

kaoru kohyama

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/529134/kaoru-kohyama-publications-by-year.pdf>

Version: 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

117
papers

4,512
citations

34
h-index

64
g-index

122
ext. papers

4,971
ext. citations

4.3
avg, IF

5.25
L-index

#	Paper	IF	Citations
117	Fracture phenomena of soft gellan gum gels during compression with artificial tongues. <i>Food Hydrocolloids</i> , 2021 , 112, 106283	10.6	5
116	Consensus on the terminologies and methodologies for masticatory assessment. <i>Journal of Oral Rehabilitation</i> , 2021 , 48, 745-761	3.4	18
115	Compression test of soft gellan gels using a soft machine equipped with a transparent artificial tongue. <i>Journal of Texture Studies</i> , 2020 , 51, 612-621	3.6	3
114	Compression Test of Soft Food Gels Using a Soft Machine with an Artificial Tongue. <i>Foods</i> , 2019 , 8,	4.9	8
113	Supporting young researchers in food texture studies. <i>Journal of Texture Studies</i> , 2018 , 49, 150-159	3.6	1
112	A comparison of the effects of heat moisture treatment (HMT) on rheological properties and amylopectin structure in sago () and arenga () starches. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3404-3410	3.3	13
111	Relationships Between Mechanical Properties Obtained from Compression Test and Electromyography Variables During Natural Oral Processing of Gellan Gum Gels. <i>Journal of Texture Studies</i> , 2017 , 48, 66-75	3.6	13
110	Natural eating behavior of two types of hydrocolloid gels as measured by electromyography: Quantitative analysis of mouthful size effects. <i>Food Hydrocolloids</i> , 2016 , 52, 243-252	10.6	14
109	A Pilot Study on Ultrasound Elastography for Evaluation of Mechanical Characteristics and Oral Strategy of Gels. <i>Journal of Texture Studies</i> , 2016 , 47, 152-160	3.6	12
108	Texture Evaluation of Cooked Rice Prepared from Japanese Cultivars Using Two-Bite Instrumental Test and Electromyography. <i>Journal of Texture Studies</i> , 2016 , 47, 188-198	3.6	15
107	Electromyography analysis of natural mastication behavior using varying mouthful quantities of two types of gels. <i>Physiology and Behavior</i> , 2016 , 161, 174-182	3.5	16
106	Sucrose release from agar gels and sensory perceived sweetness. <i>Food Hydrocolloids</i> , 2016 , 60, 405-414	10.6	17
105	Texture Evaluation of Soft Gels with Different Fracture Strains using an Artificial Tongue. <i>Journal of Texture Studies</i> , 2016 , 47, 496-503	3.6	7
104	Electromyographic texture characterization of hydrocolloid gels as model foods with varying mastication and swallowing difficulties. <i>Food Hydrocolloids</i> , 2015 , 43, 146-152	10.6	13
103	Oral Sensing of Food Properties. <i>Journal of Texture Studies</i> , 2015 , 46, 138-151	3.6	32
102	Instrumental Uniaxial Compression Test of Gellan Gels of Various Mechanical Properties Using Artificial Tongue and Its Comparison with Human Oral Strategy for the First Size Reduction. <i>Journal of Texture Studies</i> , 2014 , 45, 354-366	3.6	27
101	Mouthful Size Effects on Mastication Effort of Various Hydrocolloid Gels Used as Food Models. <i>Food Science and Technology Research</i> , 2014 , 20, 1121-1130	0.8	7

100	Variation in Firmness of Whole Beans, Embryos, and Testas of Cooked Soybean (Glycine max) Cultivars. <i>Cereal Chemistry</i> , 2014 , 91, 419-424	2.4	5
99	Effects of Rice Flour Blends on Bread Texture and Staling. <i>Cereal Chemistry</i> , 2014 , 91, 146-151	2.4	8
98	Ultrasound Pulsed Wave Doppler Imaging of the Esophagus Illustrates the Effects of Water Volume on Bolus Kinematics. <i>Journal of Texture Studies</i> , 2014 , 45, 335-343	3.6	7
97	Linear and Nonlinear Rheology of Mixed Polysaccharide Gels. Pt. II. Extrusion, Compression, Puncture and Extension Tests and Correlation with Sensory Evaluation. <i>Journal of Texture Studies</i> , 2014 , 45, 30-46	3.6	17
96	Effects of Milling Ratio and Water-to-Rice Ratio on Mastication Effort for Cooked Rice Measured by Electromyography. <i>Journal of Texture Studies</i> , 2014 , 45, 477-486	3.6	12
95	A trial of human electromyography to evaluate texture of softened foodstuffs prepared with freeze-thaw impregnation of macerating enzymes. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 188-194	6.8	12
94	Characterization of eating difficulty by sensory evaluation of hydrocolloid gels. <i>Food Hydrocolloids</i> , 2014 , 38, 95-103	10.6	47
93	Texture of Sliced Cucumbers Measured by Subjective Human-Bite and Objective Instrumental Tests.. <i>Journal of Texture Studies</i> , 2013 , 44, 1-11	3.6	7
92	Characterization of Arenga starch in comparison with sago starch. <i>Carbohydrate Polymers</i> , 2013 , 92, 2306-2313	6.3	33
91	Compression Test of Food Gels on Artificial Tongue and Its Comparison with Human Test. <i>Journal of Texture Studies</i> , 2013 , 44, 104-114	3.6	64
90	Characterization of Waxy Rice Cakes (Mochi) with Rapid Hardening Quality by Instrumental and Sensory Methods. <i>Cereal Chemistry</i> , 2013 , 90, 101-106	2.4	3
89	Molecular Structure and Physicochemical Properties of Acid-Methanol-Treated Chickpea Starch. <i>International Journal of Food Properties</i> , 2013 , 16, 125-138	3	12
88	Classification of Japanese Texture Terms. <i>Journal of Texture Studies</i> , 2013 , 44, 140-159	3.6	39
87	Ultrasound Analysis of the Effects of Food Bolus Volume on Tongue Movement at the Initiation of Swallowing. <i>Journal of Texture Studies</i> , 2013 , 44, 387-396	3.6	16
86	Acoustic Analysis of the Swallowing Sounds of Food with Different Physical Properties Using the Cervical Auscultation Method. <i>Journal of Texture Studies</i> , 2013 , 44, 169-175	3.6	6
85	Parameters of Texture Profile Analysis. <i>Food Science and Technology Research</i> , 2013 , 19, 519-521	0.8	79
84	Mechanical properties of softened foodstuffs processed by freeze-thaw infusion of macerating enzyme. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 16, 267-276	6.8	17
83	Mechanical and acoustic evaluation of potato chip crispness using a versatile texture analyzer. <i>Journal of Food Engineering</i> , 2012 , 112, 268-273	6	33

82	Fast Fourier transform analysis of sounds made while swallowing various foods. <i>Journal of the Acoustical Society of America</i> , 2012 , 132, 2478-82	2.2	7
81	Influence of non-starch polysaccharides on the in vitro digestibility and viscosity of starch suspensions. <i>Food Chemistry</i> , 2012 , 133, 1420-1426	8.5	73
80	Texture design for products using food hydrocolloids. <i>Food Hydrocolloids</i> , 2012 , 26, 412-420	10.6	61
79	Physical Properties and Texture of Japanese White Salted Noodles Mixed with Tapioca Starch. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2012 , 59, 268-278	0.2	5
78	Effects of Mechanical Properties of Food on Tongue Movement at the Initiation of Swallowing Measured by Ultrasound Imaging. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2012 , 59, 604-610	0.2	2
77	Bite-speed Effects in Two-bite Texture Analysis. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2012 , 59, 96-103	0.2	11
76	Effects of Fish Collagen Peptides on Physical Properties of Mixed Gels Containing Konjac Glucomannan and Kappa-Carrageenan. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2011 , 58, 252-258	0.2	3
75	Collection and Analysis of Foods Associated with Japanese Texture Terms. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2011 , 58, 359-374	0.2	5
74	ELECTROMYOGRAPHY DURING ORAL PROCESSING IN RELATION TO MECHANICAL AND SENSORY PROPERTIES OF SOFT GELS. <i>Journal of Texture Studies</i> , 2011 , 42, 254-267	3.6	50
73	Effect of non-starch polysaccharides on the in vitro digestibility and rheological properties of rice starch gel. <i>Food Chemistry</i> , 2011 , 127, 541-6	8.5	61
72	LEXICON FOR THE SENSORY DESCRIPTION OF FRENCH BREAD IN JAPAN. <i>Journal of Sensory Studies</i> , 2010 , 25, 76-93	2.2	27
71	Fragmentation of a Viscoelastic Food by Human Mastication. <i>Journal of the Physical Society of Japan</i> , 2010 , 79, 044801	1.5	11
70	Relationship between the rheological properties of thickener solutions and their velocity through the pharynx as measured by the ultrasonic pulse Doppler method. <i>Bioscience, Biotechnology and Biochemistry</i> , 2010 , 74, 1598-605	2.1	39
69	Electromyographic measurement of eating behaviors for buckwheat noodles. <i>Bioscience, Biotechnology and Biochemistry</i> , 2010 , 74, 56-62	2.1	16
68	The Influence of Skin Processing on Mechanical and Mastication Properties of Takuan (Pickled Radish). <i>Journal of the Japanese Society for Food Science and Technology</i> , 2010 , 57, 232-237	0.2	1
67	Phenomenological viscoelasticity of some rice starch gels. <i>Food Hydrocolloids</i> , 2010 , 24, 512-517	10.6	21
66	Elucidation of Fermentation Effect on Rice Noodles Using Combined Dynamic Viscoelasticity and Thermal Analyses. <i>Cereal Chemistry</i> , 2009 , 86, 70-75	2.4	10
65	Comparison of human-bite and instrument puncture tests of cucumber texture. <i>Postharvest Biology and Technology</i> , 2009 , 52, 243-246	6.2	12

64	Effect of acid-methanol treatment on the molecular structure and physicochemical properties of lentil (<i>Lens culinaris</i> Medik) starch. <i>Food Hydrocolloids</i> , 2009 , 23, 2219-2225	10.6	14
63	Relations among mechanical properties, human bite parameters, and ease of chewing of solid foods with various textures. <i>Journal of Food Engineering</i> , 2009 , 95, 400-409	6	20
62	Physicochemical characteristics of waxy rice starch influencing the in vitro digestibility of a starch gel. <i>Food Chemistry</i> , 2009 , 116, 137-142	8.5	59
61	Effect of amylose content and rice type on dynamic viscoelasticity of a composite rice starch gel. <i>Food Hydrocolloids</i> , 2009 , 23, 1712-1719	10.6	66
60	Effects of Head Density of Cabbages (<i>Brassica oleracea</i> var. <i>Capitata</i>) on Mechanical Properties. <i>Food Science and Technology Research</i> , 2009 , 15, 11-18	0.8	3
59	Relationship between Flow Properties of Thickener Solutions and Their Velocity through the Pharynx Measured by the Ultrasonic Pulse Doppler Method. <i>Food Science and Technology Research</i> , 2009 , 15, 203-210	0.8	58
58	Electromyography Study of Mastication of Pickles by Young and Elderly People. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2009 , 56, 14-19	0.2	4
57	Sensory Comparison of Several Manufactured Shao-mai (steamed Chinese-style meat dumplings). <i>Journal of the Japanese Society for Food Science and Technology</i> , 2009 , 56, 85-94	0.2	2
56	Time-intensity Analysis of Sourness of Commercially Produced Gummy Jellies Available in Japan. <i>Food Science and Technology Research</i> , 2009 , 15, 75-82	0.8	11
55	Effects of Sprouting on Texture of Cooked Buckwheat (<i>Fagopyrum esculentum</i> Moench) Noodles. <i>Plant Production Science</i> , 2009 , 12, 492-496	2.4	9
54	Modulation of biting procedures induced by the sensory evaluation of cheese hardness with different definitions. <i>Appetite</i> , 2008 , 50, 158-66	4.5	17
53	Characterization of food physical properties by the mastication parameters measured by electromyography of the jaw-closing muscles and mandibular kinematics in young adults. <i>Bioscience, Biotechnology and Biochemistry</i> , 2008 , 72, 1690-5	2.1	50
52	Influence of Starch and Gluten Characteristics on Rheological Properties of Wheat Flour Gel at Small and Large Deformation. <i>Cereal Chemistry</i> , 2008 , 85, 329-334	2.4	7
51	Tensile Test of Cabbage Leaves for Quality Evaluation of Shredded Cabbage. <i>Food Science and Technology Research</i> , 2008 , 14, 337-344	0.8	11
50	Extraction of Alpha Activities from an EEG Obtained During Gum Chewing. <i>IEEJ Transactions on Electrical and Electronic Engineering</i> , 2008 , 3, 324-333	1	
49	Effect of fermentation metabolites on rheological and sensory properties of fermented rice noodles. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2134-2141	4.3	21
48	Characterization of spatiotemporal stress distribution during food fracture by image texture analysis methods. <i>Journal of Food Engineering</i> , 2007 , 81, 429-436	6	16
47	Interactive relationship between the mechanical properties of food and the human response during the first bite. <i>Archives of Oral Biology</i> , 2007 , 52, 455-64	2.8	34

46	Rheological Properties of Fermented Rice Flour Gel. <i>Cereal Chemistry</i> , 2007 , 84, 620-625	2.4	21
45	Textural evaluation of rice cake by chewing and swallowing measurements on human subjects. <i>Bioscience, Biotechnology and Biochemistry</i> , 2007 , 71, 358-65	2.1	45
44	Recognition of Japanese Texture Descriptive Terms According to Gender, Age and Region (Studies on Japanese Texture Terms Part 3). <i>Journal of the Japanese Society for Food Science and Technology</i> , 2007 , 54, 488-502	0.2	7
43	Rheological Properties of Starch Gels from Wheat Mutants with Reduced Amylose Content. <i>Cereal Chemistry</i> , 2007 , 84, 102-107	2.4	10
42	Scaling Laws for Shapes of Food Fragments by Human Mastication. <i>Journal of the Physical Society of Japan</i> , 2007 , 76, 044002	1.5	3
41	First bite for hardness judgment as haptic exploratory procedure. <i>Physiology and Behavior</i> , 2007 , 92, 601-10	3.5	15
40	Visual illusion in mass estimation of cut food. <i>Appetite</i> , 2007 , 49, 183-90	4.5	21
39	Mastication efforts on block and finely cut foods studied by electromyography. <i>Food Quality and Preference</i> , 2007 , 18, 313-320	5.8	35
38	Mechanical stress distributions in cross-sections of cucumber cultivars during the fracture process. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 26-34	4.3	8
37	Statistical Laws for Food Fragmentation by Human Mastication. <i>Journal of the Physical Society of Japan</i> , 2006 , 75, 083001	1.5	16
36	Prefrontal activity during taste encoding: an fNIRS study. <i>NeuroImage</i> , 2006 , 31, 796-806	7.9	58
35	Prefrontal activity during flavor difference test: application of functional near-infrared spectroscopy to sensory evaluation studies. <i>Appetite</i> , 2006 , 47, 220-32	4.5	18
34	Research Survey of Japanese Consumers on Texture Vocabulary (Studies on Japanese texture terms Part 2). <i>Journal of the Japanese Society for Food Science and Technology</i> , 2006 , 53, 327-336	0.2	9
33	Differential scanning calorimetry and a model calculation of starches annealed at 20 and 50 °C. <i>Carbohydrate Polymers</i> , 2006 , 63, 82-88	10.3	41
32	Mastication effort estimated by electromyography for cooked rice of differing water content. <i>Bioscience, Biotechnology and Biochemistry</i> , 2005 , 69, 1669-76	2.1	53
31	EFFECTS OF SAMPLE THICKNESS ON BITE FORCE FOR RAW CARROTS AND FISH GELS. <i>Journal of Texture Studies</i> , 2005 , 36, 157-173	3.6	26
30	Measurement of bite force variables related to human discrimination of left-right hardness differences of silicone rubber samples placed between the incisors. <i>Archives of Oral Biology</i> , 2005 , 50, 517-26	2.8	10
29	Characterization of mechanical stress distributions in a cross section of cucumber fruits: bisector reference line represents tissue anatomy. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 785-790	4.3	9

28	Effects of cross-sectional area on human bite studied with raw carrot and surimi gel. <i>Bioscience, Biotechnology and Biochemistry</i> , 2004 , 68, 2104-10	2.1	16
27	Effects of sample hardness on human chewing force: a model study using silicone rubber. <i>Archives of Oral Biology</i> , 2004 , 49, 805-16	2.8	97
26	Visualization of planar stress distributions in cucumber cultivars using a multiple-point sheet sensor. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1091-1096	4.3	15
25	Effect of water-soluble and insoluble non-starch polysaccharides isolated from wheat flour on the rheological properties of wheat starch gel. <i>Carbohydrate Polymers</i> , 2004 , 57, 451-458	10.3	23
24	A differential thermal analysis of the gelatinization and retrogradation of wheat starches with different amylopectin chain lengths. <i>Carbohydrate Polymers</i> , 2004 , 58, 71-77	10.3	79
23	Three-dimensional probabilistic anatomical cranio-cerebral correlation via the international 10-20 system oriented for transcranial functional brain mapping. <i>NeuroImage</i> , 2004 , 21, 99-111	7.9	934
22	Multimodal assessment of cortical activation during apple peeling by NIRS and fMRI. <i>NeuroImage</i> , 2004 , 21, 1275-88	7.9	173
21	Discrimination of cucumber cultivars using a multiple-point sheet sensor to measure biting force. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 1320-1326	4.3	26
20	Pressure distribution measurement in biting surimi gels with molars using a multiple-point sheet sensor. <i>Bioscience, Biotechnology and Biochemistry</i> , 2001 , 65, 2597-603	2.1	36
19	Gel-sol transition of methylcellulose. <i>Macromolecular Chemistry and Physics</i> , 1997 , 198, 1217-1226	2.6	78
18	A mixed system composed of different molecular weights konjac glucomannan and κ -carrageenan. II. Molecular weight dependence of viscoelasticity and thermal properties. <i>Food Hydrocolloids</i> , 1996 , 10, 229-238	10.6	45
17	Conditions of viscosity measurement for detecting irradiated peppers. <i>Radiation Physics and Chemistry</i> , 1995 , 45, 665-669	2.5	5
16	Rheological study on the rennet-induced gelation of casein micelles with different sizes. <i>Polymer Gels and Networks</i> , 1994 , 2, 105-118		34
15	Rheological studies on the gelation process of soybean 7 S and 11 S proteins in the presence of glucono- δ -lactone. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 8-14	5.7	109
14	Gelation process of amylose-DMSO-water system. <i>Makromolekulare Chemie Macromolecular Symposia</i> , 1993 , 76, 83-88		1
13	Polysaccharide-protein interaction: a rheological study of the gel-sol transition of a gelatin-methylcellulose-water system. <i>Biorheology</i> , 1993 , 30, 243-52	1.7	15
12	A mixed system composed of different molecular weights konjac glucomannan and kappa carrageenan: large deformation and dynamic viscoelastic study. <i>Food Hydrocolloids</i> , 1993 , 7, 213-226	10.6	78
11	The Effect of Sucrose on the Thermo-Reversible Gel-Sol Transition in Agarose and Gelatin.. <i>Polymer Journal</i> , 1992 , 24, 871-877	2.7	58

10	Gelation Properties of Soymilk and Soybean 11S Globulin from Japanese-grown Soybeans. <i>Bioscience, Biotechnology and Biochemistry</i> , 1992 , 56, 725-8	2.1	15
9	Rheological study on gelation of soybean 11S protein by glucono- δ -lactone. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 740-744	5.7	35
8	Dynamic viscoelastic study on the gelation of 7 S globulin from soybeans. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 941-944	5.7	336
7	Cellulose Derivatives Effects on Gelatinization and Retrogradation of Sweet Potato Starch. <i>Journal of Food Science</i> , 1992 , 57, 128-131	3.4	53
6	Effects of sugars and polyols on the gel-sol transition of agarose by differential scanning calorimetry. <i>Thermochimica Acta</i> , 1992 , 206, 163-173	2.9	43
5	Dielectric, viscoelastic and broad-line NMR study of konjac glucomannan films. <i>Carbohydrate Polymers</i> , 1992 , 17, 59-63	10.3	14
4	The effect of glucono- δ -lactone on the gelation time of soybean 11S protein: concentration dependence. <i>Food Hydrocolloids</i> , 1992 , 6, 263-274	10.6	18
3	Effect of soluble sugars on gelatinization and retrogradation of sweet potato starch. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1406-1410	5.7	199
2	Solution properties of pullulan. <i>Macromolecules</i> , 1991 , 24, 5590-5593	5.5	108
1	Globin protein gelation: the effect of pH and temperature. <i>Food Hydrocolloids</i> , 1990 , 4, 87-93	10.6	8