

# Yusuke Tahara

## List of Publications by Year in descending order

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Version: 2024-02-01

46  
papers

881  
citations

516710

16  
h-index

477307

29  
g-index

48  
all docs

48  
docs citations

48  
times ranked

732  
citing authors

#	ARTICLE	IF	CITATIONS
1	Electronic Tongues—A Review. IEEE Sensors Journal, 2013, 13, 3001-3011.	4.7	268
2	Quantification of tastes of amino acids using taste sensors. Sensors and Actuators B: Chemical, 2013, 179, 276-281.	7.8	56
3	Taste Sensor: Electronic Tongue with Lipid Membranes. Analytical Sciences, 2020, 36, 147-159.	1.6	56
4	Relationship between the Amount of Bitter Substances Adsorbed onto Lipid/Polymer Membrane and the Electric Response of Taste Sensors. Sensors, 2014, 14, 16274-16286.	3.8	45
5	Highly Selective Rational Design of Peptide-Based Surface Plasmon Resonance Sensor for Direct Determination of 2,4,6-trinitrotoluene (TNT) Explosive. Sensors and Actuators B: Chemical, 2018, 264, 279-284.	7.8	41
6	Quantitative prediction of bitterness masking effect of high-potency sweeteners using taste sensor. Sensors and Actuators B: Chemical, 2016, 235, 11-17.	7.8	31
7	Development of a Portable Taste Sensor with a Lipid/Polymer Membrane. Sensors, 2013, 13, 1076-1084.	3.8	29
8	Development and Evaluation of a Miniaturized Taste Sensor Chip. Sensors, 2011, 11, 9878-9886.	3.8	28
9	Quantification of bitterness of coffee in the presence of high-potency sweeteners using taste sensors. Sensors and Actuators B: Chemical, 2020, 309, 127784.	7.8	26
10	Development of a Sweetness Sensor for Aspartame, a Positively Charged High-Potency Sweetener. Sensors, 2014, 14, 7359-7373.	3.8	25
11	Development of sweetness sensor with selectivity to negatively charged high-potency sweeteners. Sensors and Actuators B: Chemical, 2014, 201, 329-335.	7.8	25
12	Secretory and continuous expression of Aspergillus niger glucose oxidase gene in Pichia pastoris. Protein Expression and Purification, 2007, 55, 273-278.	1.3	24
13	Bitterness compounds in coffee brew measured by analytical instruments and taste sensing system. Food Chemistry, 2021, 342, 128228.	8.2	23
14	Development of Taste Sensor to Detect Non-Charged Bitter Substances. Sensors, 2020, 20, 3455.	3.8	22
15	Examination of Amount of Astringent Substances Adsorbed Onto Lipid/Polymer Membrane Used in Taste Sensor. Sensor Letters, 2014, 12, 1172-1176.	0.4	17
16	Development of Indirect Competitive Immuno-Assay Method Using SPR Detection for Rapid and Highly Sensitive Measurement of Salivary Cortisol Levels. Frontiers in Bioengineering and Biotechnology, 2014, 2, 15.	4.1	16
17	Analysis of a Lipid/Polymer Membrane for Bitterness Sensing with a Preconditioning Process. Sensors, 2015, 15, 22439-22450.	3.8	16
18	Study of the Relationship between Taste Sensor Response and the Amount of Epigallocatechin Gallate Adsorbed Onto a Lipid-Polymer Membrane. Sensors, 2015, 15, 6241-6249.	3.8	14

#	ARTICLE	IF	CITATIONS
19	Metabolome Analysis Identified Okaramines in the Soybean Rhizosphere as a Legacy of Hairy Vetch. <i>Frontiers in Genetics</i> , 2020, 11, 114.	2.3	13
20	Comparison of cathepsin L activity in cheek and forearm stratum corneum in young female adults. <i>Skin Research and Technology</i> , 2009, 15, 370-375.	1.6	11
21	Improved Durability and Sensitivity of Bitterness-Sensing Membrane for Medicines. <i>Sensors</i> , 2017, 17, 2541.	3.8	11
22	Development of a Sensor with a Lipid/Polymer Membrane Comprising Na <sup>+</sup> Ionophores to Evaluate the Saltiness Enhancement Effect. <i>Sensors</i> , 2019, 19, 5251.	3.8	10
23	Evaluation of environmental and physiological factors of a whole ceiling-type air conditioner using a salivary biomarker. <i>Building and Environment</i> , 2009, 44, 1156-1161.	6.9	8
24	A Quantitative Method for Acesulfame K Using the Taste Sensor. <i>Sensors</i> , 2020, 20, 400.	3.8	8
25	Point-of-use measurement of salivary cortisol levels. , 2009, , .		7
26	Reusability Enhancement of Taste Sensor Using Lipid Polymer Membranes by Surfactant Cleaning Treatment. <i>IEEE Sensors Journal</i> , 2020, 20, 4579-4586.	4.7	6
27	Quantification of Pharmaceutical Bitterness Using a Membrane Electrode Based on a Hydrophobic Tetrakis [3,5-Bis (trifluoromethyl) phenyl] Borate. <i>Chemosensors</i> , 2021, 9, 28.	3.6	5
28	Beer Analysis Using an Electronic Tongue. , 2016, , 161-170.		4
29	Hetero-core structured fiber optic chemical sensor based on surface plasmon resonance using Au/lipid films. <i>Optics Communications</i> , 2022, 524, 128751.	2.1	4
30	Cathepsin L Activity Analysis Method for Evaluation of Skin Conditions of Human. <i>Bunseki Kagaku</i> , 2009, 58, 15-19.	0.2	3
31	Evaluating the Reduced Hydrophobic Taste Sensor Response of Dipeptides by Theasinensin A by Using NMR and Quantum Mechanical Analyses. <i>PLoS ONE</i> , 2016, 11, e0157315.	2.5	3
32	Development of a multichannel taste sensor chip for a portable taste sensor. , 2012, , .		2
33	Immuno-chromatographic Test-strip for Skin Cathepsin L Analysis. <i>ECS Transactions</i> , 2008, 16, 67-73.	0.5	1
34	Development of sweetness sensor for high-potency sweeteners using lipid polymer membrane. , 2017, , .		1
35	Development of Taste Sensor as a Teaching Material Comprehending Science Subjects in High School. <i>IEEJ Transactions on Fundamentals and Materials</i> , 2014, 134, 472-477.	0.2	1
36	Detection of Surfactants Using Surface Plasmon Resonance Sensor for Screening of Pesticide Residue. <i>IEEJ Transactions on Sensors and Micromachines</i> , 2013, 133, 14-19.	0.1	1

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37	Prediction of Glycogen and Moisture Contents in Japanese Wagyu Beef by Fourier Transform Near-infrared Spectroscopy for Quality Evaluation. Sensors and Materials, 2019, 31, 2381.	0.5	1
38	Mental health evaluation using chemical sensor as human-machine interface. , 2009, , .		0
39	Taste sensor using strongly hydrophobic membranes to measure hydrophobic substances. , 2016, , .		0
40	Fabrication of taste sensor for education. AIP Conference Proceedings, 2017, , .	0.4	0
41	Laser-induced damage threshold test for interfacial analysis of lipid polymer membrane. , 2017, , .		0
42	Surfactant cleaning of lipid polymer membranes of bitterness sensor. , 2019, , .		0
43	Portable Taste Sensor. , 2013, , 423-433.		0
44	Approach to Science Education of High School Students by a Delivery Science Class Applying Taste Sensor. Journal of Jsee, 2014, 62, 5_71-5_75.	0.0	0
45	Taste Sensor as a Science Teaching Material. IEJ Transactions on Sensors and Micromachines, 2015, 135, 65-70.	0.1	0
46	Objective and Subjective Evaluation of Flavor caused by Filter for Drink Extraction. IEJ Transactions on Sensors and Micromachines, 2019, 139, 385-392.	0.1	0