Charles Spence

List of Publications by Year in descending order

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

Version: 2024-02-01

1536 4228 50,689 849 106 citations h-index papers

174 g-index 902 902 902 16871 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Trends in alcohol consumption in relation to the COVID-19 pandemic: A cross-country analysis. International Journal of Gastronomy and Food Science, 2022, 27, 100397.	3.0	19
2	Contextual acceptance of novel and unfamiliar foods: Insects, cultured meat, plant-based meat alternatives, and 3D printed foods. Food Quality and Preference, 2022, 96, 104368.	4.6	38
3	Gastrophysics: Getting creative with pairing flavours. International Journal of Gastronomy and Food Science, 2022, 27, 100433.	3.0	9
4	Factors affecting odour-induced taste enhancement. Food Quality and Preference, 2022, 96, 104393.	4.6	27
5	Is classical music sweeter than jazz? Crossmodal influences of background music and taste/flavour on healthy and indulgent food preferences. Food Quality and Preference, 2022, 96, 104380.	4.6	22
6	Multisensory contributions to affective touch. Current Opinion in Behavioral Sciences, 2022, 43, 40-45.	3.9	14
7	Does the typeface on album cover influence expectations and perception of music?. Psychology of Aesthetics, Creativity, and the Arts, 2022, 16, 487-503.	1.3	7
8	Celebrity insects: Exploring the effect of celebrity endorsement on people's willingness to eat insect-based foods. Food Quality and Preference, 2022, 97, 104473.	4.6	13
9	On the use of ambient odours to influence the multisensory experience of dining. International Journal of Gastronomy and Food Science, 2022, 27, 100444.	3.0	10
10	What is the link between personality and food behavior?. Current Research in Food Science, 2022, 5, 19-27.	5.8	8
11	Exploring the Links between Colours and Tastes/Flavours <xref ref-type="fn" rid="jpi0149fn1">[†]</xref> . Journal of Perceptual Imaging, 2022, 5, 000408-1-000408-16.	0.5	7
12	Individual Differences in Chemosensory Perception Amongst Cancer Patients Undergoing Chemotherapy: A Narrative Review. Nutrition and Cancer, 2022, 74, 1927-1941.	2.0	1
13	Crossmodal Harmony: Looking for the Meaning of Harmony Beyond Hearing. I-Perception, 2022, 13, 204166952110738.	1.4	18
14	The tongue map and the spatial modulation of taste perception. Current Research in Food Science, 2022, 5, 598-610.	5.8	11
15	"Looking sharp― Price typeface influences awareness of spending in mobile payment. Psychology and Marketing, 2022, 39, 1170-1189.	8.2	5
16	The speed prior account: A new theory to explain multiple phenomena regarding dynamic information Journal of Experimental Psychology: General, 2022, 151, 2418-2436.	2.1	8
17	Sensory exploration of vegetables combined with a cookery class increases willingness to choose/eat plant-based food and drink. International Journal of Gastronomy and Food Science, 2022, 28, 100515.	3.0	4
18	Consumer Consciousness in Multisensory Extended Reality. Frontiers in Psychology, 2022, 13, 851753.	2.1	9

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19	Coloured hearing, colour music, colour organs, and the search for perceptually meaningful correspondences between colour and sound. I-Perception, 2022, 13, 204166952210928.	1.4	15
20	Visual communication via the design of food and beverage packaging. Cognitive Research: Principles and Implications, 2022, 7, 42.	2.0	9
21	From the fairground sensorium to the digitalization of bodily entertainment: commercializing multisensory entertainments involving the bodily senses. Senses and Society, 2022, 17, 153-169.	0.5	7
22	Self-prioritization with unisensory and multisensory stimuli in a matching task. Attention, Perception, and Psychophysics, 2022, 84, 1666-1688.	1.3	2
23	Tasting prosody: Crossmodal correspondences between voice quality and basic tastes. Food Quality and Preference, 2022, 100, 104621.	4.6	7
24	Investigating the Crossmodal Influence of Odour on the Visual Perception of Facial Attractiveness and Age. Multisensory Research, 2022, 35, 447-469.	1,1	1
25	Musical and Non-Musical Sounds Influence the Flavour Perception of Chocolate Ice Cream and Emotional Responses. Foods, 2022, 11, 1784.	4.3	5
26	The connotative meanings of sound symbolism in brand names: A conceptual framework. Journal of Business Research, 2022, 150, 365-373.	10.2	11
27	The influence of empathy and perceived closeness on self- and friend-biases in arm movements Journal of Experimental Psychology: Human Perception and Performance, 2022, 48, 953-971.	0.9	0
28	Factors influencing the visual deliciousness / eye-appeal of food. Food Quality and Preference, 2022, 102, 104672.	4.6	18
29	When selfâ€prioritization crosses the senses: Crossmodal selfâ€prioritization demonstrated between vision and touch. British Journal of Psychology, 2021, 112, 573-584.	2.3	9
30	Extending the study of visual attention to a multisensory world (Charles W. Eriksen Special Issue). Attention, Perception, and Psychophysics, 2021, 83, 763-775.	1.3	7
31	When irrelevant information helps: Extending the Eriksen-flanker task into a multisensory world. Attention, Perception, and Psychophysics, 2021, 83, 776-789.	1.3	8
32	Turning the other cheek: Facial orientation influences both model attractiveness and product evaluation. Psychology and Marketing, 2021, 38, 7-20.	8.2	9
33	A sound brand name: The role of voiced consonants in pharmaceutical branding. Food Quality and Preference, 2021, 90, 104104.	4.6	11
34	Do metallic-coated cups affect the perception of specialty coffees? An exploratory study. International Journal of Gastronomy and Food Science, 2021, 23, 100285.	3.0	11
35	Searching for the sound of premium beer. Food Quality and Preference, 2021, 88, 104088.	4.6	5
36	Top–down task-specific determinants of multisensory motor reaction time enhancements and sensory switch costs. Experimental Brain Research, 2021, 239, 1021-1034.	1.5	10

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37	Tactile temporal offset cues reduce visual representational momentum. Attention, Perception, and Psychophysics, 2021, 83, 2113-2122.	1.3	1
38	What's the Story With Blue Steak? On the Unexpected Popularity of Blue Foods. Frontiers in Psychology, 2021, 12, 638703.	2.1	11
39	Multisensory Perceptual Biases for Social and Reward Associations. Frontiers in Psychology, 2021, 12, 640684.	2.1	4
40	Global shape perception contributes to crossmodal correspondences Journal of Experimental Psychology: Human Perception and Performance, 2021, 47, 357-371.	0.9	2
41	Sonic Seasoning and Other Multisensory Influences on the Coffee Drinking Experience. Frontiers in Computer Science, 2021, 3, .	2.8	11
42	On the Questionable Appeal of Glossy/Shiny Food Packaging. Foods, 2021, 10, 959.	4.3	3
43	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
44	Explaining Crossmodal Correspondences Between Colours and Tastes. I-Perception, 2021, 12, 204166952110182.	1.4	33
45	Crossmodal spatial distraction across the lifespan. Cognition, 2021, 210, 104617.	2.2	7
46	The Future of Human-Food Interaction. , 2021, , .		5
47	The scent of attraction and the smell of success: crossmodal influences on person perception. Cognitive Research: Principles and Implications, 2021, 6, 46.	2.0	17
48	Constructing healthy food names: On the sound symbolism of healthy food. Food Quality and Preference, 2021, 90, 104157.	4.6	28
49	Metacognition and Crossmodal Correspondences Between Auditory Attributes and Saltiness in aÂLargeÂSample Study. Multisensory Research, 2021, 34, 785-805.	1.1	12
50	The multisensory design of pharmaceuticals and their packaging. Food Quality and Preference, 2021, 91, 104200.	4.6	9
51	Explaining seasonal patterns of food consumption. International Journal of Gastronomy and Food Science, 2021, 24, 100332.	3.0	25
52	Explaining diurnal patterns of food consumption. Food Quality and Preference, 2021, 91, 104198.	4.6	8
53	Scent in Motion: On the Multiple Uses of Ambient Scent in the Context of Passenger Transport. Frontiers in Psychology, 2021, 12, 702517.	2.1	11
54	$N\tilde{A}_i$ tt \tilde{A}^o ra by Kitchen Theory: An immersive multisensory dining concept. International Journal of Gastronomy and Food Science, 2021, 24, 100354.	3.0	5

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55	Scenting Entertainment: Virtual Reality Storytelling, Theme Park Rides, Gambling, and Video-Gaming. I-Perception, 2021, 12, 204166952110345.	1.4	9
56	What Is the Relationship between the Presence of Volatile Organic Compounds in Food and Drink Products and Multisensory Flavour Perception?. Foods, 2021, 10, 1570.	4.3	18
57	Delivering the Multisensory Experience of Dining-Out, for Those Dining-In, During the Covid Pandemic. Frontiers in Psychology, 2021, 12, 683569.	2.1	14
58	Commercializing Sonic Seasoning in Multisensory Offline Experiential Events and Online Tasting Experiences. Frontiers in Psychology, 2021, 12, 740354.	2.1	10
59	Metallic: A Bivalent Ambimodal Material Property?. I-Perception, 2021, 12, 204166952110377.	1.4	1
60	Musical Scents: On the Surprising Absence of Scented Musical/Auditory Events, Entertainments, and Experiences. I-Perception, 2021, 12, 204166952110387.	1.4	10
61	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
62	Introducing diners to the range of experiences in creative Mexican cuisine, including the consumption of insects. International Journal of Gastronomy and Food Science, 2021, 25, 100371.	3.0	18
63	Tasting atmospherics: Taste associations with colour parameters of coffee shop interiors. Food Quality and Preference, 2021, 94, 104315.	4.6	15
64	Aging and the (Chemical) Senses: Implications for Food Behaviour Amongst Elderly Consumers. Foods, 2021, 10, 168.	4.3	23
65	Scent in the Context of Live Performance. I-Perception, 2021, 12, 204166952098553.	1.4	8
66	Analysing stereotypical food consumption behaviours: â€This way up?' Is there really a â€right' way to ea a biscuit?. International Journal of Food Design, 2021, 6, 213-231.	at 0.8	6
67	Gastrophysics: Current approaches and future directions. International Journal of Food Design, 2021, 6, 137-152.	0.8	4
68	Editorial: Perspectives on Multisensory Human-Food Interaction. Frontiers in Computer Science, 2021, 3, .	2.8	0
69	Responding to sounds from unseen locations: crossmodal attentional orienting in response to sounds presented from the rear. European Journal of Neuroscience, 2020, 51, 1137-1150.	2.6	17
70	The influence of training and expertise on the multisensory perception of beer: A review. Food Quality and Preference, 2020, 79, 103778.	4.6	14
71	The coffee drinking experience: Product extrinsic (atmospheric) influences on taste and choice. Food Quality and Preference, 2020, 80, 103802.	4.6	51
72	Influence of teaware on subjective ratings of, and taste expectations concerning, tea. Food Quality and Preference, 2020, 80, 103834.	4.6	3

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73	Perception it is: Processing level in multisensory selection. Attention, Perception, and Psychophysics, 2020, 82, 1391-1406.	1.3	11
74	Multisensory feature integration in (and out) of the focus of spatial attention. Attention, Perception, and Psychophysics, 2020, 82, 363-376.	1.3	26
75	Interference of irrelevant information in multisensory selection depends on attentional set. Attention, Perception, and Psychophysics, 2020, 82, 1176-1195.	1.3	9
76	Tasting names: Systematic investigations of taste-speech sounds associations. Food Quality and Preference, 2020, 80, 103801.	4.6	42
77	Gastrophysics: Nudging consumers toward eating more leafy (salad) greens. Food Quality and Preference, 2020, 80, 103800.	4.6	24
78	Audiovisual crossmodal correspondences. , 2020, , 239-258.		9
79	Cup texture influences taste and tactile judgments in the evaluation of specialty coffee. Food Quality and Preference, 2020, 81, 103841.	4.6	28
80	Multisensory flavor perception. , 2020, , 221-237.		5
81	The sound of branding: An analysis of the initial phonemes of popular brand names. Journal of Brand Management, 2020, 27, 339-354.	3.5	14
82	Senses of place: architectural design for the multisensory mind. Cognitive Research: Principles and Implications, 2020, 5, 46.	2.0	77
83	Using Ambient Scent to Enhance Well-Being in the Multisensory Built Environment. Frontiers in Psychology, 2020, 11, 598859.	2.1	36
84	Higher-Order Cognition Does Not Affect Multisensory Distractor Processing. Multisensory Research, 2020, 34, 351-364.	1.1	1
85	Receptacle interacts with consumers' need for touch to influence tea-drinking experience. British Food Journal, 2020, 122, 2981-2992.	2.9	2
86	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
87	Factors affecting flavor perception in space: Does the spacecraft environment influence food intake by astronauts?. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3439-3475.	11.7	30
88	Scenting the Anosmic Cube: On the Use of Ambient Scent in the Context of the Art Gallery or Museum. I-Perception, 2020, 11, 204166952096662.	1.4	19
89	Scent and the Cinema. I-Perception, 2020, 11, 204166952096971.	1.4	12
90	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

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91	Blending Emotions and Cross-Modality in Sonic Seasoning: Towards Greater Applicability in the Design of Multisensory Food Experiences. Foods, 2020, 9, 1876.	4.3	18
92	Assessing the Role of Emotional Mediation in Explaining Crossmodal Correspondences Involving Musical Stimuli. Multisensory Research, 2020, 33, 1-29.	1.1	64
93	Temperature-Based Crossmodal Correspondences: Causes and Consequences. Multisensory Research, 2020, 33, 645-682.	1.1	35
94	Shitsukan— the Multisensory Perception of Quality. Multisensory Research, 2020, 33, 737-775.	1.1	21
95	The Multisensory Experience of Handling and Reading Books. Multisensory Research, 2020, 33, 902-928.	1.1	16
96	Designing for the Multisensory Mind. Architectural Design, 2020, 90, 42-49.	0.1	7
97	A sprinkle of emotions vs a pinch of crossmodality: Towards globally meaningful sonic seasoning strategies for enhanced multisensory tasting experiences. Journal of Business Research, 2020, 117, 389-399.	10.2	37
98	Factors influencing the choice of beer: A review. Food Research International, 2020, 137, 109367.	6.2	66
99	Multisensory perception and positive emotion: Exploratory study on mixed item set for apparel e-customization. Textile Reseach Journal, 2020, 90, 2046-2057.	2.2	2
100	Representational momentum in vision and touch: Visual motion information biases tactile spatial localization. Attention, Perception, and Psychophysics, 2020, 82, 2618-2629.	1.3	11
101	The Mystery of "Metal Mouth―in Chemotherapy. Chemical Senses, 2020, 45, 73-84.	2.0	16
102	Magic on the Menu: Where Are All the Magical Food and Beverage Experiences?. Foods, 2020, 9, 257.	4.3	5
103	Happy Hour? A Preliminary Study of the Effect of Induced Joviality and Sadness on Beer Perception. Beverages, 2020, 6, 35.	2.8	10
104	Food and beverage flavour pairing: A critical review of the literature. Food Research International, 2020, 133, 109124.	6.2	47
105	Simple and complex crossmodal correspondences involving audition. Acoustical Science and Technology, 2020, 41, 6-12.	0.5	14
106	Multisensory Flavour Perception: Blending, Mixing, Fusion, and Pairing within and between the Senses. Foods, 2020, 9, 407.	4.3	44
107	Atmospheric Effects on Eating and Drinking: A Review. , 2020, , 257-275.		7
108	On the Ethics of Neuromarketing and Sensory Marketing. Advances in Neuroethics, 2020, , 9-29.	0.3	17

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109	Contextual acceptance of insect-based foods. Food Quality and Preference, 2020, 85, 103982.	4.6	28
110	Timing is everything: Onset timing moderates the crossmodal influence of background sound on taste perception Journal of Experimental Psychology: Human Perception and Performance, 2020, 46, 1118-1126.	0.9	11
111	Multisensory Approaches to Human-Food Interaction. , 2020, , .		2
112	Wine psychology: basic & amp; applied. Cognitive Research: Principles and Implications, 2020, 5, 22.	2.0	16
113	Olfactory-colour crossmodal correspondences in art, science, and design. Cognitive Research: Principles and Implications, 2020, 5, 52.	2.0	31
114	Extraordinary emotional responses elicited by auditory stimuli linked to the consumption of food and drink. Acoustical Science and Technology, 2020, 41, 28-36.	0.5	10
115	Digital Disruption in Retailing and Beyond. Journal of Service Management Research, 2020, 4, 187-204.	0.3	11
116	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
117	Making Sense of Touch., 2020,, 21-40.		2
118	A Memory for Touch: The Cognitive Psychology of Tactile Memory. , 2020, , 163-186.		1
119	Multisensory experiential wine marketing. Food Quality and Preference, 2019, 71, 106-116.	4.6	57
120	I know that "Kiki―is angular: The metacognition underlying sound–shape correspondences. Psychonomic Bulletin and Review, 2019, 26, 261-268.	2.8	9
121	Establishing boundary conditions for multiple design elements congruent with taste expectations. Food Quality and Preference, 2019, 78, 103742.	4.6	13
122	Assessing the aesthetic oblique effect in painting and plating. International Journal of Gastronomy and Food Science, 2019, 17, 100168.	3.0	12
123	Background soundscapes influence the perception of ice-cream as indexed by electrophysiological measures. Food Research International, 2019, 125, 108564.	6.2	27
124	Wine expertise: perceptual learning in the chemical senses. Current Opinion in Food Science, 2019, 27, 49-56.	8.0	21
125	Synaesthesia: The multisensory dining experience. International Journal of Gastronomy and Food Science, 2019, 18, 100179.	3.0	14
126	Digital Commensality: Eating and Drinking in the Company of Technology. Frontiers in Psychology, 2019, 10, 2252.	2.1	77

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127	The visual appearance of beer: A review concerning visually-determined expectations and their consequences for perception. Food Research International, 2019, 126, 108661.	6.2	23
128	Drinking through rosé-coloured glasses: Influence of wine colour on the perception of aroma and flavour in wine experts and novices. Food Research International, 2019, 126, 108678.	6.2	34
129	The Role of Intrinsic and Extrinsic Sensory Factors in Sweetness Perception of Food and Beverages: A Review. Foods, 2019, 8, 211.	4.3	82
130	Environmental Sounds Influence the Multisensory Perception of Chocolate Gelati. Foods, 2019, 8, 124.	4.3	26
131	On the changing colour of food & drink. International Journal of Gastronomy and Food Science, 2019, 17, 100161.	3.0	27
132	On the costs and benefits of using triangles in packaging design. Food Quality and Preference, 2019, 78, 103719.	4.6	7
133	Perceptual learning in the chemical senses: A review. Food Research International, 2019, 123, 746-761.	6.2	24
134	Changes in flavour, emotion, and electrophysiological measurements when consuming chocolate ice cream in different eating environments. Food Quality and Preference, 2019, 77, 191-205.	4.6	36
135	Reading the plate. International Journal of Gastronomy and Food Science, 2019, 16, 100156.	3.0	5
136	Assessing the influence of the coffee cup on the multisensory tasting experience. Food Quality and Preference, 2019, 75, 239-248.	4.6	19
137	Personalized rock: A nostalgic fairground revival confection. International Journal of Gastronomy and Food Science, 2019, 17, 100150.	3.0	2
138	Cup colour influences consumers' expectations and experience on tasting specialty coffee. Food Quality and Preference, 2019, 75, 157-169.	4.6	57
139	Cotton candy: A gastrophysical investigation. International Journal of Gastronomy and Food Science, 2019, 16, 100146.	3.0	15
140	The contradictory influence of velocity: representational momentum in the tactile modality. Journal of Neurophysiology, 2019, 121, 2358-2363.	1.8	11
141	A Critical Analysis of Colour–Shape Correspondences: Examining the Replicability of Colour–Shape Associations. I-Perception, 2019, 10, 204166951983404.	1.4	19
142	Sweeter together? Assessing the combined influence of productâ€related and contextual factors on perceived sweetness of fruit beverages. Journal of Sensory Studies, 2019, 34, e12492.	1.6	32
143	†Shaping perceptions': Exploring how the shape of transparent windows in packaging designs affects product evaluation. Food Quality and Preference, 2019, 75, 15-22.	4.6	19
144	Using ice-cream as an effective vehicle for energy/nutrient delivery in the elderly. International Journal of Gastronomy and Food Science, 2019, 16, 100140.	3.0	18

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145	Making sustainable foods (such as jellyfish) delicious. International Journal of Gastronomy and Food Science, 2019, 16, 100141.	3.0	27
146	Analysing the Impact of Music on the Perception of Red Wine via Temporal Dominance of Sensations. Multisensory Research, 2019, 32, 455-472.	1.1	18
147	Attending to the Chemical Senses. Multisensory Research, 2019, 32, 635-664.	1.1	21
148	On the Relative Nature of (Pitch-Based) CrossmodalÂCorrespondences. Multisensory Research, 2019, 32, 235-265.	1.1	44
149	Not Just Another Pint! The Role of Emotion Induced by Music on the Consumer's Tasting Experience. Multisensory Research, 2019, 32, 367-400.	1.1	54
150	Introduction to the Special Issue on Auditory Contributions to Food Perception and ConsumerÂBehaviour. Multisensory Research, 2019, 32, 267-273.	1.1	1
151	Extrinsic Auditory Contributions to Food Perception & Consumer Behaviour: an Interdisciplinary Review. Multisensory Research, 2019, 32, 275-318.	1.1	83
152	Taste the Bass: Low Frequencies Increase the Perception of Body and Aromatic Intensity in Red Wine. Multisensory Research, 2019, 32, 429-454.	1.1	12
153	The influence of music on the perception of oaked wines – a tasting room case study in the U.S. Finger Lakes Region. Journal of Wine Research, 2019, 30, 312-321.	1.5	7
154	Modulations of event-related potentials by tactile negative priming. NeuroReport, 2019, 30, 227-231.	1.2	2
155	On the localization of tastes and tasty products in 2D space. Food Quality and Preference, 2019, 71, 438-446.	4.6	20
156	Digital Sensory Marketing: Integrating New Technologies Into Multisensory Online Experience. Journal of Interactive Marketing, 2019, 45, 42-61.	6.2	248
157	The Role of Typeface in Packaging Design. , 2019, , 79-101.		7
158	Multisensory processing in event-based prospective memory. Acta Psychologica, 2019, 192, 23-30.	1.5	10
159	Multisensory Product Packaging: An Introduction. , 2019, , 1-18.		4
160	Influences of visual attributes of food packaging on consumer preference and associations with taste and healthiness. International Journal of Consumer Studies, 2019, 43, 210-217.	11.6	43
161	Dark vs. light drinks: The influence of visual appearance on the consumer's experience of beer. Food Quality and Preference, 2019, 74, 21-29.	4.6	31
162	Implied tactile motion: Localizing dynamic stimulations on the skin. Attention, Perception, and Psychophysics, 2019, 81, 794-808.	1.3	9

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163	Crossmodal contributions to the perception of piquancy/spiciness. Journal of Sensory Studies, 2019, 34, e12476.	1.6	13
164	Sonic Packaging: How Packaging Sounds Influence Multisensory Product Evaluation., 2019, , 103-125.		11
165	Multisensory Consumer-Packaging Interaction (CPI): The Role of New Technologies. , 2019, , 349-374.		5
166	Do men and women really live in different taste worlds?. Food Quality and Preference, 2019, 73, 38-45.	4.6	25
167	Multisensory Premiumness. , 2019, , 257-286.		4
168	The Consumer Neuroscience of Packaging. , 2019, , 319-347.		7
169	Packaging Colour and Its Multiple Roles. , 2019, , 21-48.		7
170	Food Imagery and Transparency in Product Packaging. , 2019, , 49-77.		13
171	Tactile/Haptic Aspects of Multisensory Packaging Design. , 2019, , 127-159.		7
172	The Multisensory Analysis of Product Packaging Framework. , 2019, , 191-223.		7
173	Neuroscience-Inspired Design: From Academic Neuromarketing to Commercially Relevant Research. Organizational Research Methods, 2019, 22, 275-298.	9.1	55
174	The Influence of Auditory Cues on Bodily and Movement Perception. Frontiers in Psychology, 2019, 10, 3001.	2.1	20
175	Atmospheric Effects on Eating and Drinking: A Review. , 2019, , 1-19.		3
176	On the Relationship(s) Between Color and Taste/Flavor. Experimental Psychology, 2019, 66, 99-111.	0.7	77
177	Overt spatial attention modulates multisensory selection Journal of Experimental Psychology: Human Perception and Performance, 2019, 45, 174-188.	0.9	15
178	Is complexity worth paying for? Investigating the perception of wine complexity for single varietal and blended wines in consumers and experts. Australian Journal of Grape and Wine Research, 2019, 25, 243-251.	2.1	14
179	Medicine's Melodies: On the Costs & Benefits of Music, Soundscapes, & Soundscapes, Wellodies: On the Costs & Settings. Music and Medicine, 2019, 11, 211.	0.4	9
180	Background colour & Description & Descriptio	4.6	106

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181	Fondue make a comeback. International Journal of Gastronomy and Food Science, 2018, 12, 14-15.	3.0	5
182	The shape of the cup influences aroma, taste, and hedonic judgements of specialty coffee. Food Quality and Preference, 2018, 68, 315-321.	4.6	38
183	Why is piquant/spicy food so popular?. International Journal of Gastronomy and Food Science, 2018, 12, 16-21.	3.0	35
184	Assessing the influence of sound parameters on crossmodal cuing in different regions of space. Acta Psychologica, 2018, 185, 96-103.	1.5	1
185	Auditory contributions to visual anticipation in tennis. Psychology of Sport and Exercise, 2018, 36, 100-103.	2.1	43
186	Symmetry and its role in the crossmodal correspondence between shape and taste. Attention, Perception, and Psychophysics, 2018, 80, 738-751.	1.3	43
187	The psychology of condiments: A review. International Journal of Gastronomy and Food Science, 2018, 11, 41-48.	3.0	11
188	The role of typeface curvilinearity on taste expectations and perception. International Journal of Gastronomy and Food Science, 2018, 11, 63-74.	3.0	37
189	Multisensory enhancement elicited by unconscious visual stimuli. Experimental Brain Research, 2018, 236, 409-417.	1.5	20
190	"Mirror, mirror on the wall― Can visual illusions be used to â€~trick' people into eating less?. International Journal of Gastronomy and Food Science, 2018, 11, 31-34.	3.0	5
191	"Jastrow's Bistable Bite― What happens when visual Bistable illusion meets the culinary arts?. International Journal of Gastronomy and Food Science, 2018, 13, 16-24.	3.0	6
192	Wine complexity: An empirical investigation. Food Quality and Preference, 2018, 68, 238-244.	4.6	41
193	On the multiple effects of packaging colour on consumer behaviour and product experience in the †food and beverage†and †home and personal care†categories. Food Quality and Preference, 2018, 68 226-237.	,4.6	92
194	Dissociating the time courses of the cross-modal semantic priming effects elicited by naturalistic sounds and spoken words. Psychonomic Bulletin and Review, 2018, 25, 1138-1146.	2.8	19
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