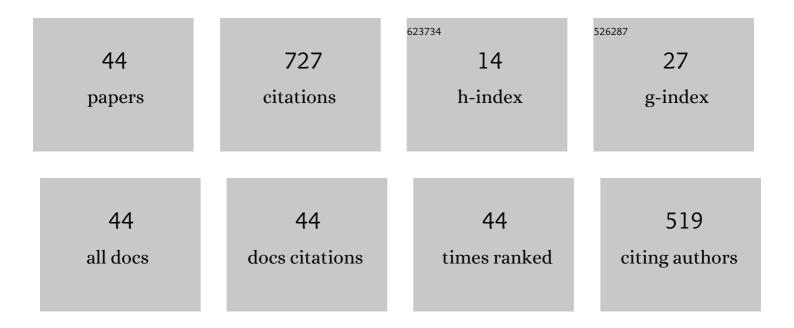
Takaharu Tsuruta

List of Publications by Year in descending order

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Τλκληλοιι Τειιριιτλ

#	Article	IF	CITATIONS
1	Condensation/evaporation coefficient and velocity distributions at liquid–vapor interface. International Journal of Heat and Mass Transfer, 1999, 42, 4107-4116.	4.8	135
2	A general expression for the condensation coefficient based on transition state theory and molecular dynamics simulation. Journal of Chemical Physics, 2003, 118, 1392-1399.	3.0	108
3	Molecular Dynamics Studies on the Condensation Coefficient of Water. Journal of Physical Chemistry B, 2004, 108, 1736-1743.	2.6	100
4	On the evaporation rate of ultra-thin liquid film at the nanostructured surface: A molecular dynamics study. International Journal of Thermal Sciences, 2010, 49, 59-66.	4.9	83
5	Study on Shrinkage Deformation of Food in Microwave–Vacuum Drying. Drying Technology, 2015, 33, 1830-1836.	3.1	34
6	Molecular dynamics study on condensation/evaporation coefficients of chain molecules at liquid–vapor interface. Journal of Chemical Physics, 2015, 143, 014706.	3.0	30
7	Thermal performance of flat micro heat pipe with converging microchannels. International Journal of Heat and Mass Transfer, 2018, 122, 375-382.	4.8	25
8	Scale effect of slip boundary condition at solid–liquid interface. Scientific Reports, 2017, 7, 43125.	3.3	23
9	Nonequilibrium molecular dynamics study on energy accommodation coefficient on condensing liquid surface—Molecular boundary conditions for heat and mass transfer. Physics of Fluids, 2020, 32, .	4.0	20
10	Fuel Fragmentation and Mechanical Energy Conversion Ratio at Rapid Deposition of High Energy in LWR Fuels. Journal of Nuclear Science and Technology, 1985, 22, 742-754.	1.3	18
11	Effects of Glycerol on Intracellular Ice Formation and Dehydration of Onion Epidermisa. Annals of the New York Academy of Sciences, 1998, 858, 217-226.	3.8	16
12	Prediction of Bubble Behavior in Subcooled Pool Boiling Based on Microlayer Model JSME International Journal Series B, 2002, 45, 346-354.	0.3	16
13	Internal Resistance to Water Mobility in Seafood during Warm Air Drying and Microwave-Vacuum Drying. Drying Technology, 2007, 25, 1393-1399.	3.1	15
14	In-situ measurements of drying and shrinkage characteristics during microwave vacuum drying of radish and potato. Journal of Food Engineering, 2022, 323, 110988.	5.2	15
15	Porous Silicon as a Proton Exchange Membrane for Micro Fuel Cells. Electrochemistry, 2005, 73, 939-941.	1.4	14
16	Conjugated Heat Transfer on a Horizontal Surface Impinged by Circular Free-Surface Liquid Jet JSME International Journal Series B, 2002, 45, 307-314.	0.3	13
17	Improvement of Freezing Quality of Food by Pre-dehydration with Microwave-Vacuum Drying. Journal of Thermal Science and Technology, 2008, 3, 86-93.	1.1	10
18	A MOLECULAR DYNAMICS APPROACH TO INTERPHASE MASS TRANSFER BETWEEN LIQUID AND VAPOR. Microscale Thermophysical Engineering, 2003, 6, 267-285.	1.2	9

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#	Article	IF	CITATIONS
19	Effects of Nanostructures on Surface Wettability: A Molecular Dynamics Study. 880-02 Nihon Kikai Gakkai Ronbunshū Transactions of the Japan Society of Mechanical Engineers Series B B-hen, 2007, 73, 1084-1091.	0.2	8
20	Critical Heat Flux of Boiling Heat Transfer in a Confined Space JSME International Journal Series B, 2001, 44, 344-351.	0.3	7
21	Fuel fragmentation and mechanical energy conversion ratio at rapid deposition of high energy in LWR fuels Journal of Nuclear Science and Technology, 1985, 22, 742-754.	1.3	7
22	Critical Heat Flux Prediction of Subcooled Pool Boiling Based on the Microlayer Model. JSME International Journal Series B, 2002, 45, 712-718.	0.3	6
23	A study on transition process to MEB by limiting boiling space. Journal of Thermal Science and Technology, 2021, 16, JTST0004-JTST0004.	1.1	5
24	Enhancement of Microwave Drying Under Reduced Pressure Condition by Irradiation Control and External Air Supply. 880-02 Nihon Kikai Gakkai Ronbunshū Transactions of the Japan Society of Mechanical Engineers Series B B-hen, 2006, 72, 2761-2766.	0.2	3
25	Effect of Noncondensable Gas on Experimental Condensation Coefficient. JSME International Journal Series B, 2003, 46, 557-562.	0.3	2
26	Enhancement of condensation heat transfer on hydrophobic and hydrophilic micro-structured surfaces. Transactions of the JSME (in Japanese), 2018, 84, 18-00149-18-00149.	0.2	2
27	A Microscopic Formulation of the Condensation Coefficient for Molecular Scale Interface Transport Phenomena. 880-02 Nihon Kikai Gakkai Ronbunshū Transactions of the Japan Society of Mechanical Engineers Series B B-hen, 2005, 71, 1424-1427.	0.2	1
28	A study on mechanism of microbubble emission boiling. Transactions of the JSME (in Japanese), 2018, 84, 17-00405-17-00405.	0.2	1
29	CAPILLARY-DRIVEN FLOW IN OPEN CONVERGING MICROCHANNELS. , 2018, , .		1
30	Effect of Microwave Pre-Dehydration on Ice Crystal Formation in Freezing Process(Thermal) Tj ETQq0 0 0 rgBT /C Engineers Series B B-hen, 2009, 75, 1497-1502.)verlock 1 0.2	0 Tf 50 307 To 0
31	Possibility of cryopreservation of medaka eggs using liquid meniscus. Journal of Thermal Science and Technology, 2016, 11, JTST0039-JTST0039.	1.1	Ο
32	G131 Lattice Gas Analysis on Water Production in Polymer Electrolyte Fuel Cell. The Proceedings of the Thermal Engineering Conference, 2007, 2007, 235-236.	0.0	0
33	F103 Effect of Gas Channel on Water Formation in Polymer Electrolyte Fuel Cell. The Proceedings of the National Symposium on Power and Energy Systems, 2008, 2008.13, 241-244.	0.0	Ο
34	125 Transient Freezing Characteristics of Pre-dehydrated Food by Microwave-Vacuum Drying. The Proceedings of Conference of Kyushu Branch, 2008, 2008.61, 295-296.	0.0	0
35	F223 Numerical study for cryopreservation of fish tissue. The Proceedings of the Thermal Engineering Conference, 2009, 2009, 287-288.	0.0	0
36	F123 Study of microwave dehydro-freezing with porous media. The Proceedings of the Thermal Engineering Conference, 2010, 2010, 161-162.	0.0	0

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#	Article	IF	CITATIONS
37	C212 Numerical Study on Thawing Process of Cryopreserved Tissues. The Proceedings of the Thermal Engineering Conference, 2011, 2011, 263-264.	0.0	Ο
38	Molecular Dynamics Simulations on Thermos-responsive Polymers in Aqueous Solutions. The Proceedings of Mechanical Engineering Congress Japan, 2016, 2016, J0540401.	0.0	0
39	High-Speed Drying by Microwave-Vacuum Foaming of Biological Protein Solutions. The Proceedings of the Thermal Engineering Conference, 2018, 2018, 0141.	0.0	Ο
40	Freezing control of medaka eggs by injection of cryoprotectant. The Proceedings of the Thermal Engineering Conference, 2018, 2018, 0140.	0.0	0
41	Study on Shrinkage Suppression of Root Vegetables using Microwave-Vacuum Drying. The Proceedings of the Thermal Engineering Conference, 2019, 2019, 0082.	0.0	Ο
42	Modeling of fish eggs using Alginic acid capsule and evaluation of effect of cryoprotectant. The Proceedings of the Thermal Engineering Conference, 2019, 2019, 0136.	0.0	0
43	Study on Moisture Transport and Shrinkage Phenomena in Drying of Root Vegetables. The Proceedings of Conference of Kyushu Branch, 2019, 2019.72, B41.	0.0	Ο
44	Study on Direct Contact Heat Transfer during MEB in Subcooled Pool Boiling. The Proceedings of the International Conference on Power Engineering (ICOPE), 2021, 2021.15, 2021-0229.	0.0	0

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