

Barry G Green

List of Publications by Year in descending order

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94
papers

6,564
citations

43973

48
h-index

64668

79
g-index

96
all docs

96
docs citations

96
times ranked

3665
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluating the "Labeled Magnitude Scale"™ for Measuring Sensations of Taste and Smell. <i>Chemical Senses</i> , 1996, 21, 323-334.	1.1	670
2	Derivation and evaluation of a semantic scale of oral sensation magnitude with apparent ratio properties. <i>Chemical Senses</i> , 1993, 18, 683-702.	1.1	560
3	Thermal stimulation of taste. <i>Nature</i> , 2000, 403, 889-892.	13.7	229
4	Oral astringency: A tactile component of flavor. <i>Acta Psychologica</i> , 1993, 84, 119-125.	0.7	169
5	Derivation and Evaluation of a Labeled Hedonic Scale. <i>Chemical Senses</i> , 2009, 34, 739-751.	1.1	148
6	Capsaicin sensitization and desensitization on the tongue produced by brief exposures to a low concentration. <i>Neuroscience Letters</i> , 1989, 107, 173-178.	1.0	144
7	Similar itch and nociceptive sensations evoked by punctate cutaneous application of capsaicin, histamine and cowhage. <i>Pain</i> , 2009, 144, 66-75.	2.0	138
8	Oral astringency: effects of repeated exposure and interactions with sweeteners. <i>Chemical Senses</i> , 1990, 15, 151-164.	1.1	134
9	Enhancement of Retronasal Odors by Taste. <i>Chemical Senses</i> , 2012, 37, 77-86.	1.1	120
10	Sensory irritation and coolness produced by menthol: Evidence for selective desensitization of irritation. <i>Physiology and Behavior</i> , 1994, 56, 1021-1029.	1.0	119
11	'Thermal Taste' Predicts Higher Responsiveness to Chemical Taste and Flavor. <i>Chemical Senses</i> , 2004, 29, 617-628.	1.1	116
12	Taste mixture interactions: Suppression, additivity, and the predominance of sweetness. <i>Physiology and Behavior</i> , 2010, 101, 731-737.	1.0	114
13	Temperature perception and nociception. <i>Journal of Neurobiology</i> , 2004, 61, 13-29.	3.7	110
14	The Sensory Effects of l-Menthol on Human Skin. <i>Somatosensory & Motor Research</i> , 1992, 9, 235-244.	0.4	107
15	Localization of thermal sensation: An illusion and synthetic heat. <i>Perception & Psychophysics</i> , 1977, 22, 331-337.	2.3	105
16	Magnitude estimation of softness. <i>Experimental Brain Research</i> , 2008, 191, 133-142.	0.7	103
17	The perception of distance and location for dual tactile pressures. <i>Perception & Psychophysics</i> , 1982, 31, 315-323.	2.3	102
18	Sensory irritation and taste produced by NaCl and citric acid: effects of capsaicin desensitization. <i>Chemical Senses</i> , 1993, 18, 257-272.	1.1	96

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19	Sensitization and desensitization to capsaicin and menthol in the oral cavity: Interactions and individual differences. <i>Physiology and Behavior</i> , 1996, 59, 487-494.	1.0	94
20	Measures of Individual Differences in Taste and Creaminess Perception. <i>Chemical Senses</i> , 2008, 33, 493-501.	1.1	88
21	The effect of skin temperature on vibrotactile sensitivity. <i>Perception & Psychophysics</i> , 1977, 21, 243-248.	2.3	86
22	Capsaicin as a probe of the relationship between bitter taste and chemesthesis. <i>Physiology and Behavior</i> , 2003, 79, 811-821.	1.0	85
23	Salt as an oral irritant. <i>Chemical Senses</i> , 1989, 14, 259-271.	1.1	84
24	Sensory Effects of Menthol and Nicotine in an E-Cigarette. <i>Nicotine and Tobacco Research</i> , 2016, 18, 1588-1595.	1.4	84
25	The effect of cooling the tongue on the perceived intensity of taste. <i>Chemical Senses</i> , 1987, 12, 609-619.	1.1	83
26	The effects of temperature and concentration on the perceived intensity and quality of carbonation. <i>Chemical Senses</i> , 1992, 17, 435-450.	1.1	81
27	Studying taste as a cutaneous sense. <i>Food Quality and Preference</i> , 2003, 14, 99-109.	2.3	81
28	Menthol modulates oral sensations of warmth and cold. <i>Physiology and Behavior</i> , 1985, 35, 427-434.	1.0	77
29	Sensory interactions between capsaicin and temperature in the oral cavity. <i>Chemical Senses</i> , 1986, 11, 371-382.	1.1	76
30	Characterization of unmyelinated axons uniting epidermal and dermal immune cells in primate and murine skin. <i>Journal of Cutaneous Pathology</i> , 1998, 25, 20-29.	0.7	75
31	The sensory response to capsaicin during repeated topical exposures: differential effects on sensations of itching and pungency. <i>Pain</i> , 1993, 53, 323-334.	2.0	74
32	Menthol desensitization of capsaicin irritation. <i>Physiology and Behavior</i> , 2000, 68, 631-639.	1.0	74
33	The effect of cooling on the perception of carbohydrate and intensive sweeteners. <i>Physiology and Behavior</i> , 1988, 43, 515-519.	1.0	72
34	Sensory responses to injection and punctate application of capsaicin and histamine to the skin. <i>Pain</i> , 2011, 152, 2485-2494.	2.0	70
35	Menthol inhibits the perception of warmth. <i>Physiology and Behavior</i> , 1986, 38, 833-838.	1.0	69
36	Synthetic heat at mild temperatures. <i>Somatosensory & Motor Research</i> , 2002, 19, 130-138.	0.4	69

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37	Stimulation of Bitterness by Capsaicin and Menthol: Differences Between Lingual Areas Innervated by the Glossopharyngeal and Chorda Tympani Nerves. <i>Chemical Senses</i> , 2003, 28, 45-55.	1.1	69
38	Individual Differences in Perception of Bitterness from Capsaicin, Piperine and Zingerone. <i>Chemical Senses</i> , 2004, 29, 53-60.	1.1	67
39	Silent Aspiration Risk is Volume-dependent. <i>Dysphagia</i> , 2011, 26, 304-309.	1.0	67
40	Chemesthesis and the Chemical Senses as Components of a "Chemofensor Complex". <i>Chemical Senses</i> , 2012, 37, 201-206.	1.1	66
41	Temporal characteristics of capsaicin sensitization and desensitization on the tongue. <i>Physiology and Behavior</i> , 1991, 49, 501-505.	1.0	65
42	Temperature perception on the hand during static versus dynamic contact with a surface. <i>Attention, Perception, and Psychophysics</i> , 2009, 71, 1185-1196.	0.7	65
43	"Warmth-insensitive fields": evidence of sparse and irregular innervation of human skin by the warmth sense. <i>Somatosensory & Motor Research</i> , 1998, 15, 269-275.	0.4	60
44	Innocuous cooling can produce nociceptive sensations that are inhibited during dynamic mechanical contact. <i>Experimental Brain Research</i> , 2003, 148, 290-299.	0.7	60
45	Chemesthesis and taste: Evidence of independent processing of sensation intensity. <i>Physiology and Behavior</i> , 2005, 86, 526-537.	1.0	58
46	Spatial and temporal factors in the perception of ethanol irritation on the tongue. <i>Perception & Psychophysics</i> , 1988, 44, 108-116.	2.3	51
47	Thermal and nociceptive sensations from menthol and their suppression by dynamic contact. <i>Behavioural Brain Research</i> , 2007, 176, 284-291.	1.2	51
48	Perceived Irritation during Ingestion of Capsaicin or Piperine: Comparison of Trigeminal and Non-trigeminal Areas. <i>Chemical Senses</i> , 1997, 22, 257-266.	1.1	50
49	Perception of Temperature on Oral and Facial Skin. <i>Somatosensory & Motor Research</i> , 1987, 4, 191-200.	2.2	49
50	Studying the interactive effects of menthol and nicotine among youth: An examination using e-cigarettes. <i>Drug and Alcohol Dependence</i> , 2017, 180, 193-199.	1.6	46
51	Thermal perception on lingual and labial skin. <i>Perception & Psychophysics</i> , 1984, 36, 209-220.	2.3	45
52	Tactile Interaction with Taste Localization: Influence of Gustatory Quality and Intensity. <i>Chemical Senses</i> , 2007, 33, 137-143.	1.1	45
53	Capsaicin cross-desensitization on the tongue: psychophysical evidence that oral chemical irritation is mediated by more than one sensory pathway. <i>Chemical Senses</i> , 1991, 16, 675-689.	1.1	44
54	The Psychophysical Relationship between Bitter Taste and Burning Sensation: Evidence of Qualitative Similarity. <i>Chemical Senses</i> , 2007, 32, 31-39.	1.1	44

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55	Somatosensory factors in taste perception: Effects of active tasting and solution temperature. <i>Physiology and Behavior</i> , 2012, 107, 488-495.	1.0	44
56	Sensory Characteristics of Camphor. <i>Journal of Investigative Dermatology</i> , 1990, 94, 662-666.	0.3	42
57	Spatial summation of chemical irritation and itch produced by topical application of capsaicin. <i>Perception & Psychophysics</i> , 1990, 48, 12-18.	2.3	39
58	Temporal characteristics of capsaicin desensitization and stimulus-induced recovery in the oral cavity. <i>Physiology and Behavior</i> , 1998, 65, 141-149.	1.0	39
59	Rapid recovery from capsaicin desensitization during recurrent stimulation. <i>Pain</i> , 1996, 68, 245-253.	2.0	38
60	Measurement of sensory irritation of the skin. <i>American Journal of Contact Dermatitis: Official Journal of the American Contact Dermatitis Society</i> , 2000, 11, 170-180.	0.4	36
61	Oral perception of the temperature of liquids. <i>Perception & Psychophysics</i> , 1986, 39, 19-24.	2.3	35
62	Evidence that removal of capsaicin accelerates desensitization on the tongue. <i>Neuroscience Letters</i> , 1993, 150, 44-48.	1.0	34
63	Measuring the Chemosensory Irritability of Human Skin. <i>Cutaneous and Ocular Toxicology</i> , 1995, 14, 23-48.	0.3	34
64	Temperature Affects Human Sweet Taste via At Least Two Mechanisms. <i>Chemical Senses</i> , 2015, 40, 391-399.	1.1	34
65	Methyl Salicylate as a Cutaneous Stimulus: A Psychophysical Analysis. <i>Somatosensory & Motor Research</i> , 1989, 6, 253-274.	0.4	33
66	Capsaicin as a cutaneous stimulus: sensitivity and sensory qualities on hairy skin. <i>Chemical Senses</i> , 1988, 13, 367-384.	1.1	32
67	The Sensitivity of the Tongue to Ethanol. <i>Annals of the New York Academy of Sciences</i> , 1987, 510, 315-317.	1.8	28
68	Heat pain thresholds in the oral-facial region. <i>Perception & Psychophysics</i> , 1985, 38, 110-114.	2.3	27
69	Lingual Heat and Cold Sensitivity Following Exposure to Capsaicin or Menthol. <i>Chemical Senses</i> , 2005, 30, i201-i202.	1.1	25
70	Interactions between Chemical and Thermal Cutaneous Stimuli: Inhibition (Counterirritation) and Integration. <i>Somatosensory & Motor Research</i> , 1991, 8, 301-312.	0.4	24
71	Sensory Neuroscience: Taste Responses in Primary Olfactory Cortex. <i>Current Biology</i> , 2013, 23, R157-R159.	1.8	23
72	Identification of an Amygdala-Thalamic Circuit That Acts as a Central Gain Mechanism in Taste Perceptions. <i>Journal of Neuroscience</i> , 2020, 40, 5051-5062.	1.7	23

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73	Nociceptive sensations evoked from "spots"™ in the skin by mild cooling and heating. Pain, 2008, 135, 196-208.	2.0	22
74	Threshold and rate sensitivity of low-threshold thermal nociception. European Journal of Neuroscience, 2010, 31, 1637-1645.	1.2	22
75	Individual differences in temperature perception: Evidence of common processing of sensation intensity of warmth and cold. Somatosensory & Motor Research, 2007, 24, 71-84.	0.4	21
76	The effect of sucralose on flavor sweetness in electronic cigarettes varies between delivery devices. PLoS ONE, 2017, 12, e0185334.	1.1	20
77	Stimulus-Dependent Effects of Temperature on Bitter Taste in Humans. Chemical Senses, 2017, 42, 153-160.	1.1	20
78	Capsaicin Desensitization and Stimulus-Induced Recovery on Facial Compared to Lingual Skin. Physiology and Behavior, 1998, 65, 517-523.	1.0	19
79	NIH Workshop Report: sensory nutrition and disease. American Journal of Clinical Nutrition, 2021, 113, 232-245.	2.2	19
80	Influence of menthol and green apple e-liquids containing different nicotine concentrations among youth e-cigarette users.. Experimental and Clinical Psychopharmacology, 2021, 29, 355-365.	1.3	16
81	Evidence that tactile stimulation inhibits nociceptive sensations produced by innocuous contact cooling. Behavioural Brain Research, 2005, 162, 90-98.	1.2	15
82	The Effect of Temperature on Umami Taste. Chemical Senses, 2016, 41, 537-545.	1.1	15
83	The Yale Craving Scale: Development and psychometric properties. Drug and Alcohol Dependence, 2015, 154, 158-166.	1.6	11
84	Regional and Individual Differences in Cutaneous Sensitivity to Chemical Irritants: Capsaicin and Menthol. Cutaneous and Ocular Toxicology, 1996, 15, 277-295.	0.3	10
85	Oral Chemesthesis: An Integral Component of Flavour. , 0, , 151-171.		9
86	Thermo-Tactile Interactions: Effects of Touch on Thermal Localization. , 1979, , 223-240.		9
87	Differential modulation of the lactisole "Sweet Water Taste"™ by sweeteners. PLoS ONE, 2017, 12, e0180787.	1.1	6
88	In Pursuit of Taste Phenotypes. Chemical Senses, 2013, 38, 289-292.	1.1	5
89	Surveying Chemosensory Dysfunction in COVID-19. Chemical Senses, 2020, 45, 509-511.	1.1	5
90	Sweet Thermal Taste: Perceptual Characteristics in Water and Dependence on TAS1R2/TAS1R3. Chemical Senses, 2020, 45, 219-230.	1.1	5

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91	Development of MacroPics: A novel food picture set to dissociate the effects of carbohydrate and fat on eating behaviors. <i>Appetite</i> , 2021, 159, 105051.	1.8	4
92	Differential Effects of Cooling on the Intensity of Taste. <i>Annals of the New York Academy of Sciences</i> , 1987, 510, 300-303.	1.8	3
93	Selective Effects of Temperature on the Sensory Irritation but not Taste of NaCl and Citric Acid. <i>Chemical Senses</i> , 2019, 44, 61-68.	1.1	2
94	From receptors to the brain: psychophysical clues to taste physiology. <i>Current Opinion in Physiology</i> , 2021, 20, 154-158.	0.9	2