## The Receptors for Mammalian Sweet and Umami Taste

Cell 115, 255-266 DOI: 10.1016/s0092-8674(03)00844-4

Citation Report

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<ol> <li>159</li> <li>160</li> <li>161</li> <li>162</li> <li>163</li> <li>164</li> <li>165</li> </ol>	200270.         Cycloheximide: No ordinary bitter stimulus. Behavioural Brain Research, 2007, 180, 4-17.         Taste-modifying sweet protein, neoculin, is received at human T1R3 amino terminal domain. Biochemical and Biophysical Research Communications, 2007, 358, 585-589.         Prominent Roles for Odorant Receptor Coding Sequences in Allelic Exclusion. Cell, 2007, 131, 1009-1017.         Time to maximum sweetness intensity of binary and ternary blends of sweeteners. Food Quality and Preference, 2007, 18, 405-415.         The rat GPRC6A: Cloning and characterization. Gene, 2007, 396, 257-267.         Diversification and adaptive evolution of putative sweet taste receptors in threespine stickleback. Gene, 2007, 396, 170-179.         Characteristic component odors emerge from mixtures after selective adaptation. Brain Research Bulletin, 2007, 72, 1-9.	<ol> <li>1.2</li> <li>1.0</li> <li>13.5</li> <li>2.3</li> <li>1.0</li> <li>1.0</li> <li>1.4</li> </ol>	<ol> <li>15</li> <li>72</li> <li>137</li> <li>28</li> <li>46</li> <li>33</li> <li>49</li> </ol>
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