Geraldine Coppin

List of Publications by Citations

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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.

36 papers 710 14 26 g-index

38 876 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
36	Working memory and reward association learning impairments in obesity. <i>Neuropsychologia</i> , 2014 , 65, 146-55	3.2	112
35	Supra-Additive Effects of Combining Fat and Carbohydrate on Food Reward. <i>Cell Metabolism</i> , 2018 , 28, 33-44.e3	24.6	95
34	Sequential unfolding of novelty and pleasantness appraisals of odors: evidence from facial electromyography and autonomic reactions. <i>Emotion</i> , 2009 , 9, 316-28	4.1	92
33	Perceiving the World Through Group-Colored Glasses: A Perceptual Model of Intergroup Relations. <i>Psychological Inquiry</i> , 2016 , 27, 255-274	2	48
32	The anterior medial temporal lobes: Their role in food intake and body weight regulation. <i>Physiology and Behavior</i> , 2016 , 167, 60-70	3.5	38
31	Generating value(s): psychological value hierarchies reflect context-dependent sensitivity of the reward system. <i>Social Neuroscience</i> , 2011 , 6, 198-208	2	34
30	I'm no longer torn after choice: how explicit choices implicitly shape preferences of odors. <i>Psychological Science</i> , 2010 , 21, 489-93	7.9	34
29	Is comfort food really comforting? Mechanisms underlying stress-induced eating. <i>Food Research International</i> , 2015 , 76, 207-215	7	29
28	Sensitivity of Physiological Emotional Measures to Odors Depends on the Product and the Pleasantness Ranges Used. <i>Frontiers in Psychology</i> , 2015 , 6, 1821	3.4	25
27	The importance of actions and the worth of an object: dissociable neural systems representing core value and economic value. <i>Social Cognitive and Affective Neuroscience</i> , 2012 , 7, 497-505	4	24
26	The mere exposure effect depends on an odor's initial pleasantness. <i>Frontiers in Psychology</i> , 2015 , 6, 911	3.4	23
25	From groups to grits: Social identity shapes evaluations of food pleasantness. <i>Journal of Experimental Social Psychology</i> , 2018 , 74, 270-280	2.6	21
24	Theoretical Approaches to Emotion and Its Measurement 2016 , 3-30		17
23	When flexibility is stable: implicit long-term shaping of olfactory preferences. <i>PLoS ONE</i> , 2012 , 7, e378	573.7	16
22	Choice both affects and reflects preferences. <i>Quarterly Journal of Experimental Psychology</i> , 2014 , 67, 1415-27	1.8	13
21	Measuring automatic associations between relaxing/energizing feelings and odors. <i>Food Quality and Preference</i> , 2019 , 77, 21-31	5.8	10
20	Viewing Olfactory Affective Responses Through the Sniff Prism: Effect of Perceptual Dimensions and Age on Olfactomotor Responses to Odors. <i>Frontiers in Psychology</i> , 2015 , 6, 1776	3.4	10

Odor and Emotion 2017, 101-102 19 10 Swiss identity smells like chocolate: Social identity shapes olfactory judgments. Scientific Reports, 18 4.9 9 2016, 6, 34979 Dior, J\u00e4dore\u00edThe role of contextual information of luxury on emotional responses to perfumes. 5.8 17 9 Food Quality and Preference, 2018, 69, 36-43 Clarifying the Role of Perception in Intergroup Relations: Origins of Bias, Components of 16 Perception, and Practical Implications. Psychological Inquiry, 2016, 27, 358-366 The COVID-19 may help enlightening how emotional food is. Npj Science of Food, 2020, 4, 10 6.3 6 15 Extending the study of decision values to cases where options are presented using different 6.6 14 4 sensory modalities. Journal of Neuroscience, 2012, 32, 2248-9 To What Extent Memory Could Contribute to Impaired Food Valuation and Choices in Obesity?. 13 3.4 4 Frontiers in Psychology, 2018, 9, 2523 Is knowledge emotion? The subjective emotional responses to wines depend on level of self-reported expertise and sensitivity to key information about the wine. Food Research 12 International, **2021**, 142, 110192 Circadian anosmia: A rare clinical presentation. Laryngoscope, 2018, 128, 1537-1539 3.6 2 11 The Flexibility of Chemosensory Preferences 2012, 257-275 10 Theoretical approaches to emotion and its measurement 2021, 3-37 9 2 Contemporary Theories and Concepts in the Psychology of Emotions1-31 Money does not stink: Using unpleasant odors as stimulus material changes risky decision making. 2.4 2 Journal of Behavioral Decision Making, 2020, 33, 593-605 Appraising food insecurity. *Behavioral and Brain Sciences*, **2017**, 40, e112 6 0.9 1 Unconscious influences of, not just on, decision making. Behavioral and Brain Sciences, 2014, 37, 24-5 5 0.9 1 How does the peak-end rule smell? Tracing hedonic experience with odours. Cognition and Emotion, 2.3 **2020**, 34, 713-727 3D-Printed Pacifier-Shaped Mouthpiece for fMRI-Compatible Gustometers. ENeuro, 2021, 8, 3 3.9 1 Affect, "wanting" and relevance: Commentary on Lutz et al. (2020). Addictive Behaviors, 2021, 115, 1067922

Exogenous capture of visual spatial attention by olfactory-trigeminal stimuli. *PLoS ONE*, **2021**, 16, e0252943