior</i> , 1992 , 43, 513-21	3.9	17

75	Orosensory considerations. <i>Obesity</i> , 2006 , 14 Suppl 4, 164S-167S	8	15
74	Sweetener augmentation of serum triacylglycerol during a fat challenge test in humans. <i>Journal of the American College of Nutrition</i> , 1999 , 18, 179-85	3.5	15
73	Trends and determinants of discretionary salt use: National Health and Nutrition Examination Survey 2003-2012. <i>Public Health Nutrition</i> , 2016 , 19, 219S-203	3.3	15
72	Effects of Peanut Processing on Masticatory Performance during Variable Appetitive States. <i>Journal of Nutrition and Metabolism</i> , 2010 , 2010,	2.7	14
71	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	3.6	13
70	Humans are more sensitive to the taste of linoleic and linolenic than oleic acid. <i>American Journal of Physiology - Renal Physiology</i> , 2015 , 308, G442-9	5.1	13
69	Ventral frontal satiation-mediated responses to food aromas in obese and normal-weight women. <i>American Journal of Clinical Nutrition</i> , 2014 , 99, 1309-18	7	13
68	Feeding behaviors and weight loss outcomes over 64 months. <i>Eating Behaviors</i> , 2002 , 3, 191-204	3	13
67	Hunger. <i>Digestive Diseases</i> , 1993 , 11, 65-77	3.2	13
66	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-46S	10	12
65	Oral Fat Exposure Pattern and Lipid Loading Effects on the Serum Triacylglycerol Concentration of Humans. <i>Chemosensory Perception</i> , 2009 , 2, 180-185	1.2	12
64	Quantitative and qualitative analyses of human salivary NEFA with gas-chromatography and mass spectrometry. <i>Frontiers in Physiology</i> , 2012 , 3, 328	4.6	12
63	Food palatability, rheology, and meal patterning. <i>Journal of Parenteral and Enteral Nutrition</i> , 2008 , 32, 572-4	4.2	12
62	Effects of Ginkgo biloba on alertness and chemosensory function in healthy adults. <i>Human Psychopharmacology</i> , 2004 , 19, 81-90	2.3	12
61	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		12
60	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	4.6	11
59	Taste Responses to Linoleic Acid: A Crowdsourced Population Study. <i>Chemical Senses</i> , 2017 , 42, 769-775	4.8	11
58	EXPLORATION OF THE SENSORY CHARACTERISTICS OF CRAVED AND AVERSIVE FOODS. <i>Journal of Sensory Studies</i> , 1990 , 5, 193-202	2.2	11

57	The apētif effect: Alcohol effects on the brain response to food aromas in women. <i>Obesity</i> , 2015 , 23, 1386-93	8	10
56	Evaluation of Dietary Patterns and All-Cause Mortality: A Systematic Review. <i>JAMA Network Open</i> , 2021 , 4, e2122277	10.4	10
55	Mastication of Nuts under Realistic Eating Conditions: Implications for Energy Balance. <i>Nutrients</i> , 2018 , 10,	6.7	9
54	Effect of orosensory stimulation on postprandial thermogenesis in humans. <i>Physiology and Behavior</i> , 2002 , 75, 71-81	3.5	9
53	Perspective: Measuring Sweetness in Foods, Beverages, and Diets: Toward Understanding the Role of Sweetness in Health. <i>Advances in Nutrition</i> , 2021 , 12, 343-354	10	9
52	Higher plasma lipopolysaccharide concentrations are associated with less favorable phenotype in overweight/obese men. <i>European Journal of Nutrition</i> , 2015 , 54, 1363-70	5.2	8
51	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,	6.7	8
50	NIH Workshop Report: sensory nutrition and disease. <i>American Journal of Clinical Nutrition</i> , 2020 ,	7	8
49	A workshop on Dietary Sweetness-Is It an Issue? <i>International Journal of Obesity</i> , 2018 , 42, 934-938	5.5	8
48	The energetics of nut consumption. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2008 , 17 Suppl 1, 337-9	1	8
47	Potato product form impacts in vitro 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	6.1	7
46	Multiple Reaction Monitoring Profiling to Assess Compliance with an Almond Consumption Intervention. <i>Current Developments in Nutrition</i> , 2017 , 1, e001545	0.4	7
45	Research issues: the food environment and obesity. <i>American Journal of Clinical Nutrition</i> , 2014 , 100, 1663-5	7	7
44	Are all calories created equal? Emerging issues in weight management. <i>Current Diabetes Reports</i> , 2005 , 5, 374-8	5.6	7
43	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	1.8	7
42	Taste, teleology and macronutrient intake. <i>Current Opinion in Physiology</i> , 2021 , 19, 162-167	2.6	7
41	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	1.2	6
40	Perspective: US Documentation and Regulation of Human Nutrition Randomized Controlled Trials. <i>Advances in Nutrition</i> , 2021 , 12, 21-45	10	6

39	Dietary compliance among salt-sensitive and salt-insensitive normotensive adults. <i>American Journal of the Medical Sciences</i> , 1999 , 317, 287-94	2.2	6
38	Effects of learning and food form on energy intake and appetitive responses. <i>Physiology and Behavior</i> , 2014 , 137, 1-8	3.5	5
37	Anticipatory and reactive responses to chocolate restriction in frequent chocolate consumers. <i>Obesity</i> , 2015 , 23, 1130-5	8	5
36	Salt taste and salt sensitivity in black adolescents. <i>Chemical Senses</i> , 1989 , 14, 673-679	4.8	5
35	Examination of different definitions of snacking frequency and associations with weight status among U.S. adults. <i>PLoS ONE</i> , 2020 , 15, e0234355	3.7	5
34	Snacking and Energy Balance in Humans 2013 , 501-515		4
33	Hedonics and the Lipemic Response to Oral Fat Exposure. <i>Chemosensory Perception</i> , 2010 , 3, 91-98	1.2	4
32	Fat Taste in Humans. <i>Frontiers in Neuroscience</i> , 2009 , 167-193		4
31	Effects of daily consumption of one or varied peanut flavors on acceptance and intake. <i>Appetite</i> , 2014 , 82, 208-12	4.5	3
30	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> , 2021 ,	10	3
29	Nutritional Implications of Taste and Smell Dysfunction 2015 , 829-864		2
28	Appetite: measurement and management. <i>World Review of Nutrition and Dietetics</i> , 2015 , 111, 19-23	0.2	2
27	Sweeteners: sensory properties, digestion, consumption trends, and health effects 2021 ,		1
26	The Role of Eating Frequency and Snacking on Energy Intake and BMI 2020 , 659-678		1
25	The effect of mastication on appetite and lipid bioaccessibility. <i>FASEB Journal</i> , 2007 , 21, A341	0.9	1
24	No Difference in Perceived Intensity of Linoleic Acid in the Oral Cavity between Obese and Non-Obese Adults. <i>FASEB Journal</i> , 2015 , 29, 746.1	0.9	1
23	The effects of whole or skinned peanut intake on body composition, lipid profile and fibrinogen in obese women on a low-energy dietary intervention. <i>FASEB Journal</i> , 2011 , 25, 980.4	0.9	1
22	Finding the Sweet Spot: Measurement, Modification, and Application of Sweet Hedonics in Humans. <i>Advances in Nutrition</i> , 2021 , 12, 2358-2371	10	1

21	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	1.7	1
20	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. <i>Food and Function</i> , 2021 , 12, 11469-11481	6.1	0
19	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> , 2021 , 1-12	3.6	0
18	Response to: Anticipatory and reactive responses to chocolate restriction in frequent chocolate consumers. <i>Obesity</i> , 2015 , 23, 2318	8	
17	No apparent effects of a viscous, superabsorbent hydrogel on appetite, energy intake, or fecal excretion in overweight adults. <i>Physiology and Behavior</i> , 2022 , 243, 113643	3.5	
16	Effects of high protein intake and bmi on body composition and satiety changes following a 12-week weight loss diet in women. <i>FASEB Journal</i> , 2006 , 20, A426	0.9	
15	Chronic adaptation to high protein intake during energy restriction leads to increased post-prandial energy expenditure and fat oxidation in women. <i>FASEB Journal</i> , 2006 , 20, A427	0.9	
14	Effects of increased dietary protein and meal patterning on appetite during short-term energy balance and energy restriction. <i>FASEB Journal</i> , 2008 , 22, 441.5	0.9	
13	Effects of food form and portion size on postprandial appetite, ghrelin, and energy expenditure in healthy, older adults. <i>FASEB Journal</i> , 2008 , 22, 459.3	0.9	
12	The Role of Eating Frequency and Snacking on Energy Intake and BMI 2019 , 1-21		
11	Effects of almonds as a snack or meal accompaniment on appetite, glycemia and body weight (641.9). <i>FASEB Journal</i> , 2014 , 28, 641.9	0.9	
10	An Evaluation of the Meal Patterns Among a Sample of Adult Emergency Food Pantry Users in Central Northwestern Indiana. <i>FASEB Journal</i> , 2015 , 29, 261.7	0.9	
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