

Masatsugu Tamura

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

565
citations

758635

12
h-index

794141

19
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20
all docs

20
docs citations

20
times ranked

435
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of structural changes of brown rice by precise polishing on in vitro starch digestibility of cooked rice grain. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100077.	1.6	3
2	Comparison of standard and non-standard buckwheat groats for cooking, physicochemical and nutritional properties, and in vitro starch digestibility. <i>Future Foods</i> , 2021, 3, 100029.	2.4	3
3	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. <i>LWT - Food Science and Technology</i> , 2021, 146, 111379.	2.5	14
4	Relationship between starch digestibility and physicochemical properties of aged rice grain. <i>LWT - Food Science and Technology</i> , 2021, 150, 111887.	2.5	6
5	Binders for Barley Dumplings. <i>Engineering in Agriculture, Environment and Food</i> , 2021, 14, 21-29.	0.2	2
6	Development of Dumpling Skin Rich in Barley Flour with Added Gluten. <i>Engineering in Agriculture, Environment and Food</i> , 2020, 13, 15-22.	0.2	3
7	æç%©æ€šé£Ÿâ“ã@æŕ^â€—ç%o¹æ€š. <i>Kagaku To Seibutsu</i> , 2020, 58, 596-598.	0.0	0
8	Starch digestibility of various Japanese commercial noodles made from different starch sources. <i>Food Chemistry</i> , 2019, 283, 390-396.	4.2	20
9	Studies of the texture, functional components and in vitro starch digestibility of rolled barley. <i>Food Chemistry</i> , 2019, 274, 672-678.	4.2	25
10	Effect of post-cooking storage on texture and in vitro starch digestion of Japonica rice. <i>Journal of Food Process Engineering</i> , 2019, 42, e12985.	1.5	16
11	Changes in Starch Digestibility and Tissue Structure of Cooked Rice Grain Under Different <i></i>In vitro <i></i>Simulated Gastric Digestive Conditions. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2019, 66, 170-178.	0.1	5
12	Impact of food structure and cell matrix on digestibility of plant-based food. <i>Current Opinion in Food Science</i> , 2018, 19, 36-41.	4.1	50
13	In vitro examination of starch digestibility and changes in antioxidant activities of selected cooked pigmented rice. <i>Food Bioscience</i> , 2018, 23, 129-136.	2.0	23
14	The importance of an oral digestion step in evaluating simulated in vitro digestibility of starch from cooked rice grain. <i>Food Research International</i> , 2017, 94, 6-12.	2.9	59
15	Evaluation of the Physical and Functional Properties of Barley Noodle with Added Gluten. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2017, 64, 567-576.	0.1	6
16	Impact of structural characteristics on starch digestibility of cooked rice. <i>Food Chemistry</i> , 2016, 191, 91-97.	4.2	103
17	Impact of the degree of cooking on starch digestibility of rice â€“ An in vitro study. <i>Food Chemistry</i> , 2016, 191, 98-104.	4.2	87
18	Changes in Nonwaxy Japonica Rice Grain Textural-Related Properties during Cooking. <i>Journal of Food Quality</i> , 2014, 37, 177-184.	1.4	26

#	ARTICLE	IF	CITATIONS
19	Changes in histological tissue structure and textural characteristics of rice grain during cooking process. <i>Food Structure</i> , 2014, 1, 164-170.	2.3	56
20	Visualization of the coated layer at the surface of rice grain cooked with varying amounts of cooking water. <i>Journal of Cereal Science</i> , 2012, 56, 404-409.	1.8	58