Mei Peng

List of Publications by Year in descending order

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Version: 2024-02-01

567281 477307 40 941 15 29 citations h-index g-index papers 43 43 43 1198 citing authors all docs docs citations times ranked

#	Article	IF	CITATIONS
1	An empirical evaluation of supra-threshold sensitivity measures for decremental and incremental stimulus intensity: Data from gustatory and olfactory performance. Food Quality and Preference, 2022, 97, 104457.	4.6	5
2	The effects of frequency-specific, non-invasive, median nerve stimulation on food-related attention and appetite. Appetite, 2022, 169, 105807.	3.7	3
3	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. Neuromodulation, 2022, 25, 1268-1279.	0.8	3
4	Olfactory and Gustatory Supra-Threshold Sensitivities Are Linked to Ad Libitum Snack Choice. Foods, 2022, 11, 799.	4.3	9
5	Searching for individual multi-sensory fingerprints and their links with adiposity – New insights from meta-analyses and empirical data. Food Quality and Preference, 2022, 99, 104574.	4.6	7
6	Testing Links of Food-Related Olfactory Perception to Peripheral Ghrelin and Leptin Concentrations. Frontiers in Nutrition, 2022, 9, .	3.7	10
7	Sensory specific satiety or appetite? Investigating effects of retronasally-introduced aroma and taste cues on subsequent real-life snack intake. Food Quality and Preference, 2022, 100, 104612.	4.6	6
8	Cognitive performance, mood and satiety following ingestion of beverages imparting different glycaemic responses: a randomised double-blind crossover trial. European Journal of Clinical Nutrition, 2021, 75, 602-610.	2.9	5
9	Olfactory shifts linked to postpartum depression. Scientific Reports, 2021, 11, 14947.	3.3	4
10	Predicting food choices based on eye-tracking data: Comparisons between real-life and virtual tasks. Appetite, 2021, 166, 105477.	3.7	12
11	The role of an individual's olfactory discriminability in influencing snacking and habitual energy intake. Appetite, 2021, 167, 105646.	3.7	12
12	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. Chemical Senses, 2021, 46, .	2.0	119
13	Comparing Taste Detection Thresholds across Individuals Following Vegan, Vegetarian, or Omnivore Diets. Foods, 2021, 10, 2704.	4.3	10
14	Mixed messages: Assessing interactions between portion-size and energy-density perceptions in different weight and sex groups. Appetite, 2020, 144, 104462.	3.7	5
15	Subjective Sensations related to Food as Determinants of Snack Choice. Foods, 2020, 9, 336.	4.3	8
16	Textural Effects on Perceived Satiation and Ad Libitum Intake of Potato Chips in Males and Females. Foods, 2020, 9, 85.	4.3	7
17	Application of the Rate-All-That-Apply (RATA) method to differentiate the visual appearance of milk powders using trained sensory panels. International Dairy Journal, 2019, 97, 230-237.	3.0	11
18	Expectancy versus experience – Comparing Portion-Size-Effect during pre-meal planning and actual intake. Appetite, 2019, 135, 108-114.	3.7	8

#	Article	IF	CITATIONS
19	Systematic review of olfactory shifts related to obesity. Obesity Reviews, 2019, 20, 325-338.	6.5	81
20	Eating with eyes $\hat{a}\in$ " Comparing eye movements and food choices between overweight and lean individuals in a real-life buffet setting. Appetite, 2018, 125, 152-159.	3.7	35
21	Glycaemic, uricaemic and blood pressure response to beverages with partial fructose replacement of sucrose. European Journal of Clinical Nutrition, 2018, 72, 1717-1723.	2.9	4
22	The "sweet―effect: Comparative assessments of dietary sugars on cognitive performance. Physiology and Behavior, 2018, 184, 242-247.	2.1	21
23	Comparing conventional Descriptive Analysis and Napping®â€UFP against physiochemical measurements: a case study using apples. Journal of the Science of Food and Agriculture, 2018, 98, 1476-1484.	3.5	11
24	Improvement of Olfactory Function With High Frequency Non-invasive Auricular Electrostimulation in Healthy Humans. Frontiers in Neuroscience, 2018, 12, 225.	2.8	29
25	Non-invasive High Frequency Median Nerve Stimulation Effectively Suppresses Olfactory Intensity Perception in Healthy Males. Frontiers in Human Neuroscience, 2018, 12, 533.	2.0	11
26	How does plate size affect estimated satiation and intake for individuals in normal-weight and overweight groups?. Obesity Science and Practice, 2017, 3, 282-288.	1.9	24
27	Characteristic of entire corneal topography and tomography for the detection of sub-clinical keratoconus with Zernike polynomials using Pentacam. Scientific Reports, 2017, 7, 16486.	3.3	34
28	See food diet? Cultural differences in estimating fullness and intake as a function of plate size. Appetite, 2017, 117, 197-202.	3.7	15
29	Value of corneal epithelial and Bowman's layer vertical thickness profiles generated by UHR-OCT for sub-clinical keratoconus diagnosis. Scientific Reports, 2016, 6, 31550.	3.3	26
30	Is there a generalized sweetness sensitivity for an individual? A psychophysical investigation of inter-individual differences in detectability and discriminability for sucrose and fructose. Physiology and Behavior, 2016, 165, 239-248.	2.1	11
31	Methods for Fitting Olfactory Psychometric Functions: A Case Study Comparing Psychometric Functions for Individuals with a "Sensitive―or "Insensitive―Genotype for β-Ionone. Chemical Senses, 2016, 41, 771-782.	2.0	5
32	Reliability of Pentacam HR Thickness Maps of the Entire Cornea in Normal, Post–Laser In Situ Keratomileusis, and Keratoconus Eyes. American Journal of Ophthalmology, 2016, 162, 74-82.e1.	3.3	19
33	The Impact of Flap Creation Methods for Sub-Bowman's Keratomileusis (SBK) on the Central Thickness of Bowman's Layer. PLoS ONE, 2015, 10, e0124996.	2.5	3
34	Fitting Psychometric Functions Using a Fixed-Slope Parameter: An Advanced Alternative for Estimating Odor Thresholds With Data Generated by ASTM E679. Chemical Senses, 2014, 39, 229-241.	2.0	5
35	A Mendelian Trait for Olfactory Sensitivity Affects Odor Experience and Food Selection. Current Biology, 2013, 23, 1601-1605.	3.9	164
36	Identification of Regions Associated with Variation in Sensitivity to Food-Related Odors in the Human Genome. Current Biology, 2013, 23, 1596-1600.	3.9	93

#	Article	IF	CITATION
37	Investigation of the impact of sensitivity to cis-3-hexen-1-ol (green/grassy) on food acceptability and selection. Food Quality and Preference, 2012, 24, 230-242.	4.6	17
38	Determining odour detection thresholds: Incorporating a method-independent definition into the implementation of ASTM E679. Food Quality and Preference, 2012, 25, 95-104.	4.6	28
39	Decision strategies for the A Not-A, 2AFC and 2AFC-reminder tasks: Empirical tests. Food Quality and Preference, 2011, 22, 433-442.	4.6	31
40	Decision strategies for the two-alternative forced choice reminder paradigm. Attention, Perception, and Psychophysics, 2011, 73, 729-737.	1.3	15