

Pey Sze Teo

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5901577/publications.pdf>

Version: 2024-02-01

21
papers

395
citations

759233

12
h-index

794594

19
g-index

22
all docs

22
docs citations

22
times ranked

492
citing authors

#	ARTICLE	IF	CITATIONS
1	Infrequent Breakfast Consumption Is Associated with Higher Body Adiposity and Abdominal Obesity in Malaysian School-Aged Adolescents. PLoS ONE, 2013, 8, e59297.	2.5	51
2	Ethnic Differences in the Food Intake Patterns and Its Associated Factors of Adolescents in Kelantan, Malaysia. Nutrients, 2016, 8, 551.	4.1	41
3	Dietary taste patterns by sex and weight status in the Netherlands. British Journal of Nutrition, 2018, 119, 1195-1206.	2.3	31
4	Association between Self-Reported Eating Rate, Energy Intake, and Cardiovascular Risk Factors in a Multi-Ethnic Asian Population. Nutrients, 2020, 12, 1080.	4.1	30
5	Consumption of Foods With Higher Energy Intake Rates is Associated With Greater Energy Intake, Adiposity, and Cardiovascular Risk Factors in Adults. Journal of Nutrition, 2021, 151, 370-378.	2.9	30
6	Texture-based differences in eating rate influence energy intake for minimally processed and ultra-processed meals. American Journal of Clinical Nutrition, 2022, 116, 244-254.	4.7	29
7	Similar taste-nutrient relationships in commonly consumed Dutch and Malaysian foods. Appetite, 2018, 125, 32-41.	3.7	25
8	Training of a Dutch and Malaysian sensory panel to assess intensities of basic tastes and fat sensation of commonly consumed foods. Food Quality and Preference, 2018, 65, 49-59.	4.6	21
9	Taste intensities of ten vegetables commonly consumed in the Netherlands. Food Research International, 2016, 87, 34-41.	6.2	19
10	Validity and reproducibility of a food frequency questionnaire (FFQ) for dietary assessment in Malay adolescents in Malaysia. Asia Pacific Journal of Clinical Nutrition, 2012, 21, 97-103.	0.4	19
11	Taste of Modern Diets: The Impact of Food Processing on Nutrient Sensing and Dietary Energy Intake. Journal of Nutrition, 2022, 152, 200-210.	2.9	17
12	Savoury and kokumi enhancement increases perceived calories and expectations of fullness in equicaloric beef broths. Food Quality and Preference, 2020, 83, 103897.	4.6	13
13	Lifestyle Practices and Obesity in Malaysian Adolescents. International Journal of Environmental Research and Public Health, 2014, 11, 5828-5838.	2.6	12
14	Combined Impact of a Faster Self-Reported Eating Rate and Higher Dietary Energy Intake Rate on Energy Intake and Adiposity. Nutrients, 2020, 12, 3264.	4.1	11
15	Associations between Psycho-Hedonic Responses to Sweet and Savoury Tastes with Diet and Body Composition in a Sample of Asian Females. Foods, 2020, 9, 1318.	4.3	9
16	The Impact of Eating Rate on Energy Intake, Body Composition, and Health. , 2020, , 715-740.		9
17	Development of a new computer-based physical activity questionnaire to estimate habitual physical activity level in Malaysian adolescents. Journal of Science and Medicine in Sport, 2013, 16, 327-331.	1.3	8
18	Relationship between anthropometric and dual energy X-ray absorptiometry measures to assess total and regional adiposity in Malaysian adolescents. Asia Pacific Journal of Clinical Nutrition, 2013, 22, 348-56.	0.4	7

#	ARTICLE	IF	CITATIONS
19	Evaluation of dietary taste patterns as assessed by FFQ against 24-h recalls and biomarkers of exposure. <i>European Journal of Clinical Nutrition</i> , 2019, 73, 132-140.	2.9	5
20	The Impact of Eating Rate on Energy Intake, Body Composition and Health. , 2019, , 1-27.		5
21	Bioequivalence of long-chain omega-3 polyunsaturated fatty acids from foods enriched with a novel vegetable-based omega-3 delivery system compared to gel capsules: a randomized controlled cross-over acute trial. <i>European Journal of Nutrition</i> , 2022, 61, 2129-2141.	3.9	1