

# Richard D Mattes

## List of Publications by Year in Descending Order

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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	No apparent effects of a viscous, superabsorbent hydrogel on appetite, energy intake, or fecal excretion in overweight adults. <i>Physiology and Behavior</i> , <b>2022</b> , 243, 113643	3.5	
181	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> , <b>2021</b> , 12, 11469-11481	6.1	0
180	Sweeteners: sensory properties, digestion, consumption trends, and health effects <b>2021</b> ,		1
179	Perspective: US Documentation and Regulation of Human Nutrition Randomized Controlled Trials. <i>Advances in Nutrition</i> , <b>2021</b> , 12, 21-45	10	6
178	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> , <b>2021</b> , 1-12	3.6	0
177	Finding the Sweet Spot: Measurement, Modification, and Application of Sweet Hedonics in Humans. <i>Advances in Nutrition</i> , <b>2021</b> , 12, 2358-2371	10	1
176	Perspective: Measuring Sweetness in Foods, Beverages, and Diets: Toward Understanding the Role of Sweetness in Health. <i>Advances in Nutrition</i> , <b>2021</b> , 12, 343-354	10	9
175	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> , <b>2021</b> ,	10	3
174	Taste, teleology and macronutrient intake. <i>Current Opinion in Physiology</i> , <b>2021</b> , 19, 162-167	2.6	7
173	Evaluation of Dietary Patterns and All-Cause Mortality: A Systematic Review. <i>JAMA Network Open</i> , <b>2021</b> , 4, e2122277	10.4	10
172	The Role of Eating Frequency and Snacking on Energy Intake and BMI <b>2020</b> , 659-678		1
171	Examination of different definitions of snacking frequency and associations with weight status among U.S. adults. <i>PLoS ONE</i> , <b>2020</b> , 15, e0234355	3.7	5
170	NIH Workshop Report: sensory nutrition and disease. <i>American Journal of Clinical Nutrition</i> , <b>2020</b> ,	7	8
169	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> , <b>2019</b> , 109, 1288-1301	7.1301	49
168	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> , <b>2019</b> , 10, 1846-1855	6.1	7
167	The Role of Eating Frequency and Snacking on Energy Intake and BMI <b>2019</b> , 1-21		
166	Low Calorie Sweeteners Differ in Their Physiological Effects in Humans. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	27

165	Sensory, gastric, and enteroendocrine effects of carbohydrates, fat, and protein on appetite. <i>Current Opinion in Endocrine and Metabolic Research</i> , <b>2019</b> , 4, 14-20	1.7	1
164	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> , <b>2018</b> , 52, 57-70	4	22
163	Nutrition and taste and smell dysfunction. <i>World Journal of Otorhinolaryngology - Head and Neck Surgery</i> , <b>2018</b> , 4, 3-10	2.6	34
162	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> , <b>2018</b> , 148, 650-657	4.1	23
161	Snacking: A cause for concern. <i>Physiology and Behavior</i> , <b>2018</b> , 193, 279-283	3.5	24
160	Daily Dietary Intake Patterns Improve after Visiting a Food Pantry among Food-Insecure Rural Midwestern Adults. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	21
159	Mastication of Nuts under Realistic Eating Conditions: Implications for Energy Balance. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	9
158	A workshop on Dietary Sweetness-Is It an Issue? <i>International Journal of Obesity</i> , <b>2018</b> , 42, 934-938	5.5	8
157	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> , <b>2017</b> , 117, 395-402	3.6	13
156	Consuming Almonds vs. Isoenergetic Baked Food Does Not Differentially Influence Postprandial Appetite or Neural Reward Responses to Visual Food Stimuli. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	8
155	Multiple Reaction Monitoring Profiling to Assess Compliance with an Almond Consumption Intervention. <i>Current Developments in Nutrition</i> , <b>2017</b> , 1, e001545	0.4	7
154	The cephalic phase insulin response to nutritive and low-calorie sweeteners in solid and beverage form. <i>Physiology and Behavior</i> , <b>2017</b> , 181, 100-109	3.5	25
153	Taste Responses to Linoleic Acid: A Crowdsourced Population Study. <i>Chemical Senses</i> , <b>2017</b> , 42, 769-775	4.8	11
152	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> , <b>2017</b> , 12, e0169583	3.7	37
151	Effects of food form on appetite and energy balance. <i>Food Quality and Preference</i> , <b>2016</b> , 48, 368-375	5.8	34
150	The Macronutrients, Appetite, and Energy Intake. <i>Annual Review of Nutrition</i> , <b>2016</b> , 36, 73-103	9.9	57
149	Almond Consumption during Energy Restriction Lowers Truncal Fat and Blood Pressure in Compliant Overweight or Obese Adults. <i>Journal of Nutrition</i> , <b>2016</b> , 146, 2513-2519	4.1	36
148	Trends and determinants of discretionary salt use: National Health and Nutrition Examination Survey 2003-2012. <i>Public Health Nutrition</i> , <b>2016</b> , 19, 2195-203	3.3	15

147	The Effects of Increased Protein Intake on Fullness: A Meta-Analysis and Its Limitations. <i>Journal of the Academy of Nutrition and Dietetics</i> , <b>2016</b> , 116, 968-83	3.9	33
146	Satiety effects of psyllium in healthy volunteers. <i>Appetite</i> , <b>2016</b> , 105, 27-36	4.5	21
145	A Review of the Evidence Supporting the Taste of Non-esterified Fatty Acids in Humans. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 1325-1336	1.8	7
144	Chemesthesis and health <b>2016</b> , 227-249		
143	Humans are more sensitive to the taste of linoleic and linolenic than oleic acid. <i>American Journal of Physiology - Renal Physiology</i> , <b>2015</b> , 308, G442-9	5.1	13
142	No Difference in Perceived Intensity of Linoleic Acid in the Oral Cavity between Obese and Nonobese Individuals. <i>Chemical Senses</i> , <b>2015</b> , 40, 557-63	4.8	25
141	Oleogustus: The Unique Taste of Fat. <i>Chemical Senses</i> , <b>2015</b> , 40, 507-16	4.8	155
140	The role of protein in weight loss and maintenance. <i>American Journal of Clinical Nutrition</i> , <b>2015</b> , 101, 1320S-1329S	7	218
139	Higher plasma lipopolysaccharide concentrations are associated with less favorable phenotype in overweight/obese men. <i>European Journal of Nutrition</i> , <b>2015</b> , 54, 1363-70	5.2	8
138	Anticipatory and reactive responses to chocolate restriction in frequent chocolate consumers. <i>Obesity</i> , <b>2015</b> , 23, 1130-5	8	5
137	Nutritional Implications of Taste and Smell Dysfunction <b>2015</b> , 829-864		2
136	The appetit effect: Alcohol effects on the brain response to food aromas in women. <i>Obesity</i> , <b>2015</b> , 23, 1386-93	8	10
135	Response to: Anticipatory and reactive responses to chocolate restriction in frequent chocolate consumers. <i>Obesity</i> , <b>2015</b> , 23, 2318	8	
134	Candy consumption patterns, effects on health, and behavioral strategies to promote moderation: summary report of a roundtable discussion. <i>Advances in Nutrition</i> , <b>2015</b> , 6, 139S-46S	10	12
133	Appetite: measurement and management. <i>World Review of Nutrition and Dietetics</i> , <b>2015</b> , 111, 19-23	0.2	2
132	No Difference in Perceived Intensity of Linoleic Acid in the Oral Cavity between Obese and Non-Obese Adults. <i>FASEB Journal</i> , <b>2015</b> , 29, 746.1	0.9	1
131	An Evaluation of the Meal Patterns Among a Sample of Adult Emergency Food Pantry Users in Central Northwestern Indiana. <i>FASEB Journal</i> , <b>2015</b> , 29, 261.7	0.9	
130	Associations between BMI and fat taste sensitivity in humans. <i>Chemical Senses</i> , <b>2014</b> , 39, 349-57	4.8	48

129	Mechanisms and effects of "fat taste" in humans. <i>BioFactors</i> , <b>2014</b> , 40, 313-26	6.1	32
128	Different oral sensitivities to and sensations of short-, medium-, and long-chain fatty acids in humans. <i>American Journal of Physiology - Renal Physiology</i> , <b>2014</b> , 307, G381-9	5.1	27
127	Effects of learning and food form on energy intake and appetitive responses. <i>Physiology and Behavior</i> , <b>2014</b> , 137, 1-8	3.5	5
126	No protein intake compensation for insufficient indispensable amino acid intake with a low-protein diet for 12 days. <i>Nutrition and Metabolism</i> , <b>2014</b> , 11, 38	4.6	11
125	A randomized trial on the effects of flavorings on the health benefits of daily peanut consumption. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 99, 490-6	7	21
124	Protein leverage effects of beef protein on energy intake in humans. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 99, 1397-406	7	33
123	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> , <b>2014</b> , 100, 567-76	7	99
122	A review of the effects of nuts on appetite, food intake, metabolism, and body weight. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 100 Suppl 1, 412S-22S	7	74
121	Lingual lipase activity in the orosensory detection of fat by humans. <i>American Journal of Physiology - Regulatory Integrative and Comparative Physiology</i> , <b>2014</b> , 306, R879-85	3.2	41
120	Ventral frontal satiation-mediated responses to food aromas in obese and normal-weight women. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 99, 1309-18	7	13
119	Food environment and obesity. <i>Obesity</i> , <b>2014</b> , 22, 2459-61	8	52
118	Effects of daily consumption of one or varied peanut flavors on acceptance and intake. <i>Appetite</i> , <b>2014</b> , 82, 208-12	4.5	3
117	High-oleic peanuts: new perspective to attenuate glucose homeostasis disruption and inflammation related obesity. <i>Obesity</i> , <b>2014</b> , 22, 1981-8	8	25
116	Research issues: the food environment and obesity. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 100, 1663-5	7	7
115	Energy intake and obesity: ingestive frequency outweighs portion size. <i>Physiology and Behavior</i> , <b>2014</b> , 134, 110-8	3.5	35
114	Effects of almonds as a snack or meal accompaniment on appetite, glycemia and body weight (641.9). <i>FASEB Journal</i> , <b>2014</b> , 28, 641.9	0.9	
113	Solid Versus Liquid Calories: Current Scientific Understandings <b>2014</b> , 51-62		
112	The Effect of Short, Daily Oral Exposure on Non-esterified Fatty Acid Sensitivity. <i>Chemosensory Perception</i> , <b>2013</b> , 6, 78-85	1.2	17

111	Fat taste in humans: sources of within- and between-subject variability. <i>Progress in Lipid Research</i> , <b>2013</b> , 52, 438-45	14.3	45
110	Snacking and Energy Balance in Humans <b>2013</b> , 501-515		4
109	Oral processing effort, appetite and acute energy intake in lean and obese adults. <i>Physiology and Behavior</i> , <b>2013</b> , 120, 173-81	3.5	26
108	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> , <b>2013</b> , 109, 2015-23	3.6	38
107	Evidence for presence of nonesterified fatty acids as potential gustatory signaling molecules in humans. <i>Chemical Senses</i> , <b>2013</b> , 38, 119-27	4.8	36
106	Influences of repeated testing on nonesterified fatty acid taste. <i>Chemical Senses</i> , <b>2013</b> , 38, 325-32	4.8	34
105	Comparison of sensory, physiological, personality, and cultural attributes in regular spicy food users and non-users. <i>Appetite</i> , <b>2012</b> , 58, 19-27	4.5	53
104	Beverage vs. solid fruits and vegetables: effects on energy intake and body weight. <i>Obesity</i> , <b>2012</b> , 20, 1844-50	8	54
103	Spices and energy balance. <i>Physiology and Behavior</i> , <b>2012</b> , 107, 584-90	3.5	19
102	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> , <b>2012</b> , 77, 5148-51	3.4	21
101	Quantitative and qualitative analyses of human salivary NEFA with gas-chromatography and mass spectrometry. <i>Frontiers in Physiology</i> , <b>2012</b> , 3, 328	4.6	12
100	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> , <b>2012</b> , 96, 1369-78	7	25
99	The effects of capsaicin and capsiate on energy balance: critical review and meta-analyses of studies in humans. <i>Chemical Senses</i> , <b>2012</b> , 37, 103-21	4.8	193
98	Beverage consumption, appetite, and energy intake: what did you expect?. <i>American Journal of Clinical Nutrition</i> , <b>2012</b> , 95, 587-93	7	161
97	The effects of raw kernel and peanut butter on glucose homeostasis in glucose-intolerant obese women. <i>FASEB Journal</i> , <b>2012</b> , 26, 644.1	0.9	
96	Effects of acute and chronic almond consumption on glycemia in adults at risk for diabetes. <i>FASEB Journal</i> , <b>2012</b> , 26, 1032.3	0.9	
95	Comparison of physiological, sensory, and personality attributes in 6-n-propylthiouracil tasters and non-tasters. <i>FASEB Journal</i> , <b>2012</b> , 26, 831.2	0.9	
94	The effects of hedonically acceptable red pepper doses on thermogenesis and appetite. <i>Physiology and Behavior</i> , <b>2011</b> , 102, 251-8	3.5	92

93	Oral fatty acid signaling and intestinal lipid processing: support and supposition. <i>Physiology and Behavior</i> , <b>2011</b> , 105, 27-35	3.5	54
92	Accumulating evidence supports a taste component for free fatty acids in humans. <i>Physiology and Behavior</i> , <b>2011</b> , 104, 624-31	3.5	94
91	Noxious Stimuli Sensitivity in Regular Spicy Food Users and Non-Users: Comparison of Visual Analog and General Labeled Magnitude Scaling. <i>Chemosensory Perception</i> , <b>2011</b> , 4, 123-133	1.2	6
90	Acute and second-meal effects of almond form in impaired glucose tolerant adults: a randomized crossover trial. <i>Nutrition and Metabolism</i> , <b>2011</b> , 8, 6	4.6	45
89	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> , <b>2011</b> , 106, 1107-16	3.6	18
88	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> , <b>2011</b> , 25, 980.4	0.9	1
87	Food form and portion size affect postprandial appetite sensations and hormonal responses in healthy, nonobese, older adults. <i>Obesity</i> , <b>2010</b> , 18, 293-9	8	72
86	The influence of higher protein intake and greater eating frequency on appetite control in overweight and obese men. <i>Obesity</i> , <b>2010</b> , 18, 1725-32	8	70
85	Effects of Peanut Processing on Masticatory Performance during Variable Appetitive States. <i>Journal of Nutrition and Metabolism</i> , <b>2010</b> , 2010,	2.7	14
84	Hunger and thirst: issues in measurement and prediction of eating and drinking. <i>Physiology and Behavior</i> , <b>2010</b> , 100, 22-32	3.5	39
83	Dynamics of fat absorption and effect of sham feeding on postprandial lipema. <i>Gastroenterology</i> , <b>2010</b> , 139, 1538-48	13.3	71
82	Effects of peanut processing on body weight and fasting plasma lipids. <i>British Journal of Nutrition</i> , <b>2010</b> , 104, 418-26	3.6	30
81	Hedonics and the Lipemic Response to Oral Fat Exposure. <i>Chemosensory Perception</i> , <b>2010</b> , 3, 91-98	1.2	4
80	Effects of protein intake on energy-restriction-induced changes in lipid-lipoprotein profile, glycemic control, resting energy expenditure, and appetite in overweight men. <i>FASEB Journal</i> , <b>2010</b> , 24, 343.6	0.9	
79	Nuts and healthy body weight maintenance mechanisms. <i>Asia Pacific Journal of Clinical Nutrition</i> , <b>2010</b> , 19, 137-41	1	61
78	Mastication of almonds: effects of lipid bioaccessibility, appetite, and hormone response. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 89, 794-800	7	157
77	Brief oral stimulation, but especially oral fat exposure, elevates serum triglycerides in humans. <i>American Journal of Physiology - Renal Physiology</i> , <b>2009</b> , 296, G365-71	5.1	35
76	Nutritively sweetened beverage consumption and obesity: the need for solid evidence on a fluid issue. <i>JAMA - Journal of the American Medical Association</i> , <b>2009</b> , 301, 318-20	27.4	41

75	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> , <b>2009</b> , 28, 574-82	3.5	56
74	Oral thresholds and suprathreshold intensity ratings for free fatty acids on 3 tongue sites in humans: implications for transduction mechanisms. <i>Chemical Senses</i> , <b>2009</b> , 34, 415-23	4.8	57
73	Thirst-drinking, hunger-eating; tight coupling?. <i>Journal of the American Dietetic Association</i> , <b>2009</b> , 109, 486-90		27
72	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> , <b>2009</b> , 109, 430-7		87
71	Oral Fat Exposure Pattern and Lipid Loading Effects on the Serum Triacylglycerol Concentration of Humans. <i>Chemosensory Perception</i> , <b>2009</b> , 2, 180-185	1.2	12
70	Nonnutritive sweetener consumption in humans: effects on appetite and food intake and their putative mechanisms. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 89, 1-14	7	403
69	Is there a fatty acid taste?. <i>Annual Review of Nutrition</i> , <b>2009</b> , 29, 305-27	9.9	135
68	Oral detection of short-, medium-, and long-chain free fatty acids in humans. <i>Chemical Senses</i> , <b>2009</b> , 34, 145-50	4.8	85
67	Fat Taste in Humans. <i>Frontiers in Neuroscience</i> , <b>2009</b> , 167-193		4
66	Influence of chocolate formulation factors on in vitro bioaccessibility and bioavailability of catechins in humans. <i>FASEB Journal</i> , <b>2009</b> , 23, 104.2	0.9	
65	Food intake, appetite, gut hormones, and resting energy expenditure in resistance trained vs. sedentary older adults. <i>FASEB Journal</i> , <b>2009</b> , 23, 545.15	0.9	
64	Effects of food form and resistance training on postprandial appetitive sensations and ghrelin, cholecystokinin, and glucagon-like peptide-1 in older adults. <i>FASEB Journal</i> , <b>2009</b> , 23, 101.8	0.9	
63	Relationships between human thirst, hunger, drinking, and feeding. <i>Physiology and Behavior</i> , <b>2008</b> , 94, 700-8	3.5	54
62	Possible entrainment of ghrelin to habitual meal patterns in humans. <i>American Journal of Physiology - Renal Physiology</i> , <b>2008</b> , 294, G699-707	5.1	71
61	Food palatability, rheology, and meal patterning. <i>Journal of Parenteral and Enteral Nutrition</i> , <b>2008</b> , 32, 572-4	4.2	12
60	Protein, weight management, and satiety. <i>American Journal of Clinical Nutrition</i> , <b>2008</b> , 87, 1558S-1561S	7	344
59	Impact of peanuts and tree nuts on body weight and healthy weight loss in adults. <i>Journal of Nutrition</i> , <b>2008</b> , 138, 1741S-1745S	4.1	110
58	Effects of increased dietary protein and meal patterning on appetite during short-term energy balance and energy restriction. <i>FASEB Journal</i> , <b>2008</b> , 22, 441.5	0.9	

57	Effects of food form and portion size on postprandial appetite, ghrelin, and energy expenditure in healthy, older adults. <i>FASEB Journal</i> , <b>2008</b> , 22, 459.3	0.9	
56	The energetics of nut consumption. <i>Asia Pacific Journal of Clinical Nutrition</i> , <b>2008</b> , 17 Suppl 1, 337-9	1	8
55	Effect of increased dairy consumption on appetitive ratings and food intake. <i>Obesity</i> , <b>2007</b> , 15, 1520-6	8	17
54	Higher protein intake preserves lean mass and satiety with weight loss in pre-obese and obese women. <i>Obesity</i> , <b>2007</b> , 15, 421-9	8	175
53	Multiple routes of chemosensitivity to free fatty acids in humans. <i>American Journal of Physiology - Renal Physiology</i> , <b>2007</b> , 292, G1206-12	5.1	103
52	Regular peanut consumption improves plasma lipid levels in healthy Ghanaians. <i>International Journal of Food Sciences and Nutrition</i> , <b>2007</b> , 58, 190-200	3.7	20
51	Evidence for human orosensory (taste?) sensitivity to free fatty acids. <i>Chemical Senses</i> , <b>2007</b> , 32, 423-31	4.8	165
50	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> , <b>2007</b> , 292, G1243-8	5.1	54
49	Effect of chronic consumption of almonds on body weight in healthy humans. <i>British Journal of Nutrition</i> , <b>2007</b> , 98, 651-6	3.6	122
48	Effects of a combination fiber system on appetite and energy intake in overweight humans. <i>Physiology and Behavior</i> , <b>2007</b> , 90, 705-11	3.5	55
47	Influence of sweetened chewing gum on appetite, meal patterning and energy intake. <i>Appetite</i> , <b>2007</b> , 48, 167-75	4.5	23
46	The effect of mastication on appetite and lipid bioaccessibility. <i>FASEB Journal</i> , <b>2007</b> , 21, A341	0.9	1
45	Fluid energy--Where's the problem?. <i>Journal of the American Dietetic Association</i> , <b>2006</b> , 106, 1956-61		36
44	Effects of peanut oil load on energy expenditure, body composition, lipid profile, and appetite in lean and overweight adults. <i>Nutrition</i> , <b>2006</b> , 22, 585-92	4.8	40
43	Fluid calories and energy balance: the good, the bad, and the uncertain. <i>Physiology and Behavior</i> , <b>2006</b> , 89, 66-70	3.5	109
42	Orosensory considerations. <i>Obesity</i> , <b>2006</b> , 14 Suppl 4, 164S-167S	8	15
41	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> , <b>2006</b> , 20, A426	0.9	
40	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> , <b>2006</b> , 20, A427	0.9	

39	Soup and satiety. <i>Physiology and Behavior</i> , <b>2005</b> , 83, 739-47	3.5	111
38	Fat taste and lipid metabolism in humans. <i>Physiology and Behavior</i> , <b>2005</b> , 86, 691-7	3.5	131
37	Appetite: measurement and manipulation misgivings. <i>Journal of the American Dietetic Association</i> , <b>2005</b> , 105, S87-97		65
36	Are all calories created equal? Emerging issues in weight management. <i>Current Diabetes Reports</i> , <b>2005</b> , 5, 374-8	5.6	7
35	Effects of Ginkgo biloba on alertness and chemosensory function in healthy adults. <i>Human Psychopharmacology</i> , <b>2004</b> , 19, 81-90	2.3	12
34	Effects of food unit size and energy density on intake in humans. <i>Appetite</i> , <b>2004</b> , 42, 213-20	4.5	51
33	Effect of fat sources on satiety. <i>Obesity</i> , <b>2003</b> , 11, 183-7		50
32	Peanut consumption improves indices of cardiovascular disease risk in healthy adults. <i>Journal of the American College of Nutrition</i> , <b>2003</b> , 22, 133-41	3.5	97
31	The chemical senses and nutrition in aging: challenging old assumptions. <i>Journal of the American Dietetic Association</i> , <b>2002</b> , 102, 192-6		55
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