

Susan S Schiffman

List of Publications by Year in descending order

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109
papers

7,047
citations

41344

49
h-index

58581

82
g-index

110
all docs

110
docs citations

110
times ranked

4432
citing authors

#	ARTICLE	IF	CITATIONS
1	Taste and Smell Losses in Normal Aging and Disease. JAMA - Journal of the American Medical Association, 1997, 278, 1357.	7.4	398
2	Taste and Smell in Disease. New England Journal of Medicine, 1983, 308, 1275-1279.	27.0	380
3	Quantification of odors and odorants from swine operations in North Carolina. Agricultural and Forest Meteorology, 2001, 108, 213-240.	4.8	319
4	Splenda Alters Gut Microflora and Increases Intestinal P-Glycoprotein and Cytochrome P-450 in Male Rats. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2008, 71, 1415-1429.	2.3	273
5	The effect of environmental odors emanating from commercial swine operations on the mood of nearby residents. Brain Research Bulletin, 1995, 37, 369-375.	3.0	233
6	Effect of flavor enhancement of foods for the elderly on nutritional status: Food intake, biochemical indices, and anthropometric measures. Physiology and Behavior, 1993, 53, 395-402.	2.1	230
7	Taste and Smell in Disease. New England Journal of Medicine, 1983, 308, 1337-1343.	27.0	202
8	Aspartame: Review of Safety. Regulatory Toxicology and Pharmacology, 2002, 35, S1-S93.	2.7	171
9	Perception of taste and smell in elderly persons. Critical Reviews in Food Science and Nutrition, 1993, 33, 17-26.	10.3	164
10	Bitterness of sweeteners as a function of concentration. Brain Research Bulletin, 1995, 36, 505-513.	3.0	163
11	Air Pollution and Odor in Communities Near Industrial Swine Operations. Environmental Health Perspectives, 2008, 116, 1362-1368.	6.0	152
12	Taste of nutrients: Amino acids, vitamins, and fatty acids. Perception & Psychophysics, 1975, 17, 140-146.	2.3	144
13	Livestock odors: implications for human health and well-being.. Journal of Animal Science, 1998, 76, 1343.	0.5	141
14	Role of dietary fat in calorie intake and weight gain. Neuroscience and Biobehavioral Reviews, 1992, 16, 585-596.	6.1	137
15	Qualitative differences among sweeteners. Physiology and Behavior, 1979, 23, 1-9.	2.1	123
16	Intensification of Sensory Properties of Foods for the Elderly. Journal of Nutrition, 2000, 130, 927S-930S.	2.9	109
17	Sucralose, A Synthetic Organochlorine Sweetener: Overview Of Biological Issues. Journal of Toxicology and Environmental Health - Part B: Critical Reviews, 2013, 16, 399-451.	6.5	109
18	Aspartame and Susceptibility to Headache. New England Journal of Medicine, 1987, 317, 1181-1185.	27.0	108

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19	Science of odor as a potential health issue. <i>Journal of Environmental Quality</i> , 2005, 34, 129-38.	2.0	101
20	Influence of medications on taste and smell. <i>World Journal of Otorhinolaryngology - Head and Neck Surgery</i> , 2018, 4, 84-91.	1.6	99
21	Transient response analysis of an electronic nose using multi-exponential models. <i>Sensors and Actuators B: Chemical</i> , 1999, 61, 170-182.	7.8	96
22	Taste and smell complaints in HIV-infected patients. <i>Aids</i> , 1998, 12, 1667-1674.	2.2	95
23	Elevated and sustained desire for sweet taste in African-Americans: a potential factor in the development of obesity. <i>Nutrition</i> , 2000, 16, 886-893.	2.4	87
24	Potential Health Effects of Odor from Animal Operations, Wastewater Treatment, and Recycling of Byproducts. <i>Journal of Agromedicine</i> , 2000, 7, 7-81.	1.5	87
25	Symptomatic Effects of Exposure to Diluted Air Sampled from a Swine Confinement Atmosphere on Healthy Human Subjects. <i>Environmental Health Perspectives</i> , 2005, 113, 567-576.	6.0	84
26	Taste quality and neural coding. <i>Physiology and Behavior</i> , 2000, 69, 147-159.	2.1	83
27	Sensory enhancement of foods for the elderly with monosodium glutamate and flavors. <i>Food Reviews International</i> , 1998, 14, 321-333.	8.4	82
28	Taste and smell sensations enhance the satiating effect of both a high-carbohydrate and a high-fat meal in humans. <i>Physiology and Behavior</i> , 1993, 53, 553-563.	2.1	80
29	Sensory evaluations of fat-sucrose and fat-salt mixtures: Relationship to age and weight status. <i>Physiology and Behavior</i> , 1990, 48, 633-636.	2.1	78
30	Gustatory and olfactory dysfunction in dementia: Not specific to Alzheimer's disease. <i>Neurobiology of Aging</i> , 1990, 11, 597-600.	3.1	74
31	Taste and smell perception in the elderly: Effect of medications and disease. <i>Advances in Food and Nutrition Research</i> , 2002, 44, 247-346.	3.0	74
32	The effect of pleasant odors and hormone status on mood of women at midlife. <i>Brain Research Bulletin</i> , 1995, 36, 19-29.	3.0	72
33	Thresholds of food odors in the elderly. <i>Experimental Aging Research</i> , 1976, 2, 389-398.	1.2	70
34	The range of taste quality of sodium salts. <i>Physiology and Behavior</i> , 1980, 24, 217-224.	2.1	69
35	Flavor enhancement of foods for the elderly can reverse anorexia. <i>Neurobiology of Aging</i> , 1988, 9, 24-26.	3.1	69
36	Critical illness and changes in sensory perception. <i>Proceedings of the Nutrition Society</i> , 2007, 66, 331-345.	1.0	67

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37	The issue of primary tastes versus a taste continuum. <i>Neuroscience and Biobehavioral Reviews</i> , 1980, 4, 109-117.	6.1	66
38	Orosensory Perception of Dietary Fat. <i>Current Directions in Psychological Science</i> , 1998, 7, 137-143.	5.3	64
39	Taste perception of bitter compounds in young and elderly persons: Relation to lipophilicity of bitter compounds. <i>Neurobiology of Aging</i> , 1994, 15, 743-750.	3.1	63
40	Molecular mechanism of sweet taste: Relationship of hydrogen bonding to taste sensitivity for both young and elderly. <i>Neurobiology of Aging</i> , 1981, 2, 173-185.	3.1	62
41	Concentration-Response Relationships of Sweeteners. <i>ACS Symposium Series</i> , 1991, , 261-276.	0.5	61
42	Chorda tympani and lingual nerve responses to astringent compounds in rodents. <i>Physiology and Behavior</i> , 1992, 51, 55-63.	2.1	61
43	The effect of sweeteners on bitter taste in young and elderly subjects. <i>Brain Research Bulletin</i> , 1994, 35, 189-204.	3.0	57
44	Effects of Aging on the Human Taste System. <i>Annals of the New York Academy of Sciences</i> , 2009, 1170, 725-729.	3.8	57
45	Effect of protease inhibitors on the sense of taste. <i>Nutrition</i> , 1999, 15, 767-772.	2.4	56
46	Methyl xanthines enhance taste: Evidence for modulation of taste by adenosine receptor. <i>Pharmacology Biochemistry and Behavior</i> , 1985, 22, 195-203.	2.9	54
47	Taste and smell losses in HIV infected patients. <i>Physiology and Behavior</i> , 1995, 58, 287-293.	2.1	54
48	CONTRIBUTIONS TO THE PHYSICOCHEMICAL DIMENSIONS OF ODOR: A PSYCHOPHYSICAL APPROACH. <i>Annals of the New York Academy of Sciences</i> , 1974, 237, 164-183.	3.8	52
49	Effect of Environmental Pollutants on Taste and Smell. <i>Otolaryngology - Head and Neck Surgery</i> , 1992, 106, 693-700.	1.9	51
50	Odor from Industrial Hog Farming Operations and Mucosal Immune Function in Neighbors. <i>Archives of Environmental Health</i> , 2004, 59, 101-108.	0.4	51
51	Effect of antimicrobial and anti-inflammatory medications on the sense of taste. <i>Physiology and Behavior</i> , 2000, 69, 413-424.	2.1	50
52	Taste perception of monosodium glutamate (MSG) in foods in young and elderly subjects. <i>Physiology and Behavior</i> , 1994, 56, 265-275.	2.1	48
53	Reduced olfactory discrimination in patients on chronic hemodialysis. <i>Physiology and Behavior</i> , 1978, 21, 239-242.	2.1	46
54	Sensory evaluation of soft drinks with various sweeteners. <i>Physiology and Behavior</i> , 1985, 34, 369-377.	2.1	46

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55	Rationale for Further Medical and Health Research on High-Potency Sweeteners. <i>Chemical Senses</i> , 2012, 37, 671-679.	2.0	46
56	Taste of dipeptides. <i>Physiology and Behavior</i> , 1976, 17, 523-535.	2.1	44
57	Effect of pleasant odors on mood of males at midlife: Comparison of African-American and European-American men. <i>Brain Research Bulletin</i> , 1995, 36, 31-37.	3.0	44
58	Transport pathways in rat lingual epithelium. <i>Pharmacology Biochemistry and Behavior</i> , 1988, 29, 257-267.	2.9	38
59	Synthesis of tastes other than the "primaries": implications for neural coding theories and the concept of "suppression". <i>Chemical Senses</i> , 1990, 15, 495-504.	2.0	37
60	Thresholds for sodium salts in young and elderly human subjects: correlation with molar conductivity of anion. <i>Chemical Senses</i> , 1990, 15, 671-678.	2.0	37
61	Perception of odors of simple pyrazines by young and elderly subjects: A multidimensional analysis. <i>Pharmacology Biochemistry and Behavior</i> , 1981, 14, 787-798.	2.9	36
62	Use of Flavor-Amplified Foods to Improve Nutritional Status in Elderly Persons. <i>Annals of the New York Academy of Sciences</i> , 1989, 561, 267-276.	3.8	35
63	Effect of race on perception of fat alone and in combination with sugar. <i>Physiology and Behavior</i> , 1994, 55, 603-606.	2.1	34
64	Effect of Psychotropic Drugs on Taste Responses in Young and Elderly Persons. <i>Annals of the New York Academy of Sciences</i> , 1998, 855, 732-737.	3.8	32
65	Effect of Medications on Taste. <i>Physiology and Behavior</i> , 1999, 66, 183-191.	2.1	32
66	Alterations of Chemosensory Function in End-Stage Liver Disease. <i>Physiology and Behavior</i> , 1999, 66, 203-207.	2.1	32
67	The effect of amiloride analogs on taste responses in gerbil. <i>Physiology and Behavior</i> , 1990, 47, 435-441.	2.1	30
68	Intestinal Metabolism and Bioaccumulation of Sucralose In Adipose Tissue In The Rat. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2018, 81, 913-923.	2.3	29
69	Bretylium tosylate enhances salt taste. <i>Physiology and Behavior</i> , 1986, 36, 1129-1137.	2.1	28
70	Effect of Tricyclic Antidepressants on Taste Responses in Humans and Gerbils. <i>Pharmacology Biochemistry and Behavior</i> , 2000, 65, 599-609.	2.9	28
71	Adaptation of sweeteners in water and in tannic acid solutions. <i>Physiology and Behavior</i> , 1994, 55, 547-559.	2.1	26
72	Influence of chirality of amino acids on the growth of perceived taste intensity with concentration. <i>Physiology and Behavior</i> , 1982, 28, 457-465.	2.1	25

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73	Relationship of dietary fat content to food preferences in young rats. <i>Physiology and Behavior</i> , 1990, 48, 581-586.	2.1	25
74	Sensory acuity and reasoning in delusional disorder. <i>Comprehensive Psychiatry</i> , 2002, 43, 175-178.	3.1	24
75	Flavor-calorie relationships: Effect on weight gain in rats. <i>Physiology and Behavior</i> , 1991, 50, 465-470.	2.1	23
76	Olfaction in Aging and Medical Disorders. , 1992, , 500-525.		23
77	Inhibition of taste responses to Na ⁺ salts by epithelial Na ⁺ channel blockers in gerbil. <i>Physiology and Behavior</i> , 1990, 47, 455-459.	2.1	22
78	Taste effects of lingual application of cardiovascular medications. <i>Physiology and Behavior</i> , 2000, 68, 405-413.	2.1	21
79	Effect of Repeated Presentation on Sweetness Intensity of Binary and Ternary Mixtures of Sweeteners. <i>Chemical Senses</i> , 2003, 28, 219-229.	2.0	21
80	Potential health effects of odor from animal operations, wastewater treatment, and recycling of byproducts. <i>Journal of Agromedicine</i> , 2004, 9, 397-403.	1.5	20
81	Electronic Taste and Smell: The Case for Performance Standards [Point of View]. <i>Proceedings of the IEEE</i> , 2018, 106, 1471-1478.	21.3	17
82	Dispersion Modeling to Compare Alternative Technologies for Odor Remediation at Swine Facilities. <i>Journal of the Air and Waste Management Association</i> , 2008, 58, 1166-1176.	1.9	16
83	Astringent compounds suppress taste responses in gerbil. <i>Brain Research</i> , 1992, 595, 1-11.	2.2	15
84	Signal Conditioning and Preprocessing. , 0, , 105-132.		14
85	Introduction to Olfaction: Perception, Anatomy, Physiology, and Molecular Biology. , 0, , 1-31.		14
86	Using Field Asymmetric Ion Mobility Spectrometry for Odor Assessment of Automobile Interior Components. <i>IEEE Sensors Journal</i> , 2016, 16, 5747-5756.	4.7	14
87	Effect of the nucleoside analogs zidovudine, didanosine, stavudine, and lamivudine on the sense of taste. <i>Nutrition</i> , 1999, 15, 854-859.	2.4	13
88	Sensory Properties of Neotame: Comparison with Other Sweeteners. <i>ACS Symposium Series</i> , 2008, , 511-529.	0.5	13
89	Odor Assessment of Automobile Cabin Air With Field Asymmetric Ion Mobility Spectrometry and Photoionization Detection. <i>IEEE Sensors Journal</i> , 2016, 16, 409-417.	4.7	13
90	Characterization of Odor Quality Utilizing Multidimensional Scaling Techniques. <i>ACS Symposium Series</i> , 1981, , 1-21.	0.5	11

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91	Inhibition of sweet taste in humans by methyl 4,6-dichloro-4,6-dideoxy- α -D-galactopyranoside. <i>Chemical Senses</i> , 1987, 12, 71-76.	2.0	11
92	The role of sodium and potassium transport pathways in taste transduction: an overview. <i>Chemical Senses</i> , 1990, 15, 129-135.	2.0	9
93	Effect of modulators of the adenylate cyclase system on sweet electrophysiological taste responses in gerbil. <i>Pharmacology Biochemistry and Behavior</i> , 1994, 48, 991-998.	2.9	9
94	Odor quality of pyridyl ketones. <i>Chemical Senses</i> , 1980, 5, 343-357.	2.0	8
95	Environmental pollutants alter taste responses in the gerbil. <i>Pharmacology Biochemistry and Behavior</i> , 1995, 52, 189-194.	2.9	8
96	Age-Related Chemosensory Losses: Effect of Medications. <i>ACS Symposium Series</i> , 2002, , 94-108.	0.5	6
97	Contribution of the Anion to the Taste Quality of Sodium Salts. , 1980, , 99-111.		6
98	Detection thresholds of potassium salts are related to the molar conductivity of the anion. <i>Brain Research Bulletin</i> , 1995, 37, 623-626.	3.0	5
99	Environmental Monitoring. , 0, , 419-444.		5
100	Loss of Taste, Smell, and Other Senses with Age. , 2004, , 211-289.		5
101	Recent insights into the mechanisms of taste transduction and modulation. <i>Food Chemistry</i> , 1986, 21, 259-281.	8.2	4
102	The Search for Receptors That Mediate Sweetness. , 1986, , 315-377.		4
103	The nose as a port of entry for aluminosilicates and other pollutants: possible role in Alzheimer's disease. <i>Neurobiology of Aging</i> , 1986, 7, 576-578.	3.1	2
104	Aspartame and Headache. <i>Headache</i> , 1988, 28, 370-370.	3.9	2
105	Update on monosodium glutamate: Sensory properties and safety. <i>Nutrition</i> , 1996, 12, 451-452.	2.4	2
106	Appetite and Body Weight Regulation. Sugar, Fat, and Macronutrient Substitutes. <i>American Journal of Clinical Nutrition</i> , 1994, 60, 644.	4.7	0
107	System for Exposing Humans to Low Levels of Swine Building Odorants and Dust. , 2002, , .		0
108	Standard analytes for E-noses and E-tongues. , 2017, , .		0

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109	The Aging Gustatory System. , 2020, , 382-397.		0