

# Martin R Yeomans

## List of Publications by Year in descending order

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143  
papers

7,069  
citations

41258

49  
h-index

64668

79  
g-index

153  
all docs

153  
docs citations

153  
times ranked

5303  
citing authors

#	ARTICLE	IF	CITATIONS
1	Re-evaluating how sweet-liking and PROP-tasting are related.. Physiology and Behavior, 2022, 246, 113702.	1.0	7
2	How sensory and hedonic expectations shape perceived properties of regular and non-alcoholic beer. Food Quality and Preference, 2022, 99, 104562.	2.3	2
3	Sensory and physical characteristics of foods that impact food intake without affecting acceptability: Systematic review and meta-analysis. Obesity Reviews, 2021, 22, e13234.	3.1	12
4	Evidence that instrumental conditioning requires conscious awareness in humans. Cognition, 2021, 208, 104546.	1.1	27
5	Understanding sweet-liking phenotypes and their implications for obesity: Narrative review and future directions. Physiology and Behavior, 2021, 235, 113398.	1.0	15
6	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
7	Female sweet-likers have enhanced cross-modal interoceptive abilities. Appetite, 2021, 165, 105290.	1.8	3
8	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
9	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
10	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
11	Hedonic contrast and the short-term stimulation of appetite. Appetite, 2020, 155, 104849.	1.8	1
12	Ingested but not perceived: Response to satiety cues disrupted by perceptual load. Appetite, 2020, 155, 104813.	1.8	8
13	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
14	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
15	Hippocampal-dependent appetitive control is impaired by experimental exposure to a Western-style diet. Royal Society Open Science, 2020, 7, 191338.	1.1	48
16	A high perceptual load task reduces thoughts about chocolate, even while hungry. Appetite, 2020, 151, 104694.	1.8	3
17	Testing a load theory framework for food-related cognition.. Journal of Experimental Psychology: General, 2020, 149, 2406-2421.	1.5	2
18	Eating Like an Astronaut: How Children Are Willing to Eat. , 2020, , .		3

#	ARTICLE	IF	CITATIONS
19	Satiety. , 2020, , 1-21.		0
20	Satiety. , 2020, , 293-313.		3
21	The Mouthâ€Cutâ€Brain model: An interdisciplinary approach to facilitate reformulation of reduced fat products. Nutrition Bulletin, 2019, 44, 241-248.	0.8	3
22	Quantifying Sweet Taste Liker Phenotypes: Time for Some Consistency in the Classification Criteria. Nutrients, 2019, 11, 129.	1.7	49
23	Reconsidering the classification of sweet taste liker phenotypes: A methodological review. Food Quality and Preference, 2019, 72, 56-76.	2.3	35
24	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
25	Expectations About Satiety and Thirst Are Modified by Acute Motivational State. Frontiers in Psychology, 2018, 9, 2559.	1.1	3
26	Measuring Appetite and Food Intake. , 2018, , 119-149.		7
27	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
28	Does acute or habitual protein deprivation influence liking for monosodium glutamate?. Physiology and Behavior, 2017, 171, 79-86.	1.0	15
29	Adverse effects of consuming high fatâ€sugar diets on cognition: implications for understanding obesity. Proceedings of the Nutrition Society, 2017, 76, 455-465.	0.4	72
30	Additive effects of sensory-enhanced satiety and memory for recent eating on appetite. Appetite, 2017, 117, 335-341.	1.8	7
31	Integration of Sweet Taste and Metabolism Determines Carbohydrate Reward. Current Biology, 2017, 27, 2476-2485.e6.	1.8	67
32	The Immediate and Delayed Effects of TV: Impacts of Gender and Processed-Food Intake History. Frontiers in Psychology, 2017, 8, 1616.	1.1	14
33	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
34	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
35	Chemosensory Abilities in Consumers of a Western-Style Diet. Chemical Senses, 2016, 41, 505-513.	1.1	42
36	Individual differences in impulsivity and their relationship to a Western-style diet. Personality and Individual Differences, 2016, 97, 178-185.	1.6	25

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37	That smells filling: Effects of pairings of odours with sweetness and thickness on odour perception and expected satiety. <i>Food Quality and Preference</i> , 2016, 54, 128-136.	2.3	19
38	Smelling the goodness: Sniffing as a behavioral measure of learned odor hedonics.. <i>Journal of Experimental Psychology Animal Learning and Cognition</i> , 2016, 42, 391-400.	0.3	10
39	Beyond expectations: the physiological basis of sensory enhancement of satiety. <i>International Journal of Obesity</i> , 2016, 40, 1693-1698.	1.6	23
40	Enhancing expected food intake behaviour, hedonics and sensory characteristics of oil-in-water emulsion systems through microstructural properties, oil droplet size and flavour. <i>Food Quality and Preference</i> , 2016, 47, 148-155.	2.3	23
41	Emulsion oil droplet size significantly affects satiety: A pre-ingestive approach. <i>Appetite</i> , 2016, 96, 18-24.	1.8	38
42	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. <i>International Journal of Obesity</i> , 2016, 40, 381-394.	1.6	273
43	Sensory-enhanced beverages: Effects on satiety following repeated consumption at home. <i>Nutrition Bulletin</i> , 2015, 40, 187-198.	0.8	9
44	Assimilation of healthy and indulgent impressions from labelling influences fullness but not intake or sensory experience. <i>Flavour</i> , 2015, 4, .	2.3	2
45	Cued satiety: How consumer expectations modify responses to ingested nutrients. <i>Nutrition Bulletin</i> , 2015, 40, 100-103.	0.8	10
46	Cued to Act on Impulse: More Impulsive Choice and Risky Decision Making by Women Susceptible to Overeating after Exposure to Food Stimuli. <i>PLoS ONE</i> , 2015, 10, e0137626.	1.1	30
47	Optimising foods for satiety. <i>Trends in Food Science and Technology</i> , 2015, 41, 149-160.	7.8	161
48	The impact of food and beverage characteristics on expectations of satiation, satiety and thirst. <i>Food Quality and Preference</i> , 2015, 44, 130-138.	2.3	30
49	Whether or not to eat: A controlled laboratory study of discriminative cueing effects on food intake in humans. <i>Physiology and Behavior</i> , 2015, 152, 347-353.	1.0	5
50	Validation of an iPad visual analogue rating system for assessing appetite and satiety. <i>Appetite</i> , 2015, 84, 259-263.	1.8	12
51	Fluid or Fuel? The Context of Consuming a Beverage Is Important for Satiety. <i>PLoS ONE</i> , 2014, 9, e100406.	1.1	36
52	Monosodium glutamate delivered in a protein-rich soup improves subsequent energy compensation. <i>Journal of Nutritional Science</i> , 2014, 3, e15.	0.7	28
53	Effects of repeated consumption on sensory-enhanced satiety. <i>British Journal of Nutrition</i> , 2014, 111, 1137-1144.	1.2	51
54	Umami flavor enhances appetite but also increases satiety. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 532-538.	2.2	97

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55	Does modifying the thick texture and creamy flavour of a drink change portion size selection and intake?. <i>Appetite</i> , 2014, 73, 114-120.	1.8	51
56	Does monosodium glutamate interact with macronutrient composition to influence subsequent appetite?. <i>Physiology and Behavior</i> , 2013, 116-117, 23-29.	1.0	46
57	Can the satiating power of a high energy beverage be improved by manipulating sensory characteristics and label information?. <i>Food Quality and Preference</i> , 2013, 28, 271-278.	2.3	36
58	Different subtypes of impulsivity differentiate uncontrolled eating and dietary restraint. <i>Appetite</i> , 2013, 69, 54-63.	1.8	41
59	Perceived thickness and creaminess modulates the short-term satiating effects of high-protein drinks. <i>British Journal of Nutrition</i> , 2013, 110, 578-586.	1.2	50
60	Subtle changes in the flavour and texture of a drink enhance expectations of satiety. <i>Flavour</i> , 2012, 1, .	2.3	68
61	Flavourâ€™nutrient learning in humans: An elusive phenomenon?. <i>Physiology and Behavior</i> , 2012, 106, 345-355.	1.0	91
62	Individual differences in satiety response to carbohydrate and fat. Predictions from the Three Factor Eating Questionnaire (TFEQ). <i>Appetite</i> , 2011, 56, 316-323.	1.8	20
63	Eating for Pleasure or Profit. <i>Psychological Science</i> , 2011, 22, 190-196.	1.8	143
64	Satiety-relevant sensory qualities enhance the satiating effects of mixed carbohydrate-protein preloads. <i>American Journal of Clinical Nutrition</i> , 2011, 94, 1410-1417.	2.2	83
65	The drink remains the same: Implicit positive associations in high but not moderate or non-caffeine users.. <i>Psychology of Addictive Behaviors</i> , 2010, 24, 274-281.	1.4	8
66	Understanding Individual Differences in Acquired Flavour Liking in Humans. <i>Chemosensory Perception</i> , 2010, 3, 34-41.	0.7	29
67	Alcohol, appetite and energy balance: Is alcohol intake a risk factor for obesity?. <i>Physiology and Behavior</i> , 2010, 100, 82-89.	1.0	217
68	Development of Human Learned Flavor Likes and Dislikes. , 2010, , 161-178.		3
69	Short term effects of alcohol on appetite in humans. Effects of context and restrained eating. <i>Appetite</i> , 2010, 55, 565-573.	1.8	38
70	Acquired hedonic and sensory characteristics of odours: Influence of sweet liker and propylthiouracil taster status. <i>Quarterly Journal of Experimental Psychology</i> , 2009, 62, 1648-1664.	0.6	58
71	Acquired liking for sweet-paired odours is related to the disinhibition but not restraint factor from the Three Factor Eating Questionnaire. <i>Physiology and Behavior</i> , 2009, 96, 244-252.	1.0	13
72	Mood-induced eating. Interactive effects of restraint and tendency to overeat. <i>Appetite</i> , 2009, 52, 290-298.	1.8	88

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73	Effects of energy density and portion size on development of acquired flavour liking and learned satiety. <i>Appetite</i> , 2009, 52, 469-478.	1.8	33
74	Dose-dependent effects of beverage protein content upon short-term intake. <i>Appetite</i> , 2009, 52, 580-587.	1.8	41
75	Impulsivity is associated with the disinhibition but not restraint factor from the Three Factor Eating Questionnaire. <i>Appetite</i> , 2008, 50, 469-476.	1.8	104
76	Satiating effects of protein but not carbohydrate consumed in a between-meal beverage context. <i>Physiology and Behavior</i> , 2008, 93, 427-436.	1.0	116
77	Differential hedonic, sensory and behavioral changes associated with flavorâ€“nutrient and flavorâ€“flavor learning. <i>Physiology and Behavior</i> , 2008, 93, 798-806.	1.0	92
78	Acquired flavor acceptance and intake facilitated by monosodium glutamate in humans. <i>Physiology and Behavior</i> , 2008, 93, 958-966.	1.0	89
79	The role of expectancy in sensory and hedonic evaluation: The case of smoked salmon ice-cream. <i>Food Quality and Preference</i> , 2008, 19, 565-573.	2.3	267
80	<i>Appetite and Food Intake.</i> , 2008, , 61-80.		5
81	<i>The Role of Palatability in Control of Human Appetite.</i> , 2007, , 247-269.		7
82	Caffeine Deprivation State Modulates Expression of Acquired Liking for Caffeine-Paired Flavours. <i>Quarterly Journal of Experimental Psychology</i> , 2007, 60, 1356-1366.	0.6	20
83	<i>Psychobiological mechanisms in food choice.</i> , 2007, , 81-107.		0
84	Human hedonic responses to sweetness: Role of taste genetics and anatomy. <i>Physiology and Behavior</i> , 2007, 91, 264-273.	1.0	134
85	Additive effects of flavourâ€“caffeine and flavourâ€“flavour pairings on liking for the smell and flavour of a novel drink. <i>Physiology and Behavior</i> , 2007, 92, 831-839.	1.0	27
86	Effects of hunger state on flavour pleasantness conditioning at home: Flavourâ€“nutrient learning vs. flavourâ€“flavour learning. <i>Appetite</i> , 2007, 48, 20-28.	1.8	77
87	Relationships between functional and dysfunctional impulsivity, delay discounting and cognitive distortions. <i>Personality and Individual Differences</i> , 2007, 43, 1517-1528.	1.6	55
88	Olfactory influences on appetite and satiety in humans. <i>Physiology and Behavior</i> , 2006, 87, 800-804.	1.0	80
89	Olfactory influences on appetite and satiety in humans. <i>Physiology and Behavior</i> , 2006, 89, 10-14.	1.0	103
90	Hedonic and sensory characteristics of odors conditioned by pairing with tastants in humans.. <i>Journal of Experimental Psychology</i> , 2006, 32, 215-228.	1.9	86

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91	Hunger alters the expression of acquired hedonic but not sensory qualities of food-paired odors in humans.. <i>Journal of Experimental Psychology</i> , 2006, 32, 460-466.	1.9	63
92	The relationship between cognitive distortions, impulsivity, and sensation seeking in a non-clinical population sample. <i>Personality and Individual Differences</i> , 2006, 40, 1153-1163.	1.6	40
93	Caffeine, Mood, and Performance. , 2006, , 283-309.		2
94	Caffeine deprivation state modulates coffee consumption but not attentional bias for caffeine-related stimuli. <i>Behavioural Pharmacology</i> , 2005, 16, 559-571.	0.8	20
95	Attentional bias for caffeine-related stimuli in high but not moderate or non-caffeine consumers. <i>Psychopharmacology</i> , 2005, 181, 477-485.	1.5	28
96	Flavour Liking and Preference Conditioned by Caffeine in Humans. <i>Quarterly Journal of Experimental Psychology Section B: Comparative and Physiological Psychology</i> , 2005, 58, 47-58.	2.8	42
97	Changes in the pleasantness of caffeine-associated flavours consumed at home. <i>Food Quality and Preference</i> , 2005, 16, 659-666.	2.3	13
98	Test-meal palatability alters the effects of intragastric fat but not carbohydrate preloads on intake and rated appetite in healthy volunteers. <i>Physiology and Behavior</i> , 2005, 84, 193-203.	1.0	37
99	Effects of palatability and learned satiety on energy density influences on breakfast intake in humans. <i>Physiology and Behavior</i> , 2005, 86, 487-499.	1.0	68
100	Palatability: response to nutritional need or need-free stimulation of appetite?. <i>British Journal of Nutrition</i> , 2004, 92, S3-S14.	1.2	226
101	Effects of manipulated palatability on appetite depend on restraint and disinhibition scores from the Three-Factor Eating Questionnaire. <i>International Journal of Obesity</i> , 2004, 28, 144-151.	1.6	52
102	Effect of exposure to a forbidden food on eating in restrained and unrestrained women. <i>International Journal of Eating Disorders</i> , 2004, 35, 59-68.	2.1	36
103	How habitual caffeine consumption and dose influence flavour preference conditioning with caffeine. <i>Physiology and Behavior</i> , 2004, 82, 317-317.	1.0	0
104	How habitual caffeine consumption and dose influence flavour preference conditioning with caffeine. <i>Physiology and Behavior</i> , 2004, 82, 317-324.	1.0	23
105	Peripheral and central signals in the control of eating in normal, obese and binge-eating human subjects. <i>British Journal of Nutrition</i> , 2004, 92, S47-S57.	1.2	116
106	Effects of alcohol on food and energy intake in human subjects: evidence for passive and active over-consumption of energy. <i>British Journal of Nutrition</i> , 2004, 92, S31-S34.	1.2	82
107	Caffeine reinforces flavour preference in caffeine-dependent, but not long-term withdrawn, caffeine consumers. <i>Psychopharmacology</i> , 2003, 166, 416-423.	1.5	41
108	Interactive effects of stress, dietary restraint, and disinhibition on appetite. <i>Eating Behaviors</i> , 2003, 4, 369-383.	1.1	50

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109	Increasing Preload Volume with Water Reduces Rated Appetite But Not Food Intake in Healthy Men Even with Minimum Delay Between Preload and Test Meal. <i>Nutritional Neuroscience</i> , 2003, 6, 29-37.	1.5	24
110	Alcohol and food intake. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2003, 6, 639-644.	1.3	95
111	Failure to Reduce Short-term Appetite Following Alcohol is Independent of Beliefs about the Presence of Alcohol. <i>Nutritional Neuroscience</i> , 2002, 5, 131-139.	1.5	33
112	Effect of caffeine-deprivation on liking for a non-caffeinated drink. <i>Appetite</i> , 2002, 39, 35-42.	1.8	21
113	Dissociation of the effects of preload volume and energy content on subjective appetite and food intake. <i>Physiology and Behavior</i> , 2002, 76, 57-64.	1.0	43
114	Effects of caffeine on performance and mood depend on the level of caffeine abstinence. <i>Psychopharmacology</i> , 2002, 164, 241-249.	1.5	108
115	Opioid peptides and the control of human ingestive behaviour. <i>Neuroscience and Biobehavioral Reviews</i> , 2002, 26, 713-728.	2.9	287
116	The actual, but not labelled, fat content of a soup preload alters short-term appetite in healthy men. <i>Physiology and Behavior</i> , 2001, 73, 533-540.	1.0	52
117	No evidence for latent learning of liking for flavours conditioned by caffeine. <i>Psychopharmacology</i> , 2001, 157, 172-179.	1.5	22
118	Effects of test-meal palatability on compensatory eating following disguised fat and carbohydrate preloads. <i>International Journal of Obesity</i> , 2001, 25, 1215-1224.	1.6	82
119	Role of the upper gastrointestinal tract in regulation of human feeding. <i>Nutrition</i> , 2001, 17, 264-266.	1.1	2
120	Rating changes over the course of meals: what do they tell us about motivation to eat?. <i>Neuroscience and Biobehavioral Reviews</i> , 2000, 24, 249-259.	2.9	90
121	Expression of flavour preferences conditioned by caffeine is dependent on caffeine deprivation state. <i>Psychopharmacology</i> , 2000, 150, 208-215.	1.5	49
122	Acquisition and extinction of flavour preferences conditioned by caffeine in humans. <i>Appetite</i> , 2000, 35, 131-141.	1.8	47
123	Individual Differences in the Use of Pleasantness and Palatability Ratings. <i>Appetite</i> , 1999, 32, 383-394.	1.8	35
124	Alcohol and the appetizer effect. <i>Behavioural Pharmacology</i> , 1999, 10, 151-161.	0.8	60
125	Conditioned flavour preference negatively reinforced by caffeine in human volunteers. <i>Psychopharmacology</i> , 1998, 137, 401-409.	1.5	77
126	Maltodextrin preloads reduce food intake without altering the appetiser effect. <i>Physiology and Behavior</i> , 1998, 64, 501-506.	1.0	36



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127	Taste, palatability and the control of appetite. Proceedings of the Nutrition Society, 1998, 57, 609-615.	0.4	111
128	Independent Effects of Palatability and Within-meal Pauses on Intake and Appetite Ratings in Human Volunteers. Appetite, 1997, 29, 61-76.	1.8	126
129	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
130	Exposure to Sweetened Solutions Enhances the Anorectic Effect of Naloxone But Not d-Fenfluramine. Physiology and Behavior, 1997, 62, 255-262.	1.0	17
131	Palatability and the Micro-structure of Feeding in Humans: the Appetizer Effect. Appetite, 1996, 27, 119-133.	1.8	214
132	Selective effects of naltrexone on food pleasantness and intake. Physiology and Behavior, 1996, 60, 439-446.	1.0	123
133	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
134	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
135	Does exposure enhance liking for the chilli burn?. Appetite, 1995, 24, 107-120.	1.8	27
136	Prior Exposure to Low or High Fat Milk Enhances Naloxone Anorexia in Rats. Appetite, 1993, 20, 125-134.	1.8	15
137	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
138	Lower pleasantness of palatable foods in nalmefene-treated human volunteers. Appetite, 1991, 16, 249-259.	1.8	95
139	Effects of nalmefene on feeding in humans. Psychopharmacology, 1990, 100, 426-432.	1.5	103
140	Opioid modulation of feeding and drinking in fowls. British Poultry Science, 1989, 30, 379-392.	0.8	24
141	Altered spontaneous and osmotically induced drinking for fowls with permanent access to dilute quinine. Physiology and Behavior, 1989, 46, 917-922.	1.0	1
142	Preloads of water, but not isotonic saline, reduce drinking in domestic fowls. Physiology and Behavior, 1988, 43, 423-428.	1.0	2
143	Intravenous hypertonic saline injections and drinking in domestic fowls. Physiology and Behavior, 1988, 42, 307-312.	1.0	5