

The receptors and coding logic for bitter taste

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Neural Representation of Bitter Taste in the Nucleus of the Solitary Tract. <i>Journal of Neurophysiology</i> , 2005, 94, 3719-3729.	0.9	60
2	Electrophysiological and behavioural characterization of gustatory responses to antennal "bitter" taste in honeybees. <i>European Journal of Neuroscience</i> , 2005, 22, 3161-3170.	1.2	77
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