## Tomoko Shimokawa

List of Publications by Year in descending order

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1684188 1474206 10 126 5 9 citations g-index h-index papers 10 10 10 195 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Effects of growth stage on enzymatic saccharification and simultaneous saccharification and fermentation of bamboo shoots for bioethanol production. Bioresource Technology, 2009, 100, 6651-6654.	9.6	46
2	Synthesis of Polyaniline (PANI) in Nano-Reaction Field of Cellulose Nanofiber (CNF), and Carbonization. Polymers, 2016, 8, 40.	4.5	29
3	Purification, Molecular Cloning, and Enzymatic Properties of a Family 12 Endoglucanase (EG-II) from <i>Fomitopsis palustris</i> : Role of EG-II in Larch Holocellulose Hydrolysis. Applied and Environmental Microbiology, 2008, 74, 5857-5861.	3.1	25
4	Component features, odorâ€active volatiles, and acute oral toxicity of novel whiteâ€colored truffle <i>Tuber japonicum</i> native to Japan. Food Science and Nutrition, 2020, 8, 410-418.	3.4	12
5	Characteristics of varnish blended with cellulose nanofiber produced by enzymatic treatment and wet milling. MOKUZAI HOZON (Wood Protection), 2019, 45, 68-76.	0.0	5
6	The effects of cellulose nanofibers compounded in water-based undercoat paint on the discoloration and deterioration of painted wood products. Journal of Wood Science, 2021, 67, .	1.9	5
7	Atomic and nanoscale imaging of a cellulose nanofiber and Pd nanoparticles composite using lower-voltage high-resolution TEM. Journal of Electron Microscopy, 2017, 66, 348-355.	0.9	2
8	Preparation of Raw Materials for Cellulose-nanofiber Blending Water-based Paints. Kami Pa Gikyoshi/Japan Tappi Journal, 2021, 75, 560-568.	0.1	1
9	Ethanol Production from Bamboo Pulp under Simultaneous Saccharification and Fermentation Using a Cocktail Enzyme of T. reesei and Sporeless Strain of A. tubingensis. Nihon Enerugi Gakkaishi/Journal of the Japan Institute of Energy, 2013, 92, 970-974.	0.2	1
10	Inside Cover Image, Volume 8, Issue 1. Food Science and Nutrition, 2020, 8, ii.	3.4	0