John E Hayes

List of Publications by Year
in descending order

148	6,552	61984 43	76900 74
papers	citations	h-index	g-index

179	179	179	4673
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	More Than Smellâ€"COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. Chemical Senses, 2020, 45, 609-622.	2.0	375
2	Bitter taste markers explain variability in vegetable sweetness, bitterness, and intake. Physiology and Behavior, 2006, 87, 304-313.	2.1	345
3	Psychophysics of sweet and fat perception in obesity: problems, solutions and new perspectives. Philosophical Transactions of the Royal Society B: Biological Sciences, 2006, 361, 1137-1148.	4.0	306
4	Supertasting and PROP Bitterness Depends on More Than the TAS2R38 Gene. Chemical Senses, 2008, 33, 255-265.	2.0	263
5	Allelic Variation in TAS2R Bitter Receptor Genes Associates with Variation in Sensations from and Ingestive Behaviors toward Common Bitter Beverages in Adults. Chemical Senses, 2011, 36, 311-319.	2.0	213
6	Explaining variability in sodium intake through oral sensory phenotype, salt sensation and liking. Physiology and Behavior, 2010, 100, 369-380.	2.1	186
7	Vegetable Intake in College-Aged Adults Is Explained by Oral Sensory Phenotypes and TAS2R38 Genotype. Chemosensory Perception, 2010, 3, 137-148.	1.2	177
8	Revisiting Sugar-Fat Mixtures: Sweetness and Creaminess Vary with Phenotypic Markers of Oral Sensation. Chemical Senses, 2007, 32, 225-236.	2.0	161
9	Sweet and bitter tastes of alcoholic beverages mediate alcohol intake in of-age undergraduates. Physiology and Behavior, 2005, 83, 821-831.	2.1	154
10	The Relationships Between Common Measurements of Taste Function. Chemosensory Perception, 2015, 8, 11-18.	1.2	146
11	Personality factors predict spicy food liking and intake. Food Quality and Preference, 2013, 28, 213-221.	4.6	137
12	Do polymorphisms in chemosensory genes matter for human ingestive behavior?. Food Quality and Preference, 2013, 30, 202-216.	4.6	137
13	Oral sensory phenotype identifies level of sugar and fat required for maximal liking. Physiology and Behavior, 2008, 95, 77-87.	2.1	129
14	Direct comparison of the generalized visual analog scale (gVAS) and general labeled magnitude scale (gLMS). Food Quality and Preference, 2013, 28, 36-44.	4.6	126
15	Surveying Food and Beverage Liking. Annals of the New York Academy of Sciences, 2009, 1170, 558-568.	3.8	123
16	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. Chemical Senses, 2021, 46, .	2.0	119
17	Turbidity as a Measure of Salivary Protein Reactions with Astringent Substances. Chemical Senses, 2002, 27, 653-659.	2.0	106
18	Two decades of supertasting: Where do we stand?. Physiology and Behavior, 2011, 104, 1072-1074.	2.1	96

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19	Physical Approaches to Masking Bitter Taste: Lessons from Food and Pharmaceuticals. Pharmaceutical Research, 2014, 31, 2921-2939.	3.5	91
20	Capsaicin as a probe of the relationship between bitter taste and chemesthesis. Physiology and Behavior, 2003, 79, 811-821.	2.1	85
21	Crowdsourcing taste research: genetic and phenotypic predictors of bitter taste perception as a model. Frontiers in Integrative Neuroscience, 2014, 8, 33.	2.1	80
22	Masking Vegetable Bitterness to Improve Palatability Depends on Vegetable Type and Taste Phenotype. Chemosensory Perception, 2013, 6, 8-19.	1.2	78
23	Bitterness of the Non-nutritive Sweetener Acesulfame Potassium Varies With Polymorphisms in TAS2R9 and TAS2R31. Chemical Senses, 2013, 38, 379-389.	2.0	74
24	Smell and taste changes are early indicators of the COVID-19 pandemic and political decision effectiveness. Nature Communications, 2020, 11, 5152.	12.8	74
25	Differential bitterness in capsaicin, piperine, and ethanol associates with polymorphisms in multiple bitter taste receptor genes. Physiology and Behavior, 2016, 156, 117-127.	2.1	70
26	Exploring associations between taste perception, oral anatomy and polymorphisms in the carbonic anhydrase (gustin) gene CA6. Physiology and Behavior, 2014, 128, 148-154.	2.1	68
27	Individual Differences in Perception of Bitterness from Capsaicin, Piperine and Zingerone. Chemical Senses, 2004, 29, 53-60.	2.0	67
28	Behavioral measures of risk tasking, sensation seeking and sensitivity to reward may reflect different motivations for spicy food liking and consumption. Appetite, 2016, 103, 411-422.	3.7	67
29	Polymorphisms in <i><scp>TRPV</scp>1</i> and <i><scp>TAS</scp>2Rs</i> Associate with Sensations from Sampled Ethanol. Alcoholism: Clinical and Experimental Research, 2014, 38, 2550-2560.	2.4	65
30	Gender differences in the influence of personality traits on spicy food liking and intake. Food Quality and Preference, 2015, 42, 12-19.	4.6	64
31	Rebaudioside A and Rebaudioside D Bitterness do not Covary with Acesulfame-K Bitterness or Polymorphisms in TAS2R9 and TAS2R31. Chemosensory Perception, 2013, 6, 109-117.	1.2	61
32	Quinine Bitterness and Grapefruit Liking Associate with Allelic Variants in TAS2R31. Chemical Senses, 2015, 40, 437-443.	2.0	61
33	Regional Differences in Suprathreshold Intensity for Bitter and Umami Stimuli. Chemosensory Perception, 2014, 7, 147-157.	1.2	60
34	Check-all-that-apply (CATA), sorting, and polarized sensory positioning (PSP) with astringent stimuli. Food Quality and Preference, 2015, 45, 41-49.	4.6	60
35	Rejection thresholds in chocolate milk: Evidence for segmentation. Food Quality and Preference, 2012, 26, 128-133.	4.6	54
36	Perceptual and affective responses to sampled capsaicin differ by reported intake. Food Quality and Preference, 2017, 55, 26-34.	4.6	54

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37	Just-about-right and ideal scaling provide similar insights into the influence of sensory attributes on liking. Food Quality and Preference, 2014, 37, 71-78.	4.6	53
38	Oral somatosensatory acuity is related to particle size perception in chocolate. Scientific Reports, 2019, 9, 7437.	3.3	53
39	Perceptual Qualities of Ethanol Depend on Concentration, and Variation in These Percepts Associates with Drinking Frequency. Chemosensory Perception, 2015, 8, 149-157.	1.2	51
40	Quantifying Sweet Taste Liker Phenotypes: Time for Some Consistency in the Classification Criteria. Nutrients, 2019, 11, 129.	4.1	49
41	Variety and content of commercial infant and toddler vegetable products manufactured and sold in the United States. American Journal of Clinical Nutrition, 2018, 107, 576-583.	4.7	48
42	Bitter and sweet tasting molecules: It's complicated. Neuroscience Letters, 2019, 700, 56-63.	2.1	48
43	Nonnutritive sweeteners are not supernormal stimuli. International Journal of Obesity, 2015, 39, 254-259.	3.4	47
44	Wine Expertise Predicts Taste Phenotype. American Journal of Enology and Viticulture, 2012, 63, 80-84.	1.7	45
45	Effect of fat content on the physical properties and consumer acceptability of vanilla ice cream. Journal of Dairy Science, 2017, 100, 5217-5227.	3.4	41
46	Dose-Response Relationships for Vanilla Flavor and Sucrose in Skim Milk: Evidence of Synergy. Beverages, 2018, 4, 73.	2.8	41
47	Characterizing dynamic sensory properties of nutritive and nonnutritive sweeteners with temporal checkâ€allâ€thatâ€apply. Journal of Sensory Studies, 2017, 32, e12270.	1.6	38
48	Transdisciplinary Perspectives on Sweetness. Chemosensory Perception, 2008, 1, 48-57.	1.2	37
49	Differences in the Chemesthetic Subqualities of Capsaicin, Ibuprofen, and Olive Oil. Chemical Senses, 2012, 37, 471-478.	2.0	36
50	Reconsidering the classification of sweet taste liker phenotypes: A methodological review. Food Quality and Preference, 2019, 72, 56-76.	4.6	35
51	Otitis media exposure associates with dietary preference and adiposity: A community-based observational study of at-risk preschoolers. Physiology and Behavior, 2012, 106, 264-271.	2.1	34
52	Demonstrating cross-modal enhancement in a real food with a modified ABX test. Food Quality and Preference, 2019, 77, 206-213.	4.6	34
53	Mary Poppins was right: Adding small amounts of sugar or salt reduces the bitterness of vegetables. Appetite, 2018, 126, 90-101.	3.7	32
54	Type of milk typically consumed, and stated preference, but not health consciousness affect revealed preferences for fat in milk. Food Quality and Preference, 2016, 49, 92-99.	4.6	29

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55	Soy protein concentrate mitigates markers of colonic inflammation and loss of gut barrier function in vitro and in vivo. Journal of Nutritional Biochemistry, 2017, 40, 201-208.	4.2	28
56	Associations of olfactory dysfunction with anthropometric and cardiometabolic measures: Findings from the 2013â€“2014 national health and nutrition examination survey (NHANES). Physiology and Behavior, 2020, 215, 112702.	2.1	28
57	Interpreting consumer preferences: Physicohedonic and psychohedonic models yield different information in a coffee-flavored dairy beverage. Food Quality and Preference, 2014, 36, 27-32.	4.6	27
58	Predominant Qualities Evoked by Quinine, Sucrose, and Capsaicin Associate With PROP Bitterness, but not <i>TAS2R38</i> Genotype. Chemical Senses, 2020, 45, 383-390.	2.0	27
59	Binding of Caffeine and Quinine by Whey Protein and the Effect on Bitterness. Journal of Food Science, 2017, 82, 509-516.	3.1	26
60	Using Milk Fat to Reduce the Irritation and Bitter Taste of Ibuprofen. Chemosensory Perception, 2012, 5, 231-236.	1.2	25
61	User Preferences in a Carrageenan-Based Vaginal Drug Delivery System. PLoS ONE, 2013, 8, e54975.	2.5	25
62	Release of Tenofovir from Carrageenan-Based Vaginal Suppositories. Pharmaceutics, 2014, 6, 366-377.	4.5	24
63	Salivary protein levels as a predictor of perceived astringency in model systems and solid foods. Physiology and Behavior, 2016, 163, 56-63.	2.1	24
64	Do Polymorphisms in the TAS1R1 Gene Contribute to Broader Differences in Human Taste Intensity?. Chemical Senses, 2013, 38, 719-728.	2.0	23
65	Consumer acceptability of high hydrostatic pressure (HHP)-treated ground beef patties. LWT - Food Science and Technology, 2014, 56, 207-210.	5.2	23
66	Effects of Matrix Composition on Detection Threshold Estimates for Methyl Anthranilate and 2-Aminoacetophenone. Foods, 2016, 5, 35.	4.3	23
67	Influence of biological, experiential and psychological factors in wine preference segmentation. Australian Journal of Grape and Wine Research, 2017, 23, 154-161.	2.1	23
68	Learned color taste associations in a repeated brief exposure paradigm. Food Quality and Preference, 2019, 71, 354-365.	4.6	23
69	Shape of vaginal suppositories affects willingness-to-try and preference. Antiviral Research, 2013, 97, 280-284.	4.1	22
70	Tolerance for High Flavanol Cocoa Powder in Semisweet Chocolate. Nutrients, 2013, 5, 2258-2267.	4.1	22
71	Increasing flavor variety with herbs and spices improves relative vegetable intake in children who are propylthiouracil (PROP) tasters relative to nontasters. Physiology and Behavior, 2018, 188, 48-57.	2.1	21
72	Regional Variation of Bitter Taste and Aftertaste in Humans. Chemical Senses, 2019, 44, 721-732.	2.0	21

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73	Rejection Thresholds in Solid Chocolate-Flavored Compound Coating. Journal of Food Science, 2012, 77, S390-S393.	3.1	20
74	Predictors of Relapse in a Bupropion Trial for Smoking Cessation in Recently-Abstinent Alcoholics: Preliminary Results Using an Aggregate Genetic Risk Score. Substance Abuse: Research and Treatment, 2012, 6, SART.S8866.	0.9	20
75	Sip and spit or sip and swallow: Choice of method differentially alters taste intensity estimates across stimuli. Physiology and Behavior, 2017, 181, 95-99.	2.1	20
76	Nutritional Content and Ingredients of Commercial Infant and Toddler Food Pouches Compared With Other Packages Available in the United States. Nutrition Today, 2019, 54, 305-312.	1.0	20
77	Perspective: Measuring Sweetness in Foods, Beverages, and Diets: Toward Understanding the Role of Sweetness in Health. Advances in Nutrition, 2021, 12, 343-354.	6.4	20
78	Exploring variability in detection thresholds of microparticles through participant characteristics. Food and Function, 2019, 10, 5386-5397.	4.6	19
79	Quantitative perceptual differences among over-the-counter vaginal products using a standardized methodology: implications for microbicide development. Contraception, 2011, 84, 184-193.	1.5	18
80	Explaining tolerance for bitterness in chocolate ice cream using solid chocolate preferences. Journal of Dairy Science, 2013, 96, 4938-4944.	3.4	18
81	Firmness Perception Influences Womenâ€™s Preferences for Vaginal Suppositories. Pharmaceutics, 2014, 6, 512-529.	4.5	18
82	Herbs and spices increase liking and preference for vegetables among rural high school students. Food Quality and Preference, 2018, 68, 125-134.	4.6	18
83	Effects of Sweet-Liking on Body Composition Depend on Age and Lifestyle: A Challenge to the Simple Sweet-Likingâ€"Obesity Hypothesis. Nutrients, 2020, 12, 2702.	4.1	18
84	Maximizing overall liking results in a superior product to minimizing deviations from ideal ratings: An optimization case study with coffee-flavored milk. Food Quality and Preference, 2015, 42, 27-36.	4.6	17
85	Consumer peach preferences and purchasing behavior: a mixed methods study. Journal of the Science of Food and Agriculture, 2016, 96, 2451-2461.	3.5	17
86	TongueSim: Development of an Automated Method for Rapid Assessment of Fungiform Papillae Density for Taste Research. Chemical Senses, 2016, 41, 357-365.	2.0	17
87	Putting out the fire â€“ Efficacy of common beverages in reducing oral burn from capsaicin. Physiology and Behavior, 2019, 208, 112557.	2.1	17
88	Blending dark green vegetables with fruits in commercially available infant foods makes them taste like fruit. Appetite, 2020, 150, 104652.	3.7	16
89	Drivers of Vaginal Drug Delivery System Acceptability from Internet-Based Conjoint Analysis. PLoS ONE, 2016, 11, e0150896.	2.5	15
90	Sensory Aspects of Bitter and Sweet Tastes During Early Childhood. Nutrition Today, 2017, 52, S41-S51.	1.0	15

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91	Capsaicin burn increases thickness discrimination thresholds independently of chronic chili intake. Food Research International, 2021, 149, 110702.	6.2	15
92	Self-Reported Olfactory Dysfunction and Diet Quality: Findings from the 2011â€"2014 National Health and Nutrition Examination Survey (NHANES). Nutrients, 2021, 13, 4561.	4.1	15
93	Developmental Readiness, Caregiver and Child Feeding Behaviors, and Sensory Science as a Framework for Feeding Young Children. Nutrition Today, 2017, 52, S30-S40.	1.0	14
94	Self-reported Smoking Status, TAS2R38 Variants, and Propylthiouracil Phenotype: An Exploratory Crowdsourced Cohort Study. Chemical Senses, 2018, 43, 617-625.	2.0	14
95	Interactions between retronasal olfaction and taste influence vegetable liking and consumption: A psychophysical investigation. Journal of Agriculture and Food Research, 2020, 2, 100044.	2.5	14
96	Development and validation of the Reasons Individuals Stop Eating Questionnaire (RISE-Q): A novel tool to characterize satiation. Appetite, 2021, 161, 105127.	3.7	14
97	Degree of free fatty acid saturation influences chocolate rejection in human assessors. Chemical Senses, 2017, 42, 161-166.	2.0	13
98	Evaluation of Sweetener Synergy in Humans by Isobole Analyses. Chemical Senses, 2019, 44, 571-582.	2.0	13
99	Personality traits and bitterness perception influence the liking and intake of pale ale style beers. Food Quality and Preference, 2020, 86, 103994.	4.6	13
100	Rejection of labrusca-type aromas in wine differs by wine expertise and geographic region. Food Quality and Preference, 2019, 74, 147-154.	4.6	12
101	Associations between chronic cigarette smoking and taste function: Results from the 2013â€"2014 national health and nutrition examination survey. Physiology and Behavior, 2021, 240, 113554.	2.1	12
102	Investigating Mixture Interactions of Astringent Stimuli Using the Isobole Approach. Chemical Senses, 2016, 41, bjw064.	2.0	12
103	Harsh and Sweet Sensations Predict Acute Liking of Electronic Cigarettes, but Flavor Does Not Affect Acute Nicotine Intake: A Pilot Laboratory Study in Men. Nicotine and Tobacco Research, 2021, 23, 687-693.	2.6	12
104	Perception of chemesthetic stimuli in groups who differ by food involvement and culinary experience. Food Quality and Preference, 2015, 46, 142-150.	4.6	11
105	Infant and Toddler Responses to Bitter-Tasting Novel Vegetables: Findings from the Good Tastes Study. Journal of Nutrition, 2021, 151, 3240-3252.	2.9	11
106	Genetic variation in sensation affects food liking and intake. Current Opinion in Food Science, 2021, 42, 203-214.	8.0	11
107	Perceptual Mapping of Chemesthetic Stimuli in Naive Assessors. Chemosensory Perception, 2015, 8, 19-32.	1.2	10
108	Using Herbs and Spices to Increase Vegetable Intake Among Rural Adolescents. Journal of Nutrition Education and Behavior, 2019, 51, 806-816.e1.	0.7	10

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109	Are Sugars Addictive? Perspectives for Practitioners. , 2014, , 199-215.		10
110	Influence of Sensation and Liking on Eating and Drinking. , 2020, , 131-155.		10
111	Do children really eat what they like? Relationships between liking and intake across laboratory test-meals. Appetite, 2022, 172, 105946.	3.7	10
112	Design aspects of vaginal applicators that influence acceptance among target users. Scientific Reports, 2021, 11, 9802.	3.3	9
113	Response to â€œLack of Relation Between Bitter Taste Receptor <i>TAS2R38</i> and BMI in Adultsâ€. Obesity, 2010, 18, 433-433.	3.0	8
114	Asymmetric dominance as a potential source of bias in hedonic testing. Food Quality and Preference, 2011, 22, 559-566.	4.6	8
115	Understanding taste and texture perception to enhance vegetable acceptance. Proceedings of the Nutrition Society, 2017, 76, .	1.0	8
116	Common bitter stimuli show differences in their temporal profiles before and after swallowing. Food Quality and Preference, 2021, 87, 104041.	4.6	8
117	Relationships between Perceptual Attributes and Rheology in Over-the-Counter Vaginal Products: A Potential Tool for Microbicide Development. PLoS ONE, 2014, 9, e105614.	2.5	8
118	Massively collaborative crowdsourced research on COVID19 and the chemical senses: Insights and outcomes. Food Quality and Preference, 2022, 97, 104483.	4.6	8
119	Individual Differences in Multisensory Flavor Perception. , 2016, , 185-210.		7
120	Qualitative exploration of intrinsic and extrinsic factors that influence acceptability of semisoft vaginal suppositories. BMC Women's Health, 2018, 18, 170.	2.0	7
121	Individual Differences in Thresholds and Consumer Preferences for Rotundone Added to Red Wine. Nutrients, 2020, 12, 2522.	4.1	7
122	Discrimination of Isointense Bitter Stimuli in a Beer Model System. Nutrients, 2020, 12, 1560.	4.1	7
123	Differences in preferred fat level, sweetener type, and amount of added sugar in chocolate milk in a choice task relate to physical activity and orthorexia. Appetite, 2021, 163, 105214.	3.7	7
124	Expectation and expectoration: Information manipulation alters spitting volume, a common proxy for salivary flow. Physiology and Behavior, 2016, 167, 180-187.	2.1	6
125	Studies of Human Twins Reveal Genetic Variation That Affects Dietary Fat Perception. Chemical Senses, 2020, 45, 467-481.	2.0	6
126	Flavor and product messaging are the two most important drivers of electronic cigarette selection in a choice-based task. Scientific Reports, 2021, 11, 4689.	3.3	6

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127	Preferred beer styles influence both perceptual maps and semantic descriptions of dry hops. Food Quality and Preference, 2021, 94, 104337.	4.6	6
128	Genetic differences in sweet taste perception. , 2006, , 30-53.		6
129	Taste: Vertebrate Psychophysics. , 2009, , 881-886.		5
130	Comparison of Carcinogen Biomarkers in Smokers of Menthol and Nonmenthol Cigarettes: The 2015â€“2016 National Health and Nutrition Examination Survey Special Sample. Cancer Epidemiology Biomarkers and Prevention, 2022, 31, 1539-1545.	2.5	5
131	Synergistic and antagonistic ingredient interactions as a sugar reduction strategy in chocolate milk. Journal of Sensory Studies, 2022, 37, .	1.6	5
132	Vanillin modifies affective responses to but not burning sensations from ethanol in mixtures. Physiology and Behavior, 2019, 211, 112668.	2.1	4
133	Propylthiouracil (PROP) Taste. , 2008, , 391-399.		4
134	Salivary Î±-amylase activity and flow rate explain differences in temporal flavor perception in a chewing gum matrix comprising starch-limonene inclusion complexes. Food Research International, 2022, 158, 111573.	6.2	4
135	Innovative sensory methods to access acceptability of mixed polymer semisoft ovules for microbicide applications. Drug Delivery and Translational Research, 2016, 6, 551-564.	5.8	3
136	Using sensory and consumer science in drug delivery system optimization: mixed methods in women of color as a case study. Food Quality and Preference, 2019, 73, 293-302.	4.6	3
137	Female sweet-likers have enhanced cross-modal interoceptive abilities. Appetite, 2021, 165, 105290.	3.7	3
138	Examining the Role of Food Form on Children's Self-Regulation of Energy Intake. Frontiers in Nutrition, 2022, 9, 791718.	3.7	3
139	An Introduction to this Special Issue: Chemosensation and Health. Chemosensory Perception, 2015, 8, 109-111.	1.2	2
140	Assessment of Midline Lingual Point-Pressure Somatosensation Using Von Frey Hair Monofilaments. Journal of Visualized Experiments, 2020, , .	0.3	2
141	Influence of Sensation and Liking on Eating and Drinking. , 2020, , 1-25.		2
142	Biological Basis and Functional Assessment of Oral Sensation. , 2020, , 157-181.		2
143	Chocolate not necessarily healthier or tastier. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, E6318-E6318.	7.1	1
144	Taste: Vertebratesâ€"Psychophysics â˜†. , 2017, , .		1

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145	Examining Front-of-Package Product Names and Ingredient Lists of Infant and Toddler Food Containing Vegetables. Journal of Nutrition Education and Behavior, 2021, 53, 96-102.	0.7	1
146	Food choice: behavioral aspects. , 2021, , .		1
147	Biological Basis and Functional Assessment of Oral Sensation. , 2020, , 1-25.		1
148	Man vs. Machine: A Juniorâ€Level Laboratory Exercise Comparing Human and Instrumental Detection Limits. Journal of Food Science Education, 2017, 16, 72-76.	1.0	0