

Takeo Shiina

List of Publications by Year in descending order

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84
papers

3,201
citations

186209

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all docs

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docs citations

87
times ranked

3783
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimal packaging for strawberry transportation: Evaluation and modeling of the relationship between food loss reduction and environmental impact. <i>Journal of Food Engineering</i> , 2022, 314, 110767.	2.7	16
2	Determination of the most environmentally friendly packaging for peach during transportation by modeling the relationship between food loss reduction and environmental impact. <i>Journal of Food Engineering</i> , 2022, 331, 111120.	2.7	4
3	Modeling the metachronous ripening pattern of mature green tomato as affected by cultivar and storage temperature. <i>Scientific Reports</i> , 2022, 12, 8241.	1.6	2
4	Life cycle assessment of peach transportation considering trade-off between food loss and environmental impact. <i>International Journal of Life Cycle Assessment</i> , 2021, 26, 822-837.	2.2	14
5	Dataset for life cycle assessment of strawberry-package supply chain with considering food loss during transportation. <i>Data in Brief</i> , 2021, 39, 107473.	0.5	0
6	Relationships among expression of six representative genes, bacterial multiplication, color changes of fresh cut cabbages during storage with focus on accumulated storage temperature. <i>Food Control</i> , 2020, 113, 107190.	2.8	7
7	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. <i>Journal of Food Engineering</i> , 2020, 278, 109945.	2.7	10
8	Development of food distribution and quality control methods and their perspective in the future. <i>Journal for the Integrated Study of Dietary Habits</i> , 2020, 30, 183-190.	0.0	0
9	Effect of hinokitiol impregnated sheets on shelf life and quality of tomatoes during storage. <i>Packaging Technology and Science</i> , 2019, 32, 641-648.	1.3	8
10	Electric and mechanical detection of changes in heated apple flesh. <i>Journal of Food Engineering</i> , 2019, 261, 26-31.	2.7	14
11	An electrical discrimination method for rot in fresh cut apples using Cole plots. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2130-2135.	1.6	4
12	Environmental Impact Assessment during Dried Cabbage Production Process based on LCA "Possibility of Environmental Burden Reduction by Blanching Treatment". <i>Journal of Life Cycle Assessment Japan</i> , 2019, 15, 174-187.	0.0	4
13	Impact of blanching pretreatment on the drying rate and energy consumption during far-infrared drying of Paprika (<i>Capsicum annum L.</i>). <i>Food Quality and Safety</i> , 2018, 2, 97-103.	0.6	15
14	Applicability of vacuum-microwave drying for tomato fruit based on evaluations of energy cost, color, functional components, and sensory qualities. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13625.	0.9	32
15	Electrical impedance estimation for apple fruit tissues during storage using Cole plots. <i>Journal of Food Engineering</i> , 2018, 221, 29-34.	2.7	29
16	Estimation of Changes in Mechanical and Color Properties from the Weight Loss Data of Shine Muscat Fruit during Storage. <i>Journal of Food Quality</i> , 2018, 2018, 1-6.	1.4	10
17	Application and Simplification of Cell-Based Equivalent Circuit Model Analysis of Electrical Impedance for Assessment of Drop Shock Bruising in Japanese Pear Tissues. <i>Food and Bioprocess Technology</i> , 2018, 11, 2125-2129.	2.6	25
18	Equilibrium and dynamic surface tension in relation to diffusivity and foaming properties: Effects of surfactant type and structure. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 524, 135-142.	2.3	62

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19	Effect of short time heating on the mechanical fracture and electrical impedance properties of spinach (<i>Spinacia oleracea</i> L.). <i>Journal of Food Engineering</i> , 2017, 194, 9-14.	2.7	43
20	The influence of inhibit avoid water defect responses by heat pretreatment on hot air drying rate of spinach. <i>Journal of Food Engineering</i> , 2016, 168, 113-118.	2.7	28
21	Determination of Optimum Blanching Conditions to Produce Dried Paprika by Conjoint Analysis. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2015, 62, 394-401.	0.1	1
22	Evaluation of the life cycle of bioethanol produced from soft carbohydrate-rich and common rice straw in Japan with land-use change. <i>Engineering in Agriculture, Environment and Food</i> , 2015, 8, 161-168.	0.2	3
23	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. <i>Biosystems Engineering</i> , 2015, 133, 95-101.	1.9	2
24	Comparison of Desiccation Tolerance among <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7, <i>Salmonella enterica</i> , and <i>Cronobacter sakazakii</i> in Powdered Infant Formula. <i>Journal of Food Protection</i> , 2015, 78, 104-110.	0.8	66
25	Growth Inhibition of <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> , and <i>Escherichia coli</i> O157:H7 by D-Tryptophan as an Incompatible Solute. <i>Journal of Food Protection</i> , 2015, 78, 819-824.	0.8	15
26	Impacts of hot air and vacuum drying on the quality attributes of kiwifruit slices. <i>Journal of Food Engineering</i> , 2014, 125, 51-58.	2.7	123
27	Tomato <i>FRUITFULL</i> homologs regulate fruit ripening via ethylene biosynthesis. <i>Bioscience, Biotechnology and Biochemistry</i> , 2014, 78, 231-237.	0.6	63
28	Modeling of the respiration rate and gene expression patterns of cabbage in response to mechanical impact stress using a modified Weibull distribution. <i>Postharvest Biology and Technology</i> , 2014, 96, 118-127.	2.9	3
29	Evaluation of Quality Change in the Far-infrared Drying of Komatsuna Leaves Using Cumulative Temperature as an Indicator. <i>Food Preservation Science</i> , 2013, 39, 311-318.	0.1	0
30	Stabilization of Anthocyanin in Blackcurrant Beverages Using CO2 Microbubbles. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2012, 59, 611-615.	0.1	2
31	Application of Far-Infrared for Drying of Komatsuna. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2012, 59, 465-472.	0.1	2
32	A Review of Life Cycle Assessment (LCA) of Bioethanol from Lignocellulosic Biomass. <i>Japan Agricultural Research Quarterly</i> , 2012, 46, 41-57.	0.1	33
33	A techno-economic and environmental evaluation of the life cycle of bioethanol produced from rice straw by RT-CaCCO process. <i>Biomass and Bioenergy</i> , 2012, 37, 188-195.	2.9	43
34	Sweet potato having a low temperature-gelatinizing starch as a promising feedstock for bioethanol production. <i>Biomass and Bioenergy</i> , 2012, 39, 120-127.	2.9	36
35	Evaluation of the life cycle of bioethanol produced from rice straws. <i>Bioresource Technology</i> , 2012, 110, 239-244.	4.8	36
36	Life cycle of meats: An opportunity to abate the greenhouse gas emission from meat industry in Japan. <i>Journal of Environmental Management</i> , 2012, 93, 218-224.	3.8	58

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37	Ethylene Production Rate: A Sensitive Indicator for Determining the Occurrence of Mechanical Stress in Tomato Fruits. <i>Food Preservation Science</i> , 2012, 38, 159-167.	0.1	1
38	The Calmodulin-Encoding Gene <i>BoCam1</i> : A Sensitive Wound-Responsive Gene in Cabbage. <i>Food Preservation Science</i> , 2012, 38, 277-283.	0.1	4
39	Processing Conditions, Rice Properties, Health and Environment. <i>International Journal of Environmental Research and Public Health</i> , 2011, 8, 1957-1976.	1.2	69
40	Effects of Storage Temperature on the Postharvest Quality of Three Asparagus Cultivars Harvested in Spring. <i>Japanese Society for Horticultural Science</i> , 2011, 80, 76-81.	0.8	12
41	Leaching Losses of Potassium during Soaking in Hot Water and Application of Microwave for Blanching Potatoes. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2011, 58, 284-290.	0.1	3
42	Distinct Distribution of Deoxynivalenol, Nivalenol, and Ergosterol in Fusarium-infected Japanese Soft Red Winter Wheat Milling Fractions. <i>Mycopathologia</i> , 2011, 172, 323-330.	1.3	25
43	Biosurfactants for Microbubble Preparation and Application. <i>International Journal of Molecular Sciences</i> , 2011, 12, 462-475.	1.8	86
44	Influence of Impact Stress on the Postharvest Physiological and Chemical Properties of Cabbage Heads. <i>Food Preservation Science</i> , 2011, 37, 273-282.	0.1	4
45	Prediction of Pericarp Color Changes Based Upon Cumulative Ethylene Production for Several Tomato Varieties with Different Ripening Inhibitor Genotypes. <i>Food Preservation Science</i> , 2011, 37, 61-67.	0.1	2
46	Application of Microwave to Drying and Blanching of Tomatoes. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2010, 57, 191-197.	0.1	6
47	Evidence of the existence and the stability of nano-bubbles in water. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2010, 361, 31-37.	2.3	379
48	Characterization of a soybean oil-based biosurfactant and evaluation of its ability to form microbubbles. <i>Bioresource Technology</i> , 2010, 101, 3711-3717.	4.8	30
49	Analysis of Shock during Strawberry Transport and Damage Estimation. <i>Horticultural Research (Japan)</i> , 2010, 9, 221-227.	0.1	22
50	Hot Air Drying Characteristics of Sweet Potato Using Moisture Sorption Isotherm Analysis and Its Quality Changes During Drying. <i>International Journal of Food Engineering</i> , 2010, 6, .	0.7	9
51	Effect of Shock on the Damage Occurrence of Strawberry Packaged by Foam Fruit Tray. <i>Food Preservation Science</i> , 2010, 36, 265-269.	0.1	2
52	Regulatory Issues in Japan Regarding Produce Safety. , 2009, , 353-389.		1
53	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. <i>Journal of Food Engineering</i> , 2009, 91, 560-565.	2.7	47
54	A review of life cycle assessment (LCA) on some food products. <i>Journal of Food Engineering</i> , 2009, 90, 1-10.	2.7	737

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55	Life cycle inventory (LCI) of different forms of rice consumed in households in Japan. <i>Journal of Food Engineering</i> , 2009, 91, 49-55.	2.7	39
56	Effects of surfactant and electrolyte concentrations on bubble formation and stabilization. <i>Journal of Colloid and Interface Science</i> , 2009, 332, 208-214.	5.0	156
57	Effect of Internal Porosity on Water Absorption and Volume of Dried Vegetables during Soaking. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2009, 56, 72-78.	0.1	2
58	Vibration and Shock Analysis of Fruit and Vegetables Transport-Cherry Transport from Yamagata to Taipei-. <i>Japan Agricultural Research Quarterly</i> , 2009, 43, 129-135.	0.1	29
59	Characteristics of Sugar Content in Different Sections and Harvest Maturity of Bamboo Shoots. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2009, 44, 1941-1946.	0.5	5
60	Effect of processing conditions on overall energy consumption and quality of rice (<i>Oryza sativa</i> L.). <i>Journal of Food Engineering</i> , 2008, 89, 343-348.	2.7	59
61	Wavelet analysis of shock and vibration on the truck bed. <i>Packaging Technology and Science</i> , 2008, 21, 491-499.	1.3	19
62	Analysis of shock and vibration in truck transport in Japan. <i>Packaging Technology and Science</i> , 2008, 21, 479-489.	1.3	47
63	Drying characteristics of kiwifruit during hot air drying. <i>Journal of Food Engineering</i> , 2008, 85, 303-308.	2.7	104
64	Life cycle inventory analysis of fresh tomato distribution systems in Japan considering the quality aspect. <i>Journal of Food Engineering</i> , 2008, 86, 225-233.	2.7	65
65	Determination of physicochemical properties of chestnuts. <i>Journal of Food Engineering</i> , 2008, 87, 601-604.	2.7	5
66	A comparative study of microbubble generation by mechanical agitation and sonication. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 489-494.	2.7	108
67	Microwave Drying Characteristics of Sliced Radish. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2008, 55, 350-354.	0.1	6
68	Improvement of Packaging to Reduce Deterioration of Peach Fruit Caused by Vibration. <i>Food Preservation Science</i> , 2008, 34, 331-336.	0.1	9
69	New Type of Packaging for Preventing Damage to Strawberry Fruits During Transport. <i>Food Preservation Science</i> , 2008, 34, 19-23.	0.1	10
70	Analysis of Equilibrium moisture content and L-ascorbic acid during hot air drying for sweet potato. , 2008, , .		0
71	Effect of Dropping on Le-ACS2 Accumulation Around the Mechanically Stressed Site of the Tomato Fruit. <i>Journal of the American Society for Horticultural Science</i> , 2008, 133, 717-722.	0.5	1
72	Life cycle of rice: Challenges and choices for Bangladesh. <i>Journal of Food Engineering</i> , 2007, 79, 1250-1255.	2.7	41

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73	Ethylene Biosynthesis Regulation in Tomato Fruit from the F1Hybrid of the ripening inhibitor (rin) Mutant. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006, 70, 1769-1772.	0.6	6
74	Volatile Aromatic Constituents of Tree Ripened and Mature Green "Irwin"™ Mango Fruits during Low Temperature Storage. <i>Journal of the Japanese Society for Horticultural Science</i> , 2006, 75, 209-212.	0.4	11
75	ε-Carotene Synthase Gene Expression in GAP3 Mutant. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2006, 53, 659-664.	1	1
76	Energy consumption and cost analysis of local parboiling processes. <i>Journal of Food Engineering</i> , 2006, 76, 646-655.	2.7	27
77	Characterization of tomato fruit ripening and analysis of gene expression in F1 hybrids of the ripening inhibitor (rin) mutant. <i>Physiologia Plantarum</i> , 2005, 123, 331-338.	2.6	66
78	Respiration Properties of Tree-Ripe Mango under CA Condition. <i>Japan Agricultural Research Quarterly</i> , 2004, 38, 221-226.	0.1	19
79	Fruit Antioxidant Activity, Ascorbic Acid, Total Phenol, Quercetin, and Carotene of Irwin Mango Fruits Stored at Low Temperature after High Electric Field Pretreatment. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1281-1286.	2.4	101
80	Changes in Respiration and Ethylene Production Rates by Young Soybean and Cherry Tomato Fruits Exposed to an Abrupt Decrease in Oxygen Concentration. <i>Journal of the Japanese Society for Horticultural Science</i> , 2002, 71, 710-715.	0.4	2
81	Predicting Gas Concentrations of Welsh Onion in Polymeric Film Packaging and Shipping Containers. <i>Food Science and Technology Research</i> , 2000, 6, 340-343.	0.3	0
82	Volume Change of Beans in Soaking. <i>Journal of the Japanese Society for Food Science and Technology</i> , 1998, 45, 265-269.	0.1	1
83	Semi-continuous Hydrolysis of Sweet Potato Raw Starch by <i>Chalara paradoxa</i> Glucoamylase. <i>Journal of Food Science</i> , 1992, 57, 1348-1352.	1.5	8
84	Ethylene Permeability of Commercial Plastic Films and its Effect on Quality Stability of Broccoli during Storage. <i>Journal of Japan Association of Food Preservation Scientists</i> , 1991, 17, 106-111.	0.1	2