

# Toya Ishii

## List of Publications by Year in descending order

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

Version: 2024-02-01

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