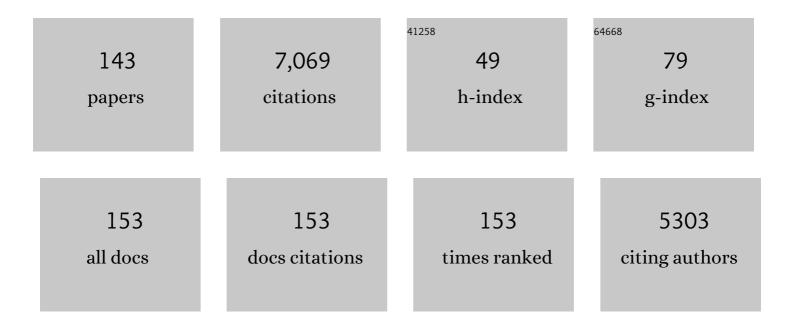
## Martin R Yeomans

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7868384/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Opioid peptides and the control of human ingestive behaviour. Neuroscience and Biobehavioral Reviews, 2002, 26, 713-728.	2.9	287
2	Does low-energy sweetener consumption affect energy intake and body weight? A systematic review, including meta-analyses, of the evidence from human and animal studies. International Journal of Obesity, 2016, 40, 381-394.	1.6	273
3	The role of expectancy in sensory and hedonic evaluation: The case of smoked salmon ice-cream. Food Quality and Preference, 2008, 19, 565-573.	2.3	267
4	Palatability: response to nutritional need or need-free stimulation of appetite?. British Journal of Nutrition, 2004, 92, S3-S14.	1.2	226
5	Alcohol, appetite and energy balance: Is alcohol intake a risk factor for obesity?. Physiology and Behavior, 2010, 100, 82-89.	1.0	217
6	Palatability and the Micro-structure of Feeding in Humans: the Appetizer Effect. Appetite, 1996, 27, 119-133.	1.8	214
7	Optimising foods for satiety. Trends in Food Science and Technology, 2015, 41, 149-160.	7.8	161
8	Eating for Pleasure or Profit. Psychological Science, 2011, 22, 190-196.	1.8	143
9	Human hedonic responses to sweetness: Role of taste genetics and anatomy. Physiology and Behavior, 2007, 91, 264-273.	1.0	134
10	Effects of Naltrexone on Food Intake and Changes in Subjective Appetite During Eating: Evidence for Opioid Involvement in the Appetizer Effect. Physiology and Behavior, 1997, 62, 15-21.	1.0	132
11	Independent Effects of Palatability and Within-meal Pauses on Intake and Appetite Ratings in Human Volunteers. Appetite, 1997, 29, 61-76.	1.8	126
12	Selective effects of naltrexone on food pleasantness and intake. Physiology and Behavior, 1996, 60, 439-446.	1.0	123
13	Peripheral and central signals in the control of eating in normal, obese and binge-eating human subjects. British Journal of Nutrition, 2004, 92, S47-S57.	1.2	116
14	Satiating effects of protein but not carbohydrate consumed in a between-meal beverage context. Physiology and Behavior, 2008, 93, 427-436.	1.0	116
15	Taste, palatability and the control of appetite. Proceedings of the Nutrition Society, 1998, 57, 609-615.	0.4	111
16	Effects of caffeine on performance and mood depend on the level of caffeine abstinence. Psychopharmacology, 2002, 164, 241-249.	1.5	108
17	Impulsivity is associated with the disinhibition but not restraint factor from the Three Factor Eating Questionnaire. Appetite, 2008, 50, 469-476.	1.8	104
18	Effects of nalmefene on feeding in humans. Psychopharmacology, 1990, 100, 426-432.	1.5	103

#	Article	IF	CITATIONS
19	Olfactory influences on appetite and satiety in humans. Physiology and Behavior, 2006, 89, 10-14.	1.0	103
20	Umami flavor enhances appetite but also increases satiety. American Journal of Clinical Nutrition, 2014, 100, 532-538.	2.2	97
21	Lower pleasantness of palatable foods in nalmefene-treated human volunteers. Appetite, 1991, 16, 249-259.	1.8	95
22	Alcohol and food intake. Current Opinion in Clinical Nutrition and Metabolic Care, 2003, 6, 639-644.	1.3	95
23	Differential hedonic, sensory and behavioral changes associated with flavor–nutrient and flavor–flavor learning. Physiology and Behavior, 2008, 93, 798-806.	1.0	92
24	Flavour–nutrient learning in humans: An elusive phenomenon?. Physiology and Behavior, 2012, 106, 345-355.	1.0	91
25	Rating changes over the course of meals: what do they tell us about motivation to eat?. Neuroscience and Biobehavioral Reviews, 2000, 24, 249-259.	2.9	90
26	Acquired flavor acceptance and intake facilitated by monosodium glutamate in humans. Physiology and Behavior, 2008, 93, 958-966.	1.0	89
27	Mood-induced eating. Interactive effects of restraint and tendency to overeat. Appetite, 2009, 52, 290-298.	1.8	88
28	Hedonic and sensory characteristics of odors conditioned by pairing with tastants in humans Journal of Experimental Psychology, 2006, 32, 215-228.	1.9	86
29	Satiety-relevant sensory qualities enhance the satiating effects of mixed carbohydrate-protein preloads. American Journal of Clinical Nutrition, 2011, 94, 1410-1417.	2.2	83
30	Effects of test-meal palatability on compensatory eating following disguised fat and carbohydrate preloads. International Journal of Obesity, 2001, 25, 1215-1224.	1.6	82
31	Effects of alcohol on food and energy intake in human subjects: evidence for passive and active over-consumption of energy. British Journal of Nutrition, 2004, 92, S31-S34.	1.2	82
32	Olfactory influences on appetite and satiety in humans. Physiology and Behavior, 2006, 87, 800-804.	1.0	80
33	Conditioned flavour preference negatively reinforced by caffeine in human volunteers. Psychopharmacology, 1998, 137, 401-409.	1.5	77
34	Effects of hunger state on flavour pleasantness conditioning at home: Flavour–nutrient learning vs. flavour–flavour learning. Appetite, 2007, 48, 20-28.	1.8	77
35	Adverse effects of consuming high fat–sugar diets on cognition: implications for understanding obesity. Proceedings of the Nutrition Society, 2017, 76, 455-465.	0.4	72
36	Effects of palatability and learned satiety on energy density influences on breakfast intake in humans. Physiology and Behavior, 2005, 86, 487-499.	1.0	68

#	Article	IF	CITATIONS
37	Subtle changes in the flavour and texture of a drink enhance expectations of satiety. Flavour, 2012, 1, .	2.3	68
38	Integration of Sweet Taste and Metabolism Determines Carbohydrate Reward. Current Biology, 2017, 27, 2476-2485.e6.	1.8	67
39	Hunger alters the expression of acquired hedonic but not sensory qualities of food-paired odors in humans Journal of Experimental Psychology, 2006, 32, 460-466.	1.9	63
40	Alcohol and the appetizer effect. Behavioural Pharmacology, 1999, 10, 151-161.	0.8	60
41	Acquired hedonic and sensory characteristics of odours: Influence of sweet liker and propylthiouracil taster status. Quarterly Journal of Experimental Psychology, 2009, 62, 1648-1664.	0.6	58
42	Relationships between functional and dysfunctional impulsivity, delay discounting and cognitive distortions. Personality and Individual Differences, 2007, 43, 1517-1528.	1.6	55
43	The actual, but not labelled, fat content of a soup preload alters short-term appetite in healthy men. Physiology and Behavior, 2001, 73, 533-540.	1.0	52
44	Effects of manipulated palatability on appetite depend on restraint and disinhibition scores from the Three-Factor Eating Questionnaire. International Journal of Obesity, 2004, 28, 144-151.	1.6	52
45	Effects of repeated consumption on sensory-enhanced satiety. British Journal of Nutrition, 2014, 111, 1137-1144.	1.2	51
46	Does modifying the thick texture and creamy flavour of a drink change portion size selection and intake?. Appetite, 2014, 73, 114-120.	1.8	51
47	Interactive effects of stress, dietary restraint, and disinhibition on appetite. Eating Behaviors, 2003, 4, 369-383.	1.1	50
48	Perceived thickness and creaminess modulates the short-term satiating effects of high-protein drinks. British Journal of Nutrition, 2013, 110, 578-586.	1.2	50
49	Expression of flavour preferences conditioned by caffeine is dependent on caffeine deprivation state. Psychopharmacology, 2000, 150, 208-215.	1.5	49
50	Quantifying Sweet Taste Liker Phenotypes: Time for Some Consistency in the Classification Criteria. Nutrients, 2019, 11, 129.	1.7	49
51	Hippocampal-dependent appetitive control is impaired by experimental exposure to a Western-style diet. Royal Society Open Science, 2020, 7, 191338.	1.1	48
52	Acquisition and extinction of flavour preferences conditioned by caffeine in humans. Appetite, 2000, 35, 131-141.	1.8	47
53	Does monosodium glutamate interact with macronutrient composition to influence subsequent appetite?. Physiology and Behavior, 2013, 116-117, 23-29.	1.0	46
54	Differences in ratings of intensity and pleasantness for the capsaicin burn between chili likers and non-likers; implications for liking development. Chemical Senses, 1993, 18, 471-482.	1.1	43

#	Article	IF	CITATIONS
55	Dissociation of the effects of preload volume and energy content on subjective appetite and food intake. Physiology and Behavior, 2002, 76, 57-64.	1.0	43
56	Flavour Liking and Preference Conditioned by Caffeine in Humans. Quarterly Journal of Experimental Psychology Section B: Comparative and Physiological Psychology, 2005, 58, 47-58.	2.8	42
57	A high-fat high-sugar diet predicts poorer hippocampal-related memory and a reduced ability to suppress wanting under satiety Journal of Experimental Psychology Animal Learning and Cognition, 2016, 42, 415-428.	0.3	42
58	Chemosensory Abilities in Consumers of a Western-Style Diet. Chemical Senses, 2016, 41, 505-513.	1.1	42
59	Caffeine reinforces flavour preference in caffeine-dependent, but not long-term withdrawn, caffeine consumers. Psychopharmacology, 2003, 166, 416-423.	1.5	41
60	Dose-dependent effects of beverage protein content upon short-term intake. Appetite, 2009, 52, 580-587.	1.8	41
61	Different subtypes of impulsivity differentiate uncontrolled eating and dietary restraint. Appetite, 2013, 69, 54-63.	1.8	41
62	The relationship between cognitive distortions, impulsivity, and sensation seeking in a non-clinical population sample. Personality and Individual Differences, 2006, 40, 1153-1163.	1.6	40
63	Short term effects of alcohol on appetite in humans. Effects of context and restrained eating. Appetite, 2010, 55, 565-573.	1.8	38
64	Emulsion oil droplet size significantly affects satiety: A pre-ingestive approach. Appetite, 2016, 96, 18-24.	1.8	38
65	Test-meal palatability alters the effects of intragastric fat but not carbohydrate preloads on intake and rated appetite in healthy volunteers. Physiology and Behavior, 2005, 84, 193-203.	1.0	37
66	Maltodextrin preloads reduce food intake without altering the appetiser effect. Physiology and Behavior, 1998, 64, 501-506.	1.0	36
67	Effect of exposure to a forbidden food on eating in restrained and unrestrained women. International Journal of Eating Disorders, 2004, 35, 59-68.	2.1	36
68	Can the satiating power of a high energy beverage be improved by manipulating sensory characteristics and label information?. Food Quality and Preference, 2013, 28, 271-278.	2.3	36
69	Fluid or Fuel? The Context of Consuming a Beverage Is Important for Satiety. PLoS ONE, 2014, 9, e100406.	1.1	36
70	Individual Differences in the Use of Pleasantness and Palatability Ratings. Appetite, 1999, 32, 383-394.	1.8	35
71	Reconsidering the classification of sweet taste liker phenotypes: A methodological review. Food Quality and Preference, 2019, 72, 56-76.	2.3	35
72	Failure to Reduce Short-term Appetite Following Alcohol is Independent of Beliefs about the Presence of Alcohol. Nutritional Neuroscience, 2002, 5, 131-139.	1.5	33

#	Article	IF	CITATIONS
73	Effects of energy density and portion size on development of acquired flavour liking and learned satiety. Appetite, 2009, 52, 469-478.	1.8	33
74	Cued to Act on Impulse: More Impulsive Choice and Risky Decision Making by Women Susceptible to Overeating after Exposure to Food Stimuli. PLoS ONE, 2015, 10, e0137626.	1.1	30
75	The impact of food and beverage characteristics on expectations of satiation, satiety and thirst. Food Quality and Preference, 2015, 44, 130-138.	2.3	30
76	Understanding Individual Differences in Acquired Flavour Liking in Humans. Chemosensory Perception, 2010, 3, 34-41.	0.7	29
77	Attentional bias for caffeine-related stimuli in high but not moderate or non-caffeine consumers. Psychopharmacology, 2005, 181, 477-485.	1.5	28
78	Monosodium glutamate delivered in a protein-rich soup improves subsequent energy compensation. Journal of Nutritional Science, 2014, 3, e15.	0.7	28
79	Does exposure enhance liking for the chilli burn?. Appetite, 1995, 24, 107-120.	1.8	27
80	Additive effects of flavour–caffeine and flavour–flavour pairings on liking for the smell and flavour of a novel drink. Physiology and Behavior, 2007, 92, 831-839.	1.0	27
81	Evidence that instrumental conditioning requires conscious awareness in humans. Cognition, 2021, 208, 104546.	1.1	27
82	Individual differences in impulsivity and their relationship to a Western-style diet. Personality and Individual Differences, 2016, 97, 178-185.	1.6	25
83	Opioid modulation of feeding and drinking in fowls. British Poultry Science, 1989, 30, 379-392.	0.8	24
84	Increasing Preload Volume with Water Reduces Rated Appetite But Not Food Intake in Healthy Men Even with Minimum Delay Between Preload and Test Meal. Nutritional Neuroscience, 2003, 6, 29-37.	1.5	24
85	How habitual caffeine consumption and dose influence flavour preference conditioning with caffeine. Physiology and Behavior, 2004, 82, 317-324.	1.0	23
86	Beyond expectations: the physiological basis of sensory enhancement of satiety. International Journal of Obesity, 2016, 40, 1693-1698.	1.6	23
87	Enhancing expected food intake behaviour, hedonics and sensory characteristics of oil-in-water emulsion systems through microstructural properties, oil droplet size and flavour. Food Quality and Preference, 2016, 47, 148-155.	2.3	23
88	No evidence for latent learning of liking for flavours conditioned by caffeine. Psychopharmacology, 2001, 157, 172-179.	1.5	22
89	Effect of caffeine-deprivation on liking for a non-caffeinated drink. Appetite, 2002, 39, 35-42.	1.8	21
90	Caffeine deprivation state modulates coffee consumption but not attentional bias for caffeine-related stimuli. Behavioural Pharmacology, 2005, 16, 559-571.	0.8	20

#	Article	IF	CITATIONS
91	Caffeine Deprivation State Modulates Expression of Acquired Liking for Caffeine-Paired Flavours. Quarterly Journal of Experimental Psychology, 2007, 60, 1356-1366.	0.6	20
92	Individual differences in satiety response to carbohydrate and fat. Predictions from the Three Factor Eating Questionnaire (TFEQ). Appetite, 2011, 56, 316-323.	1.8	20
93	That smells filling: Effects of pairings of odours with sweetness and thickness on odour perception and expected satiety. Food Quality and Preference, 2016, 54, 128-136.	2.3	19
94	The effect of implicit and explicit extrinsic cues on hedonic and sensory expectations in the context of beer. Food Quality and Preference, 2020, 81, 103855.	2.3	19
95	A taste of things to come: The effect of extrinsic and intrinsic cues on perceived properties of beer mediated by expectations. Food Quality and Preference, 2021, 94, 104326.	2.3	19
96	Effects of Sweet-Liking on Body Composition Depend on Age and Lifestyle: A Challenge to the Simple Sweet-Liking—Obesity Hypothesis. Nutrients, 2020, 12, 2702.	1.7	18
97	LeviSense: A platform for the multisensory integration in levitating food and insights into its effect on flavour perception. International Journal of Human Computer Studies, 2020, 139, 102428.	3.7	18
98	Exposure to Sweetened Solutions Enhances the Anorectic Effect of Naloxone But Not d-Fenfluramine. Physiology and Behavior, 1997, 62, 255-262.	1.0	17
99	Prior Exposure to Low or High Fat Milk Enhances Naloxone Anorexia in Rats. Appetite, 1993, 20, 125-134.	1.8	15
100	Does acute or habitual protein deprivation influence liking for monosodium glutamate?. Physiology and Behavior, 2017, 171, 79-86.	1.0	15
101	Understanding sweet-liking phenotypes and their implications for obesity: Narrative review and future directions. Physiology and Behavior, 2021, 235, 113398.	1.0	15
102	Acute hunger modifies responses on the Three Factor Eating Questionnaire hunger and disinhibition, but not restraint, scales. Appetite, 2017, 110, 1-5.	1.8	14
103	The Immediate and Delayed Effects of TV: Impacts of Gender and Processed-Food Intake History. Frontiers in Psychology, 2017, 8, 1616.	1.1	14
104	Changes in the pleasantness of caffeine-associated flavours consumed at home. Food Quality and Preference, 2005, 16, 659-666.	2.3	13
105	Acquired liking for sweet-paired odours is related to the disinhibition but not restraint factor from the Three Factor Eating Questionnaire. Physiology and Behavior, 2009, 96, 244-252.	1.0	13
106	Validation of an iPad visual analogue rating system for assessing appetite and satiety. Appetite, 2015, 84, 259-263.	1.8	12
107	Sensory and physical characteristics of foods that impact food intake without affecting acceptability: Systematic review and metaâ€analyses. Obesity Reviews, 2021, 22, e13234.	3.1	12
108	Individual differences in oral tactile sensitivity and gustatory fatty acid sensitivity and their relationship with fungiform papillae density, mouth behaviour and texture perception of a food model varying in fat. Food Quality and Preference, 2021, 90, 104116.	2.3	12

#	Article	IF	CITATIONS
109	Cued satiety: How consumer expectations modify responses to ingested nutrients. Nutrition Bulletin, 2015, 40, 100-103.	0.8	10
110	The reinforcing value of palatable snack foods and its relationship to subtypes of behavioural and self-report impulsivity. Eating Behaviors, 2016, 21, 18-23.	1.1	10
111	Smelling the goodness: Sniffing as a behavioral measure of learned odor hedonics Journal of Experimental Psychology Animal Learning and Cognition, 2016, 42, 391-400.	0.3	10
112	Sensoryâ€enhanced beverages: Effects on satiety following repeated consumption at home. Nutrition Bulletin, 2015, 40, 187-198.	0.8	9
113	The drink remains the same: Implicit positive associations in high but not moderate or non-caffeine users Psychology of Addictive Behaviors, 2010, 24, 274-281.	1.4	8
114	Ingested but not perceived: Response to satiety cues disrupted by perceptual load. Appetite, 2020, 155, 104813.	1.8	8
115	The Role of Palatability in Control of Human Appetite. , 2007, , 247-269.		7
116	Additive effects of sensory-enhanced satiety and memory for recent eating on appetite. Appetite, 2017, 117, 335-341.	1.8	7
117	Knowing too much: Knowledge of energy content prevents liking change through flavour-nutrient associations. Quarterly Journal of Experimental Psychology, 2018, 71, 1939-1948.	0.6	7
118	Measuring Appetite and Food Intake. , 2018, , 119-149.		7
119	Re-evaluating how sweet-liking and PROP-tasting are related Physiology and Behavior, 2022, 246, 113702.	1.0	7
120	Intravenous hypertonic saline injections and drinking in domestic fowls. Physiology and Behavior, 1988, 42, 307-312.	1.0	5
121	Psychoactive drugs of use and abuse: wobble, rave, inhale or crave? Symposium organised by the Psychobiology Section, at the British Psychological Society Annual Conference, University of Warwick, UK; 2nd April 1995. Journal of Psychopharmacology, 1995, 9, 390-391.	2.0	5
122	Whether or not to eat: A controlled laboratory study of discriminative cueing effects on food intake in humans. Physiology and Behavior, 2015, 152, 347-353.	1.0	5
123	Appetite and Food Intake. , 2008, , 61-80.		5
124	Development of Human Learned Flavor Likes and Dislikes. , 2010, , 161-178.		3
125	Expectations About Satiety and Thirst Are Modified by Acute Motivational State. Frontiers in Psychology, 2018, 9, 2559.	1.1	3
126	The Mouthâ€Gutâ€Brain model: An interdisciplinary approach to facilitate reformulation of reduced fat products. Nutrition Bulletin, 2019, 44, 241-248.	0.8	3

#	Article	IF	CITATIONS
127	A high perceptual load task reduces thoughts about chocolate, even while hungry. Appetite, 2020, 151, 104694.	1.8	3
128	Female sweet-likers have enhanced cross-modal interoceptive abilities. Appetite, 2021, 165, 105290.	1.8	3
129	Eating Like an Astronaut: How Children Are Willing to Eat. , 2020, , .		3
130	Capsaicin or Feeding With Red Peppers During Gestation Changes the Thermonociceptive Response of Rat Offspring. Physiology and Behavior, 1996, 60, 439-446.	1.0	3
131	Satiety. , 2020, , 293-313.		3
132	Preloads of water, but not isotonic saline, reduce drinking in domestic fowls. Physiology and Behavior, 1988, 43, 423-428.	1.0	2
133	Role of the upper gastrointestinal tract in regulation of human feeding. Nutrition, 2001, 17, 264-266.	1.1	2
134	Assimilation of healthy and indulgent impressions from labelling influences fullness but not intake or sensory experience. Flavour, 2015, 4, .	2.3	2
135	Testing a load theory framework for food-related cognition Journal of Experimental Psychology: General, 2020, 149, 2406-2421.	1.5	2
136	Caffeine, Mood, and Performance. , 2006, , 283-309.		2
137	How sensory and hedonic expectations shape perceived properties of regular and non-alcoholic beer. Food Quality and Preference, 2022, 99, 104562.	2.3	2
138	Altered spontaneous and osmotically induced drinking for fowls with permanent access to dilute quinine. Physiology and Behavior, 1989, 46, 917-922.	1.0	1
139	Hedonic contrast and the short-term stimulation of appetite. Appetite, 2020, 155, 104849.	1.8	1
140	Visual cues associated with sweet taste increase short-term eating and grab attention in healthy volunteers. Physiology and Behavior, 2021, 241, 113600.	1.0	1
141	How habitual caffeine consumption and dose influence flavour preference conditioning with caffeine. Physiology and Behavior, 2004, 82, 317-317.	1.0	0
142	Psychobiological mechanisms in food choice. , 2007, , 81-107.		0
143	Satiety. , 2020, , 1-21.		Ο