

Shuji Adachi

List of Publications by Year in Descending Order

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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	Insight into formation of various rare sugars in compressed hot phosphate buffer. <i>Journal of Supercritical Fluids</i> , 2022 , 186, 105621	4.2	0
285	Isomerization and Epimerization of Galactose to Tagatose and Talose in a Phosphate Buffer Containing Organic Solvents under Subcritical Water Conditions. <i>Industrial & Engineering Chemistry Research</i> , 2021 , 60, 5084-5089	3.9	4
284	Chemical composition and antioxidant activity of oil obtained from coconut meal by subcritical ethanol extraction. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 4128-4137	2.8	1
283	Phase behavior of a binary mixture of rapeseed and soybean oils. <i>Food Science and Technology Research</i> , 2021 , 27, 43-48	0.8	
282	Effect of Oil-Droplet Diameter on Lipid Oxidation in O/W Emulsions. <i>Journal of Oleo Science</i> , 2021 , 70, 1225-1230	1.6	0
281	Solubility and mass transfer coefficient of oxygen through gas- and water-lipid interfaces. <i>Journal of Food Science</i> , 2021 , 86, 867-873	3.4	2
280	Water Sorption Kinetics of Starch Noodles with Different Cross-Sectional Shapes. <i>Starch/Staerke</i> , 2021 , 73, 2000235	2.3	
279	Maltose formation during the isothermal rest of wheat dough. <i>Food Bioscience</i> , 2021 , 42, 101116	4.9	0
278	Isomerization of maltose to maltulose in a pressurized hot phosphate buffer. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 37, 102164	4.2	0
277	Kinetic analysis of thermal degradation of betanin at various pH values using deconvolution method. <i>Food Chemistry</i> , 2021 , 361, 130165	8.5	0
276	Flavor Release from Spray-Dried Powders with Various Wall Materials. <i>ChemEngineering</i> , 2020 , 4, 1	2.6	2
275	Phase Behavior of Binary Mixtures of Tripalmitin, Triolein, and Trilinolein. <i>Food Science and Technology Research</i> , 2020 , 26, 589-595	0.8	1
274	Production of Tagatose from Galactose in a Batch-type Reactor Using a Phosphate Buffer under Subcritical Water Conditions. <i>Food Science and Technology Research</i> , 2020 , 26, 695-699	0.8	2
273	Oil-water Separation of Mayonnaises and Semisolid Dressings by Freezing and Thawing. <i>Food Science and Technology Research</i> , 2020 , 26, 111-118	0.8	
272	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
271	Crystallisation kinetics of rice bran and soybean oils during storage at low temperature. <i>Food and Bioproducts Processing</i> , 2020 , 120, 123-130	4.9	4
270	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

269	Ethanol Precipitation of Mannooligosaccharides from Subcritical Water-Treated Coconut Meal Hydrolysate. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1197-1204	5.1	3
268	Stability of Fish Oil Encapsulated in Spray-dried Powders Coated with Starch Particles. <i>Food Science and Technology Research</i> , 2019 , 25, 363-371	0.8	2
267	Preparation of Seasoning with Shrimp-like Flavor from the Aqueous Residue of Isada Krill under Subcritical Water Conditions. <i>Japan Journal of Food Engineering</i> , 2019 , 20, 123-128	0.2	1
266	Preparation of Powdered Seasoning with Shrimp-like Flavor from the Aqueous Residue of Isada Krill by Subcritical Water Treatment and Spray-drying. <i>Japan Journal of Food Engineering</i> , 2019 , 20, 137-141	0.2	1
265	Analysis of Nonisothermal Crystallization of Rapeseed Oil by Deconvolution of Differential Scanning Calorimetry Curve. <i>Journal of Oleo Science</i> , 2019 , 68, 1215-1222	1.6	4
264	Induction Periods for Lipid Crystallization of Various Vegetable Oils. <i>Journal of Oleo Science</i> , 2019 , 68, 45-52	1.6	9
263	Water Sorption Kinetics of Wheat Flour Noodles with Added Chemically Modified Starch. <i>Starch/Staerke</i> , 2018 , 70, 1700280	2.3	1
262	Kinetic Analysis of Rapeseed Oil Crystallization during Isothermal Storage. <i>Crystal Growth and Design</i> , 2018 , 18, 642-650	3.5	9
261	Seasoning Production from the Residual Waste Solution of Isada Krill Processing by Its Treatment under Subcritical Water Conditions. <i>Japan Journal of Food Engineering</i> , 2018 , 19, 113-118	0.2	4
260	Effects of Severity Factor on the Subcritical Water Treatment of Polyphenols Obtained from Japanese Persimmon. <i>Food Science and Technology Research</i> , 2018 , 24, 209-214	0.8	
259	Release of Flavor Compounds from Micelles and O/W Emulsions. <i>Japan Journal of Food Engineering</i> , 2018 , 19, 153-162	0.2	
258	An Accelerated Method for Estimating the Dispersion Stability of Mayonnaise by Oil/Water Separation under Reduced Pressure. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 1367-1372	1.8	1
257	Optimization of food dye (betanin) retention during hot air drying: Design space calculation with consideration of reaction and substrate transfer kinetics. <i>Drying Technology</i> , 2018 , 36, 1920-1929	2.6	7
256	Extraction of Oligosaccharides from Passion Fruit Peel by Subcritical Water Treatment. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12269	2.4	22
255	Production of Lactulose from Lactose in Subcritical Aqueous Ethanol. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12413	2.4	6
254	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
253	Thermal and structural changes of rapeseed oil during isothermal storage at low temperature. <i>Food Structure</i> , 2017 , 11, 8-15	4.3	10
252	Degradation kinetics of passion fruit pectin in subcritical water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017 , 81, 712-717	2.1	10

251	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
250	Effect of oil droplet size on the oxidative stability of spray-dried flaxseed oil powders. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017 , 81, 698-704	2.1	5
249	Distribution of saccharides and salts on amphoteric ion-exchange resin. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017 , 81, 817-822	2.1	1
248	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
247	Drying and rehydration of pasta. <i>Drying Technology</i> , 2017 , 35, 1919-1949	2.6	9
246	Effects of drying temperature and relative humidity on spaghetti characteristics. <i>Drying Technology</i> , 2017 , 35, 1214-1224	2.6	11
245	Amphiphilic Acyl Ascorbates: Their Enzymatic Synthesis and Applications to Food 2017 , 381-408		1
244	Kinetic Analysis of Lactulose Production from Lactose in Subcritical Aqueous Ethanol. <i>Food Science and Technology Research</i> , 2017 , 23, 45-49	0.8	2
243	A Simple Method to Measure the Surface Roughness of Spaghetti Using a Digital Camera. <i>Food Science and Technology Research</i> , 2017 , 23, 237-240	0.8	3
242	Surface Oil Measurement for Spray-dried Fish Oil Microcapsules Using Nile Red and Confocal Laser Scanning Microscopy. <i>Food Science and Technology Research</i> , 2017 , 23, 503-509	0.8	3
241	Denaturation of Spray-dried Egg Yolk During Processing and Storage. <i>Japan Journal of Food Engineering</i> , 2017 , 18, 93-99	0.2	
240	A Statistical Model for Estimating the Effects of Oil Droplet Size and Oil Fraction in Microcapsules on Oxidation of Oil. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700225	3	2
239	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
238	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
237	Promoted isomerization of aldoses to ketoses in subcritical aqueous acetonitrile. <i>Canadian Journal of Chemical Engineering</i> , 2017 , 95, 359-363	2.3	5
236	Liquid-Solid phase equilibria and the frozen ratio of ternary aqueous solution of acetic acid and sodium chloride. <i>International Journal of Food Properties</i> , 2017 , 1-8	3	1
235	Behavior of Flavor Release from Emulsified d-Limonene in Spray-dried Powders with Various Wall Materials. <i>Japan Journal of Food Engineering</i> , 2017 , 18, 53-58	0.2	5
234	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

233	Detection of cracks in dried spaghetti using transmission images. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017 , 81, 750-754	2.1	4
232	Moisture Distributions and Properties of Pasta Prepared or Cooked Under Different Conditions. <i>Soft and Biological Matter</i> , 2017 , 119-148	0.8	
231	Kinetic analysis for the isomerization of cellobiose to cellobiulose in subcritical aqueous ethanol. <i>Carbohydrate Research</i> , 2016 , 433, 67-72	2.9	8
230	Changes in color and texture of wheat noodles during chilled storage. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 2418-2424	2.1	4
229	Degradation kinetics of trisaccharides comprised of glucose residues in subcritical water. <i>Journal of Carbohydrate Chemistry</i> , 2016 , 35, 286-299	1.7	2
228	Water Sorption Kinetics of Gluten-added Wheat Noodle. <i>Food Science and Technology Research</i> , 2016 , 22, 491-495	0.8	1
227	Effects of Counter-ion Form of a Cation-exchange Resin and Ethanol Content of Eluent on the Distribution Coefficients of Galactose, Tagatose, and Talose onto the Resin. <i>Food Science and Technology Research</i> , 2016 , 22, 205-208	0.8	1
226	Kinetics on the turbidity change of wheat starch during its retrogradation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 1609-14	2.1	4
225	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
224	Moisture distribution and texture of spaghetti rehydrated under different conditions. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 769-73	2.1	7
223	Antioxidative Property of Acyl Ascorbate in Cookies Containing Iron. <i>Japan Journal of Food Engineering</i> , 2016 , 17, 77-81	0.2	1
222	Effect of Polydispersity in Oil-droplet Size on Lipid Oxidation in Oil-in-water Emulsions. <i>Japan Journal of Food Engineering</i> , 2016 , 17, 91-94	0.2	1
221	Direct Treatment of Isada Krill under Subcritical Water Conditions to Produce Seasoning with Shrimp-Like Flavour. <i>Food Technology and Biotechnology</i> , 2016 , 54, 335-341	2.1	2
220	Kinetics of the Disappearance of N-Acetyl-D-glucosamine in Subcritical Aqueous Ethanol. <i>Japan Journal of Food Engineering</i> , 2016 , 17, 99-104	0.2	
219	Swelling Pressure of Wet Rice Grains Estimated from Distribution Coefficients of Saccharides. <i>Journal of Applied Glycoscience (1999)</i> , 2016 , 63, 47-50	1	
218	Decomposition Kinetics of Glucose and Fructose in Subcritical Water Containing Sodium Chloride. <i>Journal of Applied Glycoscience (1999)</i> , 2016 , 63, 99-104	1	7
217	Interconversion Between D-glucuronic Acid and D-glucuronolactone in Subcritical Aqueous Ethanol. <i>Food Science and Technology Research</i> , 2016 , 22, 739-742	0.8	2
216	Using severity factor as a parameter to optimize krill treatment under subcritical water conditions. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 2192-2197	2.1	5

215	Moisture profiles of wheat noodles containing hydroxypropylated tapioca starch. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1516-1522	3.8	4
214	Preparation of Liquid and Solid Seasonings with Shrimp-like Flavor from Isada Krill under Subcritical Water Conditions by Steam Injection. <i>Food Science and Technology Research</i> , 2016 , 22, 317-323	0.8	4
213	Production of keto-disaccharides from aldo-disaccharides in subcritical aqueous ethanol. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 998-1005	2.1	19
212	Destabilization of mayonnaise induced by lipid crystallization upon freezing. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 786-90	2.1	17
211	Digestibility and structural parameters of spray-dried casein clusters under simulated gastric conditions. <i>Food Research International</i> , 2015 , 75, 166-173	7	12
210	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
209	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
208	Production of rare sugars from common sugars in subcritical aqueous ethanol. <i>Food Chemistry</i> , 2015 , 175, 465-70	8.5	24
207	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
206	Swelling Pressure of Tapioca Starch Gel Estimated from Distribution Coefficients of Non-electrolytes. <i>Food Science and Technology Research</i> , 2015 , 21, 509-515	0.8	
205	Solubility of D-Galactose, D-Talose, and D-Tagatose in Aqueous Ethanol at Low Temperature. <i>Food Science and Technology Research</i> , 2015 , 21, 801-803	0.8	4
204	Degradation of disaccharides containing two glucose units in subcritical water. <i>Asia-Pacific Journal of Chemical Engineering</i> , 2015 , 10, 681-686	1.3	
203	Compositions, flavour and antiradical properties of products from subcritical water treatment of raw Isada krill. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1632-1639	3.8	7
202	Characterization of Spaghetti Prepared Under Different Drying Conditions. <i>Journal of Food Science</i> , 2015 , 80, C1959-64	3.4	10
201	Retardation of Lipid Oxidation by Reducing Droplet Size: Stochastic Models. <i>Japan Journal of Food Engineering</i> , 2015 , 16, 17-26	0.2	3
200	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
199	Energy Efficiency of Different Emulsification Methods: A Comparative Evaluation. <i>Japan Journal of Food Engineering</i> , 2015 , 16, 71-74	0.2	2
198	Kinetic Analysis for the Conversion of Fructose to 5-Hydroxymethylfurfural in 1-Butyl-3-methylimidazolium Chloride with Lower Water Contents. <i>Journal of Applied Glycoscience (1999)</i> , 2015 , 62, 143-147	1	5

197	Evolution of the Size Distribution of Oil-droplets Over Time in Oil-in-water Emulsions. <i>Japan Journal of Food Engineering</i> , 2015 , 16, 231-234	0.2	4
196	Engineering aspects of rate-related processes in food manufacturing. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015 , 79, 517-31	2.1	1
195	Effects of the Oil-droplet Size and Entire Oil Fraction in Microcapsules on the Interior Oil Fraction. <i>Japan Journal of Food Engineering</i> , 2015 , 16, 303-305	0.2	2
194	Adsorption Isotherms of Hydrophobic Substances onto a Chromatographic Organic Monolith. <i>Japan Journal of Food Engineering</i> , 2015 , 16, 167-170	0.2	
193	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
192	Effects of drying conditions on moisture distribution in rehydrated spaghetti. <i>Bioscience, Biotechnology and Biochemistry</i> , 2014 , 78, 1412-4	2.1	5
191	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
190	Water Sorption Kinetics of Wheat Noodle with Different Diameters. <i>Food Science and Technology Research</i> , 2014 , 20, 241-246	0.8	8
189	Kinetics of Oxidation of Different Depths of Methyl Linoleate in Bulk Phase. <i>Food Science and Technology Research</i> , 2014 , 20, 183-187	0.8	2
188	Subcritical Water Treatment for Producing Seasoning From Semidried Isada Krill. <i>Journal of Food Process Engineering</i> , 2014 , 37, 567-574	2.4	7
187	Microencapsulation of β -Carotene by Self-Aggregated Caseinates. <i>Japan Journal of Food Engineering</i> , 2014 , 15, 51-57	0.2	7
186	Effect of Surface Roughness on Rehydration Kinetics of Spaghetti. <i>Japan Journal of Food Engineering</i> , 2014 , 15, 101-104	0.2	7
185	Effect of Reducing Oil Droplet Size on Lipid Oxidation in an Oil-in-water Emulsion. <i>Japan Journal of Food Engineering</i> , 2014 , 15, 43-47	0.2	7
184	Kinetics of Sucrose Hydrolysis in a Subcritical Water-ethanol Mixture. <i>Journal of Applied Glycoscience (1999)</i> , 2014 , 61, 9-13	1	21
183	Effects of relaxation of gluten network on rehydration kinetics of pasta. <i>Bioscience, Biotechnology and Biochemistry</i> , 2014 , 78, 1930-4	2.1	11
182	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
181	Effects of repeated treatment on the properties of rice stem extract using subcritical water, ethanol, and their mixture. <i>Journal of Industrial and Engineering Chemistry</i> , 2014 , 20, 2610-2614	6.3	7
180	Thermal analysis of drying process of durum wheat dough under the programmed temperature-rising conditions. <i>Food and Bioproducts Processing</i> , 2014 , 92, 9-13	4.9	5

179	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
178	A Simple Method for Determining the Flaxseed or Fish Oil Content with N,N-dimethylformamide in Microcapsules Prepared by Spray Drying. <i>Japan Journal of Food Engineering</i> , 2014 , 15, 131-139	0.2	7
177	Optimal Conditions for Lipase-catalyzed Condensation of Erythorbic Acid with Fatty Acids in Organic Solvents. <i>Japan Journal of Food Engineering</i> , 2014 , 15, 143-148	0.2	2
176	Surface-oil Contents of Microcapsules with Different Oil Droplet-to-Microcapsule Size Ratios. <i>Japan Journal of Food Engineering</i> , 2014 , 15, 191-193	0.2	3
175	Figure Drawing Using Microsoft Office [®] 2013. <i>Japan Journal of Food Engineering</i> , 2014 , 15, 69-86	0.2	
174	Properties of Extract from Okara by Its Subcritical Water Treatment. <i>International Journal of Food Properties</i> , 2013 , 16, 974-982	3	20
173	Effect of salts on the water sorption kinetics of dried pasta. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013 , 77, 249-52	2.1	15
172	Shrinkage and tensile stress of sheet-like and cylindrical pastas with various moisture contents. <i>Food Bioscience</i> , 2013 , 2, 10-14	4.9	5
171	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
170	Properties and water sorption characteristics of spaghetti prepared using various dies. <i>Journal of Food Science</i> , 2013 , 78, E520-5	3.4	11
169	Dilatometric measurement of the partial molar volume of water sorbed to durum wheat flour. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013 , 77, 1565-8	2.1	4
168	Antimicrobial Activity of Monoacyl Hexose Coexistent with Lysozyme against Gram-Positive Bacilli. <i>International Journal of Food Properties</i> , 2013 , 16, 1222-1230	3	1
167	Water Sorption Kinetics of Spaghetti Prepared under Different Drying Conditions. <i>Food Science and Technology Research</i> , 2013 , 19, 17-22	0.8	18
166	Properties of Rice Stem Extracts Obtained by Subcritical Water/Ethanol Treatment. <i>Food Science and Technology Research</i> , 2013 , 19, 547-552	0.8	5
165	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
164	Effect of droplet size on autoxidation rates of methyl linoleate and linolenate in an oil-in-water emulsion. <i>Journal of Oleo Science</i> , 2013 , 62, 1003-8	1.6	7
163	Prediction of pasta drying process based on a thermogravimetric analysis. <i>Journal of Food Engineering</i> , 2012 , 111, 129-134	6	25
162	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

161	Effect of Ascorbic Acid or Acyl Ascorbate on the Stability of Catechin in Oil-In-Water Emulsion. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 269-274	1.8	10
160	Estimation of the gelatinization temperature of noodles from water sorption curves under temperature-programmed heating conditions. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012 , 76, 2156-8	2.1	6
159	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
158	Synthesis of 6-O-Octanoyl-1,2-O-isopropylidene- β -D-glucopyranose by lipase-catalyzed esterification in an organic solvent. <i>Journal of Oleo Science</i> , 2012 , 61, 75-9	1.6	3
157	Properties of rice straw extract after subcritical water treatment. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012 , 76, 1146-9	2.1	16
156	Extraction of defatted rice bran with subcritical aqueous acetone. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012 , 76, 1535-9	2.1	14
155	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
154	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
153	Evaluation of Antioxidative Activity for Extracts from Defatted Rice Bran Using 5-Axe Cobweb Chart. <i>Food Science and Technology Research</i> , 2012 , 18, 789-793	0.8	1
152	Surfactant Properties of Enzymatically Synthesized Monolauroyl Disaccharides. <i>Food Science and Technology Research</i> , 2012 , 18, 167-171	0.8	1
151	Moisture Sorption Isotherm of Durum Wheat Flour. <i>Food Science and Technology Research</i> , 2012 , 18, 617-622	0.8	14
150	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
149	Oxidation of Methyl Linoleate Mixed with Methyl Octanoate, Laurate or Palmitate. <i>Japan Journal of Food Engineering</i> , 2012 , 13, 25-29	0.2	2
148	Figure Drawing Using Microsoft Excel and PowerPoint. <i>Japan Journal of Food Engineering</i> , 2012 , 13, 91-107	0.2	1
147	Food Engineering Studies on Rate Processes in Heterogeneous System. <i>Japan Journal of Food Engineering</i> , 2012 , 13, 59-71	0.2	
146	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
145	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
144	Effects of ferric chloride on thermal degradation of β -oryzanol and oxidation of rice bran oil. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 652-657	3	5

143	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
142	Temperature Dependence of Retention Factor of Saccharides on Hydrophobic Resin. <i>Japan Journal of Food Engineering</i> , 2011 , 12, 165-168	0.2	3
141	Properties of Extracts from Soy Sauce Cake Using Subcritical Water Treatment. <i>Japan Journal of Food Engineering</i> , 2010 , 11, 67-71	0.2	5
140	Degradation kinetics of branched-chain amino acids in subcritical water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2010 , 74, 649-51	2.1	9
139	Effect of Temperature-rising Rate on the Antioxidative Ability of the Defatted Rice Bran Extract Obtained by Subcritical Water Treatment. <i>Food Science and Technology Research</i> , 2010 , 16, 197-200	0.8	7
138	Simultaneous Estimation of the Binding Constant of Saccharide to Sodium Ion and the Swelling Pressure of Cation-exchange Resin. <i>Food Science and Technology Research</i> , 2010 , 16, 531-536	0.8	2
137	Engineering Studies on Extraction and Separation of Food Substances. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2010 , 57, 275-287	0.2	
136	Stability of Catechin in Aqueous Solution with Coexistent Ascorbic Acid or Octanoyl Ascorbate and Organic Acid. <i>Food Science and Technology Research</i> , 2010 , 16, 111-114	0.8	5
135	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
134	Efficient synthesis of 6-O-palmitoyl-1,2-O-isopropylidene- β -glucopyranose in an organic solvent system by lipase-catalyzed esterification. <i>Biotechnology Letters</i> , 2010 , 32, 1679-84	3	7
133	Oxidation of Lipid in Bulk and Dispersion Systems. <i>Japan Journal of Food Engineering</i> , 2009 , 10, 9-15	0.2	2
132	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
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123	Decomposition Kinetics of 6-O-Monoacyl Ascorbate in Air. <i>Food Science and Technology Research</i> , 2008 , 14, 139-143	0.8	3
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