## CITATION REPORT List of articles citing

An analysis of 5s inosine and 5s guanosine monophosphate taste in rats

DOI: 10.1093/chemse/bjl043 Chemical Senses, 2007, 32, 161-72.

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#	Paper	IF	Citations
20	Chemosenses, Aging, and Oropharyngeal Dysphagia. <i>Topics in Geriatric Rehabilitation</i> , <b>2007</b> , 23, 249-26	58 o.7	11
19	Behavioral comparison of sucrose and l-2-amino-4-phosphonobutyrate (L-AP4) tastes in rats: does L-AP4 have a sweet taste?. <i>Neuroscience</i> , <b>2008</b> , 155, 522-9	3.9	3
18	Greater superficial petrosal nerve transection in rats does not change unconditioned licking responses to putatively sweet taste stimuli. <i>Chemical Senses</i> , <b>2008</b> , 33, 709-23	4.8	8
17	Taste preference and nerve response to 5binosine monophosphate are enhanced by glutathione in mice. <i>Chemical Senses</i> , <b>2009</b> , 34, 809-18	4.8	20
16	Nonsynonymous single nucleotide polymorphisms in human tas1r1, tas1r3, and mGluR1 and individual taste sensitivity to glutamate. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 90, 789S-799S	7	69
15	The member of the cyclic di-nucleotide family bis-(3b,5b)-cyclic dimeric inosine monophosphate exerts potent activity as mucosal adjuvant. <i>Vaccine</i> , <b>2010</b> , 28, 2249-2258	4.1	40
14	Cyclophosphamide-induced disruption of umami taste functions and taste epithelium. <i>Neuroscience</i> , <b>2011</b> , 192, 732-45	3.9	27
13	Dried bonito dashi: taste qualities evaluated using conditioned taste aversion methods in wild-type and T1R1 knockout mice. <i>Chemical Senses</i> , <b>2015</b> , 40, 125-40	4.8	9
12	Metabotropic glutamate receptors are involved in the detection of IMP and L-amino acids by mouse taste sensory cells. <i>Neuroscience</i> , <b>2016</b> , 316, 94-108	3.9	24
11	Thirst Increases Chorda Tympani Responses to Sodium Chloride. <i>Chemical Senses</i> , <b>2017</b> , 42, 675-681	4.8	
10	A review of the alleged health hazards of monosodium glutamate. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1111-1134	16.4	67
9	Dried bonito dashi: Contributions of mineral salts and organic acids to the taste of dashi. <i>Physiology and Behavior</i> , <b>2019</b> , 199, 127-136	3.5	5
8	Tachykinins stimulate a subset of mouse taste cells. <i>PLoS ONE</i> , <b>2012</b> , 7, e31697	3.7	16
7	L-Amino Acids Elicit Diverse Response Patterns in Taste Sensory Cells: A Role for Multiple Receptors. <i>PLoS ONE</i> , <b>2015</b> , 10, e0130088	3.7	21
6	ADSL, AMPD1, and ATIC Expression Levels in Muscle and Their Correlations with Muscle Inosine Monophosphate Content in Dapulian and Hybridized Pig Species. <i>Open Journal of Animal Sciences</i> , <b>2017</b> , 07, 393-404	0.5	
5	Unser Essen wird kompliziert. <b>2020</b> , 191-296		
4	Monosodium glutamate in foods and its biological importance. <b>2022</b> , 341-357		1

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3 Molekle definieren unsere Nahrung. **2022**, 191-295 o

Enhanced preference for dried bonito dashi by prior experience with dashi and various taste substances in mice. **2023**, 114084

Effect of monosodium glutamate on fetal development and progesterone level in pregnant Wistar Albino rats. **2023**, 30, 49779-49797

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