## Sylvain Delplanque

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6714420/publications.pdf

Version: 2024-02-01

63 papers 3,493 citations

172207 29 h-index 58 g-index

71 all docs

71 docs citations

71 times ranked 3446 citing authors

#	Article	IF	CITATIONS
1	Differential Contributions of Ventral Striatum Subregions to the Motivational and Hedonic Components of the Affective Processing of Reward. Journal of Neuroscience, 2022, 42, 2716-2728.	1.7	15
2	Exogenous capture of visual spatial attention by olfactory-trigeminal stimuli. PLoS ONE, 2021, 16, e0252943.	1.1	0
3	Unconscious emotional processing. Food Quality and Preference, 2021, 92, 104177.	2.3	1
4	A fascinating but risky case of reverse inference: From measures to emotions!. Food Quality and Preference, 2021, 92, 104183.	2.3	9
5	3D-Printed Pacifier-Shaped Mouthpiece for fMRI-Compatible Gustometers. ENeuro, 2021, 8, ENEURO.0208-21.2021.	0.9	3
6	Individual concerns modulate reward-related learning and behaviors involving sexual outcomes Motivation Science, 2021, 7, 424-438.	1.2	2
7	LikeWant: A new methodology to measure implicit wanting for flavors and fragrances. Food Quality and Preference, 2020, 80, 103829.	2.3	3
8	Sustained effects of pleasant and unpleasant smells on resting state brain activity. Cortex, 2020, 132, 386-403.	1.1	8
9	Being Short, Sweet, and Sour: Congruent Visuo-Olfactory Stimulation Enhances Illusory Embodiment. Perception, 2020, 49, 693-696.	0.5	8
10	Interdisciplinary challenges for elucidating human olfactory attractiveness. Philosophical Transactions of the Royal Society B: Biological Sciences, 2020, 375, 20190268.	1.8	22
11	Outcome-specific and general Pavlovian-to-instrumental transfers involving sexual rewards Motivation Science, 2020, 6, 79-83.	1.2	3
12	Measuring wanting without asking: The Pavlovian-to-instrumental transfer paradigm under test. Food Quality and Preference, 2019, 78, 103720.	2.3	2
13	Measuring automatic associations between relaxing/energizing feelings and odors. Food Quality and Preference, 2019, 77, 21-31.	2.3	13
14	Measuring Pavlovian appetitive conditioning in humans with the postauricular reflex. Psychophysiology, 2018, 55, e13073.	1.2	13
15	"Dior, J'adoreâ€. The role of contextual information of luxury on emotional responses to perfumes. Food Quality and Preference, 2018, 69, 36-43.	2.3	11
16	Immersive Techniques and Virtual Reality. , 2018, , 69-83.		8
17	Sensory-specific satiety: Added insights from autonomic nervous system responses and facial expressions. Physiology and Behavior, 2017, 170, 12-18.	1.0	25
18	A comment on Prescott's call for prudence and rigor when measuring emotions. Food Quality and Preference, 2017, 62, 372-373.	2.3	1

#	Article	IF	Citations
19	Odor and Emotion. , 2017, , 101-102.		11
20	Swiss Identity Smells Like Chocolate: Social Identity Shapes Olfactory Experience. SSRN Electronic Journal, $2016, $ , .	0.4	0
21	Emotions of Odors and Personal and Home Care Products. , 2016, , 427-454.		7
22	Does Facial Amimia Impact the Recognition of Facial Emotions? An EMG Study in Parkinson's Disease. PLoS ONE, 2016, 11, e0160329.	1.1	39
23	Swiss identity smells like chocolate: Social identity shapes olfactory judgments. Scientific Reports, 2016, 6, 34979.	1.6	11
24	Attentional bias for positive emotional stimuli: A meta-analytic investigation Psychological Bulletin, 2016, 142, 79-106.	5.5	231
25	Emotional attention for erotic stimuli: Cognitive and brain mechanisms. Journal of Comparative Neurology, 2016, 524, 1668-1675.	0.9	29
26	Measuring wanting and liking from animals to humans: A systematic review. Neuroscience and Biobehavioral Reviews, 2016, 63, 124-142.	2.9	163
27	Androstadienone's influence on the perception of facial and vocal attractiveness is not sex specific. Psychoneuroendocrinology, 2016, 66, 166-175.	1.3	32
28	Cross-modal and modality-specific expectancy effects between pain and disgust. Scientific Reports, 2015, 5, 17487.	1.6	26
29	The mere exposure effect depends on an odor's initial pleasantness. Frontiers in Psychology, 2015, 6, 911.	1.1	30
30	Sensitivity of Physiological Emotional Measures to Odors Depends on the Product and the Pleasantness Ranges Used. Frontiers in Psychology, 2015, 6, 1821.	1,1	31
31	Perception of Men's Beauty and Attractiveness by Women with Low Sexual Desire. Journal of Sexual Medicine, 2015, 12, 946-955.	0.3	9
32	Stress increases cue-triggered "wanting―for sweet reward in humans Journal of Experimental Psychology Animal Learning and Cognition, 2015, 41, 128-136.	0.3	60
33	The Geneva Faces and Voices (GEFAV) database. Behavior Research Methods, 2015, 47, 1110-1121.	2.3	9
34	Is comfort food really comforting? Mechanisms underlying stress-induced eating. Food Research International, 2015, 76, 207-215.	2.9	45
35	Mindful regulation of positive emotions: a comparison with reappraisal and expressive suppression. Frontiers in Psychology, 2014, 5, 243.	1.1	23
36	How incorporation of scents could enhance immersive virtual experiences. Frontiers in Psychology, 2014, 5, 736.	1.1	68

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37	Sweet reward increases implicit discrimination of similar odors. Frontiers in Behavioral Neuroscience, 2014, 8, 158.	1.0	11
38	Where is the chocolate? Rapid spatial orienting toward stimuli associated with primary rewards. Cognition, 2014, 130, 348-359.	1.1	77
39	Choice Both Affects and Reflects Preferences. Quarterly Journal of Experimental Psychology, 2014, 67, 1415-1427.	0.6	15
40	Voice attractiveness: Influence of stimulus duration and type. Behavior Research Methods, 2013, 45, 405-413.	2.3	39
41	Seeing, smelling, feeling! Is there an influence of color on subjective affective responses to perfumed fabric softeners?. Food Quality and Preference, 2013, 27, 161-169.	2.3	29
42	Affective semantic space of scents. Towards a universal scale to measure self-reported odor-related feelings. Food Quality and Preference, 2013, 30, 128-138.	2.3	81
43	Variability of Affective Responses to Odors: Culture, Gender, and Olfactory Knowledge. Chemical Senses, 2013, 38, 175-186.	1.1	146
44	Stop laughing! Humor perception with and without expressive suppression. Social Neuroscience, 2012, 7, 510-524.	0.7	28
45	How to map the affective semantic space of scents. Cognition and Emotion, 2012, 26, 885-898.	1.2	30
46	Influence of food odorant names on the verbal measurement of emotions. Food Quality and Preference, 2012, 23, 125-133.	2.3	50
47	When Flexibility Is Stable: Implicit Long-Term Shaping of Olfactory Preferences. PLoS ONE, 2012, 7, e37857.	1.1	18
48	Brain dynamics of upstream perceptual processes leading to visual object recognition: A high density ERP topographic mapping study. Neurolmage, 2011, 55, 1227-1241.	2.1	28
49	Affective dimensions of odor perception: A comparison between Swiss, British, and Singaporean populations Emotion, 2011, 11, 1168-1181.	1.5	95
50	Thermal Analysis of Facial Muscles Contractions. IEEE Transactions on Affective Computing, 2011, 2, 2-9.	5.7	60
51	l'm No Longer Torn After Choice. Psychological Science, 2010, 21, 489-493.	1.8	43
52	How do you feel when you smell this? Optimization of a verbal measurement of odor-elicited emotions. Food Quality and Preference, 2010, 21, 938-947.	2.3	155
53	Electrical autonomic correlates of emotion. International Journal of Psychophysiology, 2009, 71, 50-56.	0.5	215
54	Sequential unfolding of novelty and pleasantness appraisals of odors: Evidence from facial electromyography and autonomic reactions Emotion, 2009, 9, 316-328.	1.5	108

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55	Peripherally Presented Emotional Scenes: A Spatiotemporal Analysis of Early ERP Responses. Brain Topography, 2008, 20, 216-223.	0.8	49
56	Beyond Conventional Event-related Brain Potential (ERP): Exploring the Time-course of Visual Emotion Processing Using Topographic and Principal Component Analyses. Brain Topography, 2008, 20, 265-277.	0.8	117
57	Mapping the Semantic Space for the Subjective Experience of Emotional Responses to Odors. Chemical Senses, 2008, 34, 49-62.	1.1	183
58	Emotional Processing of Odors: Evidence for a Nonlinear Relation between Pleasantness and Familiarity Evaluations. Chemical Senses, 2008, 33, 469-479.	1.1	102
59	Spatial frequencies or emotional effects?. Journal of Neuroscience Methods, 2007, 165, 144-150.	1.3	180
60	Arousal and valence effects on event-related P3a and P3b during emotional categorization. International Journal of Psychophysiology, 2006, 60, 315-322.	0.5	159
61	Event-related P3a and P3b in response to unpredictable emotional stimuli. Biological Psychology, 2005, 68, 107-120.	1.1	154
62	Autonomic responding to aversive words without conscious valence discrimination. International Journal of Psychophysiology, 2004, 53, 135-145.	0.5	45
63	Modulation of cognitive processing by emotional valence studied through event-related potentials in humans. Neuroscience Letters, 2004, 356, 1-4.	1.0	302