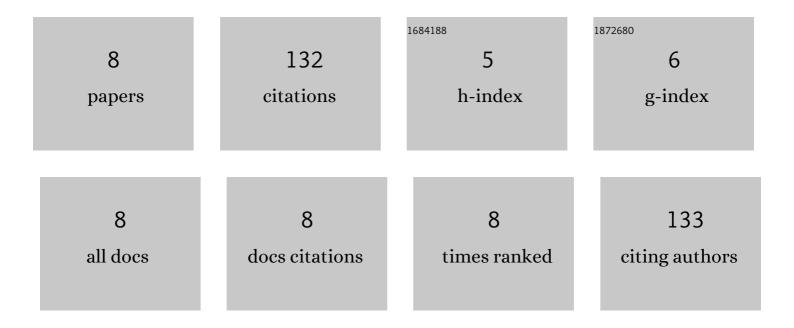
## Toya Ishii

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4274446/publications.pdf Version: 2024-02-01



Тоул Існи

#	Article	IF	CITATIONS
1	Interfacial and emulsifying properties of crude and purified soybean oil bodies. Food Structure, 2017, 12, 64-72.	4.5	41
2	Microgelation imparts emulsifying ability to surface-inactive polysaccharides—bottom-up vs top-down approaches. Npj Science of Food, 2018, 2, 15.	5.5	33
3	Comparison of surface and foaming properties of soy lipophilic protein with those of glycinin and β-conglycinin. Food Hydrocolloids, 2021, 112, 106345.	10.7	25
4	Combinational effects of acid and salt addition on colloidal, interfacial, and emulsifying properties of purified soybean oil bodies. Food Hydrocolloids, 2021, 111, 106213.	10.7	16
5	Anti-freeze effect of Enoki mushroom extract on the quality preservation of frozen whipped cream. Journal of Food Engineering, 2021, 291, 110285.	5.2	12
6	Utilization of dried Japanese apricot and avocado fruit powders as an emulsifying agent: The importance of the powder-dispersed phase in emulsification. Journal of Food Engineering, 2021, 294, 110411.	5.2	5
7	Effects of powder-added phase on emulsifying properties of avocado powder under acidified and salted conditions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 625, 126848.	4.7	0
8	Effects of Water Jet Treatment on Dispersion and Gelation of Gellan Gum in the Presence of Calcium. Journal of the Japanese Society for Food Science and Technology, 2020, 67, 121-127.	0.1	0