Paul A S Breslin

List of Publications by Year
in descending order

98 papers	8,205 citations	57758 44 h-index	48315 88 g-index
105 all docs	105 docs citations	105 times ranked	6785 citing authors

#	Article	IF	Citations
1	Ibuprofen-like activity in extra-virgin olive oil. Nature, 2005, 437, 45-46.	27.8	778
2	The Molecular Basis of Individual Differences in Phenylthiocarbamide and Propylthiouracil Bitterness Perception. Current Biology, 2005, 15, 322-327.	3.9	625
3	An overview of binary tasteâ€“taste interactions. Food Quality and Preference, 2003, 14, 111-124.	4.6	443
4	The merging of the senses: integration of subthreshold taste and smell. Nature Neuroscience, 2000, 3, 431-432.	14.8	363
5	An Evolutionary Perspective on Food and Human Taste. Current Biology, 2013, 23, R409-R418.	3.9	315
6	Individual Differences in AMY1 Gene Copy Number, Salivary Î±-Amylase Levels, and the Perception of Oral Starch. PLoS ONE, 2010, 5, e13352.	2.5	205
7	Suppression of Bitterness by Sodium: Variation Among Bitter Taste Stimuli. Chemical Senses, 1995, 20, 609-623.	2.0	199
8	Salt enhances flavour by suppressing bitterness. Nature, 1997, 387, 563-563.	27.8	198
9	Gender-specific induction of enhanced sensitivity to odors. Nature Neuroscience, 2002, 5, 199-200.	14.8	193
10	Psychophysical evidence that oral astringency is a tactile sensation. Chemical Senses, 1993, 18, 405-417.	2.0	186
11	Identification of human gustatory cortex by activation likelihood estimation. Human Brain Mapping, 2011, 32, 2256-2266.	3.6	176
12	Variability in a taste-receptor gene determines whether we taste toxins in food. Current Biology, 2006, 16, R792-R794.	3.9	170
13	High Endogenous Salivary Amylase Activity Is Associated with Improved Glycemic Homeostasis following Starch Ingestion in Adults. Journal of Nutrition, 2012, 142, 853-858.	2.9	165
14	Gustation assessment using the NIH Toolbox. Neurology, 2013, 80, S20-4.	1.1	148
15	Interactions among salty, sour and bitter compounds. Trends in Food Science and Technology, 1996, 7, 390-399.	15.1	145
16	Genetics of Human Taste Perception. Journal of Dental Research, 2004, 83, 448-453.	5.2	138
17	A TAS1R receptor-based explanation of sweet â€˜water-tasteâ€™. Nature, 2006, 441, 354-357.	27.8	136
18	Covariation in individualsâ€™ sensitivities to bitter compounds: Evidence supporting multiple receptor/transduction mechanisms. Perception & Psychophysics, 2001, 63, 761-776.	2.3	134

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19	Taste reactivity as a dependent measure of the rapid formation of conditioned taste aversion: A tool for the neural analysis of taste-visceral associations.. Behavioral Neuroscience, 1988, 102, 942-952.	1.2	132
20	Mammalian taste perception. Current Biology, 2008, 18, R148-R155.	3.9	132
21	Alzheimer's-associated AÎ² oligomers show altered structure, immunoreactivity and synaptotoxicity with low doses of oleocanthal. Toxicology and Applied Pharmacology, 2009, 240, 189-197.	2.8	127
22	The perception of quinine taste intensity is associated with common genetic variants in a bitter receptor cluster on chromosome 12. Human Molecular Genetics, 2010, 19, 4278-4285.	2.9	125
23	Perceptual variation in umami taste and polymorphisms in TAS1R taste receptor genes. American Journal of Clinical Nutrition, 2009, 90, 770S-779S.	4.7	120
24	Unusual Pungency from Extra-Virgin Olive Oil Is Attributable to Restricted Spatial Expression of the Receptor of Oleocanthal. Journal of Neuroscience, 2011, 31, 999-1009.	3.6	119
25	Salivary Amylase: Digestion and Metabolic Syndrome. Current Diabetes Reports, 2016, 16, 102.	4.2	119
26	Probenecid Inhibits the Human Bitter Taste Receptor TAS2R16 and Suppresses Bitter Perception of Salicin. PLoS ONE, 2011, 6, e20123.	2.5	110
27	Relationship of papillae number to bitter intensity of quinine and PROP within and between individuals. Physiology and Behavior, 2001, 74, 329-337.	2.1	104
28	Heritability and Genetic Covariation of Sensitivity to PROP, SOA, Quinine HCl, and Caffeine. Chemical Senses, 2006, 31, 403-413.	2.0	101
29	Synthesis and Assignment of Absolute Configuration of (â˜)-Oleocanthal:â€‰ A Potent, Naturally Occurring Non-steroidal Anti-inflammatory and Anti-oxidant Agent Derived from Extra Virgin Olive Oils. Organic Letters, 2005, 7, 5075-5078.	4.6	92
30	Monogeusia for fructose, glucose, sucrose, and maltose. Perception & Psychophysics, 1996, 58, 327-341.	2.3	90
31	Twin Study of the Heritability of Recognition Thresholds for Sour and Salty Taste. Chemical Senses, 2007, 32, 749-754.	2.0	89
32	Evolution of Functionally Diverse Alleles Associated with PTC Bitter Taste Sensitivity in Africa. Molecular Biology and Evolution, 2012, 29, 1141-1153.	8.9	80
33	Human Taste: Peripheral Anatomy, TasteTransduction, and Coding. , 2006, 63, 152-190.		79
34	Taste reactivity as a dependent measure of the rapid formation of conditioned taste aversion: A tool for the neural analysis of taste-visceral associations.. Behavioral Neuroscience, 1988, 102, 942-952.	1.2	79
35	Modifying the bitterness of selected oral pharmaceuticals with cation and anion series of salts. Pharmaceutical Research, 2002, 19, 1019-1026.	3.5	74
36	A Common Genetic Influence on Human Intensity Ratings of Sugars and High-Potency Sweeteners. Twin Research and Human Genetics, 2015, 18, 361-367.	0.6	61

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37	Sweet taste and menthol increase cough reflex thresholds. Pulmonary Pharmacology and Therapeutics, 2012, 25, 236-241.	2.6	57
38	Cross-adaptation and Bitterness Inhibition of L-Tryptophan, L-Phenylalanine and Urea: Further Support for Shared Peripheral Physiology. Chemical Senses, 2002, 27, 123-131.	2.0	56
39	A quantitative comparison of taste reactivity behaviors to sucrose before and after lithium chloride pairings: A unidimensional account of palatability.. Behavioral Neuroscience, 1992, 106, 820-836.	1.2	54
40	Drosophila melanogaster Prefers Compounds Perceived Sweet by Humans. Chemical Senses, 2008, 33, 301-309.	2.0	53
41	(-)-Oleocanthal rapidly and selectively induces cancer cell death via lysosomal membrane permeabilization. Molecular and Cellular Oncology, 2015, 2, e1006077.	0.7	53
42	New insight into human sweet taste: a genome-wide association study of the perception and intake of sweet substances. American Journal of Clinical Nutrition, 2019, 109, 1724-1737.	4.7	53
43	Sensory Characterization of the Irritant Properties of Oleocanthal, a Natural Anti-Inflammatory Agent in Extra Virgin Olive Oils. Chemical Senses, 2009, 34, 333-339.	2.0	51
44	Oral Perceptions of Fat and Taste Stimuli Are Modulated by Affect and Mood Induction. PLoS ONE, 2013, 8, e65006.	2.5	51
45	Conditioned reversal of reactions to normally avoided tastes. Physiology and Behavior, 1990, 47, 535-538.	2.1	49
46	Bitter taste induces nausea. Current Biology, 2011, 21, R247-R248.	3.9	46
47	A Psychophysical Investigation of Binary Bitter-compound Interactions. Chemical Senses, 2003, 28, 301-313.	2.0	44
48	Oral Zinc Sulfate Solutions Inhibit Sweet Taste Perception. Chemical Senses, 2004, 29, 513-521.	2.0	44
49	The Influence of Sodium Salts on Binary Mixtures of Bitter-tasting Compounds. Chemical Senses, 2004, 29, 431-439.	2.0	43
50	Origin and Differential Selection of Allelic Variation at TAS2R16 Associated with Salicin Bitter Taste Sensitivity in Africa. Molecular Biology and Evolution, 2014, 31, 288-302.	8.9	43
51	Single sweetness signal. Nature, 1994, 369, 447-448.	27.8	42
52	Chorda tympani section decreases the cation specificity of depletion-induced sodium appetite in rats. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 1993, 264, R319-R323.	1.8	41
53	The Liaison of Sweet and Savory. Chemical Senses, 2006, 31, 221-225.	2.0	38
54	Lick rate analysis of sodium taste-state combinations. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 1993, 264, R312-R318.	1.8	37

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55	Human gustation and flavour. Flavour and Fragrance Journal, 2001, 16, 439-456.	2.6	36
56	Reduction of Saltiness and Bitterness After a Chlorhexidine Rinse. Chemical Senses, 2001, 26, 105-116.	2.0	36
57	Understanding the role of bitter taste perception in coffee, tea and alcohol consumption through Mendelian randomization. Scientific Reports, 2018, 8, 16414.	3.3	36
58	Immune cells of the human peripheral taste system: Dominant dendritic cells and CD4 T cells. Brain, Behavior, and Immunity, 2009, 23, 760-766.	4.1	34
59	Ibuprofen as a Chemesthetic Stimulus: Evidence of a Novel Mechanism of Throat Irritation. Chemical Senses, 2001, 26, 55-65.	2.0	33
60	Selective Removal of a Target Stimulus Localized by Taste in Humans. Chemical Senses, 2000, 25, 181-187.	2.0	30
61	Individual Differences in Sour and Salt Sensitivity: Detection and Quality Recognition Thresholds for Citric Acid and Sodium Chloride. Chemical Senses, 2013, 38, 333-342.	2.0	30
62	Psychophysics of taste lateralization on anterior tongue. Perception & Psychophysics, 2000, 62, 684-694.	2.3	29
63	Opponency of astringent and fat sensations. Current Biology, 2012, 22, R829-R830.	3.9	29
64	Are Human Taste Thresholds Similar on the Right and Left Sides of the Tongue?. Chemical Senses, 2001, 26, 875-883.	2.0	28
65	Bitterness Suppression with Zinc Sulfate and Na-Cyclamate: A Model of Combined Peripheral and Central Neural Approaches to Flavor Modification. Pharmaceutical Research, 2005, 22, 1970-1977.	3.5	28
66	Characterization of Human Fungiform Papillae Cells in Culture. Chemical Senses, 2011, 36, 601-612.	2.0	27
67	Oral Cooling and Carbonation Increase the Perception of Drinking and Thirst Quenching in Thirsty Adults. PLoS ONE, 2016, 11, e0162261.	2.5	22
68	Is the Association Between Sweet and Bitter Perception due to Genetic Variation?. Chemical Senses, 2016, 41, 737-744.	2.0	21
69	Bitter taste receptors (T2Rs) are sentinels that coordinate metabolic and immunological defense responses. Current Opinion in Physiology, 2021, 20, 70-76.	1.8	21
70	Sodium specificity of salt appetite in Fischer-344 and Wistar rats is impaired by chorda tympani nerve transection. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 1995, 269, R350-R356.	1.8	20
71	Flavor Processing: Perceptual and Cognitive Factors in Multi-modal Integration. Chemical Senses, 2005, 30, i232-i233.	2.0	19
72	Gender-specific Olfactory Sensitization: Hormonal and Cognitive Influences. Chemical Senses, 2005, 30, i224-i225.	2.0	18

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73	Effect of Taste Sensation on Cough Reflex Sensitivity. Lung, 2014, 192, 9-13.	3.3	18
74	The Genetics of Bitterness and Pungency Detection and Its Impact on Phytonutrient Evaluation. Annals of the New York Academy of Sciences, 2009, 1170, 140-144.	3.8	17
75	Bivariate genome-wide association analysis strengthens the role of bitter receptor clusters on chromosomes 7 and 12 in human bitter taste. BMC Genomics, 2018, 19, 678.	2.8	16
76	(-)-Oleocanthal and (-)-oleocanthal-rich olive oils induce lysosomal membrane permeabilization in cancer cells. PLoS ONE, 2019, 14, e0216024.	2.5	16
77	Clofibrate inhibits the umami-savory taste of glutamate. PLoS ONE, 2017, 12, e0172534.	2.5	16
78	Evidence that human oral glucose detection involves a sweet taste pathway and a glucose transporter pathway. PLoS ONE, 2021, 16, e0256989.	2.5	16
79	Relationships among Taste Qualities Assessed with Response-Context Effects. Chemical Senses, 2011, 36, 581-587.	2.0	15
80	Lipid-Lowering Pharmaceutical Clofibrate Inhibits Human Sweet Taste. Chemical Senses, 2016, 42, bjw104.	2.0	14
81	Î²-Caroteneâ€“Producing Bacteria Residing in the Intestine Provide Vitamin A to Mouse Tissues In Vivo. Journal of Nutrition, 2014, 144, 608-613.	2.9	13
82	Sweet Taste Perception is Associated with Body Mass Index at the Phenotypic and Genotypic Level. Twin Research and Human Genetics, 2016, 19, 465-471.	0.6	13
83	The evolution of sour taste. Proceedings of the Royal Society B: Biological Sciences, 2022, 289, 20211918.	2.6	12
84	A behavioral analysis of the ingestion of glucose, maltose and maltooligosaccharide by rats. Physiology and Behavior, 2000, 69, 477-485.	2.1	11
85	Psychophysical Isolation of the Modality Responsible for Detecting Multimodal Stimuli: A Chemosensory Example.. Journal of Experimental Psychology: Human Perception and Performance, 2005, 31, 101-109.	0.9	10
86	The T Cells in Peripheral Taste Tissue of Healthy Human Adults: Predominant Memory T Cells and Th-1 Cells. Chemical Senses, 2010, 35, 501-509.	2.0	9
87	Multi-modal Sensory Integration: Evaluating Foods and Mates. Chemosensory Perception, 2008, 1, 92-94.	1.2	8
88	Associations between brain structure and perceived intensity of sweet and bitter tastes. Behavioural Brain Research, 2019, 363, 103-108.	2.2	8
89	Taste after-images: the science of â€œwater-tastesâ€• Cellular and Molecular Life Sciences, 2007, 64, 2049-2052.	5.4	7
90	Inhibition of Bitter Taste from Oral Tenofovir Alafenamide. Molecular Pharmacology, 2021, 99, 319-327.	2.3	7

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91	Studies of Human Twins Reveal Genetic Variation That Affects Dietary Fat Perception. Chemical Senses, 2020, 45, 467-481.	2.0	6
92	Sodium, but not potassium, blocks bitterness in simple model chicken broths. Journal of Food Science and Technology, 2019, 56, 3151-3156.	2.8	5
93	Clustering Bitter Compounds via Individual Sensitivity Differences: Evidence Supporting Multiple Receptor-Transduction Mechanisms. ACS Symposium Series, 2002, , 65-77.	0.5	4
94	Limited evidence for adaptive evolution and functional effect of allelic variation at rs702424 in the promoter of the TAS2R16 bitter taste receptor gene in Africa. Journal of Human Genetics, 2014, 59, 349-352.	2.3	4
95	Oral signals of short and long chain fatty acids: parallel taste pathways to identify microbes and triglycerides. Current Opinion in Physiology, 2021, 20, 126-133.	1.8	4
96	Introductory Letter to Special Issue. Chemosensory Perception, 2008, 1, 91-91.	1.2	1
97	Social Organization and Aggression in a Group of Olfactory Bulbectomized Male Mice. Physiology and Behavior, 1996, 60, 411-416.	2.1	1
98	What Can Psychophysical Studies with Sweetness Inhibitors Teach Us about Taste?. ACS Symposium Series, 2008, , 170-184.	0.5	0