

# Kees De Graaf

## 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.

71  
papers

2,644  
citations

27  
h-index

50  
g-index

76  
ext. papers

3,137  
ext. citations

4.4  
avg, IF

5.33  
L-index

#	Paper	IF	Citations
71	Does odour priming influence snack choice? - An eye-tracking study to understand food choice processes. <i>Appetite</i> , <b>2022</b> , 168, 105772	4.5	0
70	Influence of Sensory Properties in Moderating Eating Behaviors and Food Intake.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 841444	6.2	1
69	Sensory and physical characteristics of foods that impact food intake without affecting acceptability: Systematic review and meta-analyses. <i>Obesity Reviews</i> , <b>2021</b> , 22, e13234	10.6	3
68	Effects of Oro-Sensory Exposure on Satiation and Underlying Neurophysiological Mechanisms-What Do We Know So Far?. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	2
67	Comprehensive overview of common e-liquid ingredients and how they can be used to predict an e-liquid's flavour category. <i>Tobacco Control</i> , <b>2021</b> , 30, 185-191	5.3	15
66	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
65	Nearly 20 000 e-liquids and 250 unique flavour descriptions: an overview of the Dutch market based on information from manufacturers. <i>Tobacco Control</i> , <b>2021</b> , 30, 57-62	5.3	17
64	Both Nonsmoking Youth and Smoking Adults Like Sweet and Minty E-liquid Flavors More Than Tobacco Flavor. <i>Chemical Senses</i> , <b>2021</b> , 46,	4.8	2
63	Healthy eating strategies for socioeconomically disadvantaged populations: a meta-ethnography. <i>International Journal of Qualitative Studies on Health and Well-being</i> , <b>2021</b> , 16, 1942416	2	
62	Ultra-Processing or Oral Processing? A Role for Energy Density and Eating Rate in Moderating Energy Intake from Processed Foods. <i>Current Developments in Nutrition</i> , <b>2020</b> , 4, nzaa019	0.4	47
61	A stepwise approach investigating salivary responses upon multisensory food cues. <i>Physiology and Behavior</i> , <b>2020</b> , 226, 113116	3.5	3
60	Human spatial memory implicitly prioritizes high-calorie foods. <i>Scientific Reports</i> , <b>2020</b> , 10, 15174	4.9	7
59	Chemosensory perception and food preferences in colorectal cancer patients undergoing adjuvant chemotherapy. <i>Clinical Nutrition ESPEN</i> , <b>2020</b> , 40, 242-251	1.3	0
58	Distraction decreases rIFG-putamen connectivity during goal-directed effort for food rewards. <i>Scientific Reports</i> , <b>2020</b> , 10, 19072	4.9	1
57	Sensory Evaluation of E-Liquid Flavors by Smelling and Vaping Yields Similar Results. <i>Nicotine and Tobacco Research</i> , <b>2020</b> , 22, 798-805	4.9	6
56	Foraging minds in modern environments: High-calorie and savory-taste biases in human food spatial memory. <i>Appetite</i> , <b>2020</b> , 152, 104718	4.5	10
55	An E-Liquid Flavor Wheel: A Shared Vocabulary Based on Systematically Reviewing E-Liquid Flavor Classifications in Literature. <i>Nicotine and Tobacco Research</i> , <b>2019</b> , 21, 1310-1319	4.9	47

54	Sensory analysis of characterising flavours: evaluating tobacco product odours using an expert panel. <i>Tobacco Control</i> , <b>2019</b> , 28, 152-160	5.3	9
53	Impact of food odors signaling specific taste qualities and macronutrient content on saliva secretion and composition. <i>Appetite</i> , <b>2019</b> , 143, 104399	4.5	12
52	Baby's first bites: a randomized controlled trial to assess the effects of vegetable-exposure and sensitive feeding on vegetable acceptance, eating behavior and weight gain in infants and toddlers. <i>BMC Pediatrics</i> , <b>2019</b> , 19, 266	2.6	16
51	Small food texture modifications can be used to change oral processing behaviour and to control ad libitum food intake. <i>Appetite</i> , <b>2019</b> , 142, 104375	4.5	22
50	E-Liquid Flavor Preferences and Individual Factors Related to Vaping: A Survey among Dutch Never-Users, Smokers, Dual Users, and Exclusive Vapers. <i>International Journal of Environmental Research and Public Health</i> , <b>2019</b> , 16,	4.6	16
49	Brain Responses to Anticipation and Consumption of Beer with and without Alcohol. <i>Chemical Senses</i> , <b>2019</b> , 44, 51-60	4.8	3
48	Low reported taste function is associated with low preference for high protein products in advanced oesophagogastric cancer patients undergoing palliative chemotherapy. <i>Clinical Nutrition</i> , <b>2019</b> , 38, 472-475	5.9	6
47	Taste and smell perception and quality of life during and after systemic therapy for breast cancer. <i>Breast Cancer Research and Treatment</i> , <b>2018</b> , 170, 27-34	4.4	27
46	Indirect vs direct assessment of gastric emptying: A randomized crossover trial comparing C-isotope breath analysis and MRI. <i>Neurogastroenterology and Motility</i> , <b>2018</b> , 30, e13317	4	9
45	Severity of olfactory deficits is reflected in functional brain networks-An fMRI study. <i>Human Brain Mapping</i> , <b>2018</b> , 39, 3166-3177	5.9	17
44	Sweet taste exposure and the subsequent acceptance and preference for sweet taste in the diet: systematic review of the published literature. <i>American Journal of Clinical Nutrition</i> , <b>2018</b> , 107, 405-419	7	47
43	The role of smell, taste, flavour and texture cues in the identification of vegetables. <i>Appetite</i> , <b>2018</b> , 121, 69-76	4.5	9
42	Men and Women Differ in Gastric Fluid Retention and Neural Activation after Consumption of Carbonated Beverages. <i>Journal of Nutrition</i> , <b>2018</b> , 148, 1976-1983	4.1	2
41	Sweetness but not sourness enhancement increases acceptance of cucumber and green capsicum purees in children. <i>Appetite</i> , <b>2018</b> , 131, 100-107	4.5	8
40	Altered neural inhibition responses to food cues after Roux-en-Y Gastric Bypass. <i>Biological Psychology</i> , <b>2018</b> , 137, 34-41	3.2	17
39	Effectiveness of Taste Lessons with and without additional experiential learning activities on children's willingness to taste vegetables. <i>Appetite</i> , <b>2017</b> , 109, 201-208	4.5	18
38	The Differential Role of Smell and Taste For Eating Behavior. <i>Perception</i> , <b>2017</b> , 46, 307-319	1.2	98
37	Comparison of oro-sensory exposure duration and intensity manipulations on satiation. <i>Physiology and Behavior</i> , <b>2017</b> , 176, 76-83	3.5	37

36	The determinants of food choice. <i>Proceedings of the Nutrition Society</i> , <b>2017</b> , 76, 316-327	2.9	110
35	Does low-energy sweetener consumption affect energy intake and body weight? A systematic review, including meta-analyses, of the evidence from human and animal studies. <i>International Journal of Obesity</i> , <b>2016</b> , 40, 381-94	5.5	206
34	Descriptive sensory profiling of double emulsions with gelled and non-gelled inner water phase. <i>Food Research International</i> , <b>2016</b> , 85, 215-223	7	27
33	Effectiveness of Taste Lessons with and without additional experiential learning activities on children's psychosocial determinants of vegetables consumption. <i>Appetite</i> , <b>2016</b> , 105, 519-26	4.5	10
32	Taste intensities of ten vegetables commonly consumed in the Netherlands. <i>Food Research International</i> , <b>2016</b> , 87, 34-41	7	16
31	Learning to (dis)like: The effect of evaluative conditioning with tastes and faces on odor valence assessed by implicit and explicit measurements. <i>Physiology and Behavior</i> , <b>2015</b> , 151, 478-84	3.5	12
30	To like or not to like: neural substrates of subjective flavor preferences. <i>Behavioural Brain Research</i> , <b>2014</b> , 269, 128-37	3.4	22
29	Evoked emotions predict food choice. <i>PLoS ONE</i> , <b>2014</b> , 9, e115388	3.7	92
28	Satiety and energy intake after single and repeated exposure to gel-forming dietary fiber: post-ingestive effects. <i>International Journal of Obesity</i> , <b>2014</b> , 38, 794-800	5.5	32
27	Texture and savoury taste influences on food intake in a realistic hot lunch time meal. <i>Appetite</i> , <b>2013</b> , 60, 180-186	4.5	76
26	Oral processing characteristics of solid savoury meal components, and relationship with food composition, sensory attributes and expected satiation. <i>Appetite</i> , <b>2013</b> , 60, 208-219	4.5	146
25	Repeated consumption of a large volume of liquid and semi-solid foods increases ad libitum intake, but does not change expected satiety. <i>Appetite</i> , <b>2012</b> , 59, 419-24	4.5	31
24	Learning about the energy density of liquid and semi-solid foods. <i>International Journal of Obesity</i> , <b>2012</b> , 36, 1229-35	5.5	14
23	Representation of sweet and salty taste intensity in the brain. <i>Chemical Senses</i> , <b>2010</b> , 35, 831-40	4.8	64
22	Effect of viscosity on learned satiation. <i>Physiology and Behavior</i> , <b>2009</b> , 98, 60-6	3.5	62
21	Optimal preferred MSG concentration in potatoes, spinach and beef and their effect on intake in institutionalized elderly people. <i>Journal of Nutrition, Health and Aging</i> , <b>2009</b> , 13, 769	5.2	
20	The effect of viscosity on ad libitum food intake. <i>International Journal of Obesity</i> , <b>2008</b> , 32, 676-83	5.5	182
19	Sensory specific satiety and intake: the difference between nibble- and bar-size snacks. <i>Appetite</i> , <b>2008</b> , 50, 435-42	4.5	58

18	The effects of food viscosity on bite size, bite effort and food intake. <i>Physiology and Behavior</i> , <b>2008</b> , 95, 527-32	3.5	105
17	Short-term regulation of food intake in children, young adults and the elderly. <i>European Journal of Clinical Nutrition</i> , <b>2000</b> , 54, 239-46	5.2	42
16	Short- and long-term effects of changes in pleasantness on food intake. <i>Appetite</i> , <b>2000</b> , 34, 253-60	4.5	63
15	Palatability affects satiation but not satiety. <i>Physiology and Behavior</i> , <b>1999</b> , 66, 681-8	3.5	121
14	Sweetness intensity and pleasantness in children, adolescents, and adults. <i>Physiology and Behavior</i> , <b>1999</b> , 67, 513-20	3.5	127
13	Energy and fat compensation during long-term consumption of reduced fat products. <i>Appetite</i> , <b>1997</b> , 29, 305-23	4.5	20
12	Stages of dietary change among nationally-representative samples of adults in the European Union. <i>European Journal of Clinical Nutrition</i> , <b>1997</b> , 51 Suppl 2, S47-56	5.2	5
11	Psychophysical and psychohedonic functions of four common food flavours in elderly subjects. <i>Chemical Senses</i> , <b>1996</b> , 21, 293-302	4.8	70
10	Effects of weight and energy content of preloads on subsequent appetite and food intake. <i>Appetite</i> , <b>1996</b> , 26, 139-51	4.5	54
9	Nonabsorbable fat (sucrose polyester) and the regulation of energy intake and body weight. <i>American Journal of Physiology - Regulatory Integrative and Comparative Physiology</i> , <b>1996</b> , 270, R1386-93 <sup>3.2</sup>	3.2	10
8	The effect of non-absorbable fat on energy and fat intake. <i>European Journal of Medical Research</i> , <b>1995</b> , 1, 72-7	4.8	7
7	The validity of appetite ratings. <i>Appetite</i> , <b>1993</b> , 21, 156-60	4.5	59
6	Short-term effects of different amounts of sweet and nonsweet carbohydrates on satiety and energy intake. <i>Physiology and Behavior</i> , <b>1993</b> , 54, 833-43	3.5	52
5	Circadian rhythms of appetite at different stages of a weight loss programme <b>1993</b> , 17, 521-6		4
4	Short-term effects of different amounts of protein, fats, and carbohydrates on satiety. <i>American Journal of Clinical Nutrition</i> , <b>1992</b> , 55, 33-8	7	161
3	Beliefs about the satiating effect of bread with spread varying in macronutrient content. <i>Appetite</i> , <b>1992</b> , 18, 121-8	4.5	30
2	Distraction attenuates goal-directed neural responses for food rewards		1
1	Genetic factors as predictors of weight gain in young adult Dutch men and women		2

