

Yukiharu Ogawa

List of Publications by Year in descending order

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Version: 2024-02-01

74
papers

1,653
citations

304368

22
h-index

301761

39
g-index

74
all docs

74
docs citations

74
times ranked

1409
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in bioactive compounds and antioxidant activity of plant-based foods by gastrointestinal digestion: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4684-4705.	5.4	41
2	Changes in Morphological and Functional Characteristics of Tea Leaves During Japanese Green Tea (Sencha) Manufacturing Process. <i>Food and Bioprocess Technology</i> , 2022, 15, 82-91.	2.6	4
3	Assessment of free, esterified, and insoluble-bound phenolics of green and red perilla leaves and changes during simulated gastrointestinal digestion. , 2022, 1, 100018.		5
4	Effect of digestive enzymes and pH on variation of bioavailability of green tea during simulated in vitro gastrointestinal digestion. <i>Food Science and Human Wellness</i> , 2022, 11, 669-675.	2.2	20
5	Influence of structural changes of brown rice by precise polishing on in vitro starch digestibility of cooked rice grain. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100077.	1.6	3
6	Co-extrusion of proanthocyanins from Chinese bayberry leaves modifies the physicochemical properties as well as the in vitro digestion of restructured rice. <i>Food Structure</i> , 2021, 27, 100182.	2.3	6
7	Comparative Study of the Physico- and Biochemical Properties of Two Types of Salted Japanese Apricot (<i>Prunus mume</i>) Pickles. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	5
8	Combined Effect of Mild Heat Treatment by Warm Sodium Hypochlorite Aqueous Solution and Active MAP on Browning of Fresh-Cut Celery. <i>Japan Journal of Food Engineering</i> , 2021, 22, 39-45.	0.1	0
9	Effect of in vitro digestion on bioactive compounds, antioxidant and antimicrobial activities of coffee (<i>Coffea arabica</i> L.) pulp aqueous extract. <i>Food Chemistry</i> , 2021, 348, 129094.	4.2	27
10	In vitro protein digestibility and biochemical characteristics of soaked, boiled and fermented soybeans. <i>Scientific Reports</i> , 2021, 11, 14257.	1.6	32
11	Cooking of short, medium and long-grain rice in limited and excess water: Effects on microstructural characteristics and gastro-small intestinal starch digestion in vitro. <i>LWT - Food Science and Technology</i> , 2021, 146, 111379.	2.5	14
12	Introduction of chlorogenic acid during extrusion affects the physicochemical properties and enzymatic hydrolysis of rice flour. <i>Food Hydrocolloids</i> , 2021, 116, 106652.	5.6	30
13	Low intensity of high pressure processing increases extractable recovery of polyphenols and antioxidant activities of non-astringent persimmon fruit. <i>LWT - Food Science and Technology</i> , 2021, 151, 112162.	2.5	4
14	Effect of heat-moisture treatment to raw paddy rice (<i>Oryza sativa</i> L.) on cooked rice properties. <i>Journal of Future Foods</i> , 2021, 1, 179-186.	2.0	0
15	Effect of particle size of pulverized citrus peel tissue on elution characteristics of intracellular substances as influenced by type of solvent. <i>Food Hydrocolloids</i> , 2020, 100, 105392.	5.6	3
16	In vitro gastrointestinal digestion of crisphead lettuce: Changes in bioactive compounds and antioxidant potential. <i>Food Chemistry</i> , 2020, 311, 125885.	4.2	40
17	Impact of particle size of pulverized citrus peel tissue on changes in antioxidant properties of digested fluids during simulated in vitro digestion. <i>Food Science and Human Wellness</i> , 2020, 9, 58-63.	2.2	14
18	Fabrication of Spray-Dried Microcapsules Containing Noni Juice Using Blends of Maltodextrin and Gum Acacia: Physicochemical Properties of Powders and Bioaccessibility of Bioactives during In Vitro Digestion. <i>Foods</i> , 2020, 9, 1316.	1.9	20

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19	Physicochemical properties and in vitro digestion of extruded rice with grape seed proanthocyanidins. <i>Journal of Cereal Science</i> , 2020, 95, 103064.	1.8	17
20	Effect of Near Infrared Irradiation on Quality of Fresh-cut Lettuce During Storage. <i>Japan Journal of Food Engineering</i> , 2020, 21, 75-80.	0.1	0
21	In vitro examination of starch digestibility of Saba banana [Musa <i>â€˜saba</i> TM (Musa acuminata ^{Ã—} â€˜Musa) Tj ETQq1 1.0.7843	1.6	13
22	Bio-properties of Saba banana (Musa <i>â€˜saba</i> TM , ABB Group): Influence of maturity and changes during simulated in vitro gastrointestinal digestion. <i>Scientific Reports</i> , 2020, 10, 6701.	1.6	7
23	Comparative study of conventional steam cooking and microwave cooking on cooked pigmented rice texture and their phenolic antioxidant. <i>Food Science and Nutrition</i> , 2020, 8, 965-972.	1.5	24
24	æç%o©æšéÿã“ã@æŕ“ãE-ç%o¹æš. <i>Kagaku To Seibutsu</i> , 2020, 58, 596-598.	0.0	0
25	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3117-3128.	5.4	50
26	Effects of Interactions Between Antioxidant Phytochemicals and Coexisting Food Components on Their Digestibility. , 2019, , 656-660.		3
27	The influence of processing conditions on catechin, caffeine and chlorophyll contents of green tea (<i>Camelia sinensis</i>) leaves and infusions. <i>LWT - Food Science and Technology</i> , 2019, 116, 108567.	2.5	53
28	Starch digestibility of various Japanese commercial noodles made from different starch sources. <i>Food Chemistry</i> , 2019, 283, 390-396.	4.2	20
29	Comparison between microwave ^{ã€} cooking and steam ^{ã€} cooking on starch properties and in vitro starch digestibility of cooked pigmented rice. <i>Journal of Food Process Engineering</i> , 2019, 42, e13150.	1.5	16
30	Sweet potato microstructure, starch digestion, and glycemic index. , 2019, , 243-272.		2
31	Effect of post ^{ã€} cooking storage on texture and in vitro starch digestion of Japonica rice. <i>Journal of Food Process Engineering</i> , 2019, 42, e12985.	1.5	16
32	Evaluation of protein digestibility of fermented soybeans and changes in biochemical characteristics of digested fractions. <i>Journal of Functional Foods</i> , 2019, 52, 640-647.	1.6	61
33	Changes in Starch Digestibility and Tissue Structure of Cooked Rice Grain Under Different <i>>In vitro </i></i>Simulated Gastric Digestive Conditions. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2019, 66, 170-178.	0.1	5
34	Parboiling reduced the crystallinity and in vitro digestibility of non-waxy short grain rice. <i>Food Chemistry</i> , 2018, 257, 23-28.	4.2	50
35	Impacts of processing conditions on digestive recovery of polyphenolic compounds and stability of the antioxidant activity of green tea infusion during in vitro gastrointestinal digestion. <i>LWT - Food Science and Technology</i> , 2018, 89, 648-656.	2.5	44
36	Impact of food structure and cell matrix on digestibility of plant-based food. <i>Current Opinion in Food Science</i> , 2018, 19, 36-41.	4.1	50

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37	In vitro examination of starch digestibility and changes in antioxidant activities of selected cooked pigmented rice. <i>Food Bioscience</i> , 2018, 23, 129-136.	2.0	23
38	Effect of Decontamination Treatment on Vitamin C and Potassium Attributes of Fresh-Cut Bell Pepper at Post-Washing Stage. <i>Food and Bioprocess Technology</i> , 2018, 11, 1230-1235.	2.6	2
39	Influence of postharvest drying conditions on resistant starch content and quality of non-waxy long-grain rice (<i>Oryza sativa</i> L.). <i>Drying Technology</i> , 2018, 36, 952-964.	1.7	21
40	Impact of postharvest drying conditions on <i>in vitro</i> starch digestibility and estimated glycemic index of cooked non-waxy long-grain rice (<i>Oryza sativa</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 896-901.	1.7	10
41	The importance of an oral digestion step in evaluating simulated <i>in vitro</i> digestibility of starch from cooked rice grain. <i>Food Research International</i> , 2017, 94, 6-12.	2.9	59
42	Lipid droplet-associated gene expression and chromatin remodelling in LIPASE 5'-upstream region from beginning- to mid-endodormant bud in 'Fuji' apple. <i>Plant Molecular Biology</i> , 2017, 95, 441-449.	2.0	9
43	Microstructure and digestibility of potato strips produced by conventional frying and air-frying: An <i>in vitro</i> study. <i>Food Structure</i> , 2017, 14, 30-35.	2.3	32
44	Importance of chemistry, nutrition and technology in rice processing. <i>Food Chemistry</i> , 2016, 191, 1.	4.2	2
45	Impact of structural characteristics on starch digestibility of cooked rice. <i>Food Chemistry</i> , 2016, 191, 91-97.	4.2	103
46	Impact of the degree of cooking on starch digestibility of rice – An <i>in vitro</i> study. <i>Food Chemistry</i> , 2016, 191, 98-104.	4.2	87
47	Young's Modulus and Poisson's Ratio Changes in Japanese Radish and Carrot Root Tissues during Boiling. <i>International Journal of Food Properties</i> , 2015, 18, 1006-1013.	1.3	12
48	Pilot-scale processing with alkaline pulping and enzymatic saccharification for bioethanol production from rice straw. <i>Energy Science and Engineering</i> , 2014, 2, 39-45.	1.9	0
49	Changes in Nonwaxy Japonica Rice Grain Textural-Related Properties during Cooking. <i>Journal of Food Quality</i> , 2014, 37, 177-184.	1.4	26
50	Changes in histological tissue structure and textural characteristics of rice grain during cooking process. <i>Food Structure</i> , 2014, 1, 164-170.	2.3	56
51	Effect of Tedding-less Operation during Sun Drying on Rice Straw Property for Bioethanol Production. <i>Japanese Journal of Farm Work Research</i> , 2014, 49, 37-44.	0.2	1
52	Compression properties of the fruit body of king oyster mushroom <i>Pleurotus eryngii</i> . <i>International Journal of Food Science and Technology</i> , 2012, 47, 2487-2492.	1.3	5
53	Visualization of the coated layer at the surface of rice grain cooked with varying amounts of cooking water. <i>Journal of Cereal Science</i> , 2012, 56, 404-409.	1.8	58
54	UNIAXIAL COMPRESSION AND STRUCTURAL DEFORMATION OF FERMENTED SOYBEAN SEED. <i>Journal of Texture Studies</i> , 2011, 42, 435-440.	1.1	3

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55	Electrical impedance spectroscopy analysis of eggplant pulp and effects of drying and freezing <th>thawing treatments on its impedance characteristics. Journal of Food Engineering, 2008, 87, 274-280.</th> <td>2.7</td> <td>131</td>	thawing treatments on its impedance characteristics. Journal of Food Engineering, 2008, 87, 274-280.	2.7	131
56	Effects of Freezing and Thawing on the Physical and Electrical Properties of Dehydrated Radish. Journal of the Japanese Society for Food Science and Technology, 2008, 55, 158-163.	0.1	5	
57	Quality Evaluation of Rice. , 2008, , 377-400.		3	
58	Changes in Mechanical and Microscopic Properties of a Soybean Seed during Experimental Natto Making Process. Japan Journal of Food Engineering, 2008, 9, 151-156.	0.1	1	
59	Vacuum drying characteristics of eggplants. Journal of Food Engineering, 2007, 83, 422-429.	2.7	142	
60	Compression Deformation and Structural Relationships of Medium Grain Cooked Rice. Cereal Chemistry, 2006, 83, 636-640.	1.1	15	
61	Water Absorption Characteristics of Dried Tomato and Surface Softening of Samples during Soaking. Journal of the Japanese Society for Food Science and Technology, 2006, 53, 522-525.	0.1	2	
62	Water Absorption Rate and Volume Change during Soaking for Adzuki Beans and Soybeans. Journal of the Japanese Society for Food Science and Technology, 2005, 52, 566-571.	0.1	3	
63	Histological Structures of Cooked Rice Grain. Journal of Agricultural and Food Chemistry, 2003, 51, 7019-7023.	2.4	75	
64	Soft X-Ray Image Analysis to Detect Foreign Materials in Foods. Food Science and Technology Research, 2003, 9, 137-141.	0.3	10	
65	Spectral Analysis of Reflected Soft X-ray for Detecting Foreign Materials in Foods. Food Science and Technology Research, 2003, 9, 231-236.	0.3	2	
66	Three-dimensional Internal Structure of a Soybean Seed by Observation of Autofluorescence of Sequential Sections.. Journal of the Japanese Society for Food Science and Technology, 2003, 50, 213-217.	0.1	2	
67	Observation Method for the Histological Structure of Cooked Rice Kernels Using Adhesive Tape. Journal of the Japanese Society for Food Science and Technology, 2003, 50, 319-323.	0.1	1	
68	Aggregates and Gel Network Structure of Globin Hydrolysates. Journal of Agricultural and Food Chemistry, 2001, 49, 2518-2522.	2.4	1	
69	Advanced Technique for Three-Dimensional Visualization of Compound Distributions in a Rice Kernel. Journal of Agricultural and Food Chemistry, 2001, 49, 736-740.	2.4	34	
70	3-D visualization of Soybean structure and compounds. , 2001, , .		0	
71	Three-Dimensional Visualization of Sugar Contents of Melons.. Journal of the Japanese Society for Food Science and Technology, 2001, 48, 263-267.	0.1	3	
72	Development of Visualization Technique for Three-Dimensional Distribution of Protein and Starch in a Brown Rice Grain Using Sequentially Stained Sections.. Food Science and Technology Research, 2000, 6, 176-178.	0.3	14	

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73	Detection of Foreign Material in Beverage Container for Recycle Use by Soft X-ray Image Analysis.. Journal of the Japanese Society for Food Science and Technology, 1998, 45, 232-237.	0.1	1
74	X-ray Spectral Analysis with CdTe Sensor for Detection of Foreign Materials in Food.. Journal of the Japanese Society for Food Science and Technology, 1998, 45, 21-27.	0.1	0