Takeo Shiina

List of Publications by Year
in descending order

84 papers	3,201 citations	186209 28 h-index	155592 55 g-index
87 all docs	87 docs citations	87 times ranked	3783 citing authors

#	Article	IF	Citations
1	A review of life cycle assessment (LCA) on some food products. Journal of Food Engineering, 2009, 90, 1-10.	2.7	737
2	Evidence of the existence and the stability of nano-bubbles in water. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2010, 361, 31-37.	2.3	379
3	Effects of surfactant and electrolyte concentrations on bubble formation and stabilization. Journal of Colloid and Interface Science, 2009, 332, 208-214.	5.0	156
4	Impacts of hot air and vacuum drying on the quality attributes of kiwifruit slices. Journal of Food Engineering, 2014, 125, 51-58.	2.7	123
5	A comparative study of microbubble generation by mechanical agitation and sonication. Innovative Food Science and Emerging Technologies, 2008, 9, 489-494.	2.7	108
6	Drying characteristics of kiwifruit during hot air drying. Journal of Food Engineering, 2008, 85, 303-308.	2.7	104
7	Fruit Antioxidant Activity, Ascorbic Acid, Total Phenol, Quercetin, and Carotene of Irwin Mango Fruits Stored at Low Temperature after High Electric Field Pretreatment. Journal of Agricultural and Food Chemistry, 2004, 52, 1281-1286.	2.4	101
8	Biosurfactants for Microbubble Preparation and Application. International Journal of Molecular Sciences, 2011, 12, 462-475.	1.8	86
9	Processing Conditions, Rice Properties, Health and Environment. International Journal of Environmental Research and Public Health, 2011, 8, 1957-1976.	1.2	69
10	Characterization of tomato fruit ripening and analysis of gene expression in F1 hybrids of the ripening inhibitor (rin) mutant. Physiologia Plantarum, 2005, 123, 331-338.	2.6	66
11	Comparison of Desiccation Tolerance among Listeria monocytogenes, Escherichia coliO157:H7, Salmonella enterica, and Cronobacter sakazakii in Powdered Infant Formula. Journal of Food Protection, 2015, 78, 104-110.	0.8	66
12	Life cycle inventory analysis of fresh tomato distribution systems in Japan considering the quality aspect. Journal of Food Engineering, 2008, 86, 225-233.	2.7	65
13	TomatoFRUITFULLhomologs regulate fruit ripening via ethylene biosynthesis. Bioscience, Biotechnology and Biochemistry, 2014, 78, 231-237.	0.6	63
14	Equilibrium and dynamic surface tension in relation to diffusivity and foaming properties: Effects of surfactant type and structure. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 524, 135-142.	2.3	62
15	Effect of processing conditions on overall energy consumption and quality of rice (Oryza sativa L.). Journal of Food Engineering, 2008, 89, 343-348.	2.7	59
16	Life cycle of meats: An opportunity to abate the greenhouse gas emission from meat industry in Japan. Journal of Environmental Management, 2012, 93, 218-224.	3.8	58
17	Analysis of shock and vibration in truck transport in Japan. Packaging Technology and Science, 2008, 21, 479-489.	1.3	47
18	Applicability of vacuum-dehydrofreezing technique for the long-term preservation of fresh-cut eggplant: Effects of process conditions on the quality attributes of the samples. Journal of Food Engineering, 2009, 91, 560-565.	2.7	47

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19	A techno-economic and environmental evaluation of the life cycle of bioethanol produced from rice straw by RT-CaCCO process. Biomass and Bioenergy, 2012, 37, 188-195.	2.9	43
20	Effect of short time heating on the mechanical fracture and electrical impedance properties of spinach (Spinacia oleracea L.). Journal of Food Engineering, 2017, 194, 9-14.	2.7	43
21	Life cycle of rice: Challenges and choices for Bangladesh. Journal of Food Engineering, 2007, 79, 1250-1255.	2.7	41
22	Life cycle inventory (LCI) of different forms of rice consumed in households in Japan. Journal of Food Engineering, 2009, 91, 49-55.	2.7	39
23	Sweet potato having a low temperature-gelatinizing starch as a promising feedstock for bioethanol production. Biomass and Bioenergy, 2012, 39, 120-127.	2.9	36
24	Evaluation of the life cycle of bioethanol produced from rice straws. Bioresource Technology, 2012, 110, 239-244.	4.8	36
25	A Review of Life Cycle Assessment (LCA) of Bioethanol from Lignocellulosic Biomass. Japan Agricultural Research Quarterly, 2012, 46, 41-57.	0.1	33
26	Applicability of vacuum-microwave drying for tomato fruit based on evaluations of energy cost, color, functional components, and sensory qualities. Journal of Food Processing and Preservation, 2018, 42, e13625.	0.9	32
27	Characterization of a soybean oil-based biosurfactant and evaluation of its ability to form microbubblesâ˜†. Bioresource Technology, 2010, 101, 3711-3717.	4.8	30
28	Vibration and Shock Analysis of Fruit and Vegetables Transport-Cherry Transport from Yamagata to Taipei-. Japan Agricultural Research Quarterly, 2009, 43, 129-135.	0.1	29
29	Electrical impedance estimation for apple fruit tissues during storage using Coleâ€“Cole plots. Journal of Food Engineering, 2018, 221, 29-34.	2.7	29
30	The influence of inhibit avoid water defect responses by heat pretreatment on hot air drying rate of spinach. Journal of Food Engineering, 2016, 168, 113-118.	2.7	28
31	Energy consumption and cost analysis of local parboiling processes. Journal of Food Engineering, 2006, 76, 646-655.	2.7	27
32	Distinct Distribution of Deoxynivalenol, Nivalenol, and Ergosterol in Fusarium-infected Japanese Soft Red Winter Wheat Milling Fractions. Mycopathologia, 2011, 172, 323-330.	1.3	25
33	Application and Simplification of Cell-Based Equivalent Circuit Model Analysis of Electrical Impedance for Assessment of Drop Shock Bruising in Japanese Pear Tissues. Food and Bioprocess Technology, 2018, 11, 2125-2129.	2.6	25
34	Analysis of Shock during Strawberry Transport and Damage Estimation. Horticultural Research (Japan), 2010, 9, 221-227.	0.1	22
35	Respiration Properties of Tree-Ripe Mango under CA Condition. Japan Agricultural Research Quarterly, 2004, 38, 221-226.	0.1	19
36	Wavelet analysis of shock and vibration on the truck bed. Packaging Technology and Science, 2008, 21, 491-499.	1.3	19

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37	Optimal packaging for strawberry transportation: Evaluation and modeling of the relationship between food loss reduction and environmental impact. Journal of Food Engineering, 2022, 314, 110767.	2.7	16
38	Growth Inhibition of Listeria monocytogenes, Salmonella enterica, and Escherichia coli O157:H7 by D-Tryptophan as an Incompatible Solute. Journal of Food Protection, 2015, 78, 819-824.	0.8	15
39	Impact of blanching pretreatment on the drying rate and energy consumption during far-infrared drying of Paprika (Capsicum annuum L.). Food Quality and Safety, 2018, 2, 97-103.	0.6	15
40	Electric and mechanical detection of changes in heated apple flesh. Journal of Food Engineering, 2019, 261, 26-31.	2.7	14
41	Life cycle assessment of peach transportation considering trade-off between food loss and environmental impact. International Journal of Life Cycle Assessment, 2021, 26, 822-837.	2.2	14
42	Effects of Storage Temperature on the Postharvest Quality of Three Asparagus Cultivars Harvested in Spring. Japanese Society for Horticultural Science, 2011, 80, 76-81.	0.8	12
43	Volatile Aromatic Constituents of Tree Ripened and Mature Green â€˜Irwinâ€™ Mango Fruits during Low Temperature Storage. Journal of the Japanese Society for Horticultural Science, 2006, 75, 209-212.	0.4	11
44	New Type of Packaging for Preventing Damage to Strawberry Fruits During Transport. Food Preservation Science, 2008, 34, 19-23.	0.1	10
45	Estimation of Changes in Mechanical and Color Properties from the Weight Loss Data of â€œShine Muscatâ€•Fruit during Storage. Journal of Food Quality, 2018, 2018, 1-6.	1.4	10
46	Development of a prediction model for the pericarp CIE a* value of mature green tomato at different storage temperatures as a function of cumulative ethylene production. Journal of Food Engineering, 2020, 278, 109945.	2.7	10
47	Improvement of Packaging to Reduce Deterioration of Peach Fruit Caused by Vibration. Food Preservation Science, 2008, 34, 331-336.	0.1	9
48	Hot Air Drying Characteristics of Sweet Potato Using Moisture Sorption Isotherm Analysis and Its Quality Changes During Drying. International Journal of Food Engineering, 2010, 6, .	0.7	9
49	Semi-continuous Hydrolysis of Sweet Potato Raw Starch by Chalara paradoxa Glucoamylase. Journal of Food Science, 1992, 57, 1348-1352.	1.5	8
50	Effect of hinokitiol impregnated sheets on shelf life and quality of â€œKEKâ€1â€•tomatoes during storage. Packaging Technology and Science, 2019, 32, 641-648.	1.3	8
51	Relationships among expression of six representative genes, bacterial multiplication, color changes of fresh cut cabbages during storage with focus on accumulated storage temperature. Food Control, 2020, 113, 107190.	2.8	7
52	Ethylene Biosynthesis Regulation in Tomato Fruit from the F1Hybrid of theripening inhibitor(rin) Mutant. Bioscience, Biotechnology and Biochemistry, 2006, 70, 1769-1772.	0.6	6
53	Microwave Drying Characteristics of Sliced Radish. Journal of the Japanese Society for Food Science and Technology, 2008, 55, 350-354.	0.1	6
54	Application of Microwave to Drying and Blanching of Tomatoes. Journal of the Japanese Society for Food Science and Technology, 2010, 57, 191-197.	0.1	6

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55	Determination of physicochemical properties of chestnuts. Journal of Food Engineering, 2008, 87, 601-604.	2.7	5
56	Characteristics of Sugar Content in Different Sections and Harvest Maturity of Bamboo Shoots. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 1941-1946.	0.5	5
57	An electrical discrimination method for rot in fresh cut apples using Coleâ€“Cole plots. Journal of Food Measurement and Characterization, 2019, 13, 2130-2135.	1.6	4
58	Environmental Impact Assessment during Dried Cabbage Production Process based on LCA â€“Possibility of Environmental Burden Reduction by Blanching Treatmentâ€“. Journal of Life Cycle Assessment Japan, 2019, 15, 174-187.	0.0	4
59	Determination of the most environmentally friendly packaging for peach during transportation by modeling the relationship between food loss reduction and environmental impact. Journal of Food Engineering, 2022, 331, 111120.	2.7	4
60	Influence of Impact Stress on the Postharvest Physiological and Chemical Properties of Cabbage Heads. Food Preservation Science, 2011, 37, 273-282.	0.1	4
61	The Calmodulin-Encoding Gene <i>BoCam1</i>: A Sensitive Wound-Responsive Gene in Cabbage. Food Preservation Science, 2012, 38, 277-283.	0.1	4
62	Leaching Losses of Potassium during Soaking in Hot Water and Application of Microwave for Blanching Potatoes. Journal of the Japanese Society for Food Science and Technology, 2011, 58, 284-290.	0.1	3
63	Modeling of the respiration rate and gene expression patterns of cabbage in response to mechanical impact stress using a modified Weibull distribution. Postharvest Biology and Technology, 2014, 96, 118-127.	2.9	3
64	Evaluation of the life cycle of bioethanol produced from soft carbohydrate-rich and common rice straw in Japan with land-use change. Engineering in Agriculture, Environment and Food, 2015, 8, 161-168.	0.2	3
65	Ethylene Permeability of Commercial Plastic Films and its Effect on Quality Stability of Broccoli during Storage.. Journal of Japan Association of Food Preservation Scientists, 1991, 17, 106-111.	0.1	2
66	Changes in Respiration and Ethylene Production Rates by Young Soybean and Cherry Tomato Fruits Exposed to an Abrupt Decrease in Oxygen Concentration.. Journal of the Japanese Society for Horticultural Science, 2002, 71, 710-715.	0.4	2
67	Effect of Internal Porosity on Water Absorption and Volume of Dried Vegetables during Soaking. Journal of the Japanese Society for Food Science and Technology, 2009, 56, 72-78.	0.1	2
68	Stabilization of Anthocyanin in Blackcurrant Beverages Using CO2 Microbubbles. Journal of the Japanese Society for Food Science and Technology, 2012, 59, 611-615.	0.1	2
69	Application of Far-Infrared for Drying of Komatsuna. Journal of the Japanese Society for Food Science and Technology, 2012, 59, 465-472.	0.1	2
70	Effect of bioethanol conversion efficiency and ratio of rice paddy area to flatland on energy consumption and CO2 emission of rice straw transport process in Japan. Biosystems Engineering, 2015, 133, 95-101.	1.9	2
71	Effect of Shock on the Damage Occurrence of Strawberry Packaged by Foam Fruit Tray. Food Preservation Science, 2010, 36, 265-269.	0.1	2
72	Prediction of Pericarp Color Changes Based Upon Cumulative Ethylene Production for Several Tomato Varieties with Different Ripening Inhibitor Genotypes. Food Preservation Science, 2011, 37, 61-67.	0.1	2

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73	Modeling the metachronous ripening pattern of mature green tomato as affected by cultivar and storage temperature. Scientific Reports, 2022, 12, 8241.	1.6	2
74	é©æ£è¾²æ¥è¦ç¯„GAPã®å‹•å. Journal of the Japanese Society for Food Science and Technology, 2006, 53, 659-664.	0.1	1
75	Regulatory Issues in Japan Regarding Produce Safety. , 2009, , 353-389.		1
76	Determination of Optimum Blanching Conditions to Produce Dried Paprika by Conjoint Analysis. Journal of the Japanese Society for Food Science and Technology, 2015, 62, 394-401.	0.1	1
77	Effect of Dropping on Le-ACS2 Accumulation Around the Mechanically Stressed Site of the Tomato Fruit. Journal of the American Society for Horticultural Science, 2008, 133, 717-722.	0.5	1
78	Volume Change of Beans in Soaking.. Journal of the Japanese Society for Food Science and Technology, 1998, 45, 265-269.	0.1	1
79	Ethylene Production Rate: A Sensitive Indicator for Determining the Occurrence of Mechanical Stress in Tomato Fruits. Food Preservation Science, 2012, 38, 159-167.	0.1	1
80	Predicting Gas Concentrations of Welsh Onion in Polymeric Film Packaging and Shipping Containers.. Food Science and Technology Research, 2000, 6, 340-343.	0.3	0
81	Analysis of Equilibrium moisture content and L-ascorbic acid during hot air drying for sweet potato. , 2008, , .		0
82	Dataset for life cycle assessment of strawberry-package supply chain with considering food loss during transportation. Data in Brief, 2021, 39, 107473.	0.5	0
83	Development of food distribution and quality control methods and their perspective in the future. Journal for the Integrated Study of Dietary Habits, 2020, 30, 183-190.	0.0	0
84	Evaluation of Quality Change in the Far-infrared Drying of Komatsuna Leaves Using Cumulative Temperature as an Indicator. Food Preservation Science, 2013, 39, 311-318.	0.1	0