

Akihiro Nakamura

List of Publications by Year in descending order

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12
papers

686
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933447

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1281871

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703
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of Structural Components and Molecular Construction of Soybean Soluble Polysaccharides by Stepwise Enzymatic Degradation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2001, 65, 2249-2258.	1.3	131
2	Emulsifying properties of soybean soluble polysaccharide. <i>Food Hydrocolloids</i> , 2004, 18, 795-803.	10.7	112
3	Assessment of soy soluble polysaccharide, gum arabic and OSA-Starch as emulsifiers for mayonnaise-like emulsions. <i>LWT - Food Science and Technology</i> , 2016, 69, 59-66.	5.2	81
4	Molecular characterisation of soybean polysaccharides: an approach by size exclusion chromatography, dynamic and static light scattering methods. <i>Carbohydrate Research</i> , 2005, 340, 2637-2644.	2.3	76
5	Soy soluble polysaccharide stabilization at oil/water interfaces. <i>Food Hydrocolloids</i> , 2006, 20, 277-283.	10.7	72
6	Effect of xanthan and guar gums on the formation and stability of soy soluble polysaccharide oil-in-water emulsions. <i>Food Research International</i> , 2015, 70, 7-14.	6.2	71
7	Characterization and functional properties of soybean high-molecular-mass polysaccharide complex. <i>Food Hydrocolloids</i> , 2012, 29, 75-84.	10.7	47
8	The structure of soy soluble polysaccharide in aqueous solution. <i>Food Hydrocolloids</i> , 2014, 35, 279-286.	10.7	38
9	Physical properties of oil-in-water emulsions as a function of oil and soy soluble polysaccharide types. <i>Food Hydrocolloids</i> , 2014, 39, 34-40.	10.7	31
10	Characteristics and function of an extracellular polysaccharide from a green alga <i>Parachlorella</i> . <i>Carbohydrate Polymers</i> , 2021, 254, 117252.	10.2	18
11	Extraction of water-soluble polysaccharides from kidney beans and examination of their protein dispersion and stabilization properties under acidic conditions. <i>Food Research International</i> , 2021, 144, 110357.	6.2	9
12	Extraction of a Water-Soluble Polysaccharide from Potato Starch Waste Residue and Its Application to Acidified Milk Beverages. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2021, 68, 149-158.	0.1	0