Thierry Thomas-Danguin

List of Publications by Year
in descending order

88	3,055	172457	182427
papers	citations	29 h-index	51 g-index

98	98	98	2510
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Olfactory Capabilities Towards Food and Non-food Odours in Men and Women of Various Weight Statuses. Chemosensory Perception, 2022, 15, 60-69.	1.2	2
2	Biological constraints on configural odour mixture perception. Journal of Experimental Biology, 2022, 225, .	1.7	3
3	Assessing the contribution of odor-active compounds in icewine considering odor mixture-induced interactions through gas chromatographyâ€“olfactometry and Olfactoscan. Food Chemistry, 2022, 388, 132991.	8.2	8
4	Nasal Odorant Competitive Metabolism Is Involved in the Human Olfactory Process. Journal of Agricultural and Food Chemistry, 2022, 70, 8385-8394.	5.2	6
5	Influence of obesity on saltiness and sweetness intensity enhancement by odors. Food Quality and Preference, 2022, 102, 104685.	4.6	1
6	Enhancement of saltiness perception by odorants selected from Chinese soy sauce: A gas chromatography/olfactometry-associated taste study. Food Chemistry, 2021, 335, 127664.	8.2	37
7	Odor-Induced Saltiness Enhancement: Insights Into The Brain Chronometry Of Flavor Perception. Neuroscience, 2021, 452, 126-137.	2.3	23
8	Salt and Aroma Compound Distributions Influence Flavour Release and Temporal Perception While Eating Hot-Served Flans. Molecules, 2021, 26, 1300.	3.8	9
9	Configural memory of a blending aromatic mixture reflected in activation of the left orbital part of the inferior frontal gyrus. Behavioural Brain Research, 2021, 402, 113088.	2.2	7
10	Compilation of data on model cheeses composition, rheological and sensory properties, from six research projects exported from the BaGaTel database. Data in Brief, 2021, 36, 106971.	1.0	5
11	A dataset on odor intensity and odor pleasantness of 222 binary mixtures of 72 key food odorants rated by a sensory panel of 30 trained assessors. Data in Brief, 2021, 36, 107143.	1.0	4
12	Relationships between cheese composition, rheological and sensory properties highlighted using the BaGaTel database. International Dairy Journal, 2021, 118, 105039.	3.0	7
13	Perceptual interactions among food odors: Major influences on odor intensity evidenced with a set of 222 binary mixtures of key odorants. Food Chemistry, 2021, 353, 129483.	8.2	13
14	Lipidomic profile of human nasal mucosa and associations with circulating fatty acids and olfactory deficiency. Scientific Reports, 2021, 11, 16771.	3.3	5
15	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. Chemical Senses, 2021, 46, .	2.0	119
16	Thought for food: Cognitive influences on chemosensory perceptions and preferences. Food Quality and Preference, 2020, 79, 103776.	4.6	26
17	Multivariate Statistical Analysis and Odorâ€“Taste Network To Reveal Odorâ€“Taste Associations. Journal of Agricultural and Food Chemistry, 2020, 68, 10318-10328.	5.2	21
18	Developmental changes in elemental and configural perception of odor mixtures in young rabbits. Developmental Psychobiology, 2020, 62, 471-483.	1.6	6

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19	Smell and taste changes are early indicators of the COVID-19 pandemic and political decision effectiveness. Nature Communications, 2020, 11, 5152.	12.8	74
20	Exploring the Characteristics of an Aroma-Blending Mixture by Investigating the Network of Shared Odors and the Molecular Features of Their Related Odorants. Molecules, 2020, 25, 3032.	3.8	7
21	Configural perception of a binary olfactory mixture in honey bees as in humans, rodents and newborn rabbits. Journal of Experimental Biology, 2020, 223, .	1.7	6
22	More Than Smellâ€"COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. Chemical Senses, 2020, 45, 609-622.	2.0	375
23	Pleasantness of Binary Odor Mixtures: Rules and Prediction. Chemical Senses, 2020, 45, 303-311.	2.0	5
24	Cross-modal interactions as a strategy to enhance salty taste and to maintain liking of low-salt food: a review. Food and Function, 2019, 10, 5269-5281.	4.6	50
25	Multi-Criteria Reverse Engineering for Food: Genesis and Ongoing Advances. Food Engineering Reviews, 2019, 11, 44-60.	5.9	17
26	Comprehensive sensory and chemical data on the flavor of 16 red wines from two varieties: Sensory descriptive analysis, HS-SPME-GC-MS volatile compounds quantitative analysis, and odor-active compounds identification by HS-SPME-GC-MS-O. Data in Brief, 2019, 24, 103725.	1.0	12
27	Selecting odorant compounds to enhance sweet flavor perception by gas chromatography/olfactometry-associated taste (GC/O-AT). Food Chemistry, 2018, 257, 172-181.	8.2	54
28	Key odorants or key associations? Insights into elemental and configural odour processing. Flavour and Fragrance Journal, 2018, 33, 97-105.	2.6	21
29	Functional MRI and Sensory Perception of Food. , 2018, , 1629-1647.		0
30	Fat perception in cottage cheese: The contribution of aroma and tasting temperature. Food Quality and Preference, 2017, 56, 241-246.	4.6	11
31	Combination of odourâ€stimulation tools and surface response methodology for odour recombination studies. Flavour and Fragrance Journal, 2017, 32, 196-206.	2.6	3
32	In silico modelling to predict the odor profile of food from its molecular composition using experts' knowledge, fuzzy logic and optimization: Application on wines. , 2017, , .		0
33	Comparison of stir bar sorptive extraction in the liquid and vapour phases, solvent-assisted flavour evaporation and headspace solid-phase microextraction for the (non)-targeted analysis of volatiles in fruit juice. LWT - Food Science and Technology, 2017, 85, 334-344.	5.2	33
34	Functional MRI and Sensory Perception of Food. , 2017, , 1-20.		2
35	Multimodal interactions. , 2016, , 121-141.		15
36	Sensory properties linked to fat content and tasting temperature in cottage cheese. Dairy Science and Technology, 2016, 96, 735-746.	2.2	10

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37	Encoding odorant mixtures by human olfactory receptors. Flavour and Fragrance Journal, 2016, 31, 400-407.	2.6	9
38	Brain processing of a configural vs elemental odor mixture in the newborn rabbit. Brain Structure and Function, 2016, 221, 2527-2539.	2.3	17
39	Reducing salt and fat while maintaining taste: An approach on a model food system. Food Quality and Preference, 2016, 48, 59-69.	4.6	51
40	Strategies To Enhance Saltiness in Food Involving Cross Modal Interactions. ACS Symposium Series, 2015, , 27-40.	0.5	5
41	Evidence of regional differences in chlorine perception by consumers: sensitivity differences or habituation?. Journal of Water Supply: Research and Technology - AQUA, 2015, 64, 783-792.	1.4	17
42	Configural processing of odor mixture: Does the learning of elements prevent the perception of configuration in the newborn rabbit?. Physiology and Behavior, 2015, 142, 161-169.	2.1	6
43	Experience shapes our odor perception but depends on the initial perceptual processing of the stimulus. Attention, Perception, and Psychophysics, 2015, 77, 1794-1806.	1.3	12
44	Combined heterogeneous distribution of salt and aroma in food enhances salt perception. Food and Function, 2015, 6, 1449-1459.	4.6	20
45	Exemplarity measurement and estimation of the level of interjudge agreement for two categories of French red wines. Food Quality and Preference, 2015, 40, 240-251.	4.6	12
46	Mammalian Olfactory Receptors. Progress in Molecular Biology and Translational Science, 2015, 130, 1-36.	1.7	18
47	Differential memory persistence of odor mixture and components in newborn rabbits: competition between the whole and its parts. Frontiers in Behavioral Neuroscience, 2014, 8, 211.	2.0	10
48	Perceptual Interactions in Complex Odor Mixtures. , 2014, , 27-31.		3
49	The perception of odor objects in everyday life: a review on the processing of odor mixtures. Frontiers in Psychology, 2014, 5, 504.	2.1	163
50	Ham Particle Size Influences Saltiness Perception in Flans. Journal of Food Science, 2014, 79, S693-6.	3.1	15
51	Neonatal representation of odour objects: distinct memories of the whole and its parts. Proceedings of the Royal Society B: Biological Sciences, 2014, 281, 20133319.	2.6	23
52	Multivariate approach to reveal relationships between sensory perception of cheeses and aroma profile obtained with different extraction methods. Food Research International, 2014, 62, 561-571.	6.2	25
53	Newborn Rabbit Perception of 6-Odorant Mixtures Depends on Configural Processing and Number of Familiar Elements. PLoS ONE, 2014, 9, e107560.	2.5	6
54	Heterogeneous salt distribution in hot snacks enhances saltiness without loss of acceptability. Food Research International, 2013, 51, 641-647.	6.2	43

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55	Enhancing salty taste through odourâ€“tasteâ€“taste interactions: Influence of odour intensity and salty tastantsâ€™ nature. Food Quality and Preference, 2013, 28, 134-140.	4.6	47
56	Rabbit Neonates and Human Adults Perceive a Blending 6-Component Odor Mixture in a Comparable Manner. PLoS ONE, 2013, 8, e53534.	2.5	37
57	Perceptual Blending in Odor Mixtures Depends on the Nature of Odorants and Human Olfactory Expertise. Chemical Senses, 2012, 37, 159-166.	2.0	59
58	Use of Sensors to Measure In-Mouth Salt Release During Food Chewing. IEEE Sensors Journal, 2012, 12, 3124-3130.	4.7	14
59	Efficient Production and Characterization of the Sweet-Tasting Brazzein Secreted by the Yeast Pichia pastoris. Journal of Agricultural and Food Chemistry, 2012, 60, 9807-9814.	5.2	40
60	Investigating semi-hard cheese aroma: Relationship between sensory profiles and gas chromatography-olfactometry data. International Dairy Journal, 2012, 26, 41-49.	3.0	36
61	Interactions of odorants with olfactory receptors and receptor neurons match the perceptual dynamics observed for woody and fruity odorant mixtures. European Journal of Neuroscience, 2012, 35, 584-597.	2.6	55
62	Cross-modal interactions between taste and smell: Odour-induced saltiness enhancement depends on salt level. Food Quality and Preference, 2011, 22, 678-682.	4.6	95
63	Using cross-modal interactions to counterbalance salt reduction in solid foods. International Dairy Journal, 2011, 21, 103-110.	3.0	72
64	Experience influences elemental and configural perception of certain binary odour mixtures in newborn rabbits. Journal of Experimental Biology, 2011, 214, 4171-4178.	1.7	28
65	The Lyon Clinical Olfactory Test: Validation and Measurement of Hyposmia and Anosmia in Healthy and Diseased Populations. International Journal of Otolaryngology, 2011, 2011, 1-9.	0.9	21
66	Proportion of Odorants Impacts the Configural versus Elemental Perception of a Binary Blending Mixture in Newborn Rabbits. Chemical Senses, 2011, 36, 693-700.	2.0	29
67	In-mouth salt release measurement during food chewing using sensors. , 2011, , .		1
68	A pheromone to behave, a pheromone to learn: the rabbit mammary pheromone. Journal of Comparative Physiology A: Neuroethology, Sensory, Neural, and Behavioral Physiology, 2010, 196, 779-790.	1.6	41
69	Learning Influences the Perception of Odor Mixtures. Chemosensory Perception, 2010, 3, 156-166.	1.2	23
70	Tap water consumers differ from non-consumers in chlorine flavor acceptability but not sensitivity. Water Research, 2010, 44, 956-964.	11.3	22
71	Elemental and configural processing of odour mixtures in the newborn rabbit. Journal of Experimental Biology, 2009, 212, 2525-2531.	1.7	30
72	Odourâ€“taste interactions: A way to enhance saltiness in low-salt content solutions. Food Quality and Preference, 2009, 20, 241-248.	4.6	153

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73	Flavor. , 2009, , 1580-1582.		4
74	Perception of odor blending mixtures in the newborn rabbit. Physiology and Behavior, 2008, 95, 194-199.	2.1	46
75	Just Noticeable Differences in Component Concentrations Modify the Odor Quality of a Blending Mixture. Chemical Senses, 2008, 33, 389-395.	2.0	72
76	Synergy and Masking in Odor Mixtures: An Electrophysiological Study of Orthonasal vs. Retronasal Perception. Chemical Senses, 2008, 33, 553-561.	2.0	31
77	Relationships Between Molecular Structure and Perceived Odor Quality of Ligands for a Human Olfactory Receptor. Chemical Senses, 2008, 33, 639-653.	2.0	61
78	Perceptual Processing Strategy and Exposure Influence the Perception of Odor Mixtures. Chemical Senses, 2007, 33, 193-199.	2.0	75
79	Impact of ethanol on the perception of wine odorant mixtures. Food Quality and Preference, 2007, 18, 901-908.	4.6	58
80	Selection of Potential Impact Odorants and Sensory Validation of Their Importance in Typical Chardonnay Wines. Journal of Agricultural and Food Chemistry, 2006, 54, 3973-3981.	5.2	43
81	Perceptual Interactions in Odour Mixtures: Odour Quality in Binary Mixtures of Woody and Fruity Wine Odorants. Chemical Senses, 2005, 30, 209-217.	2.0	75
82	Influence du contexte sÃ©mantique sur la performance d'identification d'odeurs. Psychologie Francaise, 2005, 50, 225-239.	0.4	15
83	Perception of wine fruity and woody notes: influence of peri-threshold odorants. Food Quality and Preference, 2005, 16, 504-510.	4.6	63
84	Perceptual interactions between fruity and woody notes of wine. Flavour and Fragrance Journal, 2004, 19, 476-482.	2.6	58
85	Odor and color of cosmetic products: correlations between subjective judgement and autonomous nervous system response. International Journal of Cosmetic Science, 2003, 25, 273-283.	2.6	23
86	Development of the ETOC: a European test of olfactory capabilities. Rhinology, 2003, 41, 142-51.	1.3	30
87	Modelling the Human Olfactory Stimulus-Response Function. Chemical Senses, 1998, 23, 181-196.	2.0	63
88	Reducing Sodium Content in Cheeses While Increasing Salty Taste and Fat Perception Using Aroma. Frontiers in Nutrition, 0, 9, .	3.7	1