

Tatsu Kobayakawa

List of Publications by Year in descending order

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73
papers

1,565
citations

393982

19
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38
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73
all docs

73
docs citations

73
times ranked

1233
citing authors

#	ARTICLE	IF	CITATIONS
1	Differences in Perception of Everyday Odors: a Japanese-German Cross-cultural Study. <i>Chemical Senses</i> , 1998, 23, 31-38.	1.1	264
2	Development of a Smell Identification Test Using a Novel Stick-Type Odor Presentation Kit. <i>Chemical Senses</i> , 2006, 31, 379-391.	1.1	160
3	The primary gustatory area in human cerebral cortex studied by magnetoencephalography. <i>Neuroscience Letters</i> , 1996, 212, 155-158.	1.0	110
4	Functional MRI Detection of Activation in the Primary Gustatory Cortices in Humans. <i>Chemical Senses</i> , 2005, 30, 583-592.	1.1	83
5	Enhancement of Sweetness Ratings of Aspartame by a Vanilla Odor Presented Either by Orthonasal or Retronasal Routes. <i>Perceptual and Motor Skills</i> , 2001, 92, 1002-1008.	0.6	82
6	The Effect of Visual Images on Perception of Odors. <i>Chemical Senses</i> , 2005, 30, i244-i245.	1.1	81
7	Gustatory Evoked Cortical Activity in Humans Studied by Simultaneous EEG and MEG Recording. <i>Chemical Senses</i> , 2002, 27, 629-634.	1.1	69
8	Smell Identification in Japanese Parkinson's Disease Patients: Using the Odor Stick identification Test for Japanese Subjects. <i>Internal Medicine</i> , 2008, 47, 1887-1892.	0.3	64
9	Cross-Cultural Comparison of Data Using the Odor Stick Identification Test for Japanese (OSIT-J). <i>Chemical Senses</i> , 2006, 31, 335-342.	1.1	55
10	Effects of Cognitive Factors on Perceived Odor Intensity in Adaptation/Habituation Processes: from 2 Different Odor Presentation Methods. <i>Chemical Senses</i> , 2007, 33, 163-171.	1.1	43
11	Cardiac sympathetic degeneration correlates with olfactory function in Parkinson's disease. <i>Movement Disorders</i> , 2010, 25, 1143-1149.	2.2	42
12	Laterality of Human Primary Gustatory Cortex Studied by MEG. <i>Chemical Senses</i> , 2005, 30, 657-666.	1.1	41
13	High-speed gas concentration measurement using ultrasound. <i>Sensors and Actuators A: Physical</i> , 2008, 144, 1-6.	2.0	39
14	Evaluation of Card-Type Odor Identification Test for Japanese Patients with Olfactory Disturbance. <i>Annals of Otology, Rhinology and Laryngology</i> , 2012, 121, 413-418.	0.6	39
15	Differences in odor identification among clinical subtypes of Parkinson's disease. <i>European Journal of Neurology</i> , 2011, 18, 425-429.	1.7	36
16	Location of the Primary Gustatory Area in Humans and its Properties, Studied by Magnetoencephalography. <i>Chemical Senses</i> , 2005, 30, i226-i227.	1.1	26
17	Taste of breath: the temporal order of taste and smell synchronized with breathing as a determinant for taste and olfactory integration. <i>Scientific Reports</i> , 2017, 7, 8922.	1.6	26
18	Representation of Salty Taste Stimulus Concentrations in the Primary Gustatory Area in Humans. <i>Chemosensory Perception</i> , 2008, 1, 227-234.	0.7	25

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19	Effects of intermittent odours on cognitive-motor performance and brain functioning during mental fatigue. <i>Ergonomics</i> , 2012, 55, 1-11.	1.1	25
20	Temporal Process from Receptors to Higher Brain in Taste Detection Studied by Gustatory-Evoked Magnetic Fields and Reaction Times. <i>Annals of the New York Academy of Sciences</i> , 1998, 855, 493-497.	1.8	17
21	High-speed gas sensor for chemosensory event-related potentials or magnetic fields. <i>Journal of Neuroscience Methods</i> , 2006, 152, 91-96.	1.3	16
22	Olfactory Evaluation Using a Self-Administered Odor Questionnaire. <i>Nihon Bika Gakkai Kaishi (Japanese)</i> Tj ETQq0 0,0 rgBT /Overlock 10 0,0 14	0.0	14
23	Clinical application of a card-type odor identification test to olfactory assessment in Parkinson's disease. <i>Auris Nasus Larynx</i> , 2013, 40, 173-176.	0.5	14
24	Cerebral Imaging in Taste. <i>Chemical Senses</i> , 2005, 30, i230-i231.	1.1	13
25	High consumption increases sensitivity to after-flavor of canned coffee beverages. <i>Food Quality and Preference</i> , 2015, 44, 162-171.	2.3	13
26	Multi-Sip Timeâ€™Intensity Evaluation of Retronasal Aroma after Swallowing Oolong Tea Beverage. <i>Foods</i> , 2018, 7, 177.	1.9	11
27	Development of a Timeâ€™Intensity Evaluation System for Consumers: Measuring Bitterness and Retronasal Aroma of Coffee Beverages in 106 Untrained Panelists. <i>Journal of Food Science</i> , 2015, 80, S1343-51.	1.5	10
28	Usefulness of curry odorant of odor stick identification test for Japanese in olfactory impairment screening. <i>Acta Oto-Laryngologica</i> , 2009, 129, 91-94.	0.3	9
29	Temporal Characteristics of Neural Activity Associated with Perception of Gustatory Stimulus Intensity in Humans. <i>Chemosensory Perception</i> , 2012, 5, 80-86.	0.7	9
30	Variations in Intensity Curves during Odor Exposure. <i>Journal of Japan Association on Odor Environment</i> , 2004, 35, 17-21.	0.1	9
31	A high-concentration NaCl solution does not stimulate the human trigeminal nerve at the tip of the tongue. <i>Acta Oto-Laryngologica</i> , 2007, 127, 754-759.	0.3	8
32	Retronasal aroma allows feature extraction from taste of a traditional Japanese confection. <i>Flavour</i> , 2013, 2, 26.	2.3	8
33	Construction of a measurement system for simultaneity judgment using odor and taste stimuli. <i>Journal of Neuroscience Methods</i> , 2014, 221, 132-138.	1.3	8
34	Familiarity and Retronasal Aroma Alter Food Perception. <i>Chemosensory Perception</i> , 2018, 11, 77-94.	0.7	8
35	Simultaneity judgment using olfactoryâ€™visual, visualâ€™gustatory, and olfactoryâ€™gustatory combinations. <i>PLoS ONE</i> , 2017, 12, e0174958.	1.1	8
36	A multi-link system control strategy based on biological reaching movement. <i>Advanced Robotics</i> , 2006, 20, 661-679.	1.1	6

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37	Screening for Age-Related Olfactory Decline Using a Card-Type Odor Identification Test Designed for Use with Japanese People. <i>Chemosensory Perception</i> , 2021, 14, 1-10.	0.7	6
38	Age-Related Change in the Time Course of Perceived Odor Intensity. <i>Chemosensory Perception</i> , 2016, 9, 14-26.	0.7	5
39	Comparison of Temporal Profiles among Sucrose, Sucralose, and Acesulfame Potassium after Swallowing Sweetened Coffee Beverages and Sweetened Water Solutions. <i>Beverages</i> , 2018, 4, 28.	1.3	5
40	Trial measurement of brain activity underlying olfactory-gustatory synchrony perception using event-related potentials from five female participants. <i>Journal of Neuroscience Research</i> , 2019, 97, 253-266.	1.3	5
41	Context Effect on Temporal Resolution of Olfactory-Gustatory, Visual-Gustatory, and Olfactory-Visual Synchrony Perception. <i>Chemosensory Perception</i> , 2021, 14, 27-40.	0.7	5
42	Beer Adsorption on a Lipid Membrane as Related to Sensory Evaluation. <i>Journal of the American Society of Brewing Chemists</i> , 2001, 59, 167-171.	0.8	4
43	Handedness: dependent asymmetrical location of the human primary gustatory area, area G. <i>NeuroReport</i> , 2009, 20, 450-455.	0.6	4
44	Interaction between Olfaction and Gustation by Using Synchrony Perception Task. <i>I-Perception</i> , 2011, 2, 964-964.	0.8	4
45	Effect of a warm sample on stabilizing the performance of untrained panelists in time-intensity evaluation. <i>Journal of Sensory Studies</i> , 2018, 33, e12309.	0.8	4
46	Expanded olfactometer for measuring reaction time to a target odor during background odor presentation. <i>Heliyon</i> , 2019, 5, e01254.	1.4	4
47	Identification of perceptual attributes affecting preference for vegetables using item-focused and consumer-focused approaches. <i>Food Quality and Preference</i> , 2022, 95, 104357.	2.3	4
48	Effect of Description of Odor on Perception and Adaptation of the Odor. <i>Journal of Japan Association on Odor Environment</i> , 2004, 35, 22-25.	0.1	4
49	Traditional Japanese confection overseas: Cultural difference and retronasal aroma affect flavor preference and umami perception. <i>Food Quality and Preference</i> , 2021, 92, 104204.	2.3	3
50	Title is missing!. <i>Japanese Journal of Research on Emotions</i> , 2003, 10, 25-33.	0.0	3
51	The effects of cognition on the hedonics of offensive odorants by a measurement system for odor adaptation. <i>Journal of Japan Association on Odor Environment</i> , 2007, 38, 18-23.	0.1	3
52	Superiority of Experts Over Novices in Trueness and Precision of Concentration Estimation of Sodium Chloride Solutions. <i>Chemical Senses</i> , 2013, 38, 251-258.	1.1	2
53	A method for psychophysical screening of odorants for use in city gas based on olfactory adaptation tolerance. <i>Chemosensory Perception</i> , 2016, 9, 120-130.	0.7	2
54	Nostalgia evocation through seasonality-conscious purchasing behavior revealed by online survey using vegetable names. <i>Scientific Reports</i> , 2022, 12, 5568.	1.6	2

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55	Background stimulus delays detection of target stimulus in a familiar odor combination. Scientific Reports, 2021, 11, 11987.	1.6	1
56	Subjective Intensity for Intermittent Short-Duration Odor: Cognitive and Learning Effects. Journal of Japan Association on Odor Environment, 2005, 36, 23-30.	0.1	1
57	Relation of time intensity curves with perceptual characteristics during odor exposure. Journal of Japan Association on Odor Environment, 2008, 39, 399-407.	0.1	1
58	Classification of consumers based on goodness-of-fit evaluation into existing category using city gas odor quality. Journal of Japan Association on Odor Environment, 2010, 41, 421-433.	0.1	1
59	Time-course transition of olfactory fatigue for city gas odor. Journal of Japan Association on Odor Environment, 2012, 43, 45-53.	0.1	1
60	Brain mechanism of taste sensation. Journal of Japan Association on Odor Environment, 2006, 37, 398-407.	0.1	0
61	Odor description affects the central processing of odor. Journal of Japan Association on Odor Environment, 2006, 37, 9-14.	0.1	0
62	Influence of description-manipulation of the same odor stimulus on cardiovascular response. Journal of Japan Association on Odor Environment, 2009, 40, 177-185.	0.1	0
63	Cognitive Modification in Existing Odor Category by Discrimination Learning and Recognition Memory Tasks. Journal of Japan Association on Odor Environment, 2010, 41, 334-348.	0.1	0
64	Effects of emotional information toward the same odor stimulus.. The Proceedings of the Annual Convention of the Japanese Psychological Association, 2010, 74, 1AM143-1AM143.	0.0	0
65	Cognitive metamorphosis for unacceptability evaluation into existing category using city gas odor quality. The Proceedings of the Annual Convention of the Japanese Psychological Association, 2010, 74, 3PM109-3PM109.	0.0	0
66	Effects of odor stimuli on correspondence evaluation to colors and shapes. The Proceedings of the Annual Convention of the Japanese Psychological Association, 2010, 74, 3EV031-3EV031.	0.0	0
67	Qualitative metamorphosis in the template for odor category, caused by repeated odor presentation. Journal of Japan Association on Odor Environment, 2011, 42, 361-370.	0.1	0
68	Study on retrieval latency and retrieved content of autobiographical memories induced by olfactory / visual / olfactory and visual cues. The Proceedings of the Annual Convention of the Japanese Psychological Association, 2013, 77, 2PM-017-2PM-017.	0.0	0
69	Quantification of the facility with which adaptation to continuously presented odors occurs. Journal of Japan Association on Odor Environment, 2014, 45, 38-45.	0.1	0
70	The development of experiment device to present olfactory stimulus corresponding to respiration state. The Proceedings of the Annual Convention of the Japanese Psychological Association, 2015, 79, 1PM-002-1PM-002.	0.0	0
71	Influence of odor identification ability and aging on autobiographical memory cued by odor. The Proceedings of the Annual Convention of the Japanese Psychological Association, 2018, 82, 1PM-073-1PM-073.	0.0	0
72	Odor identification ability, odor imagery ability, subjective well-being, and autobiographical memory in elderly people. The Proceedings of the Annual Convention of the Japanese Psychological Association, 2019, 83, 1A-054-1A-054.	0.0	0

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73	Development story of smell identification tests for Japanese: from classification of everyday odors to Open Essence. Journal of Japan Association on Odor Environment, 2022, 53, 190-196.	0.1	0