

Yasushi Morinaga

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

47
citations

1937685

4
h-index

1720034

7
g-index

8
all docs

8
docs citations

8
times ranked

68
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbial behavior and changes in food constituents during fermentation of Japanese sourdoughs with different rye and wheat starting materials. <i>Journal of Bioscience and Bioengineering</i> , 2018, 125, 97-104.	2.2	16
2	Manganese Ion Increases LAB-yeast Mixed-species Biofilm Formation. <i>Bioscience of Microbiota, Food and Health</i> , 2014, 33, 79-84.	1.8	10
3	Steric microstructure of mixed-species biofilm formed by interaction between <i>Lactobacillus plantarum</i> ML11-11 and <i>Saccharomyces cerevisiae</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2019, 83, 2386-2389.	1.3	8
4	Awa1p on the cell surface of sake yeast inhibits biofilm formation and the co-aggregation between sake yeasts and <i>Lactobacillus plantarum</i> ML11-11. <i>Journal of Bioscience and Bioengineering</i> , 2015, 119, 532-537.	2.2	6
5	Bioproduction using Mixed-Species Biofilm. <i>Journal of the Brewing Society of Japan</i> , 2012, 107, 292-299.	0.3	4
6	Microbial symbiotic coexistence and traditional fermentation. <i>Journal of the Brewing Society of Japan</i> , 2014, 109, 228-238.	0.3	2
7	Symbiosis and evolution of microorganisms indicated in a traditional fermentation. <i>Japanese Journal of Lactic Acid Bacteria</i> , 2015, 26, 101-108.	0.1	1
8	Curry Leaf Triggers Cell Death of <i>P. gingivalis</i> with Membrane Blebbing. <i>Pathogens</i> , 2021, 10, 1286.	2.8	0