

# Katsuyoshi Nishinari

## List of Publications by Year in descending order

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433  
papers

19,140  
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10389  
72  
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22166  
113  
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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 “ 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 starch†. 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	“Weak Gel”-Type Rheological Properties of Aqueous Dispersions of Nonaggregated <sup>2</sup> -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

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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 $\hat{\text{I}}^{\text{e}}$ -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

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37	Rheological properties of sodium alginate in an aqueous system during gelation in relation to supermolecular structures and Ca <sup>2+</sup> binding. <i>Food Hydrocolloids</i> , 2009, 23, 1746-1755.	10.7	109
38	Swallowing profiles of food polysaccharide gels in relation to bolus rheology. <i>Food Hydrocolloids</i> , 2011, 25, 1016-1024.	10.7	107
39	Influence of tamarind seed xyloglucan on rheological properties and thermal stability of tapioca starch. <i>Journal of Food Engineering</i> , 2006, 77, 41-50.	5.2	106
40	Interaction between poly(ethylene glycol) and water as studied by differential scanning calorimetry. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 2001, 39, 496-506.	2.1	105
41	Rheology and functional properties of starches isolated from five improved rice varieties from West Africa. <i>Food Hydrocolloids</i> , 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. <i>Journal of Texture Studies</i> , 2019, 50, 369-380.	2.5	103
43	Effects of concentration dependence of retrogradation behaviour of dispersions for native and chemically modified potato starch. <i>Food Hydrocolloids</i> , 2000, 14, 395-401.	10.7	96
44	Differential scanning calorimetry, rheology, x-ray, and NMR of very concentrated agarose gels. <i>Macromolecules</i> , 1989, 22, 1196-1201.	4.8	95
45	Perception and measurement of food texture: Solid foods. <i>Journal of Texture Studies</i> , 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. <i>Food Hydrocolloids</i> , 1999, 13, 101-111.	10.7	94
47	Role of fluid cohesiveness in safe swallowing. <i>Npj Science of Food</i> , 2019, 3, 5.	5.5	94
48	Dynamic viscoelastic study on the gelation of konjac glucomannan with different molecular weights. <i>Food Hydrocolloids</i> , 1999, 13, 227-233.	10.7	93
49	Edible Pickering emulsion stabilized by protein fibrils. Part 1: Effects of pH and fibrils concentration. <i>LWT - Food Science and Technology</i> , 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. <i>Food Hydrocolloids</i> , 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. <i>Food Hydrocolloids</i> , 2008, 22, 1148-1159.	10.7	91
52	Effect of monovalent and divalent cations on the rheological properties of gellan gels. <i>Food Hydrocolloids</i> , 1991, 4, 495-507.	10.7	89
53	Gel-sol transition of methylcellulose. <i>Macromolecular Chemistry and Physics</i> , 1997, 198, 1217-1226.	2.2	89
54	Intermolecular Forces in Bovine Serum Albumin Solutions Exhibiting Solidlike Mechanical Behaviors. <i>Biomacromolecules</i> , 2000, 1, 757-763.	5.4	87

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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 from Indica 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

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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 $\gamma$ -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 CaCO <sub>3</sub> 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

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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 $\gamma$ -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 $\beta$ -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: A 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 Japanese 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

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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. Thermochemica 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 $\lambda$ -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	Gel-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 agarpectin. 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



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127	A mixed system composed of different molecular weights konjac glucomannan and $\kappa$ -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 $\kappa$ -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 with horseradish 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 heat-treated moisture treated starch. Carbohydrate Polymers, 2000, 41, 97-100.	10.2	42
140	Effect of shear thinning on aspiration – 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 $\kappa$ -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

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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

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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. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8609-8618.	5.2	36
164	Mapping the Complex Phase Behaviors of Aqueous Mixtures of $\kappa$ -Carrageenan and Type B Gelatin. <i>Journal of Physical Chemistry B</i> , 2015, 119, 9982-9992.	2.6	36
165	Specific binding of trivalent metal ions to $\kappa$ -carrageenan. <i>International Journal of Biological Macromolecules</i> , 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. <i>Food and Function</i> , 2018, 9, 1000-1008.	4.6	36
167	Dynamic viscoelasticity and anomalous thermal behaviour of concentrated agarose gels. <i>Die Makromolekulare Chemie</i> , 1987, 188, 1177-1186.	1.1	35
168	Changes in the viscoelasticity of maize starch pastes by adding sucrose at different stages. <i>Food Hydrocolloids</i> , 2005, 19, 777-784.	10.7	35
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