

Yukiharu Ogawa

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1699058/publications.pdf>

Version: 2024-02-01

74
papers

1,653
citations

304743
22
h-index

302126
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.	10.3	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.	4.7	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.	4.9	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.	3.9	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.	4.5	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, .	3.9	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.	0.3	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.	8.2	27
10	In vitro protein digestibility and biochemical characteristics of soaked, boiled and fermented soybeans. <i>Scientific Reports</i> , 2021, 11, 14257.	3.3	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.	5.2	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.	10.7	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.	5.2	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.	4.7	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.	10.7	3
16	In vitro gastrointestinal digestion of crisphead lettuce: Changes in bioactive compounds and antioxidant potential. <i>Food Chemistry</i> , 2020, 311, 125885.	8.2	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.	4.9	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.	4.3	20

#	ARTICLE	IF	CITATIONS
37	In vitro examination of starch digestibility and changes in antioxidant activities of selected cooked pigmented rice. Food Bioscience, 2018, 23, 129-136.	4.4	23
38	Effect of Decontamination Treatment on Vitamin C and Potassium Attributes of Fresh-Cut Bell Pepper at Post-Washing Stage. Food and Bioprocess Technology, 2018, 11, 1230-1235.	4.7	2
39	Influence of postharvest drying conditions on resistant starch content and quality of non-waxy long-grain rice (<i>Oryza sativa</i> L.). Drying Technology, 2018, 36, 952-964.	3.1	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.). Journal of the Science of Food and Agriculture, 2017, 97, 896-901.	3.5	10
41	The importance of an oral digestion step in evaluating simulated <i>in vitro</i> digestibility of starch from cooked rice grain. Food Research International, 2017, 94, 6-12.	6.2	59
42	Lipid droplet-associated gene expression and chromatin remodelling in LIPASE 5'-upstream region from beginning- to mid-endodormant bud in 'Fuji' apple. Plant Molecular Biology, 2017, 95, 441-449.	3.9	9
43	Microstructure and digestibility of potato strips produced by conventional frying and air-frying: An <i>in vitro</i> study. Food Structure, 2017, 14, 30-35.	4.5	32
44	Importance of chemistry, nutrition and technology in rice processing. Food Chemistry, 2016, 191, 1.	8.2	2
45	Impact of structural characteristics on starch digestibility of cooked rice. Food Chemistry, 2016, 191, 91-97.	8.2	103
46	Impact of the degree of cooking on starch digestibility of rice – An <i>in vitro</i> study. Food Chemistry, 2016, 191, 98-104.	8.2	87
47	Young's Modulus and Poisson's Ratio Changes in Japanese Radish and Carrot Root Tissues during Boiling. International Journal of Food Properties, 2015, 18, 1006-1013.	3.0	12
48	Pilot-scale processing with alkaline pulping and enzymatic saccharification for bioethanol production from rice straw. Energy Science and Engineering, 2014, 2, 39-45.	4.0	0
49	Changes in Nonwaxy <i>Oryza sativa</i> Rice Grain Textural-Related Properties during Cooking. Journal of Food Quality, 2014, 37, 177-184.	2.6	26
50	Changes in histological tissue structure and textural characteristics of rice grain during cooking process. Food Structure, 2014, 1, 164-170.	4.5	56
51	Effect of Tedding-less Operation during Sun Drying on Rice Straw Property for Bioethanol Production. Japanese Journal of Farm Work Research, 2014, 49, 37-44.	0.2	1
52	Compression properties of the fruit body of king oyster mushroom <i>Pleurotus eryngii</i> . International Journal of Food Science and Technology, 2012, 47, 2487-2492.	2.7	5
53	Visualization of the coated layer at the surface of rice grain cooked with varying amounts of cooking water. Journal of Cereal Science, 2012, 56, 404-409.	3.7	58
54	UNIAXIAL COMPRESSION AND STRUCTURAL DEFORMATION OF FERMENTED SOYBEAN SEED. Journal of Texture Studies, 2011, 42, 435-440.	2.5	3

#	ARTICLE	IF	CITATIONS
55	Electrical impedance spectroscopy analysis of eggplant pulp and effects of drying and freezing-thawing treatments on its impedance characteristics. Journal of Food Engineering, 2008, 87, 274-280.	5.2	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.	0.3	1
59	Vacuum drying characteristics of eggplants. Journal of Food Engineering, 2007, 83, 422-429.	5.2	142
60	Compression Deformation and Structural Relationships of Medium Grain Cooked Rice. Cereal Chemistry, 2006, 83, 636-640.	2.2	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.	5.2	75
64	Soft X-Ray Image Analysis to Detect Foreign Materials in Foods. Food Science and Technology Research, 2003, 9, 137-141.	0.6	10
65	Spectral Analysis of Reflected Soft X-ray for Detecting Foreign Materials in Foods. Food Science and Technology Research, 2003, 9, 231-236.	0.6	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.	5.2	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.	5.2	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.	0.6	14

#	ARTICLE	IF	CITATIONS
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