Makoto Nakauma

List of Publications by Year in Descending Order

29 papers	1,107 citations	17 h-index	31 g-index
31 ext. papers	1,293 ext. citations	7.5 avg, IF	4.01 L-index

#	Paper	IF	Citations
29	Instrumental characteristics from extensional rheology and tribology of polysaccharide solutions. *Journal of Texture Studies*, **2021**, 52, 567	3.6	1
28	Facial EMG Correlates of Subjective Hedonic Responses During Food Consumption. *Nutrients*, **2020**, 12,	6.7	9
27	Coordination of tongue pressure production, hyoid movement, and suprahyoid muscle activity during squeezing of gels. *Archives of Oral Biology*, **2020**, 111, 104631	2.8	7
26	Compression Test of Soft Food Gels Using a Soft Machine with an Artificial Tongue. *Foods*, **2019**, 8,	4.9	8
25	Role of fluid cohesiveness in safe swallowing. *Npj Science of Food*, **2019**, 3, 5	6.3	43
24	Modulation of calcium-induced gelation of pectin by oligoguluronate as compared to alginate. *Food Research International*, **2019**, 116, 232-240	7	15
23	Outputs through the collaborative works with Prof. G. O. Phillips on hydrocolloid emulsifiers. *Food Hydrocolloids*, **2018**, 78, 47-54	10.6	3
22	Calcium binding and calcium-induced gelation of normal low-methoxyl pectin modified by low molecular-weight polyuronate fraction. *Food Hydrocolloids*, **2017**, 69, 318-328	10.6	11
21	Calcium binding and calcium-induced gelation of sodium alginate modified by low molecular-weight polyuronate. *Food Hydrocolloids*, **2016**, 55, 65-76	10.6	20
20	Mechanisms of oligoguluronate modulating the calcium-induced gelation of alginate. *Polymer*, **2015**, 74, 166-175	3.9	19
19	Deformation behavior of agar gel on a soft substrate during instrumental compression and its computer simulation. *Food Hydrocolloids*, **2014**, 36, 301-307	10.6	9
18	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	3.6	27
17	Linear and Nonlinear Rheology of Mixed Polysaccharide Gels. Pt. II. Extrusion, Compression, Puncture and Extension Tests and Correlation with Sensory Evaluation. *Journal of Texture Studies*, **2014**, 45, 30-46	3.6	17
16	Elution profile of sodium caseinate in simulated gastric fluids using an in vitro stomach model from semi-solidified enteral nutrition. *Food Hydrocolloids*, **2014**, 36, 294-300	10.6	6
15	Characterization of eating difficulty by sensory evaluation of hydrocolloid gels. *Food Hydrocolloids*, **2014**, 38, 95-103	10.6	47
14	Compression Test of Food Gels on Artificial Tongue and Its Comparison with Human Test. *Journal of Texture Studies*, **2013**, 44, 104-114	3.6	64
13	Texture design for products using food hydrocolloids. *Food Hydrocolloids*, **2012**, 26, 412-420	10.6	61

12	Elution of sodium caseinate from agar-based gel matrixes in simulated gastric fluids. *Food Hydrocolloids*, **2012**, 27, 427-437	10.6	3
11	ELECTROMYOGRAPHY DURING ORAL PROCESSING IN RELATION TO MECHANICAL AND SENSORY PROPERTIES OF SOFT GELS. *Journal of Texture Studies*, **2011**, 42, 254-267	3.6	50
10	Swallowing profiles of food polysaccharide gels in relation to bolus rheology. *Food Hydrocolloids*, **2011**, 25, 1016-1024	10.6	76
9	Swallowing profiles of food polysaccharide solutions with different flow behaviors. *Food Hydrocolloids*, **2011**, 25, 1165-1173	10.6	53
8	Viscoelastic and fragmentation characters of model bolus from polysaccharide gels after instrumental mastication. *Food Hydrocolloids*, **2011**, 25, 1210-1218	10.6	35
7	Functions of gum arabic and soybean soluble polysaccharide in cooked rice as a texture modifier. *Bioscience, Biotechnology and Biochemistry*, **2010**, 74, 101-7	2.1	7
6	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	10.6	25
5	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	10.6	84
4	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, 8609-18	5.7	27
3	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	10.6	221
2	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	10.6	77
1	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	10.6	81