

Shuji Adachi

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

286
papers

4,080
citations

30
h-index

47
g-index

290
ext. papers

4,331
ext. citations

2.5
avg, IF

5.43
L-index

#	Paper	IF	Citations
286	A new process combining adsorption and enzyme reaction for producing higher-fructose syrup. <i>Biotechnology and Bioengineering</i> , 1983 , 25, 2371-93	4.9	145
285	Degradation kinetics of monosaccharides in subcritical water. <i>Journal of Food Engineering</i> , 2005 , 68, 309-313	3.13	110
284	Lipid encapsulation technology - techniques and applications to food. <i>Trends in Food Science and Technology</i> , 1993 , 4, 256-261	15.3	105
283	Hydrolysis of disaccharides containing glucose residue in subcritical water. <i>Biochemical Engineering Journal</i> , 2004 , 18, 143-147	4.2	91
282	Solubility of saturated fatty acids in water at elevated temperatures. <i>Bioscience, Biotechnology and Biochemistry</i> , 2002 , 66, 1723-6	2.1	86
281	Autoxidation kinetics for fatty acids and their esters. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 1995 , 72, 547-551	1.8	79
280	Protection of <i>Lactobacillus acidophilus</i> from the low pH of a model gastric juice by incorporation in a W/O/W emulsion. <i>Food Hydrocolloids</i> , 2006 , 20, 1164-1169	10.6	78
279	Properties of extracts from defatted rice bran by its subcritical water treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8759-65	5.7	74
278	Extraction of defatted rice bran by subcritical water treatment. <i>Biochemical Engineering Journal</i> , 2008 , 40, 44-53	4.2	72
277	Extraction of Functional Substances from Agricultural Products or By-products by Subcritical Water Treatment. <i>Food Science and Technology Research</i> , 2008 , 14, 319-328	0.8	70
276	Suppressive effect of saturated acyl L-ascorbate on the oxidation of linoleic acid encapsulated with maltodextrin or gum arabic by spray-drying. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3984-7	5.7	65
275	Kinetics on the hydrolysis of fatty acid esters in subcritical water. <i>Chemical Engineering Journal</i> , 2004 , 99, 1-4	14.7	58
274	Comparison of Oxidation of Methyl Linoleate Encapsulated with Gum Arabic by Hot-Air-Drying and Freeze-Drying. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4530-4534	5.7	54
273	Synthesis of esters by immobilized-lipase-catalyzed condensation reaction of sugars and fatty acids in water-miscible organic solvent. <i>Journal of Bioscience and Bioengineering</i> , 2005 , 99, 87-94	3.3	53
272	Preparation of fine W/O/W emulsion through membrane filtration of coarse W/O/W emulsion and disappearance of the inclusion of outer phase solution. <i>Food Hydrocolloids</i> , 2004 , 18, 61-70	10.6	52
271	Production of functional substances from black rice bran by its treatment in subcritical water. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1732-1740	5.4	49
270	Kinetics on sucrose decomposition in subcritical water. <i>LWT - Food Science and Technology</i> , 2005 , 38, 297-302	5.4	49

269	Carbohydrate content and composition of product from subcritical water treatment of coconut meal. <i>Journal of Industrial and Engineering Chemistry</i> , 2012 , 18, 225-229	6.3	48
268	Degradation kinetics of some phenolic compounds in subcritical water and radical scavenging activity of their degradation products. <i>Canadian Journal of Chemical Engineering</i> , 2014 , 92, 810-815	2.3	47
267	Condensation of L-Ascorbic Acid and Medium-Chain Fatty Acids by Immobilized Lipase in Acetonitrile with Low Water Content. <i>Food Science and Technology Research</i> , 1999 , 5, 188-192	0.8	43
266	Kinetics of maltooligosaccharide hydrolysis in subcritical water. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3663-7	5.7	42
265	Oxidation of Methyl Linoleate in Oil-in-Water Micro- and Nanoemulsion Systems. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 809-815	1.8	41
264	Decomposition kinetics of monoacyl glycerol and fatty acid in subcritical water under temperature-programmed heating conditions. <i>Food Chemistry</i> , 2006 , 94, 341-347	8.5	39
263	Synthesis of 6-O-unsaturated acyl l-ascorbates by immobilized lipase in acetone in the presence of molecular sieve. <i>Biochemical Engineering Journal</i> , 2003 , 16, 17-22	4.2	39
262	Retarded Oxidation of Liquid Lipids Entrapped in Matrixes of Saccharides or Proteins. <i>Bioscience, Biotechnology and Biochemistry</i> , 1992 , 56, 1236-1240	2.1	39
261	Protection of <i>Lactobacillus acidophilus</i> from bile salts in a model intestinal juice by incorporation into the inner-water phase of a W/O/W emulsion. <i>Food Hydrocolloids</i> , 2009 , 23, 281-285	10.6	38
260	Isomerization of Hexoses in Subcritical Water. <i>Food Science and Technology Research</i> , 2007 , 13, 205-209	0.8	38
259	Production and characterization of functional substances from a by-product of rice bran oil and protein production by a compressed hot water treatment. <i>Bioscience, Biotechnology and Biochemistry</i> , 2008 , 72, 384-92	2.1	35
258	Continuous production of acyl mannoses by immobilized lipase using a packed-bed reactor and their surfactant properties. <i>Biochemical Engineering Journal</i> , 2001 , 8, 213-216	4.2	34
257	Kinetics of formation of maltose and isomaltose through condensation of glucose by glucoamylase. <i>Biotechnology and Bioengineering</i> , 1984 , 26, 121-7	4.9	31
256	Production of oligosaccharides from coconut meal by subcritical water treatment. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1946-1952	3.8	30
255	Production of saturated acyl L-ascorbate by immobilized lipase using a continuous stirred tank reactor. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4628-32	5.7	30
254	Oxidation kinetics of linoleic acid in the presence of saturated acyl l-ascorbate. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 389-392	1.8	29
253	Synthesis of lauroyl saccharides through lipase-catalyzed condensation in microaqueous water-miscible solvents. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2000 , 10, 241-247		27
252	Decomposition kinetics of maltose in subcritical water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2004 , 68, 91-5	2.1	26

251	Lipase-catalyzed synthesis of 6-O-eicosapentaenoyl L-ascorbate in acetone and its autoxidation. <i>Biotechnology Letters</i> , 2000 , 22, 637-640	3	26
250	Autoxidation of Linoleic Acid Encapsulated with Polysaccharides of Differing Weight Ratio. <i>Bioscience, Biotechnology and Biochemistry</i> , 1999 , 63, 866-9	2.1	26
249	Prediction of pasta drying process based on a thermogravimetric analysis. <i>Journal of Food Engineering</i> , 2012 , 111, 129-134	6	25
248	Effects of medium-chain fatty acids and their acylglycerols on the transport of penicillin V across Caco-2 cell monolayers. <i>Bioscience, Biotechnology and Biochemistry</i> , 1997 , 61, 1150-5	2.1	25
247	Oxidation of 6-O-arachidonoyl l-ascorbate microencapsulated with a polysaccharide by spray-drying. <i>LWT - Food Science and Technology</i> , 2004 , 37, 395-400	5.4	25
246	Equilibrium constant for lipase-catalyzed condensation of mannose and lauric acid in water-miscible organic solvents. <i>Enzyme and Microbial Technology</i> , 2001 , 29, 494-498	3.8	25
245	Production of rare sugars from common sugars in subcritical aqueous ethanol. <i>Food Chemistry</i> , 2015 , 175, 465-70	8.5	24
244	Preparation of microcapsules of W/O/W emulsions containing a polysaccharide in the outer aqueous phase by spray-drying. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 225-231	3	24
243	Lipase-catalyzed condensation of p-methoxyphenethyl alcohol and carboxylic acids with different steric and electrical properties in acetonitrile. <i>Biotechnology Letters</i> , 2003 , 25, 3-7	3	24
242	Microencapsulation of linoleic acid with low- and high-molecular-weight components of soluble soybean polysaccharide and its oxidation process. <i>Bioscience, Biotechnology and Biochemistry</i> , 2003 , 67, 1864-9	2.1	24
241	Properties of Extracts from Wheat Bran by Subcritical Water Treatment. <i>Food Science and Technology Research</i> , 2008 , 14, 553-556	0.8	23
240	Lipase-catalyzed synthesis of unsaturated acyl l-ascorbates and their ability to suppress the autoxidation of polyunsaturated fatty acids. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 823-826	1.8	23
239	Oxidation of Linoleic Acid and Methyl Linoleate Mixed with Saturated Fatty Acid or its Methyl Ester. <i>LWT - Food Science and Technology</i> , 2001 , 34, 234-238	5.4	23
238	Kinetics of the alkaline nitrobenzene oxidation of lignin in rice straw. <i>The Chemical Engineering Journal</i> , 1992 , 49, B17-B21		23
237	Extraction of Oligosaccharides from Passion Fruit Peel by Subcritical Water Treatment. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12269	2.4	22
236	Continuous synthesis of alkyl ferulate by immobilized <i>Candida antarctica</i> lipase at high temperature. <i>Biotechnology Letters</i> , 2006 , 28, 1471-4	3	22
235	Kinetics of Sucrose Hydrolysis in a Subcritical Water-ethanol Mixture. <i>Journal of Applied Glycoscience (1999)</i> , 2014 , 61, 9-13	1	21
234	Synthesis of glyceryl ferulate by immobilized ferulic acid esterase. <i>Biotechnology Letters</i> , 2008 , 30, 2151-5		21

233	Lipase-catalyzed condensation of erythritol and medium-chain fatty acids in acetonitrile with low water content. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 1999 , 6, 21-27		21
232	Kinetic analysis for the isomerization of glucose, fructose, and mannose in subcritical aqueous ethanol. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015 , 79, 1005-10	2.1	20
231	Properties of Extract from Okara by Its Subcritical Water Treatment. <i>International Journal of Food Properties</i> , 2013 , 16, 974-982	3	20
230	Physico-chemical Properties of Fatty Acids for Assessing the Threshold Concentration to Enhance the Absorption of a Hydrophilic Substance. <i>Bioscience, Biotechnology and Biochemistry</i> , 1998 , 62, 443-7	2.1	20
229	Suppressive effect of alkyl ferulate on the oxidation of linoleic acid. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006 , 70, 457-61	2.1	20
228	Effect of the hydrophilic surfactants on the preparation and encapsulation efficiency in coarse and fine W/O/W type emulsions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2004 , 238, 83-90	5.1	20
227	Effect of different dextrose equivalents of maltodextrin on oxidation stability in encapsulated fish oil by spray drying. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017 , 81, 705-711	2.1	19
226	Hydrolysis of the oil phase of a W/O/W emulsion by pancreatic lipase. <i>Journal of Controlled Release</i> , 2004 , 94, 53-61	11.7	19
225	Reaction equilibrium for lipase-catalyzed condensation in organic solvent systems. <i>Biotechnology Letters</i> , 2004 , 26, 1461-8	3	19
224	Continuous synthesis of lauroyl or oleoyl erythritol by a packed-bed reactor with an immobilized lipase. <i>Process Biochemistry</i> , 2004 , 39, 681-686	4.8	19
223	Equilibrium constant for the lipase-catalyzed synthesis of fatty acid butyl ester in various organic solvents. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2003 , 24-25, 61-66		19
222	Production of keto-disaccharides from aldo-disaccharides in subcritical aqueous ethanol. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 998-1005	2.1	19
221	Water Sorption Kinetics of Spaghetti Prepared under Different Drying Conditions. <i>Food Science and Technology Research</i> , 2013 , 19, 17-22	0.8	18
220	Antioxidative Properties of Ascorbic Acid and Acyl Ascorbates in ML/W Emulsion. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 1475-1480	1.8	18
219	Synthesis of linoleoyl disaccharides through lipase-catalyzed condensation and their surface activities. <i>Journal of Bioscience and Bioengineering</i> , 2005 , 100, 274-9	3.3	18
218	Surface Activity of 6-O-Hexanoyl, Octanoyl, Decanoyl and Dodecanoyl Ascorbates. <i>Japan Journal of Food Engineering</i> , 2001 , 2, 73-75	0.2	18
217	Measurement of Moisture Profiles in Pasta During Rehydration Based on Image Processing. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1465-1471	5.1	17
216	Emulsifier properties of saturated acyl l-ascorbates for preparation of O/W emulsions. <i>Food Chemistry</i> , 2003 , 82, 191-194	8.5	17

215	Preparation of a water-in-oil-in-water (W/O/W) type microcapsules by a single-droplet-drying method and change in encapsulation efficiency of a hydrophilic substance during storage. <i>Bioscience, Biotechnology and Biochemistry</i> , 2003 , 67, 1376-81	2.1	17
214	Thermogravimetric Analysis of Cyclodextrin-Fatty Acid Complex Formation and Its Use for Predicting Suppressed Autoxidation of Fatty Acids. <i>Bioscience, Biotechnology and Biochemistry</i> , 1995 , 59, 51-54	2.1	17
213	A simulated moving-bed adsorber for the separation of tricomponents.. <i>Journal of Chemical Engineering of Japan</i> , 1993 , 26, 52-56	0.8	17
212	Destabilization of mayonnaise induced by lipid crystallization upon freezing. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 786-90	2.1	17
211	Properties of rice straw extract after subcritical water treatment. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012 , 76, 1146-9	2.1	16
210	Surface tensions of aqueous solutions of 1-O-monoacyl sugar alcohols. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2006 , 277, 15-19	5.1	16
209	Enzymatic synthesis of N-acyl-l-amino acids in a glycerol-water system using acylase I from pig kidney. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 41-46	1.8	16
208	Heterogeneity during autoxidation of linoleic acid encapsulated with a polysaccharide. <i>Journal of Food Engineering</i> , 2003 , 59, 237-243	6	16
207	Solubility of Oleic and Linoleic Acids in Subcritical Water. <i>Food Science and Technology Research</i> , 2004 , 10, 261-263	0.8	16
206	Autoxidation Kinetics for Polyunsaturated Acylglycerols.. <i>Food Science and Technology Research</i> , 1999 , 5, 104-107	0.8	16
205	Effect of salts on the water sorption kinetics of dried pasta. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013 , 77, 249-52	2.1	15
204	Properties of Extract Obtained from Defatted Rice Bran by Extraction with Aqueous Ethanol under Subcritical Conditions. <i>Food Science and Technology Research</i> , 2012 , 18, 37-45	0.8	15
203	Functionality of Compounds Contained in Rice Bran and Their Improvement. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2012 , 59, 301-318	0.2	15
202	Enzymatic preparation of fatty acid esters of sugar alcohols by condensation in acetone using a packed-bed reactor with immobilized <i>Candida antarctica</i> lipase. <i>Biocatalysis and Biotransformation</i> , 2004 , 22, 269-274	2.5	15
201	Prediction of the equilibrium conversion for the synthesis of acyl hexose through lipase-catalyzed condensation in water-miscible solvent in the presence of molecular sieve. <i>Biotechnology Progress</i> , 2003 , 19, 293-7	2.8	15
200	Promotion or suppression of glucose isomerization in subcritical aqueous straight- and branched-chain alcohols. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015 , 79, 470-4	2.1	14
199	Effects of oil-droplet diameter on the stability of squalene oil in spray-dried powder. <i>Drying Technology</i> , 2016 , 34, 1726-1734	2.6	14
198	Effect of Ethanol Addition on Subcritical Water Extraction of Pectic Polysaccharides from Passion Fruit Peel. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13138	2.1	14

197	Emulsifying and Foaming Properties of Defatted Soy Meal Extracts Obtained by Subcritical Water Treatment. <i>International Journal of Food Properties</i> , 2011 , 14, 9-16	3	14
196	Extraction of defatted rice bran with subcritical aqueous acetone. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012 , 76, 1535-9	2.1	14
195	Moisture Sorption Isotherm of Durum Wheat Flour. <i>Food Science and Technology Research</i> , 2012 , 18, 617-622	6.2	14
194	Suppressive effect of alkyl ferulate on the oxidation of microencapsulated linoleic acid. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 97-102	3	14
193	Surface Oil Content of Microcapsules Containing Various Oil Fractions and Oil-Droplet Sizes. <i>Japan Journal of Food Engineering</i> , 2013 , 14, 169-175	0.2	14
192	Astaxanthin stability and color change of krill during subcritical water treatment. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3065-3072	3.3	13
191	Effects of Temperature and Flow Rate on Subcritical-water Extraction from Defatted Rice Bran. <i>Food Science and Technology Research</i> , 2012 , 18, 333-340	0.8	13
190	Hydrolysis kinetics of trisaccharides consisting of glucose, galactose, and fructose residues in subcritical water. <i>Biotechnology Progress</i> , 2006 , 22, 1321-6	2.8	13
189	Phenolic Content and Radical Scavenging Capacity of Kaffir Lime Fruit Peel Extracts Obtained by Pressurized Hot Water Extraction. <i>Food Science and Technology Research</i> , 2008 , 14, 1-4	0.8	13
188	Enzymatic synthesis of conjugated linoleoyl ascorbate in acetone. <i>Biochemical Engineering Journal</i> , 2008 , 40, 368-372	4.2	13
187	Continuous preparation of O/W nano-emulsion by the treatment of a coarse emulsion under subcritical water conditions. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1376-1380	5.4	13
186	Bacteriostatic activities of monoacyl sugar alcohols against thermophilic sporeformers. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006 , 70, 263-5	2.1	13
185	Oxidation kinetics for cis-9,trans-11 and trans-10,cis-12 isomers of CLA. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 675-678	1.8	13
184	Continuous production of acyl l-ascorbates using a packed-bed reactor with immobilized lipase. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 895-899	1.8	13
183	Continuous synthesis of 6-O-linoleoyl hexose using a packed-bed reactor system with immobilized lipase. <i>Biochemical Engineering Journal</i> , 2005 , 22, 145-149	4.2	13
182	Digestibility and structural parameters of spray-dried casein clusters under simulated gastric conditions. <i>Food Research International</i> , 2015 , 75, 166-173	7	12
181	Antioxidative Ability of Defatted Rice Bran Extract Obtained by Subcritical Water Extraction in Bulk Oil and Aqueous Dispersion Systems. <i>Japan Journal of Food Engineering</i> , 2011 , 12, 147-154	0.2	12
180	Continuous synthesis of glyceryl ferulate using immobilized <i>Candida antarctica</i> lipase. <i>Journal of Oleo Science</i> , 2008 , 57, 375-80	1.6	12

179	Suppression of the oxidation of methyl linoleate encapsulated with the extract from defatted rice bran by a compressed hot water treatment. <i>European Food Research and Technology</i> , 2008 , 228, 109-114 ³⁻⁴	12
178	Surface activities of monoacyl trehaloses in aqueous solution. <i>LWT - Food Science and Technology</i> , 2007 , 40, 412-417	5.4 12
177	Lipase-Catalyzed Synthesis of Monolauroyl Maltose through Condensation of Maltose and Lauric Acid. <i>Food Science and Technology Research</i> , 2003 , 9, 110-113	0.8 12
176	Synthesis of mono- and dioleoyl erythritols through immobilized-lipase-catalyzed condensation of erythritol and oleic acid in acetone. <i>Biochemical Engineering Journal</i> , 2003 , 14, 79-84	4.2 12
175	Semi-continuous production of lauroyl kojic acid through lipase-catalyzed condensation in acetonitrile. <i>Biochemical Engineering Journal</i> , 2001 , 9, 85-89	4.2 12
174	Synthesis of alkyl fucosides through α -glucosidase-catalyzed condensation of fucose and 1-alcohols. <i>Biotechnology Letters</i> , 1999 , 21, 105-109	3 12
173	Thermal Analysis of Autoxidation of Ethyl Esters of n-3 and n-6 Fatty Acids.. <i>Food Science and Technology Research</i> , 1995 , 1, 1-4	12
172	Effects of drying temperature and relative humidity on spaghetti characteristics. <i>Drying Technology</i> , 2017 , 35, 1214-1224	2.6 11
171	Effects of Vegetable Oil Type and Lipophilic Emulsifiers on the Induction Period of Fat Crystallization. <i>Journal of Oleo Science</i> , 2015 , 64, 1169-74	1.6 11
170	Effects of relaxation of gluten network on rehydration kinetics of pasta. <i>Bioscience, Biotechnology and Biochemistry</i> , 2014 , 78, 1930-4	2.1 11
169	Properties and water sorption characteristics of spaghetti prepared using various dies. <i>Journal of Food Science</i> , 2013 , 78, E520-5	3.4 11
168	Lipase-catalyzed synthesis of 6-O-vinylacetyl glucose in acetonitrile. <i>Biotechnology Letters</i> , 2002 , 24, 1097-1100	3 11
167	Preparation of W/O/W Multiple Emulsions with Polymers in the Outer Aqueous Phase.. <i>Food Science and Technology Research</i> , 2001 , 7, 78-83	0.8 11
166	Pulse response in an immobilized-enzyme column: Elution profiles in reversible and consecutive reactions. <i>Biotechnology and Bioengineering</i> , 1981 , 23, 1961-1976	4.9 11
165	Effects of Oil-Droplet Diameter and Dextrose Equivalent of Maltodextrin on the Surface-Oil Ratio of Microencapsulated Fish Oil by Spray Drying. <i>Journal of Chemical Engineering of Japan</i> , 2017 , 50, 799-806 ^{0.8}	11
164	Thermal and structural changes of rapeseed oil during isothermal storage at low temperature. <i>Food Structure</i> , 2017 , 11, 8-15	4.3 10
163	Degradation kinetics of passion fruit pectin in subcritical water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017 , 81, 712-717	2.1 10
162	Effect of Ascorbic Acid or Acyl Ascorbate on the Stability of Catechin in Oil-In-Water Emulsion. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 269-274	1.8 10

161	Characterization of Spaghetti Prepared Under Different Drying Conditions. <i>Journal of Food Science</i> , 2015 , 80, C1959-64	3.4	10
160	Lipase-Catalyzed Esterification of Triterpene Alcohols and Phytosterols with Oleic Acid. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1885-1890	1.8	10
159	Anti-oxidant activity of acyl ascorbates in intestinal epithelial cells. <i>Biotechnology Letters</i> , 2003 , 25, 1723-1727		10
158	Estimation of the Binding Constant of a Saccharide to Sodium-Ion Using Cation-Exchange Resins with Different Divinylbenzene Contents.. <i>Journal of Chemical Engineering of Japan</i> , 1999 , 32, 678-683	0.8	10
157	Dispersion and oxidative stability of O/W emulsions and oxidation of microencapsulated oil. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017 , 81, 625-633	2.1	9
156	Drying and rehydration of pasta. <i>Drying Technology</i> , 2017 , 35, 1919-1949	2.6	9
155	Effect of crystallization of oil phase on the destabilization of O/W emulsions containing vegetable oils with low melting points. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019 , 582, 123824	5.1	9
154	Kinetic Analysis of Rapeseed Oil Crystallization during Isothermal Storage. <i>Crystal Growth and Design</i> , 2018 , 18, 642-650	3.5	9
153	Dispersion Stability of O/W Emulsions with Different Oil Contents Under Various Freezing and Thawing Conditions. <i>Journal of Food Science</i> , 2017 , 82, 1569-1573	3.4	9
152	Kinetic analysis for the degradation of glycyl-L-leucine and L-leucyl-glycine in subcritical water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012 , 76, 125-8	2.1	9
151	Degradation kinetics of branched-chain amino acids in subcritical water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2010 , 74, 649-51	2.1	9
150	The Relationship between Transport-enhancement Effects and Cell Viability by Capric Acid Sodium Salt, Monocaprin, and Dicaprin. <i>Bioscience, Biotechnology and Biochemistry</i> , 1998 , 62, 83-6	2.1	9
149	Production Optimization of the Extract with High Phenolic Content and Radical Scavenging Activity from Defatted Rice Bran by Subcritical Water Treatment. <i>Japan Journal of Food Engineering</i> , 2007 , 8, 311-315	0.2	9
148	Stability of O/W emulsions prepared using various monoacyl sugar alcohols as an emulsifier. <i>Innovative Food Science and Emerging Technologies</i> , 2006 , 7, 211-216	6.8	9
147	Improvement of selectivity in 3-ketocellobiose production from cellobiose by <i>Agrobacterium tumefaciens</i> . <i>Biochemical Engineering Journal</i> , 2001 , 8, 217-221	4.2	9
146	Production of tagatose and talose through isomerization of galactose in a buffer solution under subcritical water conditions. <i>Carbohydrate Research</i> , 2020 , 493, 108031	2.9	9
145	Induction Periods for Lipid Crystallization of Various Vegetable Oils. <i>Journal of Oleo Science</i> , 2019 , 68, 45-52	1.6	9
144	Kinetic analysis for the isomerization of cellobiose to cellobiulose in subcritical aqueous ethanol. <i>Carbohydrate Research</i> , 2016 , 433, 67-72	2.9	8

143	Water Sorption Kinetics of Wheat Noodle with Different Diameters. <i>Food Science and Technology Research</i> , 2014 , 20, 241-246	0.8	8
142	Characteristics and antioxidative activity of the acetone-soluble and -insoluble fractions of a defatted rice bran extract obtained by using an aqueous organic solvent under subcritical conditions. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013 , 77, 624-30	2.1	8
141	Degradation of N-Acetyl-D-glucosamine and D-Glucosamine in Subcritical Water and Properties of the Degradation Products. <i>Food Science and Technology Research</i> , 2011 , 17, 273-278	0.8	8
140	Suppressive Effect of Decanoyl Ascorbate on the Oxidation of Fish Oil Encapsulated with a Polysaccharide. <i>Food Science and Technology Research</i> , 2009 , 15, 569-574	0.8	8
139	Enzymatic synthesis of myristoyl disaccharides and their surface activity. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1743-1747	4.3	8
138	Thermal Stability of Immobilized Lipase from <i>Candida antarctica</i> in Glycerols with Various Water Contents at Elevated Temperatures. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 1041-1044	1.8	8
137	Thermal inactivation of immobilized lipase in 1-alcohols. <i>Journal of Bioscience and Bioengineering</i> , 2006 , 102, 66-8	3.3	8
136	Kinetic effect of alcohols on hexose isomerization under subcritical aqueous conditions. <i>Chemical Engineering Research and Design</i> , 2015 , 104, 723-729	5.5	7
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