Makoto Nakauma

List of Publications by Year
in descending order

31 papers	1,509 citations	361296 20 h-index	434063 31 g-index
31 all docs	31 docs citations	31 times ranked	1396 citing authors

#	Article	IF	Citations
1	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.	5.6	262
2	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.	5.6	111
3	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.	5.6	109
4	Swallowing profiles of food polysaccharide gels in relation to bolus rheology. Food Hydrocolloids, 2011, 25, 1016-1024.	5.6	107
5	Role of fluid cohesiveness in safe swallowing. Npj Science of Food, 2019, 3, 5.	2.5	94
6	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.	5.6	91
7	Swallowing profiles of food polysaccharide solutions with different flow behaviors. Food Hydrocolloids, 2011, 25, 1165-1173.	5.6	81
8	Compression Test of Food Gels on Artificial Tongue and Its Comparison with Human Test. Journal of Texture Studies, 2013, 44, 104-114.	1.1	78
9	Texture design for products using food hydrocolloids. Food Hydrocolloids, 2012, 26, 412-420.	5.6	77
10	Characterization of eating difficulty by sensory evaluation of hydrocolloid gels. Food Hydrocolloids, 2014, 38, 95-103.	5.6	61
11	ELECTROMYOGRAPHY DURING ORAL PROCESSING IN RELATION TO MECHANICAL AND SENSORY PROPERTIES OF SOFT GELS. Journal of Texture Studies, 2011, 42, 254-267.	1.1	60
12	Viscoelastic and fragmentation characters of model bolus from polysaccharide gels after instrumental mastication. Food Hydrocolloids, 2011, 25, 1210-1218.	5.6	48
13	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.	1.1	38
14	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.	2.4	36
15	Modulation of calcium-induced gelation of pectin by oligoguluronate as compared to alginate. Food Research International, 2019, 116, 232-240.	2.9	31
16	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.	5.6	28
17	Calcium binding and calcium-induced gelation of sodium alginate modified by low molecular-weight polyuronate. Food Hydrocolloids, 2016, 55, 65-76.	5.6	25
18	Mechanisms of oligoguluronate modulating the calcium-induced gelation of alginate. Polymer, 2015, 74, 166-175.	1.8	24

#	Article	IF	Citations
19	Linear and Nonlinear Rheology of Mixed Polysaccharide Gels. Pt. <scp>II</scp>. Extrusion, Compression, Puncture and Extension Tests and Correlation with Sensory Evaluation. Journal of Texture Studies, 2014, 45, 30-46.	1.1	22
20	Facial EMG Correlates of Subjective Hedonic Responses During Food Consumption. Nutrients, 2020, 12, 1174.	1.7	22
21	Calcium binding and calcium-induced gelation of normal low-methoxyl pectin modified by low molecular-weight polyuronate fraction. Food Hydrocolloids, 2017, 69, 318-328.	5.6	18
22	Compression Test of Soft Food Gels Using a Soft Machine with an Artificial Tongue. Foods, 2019, 8, 182.	1.9	15
23	Functions of Gum Arabic and Soybean Soluble Polysaccharide in Cooked Rice as a Texture Modifier. Bioscience, Biotechnology and Biochemistry, 2010, 74, 101-107.	0.6	14
24	Coordination of tongue pressure production, hyoid movement, and suprahyoid muscle activity during squeezing of gels. Archives of Oral Biology, 2020, 111, 104631.	0.8	11
25	Deformation behavior of agar gel on a soft substrate during instrumental compression and its computer simulation. Food Hydrocolloids, 2014, 36, 301-307.	5.6	10
26	Outputs through the collaborative works with Prof. G. O. Phillips on hydrocolloid emulsifiers. Food Hydrocolloids, 2018, 78, 47-54.	5.6	9
27	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.	1.1	8
28	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.	5.6	6
29	Instrumental characteristics from extensional rheology and tribology of polysaccharide solutions. Journal of Texture Studies, 2021, 52, 567-577.	1.1	6
30	Elution of sodium caseinate from agar-based gel matrixes in simulated gastric fluids. Food Hydrocolloids, 2012, 27, 427-437.	5.6	4
31	Brow and Masticatory Muscle Activity Senses Subjective Hedonic Experiences during Food Consumption. Nutrients, 2021, 13, 4216.	1.7	3