

## **CURRICULUM VITA**

### **Barry G. Green**

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#### Education and Training

A.B. (Psychology)	University of California, Riverside	1971
Ph.D. (Sensory Psychology)	Indiana University, Bloomington	1975
Postdoctoral Fellow	The John B. Pierce Laboratory and Yale School of Medicine	1975-1978
Postdoctoral Research Associate	Princeton University	1978-1980

#### Academic Positions

Research Scientist	Indiana University	1980-1983
Assistant Member	Monell Chemical Senses Center	1983-1987
Associate Member	Monell Chemical Senses Center	1987-1991
Member	Monell Chemical Senses Center	1991-1996
Fellow	The John B. Pierce Laboratory	1996-
Professor	Department of Surgery (Otolaryngology) Yale School of Medicine	1997-
Acting Director	The John B. Pierce Laboratory	1999
Deputy Director	The John B. Pierce Laboratory	2008-2009
Director	The John B. Pierce Laboratory	2009-2016

#### Professional Service and Honors

National Defense Education Act Graduate Fellow (1973-74)  
National Research Service Award (1975)  
Committee on Hearing and Bioacoustics, National Research Council, (1976-1984)  
National Institutes of Health, Communicative Disorders and Language Study Section,  
(1987-1991)  
Treasurer, Association for Chemoreception Sciences (1992-1995)  
Affiliated Scientist, Monell Chemical Senses Center (1996-2001)  
Editorial Advisory Board, *Appetite* (1996-2006)  
Editorial Board, *Journal of Texture Studies* (1997-2006)  
Editorial Board, *Chemical Senses* (2001-2005; 2007-2020)

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National Institute for Deafness and Communicative Disorders, Chemical Senses Long-Range Planning Committee, Co-Chair (2011)

Federal Liaison Committee, Association for Chemoreception Sciences (2012-present)

Max Mozell Award for Outstanding Achievement in the Chemical Senses (2019)

### **Administrative Experience**

Chair, NIH-BRSG Intramural Grant Selection Committee, Monell Chemical Senses Center (1987-88)

Chair, Technical Staff Promotions Committee, Monell Chemical Senses Center (1990-1996)

Chair, Strategic Planning Committee, Monell Chemical Senses Center (1993-1994)

Director, Program in Chemosensory Irritation, Monell Chemical Senses Center (1993-1996)

Chair, Appointments and Promotions Committee, Monell Chemical Senses Center (1993-1996)

Director's Advisory Committee, John B. Pierce Laboratory (1997-1999)

Acting Director, The John B. Pierce Laboratory (1999)

Yale University - John B. Pierce Laboratory Director's Advisory Committee (1999-2002)

Chair, Space Allotment Committee, The John B. Pierce Laboratory (1999-2000; 2007-2008)

Chair, Research Assistant II Promotions Committee, The John B. Pierce Laboratory (1999-2007)

Chair, Long-Range Planning Committee, The John B. Pierce Laboratory (2007-8)

Acting Director, The John B. Pierce Laboratory (1999)

Deputy Director, The John B. Pierce Laboratory (2008-2009)

Director, The John B. Pierce Laboratory (2009-2016)

### **Research Support**

#### ***Current Research Support***

NIH R01 DC017159 06/01/19 – 05/31/22

*The role of salivary sodium in gustatory response to salt and water in humans*

This project will investigate how the vital nutrients of salt and water are sensed in humans.

Role: PI

U54 DA036151

Krishnan-Sarin (PI)

09/01/18 – 08/31/23

*Yale Center for the Study of Tobacco Product Use and Addiction: Flavors, Nicotine and Other Constituents (YCSTP)*

The goal of this project is to provide basic information about the effects of flavors, including menthol, on the appeal and drug effects of e-cigarettes in both at-risk youth and adult tobacco cigarette smokers.

Role: Project Lead

### **Peer Reviewed and Invited Publications:**

Green, B.G., and Craig, J.C. The roles of vibration amplitude and static force in vibrotactile

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- spatial summation. Perception & Psychophysics, 1974, 16, 503-507.
- Green, B.G. Vibrotactile temporal summation: Effect of frequency. Sensory Processes, 1976, 1, 138-149.
- Green, B.G. Effect of skin temperature on vibrotactile sensitivity. Perception & Psychophysics, 1977, 21, 243-248.
- Stevens, J.C., Green, B.G. and Krimsley, A.S. Punctate pressure sensitivity: Effects of skin temperature. Sensory Processes, 1977, 1, 238-243.
- Green, B.G. Localization of thermal sensations: An illusion and synthetic heat. Perception & Psychophysics, 1977, 22, 331-337.
- Stevens, J.C. and Green, B.G. History of research on feeling. In E.C. Carterette and M.P. Friedman (eds.), Handbook of Perception, Vol. 6. New York: Academic Press, 1978, pp. 3-22.
- Stevens, J.C. and Green, B.G. Touch-temperature interactions: Weber's phenomenon revisited. Sensory Processes, 2, 206-219, 1978.
- Green, B.G. Referred thermal sensations: Warmth vs. cold. Sensory Processes, 1978, 2, 220-230.
- Green, B.G. Thermo-tactile interactions: Tactile effects on thermal localization. In D. Kenshalo (ed.), Sensory Functions of the Skin of Humans. New York: Plenum Press, 1979, pp. 233-240.
- Green, B.G., Lederman, S.J. and Stevens, J.C. The effect of skin temperature on the perception of roughness. Sensory Processes, 1979, 3, 327-333.
- Green, B.G. Tactile roughness and the "paper effect." Bulletin of the Psychonomic Society, 1981, 18, 155-158.
- Green, B.G. The perception of distance and location for dual static pressures. Perception & Psychophysics, 1982, 31(4), 315-323.
- Green, B.G. and Craig, J.C. Vibrotactile perception of speech-derived stimuli. International Journal of Rehabilitation Research, 1982, 5, 63-66.
- Green, B.G., Craig, J.C., Wilson, A.M., Pisoni, D.B. and Rhodes, R.P. Vibrotactile identification of vowel spectra. Journal of the Acoustical Society of America, 1983, 73, 1766-1778.

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- Green, B.G., Craig, J.C. and Pisoni, D.B. Vibrotactile communication of information about consonants: vowels mask consonants. Perception & Psychophysics, 1983, 33, 507-515.
- Green, B.G. Thermal perception on lingual and labial skin. Perception & Psychophysics, 1984, 36, 209-220.
- Craig, J.C., Green, B.G. and Rhodes, R.P. Ipsilateral versus bilateral placement of a tactile vocoder display. Journal of the Acoustical Society of America, 1985, 77, 1266-1268.
- Green, B.G. Menthol modulates oral sensations of warmth and cold. Physiology & Behavior, 1985, 35, 427-434.
- Green, B.G. Heat pain thresholds in the oral-facial region. Perception & Psychophysics, 1985, 38, 110-114.
- Green, B.G. Sensory interactions between capsaicin and temperature in the oral cavity. Chemical Senses, 1986, 11, 371-382.
- Green, B.G. Menthol inhibits sensations of warmth. Physiology & Behavior, 1986, 38, 833-838.
- Green, B.G. Oral perception of the temperature of liquids. Perception & Psychophysics, 1986, 39, 19-24.
- Green, B.G. and Gelhard, B. Perception of temperature on oral and facial skin. Somatosensory Research, 1987, 4, 191-200.
- Green, B.G. The sensitivity of the tongue to ethanol. In: Olfaction and Taste IX, Vol. 510. New York: New York Academy of Sciences, 1987, 88, 315-317.
- Green, B.G. The effect of cooling on the vibrotactile sensitivity of the tongue. Perception & Psychophysics, 1987, 42, 423-430.
- Green, B.G. and Frankmann, S.P. The effect of cooling the tongue on the perceived intensity of taste. Chemical Senses, 1987, 12, 609-619.
- Green, B.G. and Flammer, L.J. Capsaicin as a cutaneous stimulus: Sensitivity and sensory qualities on hairy skin. Chemical Senses, 1988, 13, 367-384.
- Green, B.G. Spatial and temporal factors in the perception of ethanol irritation on the tongue. Perception & Psychophysics, 1988, 44, 108-116.
- Green, B.G. and Frankmann, S.P. The effect of cooling the tongue on the perception of carbohydrate and intensive sweeteners. Physiology & Behavior, 1988, 43, 515-519.

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- Green, B.G. and Flammer, L.J. Methyl salicylate as a cutaneous stimulus: A psychophysical analysis. Somatosensory and Motor Research. 1989, 6, 253-274.
- Green, B.G. and Gelhard, B. Salt as an oral irritant. Chemical Senses, 1989, 14, 259-271.
- Green, B.G. and Flammer, L.J. Localization of chemical stimulation: Capsaicin on hairy skin. Somatosensory and Motor Research, 1989, 6, 553-556.
- Green, B.G. Capsaicin sensitization and desensitization on the tongue produced by brief exposures to a low concentration. Neuroscience Letters, 1989, 107, 173-178.
- Green, B.G. Sensory effects of camphor on the skin. Journal of Investigative Dermatology, 1990, 94, 662-666.
- Green, B.G. The effects of thermal, mechanical and chemical stimulation on the perception of oral irritants. In: B.G. Green, J.R. Mason and M.R. Kare (eds.), Chemical Senses: Irritation. New York: Marcel-Dekker, Inc., 1990, pp. 171-195.
- Green, B.G. Spatial summation of chemical irritation and itch produced by topical application of capsaicin. Perception & Psychophysics, 1990, 48, 12-18.
- Lyman, B.J. and Green, B.G. Oral astringency: Effects of repeated exposure and interactions with sweeteners. Chemical Senses, 1990, 15, 151-164.
- Green, B.G. Oral chemesthesis: The importance of time and temperature for the perception of chemical irritants. In: H.T. Lawless and B.P. Klein (eds.), Advances in Sensory Science. New York: Marcel-Dekker, Inc., 1991, pp. 107-123.
- Green, B.G., and Lawless, H.T. The psychophysics of somatosensory chemoreception in the nose and mouth. In: T.V. Getchell, R.L. Doty, L.M. Bartoshuk, and J.B. Snow (eds.), Smell and taste in Health and Disease. New York: Raven Press, 1991, pp. 235-253.
- Green, B.G. Temporal characteristics of capsaicin sensitization and desensitization on the tongue. Physiology & Behavior, 1991, 49, 501-505.
- Green, B.G. Flavor perception in cold foods. In: M. Kroger (ed.) Proceedings of the Penn State Ice Cream Centennial Conference. Penn State University, State College, PA. pp. 261-280.
- Green, B.G. Interactions between chemical and thermal cutaneous stimuli: Inhibition (counterirritation) and integration. Somatosensory and Motor Research, 1992, 8, 301-312.
- Green, B.G. Capsaicin cross-desensitization on the tongue: Psychophysical evidence that oral

- chemical irritation is mediated by more than one sensory pathway. Chemical Senses, 1992, 16: 675-689.
- Green, B.G., and Shaffer, G. Psychophysical assessment of the chemical sensitivity of human skin. Journal of the Society of Cosmetic Chemists, 1992, 43: 131-147.
- Green, B.G. Sensory effects of l-menthol on human skin. Somatosensory and Motor Research, 1992, 9: 235-244. PMID:1414120
- Green, B.G. The effects of temperature and concentration on the perceived intensity and quality of carbonation. Chemical Senses, 1992, 17: 435-450.
- Green, B.G. Heat as a factor in the perception of taste, smell and oral sensation. In: B.M. Marriott (ed.), *Nutritional Needs in Hot Environments*. Washington, D.C.: National Academy of Sciences Press, 1993, pp. 177-187.
- Green, B.G. and Shaffer, G.S. The sensory response to capsaicin during repeated topical exposures: Differential effects on sensations of itching and pungency. Pain, 1993 53: 323-334.
- Green, B.G. Evidence that removal of capsaicin accelerates desensitization on the tongue. Neuroscience Letters, 1993, 150: 44-48.
- Green, B.G. Oral astringency: A tactile component of flavor. Acta Psychologica, 1993 84: 119-125.
- Gilmore, M.M. and Green, B.G. Sensory irritation and taste produced by NaCl and citric acid: Effects of capsaicin desensitization. Chemical Senses, 1993, 18: 257-272.
- Breslin, P.A.S., Gilmore, M.M., Beauchamp, G.K. and Green, B.G. Psychophysical evidence that oral astringency is a tactile sensation. Chemical Senses, 1993, 18: 405-417.
- Green, B.G., Shaffer, G.S. and Gilmore, M.M. Derivation and evaluation of a semantic scale of oral sensation magnitude with apparent ratio properties. Chemical Senses, 18: 405-417, 1993.
- Cliff, M.A. and Green, B.G. Sensory irritation and coolness produced by menthol: Evidence for selective desensitization of irritation. Physiology & Behavior, 1994, 56: 1021-1029. PMID: 7824566
- Green, B.G. and Bluth, J. Measuring the chemosensory irritability of human skin. Journal of Toxicology: Cutaneous and Ocular, 1995, 14: 23-48.
- Stevens, J.C. and Green, B.G. History of research on touch. In: L. Kruger (ed.), *Handbook of*

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- perception and cognition, Volume 7: Pain and Touch, New York: Academic Press, 1996, pp. 1-23.
- Cliff, M.A. and Green, B.G. Sensitization and desensitization to menthol and capsaicin in the oral cavity: Interactions and individual differences. Physiology & Behavior, 1996, **59**: 487-494. PMID: 8700951
- Green, B.G. Regional and Individual differences in cutaneous sensitivity to irritants: Capsaicin and menthol. Journal of Toxicology: Cutaneous and Ocular, 1996, **15**: 277-294. PMID: 10764892
- Green, B.G., Dalton, P., Cowart, B., Shaffer, G., Rankin, R., and Higgins, J. Evaluating the 'Labeled Magnitude Scale' for measuring sensations of taste and smell. Chemical Senses, 1996, **21**: 323-334.
- Green, B.G. Chemesthesis: Pungency as a component of flavor. Trends in Food Science, **7**, 415-420, 1996.
- Green, B.G. Rapid recovery from capsaicin desensitization during recurrent stimulation. Pain, **68**, 245-253, 1996.
- Rentmeister-Bryant, H. and Green, B.G. Perceived irritation during ingestion of capsaicin or piperine: The role of non-trigeminal areas. Chemical Senses, **22**, 257-266, 1997.
- Green, B.G., and Rentmeister-Bryant, H. Temporal characteristics of capsaicin desensitization and stimulus-induced recovery in the oral cavity. Physiology & Behavior, **65**, 141-149, 1998.
- Green, B.G. and Cruz, A. Capsaicin desensitization and stimulus-induced recovery on facial compared to lingual skin. Physiology & Behavior, **65**, 517-523, 1998.
- Green, B.G. and Cruz, A. 'Warmth-Insensitive Fields': Evidence of sparse and irregular innervation of human skin by the warmth sense. Somatosensory and Motor Research, **15**, 269-275, 1998.
- Cruz, A., and Green, B.G. Thermal stimulation of taste. Nature, **403**, 889-892, 2000 PMID: 10706285
- Green, B.G., and McAuliffe, B.L. Menthol desensitization of capsaicin irritation: evidence of a short-term anti-nociceptive effect. Physiology & Behavior, **68**, 631-639, 2000
- Green, B.G. Measurement of sensory irritation on the skin. American Journal of Contact Dermatitis **11**: 170-180, 2000.

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- Breslin, P.A.S., Gingrich, T.N., and Green, B.G. Psychophysical investigations of oral ibuprofen: basic sensory characteristics. Chemical Senses, **26**: 55-65, 2001
- Green, B.G. Psychophysical measurement of oral chemesthesis. In: Simon, S.A. and Nicolelis, M.A.I. (Eds.), Methods in Chemosensory Research. Boca Raton, FL: CRC Press, pp. 3-20, 2001
- Green, B.G., and Zaharchuk, R. Spatial variation in sensitivity as a factor in measurements of spatial summation of warmth and cold. Somatosensory and Motor Research, **18**, 181-190, 2001.
- Green, B.G. Synthetic heat at mild temperatures. Somatosensory and Motor Research, **19**, 130-138, 2002.
- Bartoshuk, L.M., Duffy, V.B., Fast, K., Green, B.G., Prutkin, J., and Snyder, D.J. Labeled scales and invalid across-group comparisons. J. Food Quality and Preference, **14**, 125-138, 2002.
- Green, B.G. Studying taste as a cutaneous sense. J. Food Quality and Preference, **14**, 99-109, 2003.
- Green, B.G., and Schullery, M. Stimulation of bitterness by capsaicin and menthol: Differences between lingual areas innervated by the Glossopharyngeal and Chorda Tympani nerves. Chemical Senses, **28**, 45-55, 2003.
- Green, B.G. and Pope, J.V. Innocuous cooling can produce nociceptive sensations that are inhibited during dynamic mechanical contact. Experimental Brain Research, **148**, 290-299, 2003.
- Green, B.G. and Hayes, J.E. Capsaicin as a probe of the relationship between bitter taste and chemesthesis. Physiology & Behavior, **79**, 811-821, 2003.
- Stevens, J.C., Alvarez-Reeves, M., DiPietro, L., Mack, G.W. and Green, B.G. Decline of tactile acuity in aging: a study of body site, blood flow, and lifetime habits of smoking and physical activity. Somatosensory & Motor Research, **20**, 271-279, 2003.
- Bartoshuk, L.M., Duffy, V.B., Green, B.G., Hoffman, H.J., Co, C.-W., Lucchina, L.A., Marks, L.E., Snyder, D.J., and Weiffenbach, J.M. Valid across group measurements with labeled scales: the gLMS versus magnitude matching. Physiology & Behavior, **82**, 109-114, 2004.
- Green, B.G. and Hayes, J.E. Individual differences in perception of bitterness from capsaicin, piperine and zingerone. Chemical Senses, **29**: 53-60, 2004.

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- Green, B.G. Oral chemesthesis: An integral component of flavour. In: Flavour Perception, A.J. Taylor and D.D. Roberts (eds.), Oxford: Blackwell Publishing, pp. 151-165, 2004.
- Green, B.G. and George, P. 'Thermal taste' predicts higher responsiveness to chemical taste and flavour. Chemical Senses 29: 617-628, 2004.
- Green, B.G. Temperature perception and nociception. Journal of Neurobiology, 61: 13-29, 2004.
- Green, B.G. Lingual heat and cold stimulation following exposure to capsaicin or menthol. Chemical Senses, 30 (Supplement 1): i201-i202, 2005.
- Green, B.G. and Schoen, K.L. Evidence that tactile stimulation inhibits nociceptive sensations produced by innocuous contact cooling. Behavioral Brain Research 162: 90-98, 2005.
- Green, B.G., Alvarez-Reeves, M., George, P. and Akirav, C. Chemesthesis and taste: Evidence of independent processing of sensation intensity. Physiology & Behavior 86: 526-537, 2005.
- Hummel, T. and Green, B.G. Nociception in the nose and oral mucosa. In: Schmidt RF, Willis WD (eds.) Encyclopedia of Pain. Springer, Berlin, pp. 1355-1358, 2007.
- Lim, J. and Green, B.G. The psychophysical relationship between bitter taste and burning sensation: Evidence of qualitative similarity. Chemical Senses 32: 31-39, 2007.
- Green, B.G. and Schoen, K.L. Thermal and nociceptive sensations from menthol and their suppression by dynamic contact. Behavioral Brain Research 176: 2, 284-291, 2007.
- Green, B.G. and Akirav, C. Individual differences in temperature perception: Evidence of common processing of sensation intensity of warmth and cold. Somatosensory & Motor Research, 24 (1-2): 71-84, 2007.
- Green, B.G., Roman, C., Schoen, K. and Collins, H. Nociceptive sensations evoked from 'spots' in the skin by mild heating and cooling. Pain, 135: 196-208, 2008.
- Lim, J., and Green, B.G. Tactile interaction with taste localization: influence of gustatory quality and intensity. Chemical Senses, 33: 137-143, 2008
- Lim, J., Urban, L., Green BG Measures of individual differences in taste and creaminess perception. Chemical Senses 33: 493-501, 2008.
- Friedman, R.M., Hester, K.D., Green, B.G., Lamotte, R.H. Magnitude estimation of softness. Experimental Brain Research 191:133-142, 2008.
- Lamotte, R.H., Shimada, S.G., Green, B.G., Zeltman, D. Pruritic and nociceptive sensations

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- and dysesthesias from a spicule of cowhage. Journal of Neurophysiology 101:1430-1443, 2009.
- Green, B.G. Temperature perception on the hand during static and dynamic contact with a surface. Attention, Perception & Psychophysics 71 (5), 1185-1196, 2009 PMID: 19525547
- Sikand, P., Shimada, S.G., Breen, B.G., LaMotte, R.H. Similar itch and nociceptive sensations evoked by punctuate cutaneous application of capsaicin, histamine and cowhage. Pain 144: 66-75, 2009
- Lim, J., Wood, A. and Green, B.G. Derivation and evaluation of a labeled hedonic scale. Chemical Senses 34: 739-754, 2009 PMID: 19833660
- Green, B.G. and Akirav, C. Threshold and rate-sensitivity of low-threshold thermal nociception. European Journal of Neuroscience, Vol. 31, pp. 1637–1645, 2010 PMID: 20525076
- Small, D.M. and Green, B.G. A model of flavor perception. In: Murray, M.M. and Wallace, M.T. (eds.) The neural bases of multisensory processes. CRC Press, NY, pp. 717-738, 2012.
- Rudenga, K., Green, B., Nachtigal, D. and Small, D. M. Evidence for an integrated oral sensory module in the human anterior ventral insula. Chemical Senses, 35, 693-703, 2010 PMID: 20800076
- Green, B.G., Lim J., Osterhoff, F., Blacher, K. and Nachtigal, D. Taste mixture interactions: suppression, additivity, and the predominance of sweetness. Physiology & Behavior, 101, 731-737, 2010. PMID: 20800076
- Leder, S.B., Suiter, D.M. and Green, B.G. Silent aspiration risk is volume-dependent. Dysphagia, 26, 304-309, 2011. PMID: 21802851
- Sikand, P., Shimada, S.G., Green, B.G. and LaMotte, R.H. Sensory response to injection and punctate application of capsaicin and histamine to the skin. Pain, 152: 2485-2494, 2011. PMID: 21802851
- Green, B.G., Nachtigal, D., Hammond, S. and Lim, J. Enhancement of retronasal odors by taste. Chemical Senses, 37:77-86, 2012.PMID: 21798851
- Green, B.G. Chemesthesis and the chemical senses as components of a “chemofensor complex”, Chemical Senses, 37: 201-206, 2012. PMCID:PMC3278679
- Green, B.G., and Nachtigal, D. Somatosensory factors in taste perception: Effects of active tasting and solution temperature. Physiology & Behavior, 107: 488-495, 2012. PMCID: PMC3513519

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- Small, D.M., Veldhuizen, M. and Green B.G. Sensory Neuroscience: Taste responses in olfactory cortex. *Current Biology*, 2013, 23:R157-R158. 2013
- Geha, P., de Araujo, I, Green, B., Small, D.M. (2014) Decreased food pleasure and disrupted satiety signals in chronic low back pain. *Pain* 155(4):712-22
- Green, B.G., Nachtigal, D. (2015) Temperature affects human sweet taste via at least two mechanisms. *Chemical Senses* 40(6):391-399
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- Green, B.G. (2016) Introduction: What is chemesthesis? In: McDonald, S.T, Bolliet, D.A, & Hayes, J.E.(eds), *Chemesthesis: Chemical Touch in Food and Eating*, New York: John Wiley & Sons, pp. 1-7
- Green, B.G., Alvarado, C., Andrew, K., and Nachtigal, D. (2016). The Effect of Temperature on Umami Taste. *Chem Senses* 41, 537-545.
- Rosbrook, K., and Green, B.G. (2016). Sensory Effects of Menthol and Nicotine in an E-Cigarette. *Nicotine & Tobacco Research* 18, 1588-1595.
- Alvarado, C., Nachtigal, D., Slack, J.P., and Green, B.G. (2017) Differential modulation of the lactisole "Sweet Water Taste" by sweeteners. *PLoS ONE* 12(7): e0180787
- Green, B.G., and Andrew, K. (2017). Stimulus-Dependent Effects of Temperature on Bitter Taste in Humans. *Chem Senses* 42, 153-160.
- Krishnan-Sarin, S., Green, B.G., Kong, G., Cavallo, D.A., Jatlow, P., Gueorguieva, R., Buta, E., O'Malley, S.S. (2017). Studying the interactive effects of menthol and nicotine among youth: An examination using e-cigarettes. *Drug and Alcohol Dependence*, 180, 193-199.
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Nachtigal, D. and Green, B.G. (2019) Selective Effects of Temperature on the Sensory Irritation but not Taste of NaCl and Citric Acid. *Chem Senses*, 44, 61-68.

Krishnan-Sarin, S., Green, B.G., Jordt, S., O'Malley, S. (2019) The Science of Flavours in Tobacco Products. In: Report on the Scientific Basis of Tobacco Product Regulation: Seventh Report of a WHO Study Group. World Health Organization, Geneva, Switzerland, pp. 125-138.

Nachtigal, D. and Green, B.G. (2020) Sweet Thermal Taste: Perceptual Characteristics in Water and Dependence on TAS1R2/TAS1R3. *Chem Senses* 45: 219–230. (*Editor's choice*)

Veldhuizen, M.G., Farruggia, M.C., Gao, X., Nakamura, Y., Green, B.G., Small, D.M. (2020) Identification of an Amygdala-Thalamic Circuit That Acts as a Central Gain Mechanism In Taste Perception. *J. Neuroscience*, 40 (26) 5051-5062.

Jackson, A., Green, B.G., Erythropyl, H.C., Kong, G., Cavallo, D., Eide, T., Gueorguieva, R., Buta, E., O'Malley, S.S., and Krishnan-Sarin, S. (2020) Influence of Menthol and Green Apple E-Liquids Containing Different Nicotine Concentrations Among Youth E-Cigarette Users. *Exp. and Clin. Psychopharm.* DOI: 10.1037/pha0000368

Green, B.G. Surveying chemosensory function in COVID-19 (2020). *Chem Senses* 45: 509-511 (invited commentary).

Reed, D. R., A. L. Alhadeff, G. K. Beauchamp, N. Chaudhari, V. B. Duffy, M. Dus, A. Fontanini, J. I. Glendinning, B. G. Green, P. V. Joseph, G. A. Kyriazis, M. Lyte, P. Maruvada, J. P. McGann, J. T. McLaughlin, T. H. Moran, C. Murphy, E. E. Noble, M. Y. Pepino, J. L. Pluznick, K. I. Rother, E. Saez, A. C. Spector, C. Sternini, and R. D. Mattes. (2020). "Perspective: Sensory Nutrition and Disease." *Amer. J. Clin. Nutrition* 00: 1-14. <https://doi.org/10.1093/ajcn/nqaa302>

Green, B. G. From receptors to the brain: Psychophysical clues to taste physiology. (2021) *Curr. Opin. Physiology*. 20:154-158. <https://doi.org/10.1016/j.cophys.2020.12.010>

### **Books:**

Green, B.G., Mason, J.R. and Kare, M.R. (eds.) Chemical Senses: Irritation. New York: Marcel-Dekker, Inc., 1990.