

# Mei Peng

## List of Publications by Year in descending order

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40  
papers

941  
citations

567281

15  
h-index

477307

29  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1198  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Mendelian Trait for Olfactory Sensitivity Affects Odor Experience and Food Selection. <i>Current Biology</i> , 2013, 23, 1601-1605.	3.9	164
2	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021, 46, .	2.0	119
3	Identification of Regions Associated with Variation in Sensitivity to Food-Related Odors in the Human Genome. <i>Current Biology</i> , 2013, 23, 1596-1600.	3.9	93
4	Systematic review of olfactory shifts related to obesity. <i>Obesity Reviews</i> , 2019, 20, 325-338.	6.5	81
5	Eating with eyes â€“ Comparing eye movements and food choices between overweight and lean individuals in a real-life buffet setting. <i>Appetite</i> , 2018, 125, 152-159.	3.7	35
6	Characteristic of entire corneal topography and tomography for the detection of sub-clinical keratoconus with Zernike polynomials using Pentacam. <i>Scientific Reports</i> , 2017, 7, 16486.	3.3	34
7	Decision strategies for the A Not-A, 2AFC and 2AFC-reminder tasks: Empirical tests. <i>Food Quality and Preference</i> , 2011, 22, 433-442.	4.6	31
8	Improvement of Olfactory Function With High Frequency Non-invasive Auricular Electrostimulation in Healthy Humans. <i>Frontiers in Neuroscience</i> , 2018, 12, 225.	2.8	29
9	Determining odour detection thresholds: Incorporating a method-independent definition into the implementation of ASTM E679. <i>Food Quality and Preference</i> , 2012, 25, 95-104.	4.6	28
10	Value of corneal epithelial and Bowmanâ€™s layer vertical thickness profiles generated by UHR-OCT for sub-clinical keratoconus diagnosis. <i>Scientific Reports</i> , 2016, 6, 31550.	3.3	26
11	How does plate size affect estimated satiation and intake for individuals in normal-weight and overweight groups?. <i>Obesity Science and Practice</i> , 2017, 3, 282-288.	1.9	24
12	The â€œsweetâ€•effect: Comparative assessments of dietary sugars on cognitive performance. <i>Physiology and Behavior</i> , 2018, 184, 242-247.	2.1	21
13	Reliability of Pentacam HR Thickness Maps of the Entire Cornea in Normal, Postâ€“Laser In Situ Keratomileusis, and Keratoconus Eyes. <i>American Journal of Ophthalmology</i> , 2016, 162, 74-82.e1.	3.3	19
14	Investigation of the impact of sensitivity to cis-3-hexen-1-ol (green/grassy) on food acceptability and selection. <i>Food Quality and Preference</i> , 2012, 24, 230-242.	4.6	17
15	Decision strategies for the two-alternative forced choice reminder paradigm. <i>Attention, Perception, and Psychophysics</i> , 2011, 73, 729-737.	1.3	15
16	See food diet? Cultural differences in estimating fullness and intake as a function of plate size. <i>Appetite</i> , 2017, 117, 197-202.	3.7	15
17	Predicting food choices based on eye-tracking data: Comparisons between real-life and virtual tasks. <i>Appetite</i> , 2021, 166, 105477.	3.7	12
18	The role of an individual's olfactory discriminability in influencing snacking and habitual energy intake. <i>Appetite</i> , 2021, 167, 105646.	3.7	12

#	ARTICLE	IF	CITATIONS
19	Is there a generalized sweetness sensitivity for an individual? A psychophysical investigation of inter-individual differences in detectability and discriminability for sucrose and fructose. <i>Physiology and Behavior</i> , 2016, 165, 239-248.	2.1	11
20	Comparing conventional Descriptive Analysis and Napping <sup>®</sup> against physiochemical measurements: a case study using apples. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1476-1484.	3.5	11
21	Application of the Rate-All-That-Apply (RATA) method to differentiate the visual appearance of milk powders using trained sensory panels. <i>International Dairy Journal</i> , 2019, 97, 230-237.	3.0	11
22	Non-invasive High Frequency Median Nerve Stimulation Effectively Suppresses Olfactory Intensity Perception in Healthy Males. <i>Frontiers in Human Neuroscience</i> , 2018, 12, 533.	2.0	11
23	Comparing Taste Detection Thresholds across Individuals Following Vegan, Vegetarian, or Omnivore Diets. <i>Foods</i> , 2021, 10, 2704.	4.3	10
24	Testing Links of Food-Related Olfactory Perception to Peripheral Ghrelin and Leptin Concentrations. <i>Frontiers in Nutrition</i> , 2022, 9, .	3.7	10
25	Olfactory and Gustatory Supra-Threshold Sensitivities Are Linked to Ad Libitum Snack Choice. <i>Foods</i> , 2022, 11, 799.	4.3	9
26	Expectancy versus experience – Comparing Portion-Size-Effect during pre-meal planning and actual intake. <i>Appetite</i> , 2019, 135, 108-114.	3.7	8
27	Subjective Sensations related to Food as Determinants of Snack Choice. <i>Foods</i> , 2020, 9, 336.	4.3	8
28	Textural Effects on Perceived Satiation and Ad Libitum Intake of Potato Chips in Males and Females. <i>Foods</i> , 2020, 9, 85.	4.3	7
29	Searching for individual multi-sensory fingerprints and their links with adiposity – New insights from meta-analyses and empirical data. <i>Food Quality and Preference</i> , 2022, 99, 104574.	4.6	7
30	Sensory specific satiety or appetite? Investigating effects of retronasally-introduced aroma and taste cues on subsequent real-life snack intake. <i>Food Quality and Preference</i> , 2022, 100, 104612.	4.6	6
31	Fitting Psychometric Functions Using a Fixed-Slope Parameter: An Advanced Alternative for Estimating Odor Thresholds With Data Generated by ASTM E679. <i>Chemical Senses</i> , 2014, 39, 229-241.	2.0	5
32	Methods for Fitting Olfactory Psychometric Functions: A Case Study Comparing Psychometric Functions for Individuals with a –Sensitive– or –Insensitive– Genotype for Î2-Ionone. <i>Chemical Senses</i> , 2016, 41, 771-782.	2.0	5
33	Mixed messages: Assessing interactions between portion-size and energy-density perceptions in different weight and sex groups. <i>Appetite</i> , 2020, 144, 104462.	3.7	5
34	Cognitive performance, mood and satiety following ingestion of beverages imparting different glycaemic responses: a randomised double-blind crossover trial. <i>European Journal of Clinical Nutrition</i> , 2021, 75, 602-610.	2.9	5
35	An empirical evaluation of supra-threshold sensitivity measures for decremental and incremental stimulus intensity: Data from gustatory and olfactory performance. <i>Food Quality and Preference</i> , 2022, 97, 104457.	4.6	5
36	Glycaemic, uricaemic and blood pressure response to beverages with partial fructose replacement of sucrose. <i>European Journal of Clinical Nutrition</i> , 2018, 72, 1717-1723.	2.9	4

#	ARTICLE	IF	CITATIONS
37	Olfactory shifts linked to postpartum depression. <i>Scientific Reports</i> , 2021, 11, 14947.	3.3	4
38	The Impact of Flap Creation Methods for Sub-Bowman's Keratomileusis (SBK) on the Central Thickness of Bowman's Layer. <i>PLoS ONE</i> , 2015, 10, e0124996.	2.5	3
39	The effects of frequency-specific, non-invasive, median nerve stimulation on food-related attention and appetite. <i>Appetite</i> , 2022, 169, 105807.	3.7	3
40	Investigation of the Optimal Parameters of Median Nerve Stimulation Using a Variety of Stimulation Methods and Its Effects on Heart Rate Variability: A Systematic Review. <i>Neuromodulation</i> , 2022, 25, 1268-1279.	0.8	3