

# Charles Spence

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8191646/publications.pdf>

Version: 2024-02-01

849  
papers

50,689  
citations

1536

106  
h-index

4228

174  
g-index

902  
all docs

902  
docs citations

902  
times ranked

16871  
citing authors

#	ARTICLE	IF	CITATIONS
1	That's My Hand! Activity in Premotor Cortex Reflects Feeling of Ownership of a Limb. <i>Science</i> , 2004, 305, 875-877.	12.6	1,261
2	Crossmodal correspondences: A tutorial review. <i>Attention, Perception, and Psychophysics</i> , 2011, 73, 971-995.	1.3	1,064
3	The science of interpersonal touch: An overview. <i>Neuroscience and Biobehavioral Reviews</i> , 2010, 34, 246-259.	6.1	639
4	Visual Capture of Touch: Out-of-the-Body Experiences With Rubber Gloves. <i>Psychological Science</i> , 2000, 11, 353-359.	3.3	559
5	Sensory expectations based on product-extrinsic food cues: An interdisciplinary review of the empirical evidence and theoretical accounts. <i>Food Quality and Preference</i> , 2015, 40, 165-179.	4.6	539
6	The body schema and multisensory representation(s) of peripersonal space. <i>Cognitive Processing</i> , 2004, 5, 94-105.	1.4	508
7	Multisensory integration and the body schema: close to hand and within reach. <i>Current Biology</i> , 2003, 13, R531-R539.	3.9	473
8	The multisensory perception of flavor. <i>Consciousness and Cognition</i> , 2008, 17, 1016-1031.	1.5	465
9	Audiovisual links in exogenous covert spatial orienting. <i>Perception &amp; Psychophysics</i> , 1997, 59, 1-22.	2.3	432
10	Psychologically induced cooling of a specific body part caused by the illusory ownership of an artificial counterpart. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2008, 105, 13169-13173.	7.1	408
11	Does Food Color Influence Taste and Flavor Perception in Humans?. <i>Chemosensory Perception</i> , 2010, 3, 68-84.	1.2	381
12	Multisensory perception: Beyond modularity and convergence. <i>Current Biology</i> , 2000, 10, R731-R735.	3.9	377
13	The cost of expecting events in the wrong sensory modality. <i>Perception &amp; Psychophysics</i> , 2001, 63, 330-336.	2.3	370
14	Bodily illusions in health and disease: Physiological and clinical perspectives and the concept of a cortical "body matrix"™. <i>Neuroscience and Biobehavioral Reviews</i> , 2012, 36, 34-46.	6.1	363
15	Store Atmospherics: A Multisensory Perspective. <i>Psychology and Marketing</i> , 2014, 31, 472-488.	8.2	363
16	Multisensory prior entry.. <i>Journal of Experimental Psychology: General</i> , 2001, 130, 799-832.	2.1	360
17	Early Vision Impairs Tactile Perception in the Blind. <i>Current Biology</i> , 2004, 14, 121-124.	3.9	353
18	Attention and the crossmodal construction of space. <i>Trends in Cognitive Sciences</i> , 1998, 2, 254-262.	7.8	331

#	ARTICLE	IF	CITATIONS
19	Multisensory Integration: Maintaining the Perception of Synchrony. <i>Current Biology</i> , 2003, 13, R519-R521.	3.9	322
20	THE ROLE OF AUDITORY CUES IN MODULATING THE PERCEIVED CRISPNESS AND STALENESS OF POTATO CHIPS. <i>Journal of Sensory Studies</i> , 2004, 19, 347-363.	1.6	317
21	Multisensory Flavor Perception. <i>Cell</i> , 2015, 161, 24-35.	28.9	303
22	Visual Prior Entry. <i>Psychological Science</i> , 2001, 12, 205-212.	3.3	286
23	Managing sensory expectations concerning products and brands: Capitalizing on the potential of sound and shape symbolism. <i>Journal of Consumer Psychology</i> , 2012, 22, 37-54.	4.5	283
24	Eating with our eyes: From visual hunger to digital satiation. <i>Brain and Cognition</i> , 2016, 110, 53-63.	1.8	280
25	Tool-use changes multimodal spatial interactions between vision and touch in normal humans. <i>Cognition</i> , 2002, 83, B25-B34.	2.2	279
26	Using spatial vibrotactile cues to direct visual attention in driving scenes. <i>Transportation Research Part F: Traffic Psychology and Behaviour</i> , 2005, 8, 397-412.	3.7	277
27	Audiovisual links in endogenous covert spatial attention.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 1996, 22, 1005-1030.	0.9	264
28	Multisensory design: Reaching out to touch the consumer. <i>Psychology and Marketing</i> , 2011, 28, 267-308.	8.2	259
29	Confusing the mind by crossing the hands. <i>Cognitive Brain Research</i> , 2002, 14, 153-163.	3.0	253
30	Cross-modal links in spatial attention. <i>Philosophical Transactions of the Royal Society B: Biological Sciences</i> , 1998, 353, 1319-1331.	4.0	251
31	Digital Sensory Marketing: Integrating New Technologies Into Multisensory Online Experience. <i>Journal of Interactive Marketing</i> , 2019, 45, 42-61.	6.2	248
32	Crossmodal binding: Evaluating the "unity assumption" using audiovisual speech stimuli. <i>Perception &amp; Psychophysics</i> , 2007, 69, 744-756.	2.3	247
33	Audiotactile interactions in roughness perception. <i>Experimental Brain Research</i> , 2002, 146, 161-171.	1.5	236
34	"Bouba" and "Kiki" in Namibia? A remote culture make similar shape-sound matches, but different shape-taste matches to Westerners. <i>Cognition</i> , 2013, 126, 165-172.	2.2	233
35	On the psychological impact of food colour. <i>Flavour</i> , 2015, 4, .	2.3	232
36	Prior-entry: A review. <i>Consciousness and Cognition</i> , 2010, 19, 364-379.	1.5	231

#	ARTICLE	IF	CITATIONS
37	Reaching with alien limbs: Visual exposure to prosthetic hands in a mirror biases proprioception without accompanying illusions of ownership. <i>Perception &amp; Psychophysics</i> , 2006, 68, 685-701.	2.3	230
38	Spatial constraints on visual-tactile cross-modal distractor congruency effects. <i>Cognitive, Affective and Behavioral Neuroscience</i> , 2004, 4, 148-169.	2.0	229
39	Audio-visual simultaneity judgments. <i>Perception &amp; Psychophysics</i> , 2005, 67, 531-544.	2.3	227
40	Crossmodal attention. <i>Current Opinion in Neurobiology</i> , 1998, 8, 245-253.	4.2	226
41	Cross-modal links in exogenous covert spatial orienting between touch, audition, and vision. <i>Perception &amp; Psychophysics</i> , 1998, 60, 544-557.	2.3	225
42	Multisensory synesthetic interactions in the speeded classification of visual size. <i>Perception &amp; Psychophysics</i> , 2006, 68, 1191-1203.	2.3	218
43	Is it the plate or is it the food? Assessing the influence of the color (black or white) and shape of the plate on the perception of the food placed on it. <i>Food Quality and Preference</i> , 2012, 24, 205-208.	4.6	209
44	Extending or projecting peripersonal space with tools? Multisensory interactions highlight only the distal and proximal ends of tools. <i>Neuroscience Letters</i> , 2004, 372, 62-67.	2.1	204
45	Spatial and temporal factors during processing of audiovisual speech: a PET study. <i>NeuroImage</i> , 2004, 21, 725-732.	4.2	204
46	Multisensory representation of limb position in human premotor cortex. <i>Nature Neuroscience</i> , 2003, 6, 17-18.	14.8	202
47	Multisensory prior entry.. <i>Journal of Experimental Psychology: General</i> , 2001, 130, 799-832.	2.1	202
48	Crossmodal links between vision and touch in covert endogenous spatial attention.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2000, 26, 1298-1319.	0.9	200
49	Tactile-Visual Links in Exogenous Spatial Attention under Different Postures: Convergent Evidence from Psychophysics and ERPs. <i>Journal of Cognitive Neuroscience</i> , 2001, 13, 462-478.	2.3	200
50	Multisensory Integration: Space, Time and Superadditivity. <i>Current Biology</i> , 2005, 15, R762-R764.	3.9	199
51	“When Birds of a Feather Flock Together”: Synesthetic Correspondences Modulate Audiovisual Integration in Non-Synesthetes. <i>PLoS ONE</i> , 2009, 4, e5664.	2.5	199
52	Conducting perception research over the internet: a tutorial review. <i>PeerJ</i> , 2015, 3, e1058.	2.0	192
53	The insectivore’s dilemma, and how to take the West out of it. <i>Food Quality and Preference</i> , 2015, 44, 44-55.	4.6	191
54	Audiovisual temporal order judgments. <i>Experimental Brain Research</i> , 2003, 152, 198-210.	1.5	182

#	ARTICLE	IF	CITATIONS
55	Multisensory In-Car Warning Signals for Collision Avoidance. <i>Human Factors</i> , 2007, 49, 1107-1114.	3.5	182
56	Grape expectations: The role of cognitive influences in color-flavor interactions. <i>Consciousness and Cognition</i> , 2010, 19, 380-390.	1.5	176
57	On measuring selective attention to an expected sensory modality. <i>Perception &amp; Psychophysics</i> , 1997, 59, 389-403.	2.3	175
58	Visual distortion of a limb modulates the pain and swelling evoked by movement. <i>Current Biology</i> , 2008, 18, R1047-R1048.	3.9	172
59	When Correlation Implies Causation in Multisensory Integration. <i>Current Biology</i> , 2012, 22, 46-49.	3.9	172
60	Assessing the Effectiveness of Various Auditory Cues in Capturing a Driver's Visual Attention.. <i>Journal of Experimental Psychology: Applied</i> , 2005, 11, 157-174.	1.2	169
61	The multisensory perception of flavor: Assessing the influence of color cues on flavor discrimination responses. <i>Food Quality and Preference</i> , 2007, 18, 975-984.	4.6	169
62	Audiovisual multisensory integration. <i>Acoustical Science and Technology</i> , 2007, 28, 61-70.	0.5	168
63	Audiovisual crossmodal correspondences and sound symbolism: a study using the implicit association test. <i>Experimental Brain Research</i> , 2012, 220, 319-333.	1.5	168
64	Exposure to asynchronous audiovisual speech extends the temporal window for audiovisual integration. <i>Cognitive Brain Research</i> , 2005, 25, 499-507.	3.0	161
65	Developmental vision determines the reference frame for the multisensory control of action. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2007, 104, 4753-4758.	7.1	159
66	Using combined eye tracking and word association in order to assess novel packaging solutions: A case study involving jam jars. <i>Food Quality and Preference</i> , 2013, 28, 328-338.	4.6	159
67	Cross-Modal Associations Between Odors and Colors. <i>Chemical Senses</i> , 2006, 31, 531-538.	2.0	158
68	A bittersweet symphony: Systematically modulating the taste of food by changing the sonic properties of the soundtrack playing in the background. <i>Food Quality and Preference</i> , 2012, 24, 201-204.	4.6	158
69	Visual dominance and attention: The Colavita effect revisited. <i>Perception &amp; Psychophysics</i> , 2007, 69, 673-686.	2.3	156
70	Is mirror therapy all it is cracked up to be? Current evidence and future directions. <i>Pain</i> , 2008, 138, 7-10.	4.2	154
71	Multisensory contributions to the 3-D representation of visuotactile peripersonal space in humans: evidence from the crossmodal congruency task. <i>Journal of Physiology (Paris)</i> , 2004, 98, 171-189.	2.1	153
72	Space-based, but not arm-based, shift in tactile processing in complex regional pain syndrome and its relationship to cooling of the affected limb. <i>Brain</i> , 2009, 132, 3142-3151.	7.6	151

#	ARTICLE	IF	CITATIONS
73	The sensory-discriminative and affective-motivational aspects of pain. <i>Neuroscience and Biobehavioral Reviews</i> , 2010, 34, 214-223.	6.1	151
74	When hearing the bark helps to identify the dog: Semantically-congruent sounds modulate the identification of masked pictures. <i>Cognition</i> , 2010, 114, 389-404.	2.2	150
75	The ventriloquist in motion: Illusory capture of dynamic information across sensory modalities. <i>Cognitive Brain Research</i> , 2002, 14, 139-146.	3.0	149
76	Cross-Modal Interactions Between Olfaction and Touch. <i>Chemical Senses</i> , 2006, 31, 291-300.	2.0	149
77	Predictive packaging design: Tasting shapes, typefaces, names, and sounds. <i>Food Quality and Preference</i> , 2014, 34, 88-95.	4.6	149
78	Audiovisual links in endogenous covert spatial attention.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 1996, 22, 1005-1030.	0.9	146
79	Multisensory temporal order judgments: When two locations are better than one. <i>Perception &amp; Psychophysics</i> , 2003, 65, 318-328.	2.3	145
80	The cognitive and neural correlates of "tactile consciousness": A multisensory perspective. <i>Consciousness and Cognition</i> , 2008, 17, 370-407.	1.5	145
81	Why we are not all synesthetes (not even weakly so). <i>Psychonomic Bulletin and Review</i> , 2013, 20, 643-664.	2.8	145
82	Audiovisual synchrony perception for music, speech, and object actions. <i>Brain Research</i> , 2006, 1111, 134-142.	2.2	144
83	Crossmodal correspondences between odors and contingent features: odors, musical notes, and geometrical shapes. <i>Psychonomic Bulletin and Review</i> , 2013, 20, 878-896.	2.8	144
84	On tasty colours and colourful tastes? Assessing, explaining, and utilizing crossmodal correspondences between colours and basic tastes. <i>Flavour</i> , 2015, 4, .	2.3	143
85	Crossmodal spatial attention. <i>Annals of the New York Academy of Sciences</i> , 2010, 1191, 182-200.	3.8	142
86	Crossmodal links between vision and touch in covert endogenous spatial attention.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2000, 26, 1298-1319.	0.9	142
87	As bitter as a trombone: Synesthetic correspondences in nonsynesthetes between tastes/flavors and musical notes. <i>Attention, Perception, and Psychophysics</i> , 2010, 72, 1994-2002.	1.3	139
88	Crossmodal correspondences between sounds and tastes. <i>Psychonomic Bulletin and Review</i> , 2012, 19, 992-1006.	2.8	138
89	Just how important is spatial coincidence to multisensory integration? Evaluating the spatial rule. <i>Annals of the New York Academy of Sciences</i> , 2013, 1296, 31-49.	3.8	137
90	Multisensory cues capture spatial attention regardless of perceptual load.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2007, 33, 1311-1321.	0.9	135

#	ARTICLE	IF	CITATIONS
91	Assessing the effectiveness of "intuitive" vibrotactile warning signals in preventing front-to-rear-end collisions in a driving simulator. <i>Accident Analysis and Prevention</i> , 2006, 38, 988-996.	5.7	134
92	Crossmodal correspondences between taste and shape, and their implications for product packaging: A review. <i>Food Quality and Preference</i> , 2016, 52, 17-26.	4.6	133
93	Inhibition of return is supramodal: a demonstration between all possible pairings of vision, touch, and audition. <i>Experimental Brain Research</i> , 2000, 134, 42-48.	1.5	132
94	THE INFLUENCE OF AUDITORY CUES ON THE PERCEPTION OF, AND RESPONSES TO, FOOD AND DRINK. <i>Journal of Sensory Studies</i> , 2010, 25, 406-430.	1.6	130
95	Spatial localization of touch in the first year of life: Early influence of a visual spatial code and the development of remapping across changes in limb position.. <i>Journal of Experimental Psychology: General</i> , 2008, 137, 149-162.	2.1	129
96	The Influence of Color and Label Information on Flavor Perception. <i>Chemosensory Perception</i> , 2009, 2, 53-58.	1.2	128
97	Audiovisual temporal adaptation of speech: temporal order versus simultaneity judgments. <i>Experimental Brain Research</i> , 2008, 185, 521-529.	1.5	126
98	Visual bias of unseen hand position with a mirror: spatial and temporal factors. <i>Experimental Brain Research</i> , 2005, 166, 489-497.	1.5	125
99	The Influence of the Color of the Cup on Consumers' Perception of a Hot Beverage. <i>Journal of Sensory Studies</i> , 2012, 27, 324-331.	1.6	125
100	Crossmodal correspondences in product packaging. Assessing color-flavor correspondences for potato chips (crisps). <i>Appetite</i> , 2011, 57, 753-757.	3.7	120
101	Hedonic mediation of the crossmodal correspondence between taste and shape. <i>Food Quality and Preference</i> , 2015, 41, 151-158.	4.6	120
102	Assessing the Role of the "Unity Assumption"™ on Multisensory Integration: A Review. <i>Frontiers in Psychology</i> , 2017, 8, 445.	2.1	119
103	Tactile "capture" of audition. <i>Perception &amp; Psychophysics</i> , 2002, 64, 616-630.	2.3	118
104	When mirrors lie: "Visual capture" of arm position impairs reaching performance. <i>Cognitive, Affective and Behavioral Neuroscience</i> , 2004, 4, 193-200.	2.0	116
105	How automatic are crossmodal correspondences?. <i>Consciousness and Cognition</i> , 2013, 22, 245-260.	1.5	116
106	Just how much of what we taste derives from the sense of smell?. <i>Flavour</i> , 2015, 4, .	2.3	116
107	Audiovisual prior entry. <i>Neuroscience Letters</i> , 2005, 381, 217-222.	2.1	114
108	Cross-Modal Dynamic Capture: Congruency Effects in the Perception of Motion Across Sensory Modalities.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2004, 30, 330-345.	0.9	113

#	ARTICLE	IF	CITATIONS
109	The cognitive and neural correlates of tactile memory.. Psychological Bulletin, 2009, 135, 380-406.	6.1	113
110	Thinking inside the box: How seeing products on, or through, the packaging influences consumer perceptions and purchase behaviour. Food Quality and Preference, 2017, 62, 340-351.	4.6	112
111	Implicit association between basic tastes and pitch. Neuroscience Letters, 2009, 464, 39-42.	2.1	111
112	Multisensory contributions to the perception of motion. Neuropsychologia, 2003, 41, 1847-1862.	1.6	109
113	Auditory contributions to flavour perception and feeding behaviour. Physiology and Behavior, 2012, 107, 505-515.	2.1	109
114	Early vision impairs tactile perception in the blind. Current Biology, 2004, 14, 121-4.	3.9	109
115	Eating with our ears: assessing the importance of the sounds of consumption on our perception and enjoyment of multisensory flavour experiences. Flavour, 2015, 4, .	2.3	108
116	The co-occurrence of multisensory competition and facilitation. Acta Psychologica, 2008, 128, 153-161.	1.5	107
117	Visuo-tactile links in covert exogenous spatial attention remap across changes in unseen hand posture. Perception & Psychophysics, 2002, 64, 1083-1094.	2.3	106
118	Modifying the multisensory perception of a carbonated beverage using auditory cues. Food Quality and Preference, 2005, 16, 632-641.	4.6	106
119	Evaluating the influence of the 'unity assumption'™ on the temporal perception of realistic audiovisual stimuli. Acta Psychologica, 2008, 127, 12-23.	1.5	106
120	Background colour & its impact on food perception & behaviour. Food Quality and Preference, 2018, 68, 156-166.	4.6	106
121	Tool use changes multisensory interactions in seconds: evidence from the crossmodal congruency task. Experimental Brain Research, 2007, 183, 465-476.	1.5	104
122	Digitizing the chemical senses: Possibilities & pitfalls. International Journal of Human Computer Studies, 2017, 107, 62-74.	5.6	104
123	Temporal Order is Coded Temporally in the Brain: Early Event-related Potential Latency Shifts Underlying Prior Entry in a Cross-modal Temporal Order Judgment Task. Journal of Cognitive Neuroscience, 2007, 19, 109-120.	2.3	103
124	Adaptation to audiotactile asynchrony. Neuroscience Letters, 2007, 413, 72-76.	2.1	103
125	Modality-specific auditory and visual temporal processing deficits. Quarterly Journal of Experimental Psychology Section A: Human Experimental Psychology, 2002, 55, 23-40.	2.3	102
126	Spatial Modulation of Tactile Temporal-Order Judgments. Perception, 2005, 34, 1251-1262.	1.2	102



#	ARTICLE	IF	CITATIONS
127	Multisensory flavor perception: Assessing the influence of fruit acids and color cues on the perception of fruit-flavored beverages. <i>Food Quality and Preference</i> , 2008, 19, 335-343.	4.6	102
128	Assessing the shapes and speech sounds that people associate with chocolate samples varying in cocoa content. <i>Food Quality and Preference</i> , 2011, 22, 567-572.	4.6	102
129	Auditory and audiovisual inhibition of return. <i>Perception &amp; Psychophysics</i> , 1998, 60, 125-139.	2.3	101
130	Cross-cultural differences in crossmodal correspondences between basic tastes and visual features. <i>Frontiers in Psychology</i> , 2014, 5, 1365.	2.1	101
131	Smelling Shapes: Crossmodal Correspondences Between Odors and Shapes. <i>Chemical Senses</i> , 2013, 38, 161-166.	2.0	100
132	Tactile selective attention and body posture: Assessing the multisensory contributions of vision and proprioception. <i>Perception &amp; Psychophysics</i> , 2004, 66, 1077-1094.	2.3	99
133	Explaining the Colavita visual dominance effect. <i>Progress in Brain Research</i> , 2009, 176, 245-258.	1.4	99
134	The failure to detect tactile change: A tactile analogue of visual change blindness. <i>Psychonomic Bulletin and Review</i> , 2006, 13, 300-303.	2.8	98
135	Tasting shapes and words. <i>Food Quality and Preference</i> , 2011, 22, 290-295.	4.6	98
136	Cross-modal selective attention: On the difficulty of ignoring sounds at the locus of visual attention. <i>Perception &amp; Psychophysics</i> , 2000, 62, 410-424.	2.3	97
137	Sensory determinants of the autonomous sensory meridian response (ASMR): understanding the triggers. <i>PeerJ</i> , 2017, 5, e3846.	2.0	97
138	The Body Surface as a Communication System: The State of the Art after 50 Years. <i>Presence: Teleoperators and Virtual Environments</i> , 2007, 16, 655-676.	0.6	96
139	A large sample study on the influence of the multisensory environment on the wine drinking experience. <i>Flavour</i> , 2014, 3, .	2.3	96
140	A taste of Kandinsky: assessing the influence of the artistic visual presentation of food on the dining experience. <i>Flavour</i> , 2014, 3, .	2.3	96
141	Multisensory attention and tactile information-processing. <i>Behavioural Brain Research</i> , 2002, 135, 57-64.	2.2	95
142	Olfactory Discrimination: When Vision Matters?. <i>Chemical Senses</i> , 2008, 34, 103-109.	2.0	95
143	MULTISENSORY PRODUCT EXPERIENCE. , 2008, , 133-161.		95
144	On the taste of "Bouba" and "Kiki": An exploration of word "food associations in neurologically normal participants. <i>Cognitive Neuroscience</i> , 2011, 2, 34-46.	1.4	95

#	ARTICLE	IF	CITATIONS
145	The weight of the bottle as a possible extrinsic cue with which to estimate the price (and quality) of the wine? Observed correlations. <i>Food Quality and Preference</i> , 2012, 25, 41-45.	4.6	94
146	Decision neuroscience and consumer decision making. <i>Marketing Letters</i> , 2012, 23, 473-485.	2.9	94
147	Tactile warning signals for in-vehicle systems. <i>Accident Analysis and Prevention</i> , 2015, 75, 333-346.	5.7	94
148	Head orientation biases tactile localization. <i>Brain Research</i> , 2007, 1144, 136-141.	2.2	93
149	Temporal, affective, and embodied characteristics of taste experiences. , 2014, , .		93
150	Temporal aspects of the visuotactile congruency effect. <i>Neuroscience Letters</i> , 2006, 392, 96-100.	2.1	92
151	That Sounds Sweet: Using Cross-Modal Correspondences to Communicate Gustatory Attributes. <i>Psychology and Marketing</i> , 2015, 32, 107-120.	8.2	92
152	On the multiple effects of packaging colour on consumer behaviour and product experience in the "food and beverage"™ and "home and personal care"™ categories. <i>Food Quality and Preference</i> , 2018, 68, 4.6-226-237.	4.6	92
153	Audiotactile temporal order judgments. <i>Acta Psychologica</i> , 2005, 118, 277-291.	1.5	91
154	Beverage perception and consumption: The influence of the container on the perception of the contents. <i>Food Quality and Preference</i> , 2015, 39, 131-140.	4.6	91
155	Tool-Use: Capturing Multisensory Spatial Attention or Extending Multisensory Peripersonal Space?. <i>Cortex</i> , 2007, 43, 469-489.	2.4	90
156	Tactile and Multisensory Spatial Warning Signals for Drivers. <i>IEEE Transactions on Haptics</i> , 2008, 1, 121-129.	2.7	90
157	Infants lost in (peripersonal) space?. <i>Trends in Cognitive Sciences</i> , 2008, 12, 298-305.	7.8	90
158	Assessing the role of attention in the audiovisual integration of speech. <i>Information Fusion</i> , 2010, 11, 4-11.	19.1	90
159	Multisensory Integration and Attention in Developmental Dyslexia. <i>Current Biology</i> , 2014, 24, 531-535.	3.9	90
160	Seeing Your Own Touched Hands in a Mirror Modulates Cross-Modal Interactions. <i>Psychological Science</i> , 2002, 13, 350-355.	3.3	89
161	Attracting attention to the illusory location of a sound. <i>NeuroReport</i> , 2000, 11, 2057-2061.	1.2	86
162	Olfactory Cues Modulate Facial Attractiveness. <i>Chemical Senses</i> , 2007, 32, 603-610.	2.0	86

#	ARTICLE	IF	CITATIONS
163	The taste of cutlery: how the taste of food is affected by the weight, size, shape, and colour of the cutlery used to eat it. <i>Flavour</i> , 2013, 2, .	2.3	86
164	The differential effect of vibrotactile and auditory cues on visual spatial attention. <i>Ergonomics</i> , 2006, 49, 724-738.	2.1	85
165	A Sweet Sound? Food Names Reveal Implicit Associations between Taste and Pitch. <i>Perception</i> , 2010, 39, 417-425.	1.2	85
166	Synesthetic congruency modulates the temporal ventriloquism effect. <i>Neuroscience Letters</i> , 2008, 442, 257-261.	2.1	84
167	Crossmodal semantic priming by naturalistic sounds and spoken words enhances visual sensitivity.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2011, 37, 1554-1568.	0.9	84
168	A Fruity Note: Crossmodal associations between odors and musical notes. <i>Chemical Senses</i> , 2012, 37, 151-158.	2.0	84
169	Human infants' ability to perceive touch in external space develops postnatally. <i>Current Biology</i> , 2015, 25, R978-R979.	3.9	83
170	Metacognition in Multisensory Perception. <i>Trends in Cognitive Sciences</i> , 2016, 20, 736-747.	7.8	83
171	Extrinsic Auditory Contributions to Food Perception & Consumer Behaviour: an Interdisciplinary Review. <i>Multisensory Research</i> , 2019, 32, 275-318.	1.1	83
172	The Role of Intrinsic and Extrinsic Sensory Factors in Sweetness Perception of Food and Beverages: A Review. <i>Foods</i> , 2019, 8, 211.	4.3	82
173	Vision and touch in ageing: Crossmodal selective attention and visuotactile spatial interactions. <i>Neuropsychologia</i> , 2006, 44, 507-517.	1.6	81
174	Audiotactile interactions in near and far space. <i>Experimental Brain Research</i> , 2005, 166, 528-537.	1.5	80
175	Capturing spatial attention with multisensory cues. <i>Psychonomic Bulletin and Review</i> , 2008, 15, 398-403.	2.8	80
176	MOUTH-WATERING: THE INFLUENCE OF ENVIRONMENTAL AND COGNITIVE FACTORS ON SALIVATION AND GUSTATORY/FLAVOR PERCEPTION. <i>Journal of Texture Studies</i> , 2011, 42, 157-171.	2.5	80
177	To what extent do Gestalt grouping principles influence tactile perception?. <i>Psychological Bulletin</i> , 2011, 137, 538-561.	6.1	80
178	Haptic discrimination of force direction and the influence of visual information. <i>ACM Transactions on Applied Perception</i> , 2006, 3, 125-135.	1.9	79
179	The influence of the feel of product packaging on the perception of the oral-somatosensory texture of food. <i>Food Quality and Preference</i> , 2012, 26, 67-73.	4.6	79
180	Multisensory warning signals for event perception and safe driving. <i>Theoretical Issues in Ergonomics Science</i> , 2008, 9, 523-554.	1.8	78

#	ARTICLE	IF	CITATIONS
181	Multisensory flavour perception. <i>Current Biology</i> , 2013, 23, R365-R369.	3.9	78
182	The suppression of reflexive visual and auditory orienting when attention is otherwise engaged.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2007, 33, 137-148.	0.9	77
183	Is the exogenous orienting of spatial attention truly automatic? Evidence from unimodal and multisensory studies. <i>Consciousness and Cognition</i> , 2008, 17, 989-1015.	1.5	77
184	There's More to Taste in a Coloured Bowl. <i>Perception</i> , 2011, 40, 880-882.	1.2	77
185	“Show me the goods”™: Assessing the effectiveness of transparent packaging vs. product imagery on product evaluation. <i>Food Quality and Preference</i> , 2018, 63, 18-27.	4.6	77
186	Digital Commensality: Eating and Drinking in the Company of Technology. <i>Frontiers in Psychology</i> , 2019, 10, 2252.	2.1	77
187	Senses of place: architectural design for the multisensory mind. <i>Cognitive Research: Principles and Implications</i> , 2020, 5, 46.	2.0	77
188	On the Relationship(s) Between Color and Taste/Flavor. <i>Experimental Psychology</i> , 2019, 66, 99-111.	0.7	77
189	Speech Shadowing While Driving. <i>Psychological Science</i> , 2003, 14, 251-256.	3.3	76
190	Selective temporal attention enhances the temporal resolution of visual perception: Evidence from a temporal order judgment task. <i>Brain Research</i> , 2006, 1070, 202-205.	2.2	76
191	The weight of the container influences expected satiety, perceived density, and subsequent expected fullness. <i>Appetite</i> , 2012, 58, 559-562.	3.7	76
192	Multisensory temporal order judgments: the role of hemispheric redundancy. <i>International Journal of Psychophysiology</i> , 2003, 50, 165-180.	1.0	75
193	Numerosity Judgments for Tactile Stimuli Distributed over the Body Surface. <i>Perception</i> , 2006, 35, 247-266.	1.2	75
194	Comfort food: A review. <i>International Journal of Gastronomy and Food Science</i> , 2017, 9, 105-109.	3.0	75
195	Representation of Visuotactile Space in the Split Brain. <i>Psychological Science</i> , 2001, 12, 90-93.	3.3	74
196	Auditory“somatosensory multisensory interactions in front and rear space. <i>Neuropsychologia</i> , 2007, 45, 1869-1877.	1.6	74
197	Capturing spatial attention with multisensory cues: A review. <i>Hearing Research</i> , 2009, 258, 134-142.	2.0	74
198	Does the weight of the dish influence our perception of food?. <i>Food Quality and Preference</i> , 2011, 22, 753-756.	4.6	74

#	ARTICLE	IF	CITATIONS
199	Haptic exploration of plateware alters the perceived texture and taste of food. <i>Food Quality and Preference</i> , 2016, 50, 129-134.	4.6	74
200	What role does multisensory integration play in the visuotactile perception of texture?. <i>International Journal of Psychophysiology</i> , 2003, 50, 63-80.	1.0	73
201	Auditory, tactile, and multisensory cues facilitate search for dynamic visual stimuli. <i>Attention, Perception, and Psychophysics</i> , 2010, 72, 1654-1665.	1.3	73
202	Does crossmodal correspondence modulate the facilitatory effect of auditory cues on visual search?. <i>Attention, Perception, and Psychophysics</i> , 2012, 74, 1154-1167.	1.3	73
203	What drives sound symbolism? Different acoustic cues underlie sound-size and sound-shape mappings. <i>Scientific Reports</i> , 2017, 7, 5562.	3.3	73
204	Sensing the future of HCI. <i>Interactions</i> , 2016, 23, 40-49.	1.0	72
205	Colourâ€“taste correspondences: Designing food experiences to meet expectations or to surprise. <i>International Journal of Food Design</i> , 2016, 1, 83-102.	0.8	71
206	The Development of Tactile Perception. <i>Advances in Child Development and Behavior</i> , 2017, 52, 227-268.	1.3	71
207	Audiovisual synchrony perception for speech and music assessed using a temporal order judgment task. <i>Neuroscience Letters</i> , 2006, 393, 40-44.	2.1	70
208	Adaptation to audiovisual asynchrony modulates the speeded detection of sound. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2009, 106, 9169-9173.	7.1	70
209	Recent developments in the study of tactile attention.. <i>Canadian Journal of Experimental Psychology</i> , 2007, 61, 196-207.	0.8	69
210	Spatial coordinate systems for tactile spatial attention depend on developmental vision: evidence from eventâ€“related potentials in sighted and congenitally blind adult humans. <i>European Journal of Neuroscience</i> , 2008, 28, 475-483.	2.6	69
211	Assessing the shape symbolism of the taste, flavour, and texture of foods and beverages. <i>Flavour</i> , 2012, 1, .	2.3	69
212	Colour, pleasantness, and consumption behaviour within a meal. <i>Appetite</i> , 2014, 75, 165-172.	3.7	69
213	â€œYummyâ€“versus â€œYuckyâ€“: Explicit and implicit approachâ€“avoidance motivations towards appealing and disgusting foods. <i>Appetite</i> , 2014, 78, 193-202.	3.7	69
214	â€œTurn Up the Tasteâ€“: Assessing the Role of Taste Intensity and Emotion in Mediating Crossmodal Correspondences between Basic Tastes and Pitch. <i>Chemical Senses</i> , 2016, 41, 345-356.	2.0	69
215	â€œSmooth operatorâ€“: Music modulates the perceived creaminess, sweetness, and bitterness of chocolate. <i>Appetite</i> , 2017, 108, 383-390.	3.7	69
216	Multisensory Presence in Virtual Reality. , 2012, , 1-38.		69

#	ARTICLE	IF	CITATIONS
217	Using Peripersonal Warning Signals to Orient a Driver's Gaze. <i>Human Factors</i> , 2009, 51, 539-556.	3.5	68
218	Tactile dominance in speeded discrimination of textures. <i>Experimental Brain Research</i> , 2003, 150, 201-207.	1.5	67
219	Back-to-front: Improved tactile discrimination performance in the space you cannot see. <i>Neuroscience Letters</i> , 2006, 400, 163-167.	2.1	67
220	Temporal recalibration during asynchronous audiovisual speech perception. <i>Experimental Brain Research</i> , 2007, 181, 173-181.	1.5	67
221	Facilitation of multisensory integration by the "unity effect" reveals that speech is special. <i>Journal of Vision</i> , 2008, 8, 14-14.	0.3	67
222	Multisensory warning signals: when spatial correspondence matters. <i>Experimental Brain Research</i> , 2009, 195, 261-272.	1.5	67
223	Noise and its impact on the perception of food and drink. <i>Flavour</i> , 2014, 3, .	2.3	67
224	Attention to olfaction. <i>Experimental Brain Research</i> , 2001, 138, 432-437.	1.5	66
225	Textures that we like to touch: An experimental study of aesthetic preferences for tactile stimuli. <i>Consciousness and Cognition</i> , 2014, 29, 178-188.	1.5	66
226	Factors influencing the choice of beer: A review. <i>Food Research International</i> , 2020, 137, 109367.	6.2	66
227	Colour-Temperature Correspondences: When Reactions to Thermal Stimuli Are Influenced by Colour. <i>PLoS ONE</i> , 2014, 9, e91854.	2.5	66
228	A crossmodal attentional blink between vision and touch. <i>Psychonomic Bulletin and Review</i> , 2002, 9, 731-738.	2.8	64
229	Olfactory facilitation of dual-task performance. <i>Neuroscience Letters</i> , 2005, 389, 35-40.	2.1	64
230	Multisensory Technology for Flavor Augmentation: A Mini Review. <i>Frontiers in Psychology</i> , 2018, 9, 26.	2.1	64
231	Assessing the Role of Emotional Mediation in Explaining Crossmodal Correspondences Involving Musical Stimuli. <i>Multisensory Research</i> , 2020, 33, 1-29.	1.1	64
232	Assessing the Role of Color Cues and People's Beliefs About Color-Flavor Associations on the Discrimination of the Flavor of Sugar-Coated Chocolates. <i>Chemical Senses</i> , 2008, 33, 415-423.	2.0	63
233	Audiotactile interactions in temporal perception. <i>Psychonomic Bulletin and Review</i> , 2011, 18, 429-454.	2.8	63
234	Assessing the influence of the multisensory environment on the whisky drinking experience. <i>Flavour</i> , 2013, 2, .	2.3	63

#	ARTICLE	IF	CITATIONS
235	A New Kind of Spatial Inattention Associated With Chronic Limb Pain?. <i>Annals of Neurology</i> , 2016, 79, 701-704.	5.3	63
236	Assessing the Role of Emotional Associations in Mediating Crossmodal Correspondences between Classical Music and Red Wine. <i>Beverages</i> , 2017, 3, 1.	2.8	63
237	Multimodal visual-somatosensory integration in saccade generation. <i>Neuropsychologia</i> , 2003, 41, 1-15.	1.6	62
238	Exploring implicit and explicit crossmodal colour-flavour correspondences in product packaging. <i>Food Quality and Preference</i> , 2012, 25, 148-155.	4.6	62
239	Breakfast: The most important meal of the day?. <i>International Journal of Gastronomy and Food Science</i> , 2017, 8, 1-6.	3.0	62
240	Visuotactile temporal order judgments in ageing. <i>Neuroscience Letters</i> , 2006, 396, 207-211.	2.1	61
241	Oral referral: On the mislocalization of odours to the mouth. <i>Food Quality and Preference</i> , 2016, 50, 117-128.	4.6	61
242	The influence of soundscapes on the perception and evaluation of beers. <i>Food Quality and Preference</i> , 2016, 52, 32-41.	4.6	61
243	Visual capture of apparent limb position influences tactile temporal order judgments. <i>Neuroscience Letters</i> , 2005, 379, 63-68.	2.1	59
244	Assessing crossmodal correspondences in exotic fruit juices: The case of shape and sound symbolism. <i>Food Quality and Preference</i> , 2013, 28, 361-369.	4.6	59
245	Reflexive spatial orienting of tactile attention. <i>Experimental Brain Research</i> , 2001, 141, 324-330.	1.5	58
246	The impact of pleasantness ratings on crossmodal associations between food samples and musical notes. <i>Food Quality and Preference</i> , 2012, 24, 136-140.	4.6	58
247	Does Music Influence the Multisensory Tasting Experience?. <i>Journal of Sensory Studies</i> , 2015, 30, 404-412.	1.6	58
248	Auditory perceptual load: A review. <i>Hearing Research</i> , 2017, 352, 40-48.	2.0	58
249	Crossmodal links between audition and touch in covert endogenous spatial attention. <i>Perception &amp; Psychophysics</i> , 2003, 65, 901-924.	2.3	57
250	Semantic congruency and the Colavita visual dominance effect. <i>Experimental Brain Research</i> , 2008, 184, 533-546.	1.5	57
251	Assessing the impact of the tableware and other contextual variables on multisensory flavour perception. <i>Flavour</i> , 2012, 1, .	2.3	57
252	Does the shape of a cup influence coffee taste expectations? A cross-cultural, online study. <i>Food Quality and Preference</i> , 2017, 56, 201-211.	4.6	57

#	ARTICLE	IF	CITATIONS
253	Multisensory experiential wine marketing. <i>Food Quality and Preference</i> , 2019, 71, 106-116.	4.6	57
254	Cup colour influences consumers'™ expectations and experience on tasting specialty coffee. <i>Food Quality and Preference</i> , 2019, 75, 157-169.	4.6	57
255	Inhibition of return following an auditory cue. <i>Experimental Brain Research</i> , 1998, 118, 352-360.	1.5	56
256	Seeing the light: exploring the Colavita visual dominance effect. <i>Experimental Brain Research</i> , 2007, 180, 737-754.	1.5	56
257	Composing with Cross-modal Correspondences: Music and Odors in Concert. <i>Chemosensory Perception</i> , 2013, 6, 45-52.	1.2	56
258	The Taste of Typeface. <i>I-Perception</i> , 2015, 6, 204166951559304.	1.4	56
259	Wine and music (II): can you taste the music? Modulating the experience of wine through music and sound. <i>Flavour</i> , 2015, 4, .	2.3	56
260	Congruency effects between auditory and tactile motion: Extending the phenomenon of cross-modal dynamic capture. <i>Cognitive, Affective and Behavioral Neuroscience</i> , 2004, 4, 208-217.	2.0	55
261	Audiotactile multisensory interactions in human information processing. <i>Japanese Psychological Research</i> , 2006, 48, 158-173.	1.1	55
262	Short term memory for tactile stimuli. <i>Brain Research</i> , 2008, 1190, 132-142.	2.2	55
263	The context of colour-flavour associations in crisps packaging: A cross-cultural study comparing Chinese, Colombian, and British consumers. <i>Food Quality and Preference</i> , 2014, 38, 49-57.	4.6	55
264	Effects of Lightness-Location Congruency on Consumers'™ Purchase Decision-Making. <i>Psychology and Marketing</i> , 2016, 33, 934-950.	8.2	55
265	Neuroscience-Inspired Design: From Academic Neuromarketing to Commercially Relevant Research. <i>Organizational Research Methods</i> , 2019, 22, 275-298.	9.1	55
266	On the colour and shape of still and sparkling water: Insights from online and laboratory-based testing. <i>Food Quality and Preference</i> , 2012, 24, 260-268.	4.6	54
267	Coding of multisensory temporal patterns in human superior temporal sulcus. <i>Frontiers in Integrative Neuroscience</i> , 2012, 6, 64.	2.1	54
268	Studying the impact of plating on ratings of the food served in a naturalistic dining context† Acknowledgements: CM is the Chef-in-residence at the Crossmodal Research Laboratory, University of Oxford. CV would like to thank COLFUTURO for part funding his PhD. CS would like to thank the AHRC who funded the "Rethinking the Senses"™ project (AH/L007053/1).†. <i>Appetite</i> , 2015, 90, 45-50.	3.7	54
269	Not Just Another Pint! The Role of Emotion Induced by Music on the Consumer's™ Tasting Experience. <i>Multisensory Research</i> , 2019, 32, 367-400.	1.1	54
270	Tactile suppression in goal-directed movement. <i>Psychonomic Bulletin and Review</i> , 2017, 24, 1060-1076.	2.8	53



#	ARTICLE	IF	CITATIONS
271	Vision and touch through the looking glass in a case of crossmodal extinction. <i>NeuroReport</i> , 2000, 11, 3521-3526.	1.2	52
272	Moving Multisensory Research Along. <i>Current Directions in Psychological Science</i> , 2004, 13, 29-32.	5.3	52
273	When vision "extinguishes" touch in neurologically-normal people: extending the Colavita visual dominance effect. <i>Experimental Brain Research</i> , 2008, 186, 643-658.	1.5	52
274	The role of working memory in auditory selective attention. <i>Quarterly Journal of Experimental Psychology</i> , 2009, 62, 2126-2132.	1.1	52
275	Audiotactile interactions in front and rear space. <i>Neuroscience and Biobehavioral Reviews</i> , 2011, 35, 589-598.	6.1	52
276	Does the colour of the mug influence the taste of the coffee?. <i>Flavour</i> , 2014, 3, .	2.3	52
277	Intracranial Cortical Responses during Visual-Tactile Integration in Humans. <i>Journal of Neuroscience</i> , 2014, 34, 171-181.	3.6	52
278	Does the type of receptacle influence the crossmodal association between colour and flavour? A cross-cultural comparison. <i>Flavour</i> , 2014, 3, .	2.3	52
279	Crossmodal Mental Imagery. , 2013, , 157-183.		52
280	Leading the consumer by the nose: on the commercialization of olfactory design for the food and beverage sector. <i>Flavour</i> , 2015, 4, .	2.3	51
281	Space-based bias of covert visual attention in complex regional pain syndrome. <i>Brain</i> , 2017, 140, 2306-2321.	7.6	51
282	The coffee drinking experience: Product extrinsic (atmospheric) influences on taste and choice. <i>Food Quality and Preference</i> , 2020, 80, 103802.	4.6	51
283	Audiovisual asynchrony modulates the Colavita visual dominance effect. <i>Brain Research</i> , 2007, 1186, 224-232.	2.2	50
284	Sensory expectations elicited by the sounds of opening the packaging and pouring a beverage. <i>Flavour</i> , 2015, 4, .	2.3	50
285	When Sandpaper Is "Kiki" and Satin Is "Bouba": an Exploration of the Associations Between Words, Emotional States, and the Tactile Attributes of Everyday Materials. <i>Multisensory Research</i> , 2016, 29, 133-155.	1.1	50
286	Sounds spicy: Enhancing the evaluation of piquancy by means of a customised crossmodally congruent soundtrack. <i>Food Quality and Preference</i> , 2017, 58, 1-9.	4.6	50
287	Does the sight of physical threat induce a tactile processing bias?. <i>Brain Research</i> , 2009, 1253, 100-106.	2.2	49
288	An expectations-based approach to explaining the cross-modal influence of color on orthonasal olfactory identification: The influence of the degree of discrepancy. <i>Attention, Perception, and Psychophysics</i> , 2010, 72, 1981-1993.	1.3	49

#	ARTICLE	IF	CITATIONS
289	Food's visually perceived fat content affects discrimination speed in an orthogonal spatial task. <i>Experimental Brain Research</i> , 2011, 214, 351-356.	1.5	49
290	Limb-specific autonomic dysfunction in complex regional pain syndrome modulated by wearing prism glasses. <i>Pain</i> , 2013, 154, 2463-2468.	4.2	49
291	The sweetest thing: the influence of angularity, symmetry, and the number of elements on shape-valence and shape-taste matches. <i>Frontiers in Psychology</i> , 2015, 6, 1382.	2.1	49
292	Pleasure and the Control of Food Intake: An Embodied Cognition Approach to Consumer Self-Regulation. <i>Psychology and Marketing</i> , 2016, 33, 608-619.	8.2	49
293	Response requirements modulate tactile spatial congruency effects. <i>Experimental Brain Research</i> , 2008, 191, 171-186.	1.5	48
294	Auditory-somatosensory multisensory interactions are spatially modulated by stimulated body surface and acoustic spectra. <i>Neuropsychologia</i> , 2009, 47, 195-203.	1.6	48
295	Assessing the influence of the color of the plate on the perception of a complex food in a restaurant setting. <i>Flavour</i> , 2013, 2, .	2.3	48
296	Mapping nociceptive stimuli in a peripersonal frame of reference: Evidence from a temporal order judgment task. <i>Neuropsychologia</i> , 2014, 56, 219-228.	1.6	48
297	Multisensory interactions in the depth plane in front and rear space: A review. <i>Neuropsychologia</i> , 2015, 70, 335-349.	1.6	48
298	Searching for flavor labels in food products: the influence of color-flavor congruence and association strength. <i>Frontiers in Psychology</i> , 2015, 6, 301.	2.1	48
299	Orienting of attention and Parkinson's disease: tactile inhibition of return and response inhibition. <i>Brain</i> , 2003, 126, 2081-2092.	7.6	47
300	Assessing automaticity in the audiovisual integration of motion. <i>Acta Psychologica</i> , 2005, 118, 71-92.	1.5	47
301	Direction-dependent integration of vision and proprioception in reaching under the influence of the mirror illusion. <i>Neuropsychologia</i> , 2007, 45, 496-505.	1.6	47
302	Investigating the influence of colour, weight, and fragrance intensity on the perception of liquid bath soap: An experimental study. <i>Food Quality and Preference</i> , 2014, 31, 56-64.	4.6	47
303	Self-prioritization in vision, audition, and touch. <i>Experimental Brain Research</i> , 2016, 234, 2141-2150.	1.5	47
304	Food and beverage flavour pairing: A critical review of the literature. <i>Food Research International</i> , 2020, 133, 109124.	6.2	47
305	Changes in tactile sensitivity over the time-course of a goal-directed movement. <i>Behavioural Brain Research</i> , 2010, 208, 391-401.	2.2	46
306	Crossmodal Correspondences: Innate or Learned?. <i>I-Perception</i> , 2012, 3, 316-318.	1.4	46

#	ARTICLE	IF	CITATIONS
307	When the shape of the glass influences the flavour associated with a coloured beverage: Evidence from consumers in three countries. <i>Food Quality and Preference</i> , 2015, 39, 109-116.	4.6	46
308	On the Meaning(s) of Perceived Complexity in the Chemical Senses. <i>Chemical Senses</i> , 2018, 43, 451-461.	2.0	46
309	Selective attention to the chemosensory modality. <i>Perception &amp; Psychophysics</i> , 2000, 62, 1265-1271.	2.3	45
310	On the inability to ignore touch when responding to vision in the crossmodal congruency task. <i>Acta Psychologica</i> , 2005, 118, 47-70.	1.5	45
311	Technology at the dining table. <i>Flavour</i> , 2013, 2, .	2.3	45
312	“What’s Your Taste in Music?” A Comparison of the Effectiveness of Various Soundscapes in Evoking Specific Tastes. <i>I-Perception</i> , 2015, 6, 204166951562200.	1.4	45
313	Rotating plates: Online study demonstrates the importance of orientation in the plating of food. <i>Food Quality and Preference</i> , 2015, 44, 194-202.	4.6	45
314	“A sweet smile”: the modulatory role of emotion in how extrinsic factors influence taste evaluation. <i>Cognition and Emotion</i> , 2018, 32, 1052-1061.	2.0	45
315	Attentional limitations in processing sequentially presented vibrotactile targets. <i>Perception &amp; Psychophysics</i> , 2002, 64, 1068-1082.	2.3	44
316	Tasting spoons: Assessing how the material of a spoon affects the taste of the food. <i>Food Quality and Preference</i> , 2012, 24, 24-29.	4.6	44
317	The Sound of Temperature: What Information do Pouring Sounds Convey Concerning the Temperature of a Beverage. <i>Journal of Sensory Studies</i> , 2013, 28, 335-345.	1.6	44
318	Crossmodal effect of music and odor pleasantness on olfactory quality perception. <i>Frontiers in Psychology</i> , 2014, 5, 1352.	2.1	44
319	Multisensory brand search: How the meaning of sounds guides consumers’ visual attention.. <i>Journal of Experimental Psychology: Applied</i> , 2016, 22, 196-210.	1.2	44
320	On the Relative Nature of (Pitch-Based) Crossmodal Correspondences. <i>Multisensory Research</i> , 2019, 32, 235-265.	1.1	44
321	Multisensory Flavour Perception: Blending, Mixing, Fusion, and Pairing within and between the Senses. <i>Foods</i> , 2020, 9, 407.	4.3	44
322	Perceptual and decisional contributions to audiovisual interactions in the perception of apparent motion: A signal detection study. <i>Cognition</i> , 2007, 102, 299-310.	2.2	43
323	Crossmodal Constraints on Human Perceptual Awareness: Auditory Semantic Modulation of Binocular Rivalry. <i>Frontiers in Psychology</i> , 2011, 2, 212.	2.1	43
324	Touch, Taste, & Smell User Interfaces. , 2016, , .		43

#	ARTICLE	IF	CITATIONS
325	Auditory contributions to visual anticipation in tennis. <i>Psychology of Sport and Exercise</i> , 2018, 36, 100-103.	2.1	43
326	Symmetry and its role in the crossmodal correspondence between shape and taste. <i>Attention, Perception, and Psychophysics</i> , 2018, 80, 738-751.	1.3	43
327	Influences of visual attributes of food packaging on consumer preference and associations with taste and healthiness. <i>International Journal of Consumer Studies</i> , 2019, 43, 210-217.	11.6	43
328	Touch-flavor transference: Assessing the effect of packaging weight on gustatory evaluations, desire for food and beverages, and willingness to pay. <i>PLoS ONE</i> , 2017, 12, e0186121.	2.5	43
329	Assessing the Role of Sound in the Perception of Food and Drink. <i>Chemosensory Perception</i> , 2010, 3, 57-67.	1.2	42
330	Looking for crossmodal correspondences between classical music and fine wine. <i>Flavour</i> , 2013, 2, .	2.3	42
331	Are we all born synaesthetic? Examining the neonatal synaesthesia hypothesis. <i>Neuroscience and Biobehavioral Reviews</i> , 2013, 37, 1240-1253.	6.1	42
332	Auditory, tactile, and audiotactile information processing following visual deprivation.. <i>Psychological Bulletin</i> , 2013, 139, 189-212.	6.1	42
333	When "Bouba" equals "Kiki": Cultural commonalities and cultural differences in sound-shape correspondences. <i>Scientific Reports</i> , 2016, 6, 26681.	3.3	42
334	The Influence of Color on the Consumer's Experience of Beer. <i>Frontiers in Psychology</i> , 2017, 8, 2205.	2.1	42
335	Tasting names: Systematic investigations of taste-speech sounds associations. <i>Food Quality and Preference</i> , 2020, 80, 103801.	4.6	42
336	The Role of Auditory Cues in Modulating the Perception of Electric Toothbrushes. <i>Journal of Dental Research</i> , 2003, 82, 929-932.	5.2	41
337	Can Tactile Stimuli Be Subitised? An Unresolved Controversy within the Literature on Numerosity Judgments. <i>Perception</i> , 2008, 37, 782-800.	1.2	41
338	Interactions between Voluntary and Stimulus-driven Spatial Attention Mechanisms across Sensory Modalities. <i>Journal of Cognitive Neuroscience</i> , 2009, 21, 2384-2397.	2.3	41
339	The cutaneous senses: Touch, temperature, pain/itch, and pleasure. <i>Neuroscience and Biobehavioral Reviews</i> , 2010, 34, 145-147.	6.1	41
340	Plating manifesto (II): the art and science of plating. <i>Flavour</i> , 2014, 3, .	2.3	41
341	Wine complexity: An empirical investigation. <i>Food Quality and Preference</i> , 2018, 68, 238-244.	4.6	41
342	Sensitivity to auditory-tactile colocation in early infancy. <i>Developmental Science</i> , 2018, 21, e12597.	2.4	41

#	ARTICLE	IF	CITATIONS
343	On the shapes of flavours: A review of four hypotheses. <i>Theoria Et Historia Scientiarum</i> , 2014, 10, 207.	0.4	41
344	Spatiotemporal interactions between audition and touch depend on hand posture. <i>Experimental Brain Research</i> , 2005, 165, 505-514.	1.5	40
345	Assessing the associations between brand packaging and brand attributes using an indirect performance measure. <i>Food Quality and Preference</i> , 2012, 24, 17-23.	4.6	40
346	Multisensory constraints on awareness. <i>Philosophical Transactions of the Royal Society B: Biological Sciences</i> , 2014, 369, 20130207.	4.0	40
347	Cutlery matters: heavy cutlery enhances diners' enjoyment of the food served in a realistic dining environment. <i>Flavour</i> , 2015, 4, .	2.3	40
348	The semantic basis of taste-shape associations. <i>PeerJ</i> , 2016, 4, e1644.	2.0	40
349	Spatial coincidence modulates the Colavita visual dominance effect. <i>Neuroscience Letters</i> , 2007, 417, 107-111.	2.1	39
350	Compatibility effects between sound frequency and tactile elevation. <i>NeuroReport</i> , 2009, 20, 793-797.	1.2	39
351	The crossmodal facilitation of visual object representations by sound: Evidence from the backward masking paradigm. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2011, 37, 1784-1802.	0.9	39
352	Love for logos: Evaluating the congruency between brand symbols and typefaces and their relation to emotional words. <i>Journal of Brand Management</i> , 2014, 21, 635-649.	3.5	39
353	Changing the influence of portion size on consumer behavior via imagined consumption. <i>Journal of Business Research</i> , 2017, 75, 240-248.	10.2	39
354	Assessing the effect of posture change on tactile inhibition-of-return. <i>Experimental Brain Research</i> , 2002, 143, 453-462.	1.5	38
355	Multisensory numerosity judgments for visual and tactile stimuli. <i>Perception &amp; Psychophysics</i> , 2007, 69, 487-501.	2.3	38
356	Multisensory interface design for drivers: past, present and future. <i>Ergonomics</i> , 2008, 51, 65-70.	2.1	38
357	Juggling reveals a decisional component to tactile suppression. <i>Experimental Brain Research</i> , 2011, 213, 87-97.	1.5	38
358	Dynamic Vibrotactile Signals for Forward Collision Avoidance Warning Systems. <i>Human Factors</i> , 2015, 57, 329-346.	3.5	38
359	On the relative contributions of multisensory integration and crossmodal exogenous spatial attention to multisensory response enhancement. <i>Acta Psychologica</i> , 2015, 162, 20-28.	1.5	38
360	The shape of the cup influences aroma, taste, and hedonic judgements of specialty coffee. <i>Food Quality and Preference</i> , 2018, 68, 315-321.	4.6	38

#	ARTICLE	IF	CITATIONS
361	Contextual acceptance of novel and unfamiliar foods: Insects, cultured meat, plant-based meat alternatives, and 3D printed foods. <i>Food Quality and Preference</i> , 2022, 96, 104368.	4.6	38
362	Selective attention to pain: a psychophysical investigation. <i>Experimental Brain Research</i> , 2002, 145, 395-402.	1.5	37
363	Intramodal perceptual grouping modulates multisensory integration: evidence from the crossmodal dynamic capture task. <i>Neuroscience Letters</i> , 2005, 377, 59-64.	2.1	37
364	A signal detection study of the Colavita visual dominance effect. <i>Experimental Brain Research</i> , 2009, 196, 353-360.	1.5	37
365	Bodily Illusions in Young Children: Developmental Change in Visual and Proprioceptive Contributions to Perceived Hand Position. <i>PLoS ONE</i> , 2013, 8, e51887.	2.5	37
366	“Striking a Sour Note”: Assessing the Influence of Consonant and Dissonant Music on Taste Perception. <i>Multisensory Research</i> , 2016, 29, 195-208.	1.1	37
367	Glass shape influences the flavour of beer. <i>Food Quality and Preference</i> , 2017, 62, 257-261.	4.6	37
368	The role of typeface curvilinearity on taste expectations and perception. <i>International Journal of Gastronomy and Food Science</i> , 2018, 11, 63-74.	3.0	37
369	What is so unappealing about blue food and drink?. <i>International Journal of Gastronomy and Food Science</i> , 2018, 14, 1-8.	3.0	37
370	A sprinkle of emotions vs a pinch of crossmodality: Towards globally meaningful sonic seasoning strategies for enhanced multisensory tasting experiences. <i>Journal of Business Research</i> , 2020, 117, 389-399.	10.2	37
371	Shared Attentional Resources for processing Visual and Chemosensory Information. <i>Quarterly Journal of Experimental Psychology Section A: Human Experimental Psychology</i> , 2001, 54, 775-783.	2.3	36
372	Cross-modal congruency and visual capture in a visual elevation-discrimination task. <i>Experimental Brain Research</i> , 2004, 154, 113-120.	1.5	36
373	Verbal interface design: Do verbal directional cues automatically orient visual spatial attention?. <i>Computers in Human Behavior</i> , 2006, 22, 733-748.	8.5	36
374	Multisensory interactions follow the hands across the midline: Evidence from a non-spatial visual-tactile congruency task. <i>Brain Research</i> , 2006, 1077, 108-115.	2.2	36
375	Crossmodal congruency effects based on stimulus identity. <i>Brain Research</i> , 2010, 1354, 113-122.	2.2	36
376	Lost in the move? Secondary task performance impairs tactile change detection on the body. <i>Consciousness and Cognition</i> , 2010, 19, 215-229.	1.5	36
377	Fast Lemons and Sour Boulders: Testing Crossmodal Correspondences Using an Internet-Based Testing Methodology. <i>i-Perception</i> , 2013, 4, 365-379.	1.4	36
378	The plating manifesto (I): from decoration to creation. <i>Flavour</i> , 2014, 3, .	2.3	36

#	ARTICLE	IF	CITATIONS
379	Changes in flavour, emotion, and electrophysiological measurements when consuming chocolate ice cream in different eating environments. <i>Food Quality and Preference</i> , 2019, 77, 191-205.	4.6	36
380	Using Ambient Scent to Enhance Well-Being in the Multisensory Built Environment. <i>Frontiers in Psychology</i> , 2020, 11, 598859.	2.1	36
381	Perceptual load affects exogenous spatial orienting while working memory load does not. <i>Experimental Brain Research</i> , 2008, 184, 371-382.	1.5	35
382	Crossmodal processing. <i>Experimental Brain Research</i> , 2009, 198, 107-111.	1.5	35
383	Spatio-Temporal Updating in the Left Posterior Parietal Cortex. <i>PLoS ONE</i> , 2012, 7, e39800.	2.5	35
384	Influence of the glassware on the perception of alcoholic drinks. <i>Food Quality and Preference</i> , 2015, 44, 101-110.	4.6	35
385	Multisensory Packaging Design. , 2016, , 1-22.		35
386	Crossmodal Correspondences: Four Challenges. <i>Multisensory Research</i> , 2016, 29, 29-48.	1.1	35
387	Why is piquant/spicy food so popular?. <i>International Journal of Gastronomy and Food Science</i> , 2018, 12, 16-21.	3.0	35
388	Temperature-Based Crossmodal Correspondences: Causes and Consequences. <i>Multisensory Research</i> , 2020, 33, 645-682.	1.1	35
389	Short article: The role of working memory in tactile selective attention. <i>Quarterly Journal of Experimental Psychology</i> , 2009, 62, 635-644.	1.1	34
390	DO THE MATERIAL PROPERTIES OF CUTLERY AFFECT THE PERCEPTION OF THE FOOD YOU EAT? AN EXPLORATORY STUDY. <i>Journal of Sensory Studies</i> , 2011, 26, 358-362.	1.6	34
391	Assessing the long-term impact of the molecular gastronomy movement on haute cuisine. <i>International Journal of Gastronomy and Food Science</i> , 2018, 14, 35-44.	3.0	34
392	Drinking through ros��-coloured glasses: Influence of wine colour on the perception of aroma and flavour in wine experts and novices. <i>Food Research International</i> , 2019, 126, 108678.	6.2	34
393	The Cognitive Neuroscience of Crossmodal Correspondences. <i>I-Perception</i> , 2012, 3, 410-412.	1.4	33
394	Cross-correlation between Auditory and Visual Signals Promotes Multisensory Integration. <i>Multisensory Research</i> , 2013, 26, 307-316.	1.1	33
395	Spatio-temporal processing of tactile stimuli in autistic children. <i>Scientific Reports</i> , 2014, 4, 5985.	3.3	33
396	On the importance of balance to aesthetic plating. <i>International Journal of Gastronomy and Food Science</i> , 2016, 5-6, 10-16.	3.0	33

#	ARTICLE	IF	CITATIONS
397	Explaining Crossmodal Correspondences Between Colours and Tastes. <i>I-Perception</i> , 2021, 12, 204166952110182.	1.4	33
398	Audiovisual Temporal Integration for Complex Speech, Object-Action, Animal Call, and Musical Stimuli. , 2010, , 95-121.		33
399	Multi-Sensory Interactions. , 2008, , 21-52.		33
400	Effect of posture change on tactile perception: impaired direction discrimination performance with interleaved fingers. <i>Experimental Brain Research</i> , 2005, 166, 498-508.	1.5	32
401	An investigation into the temporal dimension of the Mozart effect: Evidence from the attentional blink task. <i>Acta Psychologica</i> , 2007, 125, 117-128.	1.5	32
402	Crossmodal associations between flavoured milk solutions and musical notes. <i>Acta Psychologica</i> , 2011, 138, 155-161.	1.5	32
403	Crossmodal correspondences: Assessing shape symbolism for cheese. <i>Food Quality and Preference</i> , 2013, 28, 206-212.	4.6	32
404	Topographic generalization of tactile perceptual learning.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2014, 40, 15-23.	0.9	32
405	Airplane noise and the taste of umami. <i>Flavour</i> , 2014, 3, .	2.3	32
406	Assessing the Effect of Musical Congruency on Wine Tasting in a Live Performance Setting. <i>I-Perception</i> , 2015, 6, 204166951559302.	1.4	32
407	Evaluating the orientation of design elements in product packaging using an online orientation task. <i>Food Quality and Preference</i> , 2015, 46, 151-159.	4.6	32
408	Does the visual composition of a dish influence the perception of portion size and hedonic preference?. <i>Appetite</i> , 2018, 128, 79-86.	3.7	32
409	Sweeter together? Assessing the combined influence of product-related and contextual factors on perceived sweetness of fruit beverages. <i>Journal of Sensory Studies</i> , 2019, 34, e12492.	1.6	32
410	When visual transients impair tactile change detection: A novel case of crossmodal change blindness?. <i>Neuroscience Letters</i> , 2006, 398, 280-285.	2.1	31
411	Comparing intramodal and crossmodal cuing in the endogenous orienting of spatial attention. <i>Experimental Brain Research</i> , 2007, 179, 353-364.	1.5	31
412	The Multisensory Attentional Consequences of Tool Use: A Functional Magnetic Resonance Imaging Study. <i>PLoS ONE</i> , 2008, 3, e3502.	2.5	31
413	Perception of audiovisual speech synchrony for native and non-native language. <i>Brain Research</i> , 2010, 1323, 84-93.	2.2	31
414	Assessing the effect of shape on the evaluation of expected and actual chocolate flavour. <i>Flavour</i> , 2017, 6, .	2.3	31



#	ARTICLE	IF	CITATIONS
415	“What Smell?” Temporarily Loading Visual Attention Induces a Prolonged Loss of Olfactory Awareness. <i>Psychological Science</i> , 2018, 29, 1642-1652.	3.3	31
416	Dark vs. light drinks: The influence of visual appearance on the consumer’s experience of beer. <i>Food Quality and Preference</i> , 2019, 74, 21-29.	4.6	31
417	Olfactory-colour crossmodal correspondences in art, science, and design. <i>Cognitive Research: Principles and Implications</i> , 2020, 5, 52.	2.0	31
418	Health and Pleasure in Consumers' Dietary Food Choices: Individual Differences in the Brain's Value System. <i>PLoS ONE</i> , 2016, 11, e0156333.	2.5	31
419	Assessing the Automaticity of the Exogenous Orienting of Tactile Attention. <i>Perception</i> , 2007, 36, 1497-1505.	1.2	30
420	Multimodal Cueing: The Relative Benefits of the Auditory, Visual, and Tactile Channels in Complex Environments. <i>Proceedings of the Human Factors and Ergonomics Society</i> , 2012, 56, 1431-1435.	0.3	30
421	Context-dependent changes in tactile perception during movement execution. <i>Frontiers in Psychology</i> , 2013, 4, 913.	2.1	30
422	Retail Atmospherics and In-Store Nonverbal Cues: An Introduction. <i>Psychology and Marketing</i> , 2014, 31, 469-471.	8.2	30
423	Assessing the expectations associated with pharmaceutical pill colour and shape. <i>Food Quality and Preference</i> , 2015, 45, 171-182.	4.6	30
424	Are large portions always bad? Using the Delboeuf illusion on food packaging to nudge consumer behavior. <i>Marketing Letters</i> , 2018, 29, 435-449.	2.9	30
425	Factors affecting flavor perception in space: Does the spacecraft environment influence food intake by astronauts?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3439-3475.	11.7	30
426	Confusing Tastes with Flavours. , 2014, , 247-274.		30
427	Bottled vs. Canned Beer: Do They Really Taste Different?. <i>Beverages</i> , 2016, 2, 25.	2.8	29
428	Using Single Colors and Color Pairs to Communicate Basic Tastes. <i>I-Perception</i> , 2016, 7, 204166951665881.	1.4	29
429	Taking someone else’s spatial perspective: Natural stance or effortful decentring?. <i>Cognition</i> , 2016, 148, 27-33.	2.2	29
430	The Complex Interplay Between Multisensory Integration and Perceptual Awareness. <i>Multisensory Research</i> , 2016, 29, 585-606.	1.1	29
431	Spatially-defined motor deficits in people with unilateral complex regional pain syndrome. <i>Cortex</i> , 2018, 104, 154-162.	2.4	29
432	Are crossmodal correspondences relative or absolute? Sequential effects on speeded classification. <i>Attention, Perception, and Psychophysics</i> , 2018, 80, 527-534.	1.3	29

#	ARTICLE	IF	CITATIONS
433	Investigating the effect of a transparent barrier on the crossmodal congruency effect. <i>Experimental Brain Research</i> , 2005, 161, 62-71.	1.5	28
434	Tactile and visual distractors induce change blindness for tactile stimuli presented on the fingertips. <i>Brain Research</i> , 2008, 1213, 111-119.	2.2	28
435	AN EXPECTATIONS-BASED APPROACH TO EXPLAINING THE CROSSMODAL INFLUENCE OF COLOR ON ORTHONASAL OLFACTORY IDENTIFICATION: ASSESSING THE INFLUENCE OF TEMPORAL AND SPATIAL FACTORS. <i>Journal of Sensory Studies</i> , 2010, 25, 791-803.	1.6	28
436	Tactile aesthetics: towards a definition of its characteristics and neural correlates. <i>Social Semiotics</i> , 2011, 21, 569-589.	1.1	28
437	When emotional valence modulates audiovisual integration. <i>Attention, Perception, and Psychophysics</i> , 2012, 74, 1302-1311.	1.3	28
438	Smiles over Frowns: When Curved Lines Influence Product Preference. <i>Psychology and Marketing</i> , 2015, 32, 771-781.	8.2	28
439	Searching for triangles: An extension to food & packaging. <i>Food Quality and Preference</i> , 2015, 44, 26-35.	4.6	28
440	Music Influences Hedonic and Taste Ratings in Beer. <i>Frontiers in Psychology</i> , 2016, 7, 636.	2.1	28
441	The shapes associated with approach/avoidance words. <i>Motivation and Emotion</i> , 2016, 40, 689-702.	1.3	28
442	The Effects of Receptacle on the Expected Flavor of a Colored Beverage: Cross-Cultural Comparison Among French, Japanese, and Norwegian Consumers. <i>Journal of Sensory Studies</i> , 2016, 31, 233-244.	1.6	28
443	Transfer of tactile perceptual learning to untrained neighboring fingers reflects natural use relationships. <i>Journal of Neurophysiology</i> , 2016, 115, 1088-1097.	1.8	28
444	Cup texture influences taste and tactile judgments in the evaluation of specialty coffee. <i>Food Quality and Preference</i> , 2020, 81, 103841.	4.6	28
445	Constructing healthy food names: On the sound symbolism of healthy food. <i>Food Quality and Preference</i> , 2021, 90, 104157.	4.6	28
446	Contextual acceptance of insect-based foods. <i>Food Quality and Preference</i> , 2020, 85, 103982.	4.6	28
447	Tactile inhibition of return: non-ocular response inhibition and mode of response. <i>Experimental Brain Research</i> , 2002, 146, 54-59.	1.5	27
448	Bouncing or streaming? Exploring the influence of auditory cues on the interpretation of ambiguous visual motion. <i>Experimental Brain Research</i> , 2004, 157, 537-41.	1.5	27
449	â€œPrior entryâ€™ for pain: Attention speeds the perceptual processing of painful stimuli. <i>Neuroscience Letters</i> , 2007, 414, 75-79.	2.1	27
450	Assessing the role of stimulus probability on the Colavita visual dominance effect. <i>Neuroscience Letters</i> , 2007, 418, 266-271.	2.1	27

#	ARTICLE	IF	CITATIONS
451	Attentional capture in serial audiovisual search tasks. <i>Perception &amp; Psychophysics</i> , 2007, 69, 422-438.	2.3	27
452	Audiotactile temporal order judgments in sighted and blind individuals. <i>Neuropsychologia</i> , 2008, 46, 2845-2850.	1.6	27
453	The Skin as a Medium for Sensory Substitution. <i>Multisensory Research</i> , 2014, 27, 293-312.	1.1	27
454	The Butcher's Tongue Illusion. <i>Perception</i> , 2014, 43, 818-824.	1.2	27
455	Depth: the Forgotten Dimension in Multisensory Research. <i>Multisensory Research</i> , 2016, 29, 493-524.	1.1	27
456	Using Single Colors and Color Pairs to Communicate Basic Tastes II: Foreground vs Background Color Combinations. <i>I-Perception</i> , 2016, 7, 204166951666375.	1.4	27
457	Pairing flavours and the temporal order of tasting. <i>Flavour</i> , 2017, 6, .	2.3	27
458	Visually Induced Inhibition of Return Affects the Integration of Auditory and Visual Information. <i>Perception</i> , 2017, 46, 6-17.	1.2	27
459	The Role of Pitch and Tempo in Sound-Temperature Crossmodal Correspondences. <i>Multisensory Research</i> , 2017, 30, 307-320.	1.1	27
460	Background soundscapes influence the perception of ice-cream as indexed by electrophysiological measures. <i>Food Research International</i> , 2019, 125, 108564.	6.2	27
461	On the changing colour of food & drink. <i>International Journal of Gastronomy and Food Science</i> , 2019, 17, 100161.	3.0	27
462	Making sustainable foods (such as jellyfish) delicious. <i>International Journal of Gastronomy and Food Science</i> , 2019, 16, 100141.	3.0	27
463	Factors affecting odour-induced taste enhancement. <i>Food Quality and Preference</i> , 2022, 96, 104393.	4.6	27
464	The impact of cross-modal correspondences on working memory performance.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2017, 43, 819-831.	0.9	27
465	Is visual dominance modulated by the threat value of visual and auditory stimuli?. <i>Experimental Brain Research</i> , 2009, 193, 197-204.	1.5	26
466	Crossmodal exogenous orienting improves the accuracy of temporal order judgments. <i>Experimental Brain Research</i> , 2009, 194, 577-586.	1.5	26
467	Assessing the effects of audiovisual semantic congruency on the perception of a bistable figure. <i>Consciousness and Cognition</i> , 2012, 21, 775-787.	1.5	26
468	On Why Music Changes What (We Think) We Taste. <i>I-Perception</i> , 2013, 4, 137-140.	1.4	26

#	ARTICLE	IF	CITATIONS
469	Wine and music (I): on the crossmodal matching of wine and music. <i>Flavour</i> , 2015, 4, .	2.3	26
470	Using sound-taste correspondences to enhance the subjective value of tasting experiences. <i>Frontiers in Psychology</i> , 2015, 6, 1309.	2.1	26
471	A smooth wine? Haptic influences on wine evaluation. <i>International Journal of Gastronomy and Food Science</i> , 2018, 14, 9-13.	3.0	26
472	Environmental Sounds Influence the Multisensory Perception of Chocolate Gelati. <i>Foods</i> , 2019, 8, 124.	4.3	26
473	Multisensory feature integration in (and out) of the focus of spatial attention. <i>Attention, Perception, and Psychophysics</i> , 2020, 82, 363-376.	1.3	26
474	Olfactoryâ€œtactile compatibility effects demonstrated using a variation of the Implicit Association Test. <i>Acta Psychologica</i> , 2007, 124, 332-343.	1.5	25
475	Crossmodal attentional capture in an unspeeeded simultaneity judgement task. <i>Visual Cognition</i> , 2008, 16, 155-165.	1.6	25
476	Crossmodal facilitation of masked visual target identification. <i>Attention, Perception, and Psychophysics</i> , 2010, 72, 1938-1947.	1.3	25
477	A touch of gastronomy. <i>Flavour</i> , 2013, 2, .	2.3	25
478	Vision affects tactile target and distractor processing even when space is task-irrelevant. <i>Frontiers in Psychology</i> , 2014, 5, 84.	2.1	25
479	Reorienting Driver Attention with Dynamic Tactile Cues. <i>IEEE Transactions on Haptics</i> , 2014, 7, 86-94.	2.7	25
480	On the Colours of Odours. <i>Chemosensory Perception</i> , 2016, 9, 79-93.	1.2	25
481	Multisensory integration is independent of perceived simultaneity. <i>Experimental Brain Research</i> , 2017, 235, 763-775.	1.5	25
482	Hemispheric asymmetry: Looking for a novel signature of the modulation of spatial attention in multisensory processing. <i>Psychonomic Bulletin and Review</i> , 2017, 24, 690-707.	2.8	25
483	Does the Shape of the Drinking Receptacle Influence Taste/Flavour Perception? A Review. <i>Beverages</i> , 2017, 3, 33.	2.8	25
484	What does the term â€œcomplexityâ€™ mean in the world of wine?. <i>International Journal of Gastronomy and Food Science</i> , 2018, 14, 45-54.	3.0	25
485	Do men and women really live in different taste worlds?. <i>Food Quality and Preference</i> , 2019, 73, 38-45.	4.6	25
486	Explaining seasonal patterns of food consumption. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100332.	3.0	25

#	ARTICLE	IF	CITATIONS
487	Prior Entry. , 2005, , 89-95.		25
488	When does visual perceptual grouping affect multisensory integration?. Cognitive, Affective and Behavioral Neuroscience, 2004, 4, 218-229.	2.0	24
489	The modulation of crossmodal integration by unimodal perceptual grouping: a visuotactile apparent motion study. Experimental Brain Research, 2006, 174, 510-516.	1.5	24
490	Crossmodal change blindness between vision and touch. Acta Psychologica, 2007, 126, 79-97.	1.5	24
491	Selection in touch: Negative priming with tactile stimuli. Perception & Psychophysics, 2008, 70, 516-523.	2.3	24
492	Visual processing and the bodily self. Acta Psychologica, 2008, 127, 129-136.	1.5	24
493	An Expectation-Based Approach to Explaining the Crossmodal Influence of Color on Orthonasal Odor Identification: The Influence of Expertise. Chemosensory Perception, 2010, 3, 167-173.	1.2	24
494	Extending visual dominance over touch for input off the body. Brain Research, 2010, 1362, 48-55.	2.2	24
495	Attention and suppression affect tactile perception in reach-to-grasp movements. Acta Psychologica, 2011, 138, 302-310.	1.5	24
496	Crossmodal associations and subjective ratings of Asian noodles and the impact of the receptacle. Food Quality and Preference, 2015, 41, 141-150.	4.6	24
497	Tune That Beer! Listening for the Pitch of Beer. Beverages, 2016, 2, 31.	2.8	24
498	Visual Search for Wines with a Triangle on the Label in a Virtual Store. Frontiers in Psychology, 2017, 8, 2173.	2.1	24
499	Assessing the influence of music on wine perception among wine professionals. Food Science and Nutrition, 2018, 6, 295-301.	3.4	24
500	Perceptual learning in the chemical senses: A review. Food Research International, 2019, 123, 746-761.	6.2	24
501	Gastrophysics: Nudging consumers toward eating more leafy (salad) greens. Food Quality and Preference, 2020, 80, 103800.	4.6	24
502	Effects of varying the standard deviation of the luminance on the appearance of food, flavour expectations, and taste/flavour perception. Scientific Reports, 2020, 10, 16175.	3.3	24
503	Failure to remap visuotactile space across the midline in the split-brain.. Canadian Journal of Experimental Psychology, 2001, 55, 133-140.	0.8	23
504	ASSESSING THE SHAPES AND SPEECH SOUNDS THAT CONSUMERS ASSOCIATE WITH DIFFERENT KINDS OF CHOCOLATE. Journal of Sensory Studies, 2011, 26, 421-428.	1.6	23

#	ARTICLE	IF	CITATIONS
505	Using Multisensory Cues to Facilitate Air Traffic Management. <i>Human Factors</i> , 2012, 54, 1093-1103.	3.5	23
506	“The Sweet Taste of Maluma™: Crossmodal Associations Between Tastes and Words. <i>Chemosensory Perception</i> , 2012, 5, 266.	1.2	23
507	Audiovisual Cross-Modal Correspondences in the General Population. , 2013, , .		23
508	Aesthetic plating: a preference for oblique lines ascending to the right. <i>Flavour</i> , 2015, 4, .	2.3	23
509	Assessing the Role of Taste Intensity and Hedonics in Taste-Shape Correspondences. <i>Multisensory Research</i> , 2016, 29, 209-221.	1.1	23
510	Developmental changes in the perception of visuotactile simultaneity. <i>Journal of Experimental Child Psychology</i> , 2018, 173, 304-317.	1.4	23
511	The visual appearance of beer: A review concerning visually-determined expectations and their consequences for perception. <i>Food Research International</i> , 2019, 126, 108661.	6.2	23
512	Aging and the (Chemical) Senses: Implications for Food Behaviour Amongst Elderly Consumers. <i>Foods</i> , 2021, 10, 168.	4.3	23
513	Do “mudsplashes” induce tactile change blindness?. <i>Perception &amp; Psychophysics</i> , 2007, 69, 477-486.	2.3	22
514	Assessing the influence of schematic drawings of body parts on tactile discrimination performance using the crossmodal congruency task. <i>Acta Psychologica</i> , 2007, 124, 190-208.	1.5	22
515	Repetition blindness and the Colavita effect. <i>Neuroscience Letters</i> , 2010, 480, 186-190.	2.1	22
516	Increased perceptual and conceptual processing difficulty makes the immeasurable measurable: Negative priming in the absence of probe distractors.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2011, 37, 72-84.	0.9	22
517	The Time-Course of the Cross-Modal Semantic Modulation of Visual Picture Processing by Naturalistic Sounds and Spoken Words. <i>Multisensory Research</i> , 2013, 26, 371-386.	1.1	22
518	Art Influences both the Expected and Rated Value of Milk-Based Coffee Drinks. <i>Journal of Sensory Studies</i> , 2015, 30, 305-315.	1.6	22
519	Olfactory dining: designing for the dominant sense. <i>Flavour</i> , 2015, 4, .	2.3	22
520	See, Feel, Taste: The Influence of Receptacle Colour and Weight on the Evaluation of Flavoured Carbonated Beverages. <i>Foods</i> , 2018, 7, 119.	4.3	22
521	Is classical music sweeter than jazz? Crossmodal influences of background music and taste/flavour on healthy and indulgent food preferences. <i>Food Quality and Preference</i> , 2022, 96, 104380.	4.6	22
522	Inhibition of return and oculomotor control in the blind. <i>NeuroReport</i> , 2000, 11, 3043-3045.	1.2	21

#	ARTICLE	IF	CITATIONS
523	Dissociating body image and body schema with rubber hands. Behavioral and Brain Sciences, 2007, 30, 211-212.	0.7	21
524	A Comparison of Different Informative Vibrotactile Forward Collision Warnings: Does the Warning Need to Be Linked to the Collision Event?. PLoS ONE, 2014, 9, e87070.	2.5	21
525	Assessing the Impact of Closure Type on Wine Ratings and Mood. Beverages, 2017, 3, 52.	2.8	21
526	Wine expertise: perceptual learning in the chemical senses. Current Opinion in Food Science, 2019, 27, 49-56.	8.0	21
527	Attending to the Chemical Senses. Multisensory Research, 2019, 32, 635-664.	1.1	21
528	Shitsukan“ the Multisensory Perception of Quality. Multisensory Research, 2020, 33, 737-775.	1.1	21
529	Assessing the effect of visual and tactile distractors on the perception of auditory apparent motion. Experimental Brain Research, 2005, 166, 548-558.	1.5	20
530	Assessing the audiotactile Colavita effect in near and rear space. Experimental Brain Research, 2010, 203, 517-532.	1.5	20
531	Tactile recalibration of auditory spatial representations. Experimental Brain Research, 2011, 209, 333-344.	1.5	20
532	Reversing the Colavita visual dominance effect. Experimental Brain Research, 2011, 214, 607-618.	1.5	20
533	Dynamic vibrotactile warning signals for frontal collision avoidance: towards the torso versus towards the head. Ergonomics, 2015, 58, 411-425.	2.1	20
534	Food Color and Its Impact on Taste/Flavor Perception. , 2016, , 107-132.		20
535	Emotional priming of digital images through mobile telesmell and virtual food. International Journal of Food Design, 2016, 1, 29-45.	0.8	20
536	Multisensory enhancement elicited by unconscious visual stimuli. Experimental Brain Research, 2018, 236, 409-417.	1.5	20
537	On the localization of tastes and tasty products in 2D space. Food Quality and Preference, 2019, 71, 438-446.	4.6	20
538	The Influence of Auditory Cues on Bodily and Movement Perception. Frontiers in Psychology, 2019, 10, 3001.	2.1	20
539	The Perception of Space and Form Recognition in a Simulated Environment: The Case of Minimalist Sensory-Substitution Devices. Perception, 2007, 36, 1736-1751.	1.2	19
540	Attention modulates sensory suppression during back movements. Consciousness and Cognition, 2013, 22, 420-429.	1.5	19

#	ARTICLE	IF	CITATIONS
541	Crossmodal Expectations of Tea Color Based on Flavor: A Preliminary Study with Naïve Assessors. <i>Journal of Sensory Studies</i> , 2014, 29, 285-293.	1.6	19
542	Hospital food. <i>Flavour</i> , 2017, 6, .	2.3	19
543	Dissociating the time courses of the cross-modal semantic priming effects elicited by naturalistic sounds and spoken words. <i>Psychonomic Bulletin and Review</i> , 2018, 25, 1138-1146.	2.8	19
544	Self-reference in action: Arm-movement responses are enhanced in perceptual matching. <i>Acta Psychologica</i> , 2018, 190, 258-266.	1.5	19
545	Assessing the influence of the coffee cup on the multisensory tasting experience. <i>Food Quality and Preference</i> , 2019, 75, 239-248.	4.6	19
546	A Critical Analysis of Colour-Shape Correspondences: Examining the Replicability of Colour-Shape Associations. <i>I-Perception</i> , 2019, 10, 204166951983404.	1.4	19
547	“Shaping perceptions”: Exploring how the shape of transparent windows in packaging designs affects product evaluation. <i>Food Quality and Preference</i> , 2019, 75, 15-22.	4.6	19
548	Scenting the Anosmic Cube: On the Use of Ambient Scent in the Context of the Art Gallery or Museum. <i>I-Perception</i> , 2020, 11, 204166952096662.	1.4	19
549	Trends in alcohol consumption in relation to the COVID-19 pandemic: A cross-country analysis. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100397.	3.0	19
550	The taste of typefaces in different countries and languages.. <i>Psychology of Aesthetics, Creativity, and the Arts</i> , 2018, 12, 236-248.	1.3	19
551	The influence of synchronous audiovisual distractors on audiovisual temporal order judgments. <i>Perception &amp; Psychophysics</i> , 2007, 69, 298-309.	2.3	18
552	The selective effect of the image of a hand on visuotactile interactions as assessed by performance on the crossmodal congruency task. <i>Experimental Brain Research</i> , 2007, 184, 31-38.	1.5	18
553	The effect of sound intensity on the audiotactile crossmodal dynamic capture effect. <i>Experimental Brain Research</i> , 2009, 193, 409-419.	1.5	18
554	Synchronous Sounds Enhance Visual Sensitivity without Reducing Target Uncertainty. <i>Seeing and Perceiving</i> , 2011, 24, 623-638.	0.3	18
555	Assessing the effect of physical differences in the articulation of consonants and vowels on audiovisual temporal perception. <i>Frontiers in Integrative Neuroscience</i> , 2012, 6, 71.	2.1	18
556	Gestalt grouping effects on tactile information processing: when touching hands override spatial proximity. <i>Attention, Perception, and Psychophysics</i> , 2013, 75, 468-480.	1.3	18
557	Spatial Summation of Pain in Humans Investigated Using Transcutaneous Electrical Stimulation. <i>Journal of Pain</i> , 2015, 16, 11-18.	1.4	18
558	Do visual cues intensify the emotional responses evoked by musical performance? A psychophysiological investigation.. <i>Psychomusicology: Music, Mind and Brain</i> , 2016, 26, 179-188.	0.3	18



#	ARTICLE	IF	CITATIONS
559	Understanding the Correspondences: Introduction to the Special Issue on Crossmodal Correspondences. <i>Multisensory Research</i> , 2016, 29, 1-6.	1.1	18
560	Using ice-cream as an effective vehicle for energy/nutrient delivery in the elderly. <i>International Journal of Gastronomy and Food Science</i> , 2019, 16, 100140.	3.0	18
561	Analysing the Impact of Music on the Perception of Red Wine via Temporal Dominance of Sensations. <i>Multisensory Research</i> , 2019, 32, 455-472.	1.1	18
562	Blending Emotions and Cross-Modality in Sonic Seasoning: Towards Greater Applicability in the Design of Multisensory Food Experiences. <i>Foods</i> , 2020, 9, 1876.	4.3	18
563	What Is the Relationship between the Presence of Volatile Organic Compounds in Food and Drink Products and Multisensory Flavour Perception?. <i>Foods</i> , 2021, 10, 1570.	4.3	18
564	Introducing diners to the range of experiences in creative Mexican cuisine, including the consumption of insects. <i>International Journal of Gastronomy and Food Science</i> , 2021, 25, 100371.	3.0	18
565	Crossmodal Harmony: Looking for the Meaning of Harmony Beyond Hearing. <i>I-Perception</i> , 2022, 13, 204166952110738.	1.4	18
566	Factors influencing the visual deliciousness / eye-appeal of food. <i>Food Quality and Preference</i> , 2022, 102, 104672.	4.6	18
567	Tactile perception of the roughness of the end of a tool: What role does tool handle roughness play?. <i>Neuroscience Letters</i> , 2006, 400, 235-239.	2.1	17
568	Temporal order judgments for audiovisual targets embedded in unimodal and bimodal distractor streams. <i>Neuroscience Letters</i> , 2006, 408, 5-9.	2.1	17
569	Directing visual attention with spatially informative and spatially noninformative tactile cues. <i>Experimental Brain Research</i> , 2008, 186, 659-669.	1.5	17
570	Feeling what you hear: task-irrelevant sounds modulate tactile perception delivered via a touch screen. <i>Journal on Multimodal User Interfaces</i> , 2008, 2, 145-156.	2.9	17
571	Grape expectations: how the proportion of white grape in Champagne affects the ratings of experts and social drinkers in a blind tasting. <i>Flavour</i> , 2013, 2, .	2.3	17
572	When vision influences the invisible distractor: Tactile response compatibility effects require vision.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2014, 40, 763-774.	0.9	17
573	Wine and music (III): so what if music influences the taste of the wine?. <i>Flavour</i> , 2015, 4, .	2.3	17
574	Does Language Influence the Vertical Representation of Auditory Pitch and Loudness?. <i>I-Perception</i> , 2017, 8, 204166951771618.	1.4	17
575	Responding to sounds from unseen locations: crossmodal attentional orienting in response to sounds presented from the rear. <i>European Journal of Neuroscience</i> , 2020, 51, 1137-1150.	2.6	17
576	The scent of attraction and the smell of success: crossmodal influences on person perception. <i>Cognitive Research: Principles and Implications</i> , 2021, 6, 46.	2.0	17

#	ARTICLE	IF	CITATIONS
577	On the Ethics of Neuromarketing and Sensory Marketing. <i>Advances in Neuroethics</i> , 2020, , 9-29.	0.3	17
578	Audiovisual semantic interactions between linguistic and nonlinguistic stimuli: The time-courses and categorical specificity.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2018, 44, 1488-1507.	0.9	17
579	Evaluating the influence of frame rate on the temporal aspects of audiovisual speech perception. <i>Neuroscience Letters</i> , 2006, 405, 132-136.	2.1	16
580	Spatial attention affects the processing of tactile and visual stimuli presented at the tip of a tool: an event-related potential study. <i>Experimental Brain Research</i> , 2009, 193, 119-128.	1.5	16
581	Temporal adaptation to audiovisual asynchrony generalizes across different sound frequencies. <i>Frontiers in Psychology</i> , 2012, 3, 152.	2.1	16
582	Show me the skin! Does seeing the back enhance tactile acuity at the back?. <i>Manual Therapy</i> , 2014, 19, 461-466.	1.6	16
583	Sensory marketing in light of new technologies. , 2015, , .		16
584	Assessing the Influence of the Multisensory Atmosphere on the Taste of Vodka. <i>Beverages</i> , 2015, 1, 204-217.	2.8	16
585	Hypervigilance for innocuous tactile stimuli in patients with fibromyalgia: An experimental approach. <i>European Journal of Pain</i> , 2015, 19, 706-714.	2.8	16
586	A unity of the self or a multiplicity of locations? How the graphesthesia task sheds light on the role of spatial perspectives in bodily self-consciousness. <i>Consciousness and Cognition</i> , 2017, 56, 100-114.	1.5	16
587	The Multisensory Experience of Handling and Reading Books. <i>Multisensory Research</i> , 2020, 33, 902-928.	1.1	16
588	The Mystery of "Metal Mouth" in Chemotherapy. <i>Chemical Senses</i> , 2020, 45, 73-84.	2.0	16
589	Wine psychology: basic & applied. <i>Cognitive Research: Principles and Implications</i> , 2020, 5, 22.	2.0	16
590	Exploring the role of visual perceptual grouping on the audiovisual integration of motion. <i>NeuroReport</i> , 2004, 15, 2745-9.	1.2	16
591	Auditory motion affects visual motion perception in a speeded discrimination task. <i>Experimental Brain Research</i> , 2007, 178, 415-421.	1.5	15
592	The time course of attentional capture under dual-task conditions. <i>Attention, Perception, and Psychophysics</i> , 2011, 73, 15-23.	1.3	15
593	Audiovisual crossmodal cuing effects in front and rear space. <i>Frontiers in Psychology</i> , 2015, 6, 1086.	2.1	15
594	Gastrodiplomacy: Assessing the role of food in decision-making. <i>Flavour</i> , 2016, 5, .	2.3	15

#	ARTICLE	IF	CITATIONS
595	Simple lines and shapes are associated with, and communicate, distinct emotions. <i>Cognition and Emotion</i> , 2017, 31, 511-525.	2.0	15
596	Plateware and slurping influence regular consumers's sensory discriminative and hedonic responses to a hot soup. <i>International Journal of Gastronomy and Food Science</i> , 2017, 9, 100-104.	3.0	15
597	Integrating Self-Localization, Proprioception, Pain, and Performance. <i>Journal of Dance Medicine and Science</i> , 2017, 21, 24-35.	0.7	15
598	Complexity on the Menu and in the Meal. <i>Foods</i> , 2018, 7, 158.	4.3	15
599	Sensation transference from plateware to food: The sounds and tastes of plates. <i>International Journal of Food Design</i> , 2018, 3, 41-62.	0.8	15
600	Cotton candy: A gastrophysical investigation. <i>International Journal of Gastronomy and Food Science</i> , 2019, 16, 100146.	3.0	15
601	Tasting atmospherics: Taste associations with colour parameters of coffee shop interiors. <i>Food Quality and Preference</i> , 2021, 94, 104315.	4.6	15
602	Overt spatial attention modulates multisensory selection.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2019, 45, 174-188.	0.9	15
603	Coloured hearing, colour music, colour organs, and the search for perceptually meaningful correspondences between colour and sound. <i>i-Perception</i> , 2022, 13, 204166952210928.	1.4	15
604	Tactile Change Detection. , 0, , .		14
605	Spatial attention and audiovisual interactions in apparent motion.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2007, 33, 927-937.	0.9	14
606	Do you say it like you eat it? The sound symbolism of food names and its role in the multisensory product experience. <i>Food Research International</i> , 2013, 54, 760-771.	6.2	14
607	Are the spatial features of bodily threat limited to the exact location where pain is expected?. <i>Acta Psychologica</i> , 2014, 153, 113-119.	1.5	14
608	Music from the kitchen. <i>Flavour</i> , 2015, 4, .	2.3	14
609	The hand grasps the center, while the eyes saccade to the top of novel objects. <i>Frontiers in Psychology</i> , 2015, 6, 633.	2.1	14
610	The Psychological Effects of Food Colors. , 2016, , 29-58.		14
611	Drawing sounds: representing tones and chords spatially. <i>Experimental Brain Research</i> , 2016, 234, 3509-3522.	1.5	14
612	Central vs peripheral differences in audiovisual and visuotactile event perception. <i>Attention, Perception, and Psychophysics</i> , 2017, 79, 2552-2563.	1.3	14

#	ARTICLE	IF	CITATIONS
613	Contemporary fusion foods: How are they to be defined, and when do they succeed/fail?. <i>International Journal of Gastronomy and Food Science</i> , 2018, 13, 101-107.	3.0	14
614	Body ownership and agency altered by an electromyographically controlled robotic arm. <i>Royal Society Open Science</i> , 2018, 5, 172170.	2.4	14
615	Synaesthesia: The multisensory dining experience. <i>International Journal of Gastronomy and Food Science</i> , 2019, 18, 100179.	3.0	14
616	The influence of training and expertise on the multisensory perception of beer: A review. <i>Food Quality and Preference</i> , 2020, 79, 103778.	4.6	14
617	The sound of branding: An analysis of the initial phonemes of popular brand names. <i>Journal of Brand Management</i> , 2020, 27, 339-354.	3.5	14
618	Simple and complex crossmodal correspondences involving audition. <i>Acoustical Science and Technology</i> , 2020, 41, 6-12.	0.5	14
619	Delivering the Multisensory Experience of Dining-Out, for Those Dining-In, During the Covid Pandemic. <i>Frontiers in Psychology</i> , 2021, 12, 683569.	2.1	14
620	Multisensory contributions to affective touch. <i>Current Opinion in Behavioral Sciences</i> , 2022, 43, 40-45.	3.9	14
621	Is complexity worth paying for? Investigating the perception of wine complexity for single varietal and blended wines in consumers and experts. <i>Australian Journal of Grape and Wine Research</i> , 2019, 25, 243-251.	2.1	14
622	The Colavita Visual Dominance Effect. <i>Frontiers in Neuroscience</i> , 2011, , 529-556.	0.0	14
623	Tactile Gap Detection Deteriorates during Bimanual Symmetrical Movements under Mirror Visual Feedback. <i>PLoS ONE</i> , 2016, 11, e0146077.	2.5	14
624	Affective design: modulating the pleasantness and forcefulness of aerosol sprays by manipulating aerosol spraying sounds. <i>CoDesign</i> , 2007, 3, 107-121.	2.0	13
625	Assessing the effect of verbal working memory load on visuo-spatial exogenous orienting. <i>Neuroscience Letters</i> , 2007, 413, 105-109.	2.1	13
626	Cognitive Neuroscience: Searching for the Bottleneck in the Brain. <i>Current Biology</i> , 2008, 18, R965-R968.	3.9	13
627	Efficient Multimodal Cuing of Spatial Attention. <i>Proceedings of the IEEE</i> , 2013, 101, 2113-2122.	21.3	13
628	The close proximity of threat: altered distance perception in the anticipation of pain. <i>Frontiers in Psychology</i> , 2015, 06, 626.	2.1	13
629	Neural correlates of tactile perception during pre-, peri-, and post-movement. <i>Experimental Brain Research</i> , 2016, 234, 1293-1305.	1.5	13
630	Lessons of synaesthesia for consciousness: Learning from the exception, rather than the general. <i>Neuropsychologia</i> , 2016, 88, 49-57.	1.6	13

#	ARTICLE	IF	CITATIONS
631	Tasting in the air: A review. <i>International Journal of Gastronomy and Food Science</i> , 2017, 9, 10-15.	3.0	13
632	Establishing boundary conditions for multiple design elements congruent with taste expectations. <i>Food Quality and Preference</i> , 2019, 78, 103742.	4.6	13
633	Crossmodal contributions to the perception of piquancy/spiciness. <i>Journal of Sensory Studies</i> , 2019, 34, e12476.	1.6	13
634	Food Imagery and Transparency in Product Packaging. , 2019, , 49-77.		13
635	The Colavita Visual Dominance Effect. <i>Frontiers in Neuroscience</i> , 2011, , 529-556.	0.0	13
636	Looming Auditory and Vibrotactile Collision Warning for Safe Driving. , 2013, , .		13
637	Crossmodal attention. <i>Scholarpedia Journal</i> , 2010, 5, 6309.	0.3	13
638	Odd versus even: a scientific study of the "rules" of plating. <i>PeerJ</i> , 2016, 4, e1526.	2.0	13
639	Celebrity insects: Exploring the effect of celebrity endorsement on people's willingness to eat insect-based foods. <i>Food Quality and Preference</i> , 2022, 97, 104473.	4.6	13
640	Investigating the Effects of Inversion on Configural Processing with an Audiovisual Temporal-Order Judgment Task. <i>Perception</i> , 2008, 37, 143-160.	1.2	12
641	Spatial attention modulates tactile change detection. <i>Experimental Brain Research</i> , 2013, 224, 295-302.	1.5	12
642	Affective multisensory driver interface design. <i>International Journal of Vehicle Noise and Vibration</i> , 2013, 9, 61.	0.1	12
643	Training, hypnosis, and drugs: artificial synaesthesia, or artificial paradises?. <i>Frontiers in Psychology</i> , 2013, 4, 660.	2.1	12
644	To What Extent do the Findings of Laboratory-Based Spatial Attention Research Apply to the Real-World Setting of Driving?. <i>IEEE Transactions on Human-Machine Systems</i> , 2014, 44, 524-530.	3.5	12
645	The Neuroscience of Flavor. , 2016, , 235-248.		12
646	Constructing flavour perception: from destruction to creation and back again. <i>Flavour</i> , 2016, 5, .	2.3	12
647	Assessing the Impact of Finings on the Perception of Beer. <i>Beverages</i> , 2017, 3, 26.	2.8	12
648	"Seeing What's Left": The Effect of Position of Transparent Windows on Product Evaluation. <i>Foods</i> , 2018, 7, 151.	4.3	12

#	ARTICLE	IF	CITATIONS
649	Assessing the aesthetic oblique effect in painting and plating. <i>International Journal of Gastronomy and Food Science</i> , 2019, 17, 100168.	3.0	12
650	Taste the Bass: Low Frequencies Increase the Perception of Body and Aromatic Intensity in Red Wine. <i>Multisensory Research</i> , 2019, 32, 429-454.	1.1	12
651	Scent and the Cinema. <i>I-Perception</i> , 2020, 11, 204166952096971.	1.4	12
652	Metacognition and Crossmodal Correspondences Between Auditory Attributes and Saltiness in a Large Sample Study. <i>Multisensory Research</i> , 2021, 34, 785-805.	1.1	12
653	Effects of Visual Texture on Food Perception. <i>Journal of Vision</i> , 2013, 13, 1078-1078.	0.3	12
654	The time-course of the cross-modal semantic modulation of visual picture processing by naturalistic sounds and spoken words. <i>Multisensory Research</i> , 2013, 26, 371-86.	1.1	12
655	Unimodal experience constrains while multisensory experiences enrich cognitive construction. <i>Behavioral and Brain Sciences</i> , 2008, 31, 335-336.	0.7	11
656	Perceptual and decisional attenuation of tactile perception during the preparation of self- versus externally-generated movements. <i>Experimental Brain Research</i> , 2012, 223, 109-120.	1.5	11
657	Facilitating masked visual target identification with auditory oddball stimuli. <i>Experimental Brain Research</i> , 2012, 221, 129-136.	1.5	11
658	Fibromyalgia patients and controls are equally accurate in detecting tactile stimuli while observing another in pain: an experimental study. <i>Attention, Perception, and Psychophysics</i> , 2014, 76, 2548-2559.	1.3	11
659	Modifying Action Sounds Influences People's Emotional Responses and Bodily Sensations. <i>I-Perception</i> , 2014, 5, 153-163.	1.4	11
660	The psychology of condiments: A review. <i>International Journal of Gastronomy and Food Science</i> , 2018, 11, 41-48.	3.0	11
661	The influence of audiovisual stimuli cuing temperature, carbonation, and color on the categorization of freshness in beverages. <i>Journal of Sensory Studies</i> , 2018, 33, e12469.	1.6	11
662	The contradictory influence of velocity: representational momentum in the tactile modality. <i>Journal of Neurophysiology</i> , 2019, 121, 2358-2363.	1.8	11
663	Sonic Packaging: How Packaging Sounds Influence Multisensory Product Evaluation. , 2019, , 103-125.		11
664	Perception it is: Processing level in multisensory selection. <i>Attention, Perception, and Psychophysics</i> , 2020, 82, 1391-1406.	1.3	11
665	Representational momentum in vision and touch: Visual motion information biases tactile spatial localization. <i>Attention, Perception, and Psychophysics</i> , 2020, 82, 2618-2629.	1.3	11
666	A sound brand name: The role of voiced consonants in pharmaceutical branding. <i>Food Quality and Preference</i> , 2021, 90, 104104.	4.6	11

#	ARTICLE	IF	CITATIONS
667	Do metallic-coated cups affect the perception of specialty coffees? An exploratory study. <i>International Journal of Gastronomy and Food Science</i> , 2021, 23, 100285.	3.0	11
668	What's the Story With Blue Steak? On the Unexpected Popularity of Blue Foods. <i>Frontiers in Psychology</i> , 2021, 12, 638703.	2.1	11
669	Sonic Seasoning and Other Multisensory Influences on the Coffee Drinking Experience. <i>Frontiers in Computer Science</i> , 2021, 3, .	2.8	11
670	Scent in Motion: On the Multiple Uses of Ambient Scent in the Context of Passenger Transport. <i>Frontiers in Psychology</i> , 2021, 12, 702517.	2.1	11
671	Timing is everything: Onset timing moderates the crossmodal influence of background sound on taste perception.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2020, 46, 1118-1126.	0.9	11
672	Digital Disruption in Retailing and Beyond. <i>Journal of Service Management Research</i> , 2020, 4, 187-204.	0.3	11
673	The tongue map and the spatial modulation of taste perception. <i>Current Research in Food Science</i> , 2022, 5, 598-610.	5.8	11
674	The connotative meanings of sound symbolism in brand names: A conceptual framework. <i>Journal of Business Research</i> , 2022, 150, 365-373.	10.2	11
675	Crossmodal Facilitation of Masked Visual Target Discrimination by Informative Auditory Cuing. <i>Neuroscience Letters</i> , 2010, 479, 102-106.	2.1	10
676	Hearing Mouth Shapes: Sound Symbolism and the Reverse McGurk Effect. <i>I-Perception</i> , 2012, 3, 550-552.	1.4	10
677	Assessing the benefits of multisensory audiotactile stimulation for overweight individuals. <i>Experimental Brain Research</i> , 2014, 232, 1085-1093.	1.5	10
678	You canâ€™t ignore what you canâ€™t separate: the effect of visually induced target-distractor separation on tactile selection. <i>Psychonomic Bulletin and Review</i> , 2015, 22, 728-736.	2.8	10
679	Combined effects of motor response, sensory modality, and stimulus intensity on temporal reproduction. <i>Experimental Brain Research</i> , 2016, 234, 1189-1198.	1.5	10
680	Crossmodal attentional control sets between vision and audition. <i>Acta Psychologica</i> , 2017, 178, 41-47.	1.5	10
681	Multisensory processing in event-based prospective memory. <i>Acta Psychologica</i> , 2019, 192, 23-30.	1.5	10
682	Happy Hour? A Preliminary Study of the Effect of Induced Joviality and Sadness on Beer Perception. <i>Beverages</i> , 2020, 6, 35.	2.8	10
683	Topâ€“down task-specific determinants of multisensory motor reaction time enhancements and sensory switch costs. <i>Experimental Brain Research</i> , 2021, 239, 1021-1034.	1.5	10
684	Commercializing Sonic Seasoning in Multisensory Offline Experiential Events and Online Tasting Experiences. <i>Frontiers in Psychology</i> , 2021, 12, 740354.	2.1	10

#	ARTICLE	IF	CITATIONS
685	Musical Scents: On the Surprising Absence of Scented Musical/Auditory Events, Entertainments, and Experiences. <i>I-Perception</i> , 2021, 12, 204166952110387.	1.4	10
686	Extraordinary emotional responses elicited by auditory stimuli linked to the consumption of food and drink. <i>Acoustical Science and Technology</i> , 2020, 41, 28-36.	0.5	10
687	On the use of ambient odours to influence the multisensory experience of dining. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100444.	3.0	10
688	Spatial modulation of repetition blindness and repetition deafness. <i>Quarterly Journal of Experimental Psychology Section A: Human Experimental Psychology</i> , 2001, 54, 1181-1202.	2.3	9
689	The Crossmodal Influence of Odor Hedonics on Facial Attractiveness: Behavioural and fMRI Measures. , 0, , .		9
690	Effectively responding to tactile stimulation: Do homologous cue and effector locations really matter?. <i>Acta Psychologica</i> , 2014, 151, 32-39.	1.5	9
691	Visual contributions to taste and flavour perception. , 2015, , 189-210.		9
692	Oral-Somatosensory Contributions to Flavor Perception and the Appreciation of Food and Drink. , 2016, , 59-79.		9
693	Is J the new K? Initial letters and brand names. <i>Journal of Brand Management</i> , 2016, 23, 666-678.	3.5	9
694	Warning Drivers about Impending Collisions Using Vibrotactile Flow. <i>IEEE Transactions on Haptics</i> , 2016, 9, 134-141.	2.7	9
695	Why are animate dishes so disturbing?. <i>International Journal of Gastronomy and Food Science</i> , 2018, 13, 73-77.	3.0	9
696	I know that "Kiki" is angular: The metacognition underlying sound-shape correspondences. <i>Psychonomic Bulletin and Review</i> , 2019, 26, 261-268.	2.8	9
697	Implied tactile motion: Localizing dynamic stimulations on the skin. <i>Attention, Perception, and Psychophysics</i> , 2019, 81, 794-808.	1.3	9
698	Interference of irrelevant information in multisensory selection depends on attentional set. <i>Attention, Perception, and Psychophysics</i> , 2020, 82, 1176-1195.	1.3	9
699	Audiovisual crossmodal correspondences. , 2020, , 239-258.		9
700	When self-prioritization crosses the senses: Crossmodal self-prioritization demonstrated between vision and touch. <i>British Journal of Psychology</i> , 2021, 112, 573-584.	2.3	9
701	Turning the other cheek: Facial orientation influences both model attractiveness and product evaluation. <i>Psychology and Marketing</i> , 2021, 38, 7-20.	8.2	9
702	The multisensory design of pharmaceuticals and their packaging. <i>Food Quality and Preference</i> , 2021, 91, 104200.	4.6	9



#	ARTICLE	IF	CITATIONS
703	Scenting Entertainment: Virtual Reality Storytelling, Theme Park Rides, Gambling, and Video-Gaming. I-Perception, 2021, 12, 204166952110345.	1.4	9
704	Gastrophysics: Getting creative with pairing flavours. International Journal of Gastronomy and Food Science, 2022, 27, 100433.	3.0	9
705	Multisensory information processing.. , 2015, , 435-448.		9
706	Prior entry: attention and temporal perception. , 2010, , 89-104.		9
707	Medicineâ€™s Melodies: On the Costs & Benefits of Music, Soundscapes, & Noise in Healthcare Settings. Music and Medicine, 2019, 11, 211.	0.4	9
708	Consumer Consciousness in Multisensory Extended Reality. Frontiers in Psychology, 2022, 13, 851753.	2.1	9
709	Visual communication via the design of food and beverage packaging. Cognitive Research: Principles and Implications, 2022, 7, 42.	2.0	9
710	Examining the crossmodal consequences of viewing the MÃ¼ller-Lyer illusion. Experimental Brain Research, 2005, 162, 490-496.	1.5	8
711	Assessing the appropriateness of â€œsynaestheticâ€™ messaging on crisps packaging. Food Quality and Preference, 2012, 26, 45-51.	4.6	8
712	Questioning the utility of the concept of amodality: Towards a revised framework for understanding crossmodal relations. Multisensory Research, 2013, 26, 57.	1.1	8
713	Discriminating speech rhythms in audition, vision, and touch. Acta Psychologica, 2014, 151, 197-205.	1.5	8
714	Response interference in touch, vision, and crossmodally: beyond the spatial dimension. Experimental Brain Research, 2014, 232, 2325-2336.	1.5	8
715	Multisensory top-down sets: Evidence for contingent crossmodal capture. Attention, Perception, and Psychophysics, 2015, 77, 1970-1985.	1.3	8
716	Enhancing the experience of food and drink via neuroscience-inspired olfactory design. Senses and Society, 2017, 12, 209-221.	0.5	8
717	On the spatial specificity of audiovisual crossmodal exogenous cuing effects. Acta Psychologica, 2017, 177, 78-88.	1.5	8
718	Music to Make Your Mouth Water? Assessing the Potential Influence of Sour Music on Salivation. Frontiers in Psychology, 2017, 8, 638.	2.1	8
719	An Experimenter's Influence on Motor Enhancements: The Effects of Letter Congruency and Sensory Switch-Costs on Multisensory Integration. Frontiers in Psychology, 2020, 11, 588343.	2.1	8
720	When irrelevant information helps: Extending the Eriksen-flanker task into a multisensory world. Attention, Perception, and Psychophysics, 2021, 83, 776-789.	1.3	8

#	ARTICLE	IF	CITATIONS
721	Explaining diurnal patterns of food consumption. <i>Food Quality and Preference</i> , 2021, 91, 104198.	4.6	8
722	Scent in the Context of Live Performance. <i>I-Perception</i> , 2021, 12, 204166952098553.	1.4	8
723	The Cognitive Neuroscience of Incorporation: Body Image Adjustment and Neuroprosthetics. , 2015, , 151-168.		8
724	Cross-modal perceptual organization. , 0, , .		8
725	The Multisensory Driver. , 0, , .		8
726	Multisensory Augmented Reality in the Context of a Retail Clothing Application. , 2013, , 167-175.		8
727	What is the link between personality and food behavior?. <i>Current Research in Food Science</i> , 2022, 5, 19-27.	5.8	8
728	The speed prior account: A new theory to explain multiple phenomena regarding dynamic information.. <i>Journal of Experimental Psychology: General</i> , 2022, 151, 2418-2436.	2.1	8
729	How “special” is the human face? Evidence from an audiovisual temporal order judgment task. <i>NeuroReport</i> , 2007, 18, 1807-1811.	1.2	7
730	The dynamics of reciprocal aiming with a steering wheel. <i>Experimental Brain Research</i> , 2008, 188, 141-146.	1.5	7
731	Multisensory integration “Solving the crossmodal binding problem. <i>Physics of Life Reviews</i> , 2010, 7, 285-286.	2.8	7
732	Implicit processing of tactile information: Evidence from the tactile change detection paradigm. <i>Consciousness and Cognition</i> , 2011, 20, 534-546.	1.5	7
733	Unraveling the mystery of the rounder, sweeter chocolate bar. <i>Flavour</i> , 2013, 2, .	2.3	7
734	Tactile spatial negative priming occurs without feature mismatch. <i>Attention, Perception, and Psychophysics</i> , 2014, 76, 2305-2314.	1.3	7
735	Speed of reaction to sensory stimulation is enhanced during movement. <i>Acta Psychologica</i> , 2015, 161, 154-161.	1.5	7
736	MHFI 2017: 2nd international workshop on multisensorial approaches to human-food interaction (workshop summary). , 2017, , .		7
737	Influence of the color and size of the plate on the subjective ratings of, taste expectations concerning, and willingness “to pay for, Asian noodles. <i>Journal of Sensory Studies</i> , 2018, 33, e12443.	1.6	7
738	On the costs and benefits of using triangles in packaging design. <i>Food Quality and Preference</i> , 2019, 78, 103719.	4.6	7

#	ARTICLE	IF	CITATIONS
739	The influence of music on the perception of oaked wines – a tasting room case study in the U.S. Finger Lakes Region. <i>Journal of Wine Research</i> , 2019, 30, 312-321.	1.5	7
740	The Role of Typeface in Packaging Design. , 2019, , 79-101.		7
741	The Consumer Neuroscience of Packaging. , 2019, , 319-347.		7
742	Packaging Colour and Its Multiple Roles. , 2019, , 21-48.		7
743	Tactile/Haptic Aspects of Multisensory Packaging Design. , 2019, , 127-159.		7
744	The Multisensory Analysis of Product Packaging Framework. , 2019, , 191-223.		7
745	Designing for the Multisensory Mind. <i>Architectural Design</i> , 2020, 90, 42-49.	0.1	7
746	Extending the study of visual attention to a multisensory world (Charles W. Eriksen Special Issue). <i>Attention, Perception, and Psychophysics</i> , 2021, 83, 763-775.	1.3	7
747	Crossmodal spatial distraction across the lifespan. <i>Cognition</i> , 2021, 210, 104617.	2.2	7
748	Atmospheric Effects on Eating and Drinking: A Review. , 2020, , 257-275.		7
749	Does the typeface on album cover influence expectations and perception of music?. <i>Psychology of Aesthetics, Creativity, and the Arts</i> , 2022, 16, 487-503.	1.3	7
750	Crossmodal Information Processing in Driving. , 2008, , 187-200.		7
751	Exploring the Links between Colours and Tastes/Flavours<xref ref-type="fn" rid="jpi0149fn1">&sup>&#x2020;</sup>&lt;/xref>. <i>Journal of Perceptual Imaging</i> , 2022, 5, 000408-1-000408-16.	0.5	7
752	From the fairground sensorium to the digitalization of bodily entertainment: commercializing multisensory entertainments involving the bodily senses. <i>Senses and Society</i> , 2022, 17, 153-169.	0.5	7
753	Tasting prosody: Crossmodal correspondences between voice quality and basic tastes. <i>Food Quality and Preference</i> , 2022, 100, 104621.	4.6	7
754	Chapter 16 Integrating motion information across sensory modalities: the role of top-down factors. <i>Progress in Brain Research</i> , 2006, 155, 273-286.	1.4	6
755	The Modulation of Haptic Line Bisection by a Visual Illusion and Optokinetic Stimulation. <i>Perception</i> , 2007, 36, 1003-1018.	1.2	6
756	Auditory perception: Interactions with vision. , 2010, , .		6

#	ARTICLE	IF	CITATIONS
757	Solving the Correspondence Problem in Haptic/Multisensory Interface Design. , 2010, , .		6
758	Role of audiovisual synchrony in driving head orienting responses. Experimental Brain Research, 2013, 227, 467-476.	1.5	6
759	The effect of chronic low back pain on tactile suppression during back movements. Human Movement Science, 2014, 37, 87-100.	1.4	6
760	Spatial negative priming: In touch, itâ€™s all about location. Attention, Perception, and Psychophysics, 2016, 78, 464-473.	1.3	6
761	â€œJastrow's Bistable Biteâ€: What happens when visual Bistable illusion meets the culinary arts?. International Journal of Gastronomy and Food Science, 2018, 13, 16-24.	3.0	6
762	Crossmodal Semantic Congruence Interacts with Object Contextual Consistency in Complex Visual Scenes to Enhance Short-Term Memory Performance. Brain Sciences, 2021, 11, 1206.	2.3	6
763	Assessing the Role of Visual and Auditory Cues in Multisensory Perception of Flavor. Frontiers in Neuroscience, 2011, , 739-758.	0.0	6
764	Scented Colours: Artistic Interest in the Crossmodal Connection Between Colour and Odour. The Baltic International Yearbook of Cognition, Logic and Communication, 2020, 14, .	0.4	6
765	Analysing stereotypical food consumption behaviours: â€˜This way up?â€™ Is there really a â€˜rightâ€™ way to eat a biscuit?. International Journal of Food Design, 2021, 6, 213-231.	0.8	6
766	The haptic cuing of visual spatial attention: evidence of a spotlight effect. , 2009, , .		5
767	Auditory attention. , 2010, , .		5
768	Hand ownership and hand position in the rubber hand illusion are uncorrelated. Seeing and Perceiving, 2012, 25, 52.	0.3	5
769	International Multisensory Research Forum 2012 Meeting Special Issue. Multisensory Research, 2013, 26, 287-289.	1.1	5
770	Skin and Touch. , 2014, , .		5
771	Where are all the synaesthetic chefs?. Flavour, 2015, 4, .	2.3	5
772	Differences between endogenous attention to spatial locations and sensory modalities. Experimental Brain Research, 2017, 235, 2983-2996.	1.5	5
773	Incorporation of prosthetic limbs into the body representation of amputees: Evidence from the crossed hands temporal order illusion. Progress in Brain Research, 2017, 236, 225-241.	1.4	5
774	Fondue make a comeback. International Journal of Gastronomy and Food Science, 2018, 12, 14-15.	3.0	5

#	ARTICLE	IF	CITATIONS
775	â€œMirror, mirror on the wallâ€ Can visual illusions be used to â€˜trickâ€™ people into eating less?. International Journal of Gastronomy and Food Science, 2018, 11, 31-34.	3.0	5
776	Reading the plate. International Journal of Gastronomy and Food Science, 2019, 16, 100156.	3.0	5
777	Multisensory Consumer-Packaging Interaction (CPI): The Role of New Technologies. , 2019, , 349-374.		5
778	Multisensory flavor perception. , 2020, , 221-237.		5
779	Magic on the Menu: Where Are All the Magical Food and Beverage Experiences?. Foods, 2020, 9, 257.	4.3	5
780	Searching for the sound of premium beer. Food Quality and Preference, 2021, 88, 104088.	4.6	5
781	The Self-Prioritization Effect: Self-referential processing in movement highlights modulation at multiple stages. Attention, Perception, and Psychophysics, 2021, 83, 2656-2674.	1.3	5
782	The Future of Human-Food Interaction. , 2021, , .		5
783	NÃ¡ttÃ°ra by Kitchen Theory: An immersive multisensory dining concept. International Journal of Gastronomy and Food Science, 2021, 24, 100354.	3.0	5
784	Seeing Your Own Touched Hands in a Mirror Modulates Cross-modal Interactions. Psychological Science, 2002, 13, 350-355.	3.3	5
785	â€œLooking sharpâ€ Price typeface influences awareness of spending in mobile payment. Psychology and Marketing, 2022, 39, 1170-1189.	8.2	5
786	Musical and Non-Musical Sounds Influence the Flavour Perception of Chocolate Ice Cream and Emotional Responses. Foods, 2022, 11, 1784.	4.3	5
787	The Crucial Role of Color in the Perception of Beverages. , 2016, , 305-316.		4
788	3rd International Workshop on Multisensory Approaches to Human-Food Interaction. , 2018, , .		4
789	Multisensory Product Packaging: An Introduction. , 2019, , 1-18.		4
790	Multisensory Premiumness. , 2019, , 257-286.		4
791	Multisensory Perceptual Biases for Social and Reward Associations. Frontiers in Psychology, 2021, 12, 640684.	2.1	4
792	Gastrophysics: Current approaches and future directions. International Journal of Food Design, 2021, 6, 137-152.	0.8	4

#	ARTICLE	IF	CITATIONS
793	Sensory exploration of vegetables combined with a cookery class increases willingness to choose/eat plant-based food and drink. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100515.	3.0	4
794	Assessing the automaticity of intramodal and crossmodal spatial attentional orienting. <i>Cognitive Processing</i> , 2006, 7, 3-3.	1.4	3
795	A weighty matter: The effect of spoon size and weight on food perception. <i>Seeing and Perceiving</i> , 2012, 25, 199.	0.3	3
796	â€Boubaâ€™ and â€Kikiâ€™ in Namibia? A remote culture make similar shapeâ€sound matches, but different shapeâ€taste matches to westerners. <i>Multisensory Research</i> , 2013, 26, 123.	1.1	3
797	Eating with our eyes: on the color of flavor. , 2015, , 603-618.		3
798	Vision of embodied rubber hands enhances tactile distractor processing. <i>Experimental Brain Research</i> , 2015, 233, 477-486.	1.5	3
799	Assessing the Influence of the Drinking Receptacle on the Perception of the Contents. , 2016, , 269-295.		3
800	GASTROPHYSICS: THE LENS OF PSYCHOLOGICAL AND SENSORY RESEARCH. <i>Nutrition</i> , 2018, 55-56, S8-S10.	2.4	3
801	Influence of teaware on subjective ratings of, and taste expectations concerning, tea. <i>Food Quality and Preference</i> , 2020, 80, 103834.	4.6	3
802	On the Questionable Appeal of Glossy/Shiny Food Packaging. <i>Foods</i> , 2021, 10, 959.	4.3	3
803	Atmospheric Effects on Eating and Drinking: A Review. , 2019, , 1-19.		3
804	Attention and Memory in Mammals and Primates. , 2008, , 243-257.		2
805	Consumer sensory neuroscience in the context of food marketing. , 2015, , .		2
806	Modulation of pain via expectation of its location. <i>European Journal of Pain</i> , 2016, 20, 753-766.	2.8	2
807	Can tactile suppression be explained by attentional capture?. , 2017, , .		2
808	Selective Attention in Vision, Audition, and Touch â†. , 2017, , 155-170.		2
809	Personalized rock: A nostalgic fairground revival confection. <i>International Journal of Gastronomy and Food Science</i> , 2019, 17, 100150.	3.0	2
810	Modulations of event-related potentials by tactile negative priming. <i>NeuroReport</i> , 2019, 30, 227-231.	1.2	2

#	ARTICLE	IF	CITATIONS
811	Receptacle interacts with consumers's need for touch to influence tea-drinking experience. <i>British Food Journal</i> , 2020, 122, 2981-2992.	2.9	2
812	Multisensory perception and positive emotion: Exploratory study on mixed item set for apparel e-customization. <i>Textile Research Journal</i> , 2020, 90, 2046-2057.	2.2	2
813	Sound in the Context of (Multi)Sensory Marketing. , 0, , 833-855.		2
814	Global shape perception contributes to crossmodal correspondences.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2021, 47, 357-371.	0.9	2
815	Using food insecurity in health prevention to promote consumer's embodied self-regulation. <i>Behavioral and Brain Sciences</i> , 2017, 40, e126.	0.7	2
816	Multisensory Approaches to Human-Food Interaction. , 2020, , .		2
817	Semantic congruency, attention, and fixation position modulate conscious perception when viewing a bistable figure. <i>Journal of Vision</i> , 2010, 10, 867-867.	0.3	2
818	Making Sense of Touch. , 2020, , 21-40.		2
819	Self-prioritization with unisensory and multisensory stimuli in a matching task. <i>Attention, Perception, and Psychophysics</i> , 2022, 84, 1666-1688.	1.3	2
820	The Psychology of Attention. <i>Trends in Cognitive Sciences</i> , 1999, 3, 41.	7.8	1
821	Does temporal adaptation affect multisensory integration?. <i>Multisensory Research</i> , 2013, 26, 138.	1.1	1
822	Charles Spence. <i>Current Biology</i> , 2014, 24, R506-R508.	3.9	1
823	Assessing the influence of sound parameters on crossmodal cuing in different regions of space. <i>Acta Psychologica</i> , 2018, 185, 96-103.	1.5	1
824	Introduction to the Special Issue on Auditory Contributions to Food Perception and Consumer Behaviour. <i>Multisensory Research</i> , 2019, 32, 267-273.	1.1	1
825	Higher-Order Cognition Does Not Affect Multisensory Distractor Processing. <i>Multisensory Research</i> , 2020, 34, 351-364.	1.1	1
826	Tactile temporal offset cues reduce visual representational momentum. <i>Attention, Perception, and Psychophysics</i> , 2021, 83, 2113-2122.	1.3	1
827	Metallic: A Bivalent Ambimodal Material Property?. <i>I-Perception</i> , 2021, 12, 204166952110377.	1.4	1
828	A Memory for Touch: The Cognitive Psychology of Tactile Memory. , 2020, , 163-186.		1

#	ARTICLE	IF	CITATIONS
829	Individual Differences in Chemosensory Perception Amongst Cancer Patients Undergoing Chemotherapy: A Narrative Review. <i>Nutrition and Cancer</i> , 2022, 74, 1927-1941.	2.0	1
830	Investigating the Crossmodal Influence of Odour on the Visual Perception of Facial Attractiveness and Age. <i>Multisensory Research</i> , 2022, 35, 447-469.	1.1	1
831	Product-related sounds speed visual search. <i>Seeing and Perceiving</i> , 2012, 25, 193.	0.3	0
832	The influence of the feel of the container on the perception of food within. <i>Seeing and Perceiving</i> , 2012, 25, 66.	0.3	0
833	Electrophysiological correlates of tactile and visual perception during goal-directed movement. <i>Seeing and Perceiving</i> , 2012, 25, 170.	0.3	0
834	Effects of a secondary task and working memory load on multisensory hand position. <i>Seeing and Perceiving</i> , 2012, 25, 58.	0.3	0
835	Observing social stimuli influences detection of subtle somatic sensations differently for pain synaesthetes and controls. <i>Seeing and Perceiving</i> , 2012, 25, 19.	0.3	0
836	Assessing audiovisual saliency and visual-information content in the articulation of consonants and vowels. <i>Seeing and Perceiving</i> , 2012, 25, 29.	0.3	0
837	Crossmodal correspondences between chemosensory stimuli and musical notes. <i>Seeing and Perceiving</i> , 2012, 25, 72.	0.3	0
838	Improved tactile acuity following perceptual learning generalises to untrained fingers. <i>Seeing and Perceiving</i> , 2012, 25, 82.	0.3	0
839	Aesthetic preferences for tridimensional shapes: A comparison between vision and touch. <i>Seeing and Perceiving</i> , 2012, 25, 131.	0.3	0
840	The size of the ventriloquist effect is modulated by emotional valence. <i>Seeing and Perceiving</i> , 2012, 25, 166.	0.3	0
841	On the colours of odours: Are the French really so different from the British?. <i>Multisensory Research</i> , 2013, 26, 173-174.	1.1	0
842	Multisensory integration deficits in developmental dyslexia. <i>Multisensory Research</i> , 2013, 26, 22.	1.1	0
843	Developmental change in multisensory body representations in early childhood. <i>Multisensory Research</i> , 2013, 26, 55.	1.1	0
844	The cost of adopting and adapting tactile frames of reference. <i>Multisensory Research</i> , 2013, 26, 62.	1.1	0
845	Crossmodal constraints on human visual awareness: Auditory semantic context modulates binocular rivalry. <i>Journal of Vision</i> , 2010, 10, 885-885.	0.3	0
846	A mid-level sound-shape correspondence: Bouba/Kiki and radial frequency patterns. <i>Journal of Vision</i> , 2015, 15, 850.	0.3	0



#	ARTICLE	IF	CITATIONS
847	Editorial: Perspectives on Multisensory Human-Food Interaction. <i>Frontiers in Computer Science</i> , 2021, 3, .	2.8	0
848	<i>Prunus persica</i> in science, literature and art. <i>Nature Food</i> , 0, , .	14.0	0
849	The influence of empathy and perceived closeness on self- and friend-biases in arm movements.. <i>Journal of Experimental Psychology: Human Perception and Performance</i> , 2022, 48, 953-971.	0.9	0