

Toya Ishii

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4274446/publications.pdf>

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8
papers

132
citations

1684188

5
h-index

1872680

6
g-index

8
all docs

8
docs citations

8
times ranked

133
citing authors

| # | 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 |