Takayoshi Hoshino

List of Publications by Year in descending order

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1937685 1872680 7 49 4 6 citations g-index h-index papers 7 7 7 23 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Influence of physical properties on the taste and flavor of strawberry jam. Journal of Texture Studies, 2021, 52, 260-274.	2.5	O
2	Analysis of viscosity measurements obtained using the short back extrusion method. Part 1: Theory of short back extrusion in viscometry. Journal of Texture Studies, 2020, 51, 201-213.	2.5	8
3	Analysis of the flow properties of a Herschel–Bulkley fluid using short back extrusion viscometry and considering time-dependent and stress growth behaviors. Rheologica Acta, 2020, 59, 809-819.	2.4	5
4	Analysis of viscosity measurements obtained using the short back extrusion method. Part 2: Verification of short back extrusion in viscometry. Journal of Texture Studies, 2020, 51, 214-224.	2.5	7
5	Relationship between sensory analysis for texture and instrument measurements in model strawberry jam. Journal of Texture Studies, 2018, 49, 359-369.	2.5	16
6	Time-Intensity Flavor Profile of Commercial Strawberry Jams Available in the Japanese Market. Journal of the Japanese Society for Food Science and Technology, 2017, 64, 549-558.	0.1	3
7	Proposal of Short Back Extrusion Method for Enabling Consecutive Viscosity Measurements of High-viscosity Newtonian Fluid. Journal of the Japanese Society for Food Science and Technology, 2013, 60, 100-109.	0.1	10