

Masatsugu Tamura

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5009659/publications.pdf>

Version: 2024-02-01

20
papers

565
citations

758635

12
h-index

794141

19
g-index

20
all docs

20
docs citations

20
times ranked

435
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of structural characteristics on starch digestibility of cooked rice. Food Chemistry, 2016, 191, 91-97.	4.2	103
2	Impact of the degree of cooking on starch digestibility of rice – An in vitro study. Food Chemistry, 2016, 191, 98-104.	4.2	87
3	The importance of an oral digestion step in evaluating simulated in vitro digestibility of starch from cooked rice grain. Food Research International, 2017, 94, 6-12.	2.9	59
4	Visualization of the coated layer at the surface of rice grain cooked with varying amounts of cooking water. Journal of Cereal Science, 2012, 56, 404-409.	1.8	58
5	Changes in histological tissue structure and textural characteristics of rice grain during cooking process. Food Structure, 2014, 1, 164-170.	2.3	56
6	Impact of food structure and cell matrix on digestibility of plant-based food. Current Opinion in Food Science, 2018, 19, 36-41.	4.1	50
7	Changes in Nonwaxy Japonica Rice Grain Textural-Related Properties during Cooking. Journal of Food Quality, 2014, 37, 177-184.	1.4	26
8	Studies of the texture, functional components and in vitro starch digestibility of rolled barley. Food Chemistry, 2019, 274, 672-678.	4.2	25
9	In vitro examination of starch digestibility and changes in antioxidant activities of selected cooked pigmented rice. Food Bioscience, 2018, 23, 129-136.	2.0	23
10	Starch digestibility of various Japanese commercial noodles made from different starch sources. Food Chemistry, 2019, 283, 390-396.	4.2	20
11	Effect of post-cooking storage on texture and in vitro starch digestion of Japonica rice. Journal of Food Process Engineering, 2019, 42, e12985.	1.5	16
12	Cooking of short, medium and long-grain rice in limited and excess water: Effects on microstructural characteristics and gastro-small intestinal starch digestion in vitro. LWT - Food Science and Technology, 2021, 146, 111379.	2.5	14
13	Evaluation of the Physical and Functional Properties of Barley Noodle with Added Gluten. Journal of the Japanese Society for Food Science and Technology, 2017, 64, 567-576.	0.1	6
14	Relationship between starch digestibility and physicochemical properties of aged rice grain. LWT - Food Science and Technology, 2021, 150, 111887.	2.5	6
15	Changes in Starch Digestibility and Tissue Structure of Cooked Rice Grain Under Different In vitro Simulated Gastric Digestive Conditions. Journal of the Japanese Society for Food Science and Technology, 2019, 66, 170-178.	0.1	5
16	Comparison of standard and non-standard buckwheat groats for cooking, physicochemical and nutritional properties, and in vitro starch digestibility. Future Foods, 2021, 3, 100029.	2.4	3
17	Development of Dumpling Skin Rich in Barley Flour with Added Gluten. Engineering in Agriculture, Environment and Food, 2020, 13, 15-22.	0.2	3
18	Influence of structural changes of brown rice by precise polishing on in vitro starch digestibility of cooked rice grain. Food Hydrocolloids for Health, 2022, 2, 100077.	1.6	3

#	ARTICLE	IF	CITATIONS
19	Binders for Barley Dumplings. <i>Engineering in Agriculture, Environment and Food</i> , 2021, 14, 21-29.	0.2	2
20	α-グルコシダーゼを含有するグルコシダーゼ製剤。 <i>化学と繊維</i> , 2020, 58, 596-598.	0.0	0