Takahiro Funami

List of Publications by Year
in descending order

67 papers	3,524 citations	172457 29 h-index	133252 59 g-index
67 all docs	67 docs citations	67 times ranked	3030 citing authors

#	Article	IF	Citations
1	Instrumental food texture evaluation in relation to human perception. Food Hydrocolloids, 2022, 124, 107253.	10.7	31
2	Effect of maximal voluntary tongue pressure and mechanical properties of gels on tongue pressure production when squeezing gels. Food Hydrocolloids, 2022, 124, 107323.	10.7	5
3	Correlation of human perception in swallowing with extension rheological and tribological characteristics in comparison with shear rheology. Journal of Texture Studies, 2022, 53, 60-71.	2.5	8
4	Human physiological responses during swallowing of gel-type foods and its correlation with textural perception. Food Hydrocolloids, 2021, 111, 106353.	10.7	17
5	Stabilization of whey protein isolate-based emulsions via complexation with xanthan gum under acidic conditions. Food Hydrocolloids, 2021, 111, 106365.	10.7	45
6	Structuring for Elderly Foods. , 2021, , 445-472.		3
7	Texture Estimation of Gel Foods Using a Film-type Multi-point Pressure Sensor. Journal of the Japanese Society for Food Science and Technology, 2021, 68, 55-64.	0.1	3
8	Fracture phenomena of soft gellan gum gels during compression with artificial tongues. Food Hydrocolloids, 2021, 112, 106283.	10.7	10
9	Effect of fracture properties of gels on tongue pressure during different phases of squeezing and swallowing. Journal of Texture Studies, 2021, 52, 303-313.	2.5	4
10	Instrumental characteristics from extensional rheology and tribology of polysaccharide solutions. Journal of Texture Studies, 2021, 52, 567-577.	2.5	6
11	Coordination of tongue pressure production, hyoid movement, and suprahyoid muscle activity during squeezing of gels. Archives of Oral Biology, 2020, 111, 104631.	1.8	11
12	The influence of syringe geometry on the International Dysphagia Diet Standardisation Initiative flow test. International Journal of Food Science and Technology, 2020, 55, 2962-2969.	2.7	3
13	Modulation of calcium-induced gelation of pectin by oligoguluronate as compared to alginate. Food Research International, 2019, 116, 232-240.	6.2	31
14	Compression Test of Soft Food Gels Using a Soft Machine with an Artificial Tongue. Foods, 2019, 8, 182.	4.3	15
15	Outputs through the collaborative works with Prof. G. O. Phillips on hydrocolloid emulsifiers. Food Hydrocolloids, 2018, 78, 47-54.	10.7	9
16	InÂvivo and rheological approaches for characterizing food oral processing and usefulness of polysaccharides as texture modifiers- A review. Food Hydrocolloids, 2017, 68, 2-14.	10.7	36
17	Calcium binding and calcium-induced gelation of normal low-methoxyl pectin modified by low molecular-weight polyuronate fraction. Food Hydrocolloids, 2017, 69, 318-328.	10.7	18
18	<i>In vivo</i> measurement of swallowing by monitoring thyroid cartilage movement in healthy subjects using thickened liquid samples and its comparison with sensory evaluation. Journal of Texture Studies, 2017, 48, 494-506.	2.5	10

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19	Relationships Between Mechanical Properties Obtained from Compression Test and Electromyography Variables During Natural Oral Processing of Gellan Gum Gels. Journal of Texture Studies, 2017, 48, 66-75.	2.5	17
20	Linkage Between Food Rheology and Human Physiology During Oral Processing: Human Eating Behavior Deduced by Instrumental Compression of Food on a Soft Substrate. Soft and Biological Matter, 2017, , 171-198.	0.3	0
21	The Formulation Design of Elderly Special Diets. Journal of Texture Studies, 2016, 47, 313-322.	2.5	28
22	Texture Evaluation of Soft Gels with Different Fracture Strains using an Artificial Tongue. Journal of Texture Studies, 2016, 47, 496-503.	2.5	10
23	Effects of food consistency on perceived intensity and eating behavior using soft gels with varying aroma inhomogeneity. Food Hydrocolloids, 2016, 52, 896-905.	10.7	8
24	Tongue pressure measurement in food science. Current Opinion in Food Science, 2016, 9, 29-33.	8.0	11
25	A Pilot Study on Ultrasound Elastography for Evaluation of Mechanical Characteristics and Oral Strategy of Gels. Journal of Texture Studies, 2016, 47, 152-160.	2.5	13
26	Calcium binding and calcium-induced gelation of sodium alginate modified by low molecular-weight polyuronate. Food Hydrocolloids, 2016, 55, 65-76.	10.7	25
27	Throat Sensations of Beverages Evaluated by <i>In Vivo</i> Measurements of Swallowing. Journal of Texture Studies, 2015, 46, 187-199.	2.5	3
28	Mechanisms of oligoguluronate modulating the calcium-induced gelation of alginate. Polymer, 2015, 74, 166-175.	3.8	24
29	Comparison of mechanical analyses and tongue pressure analyses during squeezing and swallowing of gels. Food Hydrocolloids, 2015, 44, 145-155.	10.7	31
30	Elution profile of sodium caseinate in simulated gastric fluids using an inÂvitro stomach model from semi-solidified enteral nutrition. Food Hydrocolloids, 2014, 36, 294-300.	10.7	6
31	Instrumental Uniaxial Compression Test of Gellan Gels of Various Mechanical Properties Using Artificial Tongue and Its Comparison with Human Oral Strategy for the First Size Reduction. Journal of Texture Studies, 2014, 45, 354-366.	2.5	38
32	Tongue Pressure Modulation for Initial Gel Consistency in a Different Oral Strategy. PLoS ONE, 2014, 9, e91920.	2.5	39
33	Compression Test of Food Gels on Artificial Tongue and Its Comparison with Human Test. Journal of Texture Studies, 2013, 44, 104-114.	2.5	78
34	Inhomogeneous Spatial Distribution of Aroma Compounds in Food Gels for Enhancement of Perceived Aroma Intensity and Muscle Activity during Oral Processing. Journal of Texture Studies, 2013, 44, 289-300.	2.5	27
35	Ultrasound Analysis of the Effects of Food Bolus Volume on Tongue Movement at the Initiation of Swallowing. Journal of Texture Studies, 2013, 44, 387-396.	2.5	20
36	Effects of Inhomogeneous Spatial Distribution of Aroma Compounds on Perceived Aroma Intensity and Human Eating Behavior for Neutral pH Gels. Food Science and Technology Research, 2013, 19, 675-683.	0.6	8

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37	Parameters of Texture Profile Analysis. Food Science and Technology Research, 2013, 19, 519-521.	0.6	120
38	Texture design for products using food hydrocolloids. Food Hydrocolloids, 2012, 26, 412-420.	10.7	77
39	Elution of sodium caseinate from agar-based gel matrixes in simulated gastric fluids. Food Hydrocolloids, 2012, 27, 427-437.	10.7	4
40	Physical Properties of Foods and Effects of Water on Them XIII Texture Design of Foods Using Hydrocolloids. Japan Journal of Food Engineering, 2012, 13, 1-12.	0.3	5
41	Fundamental Properties and Food Application of Hydrocolloids. Journal of the Japanese Society for Food Science and Technology, 2011, 58, 137-149.	0.1	3
42	ELECTROMYOGRAPHY DURING ORAL PROCESSING IN RELATION TO MECHANICAL AND SENSORY PROPERTIES OF SOFT GELS. Journal of Texture Studies, 2011, 42, 254-267.	2.5	60
43	Structural modifications of sugar beet pectin and the relationship of structure to functionality. Food Hydrocolloids, 2011, 25, 221-229.	10.7	192
44	Swallowing profiles of food polysaccharide gels in relation to bolus rheology. Food Hydrocolloids, 2011, 25, 1016-1024.	10.7	107
45	Swallowing profiles of food polysaccharide solutions with different flow behaviors. Food Hydrocolloids, 2011, 25, 1165-1173.	10.7	81
46	Viscoelastic and fragmentation characters of model bolus from polysaccharide gels after instrumental mastication. Food Hydrocolloids, 2011, 25, 1210-1218.	10.7	48
47	Next target for food hydrocolloid studies: Texture design of foods using hydrocolloid technology. Food Hydrocolloids, 2011, 25, 1904-1914.	10.7	125
48	Atomic Force Microscopy Imaging of Food Polysaccharides in Relation to Rheological Properties. Food Science and Technology Research, 2010, 16, 13-22.	0.6	8
49	Atomic Force Microscopy Imaging of Food Polysaccharides. Food Science and Technology Research, 2010, 16, 1-12.	0.6	28
50	Molecular structures of gellan gum imaged with atomic force microscopy (AFM) in relation to the rheological behavior in aqueous systems in the presence of sodium chloride. Food Hydrocolloids, 2009, 23, 548-554.	10.7	28
51	Rheological properties of sodium alginate in an aqueous system during gelation in relation to supermolecular structures and Ca2+ binding. Food Hydrocolloids, 2009, 23, 1746-1755.	10.7	109
52	Functions of Food Polysaccharides to Control the Gelatinization and Retrogradation Behaviors of Starch in an Aqueous System in Relation to the Macromolecular Characteristics of Food Polysaccharides. Food Science and Technology Research, 2009, 15, 557-568.	0.6	22
53	Comparison of sugar beet pectin, soybean soluble polysaccharide, and gum arabic as food emulsifiers. 1. Effect of concentration, pH, and salts on the emulsifying properties. Food Hydrocolloids, 2008, 22, 1254-1267.	10.7	262
54	Functions of iota-carrageenan on the gelatinization and retrogradation behaviors of corn starch in the presence or absence of various salts. Food Hydrocolloids, 2008, 22, 1273-1282.	10.7	23

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55	Molecular structures of gellan gum imaged with atomic force microscopy in relation to the rheological behavior in aqueous systems. 1. Gellan gum with various acyl contents in the presence and absence of potassium. Food Hydrocolloids, 2008, 22, 1148-1159.	10.7	91
56	Effects of some anionic polysaccharides on the gelatinization and retrogradation behaviors of wheat starch: Soybean-soluble polysaccharide and gum arabic. Food Hydrocolloids, 2008, 22, 1528-1540.	10.7	111
57	Functions of fenugreek gum with various molecular weights on the gelatinization and retrogradation behaviors of corn starchâ€"1: Characterizations of fenugreek gum and investigations of corn starch/fenugreek gum composite system at a relatively high starch concentration; 15w/v%. Food Hydrocolloids, 2008, 22, 763-776.	10.7	27
58	Functions of fenugreek gum with various molecular weights on the gelatinization and retrogradation behaviors of corn starchâ€"2: Characterizations of starch and investigations of corn starch/fenugreek gum composite system at a relatively low starch concentration; 5w/v%. Food Hydrocolloids, 2008, 22, 777-787.	10.7	35
59	Molecular Structures of Gellan Gum Imaged with Atomic Force Microscopy in Relation to the Rheological Behavior in Aqueous Systems in the Presence or Absence of Various Cations. Journal of Agricultural and Food Chemistry, 2008, 56, 8609-8618.	5.2	36
60	Multiple Steps and Critical Behaviors of the Binding of Calcium to Alginate. Journal of Physical Chemistry B, 2007, 111, 2456-2462.	2.6	341
61	Thermal aggregation of methylcellulose with different molecular weights. Food Hydrocolloids, 2007, 21, 46-58.	10.7	61
62	Influence of molecular structure imaged with atomic force microscopy on the rheological behavior of carrageenan aqueous systems in the presence or absence of cations. Food Hydrocolloids, 2007, 21, 617-629.	10.7	142
63	Effects of the proteinaceous moiety on the emulsifying properties of sugar beet pectin. Food Hydrocolloids, 2007, 21, 1319-1329.	10.7	197
64	Visualizing surface active hydrocolloids by atomic force microscopy. Carbohydrate Polymers, 2005, 62, 192-196.	10.2	48
65	Food hydrocolloids control the gelatinization and retrogradation behavior of starch. 2a. Functions of guar gums with different molecular weights on the gelatinization behavior of corn starch. Food Hydrocolloids, 2005, 19, 15-24.	10.7	125
66	Food hydrocolloids control the gelatinization and retrogradation behavior of starch. 2b. Functions of guar gums with different molecular weights on the retrogradation behavior of corn starch. Food Hydrocolloids, 2005, 19, 25-36.	10.7	91
67	Effects of non-ionic polysaccharides on the gelatinization and retrogradation behavior of wheat starchâ˜†. Food Hydrocolloids, 2005, 19, 1-13.	10.7	266