

David J Mela

List of Publications by Year in descending order

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Version: 2024-02-01

100
papers

5,517
citations

94269

37
h-index

82410

72
g-index

103
all docs

103
docs citations

103
times ranked

5456
citing authors

#	ARTICLE	IF	CITATIONS
1	Appetite control: methodological aspects of the evaluation of foods. <i>Obesity Reviews</i> , 2010, 11, 251-270.	3.1	753
2	Ileal brake: A sensible food target for appetite control. A review. <i>Physiology and Behavior</i> , 2008, 95, 271-281.	1.0	358
3	Eating for pleasure or just wanting to eat? Reconsidering sensory hedonic responses as a driver of obesity. <i>Appetite</i> , 2006, 47, 10-17.	1.8	279
4	In Vivo Imaging of Intra-gastric Gelation and Its Effect on Satiety in Humans. <i>Journal of Nutrition</i> , 2004, 134, 2293-2300.	1.3	233
5	Differences in health and taste attitudes and reported behaviour among Finnish, Dutch and British consumers: a cross-national validation of the Health and Taste Attitude Scales (HTAS). <i>Appetite</i> , 2001, 37, 33-45.	1.8	187
6	Determinants of Food Choice: Relationships with Obesity and Weight Control. <i>Obesity</i> , 2001, 9, 249S-255S.	4.0	182
7	The Influences of Attitudes, Beliefs and Label Information on Perceptions of Reduced-fat Spread. <i>Appetite</i> , 1994, 22, 25-37.	1.8	150
8	Sensory assessment of fat content in fluid dairy products. <i>Appetite</i> , 1988, 10, 37-44.	1.8	148
9	Effects of Catechin Enriched Green Tea on Body Composition. <i>Obesity</i> , 2010, 18, 773-779.	1.5	146
10	Food choice and intake: the human factor. <i>Proceedings of the Nutrition Society</i> , 1999, 58, 513-521.	0.4	140
11	Diacylglycerols affect substrate oxidation and appetite in humans. <i>American Journal of Clinical Nutrition</i> , 2003, 77, 1133-1139.	2.2	125
12	Take Five, a nutrition education intervention to increase fruit and vegetable intakes: impact on attitudes towards dietary change. <i>British Journal of Nutrition</i> , 1998, 80, 133-140.	1.2	124
13	Metabolically active functional food ingredients for weight control. <i>Obesity Reviews</i> , 2006, 7, 59-78.	3.1	105
14	UK consumer attitudes, beliefs and barriers to increasing fruit and vegetable consumption. <i>Public Health Nutrition</i> , 1998, 1, 61-68.	1.1	104
15	Why do we like what we like?. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 10-16.	1.7	96
16	Determination of energy density of freely selected diets: methodological issues and implications. <i>International Journal of Obesity</i> , 2000, 24, 49-54.	1.6	94
17	A systematic review of the influence of rice characteristics and processing methods on postprandial glycaemic and insulinaemic responses. <i>British Journal of Nutrition</i> , 2015, 114, 1035-1045.	1.2	94
18	Barriers to the Adoption of Reduced-Fat Diets in a UK Population. <i>Journal of the American Dietetic Association</i> , 1995, 95, 316-322.	1.3	88

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19	Take Five, a nutrition education intervention to increase fruit and vegetable intakes: impact on consumer choice and nutrient intakes. <i>British Journal of Nutrition</i> , 1998, 80, 123-131.	1.2	88
20	Relationships of Consumer Characteristics and Food Deprivation to Food Purchasing Behavior. <i>Physiology and Behavior</i> , 1996, 60, 1331-1335.	1.0	85
21	Short- and long-term effects of changes in pleasantness on food intake. <i>Appetite</i> , 2000, 34, 253-260.	1.8	75
22	Sensory Assessment of Fat Content: Effect of Emulsion and Subject Characteristics. <i>Appetite</i> , 1994, 22, 67-81.	1.8	70
23	Relationships between and among selected measures of sweet-taste preference and dietary intake. <i>Chemical Senses</i> , 1986, 11, 523-539.	1.1	69
24	Perspective: Total, Added, or Free? What Kind of Sugars Should We Be Talking About?. <i>Advances in Nutrition</i> , 2018, 9, 63-69.	2.9	67
25	Paradoxical effect of a nutrition labelling scheme in a student cafeteria. <i>Nutrition Research</i> , 1995, 15, 1251-1261.	1.3	61
26	Gender-Dependent Associations of Metabolite Profiles and Body Fat Distribution in a Healthy Population with Central Obesity: Towards Metabolomics Diagnostics. <i>OMICS A Journal of Integrative Biology</i> , 2012, 16, 652-667.	1.0	61
27	A review of the characteristics of dietary fibers relevant to appetite and energy intake outcomes in human intervention trials. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 747-754.	2.2	58
28	Metabolic response to green tea extract during rest and moderate-intensity exercise. <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 325-334.	1.9	55
29	Bitter taste intensity: the effect of tastant and thiourea taster status. <i>Chemical Senses</i> , 1989, 14, 131-135.	1.1	51
30	Dose-Dependent Suppression of Hunger by a Specific Alginate in a Low-Viscosity Drink Formulation. <i>Obesity</i> , 2011, 19, 1171-1176.	1.5	49
31	Honest but Invalid What Subjects Say about Recording their Food Intake. <i>Journal of the American Dietetic Association</i> , 1997, 97, 791-793.	1.3	48
32	Effect of moderate intakes of different tea catechins and caffeine on acute measures of energy metabolism under sedentary conditions. <i>British Journal of Nutrition</i> , 2009, 102, 1187-1194.	1.2	48
33	Effects of 15-d repeated consumption of Hoodia gordonii purified extract on safety, ad libitum energy intake, and body weight in healthy, overweight women: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2011, 94, 1171-1181.	2.2	48
34	The relationship between appetite scores and subsequent energy intake: An analysis based on 23 randomized controlled studies. <i>Appetite</i> , 2014, 83, 153-159.	1.8	44
35	Nutritional Implications of Reduced-Fat Food Use by Free-Living Consumers. <i>Appetite</i> , 1995, 25, 241-252.	1.8	43
36	Effects of learned flavour cues on short-term regulation of food intake in a realistic setting. <i>Physiology and Behavior</i> , 2002, 75, 83-90.	1.0	42

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37	Sensory and Hedonic Judgments of Common Foods by Lean Consumers and Consumers with Obesity. <i>Obesity</i> , 1998, 6, 438-447.	4.0	40
38	Acute effects of mustard, horseradish, black pepper and ginger on energy expenditure, appetite, and libitumenergy intake and energy balance in human subjects. <i>British Journal of Nutrition</i> , 2013, 109, 556-563.	1.2	36
39	SENSORY ASSESSMENT OF OILINESS IN A LOW MOISTURE FOOD. <i>Journal of Sensory Studies</i> , 1987, 2, 273-281.	0.8	33
40	Understanding fat preference and consumption: applications of behavioural sciences to a nutritional problem. <i>Proceedings of the Nutrition Society</i> , 1995, 54, 453-464.	0.4	33
41	Eating behaviour, food preferences and dietary intake in relation to obesity and body-weight status. <i>Proceedings of the Nutrition Society</i> , 1996, 55, 803-816.	0.4	32
42	No efficacy of processed Fabules (Olibra) in suppressing appetite or food intake. <i>European Journal of Clinical Nutrition</i> , 2011, 65, 81-86.	1.3	32
43	Perceptions of Starchy Food Dishes: Application of the Repertory Grid Method. <i>Appetite</i> , 1997, 28, 255-265.	1.8	31
44	A STUDY OF TEXTURE-FLAVOR INTERACTIONS USING FREE-CHOICE PROFILING. <i>Journal of Sensory Studies</i> , 1993, 8, 177-188.	0.8	30
45	Size and shape of the associations of glucose, HbA1c, insulin and HOMA-IR with incident type 2 diabetes: the Hoorn Study. <i>Diabetologia</i> , 2018, 61, 93-100.	2.9	30
46	No effect of extended home use on liking for sensory characteristics of reduced-fat foods. <i>Appetite</i> , 1993, 21, 117-129.	1.8	29
47	Acute Effects of Green Tea Extract Intake on Exogenous and Endogenous Metabolites in Human Plasma. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1198-1208.	2.4	29
48	Gustatory perception of isohumulones: influence of sex and thiourea taster status. <i>Chemical Senses</i> , 1990, 15, 485-490.	1.1	28
49	Consumer perceptions of dietary changes for reducing fat intake. <i>Nutrition Research</i> , 1995, 15, 1755-1766.	1.3	28
50	Effect of emulsifier type on sensory properties of oil-in-water emulsions. , 1998, 76, 469-476.		28
51	Consumer understanding, interpretation and perceived levels of personal responsibility in relation to satiety-related claims. <i>Appetite</i> , 2012, 59, 912-920.	1.8	26
52	UK consumer perceptions of starchy foods. <i>British Journal of Nutrition</i> , 2000, 83, 277-285.	1.2	25
53	Effect of carbohydrate digestibility on appetite and its relationship to postprandial blood glucose and insulin levels. <i>European Journal of Clinical Nutrition</i> , 2011, 65, 47-54.	1.3	24
54	No effect of oral or sample temperature on sensory assessment of fat content. <i>Physiology and Behavior</i> , 1994, 56, 655-658.	1.0	22

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55	The effect of protease inhibitors derived from potato formulated in a minidrink on appetite, food intake and plasma cholecystokinin levels in humans. <i>International Journal of Obesity</i> , 2011, 35, 244-250.	1.6	22
56	Metabolic Response to Decaffeinated Green Tea Extract during Rest and Moderate-Intensity Exercise. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9936-9943.	2.4	22
57	Efficacy of fibre additions to flatbread flour mixes for reducing post-meal glucose and insulin responses in healthy Indian subjects. <i>British Journal of Nutrition</i> , 2017, 117, 386-394.	1.2	22
58	No Effect of 1 or 7 d of Green Tea Extract Ingestion on Fat Oxidation during Exercise. <i>Medicine and Science in Sports and Exercise</i> , 2013, 45, 883-891.	0.2	21
59	Acute glycemic and insulinemic effects of low-energy sweeteners: a systematic review and meta-analysis of randomized controlled trials. <i>American Journal of Clinical Nutrition</i> , 2020, 112, 1002-1014.	2.2	20
60	Perspective: Standards for Research and Reporting on Low-Energy (‘‘Artificial’’) Sweeteners. <i>Advances in Nutrition</i> , 2020, 11, 484-491.	2.9	20
61	Recommendations for characterization and reporting of dietary fibers in nutrition research. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 437-444.	2.2	19
62	Relationships between ingestion and gustatory perception of caffeine. <i>Pharmacology Biochemistry and Behavior</i> , 1992, 43, 513-521.	1.3	18
63	Efficacy of different fibres and flour mixes in South-Asian flatbreads for reducing post-prandial glucose responses in healthy adults. <i>European Journal of Nutrition</i> , 2017, 56, 2049-2060.	1.8	17
64	Variable Duration of Decaffeinated Green Tea Extract Ingestion on Exercise Metabolism. <i>Medicine and Science in Sports and Exercise</i> , 2014, 46, 1185-1193.	0.2	16
65	Effect of fibre additions to flatbread flour mixes on glucose kinetics: a randomised controlled trial. <i>British Journal of Nutrition</i> , 2017, 118, 777-787.	1.2	16
66	Diet and glycaemia: the markers and their meaning. A report of the Unilever Nutrition Workshop. <i>British Journal of Nutrition</i> , 2015, 113, 239-248.	1.2	15
67	No appetite efficacy of a commercial structured lipid emulsion in minimally processed drinks. <i>International Journal of Obesity</i> , 2012, 36, 1222-1228.	1.6	14
68	Novel Food Technologies: Enhancing Appetite Control in Liquid Meal Replacers. <i>Obesity</i> , 2006, 14, 179S-181S.	1.5	13
69	Satiety. Let's put claims in the right context. Comment on ‘‘Satiety. No way to slim’’. <i>Appetite</i> , 2011, 57, 774-777.	1.8	13
70	A Systematic Review and Activation Likelihood Estimation Meta-Analysis of fMRI Studies on Sweet Taste in Humans. <i>Journal of Nutrition</i> , 2020, 150, 1619-1630.	1.3	13
71	Impact of Macronutrient-substituted Foods on Food Choice and Dietary Intake. <i>Annals of the New York Academy of Sciences</i> , 1997, 819, 96-107.	1.8	12
72	A quantitative method for estimating and comparing the duration of human satiety responses: Statistical modeling and application to liquid meal replacers. <i>Appetite</i> , 2012, 59, 601-609.	1.8	12

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73	Measuring satiety with pictures compared to visual analogue scales. An exploratory study. <i>Appetite</i> , 2012, 58, 414-417.	1.8	12
74	A workshop on "Dietary Sweetness" Is It an Issue?™. <i>International Journal of Obesity</i> , 2018, 42, 934-938.	1.6	12
75	The effect of 8 plant extracts and combinations on post-prandial blood glucose and insulin responses in healthy adults: a randomized controlled trial. <i>Nutrition and Metabolism</i> , 2020, 17, 51.	1.3	12
76	The Rate of Glucose Appearance Is Related to Postprandial Glucose and Insulin Responses in Adults: A Systematic Review and Meta-analysis of Stable Isotope Studies. <i>Journal of Nutrition</i> , 2019, 149, 1896-1903.	1.3	10
77	Potential Markers of Dietary Glycemic Exposures for Sustained Dietary Interventions in Populations without Diabetes. <i>Advances in Nutrition</i> , 2020, 11, 1221-1236.	2.9	10
78	The Role of the Gastrointestinal Tract in Satiation, Satiety, and Food Intake. , 2008, , 187-211.		10
79	Fat and sugar substitutes: implications for dietary intakes and energy balance. <i>Proceedings of the Nutrition Society</i> , 1997, 56, 827-840.	0.4	9
80	Sustained hunger suppression from stable liquid food foams. <i>Obesity</i> , 2014, 22, 2131-2136.	1.5	9
81	Low-energy sweeteners and body weight: a citation network analysis. <i>BMJ Nutrition, Prevention and Health</i> , 2021, 4, 319-332.	1.9	8
82	Caffeine ingested under natural conditions does not alter taste intensity. <i>Pharmacology Biochemistry and Behavior</i> , 1989, 34, 483-485.	1.3	7
83	Real people, real foods, real eating situations: Real problems and real advantages. <i>Appetite</i> , 1992, 19, 69-73.	1.8	7
84	The effect of two weeks ingestion of a bitter tastant mixture on energy intake in overweight females. <i>Appetite</i> , 2016, 107, 268-273.	1.8	7
85	A proposed simple method for objectively quantifying free sugars in foods and beverages. <i>European Journal of Clinical Nutrition</i> , 2020, 74, 1366-1368.	1.3	7
86	Fetal origins of food preferences?. <i>Nutrition Bulletin</i> , 1997, 22, 159-166.	0.8	6
87	Foods design and ingredients for satiety: Promises and proof. <i>Lipid Technology</i> , 2007, 19, 180-183.	0.3	6
88	Is There an Academic Bias against Low-Energy Sweeteners?. <i>Nutrients</i> , 2022, 14, 1428.	1.7	6
89	The Chemical Senses and Nutrition. <i>Nutrition Today</i> , 1988, 23, 4-9.	0.6	5
90	Sustained satiety induced by food foams is independent of energy content, in healthy adults. <i>Appetite</i> , 2016, 97, 64-71.	1.8	4

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91	Is gut microbiota a relevant and competitive dietary target for cardio-metabolic health? Proceedings of an expert workshop. Trends in Food Science and Technology, 2018, 81, 146-154.	7.8	4
92	Implications of fat replacement for nutrition and food intake. Lipid - Fett, 1996, 98, 50-55.	0.6	3
93	Odunsi <i>et al</i> . Results for CM3 Cannot Be Extrapolated to Alginates in General. Obesity, 2010, 18, 2069-2069.	1.5	3
94	Applying Structuring Approaches for Satiety. , 2014, , 363-388.		3
95	Comment and reply on: Effect of fat emulsion (Fabules) on orocecal transit time in healthy men. Scandinavian Journal of Gastroenterology, 2010, 45, 637-639.	0.6	2
96	Effect of Hydrocolloids on Lowering Blood Glucose. Special Publication - Royal Society of Chemistry, 2016, , 191-208.	0.0	2
97	Dose-response efficacy of mulberry fruit extract for reducing post-prandial blood glucose and insulin responses: Randomized trial evidence in healthy adults. British Journal of Nutrition, 2022, , 1-24.	1.2	2
98	The Chemical Senses and Nutrition. Nutrition Today, 1988, 23, 19-25.	0.6	0
99	Exploring the many causes of obesity. Journal of the American Dietetic Association, 1994, 94, 1366.	1.3	0
100	From the Lab to the Living Room: Consumer Studies of Ingestive Behavior. Appetite, 1996, 26, 303.	1.8	0