Yonathan Asikin

List of Publications by Year
in descending order

55	1,419	361045	329751
papers	citations	20 h-index	37 g-index

55	55	55	1836
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Evaluation of an Oral Carrier System in Rats: Bioavailability and Antioxidant Properties of Liposome-Encapsulated Curcumin. Journal of Agricultural and Food Chemistry, 2009, 57, 9141-9146.	2.4	338
2	Efficient Preparation of Liposomes Encapsulating Food Materials Using Lecithins by a Mechanochemical Method. Journal of Oleo Science, 2007, 56, 35-42.	0.6	83
3	New Antioxidative Phenolic Glycosides Isolated fromKokutoNon-centrifuged Cane Sugar. Bioscience, Biotechnology and Biochemistry, 2002, 66, 29-35.	0.6	81
4	Changes in the physicochemical characteristics, including flavour components and Maillard reaction products, of non-centrifugal cane brown sugar during storage. Food Chemistry, 2014, 149, 170-177.	4.2	78
5	Effects of different dryingâ€“solidification processes on physical properties, volatile fraction, and antioxidant activity of non-centrifugal cane brown sugar. LWT - Food Science and Technology, 2016, 66, 340-347.	2.5	63
6	Phenolic Compounds from Sugarcane Molasses Possessing Antibacterial Activity against Cariogenic Bacteria. Journal of Oleo Science, 2007, 56, 611-614.	0.6	49
7	Liposomes Encapsulating Aloe vera Leaf Gel Extract Significantly Enhance Proliferation and Collagen Synthesis in Human Skin Cell Lines. Journal of Oleo Science, 2009, 58, 643-650.	0.6	49
8	Wax, policosanol, and longâ€chain aldehydes of different sugarcane (Saccharum officinarum L.) cultivars. European Journal of Lipid Science and Technology, 2012, 114, 583-591.	1.0	49
9	1,1-Diphenyl-2-picrylhydrazyl Radical Scavenging Activity and Tyrosinase Inhibitory Effects of Constituents of Sugarcane Molasses. Bioscience, Biotechnology and Biochemistry, 2007, 71, 183-191.	0.6	45
10	The Composition of Volatile Aroma Components, Flavanones, and Polymethoxylated Flavones in Shiikuwasha (Citrus depressa Hayata) Peels of Different Cultivation Lines. Journal of Agricultural and Food Chemistry, 2012, 60, 7973-7980.	2.4	35
11	New Phenolic Compounds fromKokuto, Non-centrifuged Cane Sugar. Bioscience, Biotechnology and Biochemistry, 2003, 67, 376-379.	0.6	34
12	Antioxidant activity of sugarcane molasses against 2,2â€²-azobis(2-amidinopropane) dihydrochloride-induced peroxyl radicals. Food Chemistry, 2013, 141, 466-472.	4.2	32
13	Influence of Fruit Ripening on Color, Organic Acid Contents, Capsaicinoids, Aroma Compounds, and Antioxidant Capacity of Shimatogarashi (<i>Capsicum frutescens</i>). Journal of Oleo Science, 2018, 67, 113-123.	0.6	31
14	Characterization and Bioavailability of Liposomes Containing a Ukon Extract. Bioscience, Biotechnology and Biochemistry, 2008, 72, 1199-1205.	0.6	29
15	Volatile Aroma Components and Antioxidant Activities of the Flavedo Peel Extract of Unripe Shiikuwasha (Citrus depressa Hayata). Journal of Food Science, 2012, 77, C469-75.	1.5	29
16	Physico-chemical properties, wax composition, aroma profiles, and antioxidant activity of granulated non-centrifugal sugars from sugarcane cultivars of Thailand. Journal of Food Science and Technology, 2016, 53, 4084-4092.	1.4	28
17	Compositional and Electronic Discrimination Analyses of Taste and Aroma Profiles of Non-Centrifugal Cane Brown Sugars. Food Analytical Methods, 2017, 10, 1844-1856.	1.3	27
18	Cultivation line and fruit ripening discriminations of Shiikuwasha (Citrus depressa Hayata) peel oils using aroma compositional, electronic nose, and antioxidant analyses. Food Research International, 2015, 67, 102-110.	2.9	25

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19	Compositions, taste characteristics, volatile profiles, and antioxidant activities of sweet sorghum (Sorghum bicolor L.) and sugarcane (Saccharum officinarum L.) syrups. Journal of Food Measurement and Characterization, 2018, 12, 884-891.	1.6	23
20	Flavor characteristics and antioxidant capacities of hihatsumodoki (Piper retrofractum Vahl) fresh fruit at three edible maturity stages. Journal of Food Science and Technology, 2018, 55, 1295-1305.	1.4	22
21	Composition, Taste, Aroma, and Antioxidant Activity of Solidified Noncentrifugal Brown Sugars Prepared from Whole Stalk and Separated Pith of Sugarcane (Saccharum officinarum L.). Journal of Food Science, 2016, 81, C2647-C2655.	1.5	21
22	Determination of Long-chain Alcohol and Aldehyde Contents in the Non-Centrifuged Cane Sugar Kokuto. Food Science and Technology Research, 2008, 14, 583-588.	0.3	19
23	Antiatherosclerotic Function of Kokuto, Okinawan Noncentrifugal Cane Sugar. Journal of Agricultural and Food Chemistry, 2009, 57, 69-75.	2.4	19
24	Extended aroma extract dilution analysis profile ofÂShiikuwasha (Citrus depressa Hayata) pulp essential oil. Journal of Food and Drug Analysis, 2018, 26, 268-276.	0.9	18
25	Effect of cultivation line and peeling on food composition, taste characteristic, aroma profile, and antioxidant activity of Shiikuwasha (Citrus depressa Hayata) juice. Journal of the Science of Food and Agriculture, 2014, 94, 2384-2392.	1.7	17
26	<scp>DNA</scp> damage protection against free radicals of two antioxidant neolignan glucosides from sugarcane molasses. Journal of the Science of Food and Agriculture, 2016, 96, 1209-1215.	1.7	16
27	High-Throughput Chlorophyll and Carotenoid Profiling Reveals Positive Associations with Sugar and Apocarotenoid Volatile Content in Fruits of Tomato Varieties in Modern and Wild Accessions. Metabolites, 2021, 11, 398.	1.3	16
28	Effect of Kokuto, a Non-Centrifugal Cane Sugar, on the Development of Experimental Atherosclerosis in Japanese Quail and Apolipoprotein E Deficient Mice. Food Science and Technology Research, 2007, 13, 61-66.	0.3	15
29	Effects of solarâ€•and ovenâ€drying on physicochemical and antioxidant characteristics of hihatsumodoki (Piper retrofractum Vahl) fruit. Journal of Food Processing and Preservation, 2018, 42, e13469.	0.9	15
30	Volatile aroma components and MS-based electronic nose profiles of dogfruit (Pithecellobium jiringa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.4	15
31	Metabolomic profiling reveals the relationship between taste-related metabolites and roasted aroma in aged pork. LWT - Food Science and Technology, 2022, 155, 112928.	2.5	14
32	Synephrine in Shiikuwasha (Citrus depressa Hayata): Change during Fruit Development, and Its Distribution in Citrus Varieties. Food Science and Technology Research, 2009, 15, 389-394.	0.3	9
33	Physical Properties, Flavor Characteristics and Antioxidant Capacity of Shimatogarashi (Capsicum) Tj ETQq1 1 0.784314 rgBT /Ove	0.3	8
34	Alterations in the morphological, sugar composition, and volatile flavor properties of petai (Parkia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.9	7
35	Anti-stress and Antioxidant Effects of Non Centrifuged Cane Sugar, Kokuto, in Restraint-Stressed Mice. Journal of Oleo Science, 2019, 68, 183-191.	0.6	7
36	Development of Vinegar Extract from the Waste Peels of Shiikuwasha. Journal of the Japanese Society for Food Science and Technology, 2017, 64, 81-89.	0.1	6

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37	Profiling of Volatile Organic Compounds in Wild Indigenous Medicinal Ginger (Zingiber barbatum) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	6
38	Physicochemical, antioxidant, volatile component, and mass spectrometry-based electronic nose analyses differentiated unrefined non-centrifugal cane, palm, and coconut sugars. Journal of Food Measurement and Characterization, 2021, 15, 1563-1577.	1.6	6
39	Screening of Medicinal and Edible Plants in Okinawa, Japan, for Enhanced Proliferative and Collagen Synthesis Activities in NB1RGB Human Skin Fibroblast Cells. Bioscience, Biotechnology and Biochemistry, 2012, 76, 2317-2320.	0.6	5
40	Reliability and Validity of the Multidimensional Scale of Life Skills in Late Childhood. Education Sciences, 2013, 3, 121-135.	1.4	5
41	Changes in Sugar Content and Antioxidant Activity of Allium Vegetables by Salinity-stress. Food Science and Technology Research, 2014, 20, 705-710.	0.3	4
42	Characterization of Volatile Organic Compounds in Mango Ginger (Curcuma amada Roxb.) from Myanmar. Metabolites, 2021, 11, 21.	1.3	4
43	Vinegar Extract of Fruit Waste from Juice Production Using Tankan (<i>Citrus tankan</i>) Tj ETQq1 1 0.784314 rgBT /Overl	0.3	3
44	Effects of <i>p</i>-Hydroxybenzaldehyde and <i>p</i>-Hydroxyacetophenone from Non-centrifuged Cane Sugar, Kokuto, on Serum Corticosterone, and Liver Conditions in Chronically Stressed Mice Fed with a High-fat Diet. Food Science and Technology Research, 2020, 26, 501-507.	0.3	3
45	Evaluation of Palatability, and Physicochemical and Histological Properties of Papain-treated Minced Fish for Consumption by the Elderly. Food Science and Technology Research, 2014, 20, 115-120.	0.3	2
46	Development of Tabletop Type Manufacturing Equipment for Test Production of Non-centrifugal Brown Sugarâ€œKokutoâ€•and the Rise of Syrup Temperature During the Cooling-agitation Process of Kokuto Production. Journal of the Japanese Society for Food Science and Technology, 2019, 66, 27-31.	0.1	2
47	Extraction of Nobiletin and Synephrine from the Waste Peels of Shiikuwasha (<i>Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.1	2
48	The Relationship Between the Status of Unnecessary Accommodations Being Made to Unconfirmed Food Allergy Students and the Presence or Absence of a Doctorâ€™s Diagnosis. Children, 2015, 2, 228-243.	0.6	1
49	Extraction method influenced physical, aroma, and antioxidant profiles of Shiikuwasha (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock 1	0.1	1
50	Suitability of lactic acid bacteria for the production of pickled luffa (<i>Luffa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 Td (cylindri	0.3	1
51	Odorous volatiles and methoxypyrazines responsible for the musty-peanut aroma in microwave-heated sponge gourd (<i>Luffa cylindrica</i>). Food Science and Technology Research, 2021, 27, 933-938.	0.3	1
52	Effects of Papain Treatment on the Texture and Palatability of Chicken Meat. Food Preservation Science, 2013, 39, 3-8.	0.1	1
53	Effect of leaf growth on the taste and aroma functions and antioxidant characteristics of hihatsumodoki (Piper retrofractum Vhal) leaf. Journal of Food Measurement and Characterization, 2020, 14, 1002-1011.	1.6	0
54	Food Chemical Studies on Functional Components, Processing and Utilization of Food Products in Okinawa Prefecture. Food Preservation Science, 2011, 37, 17-27.	0.1	0

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55	Assessment of the Suitability of Guava Fruits for Use in Ketchup and Evaluation of its Antioxidant Activity <i>in vitro</i>. Food Preservation Science, 2013, 39, 143-148.	0.1	0