Genetic variation in the hTAS2R38taste receptor

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Citation Report

#	Article	IF	Citations
1	Early Influences on the Development of Food Preferences. Current Biology, 2013, 23, R401-R408.	1.8	414
2	Do polymorphisms in chemosensory genes matter for human ingestive behavior?. Food Quality and Preference, 2013, 30, 202-216.	2.3	137
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4	Genetic variation in the hTAS2R38 taste receptor and food consumption among Finnish adults. Genes and Nutrition, 2014, 9, 433.	1.2	60
5	Nutrigenetics and personalized nutrition: are we ready for DNA-based dietary advice?. Personalized Medicine, 2014, 11, 297-307.	0.8	12
6	Genetic and environmental influences on liking and reported intakes of vegetables in Irish children. Food Quality and Preference, 2014, 32, 253-263.	2.3	49
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8	Individual Differences in Multisensory Flavor Perception. , 2016, , 185-210.		7
9	Genetic basis of flavor sensitivity and food preferences. , 2016, , 203-227.		5
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19	Genetic variation in bitter taste receptor gene TAS2R38 , PROP taster status and their association with body mass index and food preferences in Indian population. Gene, 2017, 627, 363-368.	1.0	40
20	Psychological correlates of habitual diet in healthy adults.. Psychological Bulletin, 2017, 143, 53-90.	5.5	44
21	Taste Perception of Sweet, Sour, Salty, Bitter, and Umami and Changes Due to l-Arginine Supplementation, as a Function of Genetic Ability to Taste 6-n-Propylthiouracil. Nutrients, 2017, 9, 541.	1.7	61
22	Factors Influencing the Phenotypic Characterization of the Oral Marker, PROP. Nutrients, 2017, 9, 1275.	1.7	57
23	Genetic variation in the TAS2R38 bitter taste receptor and overweight among adults in Southwest Finland. Nutrition and Food Science, 2018, 48, 88-96.	0.4	0
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