Bernd Bufe

List of Publications by Year
in descending order

37 papers	4,755 citations	236925 25 h-index	377865 34 g-index
38 all docs	38 docs citations	38 times ranked	4051 citing authors

#	Article	IF	Citations
1	The Molecular Receptive Ranges of Human TAS2R Bitter Taste Receptors. Chemical Senses, 2010, 35, 157-170.	2.0	907
2	The Molecular Basis of Individual Differences in Phenylthiocarbamide and Propylthiouracil Bitterness Perception. Current Biology, 2005, 15, 322-327.	3.9	625
3	The human TAS2R16 receptor mediates bitter taste in response to Î²-glucopyranosides. Nature Genetics, 2002, 32, 397-401.	21.4	400
4	Bitter Taste Receptors for Saccharin and Acesulfame K. Journal of Neuroscience, 2004, 24, 10260-10265.	3.6	315
5	Loss-of-function mutations in sodium channel Nav1.7 cause anosmia. Nature, 2011, 472, 186-190.	27.8	267
6	Positive Selection on a High-Sensitivity Allele of the Human Bitter-Taste Receptor TAS2R16. Current Biology, 2005, 15, 1257-1265.	3.9	224
7	Hyperpolarization-activated channels HCN1 and HCN4 mediate responses to sour stimuli. Nature, 2001, 413, 631-635.	27.8	213
8	The human taste receptor hTAS2R14 responds to a variety of different bitter compounds. Biochemical and Biophysical Research Communications, 2004, 319, 479-485.	2.1	200
9	Independent evolution of bitter-taste sensitivity in humans and chimpanzees. Nature, 2006, 440, 930-934.	27.8	186
10	G protein GÎ±o is essential for vomeronasal function and aggressive behavior in mice. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 12898-12903.	7.1	159
11	Functional Variant in a Bitter-Taste Receptor (hTAS2R16) Influences Risk of Alcohol Dependence. American Journal of Human Genetics, 2006, 78, 103-111.	6.2	155
12	A TAS1R receptor-based explanation of sweet â€˜water-tasteâ€™. Nature, 2006, 441, 354-357.	27.8	136
13	The binding site for neohesperidin dihydrochalcone at the human sweet taste receptor. BMC Structural Biology, 2007, 7, 66.	2.3	116
14	Genomic, genetic and functional dissection of bitter taste responses to artificial sweeteners. Human Molecular Genetics, 2011, 20, 3437-3449.	2.9	94
15	Valine 738 and lysine 735 in the fifth transmembrane domain of rTas1r3 mediate insensitivity towards lactisole of the rat sweet taste receptor. BMC Neuroscience, 2005, 6, 22.	1.9	93
16	Recognition of Bacterial Signal Peptides by Mammalian Formyl Peptide Receptors. Journal of Biological Chemistry, 2015, 290, 7369-7387.	3.4	85
17	Oligomerization of TAS2R Bitter Taste Receptors. Chemical Senses, 2010, 35, 395-406.	2.0	74
18	A calcium optimum for cytotoxic T lymphocyte and natural killer cell cytotoxicity. Journal of Physiology, 2018, 596, 2681-2698.	2.9	64

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19	Chemosensory Cell-Derived Acetylcholine Drives Tracheal Mucociliary Clearance in Response to Virulence-Associated Formyl Peptides. Immunity, 2020, 52, 683-699.e11.	14.3	63
20	A simple, economic, timeâ€resolved killing assay. European Journal of Immunology, 2014, 44, 1870-1872.	2.9	55
21	Formyl Peptide Receptors from Immune and Vomeronasal System Exhibit Distinct Agonist Properties. Journal of Biological Chemistry, 2012, 287, 33644-33655.	3.4	51
22	Human Bitter Taste Perception. Chemical Senses, 2005, 30, i14-i15.	2.0	42
23	Strain-specific Loss of Formyl Peptide Receptor 3 in the Murine Vomeronasal and Immune Systems. Journal of Biological Chemistry, 2016, 291, 9762-9775.	3.4	38
24	Mammalian-Specific OR37 Receptors Are Differentially Activated by Distinct Odorous Fatty Aldehydes. Chemical Senses, 2012, 37, 479-493.	2.0	33
25	The sensing of bacteria: emerging principles for the detection of signal sequences by formyl peptide receptors. Biomolecular Concepts, 2016, 7, 205-214.	2.2	30
26	Bacterial MgrB peptide activates chemoreceptor Fpr3 in mouse accessory olfactory system and drives avoidance behaviour. Nature Communications, 2019, 10, 4889.	12.8	30
27	Trpc5 deficiency causes hypoprolactinemia and altered function of oscillatory dopamine neurons in the arcuate nucleus. Proceedings of the National Academy of Sciences of the United States of America, 2019, 116, 15236-15243.	7.1	22
28	Structural properties of orexins for activation of their receptors. Journal of Peptide Science, 2006, 12, 258-266.	1.4	20
29	Trpm5 expression in the olfactory epithelium. Molecular and Cellular Neurosciences, 2017, 80, 75-88.	2.2	17
30	Characterization of thegltFgene product ofEscherichia coli. FEMS Microbiology Letters, 1999, 179, 79-84.	1.8	12
31	Emerging contributions of formyl peptide receptors to neurodegenerative diseases. Biological Chemistry, 2022, 403, 27-41.	2.5	10
32	Organization and Plasticity of Sodium Channel Expression in the Mouse Olfactory and Vomeronasal Epithelia. Frontiers in Neuroanatomy, 2017, 11, 28.	1.7	7
33	Saccharin: Artificial Sweetener, Bitter Tastant, and Sweet Taste Inhibitor. ACS Symposium Series, 2008, , 230-240.	0.5	6
34	Identification of Human Bitter Taste Receptors. ACS Symposium Series, 2003, , 45-59.	0.5	3
35	Taste Receptors and Their Variants. , 2006, , 386-411.		2
36	The human taste receptor hTAS2R14 responds to a variety of different bitter compounds. Biochemical and Biophysical Research Communications, 2004, 319, 479-479.	2.1	0

#	Article	IF	Citations
37	Formyl peptide receptors from the innate immune system and the vomeronasal organ recognize pathogen derived peptides. Journal of Neuroimmunology, 2014, 275, 91-92.	2.3	0