

Sanne Boesveldt

List of Publications by Year in descending order

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Version: 2024-02-01

93
papers

4,334
citations

109321

35
h-index

123424

61
g-index

100
all docs

100
docs citations

100
times ranked

4436
citing authors

#	ARTICLE	IF	CITATIONS
1	More Than Smell—COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020, 45, 609-622.	2.0	375
2	Prevalence of smell loss in Parkinson's disease — A multicenter study. <i>Parkinsonism and Related Disorders</i> , 2009, 15, 490-494.	2.2	329
3	Anosmia—A Clinical Review. <i>Chemical Senses</i> , 2017, 42, 513-523.	2.0	253
4	Central Processing of the Chemical Senses: An Overview. <i>ACS Chemical Neuroscience</i> , 2011, 2, 5-16.	3.5	193
5	Identification of human gustatory cortex by activation likelihood estimation. <i>Human Brain Mapping</i> , 2011, 32, 2256-2266.	3.6	176
6	The Differential Role of Smell and Taste For Eating Behavior. <i>Perception</i> , 2017, 46, 307-319.	1.2	164
7	A comparative study of odor identification and odor discrimination deficits in Parkinson's disease. <i>Movement Disorders</i> , 2008, 23, 1984-1990.	3.9	127
8	Methods for building an inexpensive computer-controlled olfactometer for temporally-precise experiments. <i>International Journal of Psychophysiology</i> , 2010, 78, 179-189.	1.0	124
9	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021, 46, .	2.0	119
10	Gustatory and olfactory dysfunction in older adults: a national probability study. <i>Rhinology</i> , 2011, 49, 324-330.	1.3	109
11	The fish is bad: Negative food odors elicit faster and more accurate reactions than other odors. <i>Biological Psychology</i> , 2010, 84, 313-317.	2.2	93
12	An E-Liquid Flavor Wheel: A Shared Vocabulary Based on Systematically Reviewing E-Liquid Flavor Classifications in Literature. <i>Nicotine and Tobacco Research</i> , 2019, 21, 1310-1319.	2.6	90
13	The 40-item Monell Extended Sniffin—Sticks Identification Test (MONEX-40). <i>Journal of Neuroscience Methods</i> , 2012, 205, 10-16.	2.5	75
14	Food Odours Direct Specific Appetite. <i>Foods</i> , 2016, 5, 12.	4.3	75
15	Odors: appetizing or satiating? Development of appetite during odor exposure over time. <i>International Journal of Obesity</i> , 2014, 38, 650-656.	3.4	74
16	Dynamics of autonomic nervous system responses and facial expressions to odors. <i>Frontiers in Psychology</i> , 2014, 5, 110.	2.1	69
17	The changing role of the senses in food choice and food intake across the lifespan. <i>Food Quality and Preference</i> , 2018, 68, 80-89.	4.6	67
18	The importance of the olfactory system in human well-being, through nutrition and social behavior. <i>Cell and Tissue Research</i> , 2021, 383, 559-567.	2.9	67

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19	Human protein status modulates brain reward responses to food cues. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 113-122.	4.7	64
20	The relation between continuous and discrete emotional responses to food odors with facial expressions and non-verbal reports. <i>Food Quality and Preference</i> , 2016, 48, 130-137.	4.6	62
21	Differences in dietary intake during chemotherapy in breast cancer patients compared to women without cancer. <i>Supportive Care in Cancer</i> , 2017, 25, 2581-2591.	2.2	61
22	Impact of ambient odors on food intake, saliva production and appetite ratings. <i>Physiology and Behavior</i> , 2017, 174, 35-41.	2.1	60
23	Optimizing odor identification testing as quick and accurate diagnostic tool for Parkinson's disease. <i>Movement Disorders</i> , 2016, 31, 1408-1413.	3.9	55
24	The influence of olfactory impairment in vital, independently living older persons on their eating behaviour and food liking. <i>Food Quality and Preference</i> , 2014, 38, 30-39.	4.6	54
25	Loss of Olfactory Function and Nutritional Status in Vital Older Adults and Geriatric Patients. <i>Chemical Senses</i> , 2015, 40, 197-203.	2.0	47
26	Comprehensive overview of common e-liquid ingredients and how they can be used to predict an e-liquid's flavour category. <i>Tobacco Control</i> , 2021, 30, 185-191.	3.2	46
27	Taste and smell perception and quality of life during and after systemic therapy for breast cancer. <i>Breast Cancer Research and Treatment</i> , 2018, 170, 27-34.	2.5	45
28	Method to measure autonomic control of cardiac function using time interval parameters from impedance cardiography. <i>Physiological Measurement</i> , 2008, 29, S383-S391.	2.1	44
29	Cross-Cultural Color-Odor Associations. <i>PLoS ONE</i> , 2014, 9, e101651.	2.5	44
30	Signal-to-noise ratio of chemosensory event-related potentials. <i>Clinical Neurophysiology</i> , 2007, 118, 690-695.	1.5	43
31	Altered neural responsivity to food cues in relation to food preferences, but not appetite-related hormone concentrations after RYGB-surgery. <i>Behavioural Brain Research</i> , 2018, 353, 194-202.	2.2	42
32	Food preference and intake in response to ambient odours in overweight and normal-weight females. <i>Physiology and Behavior</i> , 2014, 133, 190-196.	2.1	41
33	Olfactory function and the social lives of older adults: a matter of sex. <i>Scientific Reports</i> , 2017, 7, 45118.	3.3	41
34	Nearly 20 000 e-liquids and 250 unique flavour descriptions: an overview of the Dutch market based on information from manufacturers. <i>Tobacco Control</i> , 2021, 30, 57-62.	3.2	41
35	Sensory-Specific Appetite Is Affected by Actively Smelled Food Odors and Remains Stable Over Time in Normal-Weight Women. <i>Journal of Nutrition</i> , 2014, 144, 1314-1319.	2.9	39
36	Detecting Fat Content of Food from a Distance: Olfactory-Based Fat Discrimination in Humans. <i>PLoS ONE</i> , 2014, 9, e85977.	2.5	36

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37	Smelling our appetite? The influence of food odors on congruent appetite, food preferences and intake. <i>Food Quality and Preference</i> , 2020, 85, 103959.	4.6	32
38	Ambient Odor Exposure Affects Food Intake and Sensory Specific Appetite in Obese Women. <i>Frontiers in Psychology</i> , 2019, 10, 7.	2.1	31
39	GC-MS analysis of e-cigarette refill solutions: A comparison of flavoring composition between flavor categories. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 188, 113364.	2.8	31
40	The reliability and validity of the Macronutrient and Taste Preference Ranking Task: A new method to measure food preferences. <i>Food Quality and Preference</i> , 2017, 57, 32-40.	4.6	29
41	Altered neural inhibition responses to food cues after Roux-en-Y Gastric Bypass. <i>Biological Psychology</i> , 2018, 137, 34-41.	2.2	28
42	Impact of food odors signaling specific taste qualities and macronutrient content on saliva secretion and composition. <i>Appetite</i> , 2019, 143, 104399.	3.7	28
43	To like or not to like: Neural substrates of subjective flavor preferences. <i>Behavioural Brain Research</i> , 2014, 269, 128-137.	2.2	26
44	Altered food preferences and chemosensory perception during chemotherapy in breast cancer patients: A longitudinal comparison with healthy controls. <i>Food Quality and Preference</i> , 2018, 63, 135-143.	4.6	26
45	E-Liquid Flavor Preferences and Individual Factors Related to Vaping: A Survey among Dutch Never-Users, Smokers, Dual Users, and Exclusive Vapers. <i>International Journal of Environmental Research and Public Health</i> , 2019, 16, 4661.	2.6	26
46	Implicit and Explicit Measurements of Affective Responses to Food Odors. <i>Chemical Senses</i> , 2016, 41, 661-668.	2.0	25
47	Sensory-specific satiety: Added insights from autonomic nervous system responses and facial expressions. <i>Physiology and Behavior</i> , 2017, 170, 12-18.	2.1	25
48	Severity of olfactory deficits is reflected in functional brain networks—An fMRI study. <i>Human Brain Mapping</i> , 2018, 39, 3166-3177.	3.6	25
49	Associations of AD Biomarkers and Cognitive Performance with Nutritional Status: The NUDAD Project. <i>Nutrients</i> , 2019, 11, 1161.	4.1	25
50	Extended testing across, not within, tasks raises diagnostic accuracy of smell testing in Parkinson's disease. <i>Movement Disorders</i> , 2009, 24, 85-90.	3.9	24
51	The impact of chemosensory and food-related changes in patients with advanced oesophagogastric cancer treated with capecitabine and oxaliplatin: a qualitative study. <i>Supportive Care in Cancer</i> , 2016, 24, 3119-26.	2.2	23
52	Food preferences and intake in a population of Dutch individuals with self-reported smell loss: An online survey. <i>Food Quality and Preference</i> , 2020, 79, 103771.	4.6	22
53	Metabolic and Sensory Influences on Odor Sensitivity in Humans. <i>Chemical Senses</i> , 2016, 41, bfv068.	2.0	21
54	Olfactory and gustatory functioning and food preferences of patients with Alzheimer's disease and mild cognitive impairment compared to controls: the NUDAD project. <i>Journal of Neurology</i> , 2020, 267, 144-152.	3.6	21

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55	Morphological changes in secondary, but not primary, sensory cortex in individuals with life-long olfactory sensory deprivation. <i>NeuroImage</i> , 2020, 218, 117005.	4.2	19
56	Carbon chain length and the stimulus problem in olfaction. <i>Behavioural Brain Research</i> , 2010, 215, 110-113.	2.2	18
57	Learning to (dis)like: The effect of evaluative conditioning with tastes and faces on odor valence assessed by implicit and explicit measurements. <i>Physiology and Behavior</i> , 2015, 151, 478-484.	2.1	18
58	Flavor perception and the risk of malnutrition in patients with Parkinson's disease. <i>Journal of Neural Transmission</i> , 2018, 125, 925-930.	2.8	18
59	How to quench your thirst. The effect of water-based products varying in temperature and texture, flavour, and sugar content on thirst. <i>Physiology and Behavior</i> , 2017, 180, 45-52.	2.1	16
60	Food Preference and Appetite after Switching between Sweet and Savoury Odours in Women. <i>PLoS ONE</i> , 2016, 11, e0146652.	2.5	16
61	Odour identification and discrimination in Dutch adults over 45 years. <i>Rhinology</i> , 2008, 46, 131-6.	1.3	16
62	Advanced time-series analysis of MEG data as a method to explore olfactory function in healthy controls and Parkinson's disease patients. <i>Human Brain Mapping</i> , 2009, 30, 3020-3030.	3.6	15
63	Sensory analysis of characterising flavours: evaluating tobacco product odours using an expert panel. <i>Tobacco Control</i> , 2019, 28, 152-160.	3.2	15
64	How sweetness intensity and thickness of an oral nutritional supplement affects intake and satiety. <i>Food Quality and Preference</i> , 2019, 71, 406-414.	4.6	15
65	Foraging minds in modern environments: High-calorie and savory-taste biases in human food spatial memory. <i>Appetite</i> , 2020, 152, 104718.	3.7	15
66	The influence of olfactory disgust on (Genital) sexual arousal in men. <i>PLoS ONE</i> , 2019, 14, e0213059.	2.5	14
67	Normal Olfactory Functional Connectivity Despite Lifelong Absence of Olfactory Experiences. <i>Cerebral Cortex</i> , 2021, 31, 159-168.	2.9	13
68	Odor recognition memory is not independently impaired in Parkinson's disease. <i>Journal of Neural Transmission</i> , 2009, 116, 575-578.	2.8	12
69	Sensory Evaluation of E-Liquid Flavors by Smelling and Vaping Yields Similar Results. <i>Nicotine and Tobacco Research</i> , 2020, 22, 798-805.	2.6	12
70	Human spatial memory implicitly prioritizes high-calorie foods. <i>Scientific Reports</i> , 2020, 10, 15174.	3.3	12
71	Achieving Olfactory Expertise: Training for Transfer in Odor Identification. <i>Chemical Senses</i> , 2019, 44, 197-203.	2.0	11
72	Both Nonsmoking Youth and Smoking Adults Like Sweet and Minty E-liquid Flavors More Than Tobacco Flavor. <i>Chemical Senses</i> , 2021, 46, .	2.0	11

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73	A stepwise approach investigating salivary responses upon multisensory food cues. <i>Physiology and Behavior</i> , 2020, 226, 113116.	2.1	10
74	Chemosensory perception and food preferences in colorectal cancer patients undergoing adjuvant chemotherapy. <i>Clinical Nutrition ESPEN</i> , 2020, 40, 242-251.	1.2	10
75	Olfactory priming for eating behavior – The influence of non-conscious exposure to food odors on specific appetite, food preferences and intake. <i>Food Quality and Preference</i> , 2021, 90, 104156.	4.6	10
76	Investigating morphological changes in the brain in relation to etiology and duration of olfactory dysfunction with voxel-based morphometry. <i>Scientific Reports</i> , 2021, 11, 12704.	3.3	9
77	Using the Initial Systolic Time Interval to assess cardiac autonomic nervous function in Parkinson’s disease. <i>Journal of Electrical Bioimpedance</i> , 2011, 2, 98-101.	0.9	9
78	Time-course of trigeminal versus olfactory stimulation: Evidence from chemosensory evoked potentials. <i>International Journal of Psychophysiology</i> , 2015, 95, 388-394.	1.0	8
79	Olfactory discrimination of fat content in milks is facilitated by differences in volatile compound composition rather than odor intensity. <i>Food Chemistry</i> , 2022, 393, 133357.	8.2	8
80	Low reported taste function is associated with low preference for high protein products in advanced oesophagogastric cancer patients undergoing palliative chemotherapy. <i>Clinical Nutrition</i> , 2019, 38, 472-475.	5.0	7
81	Olfaction and Eating Behavior. , 2017, , 109-110.		6
82	“U-Sniff” the international odor identification test for children: an extension of its normative database and study of global reliability. <i>Rhinology</i> , 2020, 58, 0-0.	1.3	6
83	Seeing Beyond Your Nose? The Effects of Lifelong Olfactory Sensory Deprivation on Cerebral Audio-visual Integration. <i>Neuroscience</i> , 2021, 472, 1-10.	2.3	5
84	Measurement of Olfaction: Screening and Assessment. , 2021, , 45-63.		5
85	Sensory methods to evaluate perception of flavours in tobacco and other nicotine-containing products: a review. <i>Tobacco Control</i> , 2021, , tobaccocontrol-2021-056681.	3.2	5
86	Modulation of event-related potentials to food cues upon sensory-specific satiety. <i>Physiology and Behavior</i> , 2018, 196, 126-134.	2.1	4
87	Does odour priming influence snack choice? – An eye-tracking study to understand food choice processes. <i>Appetite</i> , 2022, 168, 105772.	3.7	4
88	Locating calories: Does the high-calorie bias in human spatial memory influence how we navigate the modern food environment?. <i>Food Quality and Preference</i> , 2021, 94, 104338.	4.6	3
89	Human spatial memory is biased towards high-calorie foods: a cross-cultural online experiment. <i>International Journal of Behavioral Nutrition and Physical Activity</i> , 2022, 19, 14.	4.6	3
90	The association between eating frequency with alertness and gastrointestinal complaints in nurses during the night shift. <i>Journal of Sleep Research</i> , 2021, 30, e13306.	3.2	2

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91	Wired for harsh food environments: Human spatial memory favours the effortless location and consumption of high-calorie foods. <i>Food Quality and Preference</i> , 2022, 97, 104478.	4.6	2
92	Responses of the Autonomic Nervous System to Flavors. , 2016, , 249-268.		1
93	The Effect of Food Odor Exposure on Appetite and Nutritional Intake of Older Adults with Dementia. <i>Journal of Nutrition, Health and Aging</i> , 2022, 26, 112-118.	3.3	0