Katsuyoshi Nishinari

List of Publications by Citations

424 papers	14,903 citations	64 h-index	99 g-index
442 ext. papers	16,774 ext. citations	6.3 avg, IF	6.78 L-index

#	Paper	IF	Citations
424	Soy proteins: A review on composition, aggregation and emulsification. *Food Hydrocolloids*, **2014**, 39, 301-318	10.6	523
423	Gelation of gellan □A review. *Food Hydrocolloids*, **2012**, 28, 373-411	10.6	431
422	Dynamic viscoelastic study on the gelation of 7 S globulin from soybeans. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 941-944	5.7	336
421	Multiple steps and critical behaviors of the binding of calcium to alginate. *Journal of Physical Chemistry B*, **2007**, 111, 2456-62	3.4	274
420	Effects of non-ionic polysaccharides on the gelatinization and retrogradation behavior of wheat starch?. *Food Hydrocolloids*, **2005**, 19, 1-13	10.6	227
419	Review of the physico-chemical characteristics and properties of konjac mannan. *Food Hydrocolloids* , **1992**, 6, 199-222	10.6	225
418	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	10.6	221
417	"Weak gel"-type rheological properties of aqueous dispersions of nonaggregated kappa-carrageenan helices. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4436-41	5.7	212
416	Effect of soluble sugars on gelatinization and retrogradation of sweet potato starch. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 1406-1410	5.7	199
415	Binding behavior of calcium to polyuronates: Comparison of pectin with alginate. *Carbohydrate Polymers*, **2008**, 72, 334-341	10.3	197
414	Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. *Food Hydrocolloids*, **2006**, 20, 532-542	10.6	177
413	Synthesis and antioxidant properties of gum arabic-stabilized selenium nanoparticles. *International Journal of Biological Macromolecules*, **2014**, 65, 155-62	7.9	174
412	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	2.4	139
411	Rheological and thermal studies of gel-sol transition in gellan gum aqueous solutions. *Carbohydrate Polymers*, **1996**, 30, 109-119	10.3	134
410	Tailoring of xyloglucan properties using an enzyme. *Food Hydrocolloids*, **1998**, 12, 25-28	10.6	130
409	Comparison of curdlan and its carboxymethylated derivative by means of Rheology, DSC, and AFM. *Carbohydrate Research*, **2006**, 341, 90-9	2.9	126
408	Structural, thermal and viscoelastic characteristics of starches separated from normal, sugary and waxy maize. *Food Hydrocolloids*, **2006**, 20, 923-935	10.6	124

407	Schizophyllan: A review on its structure, properties, bioactivities and recent developments. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 53-71	3.4	119
406	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	10.6	118
405	Gelation behavior of native and acetylated konjac glucomannan. *Biomacromolecules*, **2002**, 3, 1296-303	6.9	118
404	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	10.6	116
403	Rheological studies on mixtures of corn starch and konjac-glucomannan. *Carbohydrate Polymers*, **1998**, 35, 71-79	10.3	115
402	Hydrocolloid gels of polysaccharides and proteins. *Current Opinion in Colloid and Interface Science*, **2000**, 5, 195-201	7.6	115
401	Rheological properties of Lepidium sativum seed extract as a function of concentration, temperature and time. *Food Hydrocolloids*, **2009**, 23, 2062-2068	10.6	114
400	Microstructure of aggregated and nonaggregated kappa-carrageenan helices visualized by atomic force microscopy. *Biomacromolecules*, **2001**, 2, 1331-7	6.9	114
399	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	5.7	111
398	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	5.7	109
397	Solution properties of pullulan. *Macromolecules*, **1991**, 24, 5590-5593	5.5	108
396	A molecular description of the gelation mechanism of konjac mannan. *Biomacromolecules*, **2000**, 1, 440-50	6.9	100
395	Egg-box model-based gelation of alginate and pectin: A review. *Carbohydrate Polymers*, **2020**, 242, 116389	10.3	99
394	A molecular description of the gelation mechanism of curdlan. *International Journal of Biological Macromolecules*, **2002**, 30, 7-16	7.9	99
393	Effect of degree of acetylation on gelation of konjac glucomannan. *Biomacromolecules*, **2004**, 5, 175-85	6.9	94
392	Interaction in polysaccharide solutions and gels. *Current Opinion in Colloid and Interface Science*, **2003**, 8, 396-400	7.6	93
391	Influence of tamarind seed xyloglucan on rheological properties and thermal stability of tapioca starch. *Journal of Food Engineering*, **2006**, 77, 41-50	6	90
390	Effects of concentration dependence of retrogradation behaviour of dispersions for native and chemically modified potato starch. *Food Hydrocolloids*, **2000**, 14, 395-401	10.6	87

389	Rheology and functional properties of starches isolated from five improved rice varieties from West Africa. *Food Hydrocolloids*, **2011**, 25, 1785-1792	10.6	86
388	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	2.6	85
387	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	10.6	85
386	Differential scanning calorimetry, rheology, x-ray, and NMR of very concentrated agarose gels. *Macromolecules*, **1989**, 22, 1196-1201	5.5	85
385	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	10.6	84
384	Dynamic viscoelastic study on the gelation of konjac glucomannan with different molecular weights. *Food Hydrocolloids*, **1999**, 13, 227-233	10.6	82
383	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	10.6	81
382	Effect of monovalent and divalent cations on the rheological properties of gellan gels. *Food Hydrocolloids*, **1991**, 4, 495-507	10.6	80
381	Parameters of Texture Profile Analysis. *Food Science and Technology Research*, **2013**, 19, 519-521	0.8	79
380	Gel-sol transition of methylcellulose. *Macromolecular Chemistry and Physics*, **1997**, 198, 1217-1226	2.6	78
379	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	10.6	78
378	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	10.6	77
377	Swallowing profiles of food polysaccharide gels in relation to bolus rheology. *Food Hydrocolloids*, **2011**, 25, 1016-1024	10.6	76
376	Recent advances in the understanding of heat set gelling polysaccharides. *Trends in Food Science and Technology*, **2004**, 15, 305-312	15.3	76
375	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	10.6	75
374	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	5.5	74
373	Physicochemical aspects of hydrocolloid extract from the seeds of Lepidium sativum. *International Journal of Food Science and Technology*, **2011**, 46, 1066-1072	3.8	73
372	Synergistic interaction of xanthan gum with glucomannans and galactomannans. *Food Hydrocolloids* , **1991**, 4, 489-493	10.6	72

371	RHEOLOGY, FOOD TEXTURE AND MASTICATION. *Journal of Texture Studies*, **2004**, 35, 113-124	3.6	70
370	Effect of Heating and Cooling on the Gelation Kinetics of 7S Globulin from Soybeans. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1415-1419	5.7	69
369	.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	5.7	68
368	Structural, thermal and viscoelastic properties of potato starches. *Food Hydrocolloids*, **2008**, 22, 979-988	10.6	67
367	Intermolecular forces in bovine serum albumin solutions exhibiting solidlike mechanical behaviors. *Biomacromolecules*, **2000**, 1, 757-63	6.9	67
366	Gel-sol transition in gellan gum solutions. I. Rheological studies on the effects of salts. *Food Hydrocolloids*, **1994**, 8, 505-527	10.6	67
365	Rheological study of gum arabic solutions: Interpretation based on molecular self-association. *Food Hydrocolloids*, **2009**, 23, 2394-2402	10.6	66
364	Interaction in Xanthan-Glucomannan Mixtures and the Influence of Electrolyte. *Macromolecules*, **1994**, 27, 4204-4211	5.5	66
363	Effect of alkali metal ions on the viscoelasticity of concentrated kappa-carrageenan and agarose gels. *Rheologica Acta*, **1982**, 21, 318-324	2.3	65
362	Compression Test of Food Gels on Artificial Tongue and Its Comparison with Human Test. *Journal of Texture Studies*, **2013**, 44, 104-114	3.6	64
361	Fine Structure, Thermal and Viscoelastic Properties of Starches Separated from Indica Rice Cultivars. *Starch/Staerke*, **2007**, 59, 10-20	2.3	64
360	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	5.7	63
359	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	5.7	62
358	Texture design for products using food hydrocolloids. *Food Hydrocolloids*, **2012**, 26, 412-420	10.6	61
357	Rheological properties of agarose gels with different molecular weights. *Rheologica Acta*, **1983**, 22, 580-587	2.3	61
356	Effects of adding acids before and after gelatinization on the viscoelasticity of cornstarch pastes. *Food Hydrocolloids*, **2005**, 19, 909-914	10.6	60
355	Edible Pickering emulsion stabilized by protein fibrils. Part 1: Effects of pH and fibrils concentration. *LWT - Food Science and Technology*, **2017**, 76, 1-8	5.4	59
354	Atomic force microscopy studies on cation-induced network formation of gellan. *Food Hydrocolloids* , **2004**, 18, 727-735	10.6	58

353	Dynamic viscoelastic properties of glycinin and β-conglycinin gels from soybeans. *Biopolymers*, **1994**, 34, 1303-1309	2.2	58
352	The Effect of Sucrose on the Thermo-Reversible Gel-Sol Transition in Agarose and Gelatin.. *Polymer Journal*, **1992**, 24, 871-877	2.7	58
351	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	3.6	57
350	Rheology and structure of mixed kappa-carrageenan/iota-carrageenan gels. *Food Hydrocolloids*, **2014**, 39, 272-279	10.6	57
349	Thermoreversible konjac glucomannan gel crosslinked by borax. *Carbohydrate Polymers*, **2008**, 72, 315-325	10.3	57
348	Synergistic gel formation of xyloglucan/gellan mixtures as sudied by rheology, DSC, and circular dichroism. *Biomacromolecules*, **2003**, 4, 1654-60	6.9	57
347	Influence of xyloglucan on gelatinization and retrogradation of tapioca starch. *Food Hydrocolloids*, **2005**, 19, 1054-1063	10.6	57
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345	Rheological and DSC studies of gelatinization of chemically modified starch heated at various temperatures. *Carbohydrate Polymers*, **2000**, 43, 241-247	10.3	55
344	The rheological study of the interaction between alkali metal ions and kappa-carrageenan gels. *Colloid and Polymer Science*, **1982**, 260, 971-975	2.4	55
343	Swallowing profiles of food polysaccharide solutions with different flow behaviors. *Food Hydrocolloids*, **2011**, 25, 1165-1173	10.6	53
342	Texture and Rheology in Food and Health. *Food Science and Technology Research*, **2009**, 15, 99-106	0.8	53
341	Cellulose Derivatives Effects on Gelatinization and Retrogradation of Sweet Potato Starch. *Journal of Food Science*, **1992**, 57, 128-131	3.4	53
340	EFFECT OF ALKALI METAL IONS ON THE RHEOLOGICAL PROPERTIES OF κ-CARRAGEENAN AND AGAROSE GELS. *Journal of Texture Studies*, **1981**, 12, 427-445	3.6	52
339	Physical Gels from Biological and Synthetic Polymers **2013**,		51
338	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	10.6	50
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335	Non-Newtonian flow behaviour of gellan gum aqueous solutions. *Colloid and Polymer Science*, **1999**, 277, 727-734	2.4	50
334	Single-phase mixed gels of xyloglucan and gellan. *Food Hydrocolloids*, **2004**, 18, 669-675	10.6	49
333	Effect of deacetylation rate on gelation kinetics of konjac glucomannan. *Colloids and Surfaces B: Biointerfaces*, **2004**, 38, 241-9	6	49
332	Solution properties of gellan gum: change in chain stiffness between single- and double-stranded chains. *Biomacromolecules*, **2004**, 5, 516-23	6.9	49
331	Effects of sugars and polyols on the gel-sol transition of kappa-carrageenan gels. *Thermochimica Acta*, **1992**, 206, 149-162	2.9	49
330	Thermal and rheological properties of poly(vinyl alcohol) hydrogels prepared by repeated cycles of freezing and thawing. *Die Makromolekulare Chemie*, **1988**, 189, 871-880		49
329	Perception and measurement of food texture: Solid foods. *Journal of Texture Studies*, **2018**, 49, 160-201	3.6	48
328	DSC and rheological studies of the effects of sucrose on the gelatinization and retrogradation of acorn starch. *Thermochimica Acta*, **1998**, 322, 39-46	2.9	48
327	Characterization of eating difficulty by sensory evaluation of hydrocolloid gels. *Food Hydrocolloids*, **2014**, 38, 95-103	10.6	47
326	Rheological and DSC studies on the interaction between gellan gum and konjac glucomannan. *Carbohydrate Polymers*, **1996**, 30, 193-207	10.3	47
325	Rheological properties of agarose-gelatin gels. *Rheologica Acta*, **1980**, 19, 220-225	2.3	47
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322	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		46
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320	DSC and rheological studies on aqueous dispersions of curdlan. *Thermochimica Acta*, **1997**, 306, 109-114	2.9	45
319	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	2.9	45
318	A mixed system composed of different molecular weights konjac glucomannan and κ-carrageenan. II. Molecular weight dependence of viscoelasticity and thermal properties. *Food Hydrocolloids*, **1996**, 10, 229-238	10.6	45

317	Structure and Viscoelastic Properties of Starches Separated from Different Legumes. *Starch/Staerke*, **2008**, 60, 349-357	2.3	44
316	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		44
315	Role of fluid cohesiveness in safe swallowing. *Npj Science of Food*, **2019**, 3, 5	6.3	43
314	Gel□ol transition in gellan gum solutions. II. DSC studies on the effects of salts. *Food Hydrocolloids* , **1994**, 8, 529-542	10.6	43
313	Effects of sugars and polyols on the gel-sol transition of agarose by differential scanning calorimetry. *Thermochimica Acta*, **1992**, 206, 163-173	2.9	43
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310	Gelation of xyloglucan by addition of epigallocatechin gallate as studied by rheology and differential scanning calorimetry. *Biomacromolecules*, **2004**, 5, 1206-13	6.9	42
309	Effects of citric acid on the viscoelasticity of cornstarch pastes. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 2929-33	5.7	41
308	Rheological study on the effect of the A5 subunit on the gelation characteristics of soybean proteins.. *Agricultural and Biological Chemistry*, **1991**, 55, 351-355		41
307	Rheology of highly elastic iota-carrageenan/kappa-carrageenan/xanthan/konjac glucomannan gels. *Food Hydrocolloids*, **2015**, 44, 136-144	10.6	40
306	Characterization and emulsifying properties of □actoglobulin-gum Acacia Seyal conjugates prepared via the Maillard reaction. *Food Chemistry*, **2017**, 214, 614-621	8.5	40
305	Characterization of the conformation and comparison of shear and extensional properties of curdlan in DMSO. *Food Hydrocolloids*, **2009**, 23, 1570-1578	10.6	40
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303	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	5.7	40
302	Ions-induced gelation of alginate: Mechanisms and applications. *International Journal of Biological Macromolecules*, **2021**, 177, 578-588	7.9	40
301	Emulsification properties of sugar beet pectin after modification with horseradish peroxidase. *Food Hydrocolloids*, **2015**, 43, 107-113	10.6	39
300	Probiotic encapsulation in water-in-water emulsion via heteroprotein complex coacervation of type-A gelatin/sodium caseinate. *Food Hydrocolloids*, **2020**, 105, 105790	10.6	39

299	Classification of Japanese Texture Terms. *Journal of Texture Studies*, **2013**, 44, 140-159	3.6	39
298	Gelation behaviors of schizophyllan-sorbitol aqueous solutions. *Biopolymers*, **2004**, 73, 44-60	2.2	39
297	Junction Multiplicity in Thermoreversible Gelation. *Macromolecules*, **1996**, 29, 3625-3628	5.5	39
296	RHEOLOGICAL PROPERTIES OF AQUEOUS AGAROSE-GELATIN GELS. *Journal of Texture Studies*, **1980**, 11, 257-270	3.6	38
295	Gum Arabic-stabilized conjugated linoleic acid emulsions: Emulsion properties in relation to interfacial adsorption behaviors. *Food Hydrocolloids*, **2015**, 48, 110-116	10.6	37
294	COMPARATIVE STUDY OF TEXTURE TERMS: ENGLISH, FRENCH, JAPANESE AND CHINESE. *Journal of Texture Studies*, **2008**, 39, 530-568	3.6	37
293	Thermal studies on the gelatinisation and retrogradation of heat□moisture treated starch. *Carbohydrate Polymers*, **2000**, 41, 97-100	10.3	37
292	Rheological properties and conformational states of □conglycinin gels at acidic pH. *Biopolymers*, **1994**, 34, 293-298	2.2	37
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290	Large deformation of hydrogels of poly(vinyl alcohol), agarose and kappa-carrageenan. *Die Makromolekulare Chemie*, **1985**, 186, 1081-1086		37
289	Thermal and rheological properties of tapioca starch gels with and without xanthan gum under cold storage. *Journal of Food Engineering*, **2013**, 117, 333-341	6	36
288	Synergistic interaction of xyloglucan and xanthan investigated by rheology, differential scanning calorimetry, and NMR. *Biomacromolecules*, **2006**, 7, 1223-30	6.9	36
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286	Viscoelastic and fragmentation characters of model bolus from polysaccharide gels after instrumental mastication. *Food Hydrocolloids*, **2011**, 25, 1210-1218	10.6	35
285	Structural changes during heat-induced gelation of globular protein dispersions. *Biopolymers*, **2001**, 59, 87-102	2.2	35
284	Rheological study on gelation of soybean 11S protein by glucono-.delta.-lactone. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 740-744	5.7	35
283	Effect of potassium ions on the rheological and thermal properties of gellan gum gels. *Food Hydrocolloids*, **1993**, 7, 449-456	10.6	35
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280	The influence of agar gel texture on sucrose release. *Food Hydrocolloids*, **2014**, 36, 196-203	10.6	34
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277	Effect of the degree of saponification on the rheological and thermal properties of poly(vinyl alcohol) gels. *Die Makromolekulare Chemie*, **1989**, 190, 155-163		33
276	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	33
275	Viscoelasticity and phase separation of aqueous Na-type gellan solution. *Biomacromolecules*, **2010**, 11, 187-91	6.9	32
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273	Rheological characterization of schizophyllan aqueous solutions after denaturation-renaturation treatment. *Biopolymers*, **2004**, 74, 302-15	2.2	32
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271	Effects of polyhydric alcohols on thermal and rheological properties of polysaccharide gels.. *Agricultural and Biological Chemistry*, **1987**, 51, 3231-3238		31
270	Mapping the Complex Phase Behaviors of Aqueous Mixtures of □Carrageenan and Type B Gelatin. *Journal of Physical Chemistry B*, **2015**, 119, 9982-92	3.4	30
269	Effect of heating□ooling on rheological properties of tapioca starch paste with and without xanthan gum. *Food Hydrocolloids*, **2013**, 31, 183-194	10.6	30
268	Changes in the viscoelasticity of maize starch pastes by adding sucrose at different stages. *Food Hydrocolloids*, **2005**, 19, 777-784	10.6	30
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266	Rheological and thermal properties of milk gels formed with □carrageenan. I. Sodium caseinate. *Food Hydrocolloids*, **1999**, 13, 525-533	10.6	30
265	Effect of sodium alginate on the stability of natural soybean oil body emulsions.. *RSC Advances*, **2018**, 8, 4731-4741	3.7	29
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262	Effects of glucose, mannose and konjac glucomannan on the gel-sol transition in gellan gum aqueous solutions by rheology and DSC. *Polymer Gels and Networks*, **1998**, 6, 273-290		28
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257	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	3.6	27
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