

Curriculum Vitae
Richard David Mattes, M.P.H., Ph.D., R.D.

Purdue University
 Department of Foods and Nutrition
 700 W. State St.
 W. Lafayette, IN 47907-2059
 Phone (765) 494-0662; FAX (765) 494-0674
 e-mail: mattes@purdue.edu

EDUCATION:

<u>Institution</u>	<u>Degree</u>	<u>Year</u>	<u>Field of Study</u>
Cornell University	Ph.D.	1981	Human Nutrition
Univ. of Michigan School of Public Health	M.P.H.	1978	Public Health Nutrition
E. Michigan Univ.	NA	1976	Biochemistry
Univ. of Michigan	B.S.	1975	Biology (with Distinction)
Univ. of Washington	NA	1974	Genetics, Zoology, Physiology, Sociology
Columbia University	NA	1973	Organic Chemistry

LICENSURE:

1982: R.D. (Registered Dietitian)

MAJOR RESEARCH INTEREST AREAS

Hunger and satiety
 Regulation of food intake in humans
 Food preferences
 Human cephalic phase responses
 Taste and smell

PROFESSIONAL EXPERIENCE:

2019 – 2021: Head, Department of Public Health
 2014 – 2019: Director, Public Health Graduate Program
 2010 – Distinguished Professor of Nutrition Science
 2005 – present: Director, Ingestive Behavior Research Center
 2002-2014: Chair – Purdue Institutional Review Board(s)
 1999-present: Adjunct Professor of Medicine, Lafayette Center for Medical Education, Indiana
 University School of Medicine
 1997-present: Professor, Dept. of Foods and Nutrition, Purdue University
 1995-present: Adjunct Associate Professor, Div. of Endocrinology and Metabolism, Dept. of
 Medicine, Indiana University School of Medicine

1995-present: Affiliated Scientist, Monell Chemical Senses Center
 1995-7: Associate Professor, Dept. of Foods and Nutrition, Purdue University
 1993-5: Member, Monell Chemical Senses Center. Head, Nutrition Program
 1990-7: Adjunct Assistant Professor of Nutrition in Medicine, University of Pennsylvania Medical School
 1987-93: Associate Member Monell Chemical Senses Center
 1985-7: Adjunct Assistant Professor Dept. of Food Science, University of Delaware
 1983-7: Assistant Member Monell Chemical Senses Center
 1982-3: Post-doctoral research fellow Monell Chemical Senses Center
 1981-2: Post-doctoral research fellow Memorial Sloan-Kettering Cancer Center
 1979: Teaching Assistant Cornell University, "Ecology of Human Nutrition."
 1979-80: Teaching Assistant Cornell University, "Laboratory Methods in Nutritional Sciences."
 1978: Summer: Mount Sinai School of Medicine, Environmental Sciences Laboratory "Study on the effects of polybrominatedbiphenyl exposure on the general population of Michigan."
 1978: Staff Community Systems Foundation, Ann Arbor, MI
 1978: Nutrition counselor University of Michigan Health Service
 1977: Summer Internship: Community Nutritionist Palm Beach County Health Department

CURRENT MEMBERSHIPS IN SOCIETIES:

Academy of Nutrition and Dietetics
 American Society for Nutrition
 Association for Chemoreception Sciences
 American Public Health Association
 Institute of Food Technologists
 North American Association for the Study of Obesity
 Society for the Study of Ingestive Behavior

HONORS AND AWARDS:

2022 – Volunteer of the Year Award – American Society of Nutrition
 2020 - W.O. Atwater Award, USDA and ASN
 2017 – Award for Excellence in Research, International Nut and Dried Fruit Council
 2013 – Babcock-Hart Award, International Life Sciences Institute North America and Institute of Food Technologists
 2011 – Hall of Fame Dept. of Foods and Nutrition
 2010 - Distinguished Professor
 2008 – Elaine R. Monsen Award for Outstanding Research Literature
 2007 – Provost's Outstanding Graduate Mentor Award
 2006 - Acorn award (Purdue University recognition for external funding)
 2005 - Acorn award (Purdue University recognition for external funding)
 2004 – Acorn award (Purdue University recognition for external funding)
 2003 – JR Vickery Lecture – Australian Institute of Food Science and Technology
 2002 - PRF International Travel Grant
 2000 - Award of Merit for Research - Gamma Sigma Delta
 1999 - University Faculty Scholar, Purdue University

1997 - Trout Memorial Lectureship, Michigan State University

PUBLICATIONS: 297

Original Research: 192

Reviews: 67

Book Chapters: 38

Google H-Index 78

I10-index 219

Original Research

192. Fialho, CGO[†], Moreira APB, Bressan J, Alfenas RCG, Mattes R, Costa NMB. Effects of whole peanut within an energy-restricted diet on inflammatory and oxidative processes in obese women: a randomized controlled trial. *J Sci Food Agri*. 2021. <https://doi.org/10.1002/jsfa.11692>.
191. Reister EJ, Mattes RD. No apparent effects of a viscous, superabsorbent hydrogel on appetite, energy intake, or fecal excretion in overweight adults. *Physiol & Behav* 2022;243:113643. doi.org/10.1016/j.physbeh.2021.113643.
190. Coelho OGL, Alfenas RCG, Debelo H, Wightman JD, Ferruzzi MG, Mattes RD. Effects of Concord grape juice flavor intensity and phenolic compound content on glycemia, appetite and cognitive function in adults with excess body weight: a randomized double-blind crossover trial. *Food & Function*, 2021;12:11469-11481.
189. Hunter SR, Considine RV, Mattes RD. Almond consumption decreases android fat mass percentage in adults with high android subcutaneous adiposity but does not change HbA1c in a randomized controlled trial. *Br J Nutr* <https://www.doi.org/10.1017/S0007114521001495>.
188. Cheon E, Mattes RD. Perceptual Quality of Non-Esterified Fatty Acids Varies with Fatty Acid Chain Length. *Chem Senses* 2021, bjab023, <https://doi.org/10.1093/chemse/bjab023>.
187. Mayer-Davis EJ, Naimi TS, Mattes RD. The proposed reductions in limits on added sugars and alcohol for the new dietary guidelines: Our perspective. *Am J Clin Nutr* 2021;114:405-406.
186. Cowan AE, Higgins KA, Fisher JO, Tripicchio GL, Mattes RD, Zou P, Bailey RL. Examination of different definitions of snacking frequency and associations with weight status among U.S. adults. *PONE-D-20-03658R2 PLoS ONE* 2020 15(6): e0234355. <https://doi.org/10.1371/journal.pone.0234355>.
185. McArthur BM, Mattes RD. Energy Extraction from nuts: Walnuts, almonds, pistachios. *Br J Nutr* 2020;123:361-371.
184. Higgins KA, Mattes RD. A randomized controlled trial contrasting the effects of 4 low-calorie sweeteners and sucrose on body weight in adults with overweight or obesity. *Am J Clin Nutr* 2019;109:1288-1301.
183. Li M, George J, Hunter S, Hamaker B, Mattes R, Ferruzzi MG. Potato product form impacts in vitro starch digestibility and glucose transport but only modestly impacts 24 h blood glucose response in humans. *Food & Function* 2019;10:1846 DOI: 10.1039/c8fo02530d

182. McArthur BM, Considine RV, Mattes RD. Mastication of nuts under realistic eating conditions: Implications for energy balance. *Nutrients* 2018 doi: [10.3390/nu10060710](https://doi.org/10.3390/nu10060710)2018;10: PMID: [29865169](https://pubmed.ncbi.nlm.nih.gov/29865169/)
181. Higgins KA, Considine, RV, Mattes RD. Aspartame consumption for 12 weeks does not effect glycemia, appetite or body weight of healthy, lean adults in a randomized controlled trial. *J Nutr* 2018;148:650-657.
180. Moser S, Aragon I, Furrer A, van klinken J-W, George J, Kaczmarcztk M, Lee B-H, George J, Hamaker B, Mattes R, Ferruzzi M. Potato phenolics impact starch digestion and glucose transport in model systems but translation to phenolic rich potato chips results in only modest modification of glycemic response in humans. *Nutrition Res* 2018; 52: 57-70.
179. Wright BN, Bailey RL, Craig BA, Mattes RD, McCormack L, Stluka S, Franzen-Castle L, Henne B, Mehrle D, Remley D, Eicher-Miller H. Daily Dietary Intake Patterns Improve after Visiting a Food Pantry among Food Insecure Rural Midwestern Adults. *Nutrients* 2018 10(5), 583; doi:[10.3390/nu10050583](https://doi.org/10.3390/nu10050583).
178. Dhillon J, Lee JX, Mattes RD. The Cephalic Phase Insulin Response to Nutritive and Low-Calorie Sweeteners in Solid and Beverage Form. *Physiology & Behavior* 2017;181:100-109. NIHMSID: NIHMS907158
177. Dhillon J, Ferreira CR, Sobreira TJP, Mattes RD. Multiple Reaction Monitoring (MRM)-Profiling to Assess Compliance with an Almond Consumption Intervention. *Current Developments in Nutrition* 2017 doi.org/10.3945/cdn.117.001545.
176. Garneau NL, Nuessle TM, Tucker RM, Yao M, Santorico SA, Mattes RD. Taste responses to linoleic acid: A crowdsourced population study. *Chem Senses* 2017;42:769-775.
175. Dhillon J, Tan SY, Mattes RD. Effects of almond consumption on the post-lunch dip and short-term cognitive function in energy-restricted overweight and obese adults. *Br J Nutr* 2017;117:395-402.
174. Kranz S, Brauchla M, Campbell WW, Mattes RD, Schwichtenberg AJ. High protein and high dietary fiber breakfasts result in equal feelings of fullness and better diet quality in low-income preschoolers compared to their usual breakfast. *J Nutr* 2017;147:445-452.
173. Bright OJ, Wang DD, White MS et al. Research Priorities for Studies Linking Intake of Low Calorie Sweeteners and Potentially Related Health Outcomes. *Current Developments in Nutrition* 2017, Volume 1, Issue 7, 1 July 2017, e000547, <https://doi.org/10.3945/cdn.117.000547>.
172. Dhillon J, Tan SY, Mattes RD. Almond consumption during energy-restriction lowers truncal fat and blood pressure in compliant overweight or obese adults. *J Nutr* 2016;146:2513-2519.
171. Brum JM, Gibb RD, Peters JC, Mattes RD. Satiety effects of Psyllium in healthy volunteers. *Appetite* 2016;105:27-36.
170. Quader Z, Mattes RD, Moshfegh A, Perrine C, Gunn JP, Gillespie C, Patel S, Cogswell ME. Trends and determinants of discretionary salt use: National Health and Nutrition Examination Survey, 2003-2012. *Public Health Nutrition* 2016;19:2195-2203.
169. Dhillon J, Craig BA, Leidy HJ, Amankwaah AF, Anguah KO, Jacobs AG, Jones BL, Jones J, Keeler CL, Keller CE, McCrory MA, Rivera RL, Slobodnik M, Mattes RD, Tucker RM, The effects of increased protein intake on fullness: a meta-analysis and its limitations. *J Acad Nutr Diet* 2016; 116:968-983.
168. Eiler WJA, Dziedzic M, Case KR, Soeurt AM, Armstrong CLH, Mattes RD, O'Connor SJ, Harezlak J, Acton AJ, Considine RV, Kareken DA. The aperitif effect: Alcohol's effects on the

- brain's responses to food aromas in women. *Obesity* 2015;23:1386-1393.
167. Tucker RM, Nuessle T, Garneau NL, Smutzer G, Mattes RD. No difference in perceived intensity of linoleic acid in the oral cavity between obese and non-obese adults. *Chemical Senses* 2015; 40: 557-563.
 166. Running CA, Craig BA, Mattes RD. Oleogustus: The unique taste of fat. *Chem Senses* 2015 doi:10.1093/chemse/bjv036.
 165. Keeler CL, Mattes RD, Tan SY. Anticipatory and reactive responses to chocolate restriction in frequent chocolate consumers. *Obesity* 2015;23:1130-1135.
 164. Running CVA, Mattes RD. Humans are more sensitive to the taste of linoleic and α -linolenic than oleic acid. *Am J Physiol* doi:10.1152/ajpgi.00394.2014.
 163. Moreira AP¹, Alves RD, Teixeira TF, Macedo VS, de Oliveira LL, Costa NM, Bressan J, do Carmo Gouveia Peluzio M, Mattes R, de Cássia Gonçalves Alfenas R. Higher plasma lipopolysaccharide concentrations are associated with less favorable phenotype in overweight/obese men. *European J Nutr* 2014 DOI 10.1007/s00394-014-0817-6 PMID: 25519002
 162. Moreira APB, Alfenas RCG, Mattes R, Costa NMB. Effect of high-fat meal containing conventional or high-oleic peanuts on postprandial lipopolysaccharide concentrations in overweight/obese men. *J Hum Nutr Dietet* 2014 10.1111/jhn.12284. PMID: 25421236
 161. Martens EA, Tan S-Y, Mattes RD, Westerterp-Plantenga MS. No protein intake compensation for insufficient indispensable amino acid intake with a low-protein diet for 12 days. *Nutrition and Metabolism* 2014;11:38. PMID: 25183991
 160. Jones JB, Mattes RD. Effects of daily consumption of one or varied peanut flavors on acceptance and intake. *Appetite* 2014; 82:208-12. PMID: 25064672
 159. Alves RDM, Moreira APB, Macedo VS, Alfenas RCG, Mattes R, Costa NMB. High-oleic peanuts: New perspective to attenuate glucose homeostasis disruption and inflammation related to obesity. *Obesity* 2014; 22:1981-8. PMID: 24975522
 158. Jones JB, Mattes RD. Effects of learning and food form on energy intake and appetitive responses. *Physiology & Behavior* 2014; 137:1-8. PMID: 24955495
 157. Running CVA, Mattes RD. Different oral sensitivities to and sensations of short, medium, and long chain fatty acids in humans. *Am J Physiol* (in press). PMID: 24924750
 156. Kulkarni BV, Mattes RD. Lingual lipase activity in the orosensory detection of fat in humans. *Am J Physiol* 2014; 306:R879-R885. PMID: 24694384
 155. Alves RDM, Moreira APB, Macedo VS, Alfenas RCG, Bressan J, Mattes R, Costa NMB. Regular intake of high-oleic peanuts improves fat oxidation and body composition in overweight/obese men pursuing a caloric-restricted diet. *Obesity* 2014;22:1422-1429. PMID: 24639419
 154. Eiler WJA, Dziedzic M, Case KR, Armstrong CLH, Mattes RD, Cyders MA, Considine RV, Kareken DA. Ventral frontal satiation-mediated responses to food aromas in obese and normal weight women. *AJCN* 2014;99:1309-1318. PMID: 24695888
 153. Tucker RM, Edlinger C, Craig BA, Mattes RD. Associations between BMI and fat taste sensitivity in humans. *Chemical Senses* 2014;39:349-357.
 152. Jones JB, Provost M, Keaver L, Breen C, Ludy MJ, Mattes RD. A randomized trial on the effects of flavorings on the health benefits of daily peanut consumption. *Am J Clin Nutr* 2014;99:490-496.

151. Tan S-Y, Mattes RD. Appetitive, dietary and health effects of almonds consumed with meals or as snacks. *Eur. J. Clin. Nutr.* 2013;67:1205-1214.
150. Mattes RD. Oral processing effort, appetite and acute energy intake in lean and obese adults. *Physiol & Behav* 2013; 120:173-181. PMID: 23954409
149. Tucker RM, Laguna L, Quinn R, Mattes RD. The effect of short, daily oral exposure on non-esterified fatty acid sensitivity. *Chem percept* 2013;6:78-85.
148. Tucker RM, Mattes RD. Influences of repeated testing and testing methodology on non-esterified fatty acid taste. *Chemical Senses* 2013; doi: 10.1093/chemse/bjt002. PMID: 23377369
147. Kulkarni B, Mattes R. Evidence for presence of nonesterified fatty acids as potential gustatory signaling molecules in humans. *Chem Senses* 2012 (doi: 10.1093/chemse/bjs095. PMID: PMC2720690
146. Houchins JA; Tan SY, Campbell WW, Mattes RD. Effects of fruit and vegetable consumption on acute and chronic appetitive sensations in lean and obese adults. *Intl J Obes.* doi: 10.1038/ijo.2012.183 PMID: 23164702
145. Kant AK, Graubard BI, Mattes RD. Association of food form with self-reported 24-hour energy intake and meal patterns in US adults, NHANES 2003-2008. *Am J Clin Nutr* 2012;96:1369-1378. PMID: 23097271
144. Kulkarni BV, Wood KV, Mattes RD. Quantitative and qualitative analysis of human salivary NEFA with gas-chromatography and mass spectrometry. *Frontiers in Fatty Acid and Lipid Physiology.* 2012;3:1-6. PMID: 22934076
143. Reis CEG, Ribeiro DN, Costa NMB, Bressan J, Alfenas RCG, Mattes RD. Acute and second meal effects of peanuts on glycemic response and appetite in obese women with high type 2 diabetes risk: a randomized crossover clinical trial. *Br J Nutr* 2012;5:1-9. PMID: 23122211.
142. Cassady BA, Considine RV, Mattes RD. Beverage consumption, appetite, and energy intake: what did you expect? *Am J Clin Nutr* 2012;95:587-593. PMID: 22258267
141. Ludy M-J, Mattes RD. Noxious stimuli sensitivity in regular spicy food users and non-users: Comparison of visual analog and general labeled magnitude scaling. *Chemosensory Perception*, DOI 10.1007/s12078-011-9100-x.
140. Ludy M-J, Moore GE, Mattes RD. The effects of capsaicin and capsiate on energy balance: critical review and meta-analyses of studies in humans. *Chem Senses* 2012;37:103-121. PMID: 22038945.
139. Ludy M-J, Mattes RD. Comparison of sensory, physiological, personality, and cultural attributes in regular spicy food users and non-users. *Appetite* 2012;58:19-27. PMID: 21986186
138. Houchins JA, Burgess JR, Campbell WW, Daniel JR, Ferruzzi MG, McCabe GP, Mattes RD. Beverages and solid fruits and vegetables: Effects on energy intake and body weight. *Obesity* 2012;20:1844-1850. PMID: 21720441
137. Apolzan Jw, Leidy HJ, Mattes RD, Campbell WW. Effects of food form on food intake and postprandial appetite sensations, glucose and endocrine responses, and energy expenditure in resistance trained vs. sedentary older adults. *Br J Nutr* doi:10.1017/S0007114511001310 PMID: 21492495
136. Devitt AA, Kuevi A, Coelho SB, Lokko P, Lartey A, Costa NMB, Bressan J, Mattes RD. Appetitive and dietary effects of consuming an energy-dense food (peanuts) with or between meals by snackers and non-snackery. *J Nutr and Metab* 2011, Article ID 928352 (doi:10.1155/2011/928352). PMID: 21808728

135. Mori AM, Considine RV, Mattes RD. Acute and second-meal effects of almond form in impaired glucose tolerant adults: A randomized crossover trial. *Nutr and Metab* 2011;8:6-13. PMID: 21276226
134. Ludy M-J, Mattes RD. The effects of hedonically acceptable red pepper doses on thermogenesis and appetite. *Physiol & Behav* 2011;102:251-258. PMID: 21093467
133. Mattes RD Hedonics and the lipemic response to oral fat exposure. *Chem. Percept.* 2010; 3:91–98.
132. Mattes RD. Hunger and thirst: Issues in measurement and prediction of eating and drinking. *Physiol & Behav* 2010;100:22-32. PMID: 20060847, PMC 2849909
131. Mattes RD. Forward: Symposium on beverages and health. *Physiol & Behav* 2010;100:1-3. PMID: 20188116
130. McKiernan F, Lokko P, Kuevi A, Sales RL, Costa NMB, Bressan J, Alfenas RCG, Mattes RD. Effects of peanut processing on body weight and fasting plasma lipids. *Br J Nutr* 2010;104(3):418-26. PMID: 20456815
129. Chavez-Jauregui RN, Mattes RD, Parks EJ. Dynamics of fat absorption and effect of sham feeding on postprandial lipemia. *Gastroenterology.* 2010;139:1538-1548. PMID: 20493191
128. Mattes RD, Shikany JM, Kaiser KA, Allison DB. Nutritively sweetened beverage consumption and body weight: a systematic review and meta-analysis of randomized experiments. *Obes Res* doi:10.1111/j.1467-789X.2010.00755.x. PMID: 20524996
127. Mattes RD, Dreher ML. Nuts and healthy body weight maintenance mechanisms. *Asia Pac J Clin Nutr* 2010;19:137-141. PMID: 20199999
126. McKiernan F, Mattes RD. Effects of peanut processing on masticatory performance during variable appetitive states. *J Nutr Metab* 2010; article ID 487301. doi:10.1155/2010/487301. PMID: 20721359
125. Leidy HJ, Armstrong CLH, Tang M, Mattes RD, Campbell WW. The influence of higher protein intake and greater eating frequency on appetite control in overweight and obese men. *Obesity* 2010;18:1725-1732. PMID: 20339363
124. Leidy HJ, Apolzan JW, Mattes RD, Campbell WW. Food form and portion size affect postprandial appetite sensations and hormonal responses in healthy, non-obese, older adults. *Obesity* 2010;18:293-299. PMID: 19629055
123. Neilson AP, George JC, Janle EM, Mattes RD, Rudolph R, Matusheski NV, Ferruzzi MG. Influence of chocolate matrix composition on cocoa flavan-3-ol bioaccessibility in vitro and bioavailability in humans. *J Agri Fd Chem* 2009;57:9418-9426. PMID: 19780539
122. McKiernan F, Hollis JH, McGabe G, Mattes RD. Thirst-drinking, hunger-eating; tight coupling? *J Am Dietet Assoc* 2009;109:486-490. PMID: 19248867, PMC: 2671201
121. Hollis JH, Houchins JA, Blumberg JB, Mattes RD. Effect of Concord grape juice on appetite, diet, bodyweight, lipid profile, and antioxidant status of adults. *J Am Col Nutr* 2009; 28: 574-582. PMID: 20439553
120. Mattes RD. Oral fat exposure pattern and lipid loading effects on the serum triacylglycerol concentration of humans. *Chemosensory Perception* 2009;2:180-185. PMID: 20352072
119. Mattes RD. Brief oral Stimulation, but especially oral fat exposure, reliably elevates serum triglycerides in humans. *Am J Physiol* 2009;296:365-371. PMID: 19074638
118. Mattes RD, Campbell WW. Effects of food form and timing of ingestion on appetite and energy intake in lean and obese young adults. *J Am Dietet Assoc* 2009;109:430-437. PMID: 19248858

117. Allison DB, Mattes RD. Nutritively-sweetened beverages and obesity - Reply. *JAMA* 2009;301:2210-2211. PMID: PMC2864605
116. Allison DB, Mattes RD. Nutritively-sweetened beverage consumption and obesity: The need for solid evidence on a fluid issue. *JAMA* 2009;301:318-320 PMID: 19155459
115. Mattes RD. Oral thresholds and suprathreshold intensity ratings for free fatty acids on three tongue sites in humans: Implications for transduction mechanisms. *Chem Senses*. 2009;34: 415-423. PMID: PMC2720690
114. Mattes RD. Oral detection of short, medium and long chain fatty acids in humans, *Chem Senses* 2009;34:145-150. PMID: 19091695
113. Cassady BA, Hollis JH, Fulford AD, Considine RV, Mattes RD. Mastication of almonds: Effects of lipid bioaccessibility, appetite, and hormone response. *AJCN* 2009;89:794-800. PMID: 19144727
112. Mattes RD, Popkin BM. Non-nutritive sweetener consumption in humans: Effects on appetite and food intake and their putative mechanisms. *Am J Clin Nutr* 2009;89:1-14. PMID: PMC2650084
111. Hendrickson SJ, Mattes RD. Acute effects of grape juice on appetite, implicit memory, and mood. *Food and Nutrition Research* DOI: 10.3402/fnr.v52i0.1891. PMID: 19158941
110. Tepper BJ, Williams TZA, Burgess JR, Antalis CJ, Mattes RD. Genetic variation in bitter taste and plasma markers of anti-oxidant status in college women. *Intl J Fd Sci Nutr* 2008;DOI: 10.1080/09637480802304499. PMID: 19012068
109. Traoret CJ, Lokko P, Cruz ACRF, Oliveira CG, Costa NMB, Bressan J, Alfenas RCG, Mattes RD. Peanut digestion and energy balance. *Int'l J Obes* 2008;32(2):322-8. PMID: 17912269
108. Frecka J, Hollis JH, Mattes RD. Effects of appetite, BMI, food form and flavor on mastication: Almonds as a test food. *Eur J Clin Nutr* 2008;62:1231-1238. PMID: 17637602
107. McKiernan F, Hollis JH, Mattes RD. Short-term dietary compensation in free-living adults. *Physiol & Behav* 2008;93:975-983. PMID: 18261752
106. Frecka JM, Mattes RD. Possible entrainment of ghrelin to habitual meal patterns in humans. *Am J Physiol: Gastrointestinal Liver Physiol* 2008;294:G699-G707. PMID: 18187517
105. Sales RL, Coelho SB, Costa NMB, Bressan J, Iyer S, Boateng LA, Lokko P, Mattes RD. The effects of peanut oil on lipid profile of normolipidemic adults: A three-country collaborative study. *J Appl Res* 2008;8:216-225. PMID: 16314877
104. Hendrickson SJ, Mattes RD. Financial incentive for diet recall accuracy does not affect reported energy intake or number of under-reporters in a sample of overweight females. *J Am Dietet Assoc* 2007; 107: 118-121. PMID: 17197279
103. Leidy HJ, Carnell NS, Mattes RD, Campbell WW. Higher protein intake preserves lean body mass and satiety with weight loss in pre-obese and obese women. *Obesity* 2007; 15: 421-429. PMID: 17299116
102. Leidy HJ, Mattes RD, Campbell WW. Effects of acute & chronic protein intake on metabolism, appetite and ghrelin during weight loss. *Obesity* 2007; 15: 1215-1225. PMID: 17495198
101. Tieken SM, Leidy HJ, Stull AJ, Mattes RD, Schuster RA, Campbell WW. Effects of solid vs liquid meal-replacement products of similar energy content on hunger, satiety and appetite-regulating hormones in older adults. *Hormone and Metabolic Res* 2007; 39: 389-394. PMID: 17533583
100. Mattes RD. Effects of linoleic acid on sweet, sour, salty and bitter taste thresholds and intensity ratings of adults. *Am J Physiol Gastrointest Liver Physiol* 2007;292:G1243-G1248. PMID:

17290007

99. Chale-Rush A, Burgess, J, Mattes, RD. Evidence for human orosensory (taste?) sensitivity to free fatty acids. *Chemical Senses* 2007;32:423-431. PMID: 17361006
98. Chale-Rush A, Burgess, J, Mattes, RD. Multiple routes of chemosensitivity to free fatty acids in humans. *Am J Physiol Gastrointest Liver Physiol* 2007;292:G1206-G1212. PMID: 17234892
97. Hollis JH, Mattes RD. Effect of chronic consumption of almonds on body weight in healthy humans. *Br J Nutr* 2007;98:651-656. PMID: 17445351
96. Mourao DM, Bressen J, Campbell WW, Mattes RD. Effects of food form on appetite and energy intake in lean and obese young adults. *Intl J Obes* 2007; 31: 1688-1695. PMID: 19248858
95. Apolzan JW, Carnell NS, Mattes RD, Campbell WW. Inadequate dietary protein increases hunger and desire to eat in younger and older men. *J Nutr* 2007;137:1478-1482. PMID: 17513410
94. Hollis JH, Mattes RD. The effect of increased dairy consumption on appetitive ratings and food intake. *Obesity* 2007;15:1520-1526. PMID: 17557989
93. Mahon AK, Flynn, MG, Stewart L, McFarlin B, Iglay HB, Mattes RD, Lyle RM, Considine RV. Protein intake during energy restriction: Effects on body composition and markers of metabolic and cardiovascular health in postmenopausal women. *J Am Col Nutr* 2007;26:182-189. PMID: 17536130
92. Mattes RD. Effects of a combination fiber system on appetite and energy intake in overweight humans *Physiol & Behav* 2007;90:705-711. PMID: 17292929
91. Julis RA, Mattes RD. Influence of sweetened chewing gum on appetite, meal patterning and energy intake. *Appetite* 2007;48:167-175. PMID: 17050036
90. Akuamoah-Boating L, Iyer SS, Sales RL, Lokko P, Lartey A, Monteiro JBR, Mattes RD. Effect of peanut oil consumption on energy balance. *J Appl Res* 2007;2:185-195. PMID: 16314877
89. Lokko P, Lartey A, Armar-Klemesu M, Mattes R. Regular peanut consumption improves plasma lipid levels in healthy Ghanaians. *Intl J Food Sci and Nutr* 2007;58:190-200. PMID: 17514537
88. Coelho SB, Lopes de Sales R, Iyer SS, Bressan J, Costa NMB, Loco P, Mattes R. Effects of peanut oil load on energy expenditure, body composition, lipid profile, and appetite in lean and overweight adults. *Nutrition* 2006;22:585-592. PMID: 16704951
87. Iyer SS, Boateng LA, Sales RL, Coelho SB, Lokko P, Monteiro JBR, Costa NMB, Mattes RD. Effects of peanut oil consumption on appetite and food choice. *Intl J Obes* 2006;30:704-710. PMID: 16314877
86. Alfenas RCG, Mattes RD. Influence of Glycemic index/load on glycemic response, appetite and food intake in healthy humans. *Diabetes Care* 2005; 28: 2123-2129. PMID: 16123477
85. Mattes RD. Soup and Satiety. *Physiol & Behav* 2005; 83:739-747. PMID: 15639159
84. Sales RL, Costa NMB, Monteiro JBR, Peluzio MDCG, Coelho SB, de Oliveira CG, Mattes R. The effects of peanut, safflower, and olive oil on body composition, energy metabolism, lipid profile and food intake of eutrophic, normolipidemic subjects. *Rev Nutr Campinas* 2005;18:499-511.
83. Devitt AA, Mattes RD. Effects of food unit size and energy density on intake in humans. *Appetite* 2004;42:213-220. PMID: 15010185
82. Mattes RD, Pawlik MK. Effects of Ginkgo biloba on alertness and chemosensory function in healthy adults. *Human Psychopharmacol* 2004;19:81-90. PMID: 14994317
81. Lokko P, Kirkmeyer S, Mattes RD. A Cross-Cultural Comparison of Appetitive and Dietary Responses to Food Challenges. *Food Quality and Preference*, 2004;15:129-136.

80. Alfenas RCG, Mattes RD. Effect of fat sources on satiety. *Obesity Res* 2003;11:183-187. PMID: 12582212
79. Alper CM, Mattes RD. Peanut consumption improves indices of Cardiovascular Disease Risk in Healthy Adults. *J Am Coll Nutr* 2003; 22:133-141. PMID: 12672709
78. Mattes, RD. Ready-to-eat Cereal Used as a Meal Replacement Promotes Weight Loss in Humans. *J Am Coll Nutr* 2002;21:570-577. PMID: 12480804
77. Mattes, RD. Oral fat exposure increases the first phase triacylglycerol concentration due to release of stored lipid in humans. *J Nutr* 2002;132:3656-3662. PMID: 12468603
76. Alper CM, Mattes RD. Effects of chronic peanut consumption on energy balance and hedonics. *International Journal of Obesity* 2002; 26: 1129-1137. PMID: 12119580
75. Mattes RD. Feeding behaviors and weight loss outcomes over 64 months. *Eating Behav* 2002;3:191-204.
74. Mattes RD. The chemical senses and nutrition in aging: Challenging old assumptions. *JADA* 2002;102(2):192-196. PMID: 11846111
73. Tittelbach TJ, Mattes RD. Effect of orosensory stimulation on postprandial thermogenesis in humans. *Physiol Behav* 2002;75:71-81. PMID: 11890955
72. Mattes RD, Bormann LA. Reduced dietary under-recording with concurrent tracking of hunger. *JADA* 2001;101(5):578-580.
71. Mattes RD. Oral exposure to butter, but not fat replacers elevates postprandial triacylglycerol concentration in humans. *J Nutr* 2001;131:1491-1496. PMID: 113401105
70. Mattes RD, DiMeglio D. Ethanol perception and ingestion. *Physiol Behav* 2001;72:217-229. PMID: 11240000
69. Tittelbach TJ, Mattes RD. Oral stimulation influences postprandial triacylglycerol concentrations in humans: Nutrient specificity. *J Am Col Nutr* 2001;20(5):485-493. PMID: 11601563
68. Mattes RD. The taste of fat elevates postprandial triacylglycerol. *Physiol Behav* 2001;74:343-348. PMID: 11714498
67. Mattes RD, Rothacker D. Beverage viscosity is inversely related to postprandial hunger in humans. *Physiol Behav* 2001;74:551-557. PMID: 11790415
66. Mattes RD, Bormann L. Effects of (-)hydroxycitric acid on appetitive variables. *Physiol Behav* 2000;71:87-94. PMID: 11134690
65. DiMeglio DP, Mattes RD. Liquid versus solid carbohydrate: Effects on food intake and body weight. *Int J Obesity* 2000;24:794-800. PMID: 10878689
64. Mattes RD. Nutritional implications of the cephalic phase salivary response. *Appetite* 2000;34:177-183. PMID: 10744907
63. Kirkmeyer SV, Mattes RD. Effects of food attributes on hunger and food intake. *Int J Obesity* 2000;24:1167-1175. PMID: 11033986
62. Tittelbach TJ, Mattes RD, Gretebeck RJ. Post-exercise substrate utilization after a high glucose vs. high fructose meal during negative energy balance in the obese. *Obesity Res* 2000;8(7):496-505. PMID: 11068955
61. Lowe MR, Friedman MI, Mattes RD, Koypt D, Gayda C. Comparison of verbal and pictorial measures of hunger during fasting in normal weight and obese subjects. *Obesity Res* 2000;8(8):566-574. PMID: 11156432
60. Mattes RD, Faulkner B. Salt Sensitivity classification in normotensive adults. *Clinical Science* 1999;96:449-459. PMID: 10209076

59. Singleton MJ, Mattes RD. Sweetener augmentation of serum triacylglycerol during a fat challenge test in humans. *J Am Col Nutr* 1999;18:179-185. PMID: 10204835
58. Mattes RD, Westby E, DeCabo R, Falkner B. Dietary compliance among salt-sensitive and salt-insensitive normotensive adults. *Am J Med Sci* 1999;317:287-294. PMID: 10334115
57. Friedman MI, Ulrich P, Mattes RD. A figurative measure of subjective hunger sensations. *Appetite* 1999;32:395-404. PMID: 10336796
56. Lermer CM, Mattes RD. Perception of dietary fat: ingestive and metabolic implications. *Prog Lipid Res* 1999;38:117-128. PMID: 21452463
55. Yazici N, Mattes RD. Cultural influences on food intake. *Healthline* 1999;18(5):6-7, 10-11. PMID: 19508928
54. Lermer CM, Mattes RD. Cognitive influences on food intake. *Healthline* 1999;18(6)6-7. PMID: 18486159
53. Mattes, RD. The taste for salt in humans. *Am J Clin Nutr* 1997;65(Suppl):692S-697S. PMID: 9022567
52. Mattes, RD. Physiological responses to sensory stimulation by food: Nutritional implications. *J Am Diet Assoc* 1997;97:406-410, 413. PMID: 9120195
51. Rankin KM, Mattes RD. Role of food familiarity and taste quality in food preferences of individuals with Prader-Willi syndrome. *Int J Obesity* 1996;20:759-762. PMID: 8856400
50. Mattes RD. Dietary compensation by humans for supplemental energy provided as ethanol or carbohydrate in fluids. *Physiol Behav* 1996;59:179-187. PMID: 8848479
49. Mattes RD, Maone T, Wager-Page S, Bernbaum J, Stallings V, Pereira GR, Gibson E, Russell P, Bhutani V, Beauchamp G. Effects of sweet taste stimulation of preterm infants on growth and sucking. *J Obstet, Gynecol, Neonatal Nurs* 1996;25:407-414. PMID: 8791228
48. Mattes RD. Oral fat exposure alters postprandial lipid metabolism in humans. *Am J Clin Nutr* 1996;63:911-917. PMID: 8644686
47. Mattes RD, Wysocki CJ, Graziani A, MacGregor RR. Chemosensory Function and Diet in HIV-Infected Patients. *Laryngoscope* 1995;105:862-866. PMID: 7630301
46. Mattes RD. Influences on acceptance of bitter foods and beverages. *Physiol Behav* 1994;56:1229-1236. PMID: 7878095
45. Mattes RD, Shaw LM, Engelman K, ElSohly MA. Cannabinoids and appetite stimulation. *Pharmacol Biochem Behav* 1994;49:187-195. PMID: 7816872
44. Mattes RD, Shaw LM, Engelman K. Effects of cannabinoids (marijuana) on taste intensity and hedonic ratings and salivary flow of adults. *Chem Senses* 1994;19:125-140. PMID: 8055263
43. Mattes RD. Prevention of food aversions in cancer patients during treatment. *Nutr Cancer* 1994;21:13-24. PMID: 8183719
42. Mattes RD, Cowart BJ. Dietary assessment of patients with chemosensory disorders. *J Am Diet Assoc* 1994;94:50-56. PMID: 8270755
41. Teff KL, Mattes RD, Engelman K, Mattern J. Cephalic phase insulin in obese and normal weight males: Relation to postprandial insulin. *Metabolism* 1993;42:1600-1608. PMID: 8246776
40. Caputo FA, Mattes RD. Human dietary responses to perceived fat content of a midday meal. *Int J Obesity* 1993;17:237-240. PMID: 8387972
39. Mattes RD. A survey of physician knowledge and practices related to chemosensory disorders. *Chem Senses* 1993;18:77-82.

38. Tanimura S, Mattes RD. Relationships between taste sensitivity to and intake of bitter compounds. *J Sensory Studies* 1993;8:31- 41.
37. Mattes RD, Shaw LM, Edling-Owens J, Engelman K, ElSohly MA. Bypassing the first-pass effect for the therapeutic use of cannabinoids. *Pharmacol, Biochem Behav* 1993;44:745-747. PMID: 8383856
36. Mattes RD. Fat preference and compliance with a reduced fat diet. *Am J Clin Nutr* 1993;57:373-381. PMID: 8438771
35. Mela DJ, Mattes RD, Tanimura S, Garcia-Medina RM. Relationship between ingestion and gustatory perception of caffeine. *Pharmacol Biochem Behav* 1992;43:513-521. PMID: 1438489
34. Mattes RD, Engelman K. Effects of combined hydrochlorothiazide and amiloride versus single drug on changes in salt taste and intake. *Am J Cardiol* 1992;6:91-95. PMID: 1615876
33. Mattes RD, Curran WJ, Alavi J, Powlis W, Whittington R. Clinical implications of learned food aversions in cancer patients treated with chemo- or radiation therapy. *Cancer* 1992;70:192-200. PMID: 1606541
32. Caputo FA, Mattes RD. Human dietary responses to covert manipulations of energy, fat and carbohydrate in a midday meal. *Am J Clin Nutr* 1992;56:36-43. PMID: 1609758
31. Maone TR, Mattes RD, Beauchamp GK. Cocaine-exposed newborns show an exaggerated sucking response to sucrose. *Physiol Behav* 1992;51:487-491. PMID: 1523225
30. Friedman MI, Mattes RD. Impediments to eating: Disorders of taste and smell. *Clinics in Applied Nutrition* 1992;2:11-19.
29. Mattes RD, Curran WJ, Powlis W, Whittington R. A descriptive study of learned food aversions in radiotherapy patients. *Physiol Behav* 1991;50:1103-1109. PMID: 1798763
28. Shaw LM, Edling-Owens J, Mattes R. Ultrasensitive measurement of delta-9-tetrahydrocannabinol with a high energy dynode detector and electron capture negative ion chemical ionization mass spectrometry. *Clin Chem* 1991;37:2062-2068. PMID: 1662560
27. Teff KL, Mattes RD, Engelman K. Cephalic phase insulin release in normal weight males: verification and reliability. *Am J Physiol: Endocrinology & Metabolism* 1991;261:E430-436. PMID: 1928335
26. Tepper BJ, Mattes RD, Farkas BK. Learned flavor cues influence food intake in humans. *J Sensory Studies* 1991;6:89-100.
25. Mattes RD. Learned food aversions: A family study. *Physiol Behav* 1991;50:499-504. PMID: 1801001
24. Mattes RD, Donnelly D. Relative contributions of dietary sodium sources. *J Am College Nutr* 1991;10:383-393. PMID: 1910064
23. Blank DM, Mattes RD. Exploration of the sensory characteristics of craved and aversive foods. *J Sensory Studies* 1990;5:193-202.
22. Mattes RD, Cowart BJ, Schiavo M, Arnold C, Garrison B, Kare MR, Lowry LD. Dietary evaluation of patients with taste and/or smell disorders. *Am J Clin Nutr* 1990;51:233-240. PMID: 2305710
21. Mattes RD, Christensen CM, Engelman K. Effects of hydrochlorothiazide and amiloride on salt taste and excretion(intake). *Am J Hypertension* 1990;3:436-443. PMID: 2369494
20. Maone TR, Mattes RD, Beauchamp GK, Bernbaum JC. A new method for delivering a taste without fluids to preterm and term infants. *Dev Psychobiol* 1990;23:179-191. PMID: 2365138
19. Mattes, RD. Effects of aspartame and sucrose on hunger and energy intake in humans. *Physiol Behav* 1990;47:1037-1044. PMID: 2395908

18. Blank DM, Mattes, RD. Sugar and spice: Similarities and sensory attributes. *Nurs Res* 1990;39:290-293. PMID: 2399134
17. Mattes, RD. Hunger ratings are not a reliable proxy measure of food intake in humans. *Appetite* 1990;15:103-113. PMID: 2268136
16. Mattes RD. Discretionary salt and compliance with reduced sodium diet. *Nutrition Research* 1990;10:1337-1352.
15. Mattes RD, Labov JB. Bitter taste sensitivity is not correlated with the intake of dietary goitrogens in human subjects. *JADA* 1989;89:692-694.
14. Mattes, RD, Falkner B. Salt taste and salt-sensitivity in black adolescents. *Chem Senses* 1989;14:673-679.
13. Mattes RD. A comparison of results from two microcomputer nutrient analysis software packages and a mainframe system. *J Nutr Education* 1988;20:70-76.
12. Mattes RD. Reliability of psychophysical measures of gustatory function among groups and individuals using sweet aqueous and food systems. *Percept Psychophys* 1988;43:104-114.
11. Mattes RD, Christensen CM, Engelman K. Effects of therapeutic doses of Amiloride and Hydrochlorothiazide on taste, saliva and salt intake in normotensive adults. *Chem Senses* 1988;13:33-44.
10. Mattes RD, Friedman MI, Pierce CP. Daily caloric intake of normal-weight adults: response to changes in dietary energy density of a luncheon meal. *Am J Clin Nutr* 1988;48:214-219. PMID: 3407601
9. Mattes RD. Sensory influences on food intake and utilization in humans. *Human Nutrition: Applied Nutrition* 1987;41A:77-95. PMID: 3553097
8. Mattes RD, Arnold C, Boraas, M. Management of learned food aversions in cancer patients receiving chemotherapy *Cancer Treatment Reports* 1987;71:1071-1078. PMID: 3677112
7. Mattes RD, Arnold C, Boraas, M. Learned food aversions among cancer patients: Incidence, nature and clinical implications. *Cancer* 1987;60:2576-2581. PMID: 3478121
6. Mattes RD, Mela DJ. Relationships between and among selected measures of sweet-taste preference and dietary intake. *Chem Senses* 1986;11:523-539.
5. Mattes RD. Effects of health disorders and poor nutritional status on gustatory function. *J Sensory Studies* 1986;1:275-290.
4. Mattes RD, Lawless HT. An adjustment error in optimization of taste intensity. *Appetite* 1985;6:103-114. PMID: 4026276
3. Mattes RD. Gustation as a determinant of ingestion: Methodological issues. *Am J Clin Nutr* 1985;41:672-683. PMID: 3984920
2. Mattes RD. Salt taste and hypertension - A critical review of the literature. *J Chronic Diseases* 1984;37:195-208. PMID: 6365942
1. Mattes RD, Kumanyika SK, Halpern BP. Salt taste responsiveness and preference among normotensive, prehypertensive and hypertensive adults. *Chem Senses* 1983;8:27-40.

INVITED PAPERS AND REVIEWS:

67. Higgins KA, Hudson JL, Hayes AMR, Braun E, Cheon E, Couture SC, Gunaratna NS, Hill ER, Hunter SR, McGowan BS, Reister EJ, Wang Y, Mattes RD. Systematic Review and Meta-analysis on the Effect of

- Portion Size and Ingestive Frequency on Energy Intake and Body Weight among Adults in Randomized Controlled Feeding Trials. *Adv Nutr* 2021,doi.org/10.1093/advances/nmab112.
66. English, LK Ard JD, Bailey RL, Bates M, Bazzano L, Boushey, C, Brown C, Butera G, Callahan EH, de Jesus J, Mattes RD, Mayer-Davis EJ, Novotny, R, Obbagy JE, Rahavi EB, Sabate J, Snetselaar L, Stoody E, Van Horn L, Venkatramanan S, Heymsfield SB. Evaluation of dietary patterns and all-cause mortality: A systematic review. *JAMA (Network open)*. 2021;4(8):e2122277. doi:10.1001/jamanetworkopen.2021.22277.
 65. Cheon E, Reister EJ, Hunter SR, Mattes RD. Finding the Sweet Spot: Measurement, Modification, and Application of Sweet Hedonics in Humans. *Adv Nutr* 2021, p. 2358-2371, <https://doi.org/10.1093/advances/nmab055>.
 64. Weaver CM, Fukagawa NK, Liska D, Mattes RD, Matuszek G, Nieves JW, Shapses SA, Snetselaar LG. Managing Regulatory Requirements in Clinical Nutrition Randomized Controlled Trials: A mini-review and commentary. *Annals of Biological Research* 2021;12:56-57.
 63. Reed DR, Alhadeff AL, Beauchamp GK, Chaudhari N, Duffy VB, Dus M, Fontanini A, Glendinning JI, Green BG, Joseph PV, Kyriazis GA, Lyte M, Maruvada P, McGann JP, McLaughlin JT, Moran TH, Murphy C, Noble EE, Pepino MY, Pluznick JL, Rother KI, Saez E, Spector AC, Sternini C, Mattes RD. NIH workshop report: Sensory nutrition and disease. *Am J Clin Nutr* 2021;113:232-245.
 62. Mattes RD. Taste, teleology and macronutrient intake. *Curr Opin Physiol* 2021;19:162-167.
 61. Weaver, CM, Fukagawa NK, Liska D, Mattes RD, Matuszek G, Nieves JW, Shapses SA, Snetselaar LG. U.S. Documentation and Regulation of Human Nutrition Randomized Controlled Trials. *Adv Nutr*, 2021; 12:21-45.
 60. Mattes RD, Ohlhorst SD. Strengthening federal nutrition: Request for stakeholder input. *Am J Clin Nutr* 2020;112:770.
 59. Trumbo PR, Appleton KM, de Graaf K, Hayes JE, Baer DJ, Beauchamp GK, Dwyer JT, Fernstrom JD, Klurfeld DM, Mattes RD, Wise PM. Perspective: Measuring sweetness in foods, beverages, and diets: Toward understanding the role of sweetness in health. *Adv Nutr* 2020;00:1-12; <https://doi.org/10.1093/advances/nmaa151>.
 58. Hunter SR, Reister EJ, Cheor E, Mattes RD. Low calorie sweeteners differ in their physiological effects in humans. *Nutrients* 2019 <https://doi.org/10.3390/nu11112717>
 57. Higgins KA, Hunter SR, Mattes RD. Sensory, gastric and enteroendocrine effects of carbohydrate, fat, and protein on appetite. *Current Opinion in Endocrine and Metabolic Research* 2019; 4:14-20.
 56. Mattes RD. Snacking: A cause for concern. *Physiol & Nutr* 2018;193:279-283.
 55. Mattes RD. The chemical senses and nutrition. *Nutrition* 2018;55:S6-S7.
 54. Mattes RD. Editorial on Evidence on the ‘normalizing’ effect of reducing food portion sizes." *Am J Clin Nutr* [2018;107:501-503](https://doi.org/10.1093/ajcn/107.5.501-503).
 53. Kershaw JC, Mattes RD. Nutrition and taste and smell dysfunction. *World Journal of Otorhinolaryngology: head and neck surgery* 2018;4:3-10.
 52. A workshop on dietary sweetness – Is it an issue? Wittekind A, Higgins K, McGale L, Schwartz, Stamataki N, Beauchamp G, Bonnema A, Dussort P, Gibson S, de Graaf C, Halford J, Marsaux C, Mattes R, Mclaughlin J, Mela D, Nicklaus S, Rogers P, Macdonald I. *Int J Obes* 2018;42:934-938.
 51. Tucker RM, Kaiser KA, Parman MA, George BJ, Allison AB, Mattes RD. Comparisons of Fatty Acid Taste Detection Thresholds in People Who Are Lean Vs. Overweight or Obese: A Systematic Review and Meta-Analysis. *PLoS ONE* 2017 doi.org/10.1371/journal.pone.0169583

50. Running AC, Mattes RD. A review of the Evidence Supporting the Taste of Non-Esterified Fatty Acids in Humans. *J Am Oil Chem Soc* 2016;93:1325.
49. Carreiro AL, Dhillon J, Gordon S, Jacobs AG, Higgins KA, McArthur BM, Redan BW, Rivera RL, Schmidt LR, Mattes RD. The macronutrients, appetite and energy intake, *Annual Rev Nutr* 2016;36:73-103.
48. Duyff RL, Birch LL, Byrd-Bredbenner C, Johnson SL, Mattes RD, Murphy MM, Nicklas TA, Rollins BY, Wansink B. Candy consumption patterns, effects on health, and behavioral strategies to promote moderation: Summary report of a roundtable discussion. *Adv Nutr* 2015;6:139S-146S.
47. Dhillon J, Running CA, Tucker RM, Mattes RD. Effects of food form on appetite and energy balance. *Food Quality and Preference* 2016;48:368-375.
46. Alonso-Alonso M, Woods SC, Pelchat M, Grigson PS, Stice E, Farooqi S, Khoo CS, Mattes R, Beauchamp GK. Food Reward systems: Current perspectives and future research needs. *Nutrition Rev* 2015;73:296-307.
45. Mattes RD, Foster G. Introduction to Research Issues: The Food Environment and Obesity. *Obesity* 2014;22:2459-2461.
44. Mattes RD, Foster G. Introduction to Research Issues: The Food Environment and Obesity. *Am J Clin Nutr* 2014;100:1663-1665.
43. Leidy HJ, Clifton PM, Astrup A, Wycherley TP, Westerterp-Plantenga MS, Luscombe-Marsh ND, Woods, SC, Mattes RD. The role of protein in weight loss and maintenance. *Am J Clin Nutr* 2015;101:1320S-1329S.
42. Kaiser KA, Brown AW, Bohan Brown MM, Shikany JM, Mattes RD, Allison DB. Increased fruit and vegetable intake has no discernible effect on weight loss: a systematic review and meta-analysis. *Am J Clin Nutr* doi: 10.3945/ajcn.114.090548.
41. Tucker RM, Mattes RD, Running CA. Mechanisms and effects of “fat Taste” in humans. *Biofactors* 2014;40:313-326. PMID: 24591077
40. Mattes RD. Energy intake and obesity: Ingestive frequency outweighs portion size. *Physiology & Behavior* 2013;134:110-118. PMID: 24291535
39. Tan SY, Dhillon J, Mattes RD. A review of the effects of nuts on appetite, food intake, metabolism and body weight. *Am J Clin Nutr* 2014; 100(Suppl):412S-4122S.
38. Running CA, Mattes RD, Tucker RM. Fat taste in humans: Sources of within- and between-subject variability. *Prog Lipid Res* 2013;52:438-445. PMID: 23685198
37. Running CA, Mattes RD. Dietary energy density and weight loss. *IFT Journal* . 2012;66:19-34.
36. Mattes RD Spices and energy Balance. *Physiol & Behav* 2012;107:584-590. PMID: 22079580
35. Mattes RD Flavor and feeding: Introduction to an international conference. *Physiol & Behav* 2012; 107:467-468. PMID: 22100626
34. Mattes RD Accumulating evidence supports a taste component for free fatty acids in humans. *Physiol & Behav* 2011;104:624-631. PMID: 21557960
33. Mattes RD. Oral Fatty acid signaling and intestinal lipid processing: Support and supposition. *Physiol & Behav* 2011;105:27-35. PMID: 21324328
32. Astrup A, Clifton P, Layman DK, Mattes RD, Westerterp-Plantenga MS. Letter to the Editor: Meat intake’s influence on body fatness cannot be assessed without measurement of body fat. *Am J Clin Nutr* 2010;92:1274-1275. PMID: 20844064

31. Mattes RD. Fat taste in humans: Is it a primary? In: Fat Detection: Taste, Texture, and Post Ingestive Effects, (Montmayeur JP & le Coutre J eds.), Frontiers in Neuroscience, CRC Press, 2010, Pp. 167-193. PMID: 21452475
30. Mattes RD. Is there a fatty acid taste? *Ann Rev Nutr* 2009;29:7.1-7.23. PMID: PMC2843518
29. Mattes RD, Kris-Etherton PM, Foster GD. Impact of peanuts and tree nuts on body weight and health weight loss. *J Nutr* 2008;138:1741S-1745S. PMID: 18716179
28. Mattes RD. Food palatability, rheology and meal patterning. *J Parenterol Enterol Nutr* 2008;32:572-574. PMID: 18753396
27. McKiernan F, Houchins JA, Mattes RD. Relationships between human thirst, hunger, drinking, and feeding. *Physiol & Behav* 2008;94:700-708. PMID: 18499200
26. Paddon-Jones D, Westman E, Mattes RD, Wolfe RR, Astrup A, Westerterp-Plantenga M. Protein, weight management and satiety. *Am J Clin Nutr* 2008;87(Suppl):1558S-1561S. PMID: 18462987
25. Mattes RD. The energetics of nut consumption. *Asia Pac J Clin Nutr* 2008;17:337-339. PMID: 18296372
24. Mattes RD. Fluid energy – Where’s the problem? *J Am Dietet Assoc* 2006; 106: 1956-1961. PMID: 17126624
23. Mattes RD. Beverages and positive energy balance: The menace is the medium. *Intl J Obes* 2006; 30:S60-S65.
22. Mattes RD. Introduction and Summary to Dietary synergies in appetite control. *Obesity* 2006;14(Suppl);155S, 186S.
21. Mattes RD. Orosensory considerations (for dietary synergies in appetite control). *Obesity* 2006: 14(Suppl); 164S-167S.
20. Mattes RD. Weight management through foods providing a metabolic advantage. *Scand J Nutr. (Suppl):*2006;50:22-26.
19. Mattes RD. Fluid calories and energy balance: The good, the bad, and the uncertain. *Physiol & Behav* 2006;89:66-70. PMID: 16516935
18. Mattes RD. Food Intake Regulation: Liquid versus Solid. In: *Nutrient Composition of Rations for Short-term, High-Intensity Combat Operations*", National Academies Press, Washington, D.C. pp.404-410, 2006.
17. Mattes RD. Fat taste and lipid Metabolism in Humans. *Physiol & Behav* 2005;86:691-697. PMID: 16249011
16. Hollis JH, Mattes RD. Are all calories created equal? Emerging issues in weight management. *Current Diabetes Reports* 2005;5:374-378. PMID: 16188173
15. Mattes RD, Hollis J, Hayes D, Stunkard AJ. Appetite: Measurement and manipulation misgivings. *J Am Dietet Assoc* 2005;105 (Suppl 1):S87-S97. PMID: 15867903
14. Engelman K, Mattes RD. Insignificant data cannot yield statistically significant conclusions. *Arch Intern Med* 2003;163:851-856. PMID: 12695279
13. Mattes RD. Fat: The sixth taste – Implications for health. *Food Australia* 2003; 55:510-514.
12. Mattes RD. Taste: It’s more than meets the tongue. *ChemoSense* 2003;5:9-15.
11. Mattes RD, Blackburn, G, Leveille G, Reeves, B. *Obesity: A failure to translate knowledge into Behavior for the Food and Nutrition Science Alliance (FANSA)*, 2001.
10. Mattes RD, Boushey CJ. To read or not to read original research articles: it should not be a question. *JADA* 2000;100:171-174.

9. Position Paper on Fat Replacers – American Dietetic Association J Am Diet Assoc 1998; 98: 463-468.
8. Mattes, RD. The human taste for salt. Am J Clin Nutr 1997;65(Suppl):692S-697S. PMID: 9022567
7. Mattes RD, Teff KL. Food and nutrition, perception. Encyclopdia of Human Biology 2nd ed. 1997. Pp. 35-42.
6. Mattes RD. Salt taste and intake. Perspectives in Applied Nutrition, 1995;3:124-126.
5. Mattes RD, Friedman MI. Hunger. Dig Dis 1993;11:65-77. PMID: 8339462
4. Kare MR and Mattes RD. A selective overview of the Chemical Senses. Nutr Rev 1990;48:39-48. PMID: 2407978
3. Mela DJ, Mattes, RD. The chemical senses and nutrition: Part I. Nutrition Today 1988;23:4-9. PMID: 11846111
2. Mattes RD, Mela DJ. The chemical senses and nutrition: Part II. Nutrition Today. 1988;24:19-25.
1. Mattes RD, Kare MR. Gustatory sequelae of alimentary disorders. Dig Dis 1986;4:129-138. PMID: 3545565

BOOK CHAPTERS:

38. Mattes RD, Tan SZ, Tucker RM. Sweeteners: sensory properties, digestion, consumption trends, and health effects. Encyclopedia of Human Nutrition (in press).
37. Hunter SR, Mattes RD. The role of eating frequency and snacking on energy intake and BMI. Handbook of Eating and Drinking In: Meiselman H. (ed) Handbook of Eating and Drinking. Springer, Cham 2020 doi.org/10.1007/978-3-319-75388-1_115-1.
36. McArthur BM, Higgins KA, Hunter SR, Mattes RD. The energetics of nut consumption: Oral processing, appetite, and energy balance. In: Sabate J., Salvado JS, Cesaretin A. (eds). Health Benefits of Nuts and Dried Fruit. CRC Press/Taylor & Francis 2018; pp.317-332.
35. Lee J, Tucker RM, Tan S-Z, Running CA, Jones JB, Mattes RD. Nutritional implications of taste and smell. In Doty R. (ed). Handbook of olfaction and gustation, third edition. Wiley, Inc., New Jersey. 2015 Pp. 831-863.
34. Martens EA, Mattes RD, Westerterp-Plantenga MSA In: Bergeron N, Siri-Tarino P, Bray GA, Krauss RM (eds), Nutrition and Cariometaboic health. CRC Press: New York. 2018;pp 317-332.
33. Mattes RD, Ludy MJ. Chemesthesis and Health. In: Hayes J, McDonald S, Bolliet D (eds). Chemesthesis: The Sensations of Eating Hot, Cold, Tingling, and Numbing, and How to Us Them in Food. Hoboken, NJ: Wiley & Son, 2016, pp. 227-249.
32. Mattes RD. Appetite: Measurement and management. In: Bier D, Mann J, Alpers DH, Vorster E, Gibney MJ (eds). Nutrition for the Primary Care Provider in World Review of Nutrition and Dietetics Vol 111. S. Karger AG: Basel Switzerland, 2014, pp.19-23.
31. Jones JB, Lee J, Mattes RD. Solid versus liquid calories: Current scientific understandings. In Rippe JM (ed) Fructose, High Fructose Corn Syrup, Sucrose and health. Springer: NY 2014. Pp. 51-62.
30. Tucker-Falconer, R, Mattes RD. Satiation, satiety: the puzzle of solids and liquids. In: Blundell J, Bellisle F. (eds), Satiation, satiety and the control of food intake. Woodhead Publishing Series in Food Science, Technology and Nutrition No 257: Cambridge, UK. 2013. Pp. 182-201.
29. Mattes RD, Tan S-Z. Obesity: The influence of the environment on ingestive behaviors. In: Bray GA, Bouchard C. Handbook of obesity, Vol 1, Epidemiology, etiology, and pathophysiology, Third Edition. Informa Books; London. 2014.

28. Mattes R, Tan S-Z. Snacking and energy balance in humans. In: Coulston A, Boushey C, Ferruzzi M. Nutrition in the Prevention and Treatment of Disease. Elsevier, San Diego, CA. 2013.
27. Mattes RD. Appetite: Measurement and management. In : Bier D, Mann J, Alpers D, Gibney M. (eds). Nutrition for the primary care provider. S. Karger AG: Basel, Switzerland. In press.
26. Mori A, Lapsley K, Mattes RD. Almonds (*Prunus dulcis*): Post-ingestive hormonal response. In: Preedy VR, Watson RR, Patel VB (eds), Nuts and Seeds in Health and Disease Prevention. Elsevier, Inc.: New York, DOI: 10.1016/B978-0-12-375688-6.10019-2.
25. Mori A, Mattes RD. In: Costa NMB, Rosa COB (eds.) Alimentos Funcionais Propriedades funcionais das castanhas e amendoim: papel no risco de doenças crônicas. Editora Rubio LTDA: Rio de Janeiro 2010 Pp. 209-227.
24. Cassady BA, Mattes RD. Taste sensation: Influences on human ingestive behaviors. In: Wilson T, Bray GA, Temple NJ, Struble MB (eds). Nutrition Guide for Physicians. Humana Press: NJ 2010. P. 159-168.
23. Mattes RD. Dietary approaches to exploit energy balance utilities for body weight management. In: Nutrition in the Prevention and Treatment of Disease 2nd Ed, (Coulston AM, Boushey CJ eds.). Elsevier: San Diego, CA, 2008, Pp. 457-467.
22. Mattes RD, Hollis JH. Research methods in appetite assessment. In: Monson, ER, Van Horn L. (eds.), Research: Successful Approaches. American Dietetic Association, Diana Faulhaber Pub. 2008, Pp. 267-278.
21. Mattes RD., Cowart BJ. Research methods for human sensory system analysis and food evaluation. In: Monson, ER, Van Horn L. (eds.), Research: Successful Approaches. American Dietetic Association, Diana Faulhaber Pub. 2008, Pp. 249-266.
20. Mattes RD. Alcohol, energy balance and obesity. In: Mela DJ (ed), Food, Diet and Obesity, Woodhead Pub 2005. Pp. 264-280.
19. Mattes RD. Nutrition and the chemical senses. In: Shils ME, Olson JA, Shike M, Ross CA (eds.), Modern nutrition in health and disease 10th edition. Philadelphia: Lea & Febiger 2005. Pp. 695-706.
18. Mattes RD. PROP status: Dietary modifier, marker or misleader. In: Prescott J, Tepper, B. Genetic Variation in Taste Sensitivity. Marcel Dekker, Inc: NY, 2004. Pp. 229-250.
17. Mattes RD. Research methods for human sensory systems and food evaluation. In: Monson, ER (ed.), Research: Successful Approaches. American Dietetic Association, Diana Faulhaber Pub; 2003. Pp. 270-287.
16. Mattes RD. Nutritional implications of taste and smell. In: Doty RL (ed.), Handbook of Olfaction and Gustation 2nd Edition. Marcel Dekker, Inc: New York 2003. Pp. 881-903.
15. Mattes RD. Innate and acquired taste preferences for the macronutrients and salt. In: Guy-Grand et al., (eds.), Progress in Obesity Research 8th ed.. John Libby & Co: London 2000. Pp. 173-185.
14. Mattes RD, Beauchamp GK. Individual Differences in Bitter Taste: Dietary Implications. In: Wallace B & Kunzendorf RG (eds.), Individual Differences in Conscious Experience. John Benjamins:Amsterdam, 2000. Pp. 107-131.
13. Mattes RD. Nutrition and the chemical senses. In: Shils ME, Olson JA, Shike M, Ross CA (eds.), Modern nutrition in health and disease 9th edition. Philadelphia: Lea & Febiger 1999. Pp. 667-677.
12. Rankin KM, Mattes RD. Toxic agents, chemosensory function and diet. In: Massaro EJ (ed.), CRC Handbook on Human Toxicology. CRC Press, Inc.: Ohio. 1997. Pp. 347-367.

11. Mattes RD. Determinants of dietary fat intake in humans. In: McDonald RE, Min DB (eds.), *Food Lipids and Health*. New York: Marcel Dekker, Inc. 1996. Pp. 437-457.
10. Mattes RD. Learned food aversions in patients with cancer. In: Watson RR, Mufti SI (eds.), *Nutrition and Cancer Prevention*. New York: CRC Press, 1996. Pp.51-58.
9. Mattes RD. Nutritional implications of taste and smell disorders. In: Doty R (ed.), *Handbook of Clinical Olfaction and Gustation*. New York: Marcel Dekker 1995. Pp. 731-744.
8. Mattes RD. Regulation of energy balance: Independent versus combined effects of the sensory properties and energy content of foods. In: Birch GG and Lindley M (eds.), *Synergy*. New York: Elsevier, 1994. Pp. 39-51.
7. Mattes RD, Kare MR. Nutrition and the chemical senses. In: Shils ME, Olson JA, Shike M (eds.), *Modern nutrition in health and disease 8th edition*. Philadelphia: Lea & Febiger, 1993. Pp. 537-548.
6. Mattes RD. The chemical senses: nutritional functionality and liability. In: Bray GA, Ryan DH (eds.), *The Science of Food Regulation*. Baton Rouge, LA: Louisiana State U. Press, 1992. Pp. 313-330.
5. Friedman MI, Mattes RD. Chemical senses and nutrition. In: Getchell TV, Doty RL, Bartoshuk LM, Snow JB (eds.), *Smell and Taste in Health and Disease*. New York: Raven Press 1991. Pp.391-404.
4. Mattes RD. Sweet taste and ingestive behavior in humans. In: Kretchmer N, Hollenbeck C (eds.), *Sugars and Sweeteners*, Boca Raton, FLA: CRC Press, 1991. Pp. 99-114.
3. Mattes RD, Kare MR. Perception, Food and Nutrition. *The encyclopedia of human biology*. New York: Academic Press, 1991. Pp. 751-757.
2. Mattes RD. Assessing salt taste preference and its relationship with dietary sodium intake in humans. In: Solms J, Booth DA, Pangborn RM, Raunhardt O (eds.), *Food Acceptance and Nutrition*, New York: Academic Press, 1987. Pp. 129-142.
1. Mattes RD, Heller AD, Rivlin RS. Abnormalities in suprathreshold taste function in early hypothyroidism in man. In: Meiselman HL, Rivlin RS (eds.), *Clinical measurement of taste and smell*, New York: MacMillan Pub, 1986. Pp. 467-486.

BOOKS EDITED

Harris RBS, Mattes RD (Co-Editors). *Appetite and Food Intake: Behavioral and Physiological Considerations*. Taylor & Francis, Boca Raton, FL., 2008.

RESOURCE MATERIALS:

- U.S. Dept. of Health, Education , and Welfare. Bureau of Health Planning and Resources Development. *Community nutrition in preventative health care services, A critical review of the literature*. Health Planning Bibliography Series, No. 7. Wash., DC: Govt. Printing Office, 1978.
- Burkhalter BR (ed.), *Nutrition Planning* 1978;1(3).
- Burkhalter BR (ed.), *Nutrition Planning* 1978;1(2).

PRESENTATIONS:

2022

My Sports Dietitian Sports Nutrition Virtual Symposium 4.0. Low calorie sweeteners' impact on blood glucose, hunger and weight (online).

Indiana University health Physicians Annual obesity Symposium. What drives obesity: calories versus carbs? (Carmel, IN)

2021

Purdue University Cellular Agriculture: Techno-Socio-Economic Perspective - Protein nutrition in cellular agriculture (online)

Purdue Extension Podcast – The dietary guidelines – sweeteners.

American Society of Nutrition – Best practices for human nutrition RCT's – research ethics (online).

University of North Carolina, Global Food Research Program – Effects of low Calorie Sweeteners on Body Weight (online)

Monell Chemical Senses Center - Sensory Nutrition (online)

Almond Board of California – Effects of almond consumption on body fat depots and glycemia. (online)

American Society of Nutrition Atwater Memorial lecture – Atwater values at the biology-behavior interface (online).

Institute of Food Technologists, Dietary Guidelines for Americans – Roundtable: Time to Kick Start Healthy Eating (online)

Ajinomoto – AjiAcademy – Aspartame: Effects on blood sugar and body weight. (online)

Purdue University NSF ERC CAFÉ research retreat – The health effects of protein (W. Lafayette, IN)

Michigan Bean Commission – Formulating dietary guideline recommendations: Eating frequency and added sugars (online)

International Life Science Institute – Sweeteners (chair) online

Calorie Control Council Educational Symposium – DGAC and DGA recommendations: Sweeteners (online)

American Society of Nutrition - Dietary Guidelines for Americans Report (chair) (online)

International Food Information Council - Establishing Recommendations for Added Sugars: 2020 DGAC Member Perspectives – Panelist (online)

2020

Institute of Food Technologists, Food Disruptors Podcast: Update on the Dietary Guidelines for Americans Advisory Committee Report (online)

Pepsico: Snacking defined, quantified and judged (online)

International Life Sciences Institute – Use of Low Calorie Sweeteners and Weight: Facts and Myths. Session Chair (online)

Academy of Nutrition and Dietetics annual meeting: Low-Calorie Sweeteners: Harmonizing Authoritative Statements for Practitioners. Symposium Chair (online)

National Confectioners Association: The Dietary Guidelines Advisory Committee Report: Added sugars (online).

American Society of Nutrition: Presidential Symposium Chair, The Ethics of Eating (online)

Florida State University (Smith Lectureship) - Not all low calorie sweeteners have the same effects on appetite, intake and body weight (Tallahassee, FL)

Calorie Control Council (NaM Workshop) – Artificial Sweeteners (Low calorie sweeteners) and body weight.

Monell Chemical Senses Center – Not all low calorie sweeteners have the same effects on appetite, intake and body weight. (Phil, PA)

2019

Child and Adult Care Food program annual mtg (Chicago IL)

May Conference, Purdue University, The safety and efficacy of sweeteners: The evolving story (W. Lafayette, IN)

ILSI XI Updates on Food Safety: Sweeteners (Sao Paulo, Brazil)

Dietary Guidelines Advisory Committee (Wash, DC) X 3

Federation of European Nutrition Societies Conference. Nut Consumption, appetite and food intake: New Insights (Dublin, IR)

The Obesity Society - Not all low calorie sweeteners have the same effects on appetite, intake and body weight. (Las Vegas, NV)

National Institutes of Health – Human Cephalic Phase Responses (Bethesda, MD)

2018

Big Ten Lipids Conference – Pre- and Post-Ingestive Influences of Dietary Fat

Con Agra – Snacking (Chicago, IL)

The Peanut Institute – (Napa Valley, CA)

European Congress on Obesity – Understanding human appetite control: are we making progress

Maastricht University – Oleogustus and obesity: Intuition versus reality (Maastricht, Netherlands)

American Society of Nutrition – Daily aspartame consumption has no effect on glycemia, appetite, or body weight in healthy adults (Boston, MA)

Student presentation on: Twelve week consumption effects of five sweeteners on body weight, energy intake, and energy expenditure

Chaired sessions on: Tasting outside the oral cavity
The pace of life and feeding

Abbott Nutritionals – What is the ideal snack? (Columbus, OH)

Harvard University – Artificial Sweeteners and body weight (Boston, MA)

ConAgra - Health Disparities (Chicago, IL)

ConAgra Artificial Sweeteners and body weight (Chicago, IL)

Calorie Control Council – Artificial sweeteners (Low Calorie Sweeteners) and body weight (Wash, DC)

Interdepartmental Nutrition Program – Understanding human appetite control: Are we making progress? (W. Lafayette, IN)

ASN annual meeting Daily aspartame consumption has no effect on glycemia, appetite or body weight in

healthy adults (Baltimore, MD)
 Nutrition and health in an accelerating pace of life – Introduction (Baltimore, MD)

2017

ConAgra – Low calorie sweeteners (Chicago)
 ILSI Europe – Five critical issues in Energy Balance and Nutrition (Brussels (Belgium)
 Sweet Taste and Chronic Disease Risk
 Sabri Ulker, Nutrition and Healthy Lifestyles Summit -The Chemical Senses and Nutrition (Istanbul, Turkey)
 International Tree Nut and Dried Fruit Council – The role of nuts in healthful snacking (Chennai, India)
 Korean Society of Food Science and Technology International Symposium and Annual Meeting – Designing healthful meal replacement products (JEJU Island, South Korea)
 Korean Society of Food Science and Technology International Symposium and Annual Meeting – The chemical senses and nutrition (JEJU Island, South Korea)
 SSIB - The taste of non-esterified fatty acids in humans (Montreal, CA)
 California Walnut Commission – Chewing nuts and energy balance (Carmel Valley, CA)
 Indiana University School of Medicine – Low calorie sweeteners: New developments and reality checks (Indianapolis, IN)
 Con Agra – Meal replacement products and weight management (Chicago, IL)
 Coca-Cola Company- Scientific Workshop – Low Calorie Sweeteners: New developments and reality checks (Atlanta, GA)
 Academy of Nutrition and Dietetics – Appetite and Energy Balance (Chicago, IL)
 Con Agra – Public Health and the Food Industry: Food deserts and Food insecurity (Chicago, IL)
 Chinese Institute of Food Science and Technology (Wuxi, China)
 Challenges and opportunities for healthful eating
 Is a calorie a calorie?

2016

Today's Dietitian - Webinar: Nuts, energy balance and glycemia
 International Congress on Anti-Cancer Treatment: First International Course on Cancer Prevention – Sugar and Cancer (Monaco)
 Rippe Lifestyle Institute – Eating Frequency and portion size as determinants of energy intake and body weight (Webinar)
 Grain Food Foundation (Wash, DC)
 INSYS Therapeutics (Chandler, AZ)
 University of Arizona – Is a calorie a calorie? (Phoenix, AZ)
 American Bakers Association – Health effects of grains (Phoenix, AZ)
 Institute of Food Technologists – Oleogustus (Webinar)
 Academy of Nutrition and Dietetics – Appetite and Energy Balance (New Brunswick, NJ)
 American Oil Chemist Society Annual Meeting – The taste of non-esterified fatty acids in humans (Long Beach, CA)
 Con Agra – Age-related changes of chemosensory function alter dietary behavior and increase nutritional risk (Omaha, NE)
 Am Diabetes Assoc – Effects of low calorie sweeteners on appetite, but function and glycemia (New

Orleans, LA)

- California Walnut Commission – The effects of mastication and digestion on the bioaccessibility of energy from walnuts (Maui, HI)
 Academy of Nutrition and Dietetics (Dallas, TX)
 Grain Foods Foundation – Intended and unintended consequences of foods reformulated for the weight conscious (Las Vegas, NV)
 Academy of Nutrition and Dietetics - Adult Weight Management – Appetite and energy balance (Boston, MA)
 National Cattleman’s Beef Association - Protein Think Tank (Chicago, IL)
 Global Food Forum - Sweetener Systems Trends & Technologies Conference – Low calorie sweeteners And nutrition: New developments and reality checks (Chicago, IL)
 Academy of Nutrition and Dietetics – Appetite and Energy Balance (Long Beach, CA)

2015

- Arthur Daniels Midland – The chemical senses and nutrition (W. Lafayette, IN)
 ConAgra – Spices and energy balance (Omaha, NE)
 Purdue University – Presidents Council (Naples, FL)
 Experimental Biology – New perspectives on snacking (Boston, MA)
 AChemS – High intensity sweeteners and health (Naples, FL)
 Global Food Forum – Protein appetite and leveraging (Chicago, IL)
 Dietitian Association of Australia – Nuts, energy balance and glycemia (Perth, Australia)
 Ingestive frequency vs portion size and the risk of obesity
 Curtin University – Is a calorie a calorie? (Perth, Australia)
 Wollongong University - Nuts, energy balance and glycemia (Wollongong, Australia)
 Fat taste; feeding and homeostasis
 World Obesity Conference - Interventions of sugar reduction of high intensity sweetener use on body weight and BMI (Berlin, Germany)
 General Mills Ingestive behavior: Selected topical issues (Minneapolis, MN)
 Pangborn mtg – Weight Management: Taste compounds that activate the senses and debate (Gothenburg, Sweden)
 Acad Nutr Dietet – Satiety: Regulation and measurement (Can appetite be controlled?) (Nashville, TN)
 American Bakers Assoc Fall Policy Conference – Panel on research needs (Washington, DC)
 ConAgra – Fat Taste (Omaha, NE)
 New York Acad Sci – Non-caloric sweeteners in the context of the whole diet: Effects on reward pathways and body weight (NY, NY)
 Science on Tap – Is fat another basic taste quality? Lafayette, IN)
 Purdue Univ (Back to class) – Fat taste (W. Lafayette, IN)

2014

- Maastricht University – Laudatorio (Maastricht, The Netherlands)
 International Life Sciences Institute – Evidence mapping (Wash, DC)
 Academy of Nutrition and Dietetics - Adult Weight Management – Appetite and energy balance

(Orlando, FL)
 ConAgra – Food Addiction (Omaha, NE)
 Korean Nutrition Society annual meeting – Cognition and Nutrition (Jeju, Korea)
 Congreso Internacional de Ciencia y Tecnologia de Alimentos (CONACTA 2104) – Intended and Unintended consequences of foods reformulated for the weight conscious (Bogota, Colombia)
 WhiteWave Foods– How to measure and manipulate appetite (Westminster, CO)
 International Union of Food Science and Technology – The sensory properties of foods and health (Montreal, CA)
 California Walnut Commission – Walnuts and ingestive behavior (Maui, Hawaii)
 Institute of Medicine Conference on Food Addiction, chaired session on methodology (Washington, DC)
 Denver Museum of Nature & Science - Fat Taste: Challenging conventional wisdom and health implications (Denver, CO)
 Maastricht University Tackling the obesity epidemic: Can the nutritional sciences make a difference? (Maastricht, Netherlands)
 Almond Board of California – New evidence on almonds, snacking, obesity and diabetes (London, England)
 European Association for the Study of Obesity - Effects of almonds as a snack or meal accompaniment on appetite, body weight and glycemia (Sophia, Bulgaria)
 Experimental Biology – Talk: Dietary and health effects of almonds consumed as snacks or with meals: An overview of the evidence; Poster: Effects of almonds as a snack or meal accompaniment on appetite, body weight and glycemia (San Diego, CA)
 National Confectioners Assoc - Think tank (San Diego, Ca)
 National Institute of Deafness and Other Communicative Disorders – Roundtable on clinical studies of the chemical senses (Fort Meyers, FL)
 New York Academy of Sciences/Sackler Institute – Effects of food form on appetite and energy balance (New York, NY)
 Academy of Nutrition and Dietetics - Adult Weight Management – Appetite and energy balance (Annapolis, MD)
 Canadian Dietetic Association – Webinar – New evidence on almonds, snacking, obesity and diabetes
 Biofortis – Energy intake is determined by portion size and ingestive frequency (Addison, IL)
 Southern California Institute of Food Technology – Ingestive behavior (Anaheim, CA)
 Con Agra – Eating frequency and portion size effects on energy intake (Omaha, NE)
 Calorie Control Council – The effects of high intensity sweeteners on appetite, energy intake and body weight (Marco Island, FL)
 University of Missouri - Fat as a new basic taste and its implications for lipid metabolism (Columbia, MO)
 The A Team - Effects of high intensity sweeteners on appetite, energy intake and body weight (Marco Island, FL)
 Con Agra – Eating frequency versus portion size and obesity (Omaha, NE)
 Southern California Section IFT – Satiety: A balancing act (Anaheim, CA)

2013

Con Agra (Omaha)
 Loma Linda University - Nut consumption: Acceptability, satiety and metabolism (Loma Linda, UT)

Leatherhead – Is a calorie a calorie? (Leatherhead, UK)
 LSU – When a calorie isn't a calorie (Baton Rouge, LA)
 AND – When a calorie isn't a calorie (Indianapolis, IN))
 AChemS – Individual differences in oral fat detection (Huntington Beach, CA)
 Experimental Biology – Solid versus beverage calories – Their effects on appetite: Current understanding and putative mechanisms (Boston, MA)
 Monell Chemical Senses Center – A nutritionist in a sensory world (Phil, PA)
 Peanut Institute – Peanut consumption: Acceptability, satiety, metabolism and health (Nappa Valley, CA)
 Food Addiction Conference – Session co-chair (Wash., DC)
 AND – Appetite, food intake and weight management . Adult Wt Mgmt. (Wash, DC)
 IFT - 1)The effects of food form and timing of consumption on health outcomes; 2) The effects of high intensity sweeteners on appetite, energy intake and body weight; 3) Food energy is a function of food form (Chicago, IL)
 Con Agra The effects of high intensity sweeteners on appetite, energy intake and body weight (Chicago, IL)
 Almond Board of California - New evidence on almonds, snacking, obesity and diabetes (Modesto, CA)
 Thoughts on selected current issues in weight management
 Protein Summit – Protein appetite and leveraging (Wash, DC)
 PepsiCo – Perception, consumption and metabolism (Stamford, CT)
 Calorie Control Council – Is a calorie a calorie? (Ponte Vedre Beach, FLA)
 Biofortis - Appetite and mechanisms of control (Chicago, IL)
 Purdue University – Oral fat detection, diet and health in humans (West Lafayette, IN)
 Con Agra (Omaha, NE)
 The Obesity Society – Roundtable on industry partnered research and education (Atlanta, GA)
 Academy of Nutrition and Dietetics Adult Wt Mgmt – Appetite and energy balance (Austin, TX)

2012

Indiana University School of Medicine, Endocrine Seminar – Beverages and BMI: What do you expect?
 ICD - Oral fat detection, diet and health in humans (Sydney, Australia)
 NIH – Disentangling the roles of sweetener, sweetness, food form and palatability on ingestive behavior (Wash, DC)
 TOS – Chair, How easy is it to match policy with practice on nutrition issues? (San Antonio)
 Acad Nutr Dietet – New math: When a calorie isn't a calorie? (Philadelphia, PA)
 St. Vincent Bariatric Center - Nutrition and appetite regulation (Indianapolis, IN)
 University of Florida – Fat taste and lipid metabolism in humans (Gainesville, FL)
 Food 3000 – Does nut intake influence adiposity? (Prague, Hungary)
 PCRSP – Effects of food form on energy balance (Vicoso, Brazil)
 Webinar - Non-nutritive sweeteners (W. Lafayette, IN)
 IFT Wellness Dietary management of glycemia and body weight in humans (Chicago, IL)
 Hershey Foods – The measurement and mechanisms of appetitive sensations (Hershey, PA)
 Experimental Biology – Monounsaturated fat and weight loss;
 You can't judge a food by its form (San Diego, CA)
 ADA – Appetite, food intake and weight management Adult Weight Management (Evanston, IL)
 ECRO – Non-caloric sweeteners and energy balance (Paris, France)

Con Agra - Food form and energy balance (Omaha, NE)
 Ohio State University – Is fatty a primary taste (Columbus, OH)
 NIDCD – Is Fatty a primary taste in humans (Wash., DC)
 Am Diabetes Assoc – Protein intake: effects on glucose, appetite and weight (Philadelphia, PA)
 Peanut Institute - The role of peanuts in management of glycemia and body weight in humans
 (Charleston, South Carolina)
 Am Soc Nutr (Adv and Controversies in Clinical Nutr) - Has dietary energy density contributed to recent
 trends in BMI? (Chicago, IL)
 IFT Dietary management of glycemia and body weight in humans (Las Vegas)
 Acad Nutr Dietet (Adult Weight management Certificate Program) - Appetite and Energy Balance
 (Orlando, FL)
 Con Agra (Chicago, IL)
 IUFOST Multi-country studies of appetite, energy intake and health outcomes of consuming an energy-
 dense snack (nuts) (Foz do Iguacu, Brazil)
 Int'l Congress Dietet - Oral fat detection, Diet and health in humans (Sydney, Australia)
 NIH Disentangling the roles of sweetener, sweetness, food form and palatability on ingestive behavior
 (Wash, DC)
 TOS Chair – How easy is it to match policy with practice on nutrition issues: Unintended consequences
 (San Antonio)
 Acad Nutr Dietet - You can't judge a food by its form (Philadelphia, PA)
 St. Vincent Bariatric Center - Nutrition and Appetite Regulation (Indianapolis, IN)
 AND – Adult wt mgmt. - Appetite, food intake and weight management (Las Vegas, NV)
 Procter and Gamble – Satiety and mechanisms of control (Cincinnati, OH)
 2nd Oxford Functional Food Conference – The effect of food form on appetite, energy intake and
 metabolism (UK)
 Con Agra – Ingestive behavior: What is regulated? (Omaha)
 Indian University – Food Choice: A Biological perspective (Bloomington, IN)

2011

International Chair on Cardiometabolic Risk - Cognitive influences on feeding. (Miami, FL)
 American Society for Nutrition –Current Controversies - Energy density and energy balance (San
 Francisco, CA)
 Peanut CRSP annual meeting – Peanuts and glycemia (Tipton, GA)
 Assoc for Chemoreception Sciences – Is fat a primary taste (St. Petersburg, FL)
 Am Dietet Assoc, Adult Weight Management Certificate Program – Appetite and feeding (San Francisco,
 CA)
 American Society for Nutrition – Consensus Conference on energy balance – Factors in foods that effect
 food intake (Chicago, IL)
 ConAgra (Omaha, NE)
 American Chemical Society Spices and energy balance in humans (Indianapolis, IN)
 IFT - Is fat a primary taste in humans
 Snacking and energy balance (New Orleans, LA)
 Asian Congress on Nutrition

Has dietary energy density contributed to recent trends in BMI? (Singapore)
 Acute post-ingestive and second-meal effects of almond form on diabetes risk factors
 National Institute of Alcohol Abuse and Alcoholism – Alcohol and Eating Behaviors (Wash, DC)
 ConAgra (Chicago, IL)
 CDC Taste (Flavor) and nutrition (Atlanta, GA)
 IBRC Spices and energy balance - Flavor and Feeding Symposium (W. Lafayette, IN)
 Royal FrieslandCampina – Dairy protein and energy balance - Discussant (Amersfoort, Netherlands)
 Sun Island Resort - Understanding how the sensory properties of foods, energy intake and physical activity improve health and well-being. (Shanghai, China)
 International Nut and Dried Fruit Council – Does nut intake influence adiposity? (Madrid Spain)
 Hoosier Area Food and Sustainability Symposium - Beverage consumption and obesity. Bloomington, ConAgra (Omaha, NB)
 PCRSP – Peanuts and chronic disease management (Malta)

2010

Michigan State University – Rachel A. Schemmel Endowed lecture – The mechanisms and functions of fat taste in humans. (E. Lansing, MI)
 Univ of Nevada – The role of appetite in food intake (Reno, NV)
 The taste of fat alters lipid metabolism
 Purdue University – Salt taste and concerns about low sodium diets (W. Lafayette, IN)
 Assoc for Chemoreception Sciences Annual Mtg – Individual predictors of oral free fatty acid detection and triacylglycerol response (St. Petersburg, FL)
 Am Dietet Assoc – Appetite and energy balance (Baltimore, MD)
 Am Oil Chem Soc Annual Mtg Nutrient and taste receptors in the GI tract: Consequences for food preferences and intake (Phoenix, AZ)
 Peanut Cooperative Research Program Mtg – The health effects of peanut consumption time and flavor (Griffin, GA)
 McCormick Science Institute – Effects of red pepper on energy balance (Hunt Valley, MD)
 ETH – Swiss Federal Institute of Technology – The intestinal wall: The regulatory interface in energy homeostasis – Sensory influences on lipid absorption in humans (Ascona, Switzerland)
 University of Wageningen – Symposium on energy balance – Effects of oral fat exposure on lipid metabolism (Wageningen, The Netherlands)
 University of Leeds – International conference on food oral processing. The effects of chewing on oral fat taste signaling and lipid metabolism (poster) (Leed's UK)
 11th International Congress on Obesity – Almond consumption with a morning meal reduces glycemia acutely and after a second meal in impaired glucose tolerant adults. (poster) (Stockholm, Sweden).
 Society for the Study of Ingestive Behavior 18th Annual Meeting – Mechanisms of oral fat detection – Does fat have a taste? (Pittsburgh, PA)
 Institute of Food Technologists Annual Meeting – Dietary protein consumption and satiety (Chicago, IL)
 ILSI Mexico – Nonnutritive sweeteners and energy balance (Mexico City, Mexico)
 The Obesity Society – What's satiety got to do with it – Food properties (San Diego, CA)
 The Obesity Society – High intensity sweeteners and energy balance (San Diego, CA)

Chinese Nutrition Society – The biology of energy-yielding beverages and total energy intake (Beijing, China)
 American Dietetic Association – The role of spices in weight management (Boston, MA)
 Institute of Medicine – Food Properties and energy intake (Wash., DC)
 Agriculture Canada – The measurement of appetitive sensations (Webinar)
 Columbia Appetitive Seminar - Has dietary energy density contributed to recent trends in BMI? (New York, NY)
 JIFSAN – Invited discussant (Wash, DC)

2009

Institute of Medicine – Effects of food desserts on dietary intake and obesity (Wash, DC)
 National Institutes of Health – What is the role of appetite in ingestive behavior and body weight Regulation (Phoenix, AZ)
 IFT Wellness - Multi-tasking foods for health: Nuts as an example (Chicago, IL)
 Experimental Biology - Hedonics and the cephalic phase in humans (New Orleans, LA)
 AChemS - Oral detection of free fatty acids in humans (Sarasota, FL)
 European Congress on Obesity Satellite meeting: Prevention of weight (re)gain – Non-nutritive sweeteners and energy balance: Use, misuse and mechanics (Amsterdam, Netherlands)
 European Congress on Obesity – Mastication and digestion mechanisms (Amsterdam, Netherlands)
 McCormick Science Institute – Effects of Capsaicin on appetite and energy balance (Hunt Valley, MD)
 World Sugar Research Organization – Sugar and body weight control (Banff, CA)
 University of Edmonton – Fat taste and lipid metabolism in humans (Alberta, CA)
 GlaxoSmithKline – Brain-gut interactions: nutrient sensing in human models (Minneapolis, MN)
 Ingestive Behavior Research Center Symposium on Beverages and Health - (Indianapolis, IN)
 University of Illinois – The mechanisms and functions of fat taste in humans (Urbana, IL)
 General Mills – Appetite symposium - The measurement and mechanisms of appetitive sensations (Minneapolis, MN)
 International Nutrition Congress Satellite Symposium Nuts and maintenance of health body weight: The mechanisms involved – (Bangkok, Thailand)
 International Nutrition Congress Poster – Moderation of daily glycemia by morning almond consumption – (Bangkok, Thailand)
 Indiana Society for Public Health Education – Perspectives on diet-induced obesity (W. Lafayette, IN)
 The Obesity Society – 4 Posters: Adding fruits and vegetables to the diet leads to weight gain in lean and overweight humans; Effects of beverages vs. solid nutritional supplements on body mass, body composition, and energy intake in older adults who were either untrained or performed resistance exercise training; The impact of increased dietary protein and meal frequency on appetite control in overweight and obese men; Higher protein intake preserves lean body mass during weight loss in pre-obese and obese men (Washington, DC).
 Beijing International Meeting on Research in Taste & Smell. Chinese Academy of Sciences/Monell Chemical Senses Center – Oral fat exposure and lipid metabolism in humans. (Beijing, China).
 Sara-Lee – Nutrition Advisory Council (Downers Grove, IL)
 Symposium on Influences on young child feeding and dietary intake patterns - Biological responses to liquid and solid foods (University of North Carolina, Chapel Hill, NC)

2008

- International Life Sciences Institute – Perspectives on diet-induced obesity (San Juan, Puerto Rico)
- Purdue Back to School – Beverages and energy balance (Napels, FL)
- Vitagora, Health and Nutrition Conf – Fat taste in humans, Is it a primary? (Dijon, France)
- European Congress on Obesity – Mastication of almonds: Effects on appetite, gut peptides, and metabolizable energy (Geneva, Switzerland)
- McCormick Science Institute – Effects of capsaicin on appetite and energy expenditure (Hunt Valley, MD)
- International Life Sciences Institute – scientific advisor (Washington, DC)
- Florida Dietetic Assoc – Perspectives on diet-induced obesity (Boca Raton, FL)
- Pepsico Nut Mtg – Nuts and energy balance: mechanisms (Barcelona, Spain)
- International Society for Olfaction and Taste – Human detection of free fatty acids (San Francisco, CA)
- American Oil Chemist Society Meeting – Fat taste detection and lipid metabolism in humans (Phil, PA)
- NIH- Clinical Obesity Research Panel – Food form and intake in humans (Bethesda, MD)
- American College of Nutrition – Effects of polyphenol-rich grape juice consumption on appetite, diet, body weight, lipid profile, glucose tolerance and antioxidant status of humans. (Wash., DC)
- Satellite Symposium of The Obesity Society – Nuts (almonds) and energy balance: Mechanisms. (Phoenix AZ).
- The Obesity Society – Fat taste in lean and overweight adults. (Phoenix, AZ).
- University of Vicoso – Peanuts and energy balance. (Vicoso, Brazil)
- Pierce Foundation – The human detection (taste?) of dietary free fatty acids. (New haven, CT)
- American Dietetic Assoc. – What is the role of appetite in human feeding? (Chicago, IL)
- University of North Carolina, Global Obesity Business Forum – High intensity sweeteners and energy balance. (Chapel Hill, NC)

2007

- International Life Sciences Institute – scientific advisor (Cancun, Mexico)
- Am Soc Parenteral and Enteral Nutr – 2007 Research Workshop: Regulation of Food Intake - Food palatability, rheology and meal patterning (Phoenix, Az)
- 4th Asia-Oceania Conference on Obesity – Nuts and energy balance: Almonds as a case study (Seoul, Korea)
- Almond Symposium – Almonds and energy balance (Tokyo,Japan)
- Nuts and health Symposium – Nuts and energy balance (speaker and Discussion leader) (Davis, CA)
- Quaker/Gatorade/Tropicana – Workshop on appetite (Chicago, IL)
- International Life Sciences Institute – scientific advisor (Chicago, IL)
- Experimental Biology
- Energy and Macronutrient Research Interest Section – Mechanisms and functions of fat taste in humans (Wash, DC)
 - The effect of mastication on appetite and lipid bioaccessibility (Bridget Cassady – Poster)
- International Life Science Research Institute – Europe – Exploiting metabolic advantages: Almonds as a case study (Malta, Malta)

Protein Summit – Steering Committee (Charleston, SC)
 Canadian Dietetic Assoc. – Kellogg’s Nutrition Symposium – The role of protein and fiber in appetite Regulation (Vancouver, CA).
 International Life Sciences Institute – Mid-Year Meeting scientific advisor (Washington, DC)
 Kraft - Weight management through leveraging food/diet composition (Chicago, IL)
 H.J Heinz – North American health and wellness initiative – Foods that provide metabolic advantages (Pittsburgh, PA)
 Harvard Medical School – International conference on practical approaches to the treatment of obesity (Cambridge, MA)
 - What is the role of appetite in human feeding?
 - Can metabolic advantages be exploited to moderate energy intake?
 Frito-Lay – Measurement and applications of appetite (Plano, TX)
 SSIB – Relationships between hunger, thirst, feeding and drinking (Steamboat Springs, CO)
 Pangborn Symposium – Organized /Chaired Plenary session on Fat-Taste to table: New Science and Health Perspectives (Minneapolis, MN)
 Asian Nutrition Congress – The energetics of nut consumption (Taipei, Taiwan)
 Almond Symposium – Are almonds fattening? (Beijing, China)
 ILSI – Consulting with obesity committee (Washington, DC)
 University of Alabama, Birmingham – Appetite and energy balance (Birmingham, AL)
 NAASO – Poster - The effects of almond consumption on energy balance in adult females (New Orleans, LA)
 Almond Symposium – Weight management through leveraging food/diet composition (New Orleans, LA)
 University of North Carolina – Forum on Sweeteners – Sugar preference and sugar intake in humans (Charlotte, NC)
 University of North Carolina – What is the role of appetite in human feeding? (Charlotte, NC)
 M&M Mars – Nuts and energy balance (Washington, DC)
 University of Alberta, Human Nutrition Research Unit - What is the role of appetite in human feeding? (Alberta, CA)

2006:

Body-for-Life annual meeting – The end of fad diets and the need for balanced nutrition.(Denver, CO)
 International Life Science Research Institute – Chair, Effects of obesity and weight loss on mortality rates, morbidity and quality of life: Examining controversial results (san Juan, Puerto Rico)
 McNeil Nutritionals – Behavioral and environmental influences on appetite and energy balance (Philadelphia, PA)
 Almond Board of California Scenario Planning Workshop (Chicago, IL)
 LMC International Food Congress – Weight management through foods providing a metabolic advantage (Copenhagen, Denmark).
 Simple carbohydrates and obesity workshop – Beverages and positive energy balance: the menace is the medium (Utrecht, Netherlands)
 Peanuts: An emerging role in weight management and optimal health (Napa, CA) – Science of satiety – The role of fiber and protein in hunger prevention

- Food Update – Science of satiety (Sanibel Island, FL)
 National Cattlemen’s Beef Association (Chicago, IL) – program review
 Association for Chemoreception Sciences (Sarasota, FL) presentation with Angel Chale – Fatty-A taste primary?
 International Life Science Research Institute Midyear meeting– Research Update (Washington, DC)
 American Diabetes Association – The sensory properties and health implications of dietary fat in humans (Washington, DC)
 Wageningen Center for Food Sciences – Program evaluation (Wageningen, Netherlands)
 Institute of Food Technologists – Integration of sensory perception and the body’s response to food intake (Orlando, FL)
 Almond Board of California workshop – Nuts and energy balance in humans (London, England)
 Almond Board of California European Scientific Advisory Committee meeting - Nuts and energy balance in humans (London, England)
 Almond Board of California: Body weight roundtable II. – Almonds and energy balance (Philadelphia, PA)
 Hershey Foods – Nuts and energy balance (Hershey, PA)
 American Psychological Association – Sensation and metabolism in humans (New Orleans, LA)
 Peanut Institute: The Peanut Nutrition Roundtable – Peanuts and energy balance (Atlanta, GA)
 American Dietetic Association Foundation – Weight Management Through Foods That Provide A Metabolic Advantage (Honolulu, Hawaii)
 Valio Ltd – Metabolic Advantages with Foods (Helsinki Finland)
 Methods to Measure Appetite and Satiety
 Helsinki University – The Mechanisms and Functions of Fat Taste in Humans (Helsinki, Finland)
 VTT – Role of Sensory Cues in Energy Intake and Satiety (Helsinki Finland)
 SSA Gut Impact Consumer Platform Meeting – Sensory Influences on Gut Responses to Food in Humans (Tallinn, Estonia)
 American College of Nutrition – The roles of fat preference, form and intake as determinants of energy balance and body weight. (Reno, NV)
 North American Association for the Study of Obesity (NAASO) annual meeting – Fat taste, lipid metabolism and obesity (Boston, MA)
 Best of the Am Diabetes Assoc - India:
 – Weight management through foods providing a metabolic advantage (Nagpur, India)
 – The sensory properties and health implications of dietary fat in humans (Nagpur, India)
 – Weight management through foods providing a metabolic advantage (Chandigarh, India)
 – The sensory properties and health implications of dietary fat in humans (Chandigarh, India)
 – Weight management through foods providing a metabolic advantage (Lucknow, India)
 – The sensory properties and health implications of dietary fat in humans (Lucknow, India)

2005:

- International Peanut Conference 2005 (Kasetsart University, Bangkok, Thailand) – Peanuts Nutrition and Health: Opportunities for Peanuts in Global Markets
 General Mills (Chicago, IL) – Appetite and the Glycemic Response

WIDDA (Indianapolis, IN) – Is a calorie a calorie?

Experimental Biology (San Diego, CA):

Hollis JH & Mattes RD – The effects of almond consumption on body weight in adult females

Devitt AA & Mattes RD – Effects of peanuts ingested with a meal or as a snack on subjective hunger ratings and plasma glucose in adults

Williams T et al., - PROP-taster and antioxidant status in young adult females

Afenas R. & Mattes RD – Effects of variety on appetite and food intake of humans

Ingestive Behavior Research Center (W. Lafayette, IN) – Fat taste and lipid metabolism in humans

Peanut Institute (Napa Valley, CA) - Peanuts and energy balance: No smoke or mirrors

International Utrecht Workshop, "Dairy Products, Weight Management and Satiety (Utrecht, Netherlands) – Satiety and weight management: Potential roles for dairy

Almonds and Weight Loss Workshop, (Athens, Greece) - The effects of almond consumption on body weight

European Congress on Obesity, (Athens, Greece) - The effects of almond consumption on body weight in adult females

McNeil Nutritionals (Willow Grove, PA) – Appetite measurement and function

6th Pangborn Sensory Science Symposium (Harrogate, UK) – Health implications of sensory influences on food choice and nutrient metabolism

Peripheral-Central Interactions in the Control of Food Intake and Energy Balance (Ascona, Switzerland) – Fat taste and lipid metabolism in humans

North American Association for the Study of Obesity Annual Meeting (Vancouver, Canada):

Effects of a dual fiber viscosity system on appetite and food intake (poster)

Effects of almonds on energy balance (poster, Jim Hollis first author)

Is there a unique role of beverage consumption in promoting the epidemic of obesity? (co-chair)

Almond Symposium – From Good to Great – An Agricultural Marketing Journey (Napa, CA) – Energy

American Dietetic Association Annual Meeting (St. Louis, MO):

Getting the most from calories: Using nutrient density to improve the American diet. Energy density and energy balance

Assessment and application of the Glycemic Index (organizer and chair)

Workshop on synergies in appetite regulation (Palm Beach, FL) Orosensory influences on appetite and energy balance.(Chair and presenter)

Nestle - Mechanisms and functions of fat taste (Lausanne, Switzerland)

Food Summit – Fluid calories and energy balance: The good, the bad and the uncertain (Vlardingem, Amsterdam)

Body-for-Life annual meeting – The end of fad diets and the need for balanced nutrition.(Denver, CO)

International Life Science Research Institute – Chair, Effects of obesity and weight loss on mortality rates, morbidity and quality of life: Examining controversial results (San Juan, Puerto Rico)

McNeil Nutritionals – Behavioral and environmental influences on appetite and energy balance (Philadelphia, PA)

2004:

Natural Products Expo West 2004(San Francisco, CA) - Protein and Satiety

Ross laboratories (Columbus, OH) - Measurement and mechanisms of appetite

Ohio State University (Columbus, OH) - Fat taste and metabolism in humans
 USAID Peanut CRSP PI meeting (Athens, GA) - Effects of peanut consumption on energy balance
 U.S. Dietary Guidelines Committee (Washington, DC) – Energy density and energy balance
 Institute of Food Technologists Obesity Summit (New Orleans, LA) – Discussant on economics and energy balance
 Peanut Institute (NAPA Valley) Peanut consumption and energy balance
 Association for Chemoreception Sciences Annual meeting (Sarasota, FL):
 Effects of Ginkgo biloba on chemosensory function (poster with K. Pawlik)
 PROP taster status and perception of fats and free fatty acids (poster with C. Armstrong)
 Fat taste – are free fatty acids or conjugated dienes the effective stimulus (poster with A. Chale)
 Harvard School of Public Health (Boston, MA) – Fat taste and metabolism in humans
 American Chemical Society (Indianapolis, IN) – Fat taste and metabolism in humans
 Cargill Foods (Minneapolis, MN) – Food constituents and appetite control
 Committee on Military Nutrition Research, Food and Nutrition Board, Institute of Medicine, National Academy of Sciences, "Nutrition Needs for Short-term High-Stress Operations" (Natick, MA),
 Food Intake Regulation: Liquid versus Solid.
 Indiana Public Health Foundation – (Indianapolis, IN) - Current thinking on the management of obesity
 Kraft Foods (Glenview, IL) – The new dietary guideline for sodium
 - Energy density and energy balance
 - Glycemic index and energy balance
 University of Georgia/Georgia Peanut Commission – (Tifton, GA) - Peanuts and energy balance
 Nestle Foods – (Lausanne, Switzerland) – Fat taste and metabolism in humans
 Bunge Foods –(Chicago, IL) – Fat taste and metabolism in humans
 Ely Lilly (Indianapolis) – Fat taste and metabolism, appetite regulation, cephalic phase responses (3 talks)
 Society for the Study of Ingestive Behavior (Cincinnati, OH) Satellite meeting – Fat Taste and Metabolism
 Society for the Study of Ingestive Behavior Annual Meeting (Cincinnati, OH) - Glycemic Index and energy balance
 Western Indiana Dietetic Association (Lafayette, IN) – Peanuts and health/Portion controlled diets
 American Dietetic Association Annual Meeting (Anaheim, CA) - Are all calories created equal?
 Emerging issues in weight management.
 American Academy of Family Physicians/World Family Doctors Caring for People Annual Meetings (Orlando, FL) – Challenging what we thought we knew about calories and fat: managing body weight and cardiovascular health.
 Area Agency on Aging Nutrition Directors' Conference (Lafayette, IN) The chemical senses, nutrition and aging.
 North American Association for the Study of Obesity (Las Vegas, NV)) – Energy Density and Energy Balance

2003:

Oldways International Conference on the Mediterranean Diet (Boston, MA) – Satiety value of peanuts

- (Invited lecture)
- American College of Nutrition annual meeting – (Nashville, TN) – Appetite regulation, satiety, and natural supplements (Invited lecture)
- American Oil Chemists Society annual meeting (Kansas City, MO) – Fat taste and metabolism in humans: health implication (Invited lecture)
- Australian Institute of Food Technologists annual meeting (Melbourne, Australia)
- Fat- the sixth taste – implications for health (Invited lecture)
- Hunger, satiety, cravings, aversions (Invited lecture)
- Food components and satiation (Invited lecture)
- Botanical Center Symposium (Birmingham, AL) – Poster on "Effects of Ginkgo biloba on alertness and chemosensory function in healthy adults"
- Cargill – Appetite measurement and dietary regulation
- Congresso Brasileiro de Diabetes (Goiania, Brazil)
- The chemical senses and nutrition with special reference to diabetes (Invited lecture)
- The influence of exercise and food constituents on appetite and food intake in diabetes (Invited lecture)
- The role of the glycemic index on appetite, food choice and energy balance in diabetes (Invited lecture)
- Experimental Biology (San Diego, CA)
- Mattes RD - Dietary responses to energy-yielding fluids and solid foods varying in macronutrient content
- Devitt, AA & Mattes RD - Effects of food portion size and energy density on consumption
- IFT Obesity Summit – Discussant on "Is there a food solution to longer term solution to obesity"
- Kraft Foods (East Hanover, NJ) Nuts and appetite (Invited lecture)
- Ohio State University (Columbus, OH) – Fat taste and metabolism in humans (Invited lecture)
- PB Foods (Perth, Australia) - Food components and satiation (Invited lecture)
- Peanut CRSP annual meeting (Griffin, GA) - Satiety value of peanuts (Invited lecture)
- Peanut Institute meeting (Napa Valley, CA) – Dietary components and appetite (Invited lecture)
- Ross Laboratories (Columbus, OH) - Appetite
- University of Western Sydney (Sydney, Australia) – Fat taste and metabolism in humans (Invited lecture)
- University of Wollongong (Sydney, Australia) - Fat taste and metabolism in humans (Invited lecture)
- University of Queensland (Brisbane, Australia) - Food components and satiation (Invited lecture)
- University of Tasmania (Hobart, Australia) - Food components and satiation (Invited lecture)
- University of Adelaide, (Adelaide, Australia) - Fat taste and metabolism in humans (Invited lecture)
- University of Vicosa (Vicosa, Brazil)
- Food cravings, aversions and appetite control
- Food components and energy balance
- WM Wrigley Jr., Co. (Chicago, IL) Appetite regulation (2 separate invitations).

2002:

- Australian Association for Chemosensory Science (Heron Island, Australia) – Fat Taste and Postprandial Triglycerides in Humans
- Amylin (San Diego, CA) – Hunger and its Measurement
- American Dietetic Association (Philadelphia, PA) – Effects of Protein on Hunger and Satiety in Humans
- Monell Chemical Sense Center (Philadelphia, PA) – Fat taste and metabolism in humans
- 1st International Congress on Mastication and Health (Yokohama, Japan) - Taste and Postprandial Plasma Triglycerides in Humans
- Peanut CRSP (Collaborative Research Support Program) meeting (Atlanta, GA) – Effects of Peanuts on hunger and appetite
- ACheM S (Association for Chemoreception Sciences) (Sarasota, FL) – Oral fat exposure augments the “second meal” effect in humans
- Experimental Biology (New Orleans, LA)
- Effects of peanut consumption on body weight and lipids in Ghanaian adults
 - Satiety effects of fatty acids varying in saturation
 - Fat taste and metabolism in humans
 - Dietary Fat: physiology and metabolic consequences
- Kraft (Chicago, IL) – Satiety and weight management
- Xth Food Choice Conference (Wageningen, Netherlands) – Appetitive and dietary responses to energy-yielding fluids in humans
- ECRO conference (Nuremberg, Germany)
- Fat taste and metabolism in humans
 - PROP taster status: dietary modifier, marker or misleader

2001:

- XVI Brazilian Congress on Nutrition (Salvador, Brazil)
- Mattes– Sensory influences on appetite and food choice
 - Mattes-- Effects of food components on hunger
- American College of Nutrition (Orland, FL)
- Consumption of cereal for breakfast and as a second meal replacement for 14 days promotes weight loss
- American Dietetic Association (New York, NY) Adult Weight Management Certificate Program – Opening address
- American Dietetic Association Annual Meeting (St. Louis, MO)
- Kellogg’s symposium on obesity - Why are we becoming Obese?
 - The role of fat in weight loss diets - Effects of dietary fats on appetite and food choice
- American Dietetic Association, National Nutrition Month (Orlando, FL)– Effects of nuts on appetite and body weight in humans
- Association for Chemoreception Sciences (Sarasota, FL)
- Mattes - The human cephalic phase salivary response
 - Tittlebach & Mattes - Cephalic phase influence on postprandial thermogenesis in humans.
- Bioanalytical Systems (West Lafayette, IN) – Fat Taste and Metabolism in Humans
- Experimental Biology (Orlando, FL)
- Chair - Effects of nut consumption on weight and cardiovascular disease risk

- Alper & Mattes – Effects of chronic peanut consumption on body weight and lipid levels in humans
- Tittlebach & Mattes - Cephalic phase influence on postprandial serum triacylglycerol concentrations in humans: fatty acid specificity
- Mattes & Rothacker– Beverage viscosity is inversely related to post-ingestive hunger in humans

Georgia Nutrition Council (Athens, GA)– Fat taste, intake and metabolism in humans

Illinois Dietetic Association (Northbrook, IL) – Determinants of the obesity epidemic

Indiana Dietetic Association (Terre Haute, IN) – The chemical senses, nutrition and aging

Indian University Endocrinology Rounds– Fat taste and metabolism in humans

North American Association for the Study of Obesity (NAASO) annual meeting (Quebec, Canada)

- Sensory influences on food intake in humans
- Rothacker & Mattes– Short-term hunger intensity changes following ingestion of a meal replacement bar for weight loss

Peanut Institute symposium on nuts and health (NAPA Valley, CA)- Effects of peanuts on hunger, food choice, energy balance and cardiovascular disease risk

Stella Pharmaceutical Symposium on dietary management of obesity (New York, NY) – Dietary management of appetite in humans.

University of Viçosa (Viçosa Brazil)

-Human Cephalic Phase Responses

-Influences of Food Components on Appetite and Food Choice in Humans

2000:

American Dietetic Association Area V Dietetic Educators Annual Meeting (Cincinnati, OH) - Recertification

American Dietetic Association (Denver, CO) - Symposium on Obesity: Tomorrow's Answers

Association for Chemoreception Sciences (Sarasota, FL) - Influence of taste on postprandial triacylglycerol concentration in humans

Con Agra (Long Beach, CA) - Hunger

Experimental Biology (Atlanta, GA)

- Effects of Garcinia cambogia on hunger and body weight
- Lerner & Mattes - Effects of peanut consumption on cardiovascular disease risk
- Tittlebach & Mattes -Postexercise substrate utilization during energy restriction in the obese: response to low glycemic versus high glycemic liquid meals

National Cancer Institute (Bethesda, MD) -Dietary influences on hunger and food selection

Southern California Food Industry Conference (California State, Long Beach, CA) - Nutritional implications of sensory stimulation

University of Illinois (Champaign-Urbana, IL) -Fat taste, intake and metabolism

1999:

American Dietetic Association (Atlanta, GA) - Organized and Chaired an International Symposium on Health Effects of Eating Frequency

Association for Chemoreception Sciences (Sarasota, FL)

- Co-organized an International Symposium on Nutritional Implications of Cephalic Phase Responses
- Nutritional implications of the cephalic phase salivary response
- Effects of oral fat exposure on lipid metabolism

Bristol-Meyers Squibb Distinguished Faculty Series in HIV (Chicago, IL) - Effects of cannabinoids on appetite and food intake

Experimental Biology (Washington, DC)

- Effects of oral fat exposure on lipid metabolism
- Chaired session on Nuts and Health
- DiMeglio & Mattes - Effects of liquid versus solid supplements on diet and body weight.

IFT, Indiana Section (W. Lafayette, IN) - Sensory evaluation

Kellogg Co. (Battle Creek, MI) - Assessment of Hunger

Sports, Cardiovascular and Wellness Nutritionists annual meeting (Cincinnati, OH)

- Co-organized and co-conducted a symposium on hunger and satiety
- Determinants of human fat intake
- Body weight and health outcomes

1998:

American Dietetic Association (Kansas City, MO) – Organized and Chaired a Symposium on Assessment of Diet Quality

Association for Chemoreception Sciences (Sarasota, FL) – Salt Taste and Salt-Sensitivity

Experimental Biology (San Francisco, CA)

- Peanuts and appetite
- Chaired session on Food Intake

General Mills (Minneapolis, MN) –Hunger and satiety

Indiana University, Dept. of Endocrinology (Indianapolis, IN) – Human Feeding

International Congress on Obesity (Paris, France) – Nutrient tastes and intake

Tufts University (Boston, MA) – Symposium on Science Communication for the New Millennium

1997:

American Dietetic Association Annual meeting -organized and spoke at 2 symposia

- Diet quality
- Food cravings and aversions

American Peanut Institute (Atlanta, GA) –Effects of peanuts on hunger and food intake in humans

Indiana University Center for Obesity (Indianapolis, IN) – Symposium on Obesity

Indiana University, Dept of Infectious Diseases (Indianapolis, IN) -- Seminar on Tetrahydrocannabinol and appetite

Institute of Food Technology Annual Meeting, Sensory Influences on Human Fat Intake and Metabolism

Michigan State University (East Lansing, MI) - Trout Visiting Scholar (3 lectures)

NIH Symposium (Bethesda, MD) – Chemical Senses, Nutrition and Aging

Peanut Council (Captiva Island, FL) –Effects of peanuts on hunger and food intake in humans

Procter and Gamble (Cincinnati, OH) –Fat taste and metabolism

1996:

24th Annual Texas Human Nutrition Conference (College Station, TX) - Determinants of human fat intake and metabolism

79th Annual Meeting of the American Dietetic Association (San Antonio, Texas) - Energetics of alcohol metabolism

Annual Meeting of the Montana Department of Public Health (Great Falls, Montana) - Shake the salt habit: Choose a diet moderate in salt and sodium

Campbell Soup Advances in Clinical Nutrition Symposium, Human Food Selection (San Antonio, Texas) -Biological determinants and dietary recommendations, sensory influences on food intake

Endocrine Research Conference, Indiana University Medical School (Indianapolis, IN) - Determinants of fat intake in humans

Indiana Association of Family and Consumer Sciences Annual Meeting - The dietary guideline for salt

Indiana Dietetic Association Annual Meeting (Indianapolis, IN) - Oral exposure to dietary fat alters postprandial lipid metabolism in humans

International Life Sciences Institute Annual Meeting (Miami Beach, FL) - Taste and sensory factors affecting food intake

International Symposium on Sweeteners (Jerusalem, Israel)

International Workshop on Periodicity of Eating and Human Health (Paris, France)

National Institutes of Health (Special meeting on Marijuana (Bethesda, MD) - Marijuana and food intake

University of Cincinnati Psychology Seminar (Cincinnati, OH) – Fat taste in humans

Western Indiana District Dietetic Association (W. Lafayette, IN) - Human fat intake

1995:

American Dietetic Association Renal Dietitians Practice Group Meeting (Harrisburg, PA) - Determinants of fat intake in humans

Institute of Food Technologists Annual Meeting - Basic Symposium, food lipids and health - determinants of fat intake in humans

International Nutrient Status Conference - Session Chair

Monell Chemical Senses Center Feeding Seminar (Philadelphia, PA) - Oral fat exposure influences lipid metabolism in humans.

North American Association for the Study of Obesity (NAASO) Annual Meeting (Baton Rouge, LA) - Sensory influences on fat intake and metabolism in humans

Rutgers University (New Brunswick, NJ) - Sensory, cognitive and metabolic influences on fat intake in humans

1994:

Association for Chemoreception Sciences XVI Annual Meeting (Sarasota, FL) - Chemosensory assessment of HIV-infected adults

Dietary Sodium and Health, International Life Sciences Institute (Arlington, VA) - The taste for salt in humans
 General Clinical Research Center Dietitians Annual Meeting (Washington, DC) - Determinants of fat intake in humans
 Human Energy Balance, CPC International (Morristown, NJ) - Determinants of fat intake in humans
 Pennsylvania Dietetic Association Annual Meeting (Harrisburg, PA) - Determinants of fat intake in humans
 Society for the Study of Ingestive Behavior Annual Meeting (Toronto, Canada) - Imprecise human dietary energy compensation for ethanol or carbohydrate in fluids
 University of Maryland (Baltimore, MD) - Determinants of fat intake in humans.
 University of Pennsylvania (Philadelphia, PA) - Clinical disorders of the chemical senses

1993:

Association for Chemoreception Sciences XV - Gustatory and appetitive effects of cannabinoids.
 Calorie Control Council Symposium on "How far can you fool the body" - Can we change our taste preferences?
 Cornell University - Sensory, cognitive and metabolic influences on fat intake in humans
 Fat and Cholesterol Reduced Foods: Technologies and Ingredients, Fourth Annual Industry Forum (Orlando FL) - Factors influencing fat intake
 John B. Pierce Laboratories - Effects of cannabinoids on diet and chemosensory function in humans
 Kirin Brewery Symposium on Bitterness - Influences on acceptance of bitter foods and beverages
 Rutgers University - The regulation of fat intake.
 Trials of Hypertension Prevention Intervention Training Meeting - Use of sensory measures for participant education and monitoring dietary compliance
 University of Pennsylvania - Food aversion learning in healthy individuals and cancer patients

1992:

American Dietetic Association 75th Annual Meeting -Key Issue Nutrients: Nutrients, neural function, and behavior
 American Society of Clinical Nutrition annual meeting- Reduction of the preferred fat level of foods in humans by restricted sensory exposure
 Association for Chemoreception Sciences XIV - Dietary complications of taste and/or smell disorders
 Johns Hopkins Medical School - Physiological, cognitive and sensory influences on fat intake in humans
 National Institutes of Health - Development, Growth and Senescence in the Chemical Senses -- Plasticity in Chemosensory Behavior
 Prader-Willi Syndrome Association annual meeting - Taste and Smell
 Research Agenda Conference, American Dietetic Association
 Research & Development Associates for Military Food & Packaging Systems - Dietary regulation/compensation
 Society for the Study of Ingestive Behavior - Perceived fat content of a meal alters daily fat and energy intake in humans
 University of Pennsylvania School of Nursing -The chemical senses and nutrition

1991:

American Heart Association - Cardiovascular Nutrition Symposium - Salt taste perception: Implications for intervention
 American Home Economists Association Annual Meeting - Taste and smell and cultural diversity
 American Society of Clinical Nutrition 31st Annual Meeting - Caloric compensation to covert manipulations of dietary fat and carbohydrate intake
 Association for Chemoreception Sciences XIII Annual Meeting - Learned food aversions, a family study
 Children's Hospital of Philadelphia - The regulation of energy and macronutrient intake
 Eastern Psychological Association 62nd Annual Meeting - Familial associations of learned food aversions
 Frankfurt High School - Work in the chemical senses
 International Life Sciences Institute - The effects of nutritive and non-nutritive sweeteners on energy intake
 Natick Army Research Laboratories - Sensory factors influencing food selection in humans
 North American Association for the Study of Obesity/Society for the Study of Ingestive Behavior (10th and 5th, respectively) Annual Meetings - Human hedonics for fat on a reduced fat diet
 Pennington Biomedical Research Center -The science of food regulation - Taste and nutrient processing
 Pennsylvania Home Economics Association 68th Annual Meeting - The chemical senses and nutrition
 University of Pennsylvania School of Nursing - The chemical senses and nutrition

1990:

American Society of Clinical Nutrition - Discretionary salt use and sodium restriction
 Association for Chemoreception Sciences XII annual meeting -Sweet taste and energy intake in humans
 Carrier Foundation - The Foods, Moods, and Vicissitudes of Emotion and Behavior - Changes in taste/smell: effects on eating patterns
 Eastern Psychological Association Meeting - Aspartame and sweetness effects on hunger and energy intake in humans
 Pennsylvania Nutrition Council - Learned food aversions in cancer patients and healthy adults
 Pennsylvania Inter Urban Nutrition Club - Nutritional implications of taste and smell disorders
 Society of Chemical Industry (England), Flavors and Fragrances - Chemical senses and nutrition
 University of Reading (England) - Synergism in Food - Interaction between the energy content and sensory properties of foods

Government support (Support only as Principal Investigator or Core Director):

NIFA	2020 Conference on The Pace of Life And Feeding: Health implications	\$50,000
NIFA	2018 Conference on The Ethics of Eating:	\$50,000

Promoting Personal and Global Choices		
NIFA Grant #2016-67017-24598	2016 Conference on High Intensity Sweeteners: Science and Controversy	\$30,000
NIH 8/1/14 – 7/31/2019 Grant 1 T32 DK076540	Interdisciplinary training in signals controlling ingestion and obesity	\$462,410
NIFA Grant #2013-67017-20973	2013 Conference on Eating patterns	\$50,000
NIH 7/01/11-6/30/12	2011 Conference on Flavors and Feeding	\$11,500
NIH 4/1/09-3/31/14 Grant# 1R01DK079913	Pre-ingestive Influences on Solid and Fluid Food Intake in Lean and Obese Adults	~\$2,279,448
NIH 8/1/08 – 7/31/2013 Grant 1 T32 DK076540	Interdisciplinary training in signals controlling ingestion and obesity	\$415,152
USAID 8/1/08-7/31/13 grant# RC710-013-4092094	Effects of Peanut Consumption on Hunger, Ingestive Behavior, Energy Expenditure and Coronary Heart Disease Risk	~ \$480,000
NIH 4/1/05-3/31/10 grant# 5P50AT00477-06	Botanical Center for Age-Related Diseases (Weaver, PI) Analytical Core Director (Mattes)	~ \$6,500,000
NIH 8/15/04-7/31/08	Food Rheology and Feeding in Lean and Obese Humans	~\$987,368
NIH 4/01/04-3/31/09 grant# 5 R01 OK45294	Hedonics and Dietary Intake of Fat	~ \$1,361,077
USAID 8/1/01-7/31/06 grant# RC710-013-4092094	Effects of Peanut Consumption on Hunger, Ingestive Behavior, Energy Expenditure and Coronary Heart Disease Risk	~ \$410,130
NIH 1/1/01-12/31/05 grant# 5P50AT00477	Botanical Center for Age-Related Diseases (Weaver, PI) Analytical Core Director (Mattes)	~ \$6,500,000

NIH 9/30/97-9/29/02 grant# 5 R01 OK45294	Hedonics and Dietary Intake of Fat	~ \$1,283,769
USAID 8/1/96-7/31/01 grant# RC710-013-4092094	Effects of Peanut Consumption on Hunger, Ingestive Behavior, Energy Expenditure and Coronary Heart Disease Risk	~ \$393,725
NIH 6/12/98-4/30/00 grant# 263-MD-815525	Symposium Grant from Office of Dietary Supplements and Institute on Deafness and Other Communication Disorders	\$10,000
NIH 2/1/94-1/31/99 grant# 5 P50 DC00214	Salt-Sensitivity: Classification and Dietary Na and Ca	~ \$859,983
NIH 9/30/92-9/29/97 grant# R01 DK45294	Hedonics and Dietary Fat Intake	~ \$420,012
NIH 2/1/89-1/31/94 grant# 5 P50 NS19616	Chemosensory Stimulation and the Development of Premature, Tube-Fed Infants	~ \$374,066
NIH 2/1/89-1/31/92 grant# 5 P50 NS19616	Gustatory and Nutritional Effects of Cannabinoids	~ \$318,108
NIH 4/15/87-3/31/92 grant# R01 CA37298	Effects of Cancer Chemotherapy on Dietary Habits	~ \$269,784
NIH 9/1/86-8/31/89 grant# R01 HL34341	Reduced Na Diets – Compliance & Blood Pressure Response	~ \$104,123
NIH 7/1/85-6/30/87 grant# R01 NS21478	Diuretic Effects on Diet, Saliva and Salt Taste	~ \$88,702
NIH 4/1/84-3/31/86 grant# R01-CA37298	Effects of Cancer Chemotherapy on Dietary Habits	~ \$89,699

Non-governmental support (support only as PI or Co-PI/prohibited by employer from 1981-1995):

Industry	Effects of almonds on glycemia	\$583,615
Industry	Effects of a novel weight loss agent on Brain reward activation, appetite and Food intake	\$235,551
Industry	Effects of Grape Juice alone or with Meals on Appetite, Gastric Emptying, Glycemia, Insulinemia and Energy Intake in Healthy Adults	\$313,737
Industry	The effects of a novel fiber system on appetite, food intake and energy balance	\$349,440
Industry 9/1/17-8/31/19	Almonds and glycemia	\$400,000
Industry 8/1/16-7/31/17	Aspartame and glycemia	\$15,500
Industry 8/1/16-7/31/17	Aspartame and glycemia	\$380,000
Industry 6/1/15-13/31/17	Nuts and energy balance	\$150,920
Industry 7/1/14-6/31/15	Appetite and reward properties	\$100,000
Industry 4/1/12-10/1/13	The protein leveraging hypothesis	\$200,000
Industry 11/30/12-11/29/14	Visceral fat loss/alertness	\$350,000
Industry 8/1/08-7/31/09	Glycemia, and Appetite	\$170,000
Industry 1/10/08-1/9/09	Irritancy and Appetite	\$110,087
Industry 4/1/-6-12/31/06	Appetite Regulation	\$194,373

Industry 1/1/06 – 6/30/06	Weight Management	\$243,793
Industry 6/1/05 – 5/31/06	Appetite Regulation	\$150,000
Industry 8/1/04-7/31/05	The Health Effects of Dairy Products	\$112,617
Industry 6/9/04 – open	Bioavailability of Capsaicin	\$30,648
Industry 7/1/03-6/30/04	Health Effects of Almond Consumption	\$153,621
Industry. 10/29/03-6/30/04	Appetite Regulation	\$57,476
Industry 9/30/03-2/28/04	Appetite Regulation	\$132,239
Industry 7/1/03-6/30/04	Health Effects of Almond Consumption	\$148,827
Industry 6/15/03-12/15/03	Touch Sensitivity on the Tongue	\$57,695
Purdue – 2002-2003	University Faculty Scholar	\$10,000
Purdue – 2001-2002	University Faculty Scholar	\$10,000
Purdue – 2000-2001	University Faculty Scholar	\$10,000
Industry 1/1/99-12/31/01	The Effect of Ginkgo Biloba on Postprandial Alertness	\$39,955
Industry 7/1/00–6/30/01	Protective Effect of Grapefruit Juice Consumption on Disease Risk (Burgess, lead PI)	\$84,340
Industry 12/20/00	Effects of Orange Juice Consumption	\$51,332

Industry 12/20/00	Effects of Orange Juice On Heartburn	\$4,560
PRF 8/19/96-8/16/99	Influence of Oral Stimulation on Lipid Metabolism in Humans	\$11,666
Industry 6/4/99	Breakfast Hunger Study	\$34,237
Industry 6/4/99	Breakfast Hunger Study	\$91,744
Industry 5/25/99	Satiety Evaluation of High Protein Nutritional Beverages	\$60,000
ARP 7/28/97-6/30/98	Effects of Food Rheology on Human Energy Balance	\$12,000
Industry 9/1/98	Gift	\$20,000
Industry 1/1/99-12/31/01	Effects of Ginkgo biloba on Postprandial Alertness and Taste	\$32,631
Industry 2/1/97	The Effects of Garcinia Cambosia on Hunger and Chemosensory Function	\$88,594
Industry 8/11/96	Post Exercise Carbohydrate Metabolism During Weight Loss	\$30,000

SELECTED SERVICE TO THE UNIVERSITY/COLLEGE

COVID-19 Vaccine Allocation Task Force – 2020-2021

Scientific Expert, Safe Campus Task Force - 2020

Member, Executive Vice President for Research and Partnerships Search Committee - 2019

Member, Dean Search Committee – 2017

Director, Public Health Graduate Program 2014- 2019

Co-Chair – Strategic Planning Committee – 2011-2012

Member – Public Health Program Committee – 2013-2014

Member, Dean Search Committee – 2012

CTSI – Chair, Bone Core Review Committee, Purdue Liaison for Bioethics Committee, PDT member –
2009-present

Director of the Ingestive Behavior Research Center – 2009-present
 Chair, Institutional Review Board - 2002- 2014

PROFESSIONAL SERVICE:

2020 Dietary Guidelines Advisory Committee

Editorial Boards:

Nutrition Reviews – Editorial Board – 2022 - present
 Physiology & Behavior – Guest Editor, special issue – 2018
 Physiology & Behavior – Guest Editor, special issue – 2015-6
 Physiology & Behavior – Guest Editor, special issue - 2014
 American Journal of Clinical Nutrition – Associate Editor 2011-2019
 Physiology & Behavior – Guest Editor, special edition - 2012
 Chemosensory Perception 2011-present
 American Journal of Clinical Nutrition 2009-2010
 British Journal of Nutrition 2010-2103
 Ear Nose and Throat Journal: 1991-present
 Flavour Journal 2010-2017
 Co-Executive Editor: Appetite 2006-2008
 Journal of The American Dietetic Association: 1995-2002

External Review Committees:

Governmental:

NIH- Data Safety and Monitoring Board – ad hoc member - 2021
 NIH- Data Safety and Monitoring Board – ad hoc member - 2020
 NIH- Data Safety and Monitoring Board – ad hoc member - 2019
 NIH – SCS Study Section - 2016
 NIH – F31 panel - 2014
 NIH/NIDDK - Special Emphasis Panel – 2014
 BBSRC – reviewer (UK): 2013
 NIH/NIDDK Special Emphasis Panel – 2013
 NIH/NIDDK Special Emphasis Panel – 2012
 NIH/NIAAA - Expert Panel - 2011
 NIH/NIDDK – Special Emphasis Panel – Chair 2011
 MRC – Reviewer 2011
 NIH/NIDDK-NORC Reviewer: 2010
 NIH/NIDDK-Reviewer (2 panels): 2009
 NIH/NIDCD – Reviewer: 2009
 BBSRC – reviewer (UK): 2009
 NIH/NIDDK – Reviewer: 2007
 NIH – Special emphasis reviewer: 2006
 BBSRC – reviewer (UK): 2006
 NIH – (IPOD external Reviewer): 2005
 NIH – Small Grants in Digestive Diseases and Nutrition: 2004

USDA – SBIR Grant Review: 2004
 USAID – Bean Health and Nutrition Program: 2004
 USDA – SBIR Grant Review: 2003
 USDA (IFAFS external reviewer): 2003
 USDA (CSREES external reviewer): 2003
 NSF – International Research Fellowship Program proposal review: 2003
 USDA Peanut CRSP Technical Committee: 1999-present
 USDA (IFAFS Panel): 2000-2001
 USDA (NRICGP Panel): 1997 – 2001
 DASH II Protocol Review Committee, Data & Safety Monitoring Committee: 1996-2001
 NIH (NIDCD - Special Emphasis Panel): 1999
 Biotechnology and Biological Research Council (UK): 1997
 Nutrition Education Committee - Inter-Agency Council on Food and Nutrition
 (Governor's committee charged with developing public health nutrition policy for the
 Commonwealth of Pennsylvania): 1988-1993

Selected Non-Governmental:

Mars Wrigley (Global Independent Nutrition Advisory Board) 2021 - present
 American Society of Nutrition – Fellows Selection Panel – 2020-2022
 Indiana University School of Medicine, Center for Diabetes and Metabolic Diseases advisory
 committee
 Grain Food Foundation (Scientific Advisory Board) 2015-present
 Biofortis (Scientific Advisory Board) – 2013 – 2015
 ConAgra (Scientific Advisory Board) – 2011-2018
 Sara Lee (Scientific Advisory Board) -2009-2010
 EatingWell Nutrition Advisory Board 2006 – present.
 International Life Science Institute, North America (Scientific Advisor) – 2005 - 2009
 United States Potato Board (Science Advisory Committee): 2004 – 2006, 2009-current
 Julie O’Sullivan Maillet Research Grant Review Committee (Am Dietet Assoc): 2006
 EAS (Science Advisory Board): 2004 – 2005
 Toronto Science museum (consultant for a display highlighting the chemical senses): 2001
 Center for Weight Management, NIFS (External Advisory Committee): 1997 - 2000
 Pennington Biomedical Research Center (External Advisory Committee): 1997-2000
 Pennsylvania State Univ. Dept. of Nutrition (External Reviewer of Dietetics Program): 1999
 Mead Johnson, Chemical Senses and Nutrition: 1997
 Upjohn Pharmaceutical, Chemical Senses and Nutrition: 1996
 SlimFast Nutrition Institute: 1995

Professional Societies:

American Society of Nutrition – Fellows Selection Panel – 2020-2022
 American Society of Nutrition – Past President 2020-2021
 American Society of Nutrition – Chair – Nomination Committee 2021
 American Society of Nutrition – Chair – Fellows Review Committee 2021
 American Society of Nutrition – Co-Chair – Nutrition Research Task Force 2020-2021

American Society of Nutrition – President 2019-2020
 American Society of Nutrition – Vice president 2018-2019
 American Society of Nutrition – Vice president-Elect 2017-2018
 American Society of Nutrition & The Obesity Society – Co-Editor of Society issues review – 2012-2014.
 The Obesity Society – Food industry outreach task force 2009 - present
 Society for the Study of Ingestive Behavior – membership Committee – 2009-2011
 IFT Sensory Evaluation Division - Pangborn Graduate Paper Competition Committee - 2009
 American Dietetic Association Commission on Dietetic Registration Weight Management Advisory Committee – 2008 – present
 ILSI – Future Leaders Award Committee 2007-2009
 Society for the Study of Ingestive Behavior – Awards Committee – 2008
 The Obesity Society – Annual Meeting Abstract reviewer – 2008, 2009
 The Obesity Society – Public Policy Development Committee 2007
 Rose Marie Pangborn Sensory Science Scholarship Fund – secretary – 2000-present
 USDA Peanut CRSP - Technical Committee: 1999-2007
 North American Association for the Study of Obesity – Ann mtg Abstract reviewer – 2005-2007
 American Dietetic Association Research Dietary Practice Group – Past-Chair: 2006-2007
 American Dietetic Association Research Dietary Practice Group – Chair: 2005 - 2006
 American Dietetic Association Research Dietary Practice Group – Chair-elect: 2004 - 2005
 American Dietetic Association Chair, Certificate of Advanced Training in Weight Management Task Force: 1999-2006
 Institute of Food Technologists William V. Cruess Award Jury: 1999 – 2002.
 American Dietetic Association Commission on Dietetic Registration (CDR), vice-chair: (1999-2000) 1997 - 2000
 American Heart Association Nutrition, Metabolism, Physical Activity Work Group: 1990-2000
 American Dietetic Association Chair, Nominating Committee, Research Dietetic Practice Group: 1999
 American Dietetic Association Dietary Guidelines Task Force: 1999
 American Dietetic Association Kraft Fellowship Award Committee: 1999
 American Dietetic Association Food and Nutrition Science Alliance (FANSA): 1997 - 1999
 Institute of Food Technologists Babcock-Hart Award Jury: 1996-1999
 American Dietetic Association Nominating Committee, Research Dietetic Practice Group: 1998
 American Dietetic Association Award for Excellence in Affirmative Action Committee: 1995-1998
 American Dietetic Association Annual Meeting Program Planning Committee: 1996-1997
 American Dietetic Association Affirmative Action Committee: 1995 - 1997
 American Dietetic Association Media spokesman - Men's Health Initiative: 1995-1997
 American Dietetic Association Chair - Research Resource Task Force: 1996
 American Dietetic Association Member - Membership Expansion Champion Team: 1995-1996
 American Dietetic Association Board of Directors: 1993-1996
 Pennsylvania Inter Urban Club Steering Committee, member: 1993-1995
 American Dietetic Association New Investigator Award Committee, Nutrition Research Dietetic Practice Group: 1993-1994

American Dietetic Association New Researchers Award Committee, Council on Research: 1993-1994

American Dietetic Association Council on Research: 1990-1993, Chair-elect 1993

Pennsylvania Nutrition Council Organized annual meeting: 1993

Pennsylvania Nutrition Council Past-President: 1992

American Dietetic Association Nominating Chair of Research Dietitians Practice Group: 1990-1992

Pennsylvania Nutrition Council President: 1991

Pennsylvania Nutrition Council President-elect: 1990

Pennsylvania Nutrition Council Treasurer: 1988 – 1989

American Institute of Nutrition Nominating Committee: 1987-1989

American Institute of Nutrition Lederle Award: 1987-1989

American Heart Association Program Planning Committee: 1987