

## LIST OF PUBLICATIONS

1. Gaviao MB, Engelen L, Van der Bilt A. Chewing behaviour and salivary secretion. *Eur J Oral Sci* 2004; 112:19-24
2. Engelen L, de Wijk RA, Prinz JF, Janssen AM, Weenen H, Bosman F. The effect of oral and product temperature on the perception of flavor and texture attributes of semi-solids. *Appetite* 2003; 41(3):273-281
3. Engelen L, de Wijk RA, Prinz JF, Janssen AM, Van der Bilt A, Weenen H et al. A comparison of the effects of added saliva,  $\alpha$ -amylase and water on texture perception in semisolids. *Physiol Behav* 2003; 78(4):805-811
4. Engelen L, de Wijk RA, Prinz JF, Van der Bilt A, Bosman F. The relation between saliva flow after different stimulations and the perception of flavor and texture attributes in custard desserts. *Physiol Behav* 2003; 78(1):165-169
5. de Wijk RA, Engelen L, Prinz JF. The role of intra-oral manipulation on the perception of sensory attributes. *Appetite* 2003; 40(1):1-7
6. Engelen L, Prinz JF, Bosman F. The influence of density and material on oral perception of ball size with and without palatal coverage. *Arch Oral Biol* 2002; 47:197-201
7. Engelen L, de Wijk RA, Prinz JF, Van der Bilt A, Janssen AM, Bosman F. The effect of oral temperature on the temperature perception of liquids and semisolids in the mouth. *Eur J Oral Sci* 2002; 110(6):412-416
8. de Wijk RA, Engelen L, Prinz JF, Weenen H. The influence of bite size and multiple bites on oral texture sensations. *J Sens Stud* 2002; 18:131-146
9. Evilevitch V, Wu TT, Lindgren L, Greiff L, Norrgren K, Wollmer P. Time course of the inflammatory response to histamine and allergen skin prick test in guinea-pigs. *Acta Physiol Scand* 1999; 165:409-413
10. Engelen L, Van der Bilt A, Bosman F. Relationship between oral sensitivity and masticatory performance. *J Dent Res*. In press.
11. de Wijk RA, Polet IA, Engelen L, van Doorn JM, Prinz JF. Amount of ingested custard dessert as affected by its color, odor, and texture. *Physiol Behav*. In press
12. Engelen L, Van den Keijbus PAM, de Wijk RA, Veerman ECI, Nieuw Amerongen AV, Van der Bilt A et al. The effect of saliva composition on texture perception in semi-solids. Submitted.
13. Engelen L, de Wijk RA, Van der Bilt A, Prinz JF, Janssen AM, Bosman F. Relating particles and texture perception. Submitted

- 
14. Engelen L, Van der Bilt A, Schipper M, Bosman F. Oral size perception of particles: effect of size, type, viscosity and method. Submitted.
  15. de Wijk RA, Prinz JF, Engelen L, Weenen H. The role of  $\alpha$ -amylase in oral texture perception. Submitted.
  16. Prinz JF, de Wijk RA, Huntjens L, Engelen L, Polet IA. Is fat perception a thermal effect? Submitted
  17. Engelen L, Prinz JF, de Wijk RA. The effects of delivery methods on texture perception of semi-solids. In preparation
  18. de Wijk RA, Prinz JF, Engelen L. Effects of vision and olfaction on perceived oral texture. In preparation