Katsuyoshi Nishinari

List of Publications by Year
in descending order

433 papers	19,140 citations	10388 72 h-index	22161 113 g-index
442 all docs	442 docs citations	442 times ranked	11534 citing authors

#	Article	IF	Citations
1	Soy proteins: A review on composition, aggregation and emulsification. Food Hydrocolloids, 2014, 39, 301-318.	10.7	726
2	Gelation of gellan â€" A review. Food Hydrocolloids, 2012, 28, 373-411.	10.7	567
3	Dynamic viscoelastic study on the gelation of 7 S globulin from soybeans. Journal of Agricultural and Food Chemistry, 1992, 40, 941-944.	5.2	392
4	Egg-box model-based gelation of alginate and pectin: A review. Carbohydrate Polymers, 2020, 242, 116389.	10.2	357
5	Multiple Steps and Critical Behaviors of the Binding of Calcium to Alginate. Journal of Physical Chemistry B, 2007, 111, 2456-2462.	2.6	341
6	Effects of non-ionic polysaccharides on the gelatinization and retrogradation behavior of wheat starchâ˜†. Food Hydrocolloids, 2005, 19, 1-13.	10.7	266
7	Comparison of sugar beet pectin, soybean soluble polysaccharide, and gum arabic as food emulsifiers. 1. Effect of concentration, pH, and salts on the emulsifying properties. Food Hydrocolloids, 2008, 22, 1254-1267.	10.7	262
8	Review of the physico-chemical characteristics and properties of konjac mannan. Food Hydrocolloids, 1992, 6, 199-222.	10.7	245
9	â€œWeak Gelâ€•Type Rheological Properties of Aqueous Dispersions of NonaggregatedÎº-Carrageenan Helices. Journal of Agricultural and Food Chemistry, 2001, 49, 4436-4441.	5.2	245
10	Binding behavior of calcium to polyuronates: Comparison of pectin with alginate. Carbohydrate Polymers, 2008, 72, 334-341.	10.2	241
11	Effect of soluble sugars on gelatinization and retrogradation of sweet potato starch. Journal of Agricultural and Food Chemistry, 1991, 39, 1406-1410.	5.2	232
12	Synthesis and antioxidant properties of gum arabic-stabilized selenium nanoparticles. International Journal of Biological Macromolecules, 2014, 65, 155-162.	7.5	229
13	Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. Food Hydrocolloids, 2006, 20, 532-542.	10.7	212
14	Ions-induced gelation of alginate: Mechanisms and applications. International Journal of Biological Macromolecules, 2021, 177, 578-588.	7.5	176
15	Rheological and DSC study of sol-gel transition in aqueous dispersions of industrially important polymers and colloids. Colloid and Polymer Science, 1997, 275, 1093-1107.	2.1	163
16	Schizophyllan: A review on its structure, properties, bioactivities and recent developments. Bioactive Carbohydrates and Dietary Fibre, 2013, 1, 53-71.	2.7	158
17	Rheological and thermal studies of gel-sol transition in gellan gum aqueous solutions. Carbohydrate Polymers, 1996, 30, 109-119.	10.2	154
18	Tailoring of xyloglucan properties using an enzyme. Food Hydrocolloids, 1998, 12, 25-28.	10.7	149

#	Article	IF	Citations
19	Structural, thermal and viscoelastic characteristics of starches separated from normal, sugary and waxy maize. Food Hydrocolloids, 2006, 20, 923-935.	10.7	143
20	Hydrocolloid gels of polysaccharides and proteins. Current Opinion in Colloid and Interface Science, 2000, 5, 195-201.	7.4	142
21	Comparison of curdlan and its carboxymethylated derivative by means of Rheology, DSC, and AFM. Carbohydrate Research, 2006, 341, 90-99.	2.3	142
22	Influence of molecular structure imaged with atomic force microscopy on the rheological behavior of carrageenan aqueous systems in the presence or absence of cations. Food Hydrocolloids, 2007, 21, 617-629.	10.7	142
23	Rheological properties of Lepidium sativum seed extract as a function of concentration, temperature and time. Food Hydrocolloids, 2009, 23, 2062-2068.	10.7	137
24	Rheological studies on mixtures of corn starch and konjac-glucomannan. Carbohydrate Polymers, 1998, 35, 71-79.	10.2	131
25	Gelation Behavior of Native and Acetylated Konjac Glucomannan. Biomacromolecules, 2002, 3, 1296-1303.	5.4	130
26	Microstructure of Aggregated and Nonaggregated Îº-Carrageenan Helices Visualized by Atomic Force Microscopy. Biomacromolecules, 2001, 2, 1331-1337.	5.4	128
27	Food hydrocolloids control the gelatinization and retrogradation behavior of starch. 2a. Functions of guar gums with different molecular weights on the gelatinization behavior of corn starch. Food Hydrocolloids, 2005, 19, 15-24.	10.7	125
28	Rheological studies on the gelation process of soybean 7 S and 11 S proteins in the presence of glucono-.delta.-lactone. Journal of Agricultural and Food Chemistry, 1993, 41, 8-14.	5.2	122
29	Effects of Konjac-Glucomannan on the Gelatinization and Retrogradation of Corn Starch As Determined by Rheology and Differential Scanning Calorimetry. Journal of Agricultural and Food Chemistry, 1996, 44, 2970-2976.	5.2	121
30	Parameters of Texture Profile Analysis. Food Science and Technology Research, 2013, 19, 519-521.	0.6	120
31	Solution properties of pullulan. Macromolecules, 1991, 24, 5590-5593.	4.8	117
32	A molecular description of the gelation mechanism of curdlan. International Journal of Biological Macromolecules, 2002, 30, 7-16.	7.5	115
33	A Molecular Description of the Gelation Mechanism of Konjac Mannan. Biomacromolecules, 2000, 1, 440-450.	5.4	113
34	Interaction in polysaccharide solutions and gels. Current Opinion in Colloid and Interface Science, 2003, 8, 396-400.	7.4	111
35	Effect of Degree of Acetylation on Gelation of Konjac Glucomannan. Biomacromolecules, 2004, 5, 175-185.	5.4	111
36	Effects of some anionic polysaccharides on the gelatinization and retrogradation behaviors of wheat starch: Soybean-soluble polysaccharide and gum arabic. Food Hydrocolloids, 2008, 22, 1528-1540.	10.7	111

#	Article	IF	Citations
37	Rheological properties of sodium alginate in an aqueous system during gelation in relation to supermolecular structures and Ca2+ binding. Food Hydrocolloids, 2009, 23, 1746-1755.	10.7	109
38	Swallowing profiles of food polysaccharide gels in relation to bolus rheology. Food Hydrocolloids, 2011, 25, 1016-1024.	10.7	107
39	Influence of tamarind seed xyloglucan on rheological properties and thermal stability of tapioca starch. Journal of Food Engineering, 2006, 77, 41-50.	5.2	106
40	Interaction between poly(ethylene glycol) and water as studied by differential scanning calorimetry. Journal of Polymer Science, Part B: Polymer Physics, 2001, 39, 496-506.	2.1	105
41	Rheology and functional properties of starches isolated from five improved rice varieties from West Africa. Food Hydrocolloids, 2011, 25, 1785-1792.	10.7	104
42	Human oral processing and texture profile analysis parameters: Bridging the gap between the sensory evaluation and the instrumental measurements. Journal of Texture Studies, 2019, 50, 369-380.	2.5	103
43	Effects of concentration dependence of retrogradation behaviour of dispersions for native and chemically modified potato starch. Food Hydrocolloids, 2000, 14, 395-401.	10.7	96
44	Differential scanning calorimetry, rheology, x-ray, and NMR of very concentrated agarose gels. Macromolecules, 1989, 22, 1196-1201.	4.8	95
45	Perception and measurement of food texture: Solid foods. Journal of Texture Studies, 2018, 49, 160-201.	2.5	95
46	Effects of xyloglucan on the gelatinization and retrogradation of corn starch as studied by rheology and differential scanning calorimetry. Food Hydrocolloids, 1999, 13, 101-111.	10.7	94
47	Role of fluid cohesiveness in safe swallowing. Npj Science of Food, 2019, 3, 5.	5.5	94
48	Dynamic viscoelastic study on the gelation of konjac glucomannan with different molecular weights. Food Hydrocolloids, 1999, 13, 227-233.	10.7	93
49	Edible Pickering emulsion stabilized by protein fibrils. Part 1: Effects of pH and fibrils concentration. LWT - Food Science and Technology, 2017, 76, 1-8.	5.2	93
50	Food hydrocolloids control the gelatinization and retrogradation behavior of starch. 2b. Functions of guar gums with different molecular weights on the retrogradation behavior of corn starch. Food Hydrocolloids, 2005, 19, 25-36.	10.7	91
51	Molecular structures of gellan gum imaged with atomic force microscopy in relation to the rheological behavior in aqueous systems. 1. Gellan gum with various acyl contents in the presence and absence of potassium. Food Hydrocolloids, 2008, 22, 1148-1159.	10.7	91
52	Effect of monovalent and divalent cations on the rheological properties of gellan gels. Food Hydrocolloids, 1991, 4, 495-507.	10.7	89
53	Gel-sol transition of methylcellulose. Macromolecular Chemistry and Physics, 1997, 198, 1217-1226.	2.2	89
54	Intermolecular Forces in Bovine Serum Albumin Solutions Exhibiting Solidlike Mechanical Behaviors. Biomacromolecules, 2000, 1, 757-763.	5.4	87

#	Article	IF	Citations
55	Recent advances in the understanding of heat set gelling polysaccharides. Trends in Food Science and Technology, 2004, 15, 305-312.	15.1	87
56	Rheological study of gum arabic solutions: Interpretation based on molecular self-association. Food Hydrocolloids, 2009, 23, 2394-2402.	10.7	87
57	Physicochemical aspects of hydrocolloid extract from the seeds of <i>Lepidium sativum</i>. International Journal of Food Science and Technology, 2011, 46, 1066-1072.	2.7	86
58	Synergistic interaction of xanthan gum with glucomannans and galactomannans. Food Hydrocolloids, 1991, 4, 489-493.	10.7	85
59	A mixed system composed of different molecular weights konjac glucomannan and kappa carrageenan: large deformation and dynamic viscoelastic study. Food Hydrocolloids, 1993, 7, 213-226.	10.7	85
60	Probiotic encapsulation in water-in-water emulsion via heteroprotein complex coacervation of type-A gelatin/sodium caseinate. Food Hydrocolloids, 2020, 105, 105790.	10.7	82
61	Investigation of the gelation mechanism in .kappa.-carrageenan/konjac mannan mixtures using differential scanning calorimetry and electron spin resonance spectroscopy. Macromolecules, 1993, 26, 5441-5446.	4.8	81
62	Swallowing profiles of food polysaccharide solutions with different flow behaviors. Food Hydrocolloids, 2011, 25, 1165-1173.	10.7	81
63	Interaction in Xanthan-Glucomannan Mixtures and the Influence of Electrolyte. Macromolecules, 1994, 27, 4204-4211.	4.8	78
64	RHEOLOGY, FOOD TEXTURE AND MASTICATION. Journal of Texture Studies, 2004, 35, 113-124.	2.5	78
65	Compression Test of Food Gels on Artificial Tongue and Its Comparison with Human Test. Journal of Texture Studies, 2013, 44, 104-114.	2.5	78
66	Effect of alkali metal ions on the viscoelasticity of concentrated kappa-carrageenan and agarose gels. Rheologica Acta, 1982, 21, 318-324.	2.4	77
67	Texture design for products using food hydrocolloids. Food Hydrocolloids, 2012, 26, 412-420.	10.7	77
68	Gel-sol transition in gellan gum solutions. I. Rheological studies on the effects of salts. Food Hydrocolloids, 1994, 8, 505-527.	10.7	75
69	Effect of Heating and Cooling on the Gelation Kinetics of 7S Globulin from Soybeans. Journal of Agricultural and Food Chemistry, 1994, 42, 1415-1419.	5.2	75
70	Fine Structure, Thermal and Viscoelastic Properties of Starches Separated fromIndica Rice Cultivars. Starch/Staerke, 2007, 59, 10-20.	2.1	75
71	Hydrocolloid-food component interactions. Food Hydrocolloids, 2017, 68, 149-156.	10.7	75
72	Agarose gels: effect of sucrose, glucose, urea, and guanidine hydrochloride on the rheological and thermal properties. Journal of Agricultural and Food Chemistry, 1990, 38, 1181-1187.	5.2	74

#	Article	IF	Citations
73	Structural, thermal and viscoelastic properties of potato starches. Food Hydrocolloids, 2008, 22, 979-988.	10.7	74
74	Rheological properties of agarose gels with different molecular weights. Rheologica Acta, 1983, 22, 580-587.	2.4	73
75	Rheology and structure of mixed kappa-carrageenan/iota-carrageenan gels. Food Hydrocolloids, 2014, 39, 272-279.	10.7	73
76	New insights into food hydrogels with reinforced mechanical properties: A review on innovative strategies. Advances in Colloid and Interface Science, 2020, 285, 102278.	14.7	73
77	.kappa.-Carrageenan gels: effect of sucrose, glucose, urea, and guanidine hydrochloride on the rheological and thermal properties. Journal of Agricultural and Food Chemistry, 1990, 38, 1188-1193.	5.2	72
78	Effects of adding acids before and after gelatinization on the viscoelasticity of cornstarch pastes. Food Hydrocolloids, 2005, 19, 909-914.	10.7	71
79	The Effect of Sucrose on the Thermo-Reversible Gel-Sol Transition in Agarose and Gelatin.. Polymer Journal, 1992, 24, 871-877.	2.7	66
80	Thermoreversible konjac glucomannan gel crosslinked by borax. Carbohydrate Polymers, 2008, 72, 315-325.	10.2	66
81	Effects of pH, Potassium Chloride, and Sodium Chloride on the Thermal and Rheological Properties of Gellan Gum Gels. Journal of Agricultural and Food Chemistry, 1995, 43, 1685-1689.	5.2	65
82	Synergistic Gel Formation of Xyloglucan/Gellan Mixtures as Studied by Rheology, DSC, and Circular Dichroism. Biomacromolecules, 2003, 4, 1654-1660.	5.4	65
83	Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films. Food Hydrocolloids, 2018, 79, 301-309.	10.7	64
84	Dynamic viscoelastic properties of glycinin and ?-conglycinin gels from soybeans. Biopolymers, 1994, 34, 1303-1309.	2.4	62
85	Non-Newtonian flow behaviour of gellan gum aqueous solutions. Colloid and Polymer Science, 1999, 277, 727-734.	2.1	62
86	Influence of xyloglucan on gelatinization and retrogradation of tapioca starch. Food Hydrocolloids, 2005, 19, 1054-1063.	10.7	62
87	Microencapsulation of Lactobacillus acidophilus CGMCC1.2686 via emulsification/internal gelation of alginate using Ca-EDTA and CaCO3 as calcium sources. Food Hydrocolloids, 2014, 39, 295-300.	10.7	62
88	Rheological properties of agarose-gelatin gels. Rheologica Acta, 1980, 19, 220-225.	2.4	61
89	The rheological study of the interaction between alkali metal ions and kappa-carrageenan gels. Colloid and Polymer Science, 1982, 260, 971-975.	2.1	61
90	Rheological and DSC studies of gelatinization of chemically modified starch heated at various temperatures. Carbohydrate Polymers, 2000, 43, 241-247.	10.2	61

#	Article	IF	Citations
91	Atomic force microscopy studies on cation-induced network formation of gellan. Food Hydrocolloids, 2004, 18, 727-735.	10.7	61
92	Thermal aggregation of methylcellulose with different molecular weights. Food Hydrocolloids, 2007, 21, 46-58.	10.7	61
93	Characterization of eating difficulty by sensory evaluation of hydrocolloid gels. Food Hydrocolloids, 2014, 38, 95-103.	10.7	61
94	EFFECT OF ALKALI METAL IONS ON THE RHEOLOGICAL PROPERTIES OF ?-CARRAGEENAN AND AGAROSE GELS. Journal of Texture Studies, 1981, 12, 427-445.	2.5	60
95	Rheological and DSC changes in poly(vinyl alcohol) gels induced by immersion in water. Journal of Polymer Science, Polymer Physics Edition, 1985, 23, 1803-1811.	1.0	60
96	Cellulose Derivatives Effects on Gelatinization and Retrogradation of Sweet Potato Starch. Journal of Food Science, 1992, 57, 128-131.	3.1	60
97	Texture and Rheology in Food and Health. Food Science and Technology Research, 2009, 15, 99-106.	0.6	60
98	ELECTROMYOGRAPHY DURING ORAL PROCESSING IN RELATION TO MECHANICAL AND SENSORY PROPERTIES OF SOFT GELS. Journal of Texture Studies, 2011, 42, 254-267.	2.5	60
99	Characterization and emulsifying properties of Î²-lactoglobulin-gum Acacia Seyal conjugates prepared via the Maillard reaction. Food Chemistry, 2017, 214, 614-621.	8.2	60
100	Effect of deacetylation rate on gelation kinetics of konjac glucomannan. Colloids and Surfaces B: Biointerfaces, 2004, 38, 241-249.	5.0	59
101	Solution Properties of Gellan Gum:Â Change in Chain Stiffness between Single- and Double-Stranded Chains. Biomacromolecules, 2004, 5, 516-523.	5.4	58
102	Structure and Viscoelastic Properties of Starches Separated from Different Legumes. Starch/Staerke, 2008, 60, 349-357.	2.1	58
103	Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance. Carbohydrate Polymers, 2014, 112, 77-84.	10.2	57
104	Effects of sugars and polyols on the gel-sol transition of kappa-carrageenan gels. Thermochimica Acta, 1992, 206, 149-162.	2.7	56
105	Classification of <scp>J</scp>apanese Texture Terms. Journal of Texture Studies, 2013, 44, 140-159.	2.5	56
106	Effects of salts on the gel-sol transition of gellan gum by differential scanning calorimetry and thermal scanning rheology. Thermochimica Acta, 1995, 267, 269-287.	2.7	54
107	Effects of molar mass on the coil to helix transition of sodium-type gellan gums in aqueous solutions. Food Hydrocolloids, 2006, 20, 378-385.	10.7	54
108	Title is missing!. Die Makromolekulare Chemie, 1988, 189, 871-880.	1.1	53

#	Article	IF	Citations
109	Rheological and DSC studies on the interaction between gellan gum and konjac glucomannan. Carbohydrate Polymers, 1996, 30, 193-207.	10.2	53
110	Single-phase mixed gels of xyloglucan and gellan. Food Hydrocolloids, 2004, 18, 669-675.	10.7	53
111	DSC and rheological studies of the effects of sucrose on the gelatinization and retrogradation of acorn starch. Thermochimica Acta, 1998, 322, 39-46.	2.7	52
112	Rheological properties of gum arabic solution: From Newtonianism to thixotropy. Food Hydrocolloids, 2011, 25, 293-298.	10.7	52
113	Rheology of highly elastic iota-carrageenan/kappa-carrageenan/xanthan/konjac glucomannan gels. Food Hydrocolloids, 2015, 44, 136-144.	10.7	52
114	A New Apparatus for Rapid and Easy Measurement of Dynamic Viscoelasticity for Gel-like Foods. Journal of the Japanese Society for Food Science and Technology, 1980, 27, 227-233.	0.1	51
115	Rheology and synergy of Îº-carrageenan/locust bean gum/konjac glucomannan gels. Carbohydrate Polymers, 2013, 98, 754-760.	10.2	51
116	The Food Colloid Principle in the Design of Elderly Food. Journal of Texture Studies, 2016, 47, 284-312.	2.5	51
117	Gelâ€"sol transition in gellan gum solutions. II. DSC studies on the effects of salts. Food Hydrocolloids, 1994, 8, 529-542.	10.7	49
118	Gelation of Xyloglucan by Addition of Epigallocatechin Gallate as Studied by Rheology and Differential Scanning Calorimetry. Biomacromolecules, 2004, 5, 1206-1213.	5.4	49
119	COMPARATIVE STUDY OF TEXTURE TERMS: ENGLISH, FRENCH, JAPANESE AND CHINESE. Journal of Texture Studies, 2008, 39, 530-568.	2.5	49
120	Relation between structure and rheological/thermal properties of agar. A mini-review on the effect of alkali treatment and the role of agaropectin. Food Structure, 2017, 13, 24-34.	4.5	49
121	Protein/polysaccharide intramolecular electrostatic complex as superior food-grade foaming agent. Food Hydrocolloids, 2020, 101, 105474.	10.7	49
122	Junction Multiplicity in Thermoreversible Gelation. Macromolecules, 1996, 29, 3625-3628.	4.8	48
123	Effects of Citric Acid on the Viscoelasticity of Cornstarch Pastes. Journal of Agricultural and Food Chemistry, 2004, 52, 2929-2933.	5.2	48
124	Viscoelastic and fragmentation characters of model bolus from polysaccharide gels after instrumental mastication. Food Hydrocolloids, 2011, 25, 1210-1218.	10.7	48
125	Gum Arabic-stabilized conjugated linoleic acid emulsions: Emulsion properties in relation to interfacial adsorption behaviors. Food Hydrocolloids, 2015, 48, 110-116.	10.7	48
126	Large deformation of hydrogels of poly(vinyl alcohol), agarose and kappa-carrageenan. Die Makromolekulare Chemie, 1985, 186, 1081-1086.	1.1	47

#	Article	IF	Citations
127	A mixed system composed of different molecular weights konjac glucomannan and Îº-carrageenan. II. Molecular weight dependence of viscoelasticity and thermal properties. Food Hydrocolloids, 1996, 10, 229-238.	10.7	47
128	DSC and rheological studies on aqueous dispersions of curdlan. Thermochimica Acta, 1997, 306, 109-114.	2.7	47
129	Rheological study on the effect of the A5 subunit on the gelation characteristics of soybean proteins.. Agricultural and Biological Chemistry, 1991, 55, 351-355.	0.3	46
130	Effects of Sodium Chloride and Calcium Chloride on the Interaction between Gellan Gum and Konjac Glucomannan. Journal of Agricultural and Food Chemistry, 1996, 44, 2486-2495.	5.2	46
131	Effect of alkali pretreatment on the rheological properties of concentrated agar-agar gels. Carbohydrate Polymers, 1983, 3, 39-52.	10.2	45
132	Effects of sugars and polyols on the gel-sol transition of agarose by differential scanning calorimetry. Thermochimica Acta, 1992, 206, 163-173.	2.7	45
133	Gelation behaviors of schizophyllan-sorbitol aqueous solutions. Biopolymers, 2004, 73, 44-60.	2.4	45
134	Hydrogen bonding enhances the electrostatic complex coacervation between Îº-carrageenan and gelatin. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 482, 604-610.	4.7	45
135	Emulsification properties of sugar beet pectin after modification withÂhorseradish peroxidase. Food Hydrocolloids, 2015, 43, 107-113.	10.7	45
136	Changes in physiochemical properties and stability of peanut oil body emulsions by applying gum arabic. LWT - Food Science and Technology, 2016, 68, 432-438.	5.2	45
137	RHEOLOGICAL PROPERTIES OF AQUEOUS AGAROSE-GELATIN GELS. Journal of Texture Studies, 1980, 11, 257-270.	2.5	44
138	Asymmetrical-Flow Field-Flow Fractionation with On-Line Multiangle Light Scattering Detection. 1. Application to Wormlike Chain Analysis of Weakly Stiff Polymer Chains. Biomacromolecules, 2003, 4, 404-409.	5.4	43
139	Thermal studies on the gelatinisation and retrogradation of heatâ€"moisture treated starch. Carbohydrate Polymers, 2000, 41, 97-100.	10.2	42
140	Effect of shear thinning on aspiration â€" Toward making solutions for judging the risk of aspiration. Food Hydrocolloids, 2011, 25, 1737-1743.	10.7	42
141	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. Carbohydrate Polymers, 2018, 188, 260-267.	10.2	42
142	Structure and tribology of Îº-carrageenan gels filled with natural oil bodies. Food Hydrocolloids, 2020, 107, 105945.	10.7	42
143	Characterization of the conformation and comparison of shear and extensional properties of curdlan in DMSO. Food Hydrocolloids, 2009, 23, 1570-1578.	10.7	41
144	Thermal and rheological properties of tapioca starch gels with and without xanthan gum under cold storage. Journal of Food Engineering, 2013, 117, 333-341.	5.2	41

#	Article	IF	Citations
145	Effect of sodium alginate on the stability of natural soybean oil body emulsions. RSC Advances, 2018, 8, 4731-4741.	3.6	41
146	Effects of the lyotropic series salts on the gelation of konjac glucomannan in aqueous solutions. Carbohydrate Polymers, 2008, 74, 68-78.	10.2	40
147	The influence of agar gel texture on sucrose release. Food Hydrocolloids, 2014, 36, 196-203.	10.7	40
148	Rheological and thermal properties of carrageenan gels. Effect of sulfate content. Die Makromolekulare Chemie, 1987, 188, 2213-2221.	1.1	39
149	Synergistic Interaction of Xyloglucan and Xanthan Investigated by Rheology, Differential Scanning Calorimetry, and NMR. Biomacromolecules, 2006, 7, 1223-1230.	5.4	39
150	Effect of potassium ions on the rheological and thermal properties of gellan gum gels. Food Hydrocolloids, 1993, 7, 449-456.	10.7	38
151	Rheological properties and conformational states of ?-conglycinin gels at acidic pH. Biopolymers, 1994, 34, 293-298.	2.4	38
152	Rheological study on the rennet-induced gelation of casein micelles with different sizes. Polymer Gels and Networks, 1994, 2, 105-118.	0.6	38
153	Structural changes during heat-induced gelation of globular protein dispersions. Biopolymers, 2001, 59, 87-102.	2.4	38
154	Rheological characterization of schizophyllan aqueous solutions after denaturation-renaturation treatment. Biopolymers, 2004, 74, 302-315.	2.4	38
155	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. Journal of Texture Studies, 2014, 45, 354-366.	2.5	38
156	Application of Microrheology in Food Science. Annual Review of Food Science and Technology, 2017, 8, 493-521.	9.9	38
157	Rheology, DSC and Volume or Weight Change Induced by Immersion in Solvents for Agarose and Kappa-Carrageenan Gels. Polymer Journal, 1986, 18, 1017-1025.	2.7	37
158	Title is missing!. Die Makromolekulare Chemie, 1989, 190, 155-163.	1.1	37
159	Rheological study on gelation of soybean 11S protein by glucono-.delta.-lactone. Journal of Agricultural and Food Chemistry, 1992, 40, 740-744.	5.2	37
160	Viscoelasticity and Phase Separation of Aqueous Na-Type Gellan Solution. Biomacromolecules, 2010, 11, 187-191.	5.4	37
161	Effect of zein-based microencapsules on the release and oxidation of loaded limonene. Food Hydrocolloids, 2018, 84, 330-336.	10.7	37
162	Understanding the multi-scale structure and digestion rate of water chestnut starch. Food Hydrocolloids, 2019, 91, 311-318.	10.7	37

#	Article	IF	Citations
163	Molecular Structures of Gellan Gum Imaged with Atomic Force Microscopy in Relation to the Rheological Behavior in Aqueous Systems in the Presence or Absence of Various Cations. Journal of Agricultural and Food Chemistry, 2008, 56, 8609-8618.	5.2	36
164	Mapping the Complex Phase Behaviors of Aqueous Mixtures of Îº-Carrageenan and Type B Gelatin. Journal of Physical Chemistry B, 2015, 119, 9982-9992.	2.6	36
165	Specific binding of trivalent metal ions to Î»-carrageenan. International Journal of Biological Macromolecules, 2018, 109, 350-356.	7.5	36
166	Ambient storage of microencapsulated <i>Lactobacillus plantarum</i> ST-III by complex coacervation of type-A gelatin and gum arabic. Food and Function, 2018, 9, 1000-1008.	4.6	36
167	Dynamic viscoelasticity and anomalous thermal behaviour of concentrated agarose gels. Die Makromolekulare Chemie, 1987, 188, 1177-1186.	1.1	35
168	Changes in the viscoelasticity of maize starch pastes by adding sucrose at different stages. Food Hydrocolloids, 2005, 19, 777-784.	10.7	35
169	Functions of fenugreek gum with various molecular weights on the gelatinization and retrogradation behaviors of corn starchâ€"2: Characterizations of starch and investigations of corn starch/fenugreek gum composite system at a relatively low starch concentration; 5w/v%. Food Hydrocolloids, 2008, 22, 777-787.	10.7	35
170	Effect of heatingâ€"cooling on rheological properties of tapioca starch paste with and without xanthan gum. Food Hydrocolloids, 2013, 31, 183-194.	10.7	35
171	All-Natural Food-Grade Hydrophilicâ€"Hydrophobic Coreâ€"Shell Microparticles: Facile Fabrication Based on Gel-Network-Restricted Antisolvent Method. ACS Applied Materials & Interfaces, 2019, 11, 11936-11946.	8.0	35
172	Rheological and thermal properties of milk gels formed with Îº-carrageenan. I. Sodium caseinate. Food Hydrocolloids, 1999, 13, 525-533.	10.7	33
173	Effect of the Introduced Charge on the Thermal Behavior ofN-Isopropylacrylamide Gels in Water and NaCl Solutions. Langmuir, 2000, 16, 3195-3199.	3.5	33
174	Effects of polyhydric alcohols on thermal and rheological properties of polysaccharide gels.. Agricultural and Biological Chemistry, 1987, 51, 3231-3238.	0.3	32
175	Effects of Potassium Chloride and Sodium Chloride on the Thermal Properties of Gellan Gum Gels. Bioscience, Biotechnology and Biochemistry, 1992, 56, 595-599.	1.3	32
176	Characterization and properties of gellan-Îº-carrageenan mixed gels. Food Hydrocolloids, 1996, 10, 277-283.	10.7	32
177	Gelling characteristics of curdlan aqueous dispersions in the presence of salts. Food Hydrocolloids, 2007, 21, 59-65.	10.7	32
178	NUMERICAL SIMULATION OF THE SWALLOWING OF LIQUID BOLUS. Journal of Texture Studies, 2011, 42, 203-211.	2.5	32
179	The role of emulsification strategy on the electrospinning of Î²-carotene-loaded emulsions stabilized by gum Arabic and whey protein isolate. Food Chemistry, 2022, 374, 131826.	8.2	32
180	Collection of Japanese Texture Terms (Studies on Japanese texture terms Part 1). Journal of the Japanese Society for Food Science and Technology, 2005, 52, 337-346.	0.1	31

#	Article	IF	Citations
181	Protein/Polysaccharide Cogel Formation Based on Gelatin and Chemically Modified Schizophyllan. Biomacromolecules, 2005, 6, 3202-3208.	5.4	31
182	Modulation of calcium-induced gelation of pectin by oligoguluronate as compared to alginate. Food Research International, 2019, 116, 232-240.	6.2	31
183	Effects of the Degree of Saponification and Concentration on the Thermal and Rheological Properties of Poly(vinyl alcohol)-Dimethyl Sulfoxide-Water Gels. Polymer Journal, 1989, 21, 567-575.	2.7	30
184	Effects of the addition of hyaluronate segments with different chain lengths on the viscoelasticity of hyaluronic acid solutions. , 1996, 38, 583-591.		30
185	Effects of glucose, mannose and konjac glucomannan on the gelâ€"sol transition in gellan gum aqueous solutions by rheology and DSC. Polymer Gels and Networks, 1998, 6, 273-290.	0.6	30
186	Advances in Bioactivity of MicroRNAs of Plant-Derived Exosome-Like Nanoparticles and Milk-Derived Extracellular Vesicles. Journal of Agricultural and Food Chemistry, 2022, 70, 6285-6299.	5.2	30
187	Thermal measurements of curdlan in aqueous suspension during gelation. Food Hydrocolloids, 2000, 14, 121-124.	10.7	29
188	Whey protein isolate/gum arabic intramolecular soluble complexes improving the physical and oxidative stabilities of conjugated linoleic acid emulsions. RSC Advances, 2016, 6, 14635-14642.	3.6	29
189	Sucrose release from polysaccharide gels. Food and Function, 2016, 7, 2130-2146.	4.6	29
190	The influence of non-ionic surfactant on lipid digestion of gum Arabic stabilized oil-in-water emulsion. Food Hydrocolloids, 2018, 74, 78-86.	10.7	29
191	In situ nanomechanical properties of natural oil bodies studied using atomic force microscopy. Journal of Colloid and Interface Science, 2020, 570, 362-374.	9.4	29
192	Rheology of schizophyllan solutions in isotropic and anisotropic phase regions. Journal of Rheology, 2004, 48, 1147-1166.	2.6	28
193	Molecular structures of gellan gum imaged with atomic force microscopy (AFM) in relation to the rheological behavior in aqueous systems in the presence of sodium chloride. Food Hydrocolloids, 2009, 23, 548-554.	10.7	28
194	Comparative study on foaming and emulsifying properties of different beta-lactoglobulin aggregates. Food and Function, 2019, 10, 5922-5930.	4.6	28
195	Improved physicochemical and functional properties of okara, a soybean residue, by nanocellulose technologies for food development â€" A review. Food Hydrocolloids, 2020, 109, 105964.	10.7	28
196	Thermal and Rheological Properties of Agarose-Dimethyl Sulfoxide-Water Gels. Polymer Journal, 1988, 20, 1125-1133.	2.7	27
197	Solid-like mechanical behaviors of ovalbumin aqueous solutions. International Journal of Biological Macromolecules, 2001, 28, 315-320.	7.5	27
198	Functions of fenugreek gum with various molecular weights on the gelatinization and retrogradation behaviors of corn starchâ€"1: Characterizations of fenugreek gum and investigations of corn starch/fenugreek gum composite system at a relatively high starch concentration; 15w/v%. Food Hydrocolloids, 2008, 22, 763-776.	10.7	27

#	Article	IF	Citations
199	Protection mechanism of alginate microcapsules with different mechanical strength for Lactobacillus plantarum ST-III. Food Hydrocolloids, 2017, 66, 396-402.	10.7	27
200	Preparation and emulsifying properties of trace elements fortified gum arabic. Food Hydrocolloids, 2019, 88, 43-49.	10.7	27
201	Microencapsulation of probiotic lactobacilli with shellac as moisture barrier and to allow controlled release. Journal of the Science of Food and Agriculture, 2021, 101, 726-734.	3.5	27
202	DSC study on properties of water in concentrated agarose gels. Food Hydrocolloids, 1988, 2, 427-438.	10.7	26
203	Dynamic Viscoelasticity of Iota Carrageenan Gelling System near Sol-Gel Transition. Nihon Reoroji Gakkaishi, 1997, 25, 135-142.	1.0	26
204	Mechanical characterization of network formation during heat-induced gelation of whey protein dispersions. Biopolymers, 2000, 56, 109-119.	2.4	26
205	Voltammetric Characterization on the Hydrophobic Interaction in Polysaccharide Hydrogels. Journal of Physical Chemistry B, 2007, 111, 1590-1596.	2.6	26
206	Electromyography analysis of natural mastication behavior using varying mouthful quantities of two types of gels. Physiology and Behavior, 2016, 161, 174-182.	2.1	26
207	The future trends of food hydrocolloids. Food Hydrocolloids, 2020, 103, 105713.	10.7	26
208	Viscoelastic, dielectric, and piezoelectric behavior of solid amylose. Journal of Polymer Science, Polymer Physics Edition, 1980, 18, 1609-1619.	1.0	25
209	Rheological and thermal properties of agarose and kappa-carrageenan gels containing urea, guanidine hydrochloride or formamide. Food Hydrocolloids, 1986, 1, 25-36.	10.7	25
210	A Gel Network Constituted by Rigid Schizophyllan Chains and Nonpermanent Cross-Links. Biomacromolecules, 2004, 5, 126-136.	5.4	25
211	Conformation of curdlan as observed by tapping mode atomic force microscopy. Colloid and Polymer Science, 2006, 284, 1371-1377.	2.1	25
212	Some Thoughts on The Definition of a Gel. , 2009, , 87-94.		25
213	Calcium binding and calcium-induced gelation of sodium alginate modified by low molecular-weight polyuronate. Food Hydrocolloids, 2016, 55, 65-76.	10.7	25
214	Fabrication of iron loaded whey protein isolate/gum Arabic nanoparticles and its adsorption activity on oil-water interface. Food Hydrocolloids, 2021, 115, 106610.	10.7	25
215	Effect of pH on the mechanical, interfacial, and emulsification properties of chitosan microgels. Food Hydrocolloids, 2021, 121, 106972.	10.7	25
216	Effects of pH and DMSO content on the thermal and rheological properties of high methoxyl pectin-water gels. Carbohydrate Polymers, 1993, 20, 175-181.	10.2	24

#	Article	IF	Citations
217	Study on the heat-induced conformational changes of Î²-conglycinin by FTIR and CD analysis. Food Hydrocolloids, 1995, 9, 83-89.	10.7	24
218	Single Molecules and Networks of Xanthan Gum Probed by Atomic Force Microscopy. Food Science and Technology Research, 2012, 18, 741-745.	0.6	24
219	Failure in a soft gel: Delayed failure and the dynamic yield stress. Journal of Non-Newtonian Fluid Mechanics, 2013, 196, 1-7.	2.4	24
220	Aggregation behaviour and stability of maize germ oil body suspension. Food Chemistry, 2014, 164, 1-6.	8.2	24
221	Mechanisms of oligoguluronate modulating the calcium-induced gelation of alginate. Polymer, 2015, 74, 166-175.	3.8	24
222	Longitudinal Vibrations of High-Elastic Gels as a Method for Determining Viscoelastic Constants. Japanese Journal of Applied Physics, 1976, 15, 1263-1270.	1.5	23
223	Effects of polyols and sugars on the structure of water in concentrated gelatin gels as studied by low temperature differential scanning calorimetry. Colloid and Polymer Science, 1997, 275, 1078-1082.	2.1	23
224	EFFECTS OF GELLAN GUM, CITRIC ACID AND SWEETENER ON THE TEXTURE OF LEMON JELLY. Journal of Texture Studies, 1999, 30, 29-41.	2.5	23
225	Unassociated Molecular Chains in Physically Crosslinked Gellan Gels. Polymer Journal, 2007, 39, 397-403.	2.7	23
226	Functions of iota-carrageenan on the gelatinization and retrogradation behaviors of corn starch in the presence or absence of various salts. Food Hydrocolloids, 2008, 22, 1273-1282.	10.7	23
227	A Note on Instrumental Measures of Adhesiveness and Their Correlation with Sensory Perception. Journal of Texture Studies, 2014, 45, 74-79.	2.5	23
228	Interfacial and emulsifying properties of the electrostatic complex of Î²-lactoglobulin fibril and gum Arabic (Acacia Seyal). Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 562, 1-7.	4.7	23
229	Effect of sodium hydroxide pretreatment on the relaxation spectrum of concentrated agar-agar gels. Rheologica Acta, 1981, 20, 155-162.	2.4	22
230	On the temperature dependence of the elasticity of agarose gels. Die Makromolekulare Chemie, 1984, 185, 2663-2668.	1.1	22
231	Thermally induced coil-to-helix transition of sodium gellan gum with different molar masses in aqueous salt solutions. Biopolymers, 2005, 79, 207-217.	2.4	22
232	A Novel Liquid-Crystalline Phase in Dilute Aqueous Solutions of Methylcellulose. Macromolecular Rapid Communications, 2006, 27, 971-975.	3.9	22
233	Microporous hydrogels of cellulose ether cross-linked with di- or polyfunctional glycidyl ether made for the delivery of bioactive substances. Colloid and Polymer Science, 2011, 289, 1261-1272.	2.1	22
234	Characteristics of Opaque and Translucent Parts of High Temperature Stressed Grains of Rice. Journal of Applied Glycoscience (1999), 2013, 60, 61-67.	0.7	22

#	Article	IF	Citations
235	Linear and Nonlinear Rheology of Mixed Polysaccharide Gels. Pt. <scp>II</scp>. Extrusion, Compression, Puncture and Extension Tests and Correlation with Sensory Evaluation. Journal of Texture Studies, 2014, 45, 30-46.	2.5	22
236	Effects of conformational ordering on protein/polyelectrolyte electrostatic complexation: ionic binding and chain stiffening. Scientific Reports, 2016, 6, 23739.	3.3	22
237	The pH-responsive phase separation of type-A gelatin and dextran characterized with static multiple light scattering (S-MLS). Food Hydrocolloids, 2022, 127, 107503.	10.7	22
238	Model study for large deformation of physical polymeric gels. Journal of Chemical Physics, 2008, 128, 134903.	3.0	21
239	Interaction of Gum Arabic with Fatty Acid Studied Using Electron Paramagnetic Resonance. Biomacromolecules, 2010, 11, 1398-1405.	5.4	21
240	The gelatinization and retrogradation of cornstarch gels in the presence of citric acid. Food Hydrocolloids, 2012, 27, 390-393.	10.7	21
241	Microencapsulation of Lactobacillus acidophilus CGMCC1.2686: Correlation Between Bacteria Survivability and Physical Properties of Microcapsules. Food Biophysics, 2015, 10, 292-299.	3.0	21
242	Gelation of Î²-lactoglobulin and its fibrils in the presence of transglutaminase. Food Hydrocolloids, 2016, 52, 942-951.	10.7	21
243	Fundamentals of composites containing fibrous materials and hydrogels: A review on design and development for food applications. Food Chemistry, 2021, 364, 130329.	8.2	21
244	Rheological properties of mixtures of protein-polysaccharide-dynamic viscoelasticity of blend gels of acylated gelatin, kappa-carrageenan, and agarose. Biorheology, 1983, 20, 495-505.	0.4	20
245	Differential Scanning Calorimetry and Stress Relaxation of Partially Saponificated Poly(vinyl) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.7	20
246	Morphological, Structural, Thermal, and Rheological Characteristics of Starches Separated from Apples of Different Cultivars. Journal of Agricultural and Food Chemistry, 2005, 53, 10193-10199.	5.2	20
247	Phase separation induced molecular fractionation of gum arabicâ€"Sugar beet pectin systems. Carbohydrate Polymers, 2013, 98, 699-705.	10.2	20
248	Effect of arabinogalactan protein complex content on emulsification performance of gum arabic. Carbohydrate Polymers, 2019, 224, 115170.	10.2	20
249	Novel nano-particulated exopolysaccharide produced by Klebsiella sp. PHRC1.001. Carbohydrate Polymers, 2017, 171, 252-258.	10.2	20
250	Gelation Properties of Soymilk and Soybean 11S Globulin from Japanese-grown Soybeans. Bioscience, Biotechnology and Biochemistry, 1992, 56, 725-728.	1.3	19
251	The effect of glucono-Î´-lactone on the gelation time of soybean 11S protein: concentration dependence. Food Hydrocolloids, 1992, 6, 263-274.	10.7	19
252	Rheological and Thermal Behavior of Mixed Gelatin/Konjac Glucomannan Gels. Journal of Texture Studies, 2014, 45, 344-353.	2.5	19

#	Article	IF	Citations
253	Sucrose release from agar gels: Effects of dissolution order and the network inhomogeneity. Food Hydrocolloids, 2015, 43, 100-106.	10.7	19
254	Electromyographic texture characterization of hydrocolloid gels as model foods with varying mastication and swallowing difficulties. Food Hydrocolloids, 2015, 43, 146-152.	10.7	19
255	Sucrose release from agar gels and sensory perceived sweetness. Food Hydrocolloids, 2016, 60, 405-414.	10.7	19
256	Solution Structure of Molecular Associations Investigated Using NMR for Polysaccharides: Xanthan/Galactomannan Mixtures. Journal of Physical Chemistry B, 2016, 120, 3027-3037.	2.6	19
257	Edible Pickering emulsion stabilized by protein fibrils: Part 2. Effect of dipalmitoyl phosphatidylcholine (DPPC). Food Hydrocolloids, 2017, 71, 245-251.	10.7	19
258	Molar mass effect in food and health. Food Hydrocolloids, 2021, 112, 106110.	10.7	19
259	The effect of sodium thiocyanate on thermal and rheological properties of kappa-carrageenan and agarose gels. Carbohydrate Polymers, 1989, 11, 55-66.	10.2	18
260	Polysaccharide-protein interaction: A rheological study of the gel-sol transition of a gelatin-methylcellulose-water system. Biorheology, 1993, 30, 243-252.	0.4	18
261	Gelâ€sol transition in gellan aqueous solutions. Macromolecular Symposia, 1995, 99, 83-91.	0.7	18
262	The effect of the linear charge density of carrageenan on the ion binding investigated by differential scanning calorimetry, dc conductivity, and kHz dielectric relaxation. Colloids and Surfaces B: Biointerfaces, 2004, 38, 231-240.	5.0	18
263	Effect of Annealing Temperature on Gelatinization of Rice Starch Suspension As Studied by Rheological and Thermal Measurements. Journal of Agricultural and Food Chemistry, 2005, 53, 9056-9063.	5.2	18
264	Effects of esterified tapioca starch on the physical and thermal properties of Japanese white salted noodles prepared partly by residual heat. Food Hydrocolloids, 2014, 35, 198-208.	10.7	18
265	Calcium binding and calcium-induced gelation of normal low-methoxyl pectin modified by low molecular-weight polyuronate fraction. Food Hydrocolloids, 2017, 69, 318-328.	10.7	18
266	Trivalent iron induced gelation in Artemisia sphaerocephala Krasch. polysaccharide. International Journal of Biological Macromolecules, 2020, 144, 690-697.	7.5	18
267	Effects of dispersing media on the shear and extensional rheology of xanthan gum and guar gum-based thickeners used for dysphagia management. Food Hydrocolloids, 2022, 132, 107857.	10.7	18
268	Natural eating behavior of two types of hydrocolloid gels as measured by electromyography: Quantitative analysis of mouthful size effects. Food Hydrocolloids, 2016, 52, 243-252.	10.7	17
269	Tongue-palate squeezing of soft gels in food oral processing. Trends in Food Science and Technology, 2020, 99, 117-132.	15.1	17
270	Interfacial behaviour of Î²-lactoglobulin aggregates at the oilâ€"water interface studied using particle tracking and dilatational rheology. Soft Matter, 2021, 17, 2973-2984.	2.7	17

#	Article	IF	Citations
271	Interfacial and emulsion-stabilizing properties of zein nanoparticles: differences among zein fractions (Î±-, Î²-, and Î³-zein). Food and Function, 2021, 12, 1361-1370.	4.6	17
272	Fibrillar assembly of whey protein isolate and gum Arabic as iron carrier for food fortification. Food Hydrocolloids, 2022, 128, 107608.	10.7	17
273	THE EFFECT OF MONOVALENT CATIONS AND ANIONS ON THE RHEOLOGICAL PROPERTIES OF KAPPA-CARRAGEENAN GELS. Journal of Texture Studies, 1988, 19, 259-273.	2.5	16
274	Dielectric, viscoelastic and broad-line NMR study of konjac glucomannan films. Carbohydrate Polymers, 1992, 17, 59-63.	10.2	16
275	The reinfocement of gellan gel network by the immersion into salt solution. International Journal of Biological Macromolecules, 2006, 38, 145-147.	7.5	16
276	The effect of degradation on Îº-carrageenan/locust bean gum/konjac glucomannan gels at acidic pH. Carbohydrate Polymers, 2013, 98, 744-749.	10.2	16
277	Sucrose release from agar gels: Correlation with sucrose content and rheology. Food Hydrocolloids, 2015, 43, 132-136.	10.7	16
278	Structure-gelation research on gallate analogs and xyloglucan by rheology, thermal analysis and NMR. Food Hydrocolloids, 2016, 52, 447-459.	10.7	16
279	Gels, emulsions and application of hydrocolloids at Phillips Hydrocolloids Research Centre. Food Hydrocolloids, 2018, 78, 36-46.	10.7	16
280	Longitudinal Vibrations of a Cylindrical Gel in Viscous Liquids in a Method for Measuring Viscoelastic Constants. Japanese Journal of Applied Physics, 1977, 16, 1127-1133.	1.5	15
281	Protein/Polysaccharide Electrostatic Complexes and Their Applications in Stabilizing Oil-in-Water Emulsions. Journal of Nutritional Science and Vitaminology, 2015, 61, S168-S169.	0.6	15
282	In Situ Observations of Thermoreversible Gelation and Phase Separation of Agarose and Methylcellulose Solutions under High Pressure. Journal of Physical Chemistry B, 2015, 119, 6878-6883.	2.6	15
283	Utilization of Ca2+-induced setting of alginate or low methoxyl pectin for noodle production from Japonica rice. LWT - Food Science and Technology, 2018, 97, 362-369.	5.2	15
284	Improved effects of okara atomized by a water jet system on Î±-amylase inhibition and butyrate production by <i>Roseburia intestinalis</i>. Bioscience, Biotechnology and Biochemistry, 2020, 84, 1467-1474.	1.3	15
285	Colloidal nutrition science to understand food-body interaction. Trends in Food Science and Technology, 2021, 109, 352-364.	15.1	15
286	Modulating the in vitro gastric digestion of heat-induced beta-lactoglobulin aggregates: Incorporation with polysaccharide. Food Chemistry, 2021, 354, 129506.	8.2	15
287	Improve the physical and oxidative stability of O/W emulsions by moderate solidification of the oil phase by stearic acid. LWT - Food Science and Technology, 2021, 151, 112120.	5.2	15
288	Hydrophobically modified chitosan microgels stabilize high internal phase emulsions with high compliance. Carbohydrate Polymers, 2022, 288, 119277.	10.2	15

#	Article	IF	Citations
289	Rheological and related study of gelation of xyloglucan in the presence of small molecules and other polysaccharides. Cellulose, 2006, 13, 365-374.	4.9	14
290	Functions of Gum Arabic and Soybean Soluble Polysaccharide in Cooked Rice as a Texture Modifier. Bioscience, Biotechnology and Biochemistry, 2010, 74, 101-107.	1.3	14
291	Effect of stereoregularity and molecular weight on the mechanical properties of poly(vinyl alcohol) hydrogel. Journal of Applied Polymer Science, 2011, 120, 573-578.	2.6	14
292	Effect of acidification on the protection of alginateâ€encapsulated probiotic based on emulsification/internal gelation. Journal of the Science of Food and Agriculture, 2016, 96, 4358-4366.	3.5	14
293	Effect of Gum Arabic, Gum Ghatti and Sugar Beet Pectin as Interfacial Layer on Lipid Digestibility in Oil-in-Water Emulsions. Food Biophysics, 2016, 11, 292-301.	3.0	14
294	Improving the Stability of Oil Body Emulsions from Diverse Plant Seeds Using Sodium Alginate. Molecules, 2019, 24, 3856.	3.8	14
295	Spectrophotometric system for the quality evaluation of unevenly colored food.. Journal of the Japanese Society for Food Science and Technology, 1987, 34, 163-170.	0.1	13
296	Sol-gel transition of biopolymer dispersions. Macromolecular Symposia, 2000, 159, 205-214.	0.7	13
297	High Acyl Gellan Networks Probed by Rheology and Atomic Force Microscopy. Food Science and Technology Research, 2013, 19, 201-210.	0.6	13
298	Conformational Transition of Polyelectrolyte As Influenced by Electrostatic Complexation with Protein. Biomacromolecules, 2016, 17, 3949-3956.	5.4	13
299	Surface properties of ion-inducted whey protein gels deposited on cold plasma treated support. Food Hydrocolloids, 2017, 71, 17-25.	10.7	13
300	Surface and rheological properties of egg white albumin/gelatin dispersions gelled on cold plasma-activated glass. Food Hydrocolloids, 2019, 96, 224-230.	10.7	13
301	Co-gelation of gluten and gelatin as a novel functional material formation method. Journal of Food Science and Technology, 2020, 57, 163-172.	2.8	13
302	Interaction between bovine serum albumin and chitooligosaccharides: I. Molecular mechanism. Food Chemistry, 2021, 358, 129853.	8.2	13
303	Rheology in Food and Health. Nihon Reoroji Gakkaishi, 2007, 35, 35-47.	1.0	13
304	Electrostatic complexation of Î²-lactoglobulin aggregates with Îº-carrageenan and the resulting emulsifying and foaming properties. Journal of Dairy Science, 2020, 103, 8709-8720.	3.4	13
305	Nonlinear dilatational rheology of different protein aggregates at the oilâ€"water interface. Soft Matter, 2022, 18, 2383-2393.	2.7	13
306	The rise process of the electric birefringence of poly-Î³-benzyl-l-glutamate at high fields. Colloid and Polymer Science, 1970, 240, 831-836.	2.1	12

#	Article	IF	Citations
307	Differential scanning calorimetry and large deformation behaviour of kappa-carrageenan gels containing alkali metal ions. Colloid and Polymer Science, 1985, 263, 744-748.	2.1	12
308	Some Problems in Measurements of Mechanical Properties of Tofu (Soybean Curd).. Journal of the Japanese Society for Food Science and Technology, 1992, 39, 715-721.	0.1	12
309	EFFECTS OF VARIOUS INGREDIENTS ON THE TEXTURE OF MILK JELLY. Journal of Texture Studies, 1998, 29, 387-396.	2.5	12
310	Research Survey of Japanese Consumers on Texture Vocabulary (Studies on Japanese texture terms Part) Tj ETQq0 0 0 rgBT /Overlock 10	0.1	12
311	Large deformation analysis of gellan gels. Journal of Applied Physics, 2007, 102, 043507.	2.5	12
312	Physico-chemistry of (1,3)-Î²-Glucans. , 2009, , 47-118.		12
313	Ca2+-Induced Egg White Isolate Gels with Various Microstructure. Food Science and Technology Research, 2014, 20, 1207-1212.	0.6	12
314	Electrostatic Interaction-Based Fabrication of Calcium Alginateâ€“Zein Coreâ€“Shell Microcapsules of Regulable Shapes and Sizes. Langmuir, 2021, 37, 10424-10432.	3.5	12
315	Effect of ammonium salts on rheological and thermal properties of kappa-carrageenan gels. Food Hydrocolloids, 1990, 4, 227-237.	10.7	11
316	The effect of thermal history on the elasticity of K-type gellan gels. Carbohydrate Polymers, 2014, 113, 189-193.	10.2	11
317	Rheological Properties of Mixed Gels: Gelatin, Konjac Glucomannan and Locust Bean Gum. Food Science and Technology Research, 2014, 20, 607-611.	0.6	11
318	Effects of the gel size before ingestion and agarose molecular weight on the textural properties of a gel bolus. Food Hydrocolloids, 2019, 89, 892-900.	10.7	11
319	Construction of Artemisia sphaerocephala Krasch. Polysaccharide based hydrogel complexed with pullulan and gelatin crosslinked by ferric ions. Food Chemistry, 2022, 373, 131567.	8.2	11
320	Studies on molecular motion of polysaccharides in the solid state by broad-line nuclear magnetic resonance. Journal of Polymer Science, Polymer Physics Edition, 1984, 22, 95-99.	1.0	10
321	Near infrared spectra of caffeine and its related compounds and their application to determination of caffeine content in green tea.. Journal of the Japanese Society for Food Science and Technology, 1987, 34, 254-258.	0.1	10
322	Globin protein gelation: the effect of pH and temperature. Food Hydrocolloids, 1990, 4, 87-93.	10.7	10
323	Rheological and DSC studies of mixtures of gellan gum and konjac glucomannan. Macromolecular Symposia, 1997, 120, 271-280.	0.7	10
324	Rheological studies on commercial egg white using creep and compression measurements. Food Hydrocolloids, 2001, 15, 415-421.	10.7	10

#	Article	IF	Citations
325	Effects of Granule Size and Size Distribution on Rheological Behavior of Chemically Modified Potato Starch. Journal of Food Science, 2002, 67, 1388-1392.	3.1	10
326	Acoustic Analysis of the Swallowing Sounds of Food with Different Physical Properties Using the Cervical Auscultation Method. Journal of Texture Studies, 2013, 44, 169-175.	2.5	10
327	Effects of Danhong Injection (ä¸¹çº¢æ³¨å°„æ¶²) and its main components on anticoagulation and fibrinolysis in cultured vein endothelial cells. Chinese Journal of Integrative Medicine, 2016, 22, 276-283.	1.6	10
328	Rheology in Food and Eating.. Nihon Reoroji Gakkaishi, 2003, 31, 41-50.	1.0	10
329	Stability improvement of emulsion gel fabricated by Artemisia sphaerocephala Krasch. polysaccharide fractions. International Journal of Biological Macromolecules, 2022, 205, 253-260.	7.5	10
330	Transverse Vibrations of Viscoelastic Cylinders. Japanese Journal of Applied Physics, 1977, 16, 19-27.	1.5	9
331	Title is missing!. Journal of the Japanese Society for Food Science and Technology, 1981, 28, 437-443.	0.1	9
332	Effects of Polyhydric Alcohols on Thermal and Rheological Properties of Polysaccharide Gels. Agricultural and Biological Chemistry, 1987, 51, 3231-3238.	0.3	9
333	New texture modifiers of food. Interactions between different food hydrocolloids and their usability.. Kagaku To Seibutsu, 1996, 34, 197-204.	0.0	9
334	Comparative Studies on Fracture Characteristics of Food Gels Subjected to Uniaxial Compression and Torsion. Food Science and Technology Research, 2003, 9, 372-377.	0.6	9
335	Linear and Nonlinear Rheology of Mixed Polysaccharide Gels. Pt. <scp>I. Y</scp>oung's Modulus, Ring Extension and Uniaxial Compression Tests. Journal of Texture Studies, 2013, 44, 66-74.	2.5	9
336	Effects of temperature and solvent condition on phase separation induced molecular fractionation of gum arabic/hyaluronan aqueous mixtures. International Journal of Biological Macromolecules, 2018, 116, 683-690.	7.5	9
337	Novel strategy for enhancing the color intensity of Î²-Carotene: Enriching onto the oil-water interface. Journal of Colloid and Interface Science, 2020, 573, 215-222.	9.4	9
338	Effect of Concentration of Soybean Powder on the Rheological Properties and the Network Structure of Soybean Curd Prepared from Powdered Soybean. Journal of the Japanese Society for Food Science and Technology, 2007, 54, 143-151.	0.1	8
339	Recognition of Japanese Texture Descriptive Terms According to Gender, Age and Region (Studies on) Tj ETQq1 1 0.784314 rgBT /Ove 54, 488-502.	0.1	8
340	Rheological and related studies on industrially important polysaccharides and proteins. Central South University, 2007, 14, 498-504.	0.5	8
341	Effects of SDS on the solâ€“gel transition of konjac glucomannan in SDS aqueous solutions. Colloid and Polymer Science, 2008, 286, 663-672.	2.1	8
342	<i>In situ</i> pHâ€decreaseâ€induced gelation of sodium alginate/carboxymethylated konjac glucomannan. Journal of Applied Polymer Science, 2008, 108, 2825-2832.	2.6	8

#	Article	IF	Citations
343	Participation of ions in promoting intermolecular associations of cell wall polysaccharides. Structural Chemistry, 2009, 20, 317-324.	2.0	8
344	In situ observation of heat- and pressure-induced gelation of methylcellulose by fluorescence measurement. International Journal of Biological Macromolecules, 2014, 64, 409-414.	7.5	8
345	Surface properties of gluten deposited on cold plasma-activated glass. Food Hydrocolloids, 2021, 118, 106778.	10.7	8
346	Seed gum-based delivery systems and their application in encapsulation of bioactive molecules. Critical Reviews in Food Science and Nutrition, 2023, 63, 9937-9960.	10.3	8
347	EFFECT OF DE-ESTERIFICATION ON THE RHEOLOGICAL PROPERTIES OF ?-CARRAGEENAN GELS. Journal of Texture Studies, 1981, 12, 447-456.	2.5	7
348	Dielectric and viscoelastic properties of cellulose derivatives. Carbohydrate Polymers, 1991, 16, 189-198.	10.2	7
349	Effects of Time and Temperature of Annealing on Rheological and Thermal Properties of Rice Starch Suspensions during Gelatinization. Journal of Texture Studies, 2013, 44, 21-33.	2.5	7
350	Stability and Oil Migration of Oilâ€inâ€Water Emulsions Emulsified by Phaseâ€Separating Biopolymer Mixtures. Journal of Food Science, 2016, 81, E1971-80.	3.1	7
351	Preparation and stability of nano-scaled gel beads of Î»-carrageenan bound with ferric ions. International Journal of Biological Macromolecules, 2018, 120, 2523-2529.	7.5	7
352	Iron encapsulated microstructured gel beads using an emulsificationâ€“gelation technique for an alginate-caseinate matrix. Food and Function, 2020, 11, 3811-3822.	4.6	7
353	Developing Soybean Protein Gel-Based Foods from Okara Using the Wet-Type Grinder Method. Foods, 2021, 10, 348.	4.3	7
354	Effect of Sugars and Polyols on Water in Agarose Gels. Advances in Experimental Medicine and Biology, 1991, 302, 235-249.	1.6	7
355	Gellan. , 2015, , 1627-1682.		7
356	Effect of Coexistence of Gelatin on Gelation of Agarose. Journal of the Japanese Society for Food Science and Technology, 1983, 30, 368-374.	0.1	6
357	Effect of Tetra-Alkyl Ammonium Bromide on the Rheological and Thermal Properties of Kappa-Carrageenan and Agarose Gels. Polymer Journal, 1990, 22, 991-999.	2.7	6
358	Phase state of the gellan gum-SDS-water system. Journal of Molecular Liquids, 2003, 106, 249-255.	4.9	6
359	The Effect of Sesame Oil Contents on the Mechanical Properties of <i>Gomatofu</i> (Sesame Tofu). Nihon Reoroji Gakkaishi, 2005, 33, 101-108.	1.0	6
360	Collection and Analysis of Foods Associated with Japanese Texture Terms. Journal of the Japanese Society for Food Science and Technology, 2011, 58, 359-374.	0.1	6

#	ARTICLE	IF	CITATIONS
361	The extrusion test and sensory perception revisited: Some comments on generality and the effect of measurement temperature. Journal of Texture Studies, 2017, 48, 487-493.	2.5	6
362	Effects of xyloglucan with different molar masses on glucose in blood. Food Hydrocolloids, 2020, 108, 105727.	10.7	6
363	Emulsions Stabilization and Lipid Digestion Profiles of Sodium Alginate Microgels: Effect of the Crosslink Density. Food Biophysics, 2021, 16, 346-354.	3.0	6
364	On the Vibrational Properties of High-Elastic Gels. Japanese Journal of Applied Physics, 1974, 13, 1096-1104.	1.5	5
365	The effect of pH on the rheological properties of the mixed gels of acylated gelatin and agarose.. Journal of the Japanese Society for Food Science and Technology, 1984, 31, 777-782.	0.1	5
366	Rheological and thermal properties of polysaccharide gels extracted fromAhnfeltia plicata. Colloid and Polymer Science, 1986, 264, 877-882.	2.1	5
367	Rheological and Thermal Properties of Poly(vinyl alcohol)-Ethylene Glycol-Water Gels. Polymer Journal, 1993, 25, 463-472.	2.7	5
368	Chain Release Behavior of Gellan Gels. , 2009, , 177-186.		5
369	Thermal and Rheological Properties of Agaropectin Aqueous Solutions. Journal of the Japanese Society for Food Science and Technology, 2009, 56, 591-599.	0.1	5
370	Stability and digestibility of one- or bi-layered medium-chain triglyceride emulsions with gum Arabic and whey protein isolates by pancreatic lipase <i>in vitro</i>. Food and Function, 2018, 9, 1017-1027.	4.6	5
371	Effect of sucrose on phase and flow behavior of protein-polysaccharide mixtures. Food Hydrocolloids, 2021, 113, 106455.	10.7	5
372	Conformational transition and gelation of Îº-carrageenan in electrostatic complexation with Î²-lactoglobulin aggregates. Food Hydrocolloids, 2021, 118, 106764.	10.7	5
373	Curdlan. , 2021, , 887-921.		5
374	ãƒã‚ãƒ‰ãƒã‚²ãƒ«ã®ãƒ¬ã‚ªãƒã‚¸ãƒ¼. Nihon Reoroji Gakkaishi, 1989, 17, 100-109.	1.0	5
375	Title is missing!. Journal of the Japanese Society for Food Science and Technology, 1976, 23, 468-473.	0.1	4
376	Effects of Sucrose, Glucose, Urea and Guanidine Hydrochloride on the Rheological Properties of Gellan Gum Gels.. Journal of the Japanese Society for Food Science and Technology, 1994, 41, 9-16.	0.1	4
377	INTRODUCTION TO A SPECIAL ISSUE OF JTS. Journal of Texture Studies, 2004, 35, ix-xi.	2.5	4
378	Elution of sodium caseinate from agar-based gel matrixes in simulated gastric fluids. Food Hydrocolloids, 2012, 27, 427-437.	10.7	4

#	Article	IF	Citations
379	Viscosity Behavior of Xanthan Solutions Measured as a Function of Shear Rate. Nihon Reoroji Gakkaishi, 2015, 43, 21-26.	1.0	4
380	Interaction of Ternary Biopolymers Obtained from Microwave Dry-heated Mixtures of Gluten, Whey Protein Concentrate and Kaolinite. Food Science and Technology Research, 2017, 23, 411-415.	0.6	4
381	In situ observation of gelation of methylcellulose aqueous solution with viscosity measuring instrument in the diamond anvil cell. Carbohydrate Polymers, 2018, 190, 190-195.	10.2	4
382	Effect of simulated saliva components on the <i>in vitro</i> digestion of peanut oil body emulsion. RSC Advances, 2021, 11, 30520-30531.	3.6	4
383	Relationship between texture of Kamaboko and its mechanical properties.. Journal of the Japanese Society for Food Science and Technology, 1990, 37, 612-618.	0.1	3
384	Application of network models to physical gels. Macromolecular Symposia, 1995, 93, 187-194.	0.7	3
385	Rheological and Thermal Properties near the Sol-Gel Transition in Gellan Gum Aqueous Solutions and Mixed Polysaccharides.. Kobunshi Ronbunshu, 1998, 55, 567-584.	0.2	3
386	Gelling Properties. , 2021, , 119-170.		3
387	Effects of Sugars on the Gel-Sol Transition of Agarose and k -Carrageenan. , 1994, , 108-110.		3
388	Characterization of Japanese Texture Terms by Analyzing Relationships with Various Kinds of Foods. Journal of the Japanese Society for Food Science and Technology, 2018, 65, 363-374.	0.1	3
389	Stress relaxation, dynamic viscoelasticity and differential scanning calorimetry of kappa-carrageenan gels containing sodium salts. Effect of anions.. Journal of the Japanese Society for Food Science and Technology, 1985, 32, 630-638.	0.1	2
390	Studies on chewing gum base made from tannic acid and gelatin.. Journal of the Japanese Society for Food Science and Technology, 1988, 35, 835-842.	0.1	2
391	Microbial Polysaccharides: Control the Mouthfeel.. Kobunshi, 1996, 45, 387-390.	0.0	2
392	Rheological and Thermal Studies on the Sol-Gel Transition of Aqueous Solutions of Enzymatically Modified Xyloglucan. , 1998, , 94-103.		2
393	Effects of Molecular Weight of Added Collagen-Peptide from Porcine Skin on Rheological and Thermal Properties of Agar Gels. Journal of the Japanese Society for Food Science and Technology, 2011, 58, 150-158.	0.1	2
394	Ionic gels. , 0, , 124-155.		2
395	Mixed gels. , 2013, , 287-325.		2
396	Techniques for the characterization of physical gels. , 2013, , 18-63.		2

#	Article	IF	Citations
397	Helical structures from neutral biopolymers. , 2013, , 182-221.		2
398	Interactions between schizophyllan and curdlan molecules in solutions. Bioactive Carbohydrates and Dietary Fibre, 2014, 3, 89-95.	2.7	2
399	Rheological and Thickening Properties. , 2021, , 75-117.		2
400	Gel Formation of Natural Polymers. Journal of Fiber Science and Technology, 1993, 49, P84-P93.	0.0	2
401	Title is missing!. Journal of the Japanese Society for Food Science and Technology, 1976, 23, 461-467.	0.1	1
402	Changes in physical properties of tea leaves by steaming.. Journal of the Japanese Society for Food Science and Technology, 1985, 32, 195-201.	0.1	1
403	Rheological properties of spirulinan.. Journal of the Japanese Society for Food Science and Technology, 1989, 36, 569-577.	0.1	1
404	Gelation process of amyloseâ€ĐMSOâ€water system. Makromolekulare Chemie Macromolecular Symposia, 1993, 76, 83-88.	0.6	1
405	Rheological study on gelation of soybean 11S protein by glucono-.delta.-lactone. [Erratum to document cited in CA116:234084]. Journal of Agricultural and Food Chemistry, 1994, 42, 2076-2076.	5.2	1
406	Effects of Ammonium Salts on the Rheological and Thermal Properties of Gellan Gum Gels.. Journal of the Japanese Society for Food Science and Technology, 1994, 41, 662-669.	0.1	1
407	RHEOLOGICAL AND THERMAL PROPERTIES NEAR THE SOL-GEL TRANSITION OF GELLAN GUM AQUEOUS SOLUTIONS. , 2000, , 111-128.		1
408	CONFORMATIONAL AND RHEOLOGICAL PROPERTIES OF HYALURONAN. , 2002, , 89-98.		1
409	Study on soybean curd using compression test and confocal laser scanning microscopy. Journal of the Japanese Society for Food Science and Technology, 2003, 50, 344-349.	0.1	1
410	é£Ÿå“ã®ç‰©æ€§ã«ãŠã'ã‚‹ãƒã‚ãƒ‰ãƒã‚²ãƒ«ã«é–¢ã™ã‚‹ç”ç©¶. Journal of the Japanese Society for Food Science and Technology, 200	0.1	1
411	Rheological Studies on Biopolymers. Nihon Reoroji Gakkaishi, 2008, 36, 195-202.	1.0	1
412	The solâ€"gel transition. , 0, , 64-96.		1
413	Colloidal gels from proteins and peptides. , 2013, , 256-286.		1
414	Hydrophobically associated networks. , 0, , 156-181.		1

#	Article	IF	Citations
415	Gelation through phase transformation in synthetic and natural polymers. , 2013, , 222-255.		1
416	Anomalous Diffusion of Particles Dispersed in Xanthan Solutions Subjected to Shear Flow. Journal of the Physical Society of Japan, 2018, 87, 054005.	1.6	1
417	Relationship between Rheological Properties and Conformational States of 7S Globulin from Soybeans at Acidic pH. , 1994, , 355-360.		1
418	Gellan. , 2014, , 1-46.		1
419	The 4th International Conference on Gums and Stabilisers for the Food Industry. Journal of the Japanese Society for Food Science and Technology, 1988, 35, 284-288.	0.1	0
420	The 5th international conference on gums and stabilisers for the food industry.. Journal of the Japanese Society for Food Science and Technology, 1990, 37, 167-170.	0.1	0
421	Rheological Study on the Effect of the A5Subunit on the Gelation Characteristics of Soybean Proteins. Agricultural and Biological Chemistry, 1991, 55, 351-355.	0.3	0
422	Rheological and Thermal Properties of Gellan Gum Gels. , 1994, , 105-108.		0
423	Professor Dr Etsushiro Doi, 1930â€“1996. Food Hydrocolloids, 1997, 11, 109.	10.7	0
424	Rheological Properties of Mixed Agar Gels and Collagen-Peptide from Tilapia Scales. Journal of the Japanese Society for Food Science and Technology, 2012, 59, 22-33.	0.1	0
425	General properties of polymer networks. , 0, , 97-123.		0
426	Everlasting memories of Alina Szczesniak and Malcolm Bourne. Journal of Texture Studies, 2018, 49, 141-143.	2.5	0
427	Corrigendum to â€œElectrostatic complexation of Î²-lactoglobulin aggregates with Îº-carrageenan and the resulting emulsifying and foaming propertiesâ€•(J. Dairy Sci. 103:8709â€“8720). Journal of Dairy Science, 2020, 103, 12160.	3.4	0
428	Enhancing the loading and swelling capacity of cellulose crystal through difunctional and multifunctional epoxy crosslinkers and the effects on the elasticity and plasticity: A computational study. Journal of Molecular Structure, 2021, 1228, 129436.	3.6	0
429	Compression Test of Food Gels on an Artificial Tongue and its Comparison with Sensory Tests. Special Publication - Royal Society of Chemistry, 2014, , 214-219.	0.0	0
430	Physicochemical Studies on Gelation of Soybean 7S and 11s Proteins by Glucono-Î´-Lactone. , 1994, , 120-122.		0
431	Effect of DMSO on the Gelation of Amylose. , 1994, , 183-186.		0
432	Gellan. , 2015, , 1-48.		0

#	Article	IF	Citations
433	Applying Nanotechnology to Okara for Developing Soy Protein Gel-Based Foods. Proceedings (mdpi), 2020, 70, .	0.2	0