Katsuyoshi Nishinari

List of Publications by Year in Descending Order

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	The pH-responsive phase separation of type-A gelatin and dextran characterized with static multiple light scattering (S-MLS). *Food Hydrocolloids*, **2022**, 127, 107503	10.6	0
423	Stability improvement of emulsion gel fabricated by Artemisia sphaerocephala Krasch. polysaccharide fractions.. *International Journal of Biological Macromolecules*, **2022**, 205, 253-260	7.9	0
422	Hydrophobically modified chitosan microgels stabilize high internal phase emulsions with high compliance.. *Carbohydrate Polymers*, **2022**, 288, 119277	10.3	0
421	Fibrillar assembly of whey protein isolate and gum Arabic as iron carrier for food fortification. *Food Hydrocolloids*, **2022**, 128, 107608	10.6	3
420	Seed gum-based delivery systems and their application in encapsulation of bioactive molecules.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-24	11.5	0
419	Applying Nanotechnology to Okara for Developing Soy Protein Gel-Based Foods. *Proceedings (mdpi)*, **2021**, 70, 30	0.3	
418	Construction of Artemisia sphaerocephala Krasch. Polysaccharide based hydrogel complexed with pullulan and gelatin crosslinked by ferric ions. *Food Chemistry*, **2021**, 373, 131567	8.5	1
417	The role of emulsification strategy on the electrospinning of β-carotene-loaded emulsions stabilized by gum Arabic and whey protein isolate.. *Food Chemistry*, **2021**, 374, 131826	8.5	5
416	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	3.4	
415	Colloidal nutrition science to understand food-body interaction. *Trends in Food Science and Technology*, **2021**, 109, 352-364	15.3	4
414	Ions-induced gelation of alginate: Mechanisms and applications. *International Journal of Biological Macromolecules*, **2021**, 177, 578-588	7.9	40
413	Emulsions Stabilization and Lipid Digestion Profiles of Sodium Alginate Microgels: Effect of the Crosslink Density. *Food Biophysics*, **2021**, 16, 346-354	3.2	1
412	Fabrication of iron loaded whey protein isolate/gum Arabic nanoparticles and its adsorption activity on oil-water interface. *Food Hydrocolloids*, **2021**, 115, 106610	10.6	5
411	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	4.3	9
410	Effect of sucrose on phase and flow behavior of protein-polysaccharide mixtures. *Food Hydrocolloids*, **2021**, 113, 106455	10.6	2
409	Molar mass effect in food and health. *Food Hydrocolloids*, **2021**, 112, 106110	10.6	6
408	Interfacial behaviour of β-lactoglobulin aggregates at the oil-water interface studied using particle tracking and dilatational rheology. *Soft Matter*, **2021**, 17, 2973-2984	3.6	4

407	Effect of simulated saliva components on the digestion of peanut oil body emulsion.. *RSC Advances*, **2021**, 11, 30520-30531	3.7	1
406	Gelling Properties **2021**, 119-170		3
405	Interfacial and emulsion-stabilizing properties of zein nanoparticles: differences among zein fractions (□ □ and □zein). *Food and Function*, **2021**, 12, 1361-1370	6.1	4
404	Developing Soybean Protein Gel-Based Foods from Okara Using the Wet-Type Grinder Method. *Foods*, **2021**, 10,	4.9	1
403	Modulating the in vitro gastric digestion of heat-induced beta-lactoglobulin aggregates: Incorporation with polysaccharide. *Food Chemistry*, **2021**, 354, 129506	8.5	6
402	Electrostatic Interaction-Based Fabrication of Calcium Alginate-Zein Core-Shell Microcapsules of Regulable Shapes and Sizes. *Langmuir*, **2021**, 37, 10424-10432	4	1
401	Conformational transition and gelation of □carrageenan in electrostatic complexation with □lactoglobulin aggregates. *Food Hydrocolloids*, **2021**, 118, 106764	10.6	1
400	Surface properties of gluten deposited on cold plasma-activated glass. *Food Hydrocolloids*, **2021**, 118, 106778	10.6	1
399	Interaction between bovine serum albumin and chitooligosaccharides: I. Molecular mechanism. *Food Chemistry*, **2021**, 358, 129853	8.5	1
398	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	5.4	1
397	Fundamentals of composites containing fibrous materials and hydrogels: A review on design and development for food applications. *Food Chemistry*, **2021**, 364, 130329	8.5	7
396	Effect of pH on the mechanical, interfacial, and emulsification properties of chitosan microgels. *Food Hydrocolloids*, **2021**, 121, 106972	10.6	5
395	Rheological and Thickening Properties **2021**, 75-117		
394	Curdlan **2021**, 887-921		2
393	Egg-box model-based gelation of alginate and pectin: A review. *Carbohydrate Polymers*, **2020**, 242, 116389	9.3	99
392	Improved effects of okara atomized by a water jet system on □amylase inhibition and butyrate production by. *Bioscience, Biotechnology and Biochemistry*, **2020**, 84, 1467-1474	2.1	9
391	In situ nanomechanical properties of natural oil bodies studied using atomic force microscopy. *Journal of Colloid and Interface Science*, **2020**, 570, 362-374	9.3	12
390	Effects of xyloglucan with different molar masses on glucose in blood. *Food Hydrocolloids*, **2020**, 108, 105727	10.6	3

389	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
388	The future trends of food hydrocolloids. *Food Hydrocolloids*, **2020**, 103, 105713	10.6	12
387	Improved physicochemical and functional properties of okara, a soybean residue, by nanocellulose technologies for food development A review. *Food Hydrocolloids*, **2020**, 109, 105964	10.6	14
386	Tongue-palate squeezing of soft gels in food oral processing. *Trends in Food Science and Technology* , **2020**, 99, 117-132	15.3	8
385	Electrostatic complexation of lactoglobulin aggregates with carrageenan and the resulting emulsifying and foaming properties. *Journal of Dairy Science*, **2020**, 103, 8709-8720	4	5
384	Protein/polysaccharide intramolecular electrostatic complex as superior food-grade foaming agent. *Food Hydrocolloids*, **2020**, 101, 105474	10.6	23
383	Trivalent iron induced gelation in Artemisia sphaerocephala Krasch. polysaccharide. *International Journal of Biological Macromolecules*, **2020**, 144, 690-697	7.9	9
382	Textural Characteristics of Thai Foods **2020**, 151-166		1
381	Textural Characteristics of Chinese Foods **2020**, 125-136		
380	Food Texture Sensory Evaluation and Instrumental Measurement **2020**, 1-13		6
379	Textural Characteristics of Greek Foods **2020**, 293-303		
378	New insights into food hydrogels with reinforced mechanical properties: A review on innovative strategies. *Advances in Colloid and Interface Science*, **2020**, 285, 102278	14.3	23
377	Corrigendum to lectrostatic complexation of lactoglobulin aggregates with carrageenan and the resulting emulsifying and foaming properties (J. Dairy Sci. 103:8709 8720). *Journal of Dairy Science*, **2020**, 103, 12160	4	
376	Co-gelation of gluten and gelatin as a novel functional material formation method. *Journal of Food Science and Technology*, **2020**, 57, 163-172	3.3	4
375	Structure and tribology of carrageenan gels filled with natural oil bodies. *Food Hydrocolloids*, **2020**, 107, 105945	10.6	17
374	Novel strategy for enhancing the color intensity of Carotene: Enriching onto the oil-water interface. *Journal of Colloid and Interface Science*, **2020**, 573, 215-222	9.3	4
373	Iron encapsulated microstructured gel beads using an emulsification-gelation technique for an alginate-caseinate matrix. *Food and Function*, **2020**, 11, 3811-3822	6.1	1
372	Improving the Stability of Oil Body Emulsions from Diverse Plant Seeds Using Sodium Alginate. *Molecules*, **2019**, 24,	4.8	2

371	Comparative study on foaming and emulsifying properties of different beta-lactoglobulin aggregates. *Food and Function*, **2019**, 10, 5922-5930	6.1	16
370	Surface and rheological properties of egg white albumin/gelatin dispersions gelled on cold plasma-activated glass. *Food Hydrocolloids*, **2019**, 96, 224-230	10.6	5
369	Role of fluid cohesiveness in safe swallowing. *Npj Science of Food*, **2019**, 3, 5	6.3	43
368	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
367	All-Natural Food-Grade Hydrophilic-Hydrophobic Core-Shell Microparticles: Facile Fabrication Based on Gel-Network-Restricted Antisolvent Method. *ACS Applied Materials & Interfaces*, **2019**, 11, 11936-11946	9.5	23
366	Modulation of calcium-induced gelation of pectin by oligoguluronate as compared to alginate. *Food Research International*, **2019**, 116, 232-240	7	15
365	Effect of arabinogalactan protein complex content on emulsification performance of gum arabic. *Carbohydrate Polymers*, **2019**, 224, 115170	10.3	11
364	Interfacial and emulsifying properties of the electrostatic complex of β-lactoglobulin fibril and gum Arabic (Acacia Seyal). *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2019**, 562, 1-7	5.1	13
363	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	10.6	5
362	Understanding the multi-scale structure and digestion rate of water chestnut starch. *Food Hydrocolloids*, **2019**, 91, 311-318	10.6	23
361	Preparation and emulsifying properties of trace elements fortified gum arabic. *Food Hydrocolloids*, **2019**, 88, 43-49	10.6	19
360	In situ observation of gelation of methylcellulose aqueous solution with viscosity measuring instrument in the diamond anvil cell. *Carbohydrate Polymers*, **2018**, 190, 190-195	10.3	3
359	Everlasting memories of Alina Szczesniak and Malcolm Bourne. *Journal of Texture Studies*, **2018**, 49, 141-143	3.6	
358	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. *Carbohydrate Polymers*, **2018**, 188, 260-267	10.3	25
357	Perception and measurement of food texture: Solid foods. *Journal of Texture Studies*, **2018**, 49, 160-201	3.6	48
356	Effect of sodium alginate on the stability of natural soybean oil body emulsions.. *RSC Advances*, **2018**, 8, 4731-4741	3.7	29
355	Specific binding of trivalent metal ions to κ-carrageenan. *International Journal of Biological Macromolecules*, **2018**, 109, 350-356	7.9	23
354	Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films. *Food Hydrocolloids*, **2018**, 79, 301-309	10.6	46

353	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	6.1	2
352	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	6.1	16
351	Gels, emulsions and application of hydrocolloids at Phillips Hydrocolloids Research Centre. *Food Hydrocolloids*, **2018**, 78, 36-46	10.6	10
350	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	5.4	11
349	Anomalous Diffusion of Particles Dispersed in Xanthan Solutions Subjected to Shear Flow. *Journal of the Physical Society of Japan*, **2018**, 87, 054005	1.5	1
348	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	0.2	1
347	The influence of non-ionic surfactant on lipid digestion of gum Arabic stabilized oil-in-water emulsion. *Food Hydrocolloids*, **2018**, 74, 78-86	10.6	23
346	Preparation and stability of nano-scaled gel beads of κ-carrageenan bound with ferric ions. *International Journal of Biological Macromolecules*, **2018**, 120, 2523-2529	7.9	4
345	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	7.9	8
344	Effect of zein-based microencapsules on the release and oxidation of loaded limonene. *Food Hydrocolloids*, **2018**, 84, 330-336	10.6	28
343	Application of Microrheology in Food Science. *Annual Review of Food Science and Technology*, **2017**, 8, 493-521	14.7	25
342	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	3.6	3
341	Calcium binding and calcium-induced gelation of normal low-methoxyl pectin modified by low molecular-weight polyuronate fraction. *Food Hydrocolloids*, **2017**, 69, 318-328	10.6	11
340	Surface properties of ion-inducted whey protein gels deposited on cold plasma treated support. *Food Hydrocolloids*, **2017**, 71, 17-25	10.6	8
339	Edible Pickering emulsion stabilized by protein fibrils: Part 2. Effect of dipalmitoyl phosphatidylcholine (DPPC). *Food Hydrocolloids*, **2017**, 71, 245-251	10.6	13
338	Protection mechanism of alginate microcapsules with different mechanical strength for Lactobacillus plantarum ST-III. *Food Hydrocolloids*, **2017**, 66, 396-402	10.6	20
337	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	4.3	21
336	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

335	Hydrocolloid-food component interactions. *Food Hydrocolloids*, **2017**, 68, 149-156	10.6	50
334	Characterization and emulsifying properties of β-lactoglobulin-gum Acacia Seyal conjugates prepared via the Maillard reaction. *Food Chemistry*, **2017**, 214, 614-621	8.5	40
333	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	0.8	3
332	Novel nano-particulated exopolysaccharide produced by Klebsiella sp. PHRC1.001. *Carbohydrate Polymers*, **2017**, 171, 252-258	10.3	13
331	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	10.6	14
330	Structure-gelation research on gallate analogs and xyloglucan by rheology, thermal analysis and NMR. *Food Hydrocolloids*, **2016**, 52, 447-459	10.6	11
329	Stability and Oil Migration of Oil-in-Water Emulsions Emulsified by Phase-Separating Biopolymer Mixtures. *Journal of Food Science*, **2016**, 81, E1971-80	3.4	7
328	Conformational Transition of Polyelectrolyte As Influenced by Electrostatic Complexation with Protein. *Biomacromolecules*, **2016**, 17, 3949-3956	6.9	11
327	Effects of Danhong Injection (?????) and its main components on anticoagulation and fibrinolysis in cultured vein endothelial cells. *Chinese Journal of Integrative Medicine*, **2016**, 22, 276-83	2.9	7
326	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	3.2	10
325	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	3.7	23
324	Changes in physiochemical properties and stability of peanut oil body emulsions by applying gum arabic. *LWT - Food Science and Technology*, **2016**, 68, 432-438	5.4	34
323	Sucrose release from polysaccharide gels. *Food and Function*, **2016**, 7, 2130-46	6.1	23
322	Solution Structure of Molecular Associations Investigated Using NMR for Polysaccharides: Xanthan/Galactomannan Mixtures. *Journal of Physical Chemistry B*, **2016**, 120, 3027-37	3.4	13
321	Calcium binding and calcium-induced gelation of sodium alginate modified by low molecular-weight polyuronate. *Food Hydrocolloids*, **2016**, 55, 65-76	10.6	20
320	Gelation of β-lactoglobulin and its fibrils in the presence of transglutaminase. *Food Hydrocolloids*, **2016**, 52, 942-951	10.6	15
319	The Food Colloid Principle in the Design of Elderly Food. *Journal of Texture Studies*, **2016**, 47, 284-312	3.6	26
318	Effect of acidification on the protection of alginate-encapsulated probiotic based on emulsification/internal gelation. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4358-66	4.3	9

317	Effects of conformational ordering on protein/polyelectrolyte electrostatic complexation: ionic binding and chain stiffening. *Scientific Reports*, **2016**, 6, 23739	4.9	18
316	Electromyography analysis of natural mastication behavior using varying mouthful quantities of two types of gels. *Physiology and Behavior*, **2016**, 161, 174-182	3.5	16
315	Sucrose release from agar gels and sensory perceived sweetness. *Food Hydrocolloids*, **2016**, 60, 405-414	10.6	17
314	Hydrogen bonding enhances the electrostatic complex coacervation between κ-carrageenan and gelatin. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2015**, 482, 604-610	5.1	35
313	In Situ Observations of Thermoreversible Gelation and Phase Separation of Agarose and Methylcellulose Solutions under High Pressure. *Journal of Physical Chemistry B*, **2015**, 119, 6878-83	3.4	12
312	Mapping the Complex Phase Behaviors of Aqueous Mixtures of κ-Carrageenan and Type B Gelatin. *Journal of Physical Chemistry B*, **2015**, 119, 9982-92	3.4	30
311	Mechanisms of oligoguluronate modulating the calcium-induced gelation of alginate. *Polymer*, **2015**, 74, 166-175	3.9	19
310	Emulsification properties of sugar beet pectin after modification with horseradish peroxidase. *Food Hydrocolloids*, **2015**, 43, 107-113	10.6	39
309	Sucrose release from agar gels: Correlation with sucrose content and rheology. *Food Hydrocolloids*, **2015**, 43, 132-136	10.6	13
308	Sucrose release from agar gels: Effects of dissolution order and the network inhomogeneity. *Food Hydrocolloids*, **2015**, 43, 100-106	10.6	17
307	Electromyographic texture characterization of hydrocolloid gels as model foods with varying mastication and swallowing difficulties. *Food Hydrocolloids*, **2015**, 43, 146-152	10.6	13
306	Rheology of highly elastic iota-carrageenan/kappa-carrageenan/xanthan/konjac glucomannan gels. *Food Hydrocolloids*, **2015**, 44, 136-144	10.6	40
305	Protein/Polysaccharide Electrostatic Complexes and Their Applications in Stabilizing Oil-in-Water Emulsions. *Journal of Nutritional Science and Vitaminology*, **2015**, 61 Suppl, S168-9	1.1	10
304	Viscosity Behavior of Xanthan Solutions Measured as a Function of Shear Rate. *Nihon Reoroji Gakkaishi*, **2015**, 43, 21-26	0.8	4
303	Gum Arabic-stabilized conjugated linoleic acid emulsions: Emulsion properties in relation to interfacial adsorption behaviors. *Food Hydrocolloids*, **2015**, 48, 110-116	10.6	37
302	Microencapsulation of Lactobacillus acidophilus CGMCC1.2686: Correlation Between Bacteria Survivability and Physical Properties of Microcapsules. *Food Biophysics*, **2015**, 10, 292-299	3.2	17
301	Gellan **2015**, 1627-1682		6
300	Gellan **2015**, 1-48		

299	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
298	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	10.6	15
297	Soy proteins: A review on composition, aggregation and emulsification. *Food Hydrocolloids*, **2014**, 39, 301-318	10.6	523
296	Rheology and structure of mixed kappa-carrageenan/iota-carrageenan gels. *Food Hydrocolloids*, **2014**, 39, 272-279	10.6	57
295	Synthesis and antioxidant properties of gum arabic-stabilized selenium nanoparticles. *International Journal of Biological Macromolecules*, **2014**, 65, 155-62	7.9	174
294	The influence of agar gel texture on sucrose release. *Food Hydrocolloids*, **2014**, 36, 196-203	10.6	34
293	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
292	Aggregation behaviour and stability of maize germ oil body suspension. *Food Chemistry*, **2014**, 164, 1-6	8.5	13
291	Interactions between schizophyllan and curdlan molecules in solutions. *Bioactive Carbohydrates and Dietary Fibre*, **2014**, 3, 89-95	3.4	2
290	Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance. *Carbohydrate Polymers*, **2014**, 112, 77-84	10.3	45
289	Ca2+-Induced Egg White Isolate Gels with Various Microstructure. *Food Science and Technology Research*, **2014**, 20, 1207-1212	0.8	9
288	Rheological Properties of Mixed Gels: Gelatin, Konjac Glucomannan and Locust Bean Gum. *Food Science and Technology Research*, **2014**, 20, 607-611	0.8	7
287	The effect of thermal history on the elasticity of K-type gellan gels. *Carbohydrate Polymers*, **2014**, 113, 189-93	10.3	7
286	A Note on Instrumental Measures of Adhesiveness and Their Correlation with Sensory Perception. *Journal of Texture Studies*, **2014**, 45, 74-79	3.6	18
285	Rheological and Thermal Behavior of Mixed Gelatin/Konjac Glucomannan Gels. *Journal of Texture Studies*, **2014**, 45, 344-353	3.6	14
284	Linear and Nonlinear Rheology of Mixed Polysaccharide Gels. Pt. II. Extrusion, Compression, Puncture and Extension Tests and Correlation with Sensory Evaluation. *Journal of Texture Studies*, **2014**, 45, 30-46	3.6	17
283	In situ observation of heat- and pressure-induced gelation of methylcellulose by fluorescence measurement. *International Journal of Biological Macromolecules*, **2014**, 64, 409-14	7.9	7
282	Characterization of eating difficulty by sensory evaluation of hydrocolloid gels. *Food Hydrocolloids*, **2014**, 38, 95-103	10.6	47

281	Gellan **2014**, 1-46		0
280	Phase separation induced molecular fractionation of gum arabic--sugar beet pectin systems. *Carbohydrate Polymers*, **2013**, 98, 699-705	10.3	16
279	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
278	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	3.6	7
277	Linear and Nonlinear Rheology of Mixed Polysaccharide Gels. Pt. I. Young's Modulus, Ring Extension and Uniaxial Compression Tests.. *Journal of Texture Studies*, **2013**, 44, 66-74	3.6	8
276	Rheology and synergy of κ-carrageenan/locust bean gum/konjac glucomannan gels. *Carbohydrate Polymers*, **2013**, 98, 754-60	10.3	42
275	Failure in a soft gel: Delayed failure and the dynamic yield stress. *Journal of Non-Newtonian Fluid Mechanics*, **2013**, 196, 1-7	2.7	19
274	The effect of degradation on κ-carrageenan/locust bean gum/konjac glucomannan gels at acidic pH. *Carbohydrate Polymers*, **2013**, 98, 744-9	10.3	15
273	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
272	Schizophyllan: A review on its structure, properties, bioactivities and recent developments. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 53-71	3.4	119
271	Effect of heating–cooling on rheological properties of tapioca starch paste with and without xanthan gum. *Food Hydrocolloids*, **2013**, 31, 183-194	10.6	30
270	Classification of Japanese Texture Terms. *Journal of Texture Studies*, **2013**, 44, 140-159	3.6	39
269	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	3.6	6
268	High Acyl Gellan Networks Probed by Rheology and Atomic Force Microscopy. *Food Science and Technology Research*, **2013**, 19, 201-210	0.8	12
267	Parameters of Texture Profile Analysis. *Food Science and Technology Research*, **2013**, 19, 519-521	0.8	79
266	Characteristics of Opaque and Translucent Parts of High Temperature Stressed Grains of Rice. *Journal of Applied Glycoscience (1999)*, **2013**, 60, 61-67	1	15
265	Physical Gels from Biological and Synthetic Polymers **2013**,		51
264	Texture design for products using food hydrocolloids. *Food Hydrocolloids*, **2012**, 26, 412-420	10.6	61

263	The gelatinization and retrogradation of cornstarch gels in the presence of citric acid. *Food Hydrocolloids*, **2012**, 27, 390-393	10.6	17
262	Elution of sodium caseinate from agar-based gel matrixes in simulated gastric fluids. *Food Hydrocolloids*, **2012**, 27, 427-437	10.6	3
261	Gelation of gellan □A review. *Food Hydrocolloids*, **2012**, 28, 373-411	10.6	431
260	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	0.2	
259	Single Molecules and Networks of Xanthan Gum Probed by Atomic Force Microscopy. *Food Science and Technology Research*, **2012**, 18, 741-745	0.8	19
258	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	0.2	2
257	Collection and Analysis of Foods Associated with Japanese Texture Terms. *Journal of the Japanese Society for Food Science and Technology*, **2011**, 58, 359-374	0.2	5
256	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
255	ELECTROMYOGRAPHY DURING ORAL PROCESSING IN RELATION TO MECHANICAL AND SENSORY PROPERTIES OF SOFT GELS. *Journal of Texture Studies*, **2011**, 42, 254-267	3.6	50
254	NUMERICAL SIMULATION OF THE SWALLOWING OF LIQUID BOLUS. *Journal of Texture Studies*, **2011**, 42, 203-211	3.6	25
253	Rheological properties of gum arabic solution: From Newtonianism to thixotropy. *Food Hydrocolloids*, **2011**, 25, 293-298	10.6	42
252	Swallowing profiles of food polysaccharide gels in relation to bolus rheology. *Food Hydrocolloids*, **2011**, 25, 1016-1024	10.6	76
251	Swallowing profiles of food polysaccharide solutions with different flow behaviors. *Food Hydrocolloids*, **2011**, 25, 1165-1173	10.6	53
250	Viscoelastic and fragmentation characters of model bolus from polysaccharide gels after instrumental mastication. *Food Hydrocolloids*, **2011**, 25, 1210-1218	10.6	35
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