Charles Spence

List of Publications by Year
in descending order

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849 papers	50,689 citations	1530 106 h-index	4203 174 g-index
902 all docs	902 docs citations	902 times ranked	16871 citing authors

#	Article	IF	Citations
1	That's My Hand! Activity in Premotor Cortex Reflects Feeling of Ownership of a Limb. Science, 2004, 305, 875-877.	6.0	1,261
2	Crossmodal correspondences: A tutorial review. Attention, Perception, and Psychophysics, 2011, 73, 971-995.	0.7	1,064
3	The science of interpersonal touch: An overview. Neuroscience and Biobehavioral Reviews, 2010, 34, 246-259.	2.9	639
4	Visual Capture of Touch: Out-of-the-Body Experiences With Rubber Gloves. Psychological Science, 2000, 11, 353-359.	1.8	559
5	Sensory expectations based on product-extrinsic food cues: An interdisciplinary review of the empirical evidence and theoretical accounts. Food Quality and Preference, 2015, 40, 165-179.	2.3	539
6	The body schema and multisensory representation(s) of peripersonal space. Cognitive Processing, 2004, 5, 94-105.	0.7	508
7	Multisensory integration and the body schema: close to hand and within reach. Current Biology, 2003, 13, R531-R539.	1.8	473
8	The multisensory perception of flavor. Consciousness and Cognition, 2008, 17, 1016-1031.	0.8	465
9	Audiovisual links in exogenous covert spatial orienting. Perception & Psychophysics, 1997, 59, 1-22.	2.3	432
10	Psychologically induced cooling of a specific body part caused by the illusory ownership of an artificial counterpart. Proceedings of the National Academy of Sciences of the United States of America, 2008, 105, 13169-13173.	3.3	408
11	Does Food Color Influence Taste and Flavor Perception in Humans?. Chemosensory Perception, 2010, 3, 68-84.	0.7	381
12	Multisensory perception: Beyond modularity and convergence. Current Biology, 2000, 10, R731-R735.	1.8	377
13	The cost of expecting events in the wrong sensory modality. Perception & Psychophysics, 2001, 63, 330-336.	2.3	370
14	Bodily illusions in health and disease: Physiological and clinical perspectives and the concept of a cortical â€˜body matrixâ€™. Neuroscience and Biobehavioral Reviews, 2012, 36, 34-46.	2.9	363
15	Store Atmospherics: A Multisensory Perspective. Psychology and Marketing, 2014, 31, 472-488.	4.6	363
16	Multisensory prior entry.. Journal of Experimental Psychology: General, 2001, 130, 799-832.	1.5	360
17	Early Vision Impairs Tactile Perception in the Blind. Current Biology, 2004, 14, 121-124.	1.8	353
18	Attention and the crossmodal construction of space. Trends in Cognitive Sciences, 1998, 2, 254-262.	4.0	331

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19	Multisensory Integration: Maintaining the Perception of Synchrony. Current Biology, 2003, 13, R519-R521.	1.8	322
20	THE ROLE OF AUDITORY CUES IN MODULATING THE PERCEIVED CRISPNESS AND STALENESS OF POTATO CHIPS. Journal of Sensory Studies, 2004, 19, 347-363.	0.8	317
21	Multisensory Flavor Perception. Cell, 2015, 161, 24-35.	13.5	303
22	Visual Prior Entry. Psychological Science, 2001, 12, 205-212.	1.8	286
23	Managing sensory expectations concerning products and brands: Capitalizing on the potential of sound and shape symbolism. Journal of Consumer Psychology, 2012, 22, 37-54.	3.2	283
24	Eating with our eyes: From visual hunger to digital satiation. Brain and Cognition, 2016, 110, 53-63.	0.8	280
25	Tool-use changes multimodal spatial interactions between vision and touch in normal humans. Cognition, 2002, 83, B25-B34.	1.1	279
26	Using spatial vibrotactile cues to direct visual attention in driving scenes. Transportation Research Part F: Traffic Psychology and Behaviour, 2005, 8, 397-412.	1.8	277
27	Audiovisual links in endogenous covert spatial attention.. Journal of Experimental Psychology: Human Perception and Performance, 1996, 22, 1005-1030.	0.7	264
28	Multisensory design: Reaching out to touch the consumer. Psychology and Marketing, 2011, 28, 267-308.	4.6	259
29	Confusing the mind by crossing the hands. Cognitive Brain Research, 2002, 14, 153-163.	3.3	253
30	Crossâ€“modal links in spatial attention. Philosophical Transactions of the Royal Society B: Biological Sciences, 1998, 353, 1319-1331.	1.8	251
31	Digital Sensory Marketing: Integrating New Technologies Into Multisensory Online Experience. Journal of Interactive Marketing, 2019, 45, 42-61.	4.3	248
32	Crossmodal binding: Evaluating the â€œunity assumptionâ€•using audiovisual speech stimuli. Perception & Psychophysics, 2007, 69, 744-756.	2.3	247
33	Audiotactile interactions in roughness perception. Experimental Brain Research, 2002, 146, 161-171.	0.7	236
34	â€œBoubaâ€•and â€œKikiâ€•in Namibia? A remote culture make similar shapeâ€“sound matches, but different shapeâ€“taste matches to Westerners. Cognition, 2013, 126, 165-172.	1.1	233
35	On the psychological impact of food colour. Flavour, 2015, 4, .	2.3	232
36	Prior-entry: A review. Consciousness and Cognition, 2010, 19, 364-379.	0.8	231

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37	Reaching with alien limbs: Visual exposure to prosthetic hands in a mirror biases proprioception without accompanying illusions of ownership. Perception & Psychophysics, 2006, 68, 685-701.	2.3	230
38	Spatial constraints on visual-tactile cross-modal distractor congruency effects. Cognitive, Affective and Behavioral Neuroscience, 2004, 4, 148-169.	1.0	229
39	Audio-visual simultaneity judgments. Perception & Psychophysics, 2005, 67, 531-544.	2.3	227
40	Crossmodal attention. Current Opinion in Neurobiology, 1998, 8, 245-253.	2.0	226
41	Cross-modal links in exogenous covert spatial orienting between touch, audition, and vision. Perception & Psychophysics, 1998, 60, 544-557.	2.3	225
42	Multisensory synesthetic interactions in the speeded classification of visual size. Perception & Psychophysics, 2006, 68, 1191-1203.	2.3	218
43	Is it the plate or is it the food? Assessing the influence of the color (black or white) and shape of the plate on the perception of the food placed on it. Food Quality and Preference, 2012, 24, 205-208.	2.3	209
44	Extending or projecting peripersonal space with tools? Multisensory interactions highlight only the distal and proximal ends of tools. Neuroscience Letters, 2004, 372, 62-67.	1.0	204
45	Spatial and temporal factors during processing of audiovisual speech: a PET study. NeuroImage, 2004, 21, 725-732.	2.1	204
46	Multisensory representation of limb position in human premotor cortex. Nature Neuroscience, 2003, 6, 17-18.	7.1	202
47	Multisensory prior entry. Journal of Experimental Psychology: General, 2001, 130, 799-832.	1.5	202
48	Crossmodal links between vision and touch in covert endogenous spatial attention.. Journal of Experimental Psychology: Human Perception and Performance, 2000, 26, 1298-1319.	0.7	200
49	Tactile-Visual Links in Exogenous Spatial Attention under Different Postures: Convergent Evidence from Psychophysics and ERPs. Journal of Cognitive Neuroscience, 2001, 13, 462-478.	1.1	200
50	Multisensory Integration: Space, Time and Superadditivity. Current Biology, 2005, 15, R762-R764.	1.8	199
51	â€˜When Birds of a Feather Flock Togetherâ€™: Synesthetic Correspondences Modulate Audiovisual Integration in Non-Synesthetes. PLoS ONE, 2009, 4, e5664.	1.1	199
52	Conducting perception research over the internet: a tutorial review. PeerJ, 2015, 3, e1058.	0.9	192
53	The insectivoreâ€™s dilemma, and how to take the West out of it. Food Quality and Preference, 2015, 44, 44-55.	2.3	191
54	Audiovisual temporal order judgments. Experimental Brain Research, 2003, 152, 198-210.	0.7	182

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55	Multisensory In-Car Warning Signals for Collision Avoidance. Human Factors, 2007, 49, 1107-1114.	2.1	182
56	Grape expectations: The role of cognitive influences in colorâ€“flavor interactions. Consciousness and Cognition, 2010, 19, 380-390.	0.8	176
57	On measuring selective attention to an expected sensory modality. Perception & Psychophysics, 1997, 59, 389-403.	2.3	175
58	Visual distortion of a limb modulates the pain and swelling evoked by movement. Current Biology, 2008, 18, R1047-R1048.	1.8	172
59	When Correlation Implies Causation in Multisensory Integration. Current Biology, 2012, 22, 46-49.	1.8	172
60	Assessing the Effectiveness of Various Auditory Cues in Capturing a Driver's Visual Attention.. Journal of Experimental Psychology: Applied, 2005, 11, 157-174.	0.9	169
61	The multisensory perception of flavor: Assessing the influence of color cues on flavor discrimination responses. Food Quality and Preference, 2007, 18, 975-984.	2.3	169
62	Audiovisual multisensory integration. Acoustical Science and Technology, 2007, 28, 61-70.	0.3	168
63	Audiovisual crossmodal correspondences and sound symbolism: a study using the implicit association test. Experimental Brain Research, 2012, 220, 319-333.	0.7	168
64	Exposure to asynchronous audiovisual speech extends the temporal window for audiovisual integration. Cognitive Brain Research, 2005, 25, 499-507.	3.3	161
65	Developmental vision determines the reference frame for the multisensory control of action. Proceedings of the National Academy of Sciences of the United States of America, 2007, 104, 4753-4758.	3.3	159
66	Using combined eye tracking and word association in order to assess novel packaging solutions: A case study involving jam jars. Food Quality and Preference, 2013, 28, 328-338.	2.3	159
67	Cross-Modal Associations Between Odors and Colors. Chemical Senses, 2006, 31, 531-538.	1.1	158
68	A bittersweet symphony: Systematically modulating the taste of food by changing the sonic properties of the soundtrack playing in the background. Food Quality and Preference, 2012, 24, 201-204.	2.3	158
69	Visual dominance and attention: The Colavita effect revisited. Perception & Psychophysics, 2007, 69, 673-686.	2.3	156
70	Is mirror therapy all it is cracked up to be? Current evidence and future directions. Pain, 2008, 138, 7-10.	2.0	154
71	Multisensory contributions to the 3-D representation of visuotactile peripersonal space in humans: evidence from the crossmodal congruency task. Journal of Physiology (Paris), 2004, 98, 171-189.	2.1	153
72	Space-based, but not arm-based, shift in tactile processing in complex regional pain syndrome and its relationship to cooling of the affected limb. Brain, 2009, 132, 3142-3151.	3.7	151

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73	The sensory-discriminative and affective-motivational aspects of pain. Neuroscience and Biobehavioral Reviews, 2010, 34, 214-223.	2.9	151
74	When hearing the bark helps to identify the dog: Semantically-congruent sounds modulate the identification of masked pictures. Cognition, 2010, 114, 389-404.	1.1	150
75	The ventriloquist in motion: Illusory capture of dynamic information across sensory modalities. Cognitive Brain Research, 2002, 14, 139-146.	3.3	149
76	Cross-Modal Interactions Between Olfaction and Touch. Chemical Senses, 2006, 31, 291-300.	1.1	149
77	Predictive packaging design: Tasting shapes, typefaces, names, and sounds. Food Quality and Preference, 2014, 34, 88-95.	2.3	149
78	Audiovisual links in endogenous covert spatial attention. Journal of Experimental Psychology: Human Perception and Performance, 1996, 22, 1005-30.	0.7	146
79	Multisensory temporal order judgments: When two locations are better than one. Perception & Psychophysics, 2003, 65, 318-328.	2.3	145
80	The cognitive and neural correlates of â€œtactile consciousnessâ€: A multisensory perspective. Consciousness and Cognition, 2008, 17, 370-407.	0.8	145
81	Why we are not all synesthetes (not even weakly so). Psychonomic Bulletin and Review, 2013, 20, 643-664.	1.4	145
82	Audiovisual synchrony perception for music, speech, and object actions. Brain Research, 2006, 1111, 134-142.	1.1	144
83	Crossmodal correspondences between odors and contingent features: odors, musical notes, and geometrical shapes. Psychonomic Bulletin and Review, 2013, 20, 878-896.	1.4	144
84	On tasty colours and colourful tastes? Assessing, explaining, and utilizing crossmodal correspondences between colours and basic tastes. Flavour, 2015, 4, .	2.3	143
85	Crossmodal spatial attention. Annals of the New York Academy of Sciences, 2010, 1191, 182-200.	1.8	142
86	Crossmodal links between vision and touch in covert endogenous spatial attention. Journal of Experimental Psychology: Human Perception and Performance, 2000, 26, 1298-319.	0.7	142
87	As bitter as a trombone: Synesthetic correspondences in nonsynesthetes between tastes/flavors and musical notes. Attention, Perception, and Psychophysics, 2010, 72, 1994-2002.	0.7	139
88	Crossmodal correspondences between sounds and tastes. Psychonomic Bulletin and Review, 2012, 19, 992-1006.	1.4	138
89	Just how important is spatial coincidence to multisensory integration? Evaluating the spatial rule. Annals of the New York Academy of Sciences, 2013, 1296, 31-49.	1.8	137
90	Multisensory cues capture spatial attention regardless of perceptual load.. Journal of Experimental Psychology: Human Perception and Performance, 2007, 33, 1311-1321.	0.7	135

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91	Assessing the effectiveness of â€œintuitiveâ€•vibrotactile warning signals in preventing front-to-rear-end collisions in a driving simulator. Accident Analysis and Prevention, 2006, 38, 988-996.	3.0	134
92	Crossmodal correspondences between taste and shape, and their implications for product packaging: A review. Food Quality and Preference, 2016, 52, 17-26.	2.3	133
93	Inhibition of return is supramodal: a demonstration between all possible pairings of vision, touch, and audition. Experimental Brain Research, 2000, 134, 42-48.	0.7	132
94	THE INFLUENCE OF AUDITORY CUES ON THE PERCEPTION OF, AND RESPONSES TO, FOOD AND DRINK. Journal of Sensory Studies, 2010, 25, 406-430.	0.8	130
95	Spatial localization of touch in the first year of life: Early influence of a visual spatial code and the development of remapping across changes in limb position.. Journal of Experimental Psychology: General, 2008, 137, 149-162.	1.5	129
96	The Influence of Color and Label Information on Flavor Perception. Chemosensory Perception, 2009, 2, 53-58.	0.7	128
97	Audiovisual temporal adaptation of speech: temporal order versus simultaneity judgments. Experimental Brain Research, 2008, 185, 521-529.	0.7	126
98	Visual bias of unseen hand position with a mirror: spatial and temporal factors. Experimental Brain Research, 2005, 166, 489-497.	0.7	125
99	The Influence of the Color of the Cup on Consumers' Perception of a Hot Beverage. Journal of Sensory Studies, 2012, 27, 324-331.	0.8	125
100	Crossmodal correspondences in product packaging. Assessing colorâ€“flavor correspondences for potato chips (crisps). Appetite, 2011, 57, 753-757.	1.8	120
101	Hedonic mediation of the crossmodal correspondence between taste and shape. Food Quality and Preference, 2015, 41, 151-158.	2.3	120
102	Assessing the Role of the â€˜Unity Assumptionâ€™ on Multisensory Integration: A Review. Frontiers in Psychology, 2017, 8, 445.	1.1	119
103	Tactile â€œcaptureâ€•of audition. Perception & Psychophysics, 2002, 64, 616-630.	2.3	118
104	When mirrors lie: "Visual capture" of arm position impairs reaching performance. Cognitive, Affective and Behavioral Neuroscience, 2004, 4, 193-200.	1.0	116
105	How automatic are crossmodal correspondences?. Consciousness and Cognition, 2013, 22, 245-260.	0.8	116
106	Just how much of what we taste derives from the sense of smell?. Flavour, 2015, 4, .	2.3	116
107	Audiovisual prior entry. Neuroscience Letters, 2005, 381, 217-222.	1.0	114
108	Cross-Modal Dynamic Capture: Congruency Effects in the Perception of Motion Across Sensory Modalities.. Journal of Experimental Psychology: Human Perception and Performance, 2004, 30, 330-345.	0.7	113

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109	The cognitive and neural correlates of tactile memory.. Psychological Bulletin, 2009, 135, 380-406.	5.5	113
110	Thinking inside the box: How seeing products on, or through, the packaging influences consumer perceptions and purchase behaviour. Food Quality and Preference, 2017, 62, 340-351.	2.3	112
111	Implicit association between basic tastes and pitch. Neuroscience Letters, 2009, 464, 39-42.	1.0	111
112	Multisensory contributions to the perception of motion. Neuropsychologia, 2003, 41, 1847-1862.	0.7	109
113	Auditory contributions to flavour perception and feeding behaviour. Physiology and Behavior, 2012, 107, 505-515.	1.0	109
114	Early vision impairs tactile perception in the blind. Current Biology, 2004, 14, 121-4.	1.8	109
115	Eating with our ears: assessing the importance of the sounds of consumption on our perception and enjoyment of multisensory flavour experiences. Flavour, 2015, 4, .	2.3	108
116	The co-occurrence of multisensory competition and facilitation. Acta Psychologica, 2008, 128, 153-161.	0.7	107
117	Visuo-tactile links in covert exogenous spatial attention remap across changes in unseen hand posture. Perception & Psychophysics, 2002, 64, 1083-1094.	2.3	106
118	Modifying the multisensory perception of a carbonated beverage using auditory cues. Food Quality and Preference, 2005, 16, 632-641.	2.3	106
119	Evaluating the influence of the â€˜unity assumptionâ€™ on the temporal perception of realistic audiovisual stimuli. Acta Psychologica, 2008, 127, 12-23.	0.7	106
120	Background colour & its impact on food perception & behaviour. Food Quality and Preference, 2018, 68, 156-166.	2.3	106
121	Tool use changes multisensory interactions in seconds: evidence from the crossmodal congruency task. Experimental Brain Research, 2007, 183, 465-476.	0.7	104
122	Digitizing the chemical senses: Possibilities & pitfalls. International Journal of Human Computer Studies, 2017, 107, 62-74.	3.7	104
123	Temporal Order is Coded Temporally in the Brain: Early Event-related Potential Latency Shifts Underlying Prior Entry in a Cross-modal Temporal Order Judgment Task. Journal of Cognitive Neuroscience, 2007, 19, 109-120.	1.1	103
124	Adaptation to audiotactile asynchrony. Neuroscience Letters, 2007, 413, 72-76.	1.0	103
125	Modality-specific auditory and visual temporal processing deficits. Quarterly Journal of Experimental Psychology Section A: Human Experimental Psychology, 2002, 55, 23-40.	2.3	102
126	Spatial Modulation of Tactile Temporal-Order Judgments. Perception, 2005, 34, 1251-1262.	0.5	102

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127	Multisensory flavor perception: Assessing the influence of fruit acids and color cues on the perception of fruit-flavored beverages. Food Quality and Preference, 2008, 19, 335-343.	2.3	102
128	Assessing the shapes and speech sounds that people associate with chocolate samples varying in cocoa content. Food Quality and Preference, 2011, 22, 567-572.	2.3	102
129	Auditory and audiovisual inhibition of return. Perception & Psychophysics, 1998, 60, 125-139.	2.3	101
130	Cross-cultural differences in crossmodal correspondences between basic tastes and visual features. Frontiers in Psychology, 2014, 5, 1365.	1.1	101
131	Smelling Shapes: Crossmodal Correspondences Between Odors and Shapes. Chemical Senses, 2013, 38, 161-166.	1.1	100
132	Tactile selective attention and body posture: Assessing the multisensory contributions of vision and proprioception. Perception & Psychophysics, 2004, 66, 1077-1094.	2.3	99
133	Explaining the Colavita visual dominance effect. Progress in Brain Research, 2009, 176, 245-258.	0.9	99
134	The failure to detect tactile change: A tactile analogue of visual change blindness. Psychonomic Bulletin and Review, 2006, 13, 300-303.	1.4	98
135	Tasting shapes and words. Food Quality and Preference, 2011, 22, 290-295.	2.3	98
136	Cross-modal selective attention: On the difficulty of ignoring sounds at the locus of visual attention. Perception & Psychophysics, 2000, 62, 410-424.	2.3	97
137	Sensory determinants of the autonomous sensory meridian response (ASMR): understanding the triggers. PeerJ, 2017, 5, e3846.	0.9	97
138	The Body Surface as a Communication System: The State of the Art after 50 Years. Presence: Teleoperators and Virtual Environments, 2007, 16, 655-676.	0.3	96
139	A large sample study on the influence of the multisensory environment on the wine drinking experience. Flavour, 2014, 3, .	2.3	96
140	A taste of Kandinsky: assessing the influence of the artistic visual presentation of food on the dining experience. Flavour, 2014, 3, .	2.3	96
141	Multisensory attention and tactile information-processing. Behavioural Brain Research, 2002, 135, 57-64.	1.2	95
142	Olfactory Discrimination: When Vision Matters?. Chemical Senses, 2008, 34, 103-109.	1.1	95
143	MULTISENSORY PRODUCT EXPERIENCE. , 2008, , 133-161.		95
144	On the taste of â€œBoubaâ€•and â€œKikiâ€• An exploration of wordâ€“food associations in neurologically normal participants. Cognitive Neuroscience, 2011, 2, 34-46.	0.6	95

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145	The weight of the bottle as a possible extrinsic cue with which to estimate the price (and quality) of the wine? Observed correlations. Food Quality and Preference, 2012, 25, 41-45.	2.3	94
146	Decision neuroscience and consumer decision making. Marketing Letters, 2012, 23, 473-485.	1.9	94
147	Tactile warning signals for in-vehicle systems. Accident Analysis and Prevention, 2015, 75, 333-346.	3.0	94
148	Head orientation biases tactile localization. Brain Research, 2007, 1144, 136-141.	1.1	93
149	Temporal, affective, and embodied characteristics of taste experiences. , 2014, , .		93
150	Temporal aspects of the visuotactile congruency effect. Neuroscience Letters, 2006, 392, 96-100.	1.0	92
151	That Sounds Sweet: Using Crossâ€Modal Correspondences to Communicate Gustatory Attributes. Psychology and Marketing, 2015, 32, 107-120.	4.6	92
152	On the multiple effects of packaging colour on consumer behaviour and product experience in the â€˜food and beverageâ€™ and â€˜home and personal careâ€™ categories. Food Quality and Preference, 2018, 68, 226-237.	2.3	92
153	Audiotactile temporal order judgments. Acta Psychologica, 2005, 118, 277-291.	0.7	91
154	Beverage perception and consumption: The influence of the container on the perception of the contents. Food Quality and Preference, 2015, 39, 131-140.	2.3	91
155	Tool-Use: Capturing Multisensory Spatial Attention or Extending Multisensory Peripersonal Space?. Cortex, 2007, 43, 469-489.	1.1	90
156	Tactile and Multisensory Spatial Warning Signals for Drivers. IEEE Transactions on Haptics, 2008, 1, 121-129.	1.8	90
157	Infants lost in (peripersonal) space?. Trends in Cognitive Sciences, 2008, 12, 298-305.	4.0	90
158	Assessing the role of attention in the audiovisual integration of speech. Information Fusion, 2010, 11, 4-11.	11.7	90
159	Multisensory Integration and Attention in Developmental Dyslexia. Current Biology, 2014, 24, 531-535.	1.8	90
160	Seeing Your Own Touched Hands in a Mirror Modulates Cross-Modal Interactions. Psychological Science, 2002, 13, 350-355.	1.8	89
161	Attracting attention to the illusory location of a sound. NeuroReport, 2000, 11, 2057-2061.	0.6	86
162	Olfactory Cues Modulate Facial Attractiveness. Chemical Senses, 2007, 32, 603-610.	1.1	86

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163	The taste of cutlery: how the taste of food is affected by the weight, size, shape, and colour of the cutlery used to eat it. Flavour, 2013, 2, .	2.3	86
164	The differential effect of vibrotactile and auditory cues on visual spatial attention. Ergonomics, 2006, 49, 724-738.	1.1	85
165	A Sweet Sound? Food Names Reveal Implicit Associations between Taste and Pitch. Perception, 2010, 39, 417-425.	0.5	85
166	Synesthetic congruency modulates the temporal ventriloquism effect. Neuroscience Letters, 2008, 442, 257-261.	1.0	84
167	Crossmodal semantic priming by naturalistic sounds and spoken words enhances visual sensitivity.. Journal of Experimental Psychology: Human Perception and Performance, 2011, 37, 1554-1568.	0.7	84
168	A Fruity Note: Crossmodal associations between odors and musical notes. Chemical Senses, 2012, 37, 151-158.	1.1	84
169	Human infantsâ€™ ability to perceive touch in external space develops postnatally. Current Biology, 2015, 25, R978-R979.	1.8	83
170	Metacognition in Multisensory Perception. Trends in Cognitive Sciences, 2016, 20, 736-747.	4.0	83
171	Extrinsic Auditory Contributions to Food Perception & Consumer Behaviour: an Interdisciplinary Review. Multisensory Research, 2019, 32, 275-318.	0.6	83
172	The Role of Intrinsic and Extrinsic Sensory Factors in Sweetness Perception of Food and Beverages: A Review. Foods, 2019, 8, 211.	1.9	82
173	Vision and touch in ageing: Crossmodal selective attention and visuotactile spatial interactions. Neuropsychologia, 2006, 44, 507-517.	0.7	81
174	Audiotactile interactions in near and far space. Experimental Brain Research, 2005, 166, 528-537.	0.7	80
175	Capturing spatial attention with multisensory cues. Psychonomic Bulletin and Review, 2008, 15, 398-403.	1.4	80
176	MOUTHâ€WATERING: THE INFLUENCE OF ENVIRONMENTAL AND COGNITIVE FACTORS ON SALIVATION AND GUSTATORY/FLAVOR PERCEPTION. Journal of Texture Studies, 2011, 42, 157-171.	1.1	80
177	To what extent do Gestalt grouping principles influence tactile perception?. Psychological Bulletin, 2011, 137, 538-561.	5.5	80
178	Haptic discrimination of force direction and the influence of visual information. ACM Transactions on Applied Perception, 2006, 3, 125-135.	1.2	79
179	The influence of the feel of product packaging on the perception of the oral-somatosensory texture of food. Food Quality and Preference, 2012, 26, 67-73.	2.3	79
180	Multisensory warning signals for event perception and safe driving. Theoretical Issues in Ergonomics Science, 2008, 9, 523-554.	1.0	78

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181	Multisensory flavour perception. Current Biology, 2013, 23, R365-R369.	1.8	78
182	The suppression of reflexive visual and auditory orienting when attention is otherwise engaged.. Journal of Experimental Psychology: Human Perception and Performance, 2007, 33, 137-148.	0.7	77
183	Is the exogenous orienting of spatial attention truly automatic? Evidence from unimodal and multisensory studies. Consciousness and Cognition, 2008, 17, 989-1015.	0.8	77
184	There's More to Taste in a Coloured Bowl. Perception, 2011, 40, 880-882.	0.5	77
185	â€˜Show me the goodsâ€™: Assessing the effectiveness of transparent packaging vs. product imagery on product evaluation. Food Quality and Preference, 2018, 63, 18-27.	2.3	77
186	Digital Commensality: Eating and Drinking in the Company of Technology. Frontiers in Psychology, 2019, 10, 2252.	1.1	77
187	Senses of place: architectural design for the multisensory mind. Cognitive Research: Principles and Implications, 2020, 5, 46.	1.1	77
188	On the Relationship(s) Between Color and Taste/Flavor. Experimental Psychology, 2019, 66, 99-111.	0.3	77
189	Speech Shadowing While Driving. Psychological Science, 2003, 14, 251-256.	1.8	76
190	Selective temporal attention enhances the temporal resolution of visual perception: Evidence from a temporal order judgment task. Brain Research, 2006, 1070, 202-205.	1.1	76
191	The weight of the container influences expected satiety, perceived density, and subsequent expected fullness. Appetite, 2012, 58, 559-562.	1.8	76
192	Multisensory temporal order judgments: the role of hemispheric redundancy. International Journal of Psychophysiology, 2003, 50, 165-180.	0.5	75
193	Numerosity Judgments for Tactile Stimuli Distributed over the Body Surface. Perception, 2006, 35, 247-266.	0.5	75
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