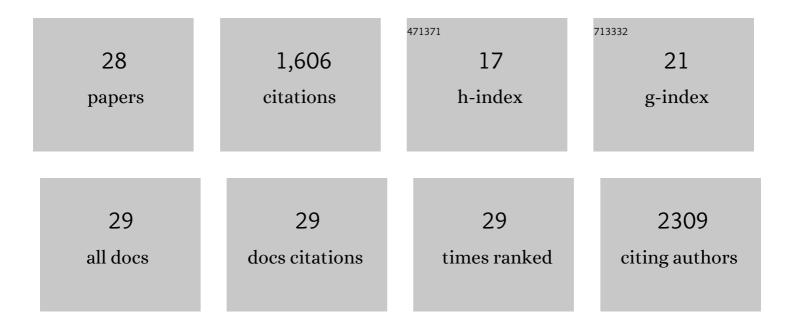
Nayuta Yamashita

List of Publications by Year in descending order

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ΝΑΥΠΤΑ ΥΛΜΛΩΗΙΤΑ

#	Article	IF	CITATIONS
1	Symposium on food properties and primates. Journal of Human Evolution, 2016, 98, 1-4.	1.3	Ο
2	Primate dietary ecology in the context of food mechanical properties. Journal of Human Evolution, 2016, 98, 103-118.	1.3	42
3	Mechanical food properties and dental topography differentiate threeÂpopulations of Lemur catta in southwest Madagascar. Journal of Human Evolution, 2016, 98, 66-75.	1.3	14
4	Dietary Flexibility and Feeding Strategies of Eulemur: A Comparison with Propithecus. International Journal of Primatology, 2016, 37, 109-129.	0.9	38
5	Beyond the Gallery Forest: Contrasting Habitat and Diet in Lemur catta Troops at Bezà Mahafaly Special Reserve. Folia Primatologica, 2015, 86, 35-43.	0.3	5
6	Cathemerality in wild ring-tailed lemurs (Lemur catta) in the spiny forest of Tsimanampetsotsa National Park: camera trap data and preliminary behavioral observations. Primates, 2014, 55, 207-217.	0.7	32
7	Interpreting food processing through dietary mechanical properties: A <i>Lemur catta</i> case study. American Journal of Physical Anthropology, 2012, 148, 205-214.	2.1	15
8	Global patterns of leaf mechanical properties. Ecology Letters, 2011, 14, 301-312.	3.0	418
9	Semiâ€quantitative tests of cyanide in foods and excreta of Three <i>Hapalemur</i> species in Madagascar. American Journal of Primatology, 2010, 72, 56-61.	0.8	18
10	Food mechanical properties in three sympatric species of <i>Hapalemur</i> in Ranomafana National Park, Madagascar. American Journal of Physical Anthropology, 2009, 139, 368-381.	2.1	69
11	Linking Laboratory and Field Approaches in Studying the Evolutionary Physiology of Biting in Bamboo Lemurs. International Journal of Primatology, 2008, 29, 1421-1439.	0.9	33
12	Chemical Properties of the Diets of Two Lemur Species in Southwestern Madagascar. International Journal of Primatology, 2008, 29, 339-364.	0.9	31
13	A comparison of salivary pH in sympatric wild lemurs (<i>Lemur catta</i> and <i>Propithecus) Tj ETQq1 1 0.784 70, 363-371.</i>	-314 rgBT 0.8	Overlock 10 22
14	Food Physical Properties and Their Relationship to Morphology: The Curious Case of kily. , 2008, , 387-406.		14
15	Impact of Ecology on the Teeth of Extant Lemurs: A Review of Dental Adaptations, Function, and Life History. , 2006, , 67-96.		12
16	Light levels used during feeding by primate species with different color vision phenotypes. Behavioral Ecology and Sociobiology, 2005, 58, 618-629.	0.6	36
17	Evidence from opsin genes rejects nocturnality in ancestral primates. Proceedings of the National Academy of Sciences of the United States of America, 2005, 102, 14712-14716.	3.3	139
18	Food procurement and tooth use in two sympatric lemur species. American Journal of Physical Anthropology, 2003, 121, 125-133.	2.1	76

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#	Article	IF	CITATIONS
19	EVOLUTION AND FUNCTION OF ROUTINE TRICHROMATIC VISION IN PRIMATES. Evolution; International Journal of Organic Evolution, 2003, 57, 2636-2643.	1.1	127
20	Dietary analysis I: Food physics. , 2003, , 184-198.		26
21	Dietary analysis II: Food chemistry. , 2003, , 199-213.		2
22	Diets of Two Lemur Species in Different Microhabitats in Beza Mahafaly Special Reserve, Madagascar. International Journal of Primatology, 2002, 23, 1025-1051.	0.9	69
23	The sensory ecology of primate food perception. Evolutionary Anthropology, 2001, 10, 171-186.	1.7	184
24	Functional dental correlates of food properties in five Malagasy lemur species. American Journal of Physical Anthropology, 1998, 106, 169-188.	2.1	114
25	Functional dental correlates of food properties in five Malagasy lemur species. American Journal of Physical Anthropology, 1998, 106, 169-188.	2.1	1
26	Seasonally and site specificity of mechanical dietary patterns in two malagasy lemur families (Lemuridae and Indriidae). International Journal of Primatology, 1996, 17, 355-387.	0.9	66
27	Dietary analysis I: food physics. , 0, , 237-254.		1
28	Dietary analysis II: food chemistry. , 0, , 255-270.		2