

# 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  | Is There an Academic Bias against Low-Energy Sweeteners?. <i>Nutrients</i> , 2022, 14, 1428.  | 1.7 | 6         |
| 2  | Dose-response efficacy of mulberry fruit extract for reducing post-prandial blood glucose and insulin responses: Randomized trial evidence in healthy adults. <i>British Journal of Nutrition</i> , 2022, , 1-24.       | 1.2 | 2         |
| 3  | Low-energy sweeteners and body weight: a citation network analysis. <i>BMJ Nutrition, Prevention and Health</i> , 2021, 4, 319-332.   | 1.9 | 8         |
| 4  | Acute glycaemic 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        |
| 5  | Potential Markers of Dietary Glycaemic Exposures for Sustained Dietary Interventions in Populations without Diabetes. <i>Advances in Nutrition</i> , 2020, 11, 1221-1236.   | 2.9 | 10        |
| 6  | 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        |
| 7  | 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         |
| 8  | Perspective: Standards for Research and Reporting on Low-Energy (‘Artificial’) Sweeteners. <i>Advances in Nutrition</i> , 2020, 11, 484-491.  | 2.9 | 20        |
| 9  | 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        |
| 10 | 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        |
| 11 | 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        |
| 12 | 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        |
| 13 | A workshop on ‘Dietary Sweetness’ Is It an Issue?™. <i>International Journal of Obesity</i> , 2018, 42, 934-938.  | 1.6 | 12        |
| 14 | Is gut microbiota a relevant and competitive dietary target for cardio-metabolic health? Proceedings of an expert workshop. <i>Trends in Food Science and Technology</i> , 2018, 81, 146-154.                           | 7.8 | 4         |
| 15 | 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        |
| 16 | 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        |
| 17 | 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        |
| 18 | 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        |

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|----|---|-----|-----------|
| 19 | 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        |
| 20 | 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         |
| 21 | Sustained satiety induced by food foams is independent of energy content, in healthy adults. <i>Appetite</i> , 2016, 97, 64-71.   | 1.8 | 4         |
| 22 | Effect of Hydrocolloids on Lowering Blood Glucose. Special Publication - Royal Society of Chemistry, 2016, , 191-208.   | 0.0 | 2         |
| 23 | 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        |
| 24 | 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        |
| 25 | Applying Structuring Approaches for Satiety. , 2014, , 363-388.   |     | 3         |
| 26 | 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        |
| 27 | 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        |
| 28 | 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        |
| 29 | Sustained hunger suppression from stable liquid food foams. <i>Obesity</i> , 2014, 22, 2131-2136.   | 1.5 | 9         |
| 30 | 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        |
| 31 | Acute effects of mustard, horseradish, black pepper and ginger on energy expenditure, appetite, and libitum energy intake and energy balance in human subjects. <i>British Journal of Nutrition</i> , 2013, 109, 556-563. | 1.2 | 36        |
| 32 | 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        |
| 33 | 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        |
| 34 | 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        |
| 35 | 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        |
| 36 | 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        |

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|----|---|-----|-----------|
| 37 | 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        |
| 38 | Measuring satiety with pictures compared to visual analogue scales. An exploratory study. <i>Appetite</i> , 2012, 58, 414-417.  | 1.8 | 12        |
| 39 | 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        |
| 40 | 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        |
| 41 | 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        |
| 42 | 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        |
| 43 | 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        |
| 44 | 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        |
| 45 | Effects of Catechin Enriched Green Tea on Body Composition. <i>Obesity</i> , 2010, 18, 773-779.   | 1.5 | 146       |
| 46 | Odunsi et al. Results for CM3 Cannot Be Extrapolated to Alginates in General. <i>Obesity</i> , 2010, 18, 2069-2069.   | 1.5 | 3         |
| 47 | Appetite control: methodological aspects of the evaluation of foods. <i>Obesity Reviews</i> , 2010, 11, 251-270.  | 3.1 | 753       |
| 48 | Comment and reply on: Effect of fat emulsion (Fabules) on orocecal transit time in healthy men. <i>Scandinavian Journal of Gastroenterology</i> , 2010, 45, 637-639.  | 0.6 | 2         |
| 49 | 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        |
| 50 | Ileal brake: A sensible food target for appetite control. A review. <i>Physiology and Behavior</i> , 2008, 95, 271-281.   | 1.0 | 358       |
| 51 | The Role of the Gastrointestinal Tract in Satiating, Satiety, and Food Intake. , 2008, , 187-211.   |     | 10        |
| 52 | Foods design and ingredients for satiety: Promises and proof. <i>Lipid Technology</i> , 2007, 19, 180-183.  | 0.3 | 6         |
| 53 | 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       |
| 54 | Metabolically active functional food ingredients for weight control. <i>Obesity Reviews</i> , 2006, 7, 59-78.   | 3.1 | 105       |

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|----|---|-----|-----------|
| 55 | Novel Food Technologies: Enhancing Appetite Control in Liquid Meal Replacers. <i>Obesity</i> , 2006, 14, 179S-181S.   | 1.5 | 13        |
| 56 | 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       |
| 57 | Diacylglycerols affect substrate oxidation and appetite in humans. <i>American Journal of Clinical Nutrition</i> , 2003, 77, 1133-1139.   | 2.2 | 125       |
| 58 | 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        |
| 59 | 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       |
| 60 | Why do we like what we like?. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 10-16.  | 1.7 | 96        |
| 61 | Determinants of Food Choice: Relationships with Obesity and Weight Control. <i>Obesity</i> , 2001, 9, 249S-255S.  | 4.0 | 182       |
| 62 | UK consumer perceptions of starchy foods. <i>British Journal of Nutrition</i> , 2000, 83, 277-285.  | 1.2 | 25        |
| 63 | 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        |
| 64 | Short- and long-term effects of changes in pleasantness on food intake. <i>Appetite</i> , 2000, 34, 253-260.  | 1.8 | 75        |
| 65 | Food choice and intake: the human factor. <i>Proceedings of the Nutrition Society</i> , 1999, 58, 513-521.  | 0.4 | 140       |
| 66 | Effect of emulsifier type on sensory properties of oil-in-water emulsions. , 1998, 76, 469-476.   |     | 28        |
| 67 | Sensory and Hedonic Judgments of Common Foods by Lean Consumers and Consumers with Obesity. <i>Obesity</i> , 1998, 6, 438-447.  | 4.0 | 40        |
| 68 | 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        |
| 69 | 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       |
| 70 | UK consumer attitudes, beliefs and barriers to increasing fruit and vegetable consumption. <i>Public Health Nutrition</i> , 1998, 1, 61-68.   | 1.1 | 104       |
| 71 | 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         |
| 72 | Perceptions of Starchy Food Dishes: Application of the Repertory Grid Method. <i>Appetite</i> , 1997, 28, 255-265.  | 1.8 | 31        |

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|----|---|-----|-----------|
| 73 | Fetal origins of food preferences?. Nutrition Bulletin, 1997, 22, 159-166.  | 0.8 | 6         |
| 74 | Impact of Macronutrient-substituted Foods on Food Choice and Dietary Intake. Annals of the New York Academy of Sciences, 1997, 819, 96-107.                           | 1.8 | 12        |
| 75 | Honest but Invalid What Subjects Say about Recording their Food Intake. Journal of the American Dietetic Association, 1997, 97, 791-793.                              | 1.3 | 48        |
| 76 | From the Lab to the Living Room: Consumer Studies of Ingestive Behavior. Appetite, 1996, 26, 303.   | 1.8 | 0         |
| 77 | Relationships of Consumer Characteristics and Food Deprivation to Food Purchasing Behavior. Physiology and Behavior, 1996, 60, 1331-1335.                             | 1.0 | 85        |
| 78 | Eating behaviour, food preferences and dietary intake in relation to obesity and body-weight status. Proceedings of the Nutrition Society, 1996, 55, 803-816.         | 0.4 | 32        |
| 79 | Implications of fat replacement for nutrition and food intake. Lipid - Fett, 1996, 98, 50-55.   | 0.6 | 3         |
| 80 | Understanding fat preference and consumption: applications of behavioural sciences to a nutritional problem. Proceedings of the Nutrition Society, 1995, 54, 453-464. | 0.4 | 33        |
| 81 | Barriers to the Adoption of Reduced-Fat Diets in a UK Population. Journal of the American Dietetic Association, 1995, 95, 316-322.                                    | 1.3 | 88        |
| 82 | Paradoxical effect of a nutrition labelling scheme in a student cafeteria. Nutrition Research, 1995, 15, 1251-1261.   | 1.3 | 61        |
| 83 | Consumer perceptions of dietary changes for reducing fat intake. Nutrition Research, 1995, 15, 1755-1766.   | 1.3 | 28        |
| 84 | Nutritional Implications of Reduced-Fat Food Use by Free-Living Consumers. Appetite, 1995, 25, 241-252.   | 1.8 | 43        |
| 85 | Exploring the many causes of obesity. Journal of the American Dietetic Association, 1994, 94, 1366.   | 1.3 | 0         |
| 86 | The Influences of Attitudes, Beliefs and Label Information on Perceptions of Reduced-fat Spread. Appetite, 1994, 22, 25-37.   | 1.8 | 150       |
| 87 | Sensory Assessment of Fat Content: Effect of Emulsion and Subject Characteristics. Appetite, 1994, 22, 67-81.   | 1.8 | 70        |
| 88 | No effect of oral or sample temperature on sensory assessment of fat content. Physiology and Behavior, 1994, 56, 655-658.   | 1.0 | 22        |
| 89 | A STUDY OF TEXTURE-FLAVOR INTERACTIONS USING FREE-CHOICE PROFILING. Journal of Sensory Studies, 1993, 8, 177-188.   | 0.8 | 30        |
| 90 | No effect of extended home use on liking for sensory characteristics of reduced-fat foods. Appetite, 1993, 21, 117-129.   | 1.8 | 29        |

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| 91  | Real people, real foods, real eating situations: Real problems and real advantages. <i>Appetite</i> , 1992, 19, 69-73.                        | 1.8 | 7         |
| 92  | Relationships between ingestion and gustatory perception of caffeine. <i>Pharmacology Biochemistry and Behavior</i> , 1992, 43, 513-521.      | 1.3 | 18        |
| 93  | Gustatory perception of isohumulones: influence of sex and thiourea taster status. <i>Chemical Senses</i> , 1990, 15, 485-490.                | 1.1 | 28        |
| 94  | Bitter taste intensity: the effect of tastant and thiourea taster status. <i>Chemical Senses</i> , 1989, 14, 131-135.                         | 1.1 | 51        |
| 95  | Caffeine ingested under natural conditions does not alter taste intensity. <i>Pharmacology Biochemistry and Behavior</i> , 1989, 34, 483-485. | 1.3 | 7         |
| 96  | Sensory assessment of fat content in fluid dairy products. <i>Appetite</i> , 1988, 10, 37-44.   | 1.8 | 148       |
| 97  | The Chemical Senses and Nutrition. <i>Nutrition Today</i> , 1988, 23, 19-25.  | 0.6 | 0         |
| 98  | The Chemical Senses and Nutrition. <i>Nutrition Today</i> , 1988, 23, 4-9.  | 0.6 | 5         |
| 99  | SENSORY ASSESSMENT OF OILINESS IN A LOW MOISTURE FOOD. <i>Journal of Sensory Studies</i> , 1987, 2, 273-281.                                  | 0.8 | 33        |
| 100 | Relationships between and among selected measures of sweet-taste preference and dietary intake. <i>Chemical Senses</i> , 1986, 11, 523-539.   | 1.1 | 69        |