## Mariano Mastinu

List of Publications by Year in descending order

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Version: 2024-02-01

1306789 1281420 11 129 7 11 citations g-index h-index papers 11 11 11 217 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Taste Changes in Patients with Inflammatory Bowel Disease: Associations with PROP Phenotypes and polymorphisms in the salivary protein, Gustin and CD36 Receptor Genes. Nutrients, 2020, 12, 409.	1.7	21
2	Changes of Taste, Smell and Eating Behavior in Patients Undergoing Bariatric Surgery: Associations with PROP Phenotypes and Polymorphisms in the Odorant-Binding Protein OBPIIa and CD36 Receptor Genes. Nutrients, 2021, 13, 250.	1.7	18
3	Human Tongue Electrophysiological Response to Oleic Acid and Its Associations with PROP Taster Status and the CD36 Polymorphism (rs1761667). Nutrients, 2019, 11, 315.	1.7	17
4	Effect of chemical interaction between oleic acid and L-Arginine on oral perception, as a function of polymorphisms of CD36 and OBPIIa and genetic ability to taste 6-n-propylthiouracil. PLoS ONE, 2018, 13, e0194953.	1.1	15
5	Molecular and Genetic Factors Involved in Olfactory and Gustatory Deficits and Associations with Microbiota in Parkinson's Disease. International Journal of Molecular Sciences, 2021, 22, 4286.	1.8	14
6	Olfactory Function in Patients with Inflammatory Bowel Disease (IBD) Is Associated with Their Body Mass Index and Polymorphism in the Odor Binding-Protein (OBPIIa) Gene. Nutrients, 2021, 13, 703.	1.7	13
7	Electrophysiological Responses from the Human Tongue to the Six Taste Qualities and Their Relationships with PROP Taster Status. Nutrients, 2020, 12, 2017.	1.7	12
8	Time Course of Salivary Protein Responses to Cranberry-Derived Polyphenol Exposure as a Function of PROP Taster Status. Nutrients, 2020, 12, 2878.	1.7	7
9	Differences in Salivary Proteins as a Function of PROP Taster Status and Gender in Normal Weight and Obese Subjects. Molecules, 2021, 26, 2244.	1.7	4
10	Automated Classification of 6-n-Propylthiouracil Taster Status with Machine Learning. Nutrients, 2022, 14, 252.	1.7	4
11	Daily Exposure to a Cranberry Polyphenol Oral Rinse Alters the Oral Microbiome but Not Taste Perception in PROP Taster Status Classified Individuals. Nutrients, 2022, 14, 1492.	1.7	4