

# Mitsutoshi Nakajima

## List of Publications by Year in Descending Order

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**Version:** 2024-04-20

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62

papers

5,428

citations

44

h-index

63

g-index

63

ext. papers

5,846

ext. citations

5.6

avg, IF

5.43

L-index

#	Paper	IF	Citations
62	Comprehensive study of $\beta$ -terpineol-loaded oil-in-water (O/W) nanoemulsion: interfacial property, formulation, physical and chemical stability. <i>Npj Science of Food</i> , <b>2021</b> , 5, 31	6.3	0
61	Effects of surfactants and oil-in-water emulsions on reverse osmosis membrane performance. <i>Euro-Mediterranean Journal for Environmental Integration</i> , <b>2021</b> , 6, 1	1.7	3
60	Dewatering of microalgae suspensions by cake filtration with filter cloths. <i>Journal of Applied Phycology</i> , <b>2021</b> , 33, 1977-1985	3.2	1
59	Emulsifying Performance of Crude Surface-Active Extracts from Liquorice Root ( <i>Glycyrrhiza Glabra</i> ). <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 1472-1480		2
58	Potential of bagasse obtained using hydrothermal liquefaction pre-treatment as a natural emulsifier. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1485-1496	3.8	9
57	Formulation and stability evaluation of water-in-fat and water-in-oil emulsions loaded with short-chain fatty acid. <i>Particulate Science and Technology</i> , <b>2020</b> , 38, 647-651	2	
56	Effects of water-soluble soybean polysaccharide on rheological properties, stability and lipid digestibility of oil-in-water emulsion during in vitro gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1437-1447	3.8	6
55	Formulation and characterisation of O/W emulsions stabilised with modified seaweed polysaccharides. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 211-221	3.8	20
54	Asymmetric straight-through microchannel arrays made of aluminum for producing monodisperse O/W emulsions. <i>Particulate Science and Technology</i> , <b>2020</b> , 38, 747-755	2	3
53	Fucoanthin-Loaded Oil-in-Water Emulsion-Based Delivery Systems: Effects of Natural Emulsifiers on the Formulation, Stability, and Bioaccessibility. <i>ACS Omega</i> , <b>2019</b> , 4, 10502-10509	3.9	20
52	Preparation of monodisperse W/O emulsions using a stainless-steel microchannel emulsification chip. <i>Particulate Science and Technology</i> , <b>2019</b> , 37, 68-73	2	2
51	In vitro bioaccessibility of ergocalciferol in nanoemulsion-based delivery system: the influence of food-grade emulsifiers with different stabilising mechanisms. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 430-440	3.8	11
50	Formulation and characterization of oil-in-water emulsions stabilized by gelatinized kudzu starch. <i>International Journal of Food Properties</i> , <b>2017</b> , 1-13	3	5
49	Industrial lab-on-a-chip: design, applications and scale-up for drug discovery and delivery. <i>Advanced Drug Delivery Reviews</i> , <b>2013</b> , 65, 1626-63	18.5	196
48	Production of uniform droplets using membrane, microchannel and microfluidic emulsification devices. <i>Microfluidics and Nanofluidics</i> , <b>2012</b> , 13, 151-178	2.8	258
47	Preliminary study into the factors modulating $\beta$ -carotene micelle formation in dispersions using an in vitro digestion model. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 427-433	10.6	72
46	Microfluidics for food, agriculture and biosystems industries. <i>Lab on A Chip</i> , <b>2011</b> , 11, 1574-86	7.2	154

45	Effect of viscosities of dispersed and continuous phases in microchannel oil-in-water emulsification. <i>Microfluidics and Nanofluidics</i> , <b>2010</b> , 9, 77-85	2.8	81
44	Effect of chitosan on the stability and properties of modified lecithin stabilized oil-in-water monodisperse emulsion prepared by microchannel emulsification. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 600-610	10.6	63
43	Performance of selected emulsifiers and their combinations in the preparation of $\beta$ -carotene nanodispersions. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1617-1622	10.6	149
42	Effects of surfactant and electrolyte concentrations on bubble formation and stabilization. <i>Journal of Colloid and Interface Science</i> , <b>2009</b> , 332, 208-14	9.3	112
41	Novel method for obtaining homogeneous giant vesicles from a monodisperse water-in-oil emulsion prepared with a microfluidic device. <i>Langmuir</i> , <b>2008</b> , 24, 4581-8	4	101
40	A comparative study of microbubble generation by mechanical agitation and sonication. <i>Innovative Food Science and Emerging Technologies</i> , <b>2008</b> , 9, 489-494	6.8	80
39	Tubular gel fabrication and cell encapsulation in laminar flow stream formed by microfabricated nozzle array. <i>Lab on A Chip</i> , <b>2008</b> , 8, 1255-7	7.2	61
38	Straight-through microchannel devices for generating monodisperse emulsion droplets several microns in size. <i>Microfluidics and Nanofluidics</i> , <b>2008</b> , 4, 167-177	2.8	74
37	Preparation of nanodispersions containing $\beta$ -carotene by solvent displacement method. <i>Food Hydrocolloids</i> , <b>2008</b> , 22, 12-17	10.6	129
36	Shirasu Porous Glass membrane emulsification: Characterisation of membrane structure by high-resolution X-ray microtomography and microscopic observation of droplet formation in real time. <i>Journal of Membrane Science</i> , <b>2007</b> , 302, 243-253	9.6	71
35	Microfabricated airflow nozzle for microencapsulation of living cells into 150 micrometer microcapsules. <i>Biomedical Microdevices</i> , <b>2007</b> , 9, 91-9	3.7	80
34	Preparation of Protein-Stabilized $\beta$ -Carotene Nanodispersions by Emulsification-Evaporation Method. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2007</b> , 84, 1053-1062	1.8	107
33	Preparation and characterization of beta-carotene nanodispersions prepared by solvent displacement technique. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 6754-60	5.7	97
32	Controlled generation of monodisperse discoid droplets using microchannel arrays. <i>Langmuir</i> , <b>2006</b> , 22, 10893-7	4	38
31	Effects of type and physical properties of oil phase on oil-in-water emulsion droplet formation in straight-through microchannel emulsification, experimental and CFD studies. <i>Langmuir</i> , <b>2005</b> , 21, 5722-30	4	68
30	Novel asymmetric through-hole array microfabricated on a silicon plate for formulating monodisperse emulsions. <i>Langmuir</i> , <b>2005</b> , 21, 7629-32	4	106
29	Production of Monodisperse Oil-in-Water Emulsions Using a Large Silicon Straight-Through Microchannel Plate. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2005</b> , 44, 5852-5856	3.9	78
28	Size control of calcium alginate beads containing living cells using micro-nozzle array. <i>Biomaterials</i> , <b>2005</b> , 26, 3327-31	15.6	270

27	β-Carotene nanodispersions: preparation, characterization and stability evaluation. <i>Food Chemistry</i> , <b>2005</b> , 92, 661-671	8.5	283
26	New method of producing mono-sized polymer gel particles using microchannel emulsification and UV irradiation. <i>Colloid and Polymer Science</i> , <b>2005</b> , 283, 1149-1153	2.4	50
25	The generation of highly monodisperse droplets through the breakup of hydrodynamically focused microthread in a microfluidic device. <i>Applied Physics Letters</i> , <b>2004</b> , 85, 3726-3728	3.4	145
24	Preparation characteristics of water-in-oil-in-water multiple emulsions using microchannel emulsification. <i>Journal of Colloid and Interface Science</i> , <b>2004</b> , 270, 221-8	9.3	87
23	Monodispersed microbubble formation using microchannel technique. <i>AIChE Journal</i> , <b>2004</b> , 50, 3227-3233	3.6	65
22	Effect of interfacial tension on the dynamic behavior of droplet formation during microchannel emulsification. <i>Journal of Colloid and Interface Science</i> , <b>2004</b> , 269, 178-85	9.3	60
21	Microchannel emulsification using gelatin and surfactant-free coacervate microencapsulation. <i>Journal of Colloid and Interface Science</i> , <b>2004</b> , 278, 198-205	9.3	88
20	Effect of slot aspect ratio on droplet formation from silicon straight-through microchannels. <i>Journal of Colloid and Interface Science</i> , <b>2004</b> , 279, 277-80	9.3	91
19	CFD simulation and analysis of emulsion droplet formation from straight-through microchannels. <i>Langmuir</i> , <b>2004</b> , 20, 9868-77	4	75
18	Silicon array of elongated through-holes for monodisperse emulsion droplets. <i>AIChE Journal</i> , <b>2002</b> , 48, 1639-1644	3.6	201
17	Visualization and characterization of SPG membrane emulsification. <i>Journal of Membrane Science</i> , <b>2002</b> , 210, 29-37	9.6	60
16	Characterization of Spontaneous Transformation-Based Droplet Formation during Microchannel Emulsification. <i>Journal of Physical Chemistry B</i> , <b>2002</b> , 106, 9405-9409	3.4	159
15	Effect of Channel Structure on Microchannel Emulsification. <i>Langmuir</i> , <b>2002</b> , 18, 5708-5712	4	126
14	Prediction of Droplet Diameter for Microchannel Emulsification. <i>Langmuir</i> , <b>2002</b> , 18, 3854-3859	4	123
13	Differential permeation of oil constituents in nonporous denser polymeric membranes. <i>Journal of Membrane Science</i> , <b>2001</b> , 187, 57-69	9.6	53
12	FT-IR analysis of BSA fouled on ultrafiltration and microfiltration membranes. <i>Journal of Membrane Science</i> , <b>2001</b> , 192, 201-207	9.6	190
11	The effect of the hydrophobicity of microchannels and components in water and oil phases on droplet formation in microchannel water-in-oil emulsification. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2001</b> , 179, 29-37	5.1	111
10	Mechanism of bovine serum albumin aggregation during ultrafiltration. <i>Biotechnology and Bioengineering</i> , <b>2001</b> , 75, 233-8	4.9	81

9	Interfacial Tension Driven Monodispersed Droplet Formation from Microfabricated Channel Array. <i>Langmuir</i> , <b>2001</b> , 17, 5562-5566	4	364
8	Preparation Characteristics of Monodispersed Water-in-Oil Emulsions Using Microchannel Emulsification.. <i>Journal of Chemical Engineering of Japan</i> , <b>2001</b> , 34, 757-765	0.8	68
7	Preparation of Monodispersed Solid Lipid Microspheres Using a Microchannel Emulsification Technique. <i>Journal of Colloid and Interface Science</i> , <b>2000</b> , 227, 95-103	9.3	172
6	Immobilization of <i>Rhizopus japonicus</i> lipase on celite and its application for enrichment of docosahexaenoic acid in soybean oil. <i>Food Chemistry</i> , <b>2000</b> , 68, 153-157	8.5	38
5	Membrane process for premium quality expeller-pressed vegetable oils. <i>Food Research International</i> , <b>1998</b> , 31, 587-593	7	34
4	Recovery of Oligosaccharides from Steamed Soybean Waste Water in Tofu Processing by Reverse Osmosis and Nanofiltration Membranes. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>1996</b> , 60, 421-8	2.1	36
3	Surfactant-Modified lipase for the catalysis of the interesterification of triglycerides and fatty acids. <i>Biotechnology and Bioengineering</i> , <b>1995</b> , 45, 187-95	4.9	61
2	Effects of osmotic pressure and adsorption on ultrafiltration of ovalbumin. <i>AIChE Journal</i> , <b>1990</b> , 36, 907-915	3.6	78
1	Elaboration and Properties of an Oil-in-Water Nanoemulsion Loaded with a Terpene-Enriched Oil Mixture Obtained Biotechnologically. <i>ACS Agricultural Science and Technology</i> ,		2