

Multisensory Flavor Perception

Cell

161, 24-35

DOI: [10.1016/j.cell.2015.03.007](https://doi.org/10.1016/j.cell.2015.03.007)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Commentary: Utility-free heuristic models of two-option choice can mimic predictions of utility-stage models under many conditions. <i>Frontiers in Neuroscience</i> , 2015, 9, 188.	1.4	1
2	Using sound-taste correspondences to enhance the subjective value of tasting experiences. <i>Frontiers in Psychology</i> , 2015, 6, 1309.	1.1	26
3	Survival analysis: A consumer-friendly method to estimate the optimum sucrose level in probiotic petit suisse. <i>Journal of Dairy Science</i> , 2015, 98, 7544-7551.	1.4	36
4	Acidic Food pH Increases Palatability and Consumption and Extends <i>Drosophila</i> Lifespan. <i>Journal of Nutrition</i> , 2015, 145, 2789-2796.	1.3	47
5	The Neuroscience of Flavor. , 2016, , 235-248.		12
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8	Music Influences Hedonic and Taste Ratings in Beer. <i>Frontiers in Psychology</i> , 2016, 7, 636.	1.1	28
9	1st international workshop on multi-sensorial approaches to human-food interaction (workshop) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4		8
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11	Oral referral: On the mislocalization of odours to the mouth. <i>Food Quality and Preference</i> , 2016, 50, 117-128.	2.3	61
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18	A multisensory approach for the design of food and drink enhancing sonic systems. , 2016, , .		22

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20	Altered multisensory temporal integration in obesity. <i>Scientific Reports</i> , 2016, 6, 28382.	1.6	35
21	Sensory evaluation, physicochemical properties and aroma-active profiles in a diverse collection of Chinese bayberry (<i>Myrica rubra</i>) cultivars. <i>Food Chemistry</i> , 2016, 212, 374-385.	4.2	35
22	Crossmodal correspondences between taste and shape, and their implications for product packaging: A review. <i>Food Quality and Preference</i> , 2016, 52, 17-26.	2.3	133
23	The influence of soundscapes on the perception and evaluation of beers. <i>Food Quality and Preference</i> , 2016, 52, 32-41.	2.3	61
24	The crunch effect: Food sound salience as a consumption monitoring cue. <i>Food Quality and Preference</i> , 2016, 51, 39-46.	2.3	21
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33	Does the shape of a cup influence coffee taste expectations? A cross-cultural, online study. <i>Food Quality and Preference</i> , 2017, 56, 201-211.	2.3	57
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