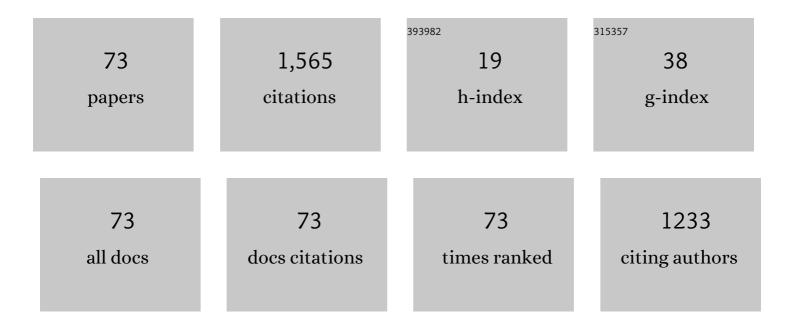
Tatsu Kobayakawa

List of Publications by Year in descending order

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TATSU KOBAVAKANAA

#	Article	IF	CITATIONS
1	Identification of perceptual attributes affecting preference for vegetables using item-focused and consumer-focused approaches. Food Quality and Preference, 2022, 95, 104357.	2.3	4
2	Nostalgia evocation through seasonality-conscious purchasing behavior revealed by online survey using vegetable names. Scientific Reports, 2022, 12, 5568.	1.6	2
3	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
4	Screening for Age-Related Olfactory Decline Using a Card-Type Odor Identification Test Designed for Use with Japanese People. Chemosensory Perception, 2021, 14, 1-10.	0.7	6
5	Context Effect on Temporal Resolution of Olfactory–Gustatory, Visual–Gustatory, and Olfactory–Visual Synchrony Perception. Chemosensory Perception, 2021, 14, 27-40.	0.7	5
6	Background stimulus delays detection of target stimulus in a familiar odor–odor combination. Scientific Reports, 2021, 11, 11987.	1.6	1
7	Traditional Japanese confection overseas: Cultural difference and retronasal aroma affect flavor preference and umami perception. Food Quality and Preference, 2021, 92, 104204.	2.3	3
8	Trial measurement of brain activity underlying olfactory–gustatory synchrony perception using eventâ€related potentials from five female participants. Journal of Neuroscience Research, 2019, 97, 253-266.	1.3	5
9	Expanded olfactometer for measuring reaction time to a target odor during background odor presentation. Heliyon, 2019, 5, e01254.	1.4	4
10	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
11	Familiarity and Retronasal Aroma Alter Food Perception. Chemosensory Perception, 2018, 11, 77-94.	0.7	8
12	Effect of a warmâ€up sample on stabilizing the performance of untrained panelists in time–intensity evaluation. Journal of Sensory Studies, 2018, 33, e12309.	0.8	4
13	Multi-Sip Time–Intensity Evaluation of Retronasal Aroma after Swallowing Oolong Tea Beverage. Foods, 2018, 7, 177.	1.9	11
14	Comparison of Temporal Profiles among Sucrose, Sucralose, and Acesulfame Potassium after Swallowing Sweetened Coffee Beverages and Sweetened Water Solutions. Beverages, 2018, 4, 28.	1.3	5
15	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
16	Taste of breath: the temporal order of taste and smell synchronized with breathing as a determinant for taste and olfactory integration. Scientific Reports, 2017, 7, 8922.	1.6	26
17	Simultaneity judgment using olfactory–visual, visual–gustatory, and olfactory–gustatory combinations. PLoS ONE, 2017, 12, e0174958.	1.1	8
18	A method for psychophysical screening of odorants for use in city gas based on olfactory adaptation tolerance. Chemosensory Perception, 2016, 9, 120-130.	0.7	2

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19	Age-Related Change in the Time Course of Perceived Odor Intensity. Chemosensory Perception, 2016, 9, 14-26.	0.7	5
20	Development of a Time–Intensity Evaluation System for Consumers: Measuring Bitterness and Retronasal Aroma of Coffee Beverages in 106 Untrained Panelists. Journal of Food Science, 2015, 80, S1343-51.	1.5	10
21	High consumption increases sensitivity to after-flavor of canned coffee beverages. Food Quality and Preference, 2015, 44, 162-171.	2.3	13
22	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
23	Construction of a measurement system for simultaneity judgment using odor and taste stimuli. Journal of Neuroscience Methods, 2014, 221, 132-138.	1.3	8
24	Quantification of the facility with which adaptation to continuouslypresented odors occurs. Journal of Japan Association on Odor Environment, 2014, 45, 38-45.	0.1	0
25	Retronasal aroma allows feature extraction from taste of a traditional Japanese confection. Flavour, 2013, 2, 26.	2.3	8
26	Clinical application of a card-type odor identification test to olfactory assessment in Parkinson's disease. Auris Nasus Larynx, 2013, 40, 173-176.	0.5	14
27	Superiority of Experts Over Novices in Trueness and Precision of Concentration Estimation of Sodium Chloride Solutions. Chemical Senses, 2013, 38, 251-258.	1.1	2
28	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
29	Evaluation of Card-Type Odor Identification Test for Japanese Patients with Olfactory Disturbance. Annals of Otology, Rhinology and Laryngology, 2012, 121, 413-418.	0.6	39
30	Effects of intermittent odours on cognitive-motor performance and brain functioning during mental fatigue. Ergonomics, 2012, 55, 1-11.	1.1	25
31	Temporal Characteristics of Neural Activity Associated with Perception of Gustatory Stimulus Intensity in Humans. Chemosensory Perception, 2012, 5, 80-86.	0.7	9
32	Time-course transition of olfactory fatigue for city gas odor. Journal of Japan Association on Odor Environment, 2012, 43, 45-53.	0.1	1
33	Interaction between Olfaction and Gustation by Using Synchrony Perception Task. I-Perception, 2011, 2, 964-964.	0.8	4
34	Differences in odor identification among clinical subtypes of Parkinson's disease. European Journal of Neurology, 2011, 18, 425-429.	1.7	36
35	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
36	Cardiac sympathetic degeneration correlates with olfactory function in Parkinson's disease. Movement Disorders, 2010, 25, 1143-1149.	2.2	42

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37	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
38	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
39	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	Ο
40	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
41	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	Ο
42	Olfactory Evaluation Using a Self-Administered Odor Questionnaire. Nihon Bika Gakkai Kaishi (Japanese) Tj ETQq	0 0 0 rgB ⁻	T /Qverlock 1C
43	Usefulness of curry odorant of odor stick identification test for Japanese in olfactory impairment screening. Acta Oto-Laryngologica, 2009, 129, 91-94.	0.3	9
44	Handedness: dependent asymmetrical location of the human primary gustatory area, area G. NeuroReport, 2009, 20, 450-455.	0.6	4
45	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	Ο
46	High-speed gas concentration measurement using ultrasound. Sensors and Actuators A: Physical, 2008, 144, 1-6.	2.0	39
47	Representation of Salty Taste Stimulus Concentrations in the Primary Gustatory Area in Humans. Chemosensory Perception, 2008, 1, 227-234.	0.7	25
48	Smell Identification in Japanese Parkinson's Disease Patients: Using the Odor Stick identification Test for Japanese Subjects. Internal Medicine, 2008, 47, 1887-1892.	0.3	64
49	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
50	Effects of Cognitive Factors on Perceived Odor Intensity in Adaptation/Habituation Processes: from 2 Different Odor Presentation Methods. Chemical Senses, 2007, 33, 163-171.	1.1	43
51	A high-concentration NaCl solution does not stimulate the human trigeminal nerve at the tip of the tongue. Acta Oto-Laryngologica, 2007, 127, 754-759.	0.3	8
52	The effects of cognition on the hedonics of offensive odorants by a measurement system for odor adaptation. Journal of Japan Association on Odor Environment, 2007, 38, 18-23.	0.1	3
53	A multi-link system control strategy based on biological reaching movement. Advanced Robotics, 2006, 20, 661-679.	1.1	6
54	High-speed gas sensor for chemosensory event-related potentials or magnetic fields. Journal of Neuroscience Methods, 2006, 152, 91-96.	1.3	16

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55	Cross-Cultural Comparison of Data Using the Odor Stick Identification Test for Japanese (OSIT-J). Chemical Senses, 2006, 31, 335-342.	1.1	55
56	Development of a Smell Identification Test Using a Novel Stick-Type Odor Presentation Kit. Chemical Senses, 2006, 31, 379-391.	1.1	160
57	Brain mechanism of taste sensation. Journal of Japan Association on Odor Environment, 2006, 37, 398-407.	0.1	Ο
58	Odor description affects the central processing of odor. Journal of Japan Association on Odor Environment, 2006, 37, 9-14.	0.1	0
59	Laterality of Human Primary Gustatory Cortex Studied by MEG. Chemical Senses, 2005, 30, 657-666.	1.1	41
60	Cerebral Imaging in Taste. Chemical Senses, 2005, 30, i230-i231.	1.1	13
61	The Effect of Visual Images on Perception of Odors. Chemical Senses, 2005, 30, i244-i245.	1.1	81
62	Location of the Primary Gustatory Area in Humans and its Properties, Studied by Magnetoencephalography. Chemical Senses, 2005, 30, i226-i227.	1.1	26
63	Functional MRI Detection of Activation in the Primary Gustatory Cortices in Humans. Chemical Senses, 2005, 30, 583-592.	1.1	83
64	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
65	Variations in Intensity Curves during Odor Exposure. Journal of Japan Association on Odor Environment, 2004, 35, 17-21.	0.1	9
66	Effect of Description of Odor on Perception and Adaptation of the Odor. Journal of Japan Association on Odor Environment, 2004, 35, 22-25.	0.1	4
67	Title is missing!. Japanese Journal of Research on Emotions, 2003, 10, 25-33.	0.0	3
68	Gustatory Evoked Cortical Activity in Humans Studied by Simultaneous EEG and MEG Recording. Chemical Senses, 2002, 27, 629-634.	1.1	69
69	Beer Adsorption on a Lipid Membrane as Related to Sensory Evaluation. Journal of the American Society of Brewing Chemists, 2001, 59, 167-171.	0.8	4
70	Enhancement of Sweetness Ratings of Aspartame by a Vanilla Odor Presented Either by Orthonasal or Retronasal Routes. Perceptual and Motor Skills, 2001, 92, 1002-1008.	0.6	82
71	Temporal Process from Receptors to Higher Brain in Taste Detection Studied by Gustatory-Evoked Magnetic Fields and Reaction Times. Annals of the New York Academy of Sciences, 1998, 855, 493-497.	1.8	17
72	Differences in Perception of Everyday Odors: a Japanese-German Cross-cultural Study. Chemical Senses, 1998, 23, 31-38.	1.1	264

#	Article	IF	CITATIONS
73	The primary gustatory area in human cerebral cortex studied by magnetoencephalography. Neuroscience Letters, 1996, 212, 155-158.	1.0	110