Katsuyoshi Nishinari

List of PR Articles by Year
in descending order

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386 PR articles	19,802 PR citations	6664 69 PR h-index	7177 137 g-index
420 documents	22158 doc citations	6815 75 h-index	13215 citing authors

#	Article	IF	PR Citations
1	Construction of double-network hydrogel based on Artemisia sphaerocephala Krasch polysaccharide complexed with gelatin cross-linked by ferric ions and transglutaminase. Journal of Food Engineering, 2025, 387, 112328.	6.1	3
2	Characterizations of corn starch edible films reinforced with whey protein isolate fibrils. Food Hydrocolloids, 2024, 147, 109412.	12.4	35
3	Rheology of bolus as a wet granular matter â€“ Influence of saliva on rheology of polysaccharide gel beads. Food Hydrocolloids, 2024, 150, 109704.	12.4	3
4	Enhancing frozen fish quality through polysaccharide-ice glazing: Insights from physical properties and preservation effects. Food Hydrocolloids, 2024, 151, 109843.	12.4	13
5	New insight in characterization of red wine astringency using soft tribology method. Journal of Texture Studies, 2024, 55, .	3.1	5
6	Development of a water gradient film through film and ice-glazing approach utilizing konjac glucomannan and high acyl gellan gum for enhanced preservation of frozen snakehead (Channa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	12.4	11
7	Fat coalescence and texture improvement of ice cream based on medium-chain triglyceride oleogel: Effect of gelator type. Food Hydrocolloids, 2024, 152, 109921.	12.4	21
8	Controlling Solvent Polarity to Regulate Protein Self-Assembly Morphology and Its Universal Insight for Fibrillation Mechanism. Langmuir, 2024, 40, 7733-7746.	3.6	10
9	Unlocking the potential of future version 3D food products with next generation microalgae blue protein integration: A review. Trends in Food Science and Technology, 2024, 147, 104471.	15.3	32
10	Influence of Temperatures on Physicochemical Properties and Structural Features of Tamarind Seed Polysaccharide. Molecules, 2024, 29, 2622.	4.3	4
11	Seed gum-based delivery systems and their application in encapsulation of bioactive molecules. Critical Reviews in Food Science and Nutrition, 2023, 63, 9937-9960.	11.0	21
12	Microstructure determined the gel properties of gelatin/dextran more than the macrophase separation. Food Hydrocolloids, 2023, 135, 108116.	12.4	16
13	The combined effects of NaCl-pH and urea-pH on the phase separation of type-A gelatin and dextran. Food Hydrocolloids, 2023, 136, 108287.	12.4	4
14	Recent advances in bioactive nanocrystalâ€stabilized Pickering emulsions: Fabrication, characterization, and biological assessment. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 946-970.	13.0	8
15	Physicochemical stability of Pickering emulsion stabilized with spherical and fibrous iron ions loaded whey protein isolate/gum Arabic complexes. Food Hydrocolloids, 2023, 138, 108471.	12.4	16
16	Fabrication of novel hybrid gel based on beeswax oleogel: Application in the compound chocolate formulation. Food Hydrocolloids, 2023, 140, 108599.	12.4	61
17	Properties of complexes of whey protein isolate fibrils (WPIF) and octenyl succinate starch (OSS) and their applications in emulsion stabilization and custard cream. Food Hydrocolloids, 2023, 142, 108822.	12.4	19
18	Interfacial properties of protein nanofibrils with different morphology prepared using aqueous solvent with ethanol: Part II. Effect of oil phase hydrophobicity. Food Hydrocolloids, 2023, 143, 108879.	12.4	21

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19	Chewing gum base: A comprehensive review of composition, production, and assessment methods: Advances and approaches in biodegradability. Journal of Texture Studies, 2023, 54, 789-807.	3.1	14
20	APPLICATION OF FOOD GELS IN THE FOOD INDUSTRY. IzvestiÃ¢ VysÅ¡ih UÄebnyh Zavedenij PiÅevaÃ¢ TehnologiÃ¢, 2023, , 118-124.	0.1	1
21	Construction of Artemisia sphaerocephala Krasch. Polysaccharide based hydrogel complexed with pullulan and gelatin crosslinked by ferric ions. Food Chemistry, 2022, 373, 131567.	9.7	20
22	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.	9.7	71
23	The pH-responsive phase separation of type-A gelatin and dextran characterized with static multiple light scattering (S-MLS). Food Hydrocolloids, 2022, 127, 107503.	12.4	101
24	Nonlinear dilatational rheology of different protein aggregates at the oilâ€“water interface. Soft Matter, 2022, 18, 2383-2393.	2.7	32
25	Stability improvement of emulsion gel fabricated by Artemisia sphaerocephala Krasch. polysaccharide fractions. International Journal of Biological Macromolecules, 2022, 205, 253-260.	8.2	16
26	Hydrophobically modified chitosan microgels stabilize high internal phase emulsions with high compliance. Carbohydrate Polymers, 2022, 288, 119277.	12.2	34
27	Fibrillar assembly of whey protein isolate and gum Arabic as iron carrier for food fortification. Food Hydrocolloids, 2022, 128, 107608.	12.4	33
28	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.	6.0	78
29	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.	12.4	54
30	Foaming properties of the complex of chitooligosaccharides and bovine serum albumin and its application in angel cake. Food Hydrocolloids, 2022, 133, 108024.	12.4	16
31	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.	3.8	40
32	Effect of sucrose on phase and flow behavior of protein-polysaccharide mixtures. Food Hydrocolloids, 2021, 113, 106455.	12.4	10
33	Molar mass effect in food and health. Food Hydrocolloids, 2021, 112, 106110.	12.4	24
34	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	27
35	Effect of simulated saliva components on the in vitro digestion of peanut oil body emulsion. RSC Advances, 2021, 11, 30520-30531.	4.4	12
36	Interfacial and emulsion-stabilizing properties of zein nanoparticles: differences among zein fractions (Î±-, Î²-, and Î³-zein). Food and Function, 2021, 12, 1361-1370.	5.4	39

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37	Developing Soybean Protein Gel-Based Foods from Okara Using the Wet-Type Grinder Method. Foods, 2021, 10, 348.	4.7	17
38	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.	4.2	1
39	Colloidal nutrition science to understand food-body interaction. Trends in Food Science and Technology, 2021, 109, 352-364.	15.3	22
40	Ions-induced gelation of alginate: Mechanisms and applications. International Journal of Biological Macromolecules, 2021, 177, 578-588.	8.2	466
41	Emulsions Stabilization and Lipid Digestion Profiles of Sodium Alginate Microgels: Effect of the Crosslink Density. Food Biophysics, 2021, 16, 346-354.	2.7	13
42	Fabrication of iron loaded whey protein isolate/gum Arabic nanoparticles and its adsorption activity on oil-water interface. Food Hydrocolloids, 2021, 115, 106610.	12.4	36
43	Modulating the in vitro gastric digestion of heat-induced beta-lactoglobulin aggregates: Incorporation with polysaccharide. Food Chemistry, 2021, 354, 129506.	9.7	29
44	Electrostatic Interaction-Based Fabrication of Calcium Alginateâ€“Zein Coreâ€“Shell Microcapsules of Regulable Shapes and Sizes. Langmuir, 2021, 37, 10424-10432.	3.6	20
45	Conformational transition and gelation of Î¹-carrageenan in electrostatic complexation with Î²-lactoglobulin aggregates. Food Hydrocolloids, 2021, 118, 106764.	12.4	9
46	Surface properties of gluten deposited on cold plasma-activated glass. Food Hydrocolloids, 2021, 118, 106778.	12.4	13
47	Interaction between bovine serum albumin and chitooligosaccharides: I. Molecular mechanism. Food Chemistry, 2021, 358, 129853.	9.7	23
48	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.	6.4	30
49	Fundamentals of composites containing fibrous materials and hydrogels: A review on design and development for food applications. Food Chemistry, 2021, 364, 130329.	9.7	34
50	Effect of pH on the mechanical, interfacial, and emulsification properties of chitosan microgels. Food Hydrocolloids, 2021, 121, 106972.	12.4	47
51	Protein/polysaccharide intramolecular electrostatic complex as superior food-grade foaming agent. Food Hydrocolloids, 2020, 101, 105474.	12.4	75
52	Trivalent iron induced gelation in Artemisia sphaerocephala Krasch. polysaccharide. International Journal of Biological Macromolecules, 2020, 144, 690-697.	8.2	27
53	New insights into food hydrogels with reinforced mechanical properties: A review on innovative strategies. Advances in Colloid and Interface Science, 2020, 285, 102278.	17.7	142
54	Egg-box model-based gelation of alginate and pectin: A review. Carbohydrate Polymers, 2020, 242, 116389.	12.2	704

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55	Improved effects of okara atomized by a water jet system on Î±-amylase inhibition and butyrate production by Roseburia intestinalis. Bioscience, Biotechnology and Biochemistry, 2020, 84, 1467-1474.	1.2	17
56	In situ nanomechanical properties of natural oil bodies studied using atomic force microscopy. Journal of Colloid and Interface Science, 2020, 570, 362-374.	9.9	49
57	Effects of xyloglucan with different molar masses on glucose in blood. Food Hydrocolloids, 2020, 108, 105727.	12.4	8
58	Probiotic encapsulation in water-in-water emulsion via heteroprotein complex coacervation of type-A gelatin/sodium caseinate. Food Hydrocolloids, 2020, 105, 105790.	12.4	126
59	The future trends of food hydrocolloids. Food Hydrocolloids, 2020, 103, 105713.	12.4	39
60	Improved physicochemical and functional properties of okara, a soybean residue, by nanocellulose technologies for food development â€“ A review. Food Hydrocolloids, 2020, 109, 105964.	12.4	42
61	Tongue-palate squeezing of soft gels in food oral processing. Trends in Food Science and Technology, 2020, 99, 117-132.	15.3	27
62	Structure and tribology of Î²-carrageenan gels filled with natural oil bodies. Food Hydrocolloids, 2020, 107, 105945.	12.4	63
63	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.	9.9	11
64	Iron encapsulated microstructured gel beads using an emulsificationâ€“gelation technique for an alginate-caseinate matrix. Food and Function, 2020, 11, 3811-3822.	5.4	9
65	Electrostatic complexation of Î²-lactoglobulin aggregates with Î²-carrageenan and the resulting emulsifying and foaming properties. Journal of Dairy Science, 2020, 103, 8709-8720.	4.0	16
66	Modulation of calcium-induced gelation of pectin by oligoguluronate as compared to alginate. Food Research International, 2019, 116, 232-240.	7.4	36
67	Effect of arabinogalactan protein complex content on emulsification performance of gum arabic. Carbohydrate Polymers, 2019, 224, 115170.	12.2	30
68	Improving the Stability of Oil Body Emulsions from Diverse Plant Seeds Using Sodium Alginate. Molecules, 2019, 24, 3856.	4.3	25
69	Comparative study on foaming and emulsifying properties of different beta-lactoglobulin aggregates. Food and Function, 2019, 10, 5922-5930.	5.4	48
70	Surface and rheological properties of egg white albumin/gelatin dispersions gelled on cold plasma-activated glass. Food Hydrocolloids, 2019, 96, 224-230.	12.4	15
71	Role of fluid cohesiveness in safe swallowing. Npj Science of Food, 2019, 3, .	6.5	143
72	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.	3.1	143

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73	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	42
74	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.	5.2	32
75	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.	12.4	14
76	Understanding the multi-scale structure and digestion rate of water chestnut starch. Food Hydrocolloids, 2019, 91, 311-318.	12.4	61
77	Preparation and emulsifying properties of trace elements fortified gum arabic. Food Hydrocolloids, 2019, 88, 43-49.	12.4	36
78	Co-gelation of gluten and gelatin as a novel functional material formation method. Journal of Food Science and Technology, 2019, 57, 163-172.	2.6	14
79	In situ observation of gelation of methylcellulose aqueous solution with viscosity measuring instrument in the diamond anvil cell. Carbohydrate Polymers, 2018, 190, 190-195.	12.2	6
80	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. Carbohydrate Polymers, 2018, 188, 260-267.	12.2	62
81	Perception and measurement of food texture: Solid foods. Journal of Texture Studies, 2018, 49, 160-201.	3.1	171
82	Effect of sodium alginate on the stability of natural soybean oil body emulsions. RSC Advances, 2018, 8, 4731-4741.	4.4	63
83	Specific binding of trivalent metal ions to Î»-carrageenan. International Journal of Biological Macromolecules, 2018, 109, 350-356.	8.2	52
84	Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films. Food Hydrocolloids, 2018, 79, 301-309.	12.4	77
85	Stability and digestibility of one- or bi-layered medium-chain triglyceride emulsions with gum Arabic and whey protein isolates by pancreatic lipase in vitro. Food and Function, 2018, 9, 1017-1027.	5.4	6
86	Ambient storage of microencapsulated Lactobacillus plantarum ST-III by complex coacervation of type-A gelatin and gum arabic. Food and Function, 2018, 9, 1000-1008.	5.4	54
87	Gels, emulsions and application of hydrocolloids at Phillips Hydrocolloids Research Centre. Food Hydrocolloids, 2018, 78, 36-46.	12.4	19
88	The influence of non-ionic surfactant on lipid digestion of gum Arabic stabilized oil-in-water emulsion. Food Hydrocolloids, 2018, 74, 78-86.	12.4	37
89	Preparation and stability of nano-scaled gel beads of Î»-carrageenan bound with ferric ions. International Journal of Biological Macromolecules, 2018, 120, 2523-2529.	8.2	10
90	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.	8.2	16

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91	Effect of zein-based microencapsules on the release and oxidation of loaded limonene. Food Hydrocolloids, 2018, 84, 330-336.	12.4	48
92	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.	6.4	23
93	Anomalous Diffusion of Particles Dispersed in Xanthan Solutions Subjected to Shear Flow. Journal of the Physical Society of Japan, 2018, 87, 054005.	2.1	2
94	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	5
95	Application of Microrheology in Food Science. Annual Review of Food Science and Technology, 2017, 8, 493-521.	10.7	54
96	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.	3.1	6
97	Calcium binding and calcium-induced gelation of normal low-methoxyl pectin modified by low molecular-weight polyuronate fraction. Food Hydrocolloids, 2017, 69, 318-328.	12.4	24
98	Surface properties of ion-inducted whey protein gels deposited on cold plasma treated support. Food Hydrocolloids, 2017, 71, 17-25.	12.4	16
99	Edible Pickering emulsion stabilized by protein fibrils: Part 2. Effect of dipalmitoyl phosphatidylcholine (DPPC). Food Hydrocolloids, 2017, 71, 245-251.	12.4	27
100	Protection mechanism of alginate microcapsules with different mechanical strength for Lactobacillus plantarum ST-III. Food Hydrocolloids, 2017, 66, 396-402.	12.4	38
101	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.	4.9	67
102	Edible Pickering emulsion stabilized by protein fibrils. Part 1: Effects of pH and fibrils concentration. LWT - Food Science and Technology, 2017, 76, 1-8.	6.4	127
103	Hydrocolloid-food component interactions. Food Hydrocolloids, 2017, 68, 149-156.	12.4	91
104	Characterization and emulsifying properties of Î²-lactoglobulin-gum Acacia Seyal conjugates prepared via the Maillard reaction. Food Chemistry, 2017, 214, 614-621.	9.7	71
105	Novel nano-particulated exopolysaccharide produced by Klebsiella sp. PHRC1.001. Carbohydrate Polymers, 2017, 171, 252-258.	12.2	26
106	The Food Colloid Principle in the Design of Elderly Food. Journal of Texture Studies, 2016, 47, 284-312.	3.1	58
107	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.	3.8	18
108	Effects of conformational ordering on protein/polyelectrolyte electrostatic complexation: ionic binding and chain stiffening. Scientific Reports, 2016, 6, .	3.5	23

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109	Electromyography analysis of natural mastication behavior using varying mouthful quantities of two types of gels. Physiology and Behavior, 2016, 161, 174-182.	2.3	29
110	Sucrose release from agar gels and sensory perceived sweetness. Food Hydrocolloids, 2016, 60, 405-414.	12.4	24
111	Stability and Oil Migration of Oilâ€inâ€Water Emulsions Emulsified by Phaseâ€Separating Biopolymer Mixtures. Journal of Food Science, 2016, 81, .	3.1	9
112	Conformational Transition of Polyelectrolyte As Influenced by Electrostatic Complexation with Protein. Biomacromolecules, 2016, 17, 3949-3956.	5.2	14
113	Effects of Danhong Injection (ä¸¹ç¤¢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.	2.1	11
114	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.	2.7	17
115	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.	4.4	37
116	Changes in physiochemical properties and stability of peanut oil body emulsions by applying gum arabic. LWT - Food Science and Technology, 2016, 68, 432-438.	6.4	62
117	Sucrose release from polysaccharide gels. Food and Function, 2016, 7, 2130-2146.	5.4	32
118	Solution Structure of Molecular Associations Investigated Using NMR for Polysaccharides: Xanthan/Galactomannan Mixtures. Journal of Physical Chemistry B, 2016, 120, 3027-3037.	2.7	28
119	Calcium binding and calcium-induced gelation of sodium alginate modified by low molecular-weight polyuronate. Food Hydrocolloids, 2016, 55, 65-76.	12.4	27
120	Gelation of Î²-lactoglobulin and its fibrils in the presence of transglutaminase. Food Hydrocolloids, 2016, 52, 942-951.	12.4	35
121	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.	12.4	21
122	Structure-gelation research on gallate analogs and xyloglucan by rheology, thermal analysis and NMR. Food Hydrocolloids, 2016, 52, 447-459.	12.4	24
123	Gum Arabic-stabilized conjugated linoleic acid emulsions: Emulsion properties in relation to interfacial adsorption behaviors. Food Hydrocolloids, 2015, 48, 110-116.	12.4	59
124	Microencapsulation of Lactobacillus acidophilus CGMCC1.2686: Correlation Between Bacteria Survivability and Physical Properties of Microcapsules. Food Biophysics, 2015, 10, 292-299.	2.7	24
125	Hydrogen bonding enhances the electrostatic complex coacervation between Îº-carrageenan and gelatin. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 482, 604-610.	5.2	61
126	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.	2.7	16

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127	Corrigendum to â€œRheology and structure of mixed kappa-carrageenan /iota-carrageenan gelsâ€•[Food Hydrocoll 39C (2014) 272â€“279]. Food Hydrocolloids, 2015, 43, 825.	12.4	3
128	Mapping the Complex Phase Behaviors of Aqueous Mixtures of Î²-Carrageenan and Type B Gelatin. Journal of Physical Chemistry B, 2015, 119, 9982-9992.	2.7	37
129	Mechanisms of oligoguluronate modulating the calcium-induced gelation of alginate. Polymer, 2015, 74, 166-175.	4.2	31
130	Emulsification properties of sugar beet pectin after modification withÂhorseradish peroxidase. Food Hydrocolloids, 2015, 43, 107-113.	12.4	53
131	Sucrose release from agar gels: Correlation with sucrose content and rheology. Food Hydrocolloids, 2015, 43, 132-136.	12.4	17
132	Sucrose release from agar gels: Effects of dissolution order and the network inhomogeneity. Food Hydrocolloids, 2015, 43, 100-106.	12.4	23
133	Electromyographic texture characterization of hydrocolloid gels as model foods with varying mastication and swallowing difficulties. Food Hydrocolloids, 2015, 43, 146-152.	12.4	22
134	Rheology of highly elastic iota-carrageenan/kappa-carrageenan/xanthan/konjac glucomannan gels. Food Hydrocolloids, 2015, 44, 136-144.	12.4	63
135	The effect of thermal history on the elasticity of K-type gellan gels. Carbohydrate Polymers, 2014, 113, 189-193.	12.2	16
136	Rheological and Thermal Behavior of Mixed Gelatin/Konjac Glucomannan Gels. Journal of Texture Studies, 2014, 45, 344-353.	3.1	20
137	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.	3.1	23
138	In situ observation of heat- and pressure-induced gelation of methylcellulose by fluorescence measurement. International Journal of Biological Macromolecules, 2014, 64, 409-414.	8.2	10
139	Characterization of eating difficulty by sensory evaluation of hydrocolloid gels. Food Hydrocolloids, 2014, 38, 95-103.	12.4	68
140	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.	12.4	68
141	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.	12.4	24
142	Soy proteins: A review on composition, aggregation and emulsification. Food Hydrocolloids, 2014, 39, 301-318.	12.4	909
143	Rheology and structure of mixed kappa-carrageenan/iota-carrageenan gels. Food Hydrocolloids, 2014, 39, 272-279.	12.4	94
144	Synthesis and antioxidant properties of gum arabic-stabilized selenium nanoparticles. International Journal of Biological Macromolecules, 2014, 65, 155-162.	8.2	278

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145	The influence of agar gel texture on sucrose release. Food Hydrocolloids, 2014, 36, 196-203.	12.4	43
146	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.	3.1	45
147	Aggregation behaviour and stability of maize germ oil body suspension. Food Chemistry, 2014, 164, 1-6.	9.7	31
148	Interactions between schizophyllan and curdlan molecules in solutions. Bioactive Carbohydrates and Dietary Fibre, 2014, 3, 89-95.	2.5	2
149	Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance. Carbohydrate Polymers, 2014, 112, 77-84.	12.2	63
150	Ca2+-Induced Egg White Isolate Gels with Various Microstructure. Food Science and Technology Research, 2014, 20, 1207-1212.	1.0	12
151	Rheological Properties of Mixed Gels: Gelatin, Konjac Glucomannan and Locust Bean Gum. Food Science and Technology Research, 2014, 20, 607-611.	1.0	13
152	Phase separation induced molecular fractionation of gum arabicâ€"Sugar beet pectin systems. Carbohydrate Polymers, 2013, 98, 699-705.	12.2	24
153	Compression Test of Food Gels on Artificial Tongue and Its Comparison with Human Test. Journal of Texture Studies, 2013, 44, 104-114.	3.1	91
154	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.	3.1	7
155	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.	3.1	9
156	Rheology and synergy of Î¹-carrageenan/locust bean gum/konjac glucomannan gels. Carbohydrate Polymers, 2013, 98, 754-760.	12.2	59
157	Failure in a soft gel: Delayed failure and the dynamic yield stress. Journal of Non-Newtonian Fluid Mechanics, 2013, 196, 1-7.	2.5	26
158	The effect of degradation on Î¹-carrageenan/locust bean gum/konjac glucomannan gels at acidic pH. Carbohydrate Polymers, 2013, 98, 744-749.	12.2	17
159	Thermal and rheological properties of tapioca starch gels with and without xanthan gum under cold storage. Journal of Food Engineering, 2013, 117, 333-341.	6.1	44
160	Schizophyllan: A review on its structure, properties, bioactivities and recent developments. Bioactive Carbohydrates and Dietary Fibre, 2013, 1, 53-71.	2.5	186
161	Effect of heatingâ€"cooling on rheological properties of tapioca starch paste with and without xanthan gum. Food Hydrocolloids, 2013, 31, 183-194.	12.4	39
162	Classification of <scp>J</scp>apanese Texture Terms. Journal of Texture Studies, 2013, 44, 140-159.	3.1	65

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163	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.	3.1	10
164	High Acyl Gellan Networks Probed by Rheology and Atomic Force Microscopy. Food Science and Technology Research, 2013, 19, 201-210.	1.0	16
165	Parameters of Texture Profile Analysis. Food Science and Technology Research, 2013, 19, 519-521.	1.0	172
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