

Yukako Hayashi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8676596/publications.pdf>

Version: 2024-02-01

12
papers

118
citations

1478505

6
h-index

1372567

10
g-index

12
all docs

12
docs citations

12
times ranked

129
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and characterization of key contributors to the "kokumi" taste in soybean seeds. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 2168-2177.	1.3	44
2	Innate and acquired tolerance to bitter stimuli in mice. <i>PLoS ONE</i> , 2018, 13, e0210032.	2.5	19
3	Diversity of β -glutamyl peptides and oligosaccharides, the "kokumi" taste enhancers, in seeds from soybean mini core collections. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 507-514.	1.3	12
4	Change in Taste Sensitivity to Sucrose Due to Physical Fatigue. <i>Food Science and Technology Research</i> , 2009, 15, 195-198.	0.6	9
5	Suppression of Sourness by Theanine. <i>Food Science and Technology Research</i> , 2010, 16, 487-492.	0.6	6
6	Influence of Prolonged Exercise on Sweet Taste Perception. <i>Food Science and Technology Research</i> , 2010, 16, 513-516.	0.6	6
7	Thermal Treatment of Soybean Seeds can Improve the Quality of Soymilk by Enhancing the Extraction Efficiency of "Kokumi" Taste Components. <i>Food Science and Technology Research</i> , 2018, 24, 1111-1119.	0.6	6
8	Evaluation of the Suppressive Effect on Bitter Taste of Gluconate. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 2282-2288.	1.3	5
9	Analysis of Active Components on Oral Fat Sensations in Oolong Tea. <i>Food Science and Technology Research</i> , 2017, 23, 71-78.	0.6	5
10	Tolerance of bitter stimuli and attenuation/accumulation of their bitterness in humans. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 1539-1549.	1.3	3
11	Change in surface structure and inner microstructure of durum wheat pasta during the boiling process. <i>LWT - Food Science and Technology</i> , 2021, 149, 111611.	5.2	2
12	Reconstitution of single molecular species from isolated subunits of glycinin. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2003, 80, 497-501.	1.9	1